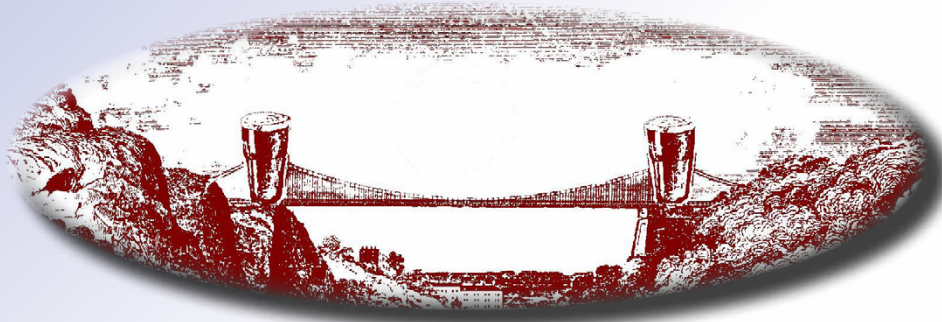


CAMRA Branch Magazine of the Year



FREE
No. 142
Summer
2025



PINTS WEST

Multi-award-winning magazine of the Bristol & District and Bath & Borders branches of CAMRA

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The Rising Sun in Frampton Cotterell

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Pints West

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

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Welcome



Welcome to the Summer 2025 edition of *Pints West*, multi-award-winning magazine of the Bristol & District and Bath & Borders branches of CAMRA, the Campaign for Real Ale.

The cover of this issue shows a photo of the Rising Sun in Frampton Cotterell. The pub was recently declared Bristol & District CAMRA Pub of the Year ... just 30 years after last getting that award. You can read all about it, along with other pubs getting awards, in the pages that follow.

This issue also features the usual roundup of local pub and brewery news, and plenty of other articles to keep you informed and entertained. Please read and enjoy.

Pints West is put together entirely by unpaid volunteers and is not subsidised. It relies solely on advertising to cover the printing costs. Please show your support for our advertisers, without whom there would be no magazine.

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CAMRA Bristol Beer & Cider Festival update

Unfortunately it looks as though it will not be possible to hold the CAMRA Bristol Beer & Cider Festival this year. Discussions continue about using City Hall following some impending changes to how the on-site catering contract will work. However, it has not so far been possible to get firm answers about key factors such as costings and access to facilities that are essential to create our beer festival business plan.

It is still conceivable that the festival may return to City Hall (perhaps around March 2026) but time has essentially run out for getting approval to organise a festival that would take place in November 2025.

Following the article in the previous edition of *Pints West*, a number of people kindly submitted suggestions of potential new venues for the CAMRA Bristol Beer & Cider Festival. These are currently being considered as possible alternatives for 2026.

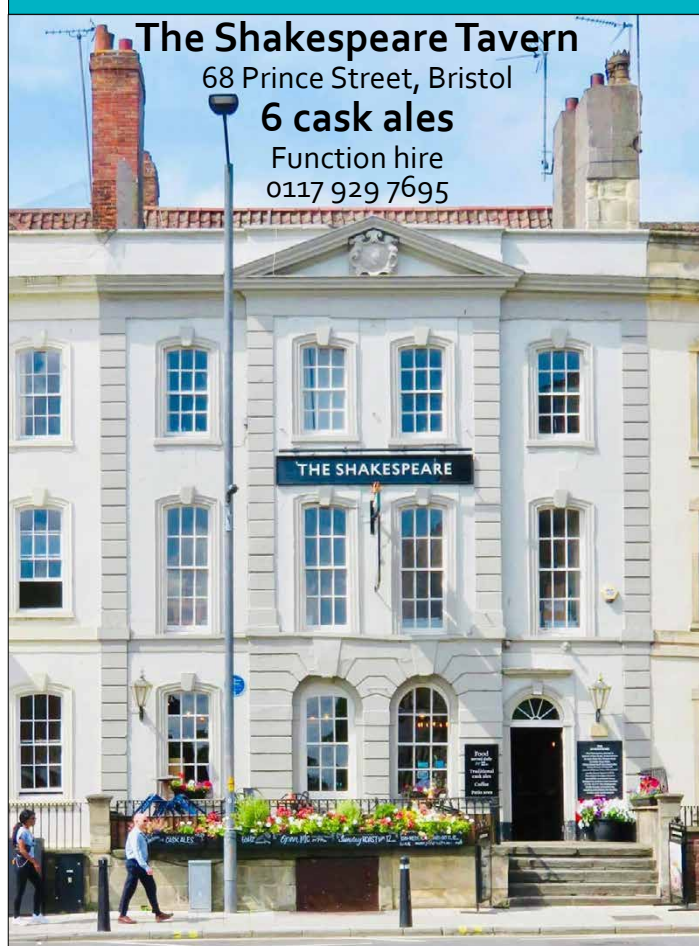
Richard Brooks

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Bristol & District CAMRA Pub of the Year 2022



Bristol & District Pub of the Year awards 2025

Each year the Bristol & District branch invites local CAMRA members to nominate pubs for consideration in the branch Pub of the Year competition. The finalists from this nomination stage are then judged against various nationally designated criteria to decide the result. Pub of the Year is not just about the beer and judges are expected to consider the full customer experience and whether the pub offers that something extra.

For 2025, the Rising Sun in Frampton Cotterell is our Bristol & District branch Pub of the Year and the Drapers Arms in Bristol is the runner-up. Congratulations to both pubs!

Rising Sun

The Rising Sun is a cosy local – with many drinking (and dining) areas plus log-burning stove – in the village of Frampton Cotterell. There is a single bar, where up to six good-value real ales may be available. The pub is effectively the brewery tap for the Hop Union Brewery in Brislington, which is owned by the same family as the pub, the Stone family. So it should come as no surprise that the beer offering always includes a varying selection from Hop Union, alongside one or two guests. There is an extensive menu both for lunchtime snacks and more substantial evening meals. All food is hand-made in-house, and there are special pie nights and steak nights. The pub has a skittle alley, which can be used for private functions. There are a few tables outside at the front of the pub, set back from the road.

On being told that they had won, Olivia Smith and Ed Lankester (general managers of the Rising Sun) said: "We want to say a massive thank-you to CAMRA for making us Pub of the Year. We'd also like to thank our team here who helped us achieve this by being hard working, friendly and knowledgeable about the products we sell."

"We are extremely fortunate to be in the position of having our own brewery linked to the pub – Hop Union – who provide many of our top-selling products such as our bitter *Maiden Voyage*, our pale ale *Bonville Pale*, and American pale ale *Moose River*, amongst others. We hope to continue the promotion of the real ale campaign through good quality, affordable beer in the heart of Frampton Cotterell."

Drapers Arms

The Drapers Arms, Bristol's first micropub, opened in December 2015 and was Pub of the Year in 2017, and runner-up in 2019 as well as this year. It is close to the Memorial Stadium and Gloucestershire County Cricket ground. Popular and friendly, it follows the micropub tradition of focusing on good beer and conversation, with no music or TV.

It prides itself on an ever-changing beer selection and normally has up to seven or eight ales, served by gravity straight from the cask. Most are sourced from Bristol and the surrounding counties, and they try to feature a gluten-free and a vegan option. The pub has close links with the local Ashley Down brewery and normally holds two popular beer festivals each year.

On hearing the news that the Drapers Arms had secured the runner-up position, owner Garvan Hickey said: "I'm delighted our commitment to real ale has been recognised, locally. We recently celebrated pouring our 2,000th different cask ale and we'll continue giving our fantastic customers a varied and interesting selection of real ales from Bristol, the South West and beyond. We'll work hard to maintain the high standards that got us here."

"Special thanks to Tom and the rest of the team who, along with our fabulous customers, help make the Drapers Arms the kind of place that wins awards like this."

Winner: Rising Sun, Frampton Cotterell
Runner-up: Drapers Arms, Bristol



The Rising Sun, Pub of the Year 2025



Richard Brooks, branch chair (centre), presenting the award to Rising Sun general managers Olivia Smith and Ed Lankester



Garvan Hickey (holding the certificate) of the Drapers Arms receiving the award from branch chair Richard Brooks

"And congratulations to the Rising Sun, I'm very pleased for them; they are a worthy recipient – and we'll do our best to match their standards next year."

Richard Brooks & Steve Plumridge

New cider festival for Bristol

A new festival has ambitions to put Bristol on the map as the world's undisputed capital of cider. From July 26th to August 3rd, 'Cider City' will occupy the pubs, bars, and bottle shops of Bristol, showcasing some of the UK's best real cider and perry. Cider City will feature a King Street block party and a citywide Cider Trail that will put quality real cider in the pint glasses of Bristolians everywhere.

The festival launched on May 13th with an industry-only cider tasting event aboard **The Apple** cider boat at Welsh Back. Some of Bristol's best-loved pubs met with 25 producers to taste their products, learn about the world of real cider and perry, and curate their lineup for the big event.

As one of Cider City's organisers says: "We may love it, but real, independent, craft cider and perry is still pretty hard to come by in Bristol. Cider City aims to change that by forging new relationships between pubs and producers and dedicating nine whole days of celebration to these amazing drinks. CAMRA's campaign for real cider and perry is more important than ever and we're glad to further that cause."

Sam Marriott, landlord at multi-award-winning cider pub the **Orchard Inn** (Bristol & District CAMRA's cider pub of the year) says: "The Orchard team are excited and proud to be part of this Bristol-wide event. Cider City is already bringing makers and venues together and it's great to see old friends as well as making new ones. It's not often craft cider is celebrated on this scale so we encourage as many pubs and bars as possible to get involved. We look forward to seeing you out there!"



Cider City launch event at The Apple cider boat on May 13th

"It's a constant struggle for small and medium cider-makers to secure a spot on the front bar," says real cider producer Andy Jenkins of Ganley & Naish, based just 30 minutes from Bristol. "Cider City is exactly what Bristol has been crying out for for so many years. Pubs are getting a chance to see the incredible variety of cider and perry on their doorstep and so much more beyond the big brands."

Cider City runs from July 26th to August 3rd. Find out more at CiderCity.co.uk. Cider City is part of **Bristol Cider Week** (bristolciderweek.co.uk).

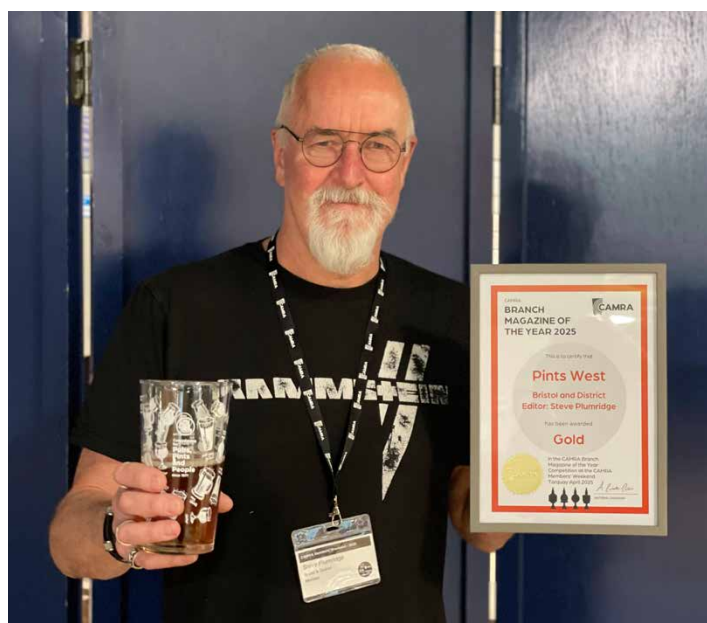
Hannah Wallace

Pints West: CAMRA Branch Magazine of the Year 2025

Pints West is officially the best CAMRA branch magazine, having been awarded Gold in the national competition at the annual CAMRA Members' Weekend in Torquay in April.

Editor Steve Plumridge and the *Pints West* team of contributors from across Bristol, Bath and districts have received ten awards in the competition since 2002, and this is the seventh overall win. The judges particularly praised the colourful and attractive layout, the mix of local and national campaigning features, cider, pub and brewery news and reference to less well known beer styles.

Congratulations to all the volunteer researchers, writers and photographers who make *Pints West* such an engaging read, and



to Steve (pictured) for his editing and design skills. *Pints West* has to be self-financing, so particular thanks go to our advertisers, without whom the magazine could not be published.

There are around 200 CAMRA branches, most of which publish magazines, so competition is strong. *Pints West* can be found in hundreds of pubs and other outlets in the branch area thanks to the many volunteers who give up their time to collect and distribute it; copies also find their way to pubs and beer festivals further afield, and to postal subscribers all over the country.

Getting the word out is key, so we are particularly grateful to the pubs that act as distribution hubs: the **Cornubia** and the **Lime Kiln** in Bristol, the **Royal Oak** in Twerton, Bath and the **Parish Pump** in Worle near Weston-super-Mare.

Lesly Plumridge

Bristol & District Cider Pub of the Year

Winner: Orchard, Spike Island, Bristol

Runner-up: Black Cat, Weston-super-Mare

CAMRA Bristol & District branch Cider Pub of the Year 2025 has been awarded to the Orchard Inn, Hanover Place, Spike Island, Bristol. The runner-up is the Black Cat micropub, High Street, Weston-super-Mare.

Orchard

The Orchard Inn is no stranger to these awards, having been branch Cider Pub of the Year on several occasions. It is one of Bristol's most treasured cider and perry pubs, selling more than a dozen real ciders and perries, as well as a range of real ales.

Steph and Sam, who took on the Orchard Inn in 2018, said: "We are very proud to have won this award for the third year



Richard Brooks, branch chair, presenting the award to Nick Smith at the Black Cat



Richard Brooks, branch chair, presenting the award to Steph and Sam Marriott at the Orchard Inn

running and it means a lot to us to know that our mission to keep a spotlight on real West Country cider is continuing to be recognised. We'd like to take this opportunity to thank CAMRA for the work they do to champion British pubs and independent makers and brewers. Special thanks of course to our customers for continuing to visit and for their ongoing support."

The presentation took place at the pub on Tuesday 6 May.

Black Cat

Our branch runner-up Cider Pub of the Year, for the second year running, is the Black Cat micropub in Weston-super-Mare. Nick Smith opened the pub in November 2018, transforming it from a former clothing shop. Despite its micropub proportions – it's the smallest pub in Weston – it offers a huge range of real ciders and perries, as well as a great selection of beers.

The award was presented at the Black Cat on the evening of Tuesday 20 May, following which Nick thanked all those that had showed their support.

Richard Brooks

Bristol & District Club of the Year

Congratulations to the **Backwell Village Club**, which is our CAMRA Bristol & District branch Club of the Year 2025. Branch members had a very enjoyable presentation evening at the club on Wednesday 30 April, where as well as sampling the excellent real ales they made use of the club facilities for a game of skittles.

The club was originally founded by some local working men as Backwell Reading Room in 1877, so they could have coffee while they read the papers and played dominoes. However, it seems that it wasn't long before it started also serving ale alongside the coffee. Although the Backwell Village Club does have some paid staff, volunteers such as the committee members and trustees also put in many hours of work. As well as keeping prices low to ensure that the club is accessible to all, there is a focus on keeping it at the centre of village life. This includes organising many events over the years, such as a summer children's fun day and more recently an autumn beer and cider festival which raises a significant amount of money for charity.



Worthy of special mention for her hard work towards making the club a success is manager Jane Chiddy, who unfortunately couldn't be there for the presentation. Pictured are club president Stephen Hughes receiving the certificate from CAMRA Bristol & District branch chair Richard Brooks, with cellar man David Smith and club secretary Graham Hunt also in the picture, as well as CAMRA Bristol & District branch members.

Richard Brooks

The Great British Beer Festival returns

The Great British Beer Festival is gearing up to make its triumphant return this summer, following a short break in 2024. The UK's premier beer festival will take place at the NEC, Birmingham between 5 and 9 August 2025.

The NEC Birmingham is the UK's largest events space, and with convenient transport links it's an ideal venue for the first Great British Beer Festival in the West Midlands since 1983.

Its highly anticipated return will celebrate the best of UK brewing and beyond. The new, larger location provides the opportunity for a more expansive festival with even more variety of beer, cider and perry.

With guaranteed great beer, cider, perry and cocktails, festival-goers can also enjoy a terrific range of food, live music and classic pub games. For those wanting to learn more about their favourite drinks, the Discovery Bar, in partnership with Brewser, will be working alongside breweries from across the UK and Ireland such as Thornbridge and Wilderness, to provide fun, educational and informal tastings every day.

A temporary campsite at the NEC Birmingham will also be set up, in partnership with the Caravan and Motorhome Club, so attendees will have the option to stay close to the heart of the action.

CAMRA's prestigious Champion Beer of Britain 2025 competition will also return to the festival this year. The overall winners will be announced on the first day and beers in each winning category will be available to try while stocks last.

For further information and to buy tickets (discounted for CAMRA members) please visit: [greatbritishbeerfestival.co.uk](https://www.greatbritishbeerfestival.co.uk)

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BAD Ladies

Sorta Stokes Croft Stroll, Swindon and International Women's Brew Day

The Bristol and District Ladies Who Love Beer, aka BAD Ladies, are a group of CAMRA women who enjoy getting together for a few hours once every couple of months through the year to enjoy real ale and real cider. It's been a really busy spring for the BAD Ladies this year, and here is a report on our most recent events.

Collaboration Brew Day



BAD Ladies at Good Chemistry

The start of March saw us take part in International Women's Collaboration Brew Day (IWCBD), an event that takes place globally alongside International Women's Day on March 8th (see unitebrew.org).

We were invited to a couple of brew day events. One was at Good Chemistry's brewery in St Phillips which involved a range of activities alongside the brewing process, including historical women and beer talks and whisk(e)y tasting.

The second was to Brewhouse & Kitchen in Cotham, where the day involved beer style tasting and comparisons.

Thanks to both Kelly of Good Chemistry and Tom of Brewhouse & Kitchen for extending invites to join in.



BAD Ladies at Brewhouse and Kitchen

Sorta Stokes Croft

Towards the end of March over 20 of us strode out into the Stokes Croft area of Bristol.

Our first stop was the [Cadbury](#) on Richmond Road in Montpelier (so not quite Stokes Croft), a pub that is purportedly "older than the USA" having been working as a pub for over 300 years. The day we visited there were two beers on hand pumps, but no real cider. We enjoyed the large partially covered garden at the back, where we swapped notes about Wiper and True's *Long Shadows*,



BAD Ladies at the Cadbury

a 4.2% best bitter, which BAD Lady Chloe said was "interesting, but is it trying to be a keg beer?" perhaps because of the crisp, light mouthfeel, and which Lynsey thought was "OK, but I'm not sure it's really a bitter"; and also *Shangri-La*, a 4.2 % session IPA from Arbor Ales which Deming said was "juicy, with a tropical spring-like tang, slight haze and thicker mouth feel."



BAD Ladies at the Farside

We moved on then into Stokes Croft proper and made a stop at [The Farside](#) located in the old carriage works, and which describes itself as a dive bar. This business is part of the Left Handed Giant family, and opened in summer 2024 as a large premises with function rooms as well as a garden to the rear. The range of keg beers was extensive. There was a real cider on offer the day we visited, *Carousel* by Pilton Cider, a medium-dry 5.2% which Julie said was "as described, I like it, it's quite light." The other favourite was the Left Handed Giant nitro-stout *Deeper Water* (4.5%), described by Terry as a "slightly fruity, charcoal, sluggish breakfast stout."

Our last stop was at [Basement Beer](#), a microbrewery and tap coming up for its fourth birthday in this location and probably the smallest tap in Bristol. Cheerfully redecorated, this bright and happy venue provided us with Basement Beer's *Pudding Stout* (5.9%) described by Sue as "dangerous, it's too delicious with a

great coffee aftertaste and full flavour in the mouth"; *Cherry Tart*, a 5.8% sour which Kate thought was "pretty good, mild on the sour and strong on the cherry"; and real cider from Kicking Goat.

Swindon

In May we were a little more intrepid and a group of four of us headed out to Swindon. After walking through town and up the hill into the Old Town area, our first stop was the **Hop Inn**,



The Hop Inn, Swindon

which turned out to be our favourite of the day. We were warmly welcomed and presented with a choice of eight beers on cask, seven real ciders and 11 keg beers. Our favourite beer turned out to be a raspberry stout called *Jester Brew 20* at 5.5% from Goff's Brewery. "Ooo, that's lovely," said Lou. "The right kind of stout for a hot summer's day like today; the fruit comes through really well but is not over whelming."

We then moved on to what, until very recently, was the **Little Hop** but is now the **Pulpit** and run by local Broadtown Brewery. It had a selection of Broadtown beers as well as a couple of guests.

Crossing over the road we then visited Hop Kettle's **Tap & Brew**, where the ground floor and garden was packed, so we sat upstairs. Our favourite beers here were Hop Kettle's own *Dunkle Seite Dunkelweizen* at 4.6%, and *Long Nights*, an Irish stout at 4.8%.

Time had marched on, so we walked back down towards the railway station and made a final stop at the **Glue Pot**, so named because the carriage works factory close by brought in their glue pots during break times to keep the glue molten. Owned by Hop Back Brewery, there were a number of Hop Back beers on offer on cask including their 4% pale ale *Citra*, but we were taken with one of their other beers, *Moonstruck*, a 5.5% dark ruby bitter from Downton Brewery; "My cup of tea," said Bianca.

Safely back on the train for Bristol, just five minutes away from the last pint, we were pleased we had taken the time to explore what Swindon had to offer. Fancy a trip yourself? The local branch of CAMRA have created a guide to some of Swindon's best pubs, available from here: swindon.camra.org.uk/dl.php?id=203859 (scan the QR code to download it directly).



BAD Ladies at Basement Beer



BAD Ladies in the Hop Inn, Swindon

Future events

You can find our list of meetings on the BAD Ladies page of the CAMRA Bristol and District website – see www.camrabristol.org.uk/ladies.html – and in the branch diary at www.camrabristol.org.uk/diary.html.

You can find out more about us by following @camra_bad_ladies on Instagram, or calling me, Bianca Ambrose, on 07723020223.

There is no need to book, just come along if you want to join us.

● **Sat 19 Jul: Totterdown trot.** From 2pm, **Bruhaha** on Wells Road, on to the **Oxford** on Oxford Street, finally the **Shakespeare** on Henry Street.

● **Sat 13 Sep: Thornbury trek.** Meet at 2pm at the **Butcher's Hook** in Thornbury, on the High Street.

● **Sat 22? Nov (date tbc): Clifton village circuit.** 2pm start at the **Royal Oak** on the Mall, on to the **Portcullis** on Wellington Terrace, ending at the **Lansdown** on Clifton Road.

Bianca Ambrose



BADRAG

Bristol And District Rare Ales Group

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

Its aim is to promote the rarer **styles** of real ale, in particular – but not exclusively – **dark beers** such as **stouts**, **porters** and **milds**.

Email: BADRAG@camrabristol.org.uk

Web: www.camrabristol.org.uk/badrag

Beer comes in many flavours, colours and aromas, making for many varieties of beer styles. CAMRA uses its own Beer Styles Guide to ensure fairness for the prestigious Champion Beer of Britain (CBOB) judging process. Here, over the next few issues of *Pints West*, we'll shine the spotlight on the styles for which BADRAG campaigns and highlight where we've tasted them.

#1 Mild: The CBOB category for mild includes beers up to 4%, but many milds are brewed to higher strengths, including the well-known Sarah Hughes *Dark Ruby Mild* (6%). Milds have been brewed for many centuries, the term reflecting the fact that the beer was not aged; typically, these beers are light drinking and not very hoppy, although the stronger brews can have a much more intense flavour. Both light- and dark-coloured milds are brewed, although the latter seem to be more common. Nationally, CAMRA campaigns for this style during Mild May; it's a style that is experiencing something of a renaissance, but can still be hard to find in many parts of the UK. Look out for more milds during our local **Mild Month** in November.

Spotted locally: Attic Brew's *Everlasting Mild* (3.4%) at **Nailsea MicroPub**, which Laurie Gibney declared "delicious". They also served Twisted Brewing's 3.4% *Heritage Dark Mild* which was awarded overall third prize at SIBA's recent judging, and *Moving Parts*, a 3.4% modern mild, a collaboration brew by New Bristol Brewery and Green Duck. Martin Gray spotted On Point's *Brewer's Mild* (4%) at the **Lyons Den** in Kingswood ("very tasty, chocolatey"), which was also found at the **Lime Kiln** in Bristol. Another collaboration was seen at the historic **Kings Head** on Victoria Street in Bristol: *1895 Mild (Heritage XXX Mild)* at 5.5%, which Tim Belsten declared "very nice indeed".

Want to know more? See CAMRA's guide to beer styles at members.camra.org.uk/learn-discover/the-basics/beer-styles or scan the QR code below.



BADRAG on tour ... at festivals

The BADRAG calendar has a number of regular annual beer festival fixtures in spring. If you missed them this year, why not add reminders to your diary for next year?

Maltingsfest (the new name for Tucker's Maltings Festival) on 10–12 April coincided with CAMRA's national AGM and Members' Weekend in nearby Torquay. The latter's Members' Bar (a mini beer festival for those attending the Weekend) was host to a SIBA judging of milds, with around ten available. Nigel Morris declared the Maltingsfest a "BADRAG heaven" with over 30 dark beers on offer, including more milds.

Chippenham Beer Festival: Mal Fuller was in the large BADRAG crowd that gathered at this festival on 26 April. He reported that it was: "very enjoyable, very busy. All the tables were taken within minutes which meant we couldn't all sit together, which was a shame. My top beers were Vocation *Naughty but Nice* (a 5.9% stout and my beer of the festival), Fixed Wheel *Blackheath Stout* (5%), and in joint third place were Exeter *MC6 Mash Ruby* (6%) and the Nethergate *Old Growler* porter (5%). According to the organisers, the 32nd Chippenham Beer Festival turned out to be the battle of the stouts, with two fighting it out for beer of the festival: Stealth Brew *Monsternugger*, an 8% imperial mocha stout, took first place, 'absolute mug-nificence', while second place went to Wilde Child *Brownie Hunter*, a 4.9% chocolate fudge brownie stout, which split BADRAG's views into 'best' and 'worst' because of its full-on sweetness."

The next Chippenham Beer Festival will be 24–25 April 2026.

BADRAG on tour ... in pubs

The 26th MetAle Festival – a biannual event put on by the **Gryphon** on Colston Street in central Bristol – offered a dozen cask beers on gravity from 5 to 9 March. Bridget Andrews noted: "I think my favourites were the *Mile Road Mild* from Fell Brewery and the *Latte Doppio Double Espresso Stout* from Hop Kettle," which Mal Fuller also rated highly. Laurie Gibney, however, preferred the Brú Rua *Red Ale* (4.2%) and Wilde Child *Tenacious Turmoil*, a 4.2% treacle stout.



John Ashby serving up dark beers at the Gryphon

The Gryphon's 27th MetAle Festival will run from Wednesday 3 to Sunday 7 September 2025.

Lupe (formerly the Old Bookshop) in Bedminster held its first cask ale festival 21–23 March, over the same weekend as a festival at the **Lime Kiln**. Both are small pubs, so having 30+ people turn up caused a bit of a crush alongside the many other

patrons enjoying the wide range of beers available. Mike Fenlon, of Lupe, had promised around half the beers served would be BADRAG styles. New Bristol Brewery's unusual *Beetroot Stout* was declared a favourite by many (but again split opinion, with some not liking it at all).

A month later, BADRAG gathered at the **Lime Kiln** for another festival, featuring, amongst other beers, Windsor & Eton *Conqueror*, a black IPA at 5%; Cheddar Ales *Totty Pot*, a 4.5% dark porter; Stardust *Silk*, a 5.8% milk stout; Arbor *This Time Next Year Rodney*, a 6% caramel and chocolate shortbread stout; and two milds: On Point *Brewer's Mild*, a chocolate dark mild at 4%; and Settle *Scaleber*, a 3.8% dark mild. Chris Griffiths felt that Settle's mild was "one of the best I've had for some time."

Small Bar in Bristol's King Street has expanded its cask range and has featured a couple of dark beers recently. Martin Camping was among several BADRAG members to welcome the news, adding that the stout from London's Kernel Brewery on his visit was "in top form – it's good to see they're improving their cask beer range."

The **Kings Head** on Victoria Street, Redcliffe has also had a number of unusual and dark beers available in recent months, a trend it looks set to continue.

BADRAG summer festival gatherings

Summerfest – organised by the Salisbury & South Wiltshire branch of CAMRA – is scheduled for **20–21 June** at the Salisbury Guildhall. Tickets from salisburycamra.org.uk/events.

Totnes Beer and Cider Fest is on **4–5 July** at Totnes Civic Hall, organised by South Devon CAMRA. Details and tickets available from southdevon.camra.org.uk (follow the beer festival links).

The 47th Cotswold Beer Festival will take place **18–20 July** at Postlip Hall & Tithe Barn. Camping pitches are available. More details and tickets are at postlip.camra.org.uk.

The Great British Beer Festival runs **5–9 August** at the NEC Birmingham – Bristol & District branch going for the Thursday afternoon session. See greatbritishbeerfestival.co.uk.

The 27th MetAle Festival at the **Gryphon** in central Bristol, as mentioned above, will run **3–7 September**.

Lesly Plumridge

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Get your licks on route 16

OK, it's a naff headline, but hopefully piqued your curiosity. In April our beloved First Bus, in conjunction with the regional mayor, introduced a brand new bus service – number 16 that runs from the centre of Bristol to Fishponds via an unusual convoluted route. It links some areas for the first time in recent memory, if ever. Most importantly it finally gives East Bristol a direct link to Bristol Temple Meads – as long as you don't mind a five-minute walk from Avon Street. It also links Fishponds and Kingswood with Redfield and Barton Hill / St Phillips. Right, so what has all this got to do with pubs and beer you might ask? Well once I studied the precise route I was surprised by just how many good beer pubs and bars that I can now get directly to or close to for the first time. To illustrate I'll take you through the route pub by pub.

The route starts (or ends) in Fishponds near the **Oldbury Court**. I've never visited there so can't help with that. Next up it stops outside the **All Inn** (ex Cross Hands) run by the Dodo pubco who usually offer about three cask beers, often including Arkells. The very next stop gets you to **Snuffy Jack's**, thriving since becoming Bristol's third micropub in 2017. Always at least three cask and three quality keg that all change continually. The same stop



Snuffy Jack's

serves the **Van Dyck Forum**, a Wetherspoon pub. The bus then travels along Fishponds Road before turning left onto Lodge Causeway (no other buses do). If you wish, it's a short walk along Fishponds Road to the **Star Inn**, a lively free house that offers a couple of changing cask always at keen prices. If not, stay on the bus as it goes left and the next stop is directly outside the newly reopened **Greyhound**, which I am featuring in a separate article. A few yards up the road is the **Spotted Cow**, a lovely traditional pub with several cask of the 'safer' type and a magnificent beer garden.

The bus then heads off to Kingswood via Lodge Road and Downend Road. Alighting at Chase shopping centre gives you a choice of three noteworthy beer pubs. On opposite sides of the road are the **Lyons Den**, a micropub with a large range of



The Lyons Den



The Kings Arms

ever-changing cask and keg beers, and the **Kingswood Colliers**, another Wetherspoon, with a much improved beer range of late. Finally just a few yards further on is the **Kings Arms** where, despite initial appearances, there are usually three changing cask beers, served direct from the cellar, often a dark offering amongst them.

Reboard the bus in Cecil Road or Moravian Road and it's off to Redfield via the Kingsway (no other buses serve that main road). Next pub on the list is the very new **Pickled Parrot** micropub on Church Road with a stop very close by. Several ever-changing cask and keg offerings here in a truly tiny space. There are a



The Pickled Parrot

fair number of other pubs further down Church Road but if you get back on the bus, it ventures down to the Feeder Road via Avonvale Road and Marsh Lane (sadly now a pub-free area). It then turns into Avon Street. The second stop there is virtually outside the **Little Martha** brewery and taproom in Oxford Street. Although primarily offering a selection of its own tank beers and guest keg beers, there is usually at least one cask on. It's also open a lot more hours than many taprooms. It's also a few minutes' walk to **Moor Beer** (brewery and taproom) from here. Another short walk or one bus stop and you are close to the **Barley Mow**, Bristol Beer Factory's superb flagship pub in Barton Road. Always a huge selection of cask and keg beers offered there. Meanwhile the bus continues on to terminate at Rupert Street in the centre of Bristol with its myriad fine pubs.

So there you have it: a new bus serving so many fine pubs on one route, several for the first time. A disappointment is that, although it runs seven days a week, the last ones depart at around 7.15pm each way – but there are plenty of other alternative routes from most of the pubs mentioned that run later. It's a worry that the service has been launched with little fanfare and relies on council support, so could easily be withdrawn again if little used. Let's hope that's not the case.

Vince Murray

The Greyhound is off and running!

Late April 2025 brought the great news that another long-closed pub has not only reopened, but done so with a much improved beer offering. The **Greyhound** at 82 Lodge Causeway in Fishponds closed quite a few years ago and had looked forlorn for a while. It's had a thorough but sensitive makeover, has reopened and is off to a flying start.

Built in 1868 as a coaching inn, the original arched entrance to the side has been preserved and the old stables turned into a pleasant outdoor drinking yard. The exterior has been painted an unusual shade of green with an amusing mural on the left wall. The interior has been given a modern airy feel with a low-level

bar and plentiful seating. In addition there is a skittle alley – used as an overflow indoor seating area on my visits when the pub was busy – and an upstairs function or games room.

The main toilets are upstairs but I noticed a couple of smaller ones on the ground floor. Dogs and families are very welcome. Weekday food is a range of quality burgers with optional fries, but roast lunches take over on Sundays. By happy coincidence, First Bus launched new bus route, number 16, just before the pub reopened (see separate article). It stops in both directions directly outside every 30 minutes, but doesn't run after around 19.30 sadly. No worries, as multiple other buses pass along Fishponds Road 200 metres away and run later. Street parking is possible but can be tricky especially when the many local businesses are in operation.

Opening hours are 4pm to 1am Monday to Friday, and 12 noon to 1am Saturday and Sunday, offering a late-night option for those who want it.

So to the beer offering. St Austell *Tribute* is the permanent cask at £4.80 a pint with two changing cask beers from local independents (Bristol Beer Factory *Everytime* and Good Chemistry *Into Darkness* mild on my first visit). There are also half a dozen changing keg taps also from local



and South West brewers. I'm delighted to report that there are no national-brand lagers or stouts on sale – St Austell's *Mena Dhu* stout and *Korev* lager do feature though. Thatchers Gold and Haze on keg are the ciders noted. Card payment only.

On my visits the pub has been impressively busy; I estimate around 150 customers at 6pm on a Friday and about 75 at the same time the following week.

I'm very impressed with it all, but I do have one reservation. The guest cask beers on my visits, despite being only 3.4% and 3.9%, were priced at £5.80 per pint (£1 more than the *Tribute* and more expensive than some of the keg offerings) which seems to me unusually high and out of synch with many other pubs locally and city-wide. My main concern is that cask sales may suffer, with resultant quality issues, and eventually the pub stopping selling such interesting beers. Time will tell. Having said that, I do hope the pub does well; keep up the great work!

Vince Murray



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

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Per Ardua Ad Astra



Per ardua ad astra: the learned reader will know this to mean 'through adversity to the stars' and is the motto of the Royal Air Force. Whatever adversity or struggles Paul Rolfe and wife Suzanne had to go through to launch their cidery is not known, but the result is a very well set up operation, named **Ad Astra**, at Stone Allerton, not far from Axbridge, Somerset. Both are ably assisted by their son Harry who has also recently joined the RAF.

Paul is, in fact, a veteran of the RAF and, upon retiring, decided to sell up the family farm in Oxfordshire and purchase a farm in Somerset in 2020. This came with a cider-apple orchard of around 2,100 trees, producing as much as 80 tons of apples, all sold to a local major cider producer. Also available was a derelict barn and the initial intention was to demolish it to build holiday lets. However, the barn has history – Schweppes used to make cider there in the 1930s, and the orchard supplied Ernest Shackleton's last expedition (it seems cider was thought to keep frostbite at bay); during the war, Hurricane wings were made there so, given Paul's RAF background, it seemed a shame to knock it down. The decision to make cider and set up a taproom was finalised when, during COVID, the local pub, the Wheatsheaf, closed but, post-pandemic, the owner decided to run it only as a restaurant leaving the locals nowhere to go. A cider operation plus taproom soon followed, with an official opening in 2022 on April 1st (the birthday of the RAF).

The ciders produced are mostly 100% juice and, as such, are generally on the stronger side at 5.6 to 7.4%. This is the result of allowing the apples to ripen fully, allowing them to just drop off the trees. A 4.5% kegged product is also available. Naturally, all have been named after military aircraft – *Tornado*, *Protector*, *Vulcan* and *Hurricane*. Most of the processing is done in-house, with the pressing done on a belt press obtained from Slovenia. The decision to use a commercial yeast was made to ensure consistency. Currently, a champagne yeast is used but experiments with others are under way. Bottling is done by Somerset Cider Solutions but with the military aeroplane themed labels having been designed by one of Paul's RAF colleagues. Attempts at making keeved and ice cider have been made but these are still projects in their early days. Quite a few awards have been garnered, including the prestigious gold at the British Cider Championships at the Bath & West Show. Most sales are



Paul in the taproom

through the taproom but it is sold elsewhere, even at the Royal International Air Tattoo at Fairford, Gloucestershire.

Regarding the taproom itself, it's spacious enough to hold bands and even formal dinners for various groups from the military. The quiz nights are popular and the entry fees go to charities – so far, £18,000 has been raised, a superb effort by all involved. It can also be rented for private events. The beer offering is, owing to an agreement with Butcombe to install the lines, keg versions of their beer (but that is for a limited time only). Real ale is supplied in bottles from Cheddar Ales. In addition, their own gin blends are being produced, with the aid of a local distillery.

There is a nicely varied menu; one can't help but wonder if the owner of the Wheatsheaf down the road is now regretting his decision. The taproom is now a hub for the community. Even the cricket club gets sponsorship!

Current opening times are Friday and Saturday 5pm to 10pm and Sunday 3pm to 6pm, but may change in the future. All details can be found on their website at adastracider.com and by searching for 'Ad Astra Cider' on Facebook.

Martin Camppling



Suzanne at the mill



Harry working the press

A visit to some pubs new to the branch area

CAMRA has recently been conducting a review of its regions and branch borders. One of the outcomes of this is that pubs with SN14 postcodes which were previously in the North West Wiltshire branch – a total of four pubs in the Hinton, Dyrham and Marshfield areas – have been reassigned to the Bristol & District branch, which is now responsible for surveying them and maintaining up-to-date details in CAMRA's WhatPub database. On 16th April we ran a minibus trip to these rural eastern parts of South Gloucestershire to visit the pubs in question.



The Cross House, Doynton

As the route from Bristol passed close to Doynton (which already was in the Bristol & District branch area) we decided to call first at the **Cross House**, a village pub that had been refurbished and reopened a few years ago after being closed for two years. The lovely stone building is the only pub in the village and was very popular with locals drinking and dining. Three cask ales were being served, Butcombe *Original*, Bristol Beer Factory *Fortitude*, and Draught Bass.



The Catherine Wheel, Marshfield

We then moved on to the four pubs that had been recently transferred to the branch, starting in Marshfield, a pretty village on the edge of the Cotswolds. The first pub, the Good Beer Guide-listed 17th-century **Catherine Wheel**, is situated on the High Street, where almost all the buildings are over 100 years old. The pub has a cosy feel with several rooms off the main bar area. Food is served at lunchtime and in the evening and two cask ales

were available, Butcombe *Rare Breed* and Bristol Beer Factory *Fortitude*, both in very good condition. The **Lord Nelson**, a short walk away at the far end of the High Street, was the next stop. This is another 17th-century building where reputedly Admiral Nelson stayed on his way from Bristol to London. The pub was reopened in March 2025 under new management after a short period of closure. The new management were bedding in and gradually reintroducing facilities such as food. The two cask ales here were Sharp's *Doom Bar* and Timothy Taylor's *Boltmaker*.

We then headed north on the A46 towards the M4, stopping at the **Crown** at Tolldown, Dyrham. The emphasis is on food in this roadside Butcombe-owned pub, which also has nine boutique en-suite rooms. However drinkers are welcome in the pleasant bar area where one Butcombe ale is served, either *Original*, *Gold* or *Rare Breed* on a rotating basis, with *Gold* being available on our visit.



Outside the Crown, Dyrham



The Lord Nelson, Marshfield



Inside the Bull, Hinton

The final stop before returning to Bristol was the **Bull** at Hinton, a Wadworth-owned village pub in a 17th-century building serving *Horizon*, *Henry's IPA* and *6X*. The pub is noted for its quality food but all the beers were in very good condition and we were made very welcome. It was dark when we arrived and a daytime or early evening visit is recommended to enjoy the extensive terrace and gardens.

It was a pleasant evening to visit some new (for most people) village pubs on the edge of the Cotswolds, all serving cask ale. For those planning to visit by public transport, Marshfield is served by the 35 bus from Kingswood, but be aware that the last bus back to Kingswood from Marshfield is at 17.05.

Martin Gray

Photos by Lesly Plumridge

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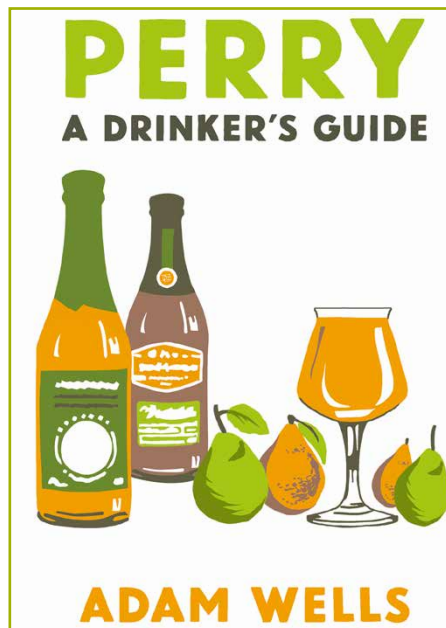
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Perry well done

CAMRA's *Perry: A Drinker's Guide* by Adam Wells won the Special Commendation prize at the André Simon Food and Drink Book Awards earlier this year. Founded in 1978, the awards recognise the achievements of food and drink writers and are the longest continuous running prizes of their kind.

Drink assessor Dawn Davies (pictured with Adam) said: "I never thought I would pick up and enjoy a book about perry so much. Through this book I have found a new passion for a drink that was only vaguely on my radar. From production to the producers, this book has been written with humour and love, and even if perry wasn't on your must-try list, by the time you get to the end of the book it will be."



Judges were looking for well-produced books with a substantial proportion of original research, high educational value and, most importantly, a pleasure to read.

The book's latest accolade comes soon after it claimed gold in the Susanna Forbes Award for Best Communication about Cider category at the Guild of British Beer Writers' awards ceremony, plus author Adam taking



home CAMRA's annual Pomona Award.

Perry: A Drinker's Guide is the world's first comprehensive guide to this often-overlooked drink. It describes the history of perry and how it is made, the varieties of pear, plus details the styles, regions and producers.

Written by one of the UK's leading voices on cider and perry, Adam is the founder-editor of *Cider Review* and co-host of the *Cider Voice* podcast.

The book is available to order from CAMRA's online shop at:


shop1.camra.org.uk/product/perry-a-drinkers-guide

Scan the QR code to go directly there.



Matthew Rogers


(Photo by Hannah Maule-ffinch)



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Beer should be cool not cold

This time of year, I start to obsess about the serving temperature of beer. I cannot help it. I am a scientist; if something does not make sense, it rankles. I need to understand things. Also, it helps take my mind off more important stuff.

Basic facts about tasting things

Most beers reach their maximum flavour at around 14°C, or maybe 12°C for a lager. Beer warms a little in the glass, so a serving temperature a couple of degrees cooler than that makes sense, more so in the summer months. But this means beer should be served cool, not cold.

Yet even in Belgium, the mother ship of Northern Europe's ale culture, bars stock their bottled beers in fridges and often pour them ludicrously cold. So, where does this commonly held but nonetheless irrational belief come from? I think I have the answer, and you can test whether I am right.

Take two cans of a standard industrial lager, the more famous the better, and sample them side by side – the first at 4°C and the other at 14°C. The chances are that the first will taste unexciting but harmless, while the second may well taste a bit off, even slightly nasty. This is because at the warmer temperature the flaws in flavour development that come with the beer's fast production methods, are inadvertently showcased along with the positive flavours, if any.

And that is the point. The only beer that needs to be served at 4°C or lower, is one that normally tastes rough. Or put another way, to get public acceptance of many of the mass-market lagers, people need to expect them to be cold.

The cooling myth

Of course, this is not the reason we give when asked to justify this habit. We are far more likely to say that we want to drink beer cold because drinking a cold liquid on a hot summer's day cools you down. Strangely, while this is the commonly held view, it is not actually what happens.

In tropical countries, one of the reasons that many foods are spicy is that the spice is perceived as "hot" and because of this our blood vessels are prompted to dilate. This in turn makes us sweat, which is the body's natural way of cooling itself down, through evaporation. On the other hand, when we take a cold drink, it tends to constrict those blood vessels, meaning that we actually retain heat. Indeed, at this point it is not unusual that our being human takes over, and belief again triumphs over

understanding, and we figure that we need another cold drink to cool us down even more. Marketeers are neither ignorant nor stupid.

The obvious costs

This may be about to change. In recent years, two new factors have come into play.

Serving beer cold needs a lot of refrigeration, and as pubs and other hospitality venues struggle to survive, energy is becoming a big cost pressure. The more beer-focussed the outlet, the larger the cost of refrigeration, and cooling beer to a temperature significantly below where it reaches maximum flavour is not only illogical, it is expensive. So, the colder the temperature, the less the flavour, and the higher the cost.

Another confounding factor is that at a lower temperature, more carbon dioxide tends to be absorbed, and the fizzier the beer is likely to become, even where the irrational level of cooling is applied by simply cooling the lines that run from the cellar to the tap. Fizziness adds a second machete to hacking down a beer's flavour, particularly when it comes to hops.

The problem of super-cold beer is mostly confined to keg lines and small format beers, meaning bottled and canned. Cask ales are less often affected. However, while there are some great hoppy cask ales, it is easier to show off an elaborate, or just plain classy hop recipe in a bottle, can or keg. Brewers trying to be design wizards often prefer these formats for painting with hops, understandably, but often ignore or tolerate the twin assaults of low temperature and over-carbonation on the flavour. This combo is also a major factor in explaining why a lot of otherwise sensible cask drinkers can be negative about even well-designed kegged beers.

The hidden cost

Finally, 2025 would not be 2025 without the biggest issue of all – the need to mitigate climate change.

At the Brewers of Europe Forum in 2022, one speaker stated that for every degree fall in the serving temperature of a beer, 1% is added to its carbon footprint. I have never seen the workings that lie behind that claim, but in a trade where greenwashing beer brands is becoming a full-time job for marketeers, I have yet to see it challenged.

Assuming that this assertion is broadly correct, therefore, where we end up is that our belief that beer should be served cold, as opposed to cool, works to reduce its flavour, increase its price, and be bad for the planet. Will gaining insight into our idiocy lead to us turning away from our indefensible habit? Of course not.

For me, serving ale at 10°C in summer makes sense, to allow for warming in the glass. For a decent lager, not that there are many in the UK, a degree or two cooler, in the height of summer, might just be defensible. But as for those condensation-hugging metal founts that drip onto bar tops, the cold beer story is as much bull as suggesting that Spanish-sounding lagers come from Spain.

In all seriousness, beer needs to chill out less!

Tim Webb

CAMRA members

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Enter your scores at: camra.org.uk/pubs



One-time resident of Clifton in Bristol, and now living in Devon, Tim Webb is a beer writer, broadcaster and international beer judge, whose publications have included *The World Atlas of Beer* and *Good Beer Guide Belgium*, among many others.

Bristol Pubs Group

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

Our aims are simple. Bristol Pubs Group will:

- Promote the use of community pubs
- Campaign against closure of pubs that could be viable
- Campaign against insensitive alterations

However, we need more volunteers to help us campaign for all threatened pubs ... and you don't have to be a CAMRA member to join us.

So, can you spare some time to help Bristol Pubs Group campaign against closure or other threats to pubs in our area?

There are many ways you can get involved, and your help in any capacity – and whatever commitment you can make – would be very welcome. You just need to be someone with an interest in pubs and their survival, and be able to spare a little time to help.

We usually meet in a central Bristol pub on a Monday evening, every other month, often followed by a social drink or two. But you don't have to come to the meetings if you don't wish to as we keep up to date via email etc.

Please email bristolpubsgroup@camrabristol.org.uk either to let us know if you might be interested, or to find out more.



Community pub ownership

Pubs are going through a tough time, and reports of them struggling or closing are all too common. However, there's one area of the trade where, in recent years, the news has been mainly positive and that's community owned pubs (COP). At the latest count, there are 217, with another 28 run by their local communities and 78 campaigns to take ownership.

CAMRA is fully supportive of this model and is keen to assist communities interested in going down this road. On the CAMRA website you can find an overview on both the history of the community ownership movement and where it presently stands. There is lots of information, including details of the operating models for COPs. The most common is the Community Benefit Society, followed by Private Limited Companies and Community Interest Companies. It also explores the reasons why the model has been so successful, regularly transforming pubs written off by previous owners as terminally unviable into thriving community hubs.

Looking ahead, there's both good and bad news. The government has announced the introduction of a community right to buy scheme which will replace the right to bid process associated with Assets of Community Value (ACV). In future, if an ACV-listed property is put up for sale, a community group can exercise this new right, and a price will be set by an independent valuer. The owner will then be required to sell to the group at the set price. This will be a game-changer, as currently owners are under no obligation to sell and can just ride out ACV moratorium periods. The government has promised legislation will be introduced later this year.

On the downside, the government has scrapped the Community Ownership Fund that has enabled many community groups to reach the purchase and renovation costs of their pub. CAMRA is lobbying government to reintroduce the fund or a similar scheme, otherwise the community right to buy may be a damp squib.

For more information, the community pubs web page of CAMRA's website – camra.org.uk/community-pubs – contains advice and guidance as well as regularly updated information about both existing and planned community pubs.

There is also a link there to download a comprehensive guide by Paul Ainsworth – [Community Owned Pubs: a CAMRA Guide](#) – for information about other sources of advice and, in some cases, funding.

Saving Your Local Pub

Is your local under threat?

Saving Your Local Pub is CAMRA's go-to guide, providing in-depth support and advice on the practicalities of campaigning to save a pub, options available, and how to use the planning system to combat unwanted change. If your local pub is threatened with closure or damaging alteration and you want to do something about it, we hope this guidance will help and inform you. It focuses on the practicalities of campaigning to save a pub and on how to use the planning system to combat unwanted changes.

In recent years, pub closures have remained high. A combination of factors, such as falling footfall and soaring property prices is leading to many owners shutting down their pubs and converting the buildings to another use. The good news is that many successful campaigns have been fought to stave off closures. There are numerous thriving pubs up and down the country which would otherwise have been converted to private houses or heaps of rubble without the efforts of local campaigners.

Although this guide looks at how to fight attempted closures, the same basic approaches and tactics apply if the threats are of a lesser but still unwanted kind, such as proposals for major alterations which would spoil the pub's character.

To get your copy of this comprehensive toolkit for campaigners, please visit camra.org.uk/saveyourlocal and follow the links (there are separate guides for England, Wales and Scotland). Scan (or click on, if reading online) the red QR code to go to the website (where you'll also find other useful pub-saving resources) or the blue QR code to download the guide directly.



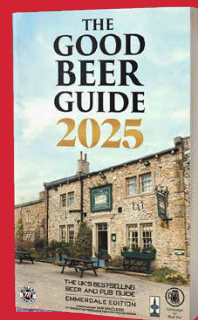
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Brewery News

Badgworth Brewhouse

Located in the Somerset village of Badgworth, Graham and Louisa's project began in 2020 with the renovation of their derelict barns into a holiday let business and livery yard. One of the renovated barns, surrounding the attractive courtyard, provided a space for Graham to indulge his hobby, home brewing. This hobby soon turned into a fully-fledged business venture and Badgworth Brewhouse was launched in 2022.

Armed with a 70-litre kit and a repertoire of both new and long-standing recipes, Graham introduced a lineup of eight Badgworth beers, produced for cask and/or keg, these being *Amber* (4.4%), *Best* (4.6%), *Gold* (4.2%), *Pale* (4.2%), *IPA* (4.4%), *Stout* (4.2%), *Pils* (4.0%) and *Black* (4.6%). All are also available in cans.

The Brewhouse earned its first accolades in 2024, with a Taste of the West Gold for *IPA*, and a Bronze in the Cask Ale category at Tuckers Maltings Beer Festival for *Best*. And in January 2025 *Stout* picked up a Taste of the West Silver.

In response to growing demand, the brewery has recently expanded with a new two-barrel manual brewing system and what started as a small on-site taproom has been expanded into a pleasant large space to welcome customers year-round.

Here, some of the delicious brews are served through a sparkler which gives them a northern touch, reflecting Graham's heritage. The taproom, which is well worth a visit, is generally open on a couple of evenings at the weekend (a scrolling banner at the top of their website badgworthbrewhouse.com indicates which days).

Their beers have now started appearing in local pubs, including the **White Hart** in Cross, the **Crossways Inn** in West Huntspill and the **Draper Arms** in Bristol.



The Badgworth team: Graham Catley, his wife Louisa and their children, who all help with the brewery and taproom

Louisa, Graham, and their three children run the entire operation. Their now annual **Badgfest** festival, held each September (this year on Saturday 6th) in the fields of the farm, features live music, great food, and the full Badgworth Brewhouse bar.

Jo Vansittart

Pinkers Craft

Pinkers Craft Brewery in Weston-super-Mare recently acquired a brand new delivery van and, keeping to their ethos of sustainability, the van is a plug-in electric hybrid, manufactured by LEVC the same company that makes London taxis. And it looks very smart too with its new livery.

Pinkers owner Scott said, "A huge thank-you to the Print Hive for making the beer taxi look amazing. Electric beer deliveries start now. Doing more for our carbon footprint and sustainability, saving the planet one beer at a time."

On a similar note, Pinkers now use zero-plastic holders for local home delivery or collection of their canned beers. As of now their six-pack beer can rings are made from reclaimed and rapidly renewable sugarcane pulp: "Easy to use and offering a new approach to sustainable beer packaging. All the beer holders are home compostable or can be disposed of in the recycling stream."



On the brewing front, Pinkers have recently added two new beers to their ever-increasing range, namely *Chase Your Dreams*, a 4.7% New England pale ale inspired by the beers of Vermont, Massachusetts: "hazy, hoppy and brewed with



a bucket of sunshine in every batch." Also *West Side Jet*, a 5.5% West Coast IPA which Scot says was "brewed with water that replicated the Los Angeles water profile to get an authentic flavour."

Trevor Perks

Brewery News

Twisted

Twisted Brewing celebrates four awards at SIBA South West Independent Beer Competition

Twisted Brewing had reason to raise a celebratory pint recently after taking home four major accolades at the SIBA South West Indie Beer competition, held at Tuckers Maltings, Newton Abbot, in mid-April – including two golds, two silvers and overall third place in the cask beer category.

The gold awards went to *Heritage* (a 3.4% dark mild) and *Gaucha* (a 4.6% premium bitter which, incidentally, won beer of the festival at the Bristol Beer and Cider Festival last November), while *Canteen Cowboy* (a 4.5% American pale ale) and *Finnegan's No. 1* (a 4.4% coffee stout) each earned silver in their respective categories. *Heritage* also claimed overall third place, highlighting Twisted Brewing's dedication to crafting traditional cask ales with distinctive character and depth.

The SIBA Independent Beer Awards are judged by fellow brewers and industry experts, making them one of the most respected accolades in British brewing. Known as the "Brewers' Choice" awards, they spotlight the very best beer from the UK's independent brewers and celebrate genuine brewing excellence.

"We're absolutely over the moon," said Andy Murray, founder of Twisted Brewing Company. "To be recognised by peers and experts in such a competitive field is a huge honour. These awards are a testament to the passion and precision we put into every brew."

Twisted also extended its heartfelt thanks to long-standing local suppliers Warminster Floor Maltings and Charles Faram



Andy Murray of Twisted receiving one of his awards from SIBA

Hop Merchants, whose top-quality ingredients play a vital role in every pint produced. "Their dedication to traditional methods and consistent excellence helps us create beers we're truly proud of," said Andy.

"A special thank-you also goes out to the local pubs and landlords who continue to support and serve Twisted beers on cask, helping bring our brews to drinkers across Wiltshire and beyond. We wouldn't be here without their trust and enthusiasm – they're the heart of the local beer scene."

Run across eight regions by the Society of Independent Brewers (SIBA), regional winners go on to compete at the national finals at BeerX UK, the country's largest beer and brewing trade event.

Zerodegrees

Well, the new regime at Zerodegrees didn't last very long, as brewer Simon is still brewing new specials when the tanks are empty! Not as our last issue forecast that when tanks were empty, they would be used to brew again the same beer for three months. However, last issue's core beers are still the same with *Our Mango* being added to the range. The latest specials are *Stratospheric*, a New England IPA at 5.2%; *Low Altitude Flight*, a 0.3% low-alcohol pale; *Urban Harvest*, a 4.4% British lager; and *Golden Tropic*, a 3.8% pineapple witbier.

Zerodegrees Bristol was visited by the CAMRA Bristol and Bath tasting panel one evening in April. They have a task each year to sample as many beers as possible that are regularly brewed by breweries in the two branch areas. Tasting notes are then written for inclusion in the brewery section of the *Good Beer Guide* and the best beers are recommended for inclusion in the Champion Beer of Britain competition.

They generally liked the beers they tasted but were particularly intrigued by one in particular. As tasting panel chairman, Andy Coston, reported: "The *Black Lager*: we all liked this one, but didn't think it had the 'crisp lager profile'; to us the amount of dark malt character and the associated coffee/chocolate/dark fruit flavours suggested that it was more akin to a porter in style." Andy suggested that I shared the panel's feedback on the beers with Simon, who was quite happy with their comments, but his view on the *Black Lager* was that he considered it more in the style of a Schwarzbier than a porter. Try it yourself and see what you think!

Roy Sanders

An advertisement for Twisted Brewing Co. featuring three beer labels displayed on a dark surface. The labels are for "THREE AND SIXPENCE SESSION ALE", "PIRATE BEST BITTER", and "CANTEEN COWBOY AMERICAN PALE ALE". Above the labels, the text "SLIGHTLY TWISTED BEERS FROM WILTSHIRE" is written in large, white, sans-serif capital letters. At the bottom, the Twisted Brewing Co. logo is shown, consisting of the word "TWISTED" in a stylized font with a hop cone graphic, followed by "Brewing Co" and "ORDERS - 01373 86444". A small "INDIE BEER" logo with the letters "IB" is also visible in the bottom right corner.

Brewery News

Good Chemistry

Good Chemistry Brewing (GCB) are marking their tenth birthday in style in 2025, following the successful East Bristol Brewery Trail (EBBT) in early May, with plenty more events to come over the summer months, and plenty more beers to enjoy along the way.

Good Chemistry's first ever beer, *Big Bang*, was rebrewed in the past few months, and sold out almost immediately, being found, at least while it lasted, in a number of the venues that originally sold it, as well as some lucky new ones.

Although *Big Bang* may have come and gone for another decade, there are a number of new cask beers to be found, including: *Marmalade Waves*, a very popular English pale that sold out very quickly when first seen at EBBT; *Dynamic Range*, launching in June, which is a 4% golden ale; and *Counter Culture*, a 4.5% dry-hopped hazy pale, also another June release

The on-going success of Good Chemistry's cask offering, alongside that of other breweries, can most clearly be seen at their award-winning pub on Victoria Street in central Bristol, the **Kings Head**, where a fifth handpull has been added, alongside the regular addition of a cask pin (containing 36 pints of ale; half the size of a firkin) on the bar-top, often from a local favourite brewery such as Ashley Down or Tiley's.

Another way to learn about Good Chemistry's decade in existence is on their website, goodchemistrybrewing.co.uk, where a regular blog looks back on the last 10 years and looks forward to the next decade and more, focussing on people, places and beer that have been important to proprietors Bob and Kelly and all at GCB since 2015.

'Think While You Drink' – the series of free-to-attend events lined up where the speakers discuss their work on beer, brewing, pubs or the wider drinks industry through historical, social and cultural lenses – kicked off in style at the **Robin Hood** in Kingsdown at the end of April on one of the hottest days of the year so far. Dr Amy Burnett spoke with Dr Christina Wade about the latter's new book, *Filthy Queens: A History of Beer in Ireland*, which delves into 1,000 years of Ireland's brewing past. Upcoming events include Bristol-based writers, Boak & Bailey, delving into 20th-century pubs in 21st-century Bristol, and why not many have survived to the present day, followed by Dafydd Wiliam, Principal Curator: Historic Buildings at St Fagans National Museum of History in South Wales, who will be sharing the fascinating story of the rebuilding of the **Vulcan Hotel**, from central Cardiff to the museum; these twin talks will be given at the **Greenbank**, Easton on Tuesday June 24th, and, the following month, on July 22nd, the series welcomes Phil Mellows to the **Famous Royal Navy Volunteer** on King Street in central Bristol, where the topic will be some of Phil's favourite places from his recently published book,



Kelly introducing 'Think While You Drink' on 30th April at the Robin Hood in Kingsdown



Bob and Kelly with *Big Bang*, the first beer Good Chemistry ever brewed, which got brewed again recently

Beer Breaks in Britain. More details on all events can be found at thinkwhileyoudrink.co.uk.

As well as 'Think While You Drink' events, Good Chemistry were in residence at **Small Bar** on King Street in late May, which saw the launch of their first-ever collaboration with neighbours and good friends, Left Handed Giant, *Common Years*; a celebration of both great local breweries reaching their tenth birthdays.

Other new keg and canned beers to be looked out for over the summer months include *Distant Shores*, a 5% pale with Australasian hops ... and a brand new birthday beer to arrive in July, which is so special and secret that even your own *Pints West* correspondent is not allowed to know about it in advance.

Kelly will be part of another 'Women's+ Whisky Night' on Wednesday 25th June at Spirited in Southville (I can report from personal experience that men are equally welcome), and, ten days later a bit further down North Street, there'll be a Good Chemistry tap takeover at the **Tobacco Factory** on Friday 4th July as part of one of their Food Truck Friday nights.

Back at the brewery in St Philips, there's an official 10th birthday party in the taproom on Saturday 26th July, as well as the second East Bristol Brewery Trail of the year on the Saturday and Sunday of the August Bank Holiday weekend.

It's turning out to be a great summer to mark Good Chemistry's tenth birthday, and that's without mentioning the monthly 'She Drinks Beer' evenings (see advert) or all the brewer and brewery events at Good Chemistry's second pub, **The Good Measure** in Redland. Wherever you're drinking Good Chemistry beers this summer, cheers!

Stephen Edmonds

Brewery News

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Incredible Brewing

Things are looking up for the Incredible Brewing Company (IBC). As proprietor Stephen Hall says: "Our success last year was a real boost for us here at IBC as it's a really tricky time for small breweries. We won a Bronze for our *Milk Stout* in the Champion Beer of Britain bottle category. We also came fourth in the blind tasting at the Bristol Beer Festival in November with our *English IPA*. Thanks to those involved; we really appreciate the recognition for the hard work we put in and are glad the beers are well received."

This year Incredible are looking forward to a jam-packed summer season. They have loads of events booked in, as they travel all over the counties surrounding Bristol for food, music and beer festivals, as well as local farmers markets. "Meeting beer-loving folk out and about is what it's all about, and it's a great opportunity to talk beer and promote this great British product."

As we move towards summer Incredible remain busy producing their speciality beers. Stephen says, "The *Coriander and Lime Beer* is an old favourite now. We designed it 12 years ago and it certainly is one that has stuck. *Nettle Beer* is also a summer standard and is now available in can. All our beers are in can this year as they are much easier to post and are lighter in weight for the summer. These include *Hazy Wheat Beer*, *New England IPA*, *Nelson Sauvignon Pale* and our well loved summer dark *Black IPA*."

"We are also beginning to promote our online shop as we can send out our canned beer by post. This has proved really popular



as we offer more unusual styles and special beers that are widely known outside Bristol. We also have a delivery service in and around Bristol."

Pictured above is Stephen Hall with his Champion Beer of Britain Bronze award for his bottled *Milk Stout*.

Brewery News

Arbor Ales

Work is in progress with a number of other organisations to produce 'coll-Arbor-ation' brews. Castle Rock brewery in Nottingham are the partner in a 4.8% session IPA called *Trifecta*, brewed with hops from three continents: British Harlequin, American Mosaic and New Zealand Nectarine. Local neighbours of the brewery, Radical Roasters, the speciality micro coffee roastery in Easton, have mixed and roasted a special blend of beans to flavour a 6% tiramisu stout, named appropriately *Tiramibru*. *One for the Team*, a 4.5% session IPA, is being brewed again to support the work of Team Canteen with 50p per can sold being donated to the Community Interest Charity to help eliminate food poverty in Bristol. Mr Penfold, the artist that designed and painted the mural on the Arbor brewery frontage on Easton Road, is now working on a beer series with Edinburgh-based Stewart Brewing. To celebrate this Arbor and Stewart Brewing are teaming up to brew a 6.1% New England IPA.

In other beer news from Arbor, *Pocket Rocket* is making a welcome reappearance. The 2025 version will be brewed with classic American hops, and unlike some of Arbor's hazy creations, will be designed to be crystal clear. With an ABV of 3.4% this will be an easy-drinking, refreshing option for the summer. For those seeking something a little stronger, a new beer, *Everyday People*, is being added to the core range. This will be a 5% hazy pale brewed with Citra, Azzaca and Motueka hops.

The East Bristol Brewery Trail over the Bank Holiday weekend at the beginning of May, helped by the fair weather, was the busiest and best so far of these biannual events. Arbor and the other participating East Bristol breweries will be repeating the experience over the August Bank Holiday later in the year.



Arbor during the May East Bristol Brewery Trail

As they did last summer, Arbor are partnering with two music festivals, and brewing a one-off beer for each. The 2,000 Trees Festival (Upcote Farm, Withington near Cheltenham 9-12 July) and ArcTanGent Festival (Fernhill Farm, Compton Martin near Bristol 13-16 August).

A date for your diary is 20 September, when an open day is being planned at the brewery with a focus on music and food. Expect a well-known DJ spinning the discs, and a celebrity chef cooking up a storm, all washed down of course with some fantastic Arbor brews.

Finally, it has been another stable period for personnel, with just one departure and one arrival. Miles Arnold from the sales and marketing team has moved on to pastures new, taking on a marketing role with World Famous Dive Bars in Bristol, the company behind the **Crown** in All Saints Lane, the **Mothers Ruin** in St Nicholas Street, the **Colosseum** on Redcliffe Hill and the recently reopened **Greyhound** in Fishponds. The new arrival is Mike Rochester who joins as the head of sales and logistics. Mike was previously operations director at Cave Direct, one of the leading importers and distributors of craft and speciality beers in the UK, a company he had been with for 14 years.

Andy Coston



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Brewery News

Bristol Beer Factory

Cask ales to be gluten-free

With around 10% of the population either needing or choosing a gluten-free diet it's a big issue for all breweries as to how to respond to demand for GF beer. Since 2020 all Bristol Beer Factory's keg beer and cans have been gluten-free and from this year BBF are now going that extra step and making their cask beer GF also. So how are they doing this?

Clarex is the fining agent and enzyme used in brewing to produce gluten-reduced beers. It breaks down the structure of gluten so the finished beer has below 20 parts per million – below this level beer can be officially labelled as GF and is considered a safe level for people with coeliac disease. However BBF head brewer, Tristan, says, "We don't *just* add Clarex, we carry out consistent good brewing practices to reduce gluten levels." This includes a mashing regime that increases the breakdown of proteins, the correct finings regime and an extended conditioning time.

Bristol Beer Factory is well known for its cask ales. By now brewing GF across their full range of beers, BBF believe they are responding to a demand and being more inclusive. And as Tom, their head of sales, says, "If it worsened the product one iota we wouldn't do it. Making a beer gluten-free makes zero difference to flavour, body ... anything."

SIBA award for community engagement

For some time Bristol Beer Factory has been collaborating with the national men's mental fitness charity Talk Club (you may have seen their posters and T-shirts: *'How are you? Out of 10?'*). Since

2020 BBF has been giving 5% of the sales of their *Clear Head* (0.5% ABV) beer to the charity.

Bristol Beer Factory's charity work extends beyond their work with Talk Club – they also give 2% of every brewery sale to local community organisations in Bristol. And since May 2023, when they launched their 'Brewed to Give' community initiative, they have given £170k of stock, space or support, which has helped raise over £416k for charity groups across the city.

Now Bristol Beer Factory have been recognised for their community engagement work at the 2025 Society of Independent Brewers and Associates (SIBA) awards – known as the Oscars of the beer industry. Their award was presented by beer author and columnist Pete Brown who commented: "Bristol Beer Factory impressed judges with a broad range of community engagement across the year, raising hundreds of thousands of pounds for charity. In what was an incredibly tough category BBF stood out as a business delivering measurable change in a city hugely lucky to have its support."

Upcoming move for brewery and tap room

It's been known for some time that BBF's brewery and its tap room are moving from their South Bristol red-brick home to separate, nearby premises, still within BS3. This will allow them to brew more beer, employ more local people and reduce their environmental impact. We hope to be able to report on the completed move in the next edition of *Pints West*.

Sean Pruce

Basement Beer

Further sprucing up in Stokes Croft has resulted in Basement's newly installed permanent handpump taking pride of place on the tap room's new reconfigured bar, serving up the likes of cask *Red Ryenoceros* (5.1%) and *Amble* (4%) to thirsty drinkers. On occasions when Basement boss Ben hasn't been able to brew any cask, the handpump has often been taken over by local brewing friends Tangent's *Karma Citra* (5%); Ben views this as very much a Basement beer by proxy, since Tangent brew using Ben's former kit before he upsized last year.

The tap room refresh also features some brilliant new dog-themed artwork by local artist Sam Brentnall, who has also been commissioned to redesign some of Basement's canned beers with a similarly canine theme. Perhaps influenced as much by the sunshine and extended opening hours as the refurb, Ben reports that April was the busiest month ever in the tap room since he originally opened for business three years ago.

On the brewing front, ideal for the warm weather was *Cherry Tart* (5.8%), a refreshing sour with a judicious dosing of vanilla that offsets the fruity tartness, and new lager (here come those dogs again) *Alpine Canine* (4.2%). Basement also sent supplies of *Little Citra* (3.4%) and New England IPA *All My Friends* (6.5%) to **Small Bar's** excellent 'Locals Only' beer festival in April; both went down well. A further collaboration, this time with Bedminster's **Alpha Bottle Shop & Tap** to mark their third birthday, resulted in *Four Pack* (5.2%), a juicy pale ale packed with melon and grapefruit notes – just the beer for those long summer evenings.

Marty Cummins



Brewery News

Little Martha

It may be called Little, but **Little Martha** is expanding in a big way. New premises have been acquired and brewing capacity greatly expanded, ensuring that there will be a greater choice at the bar, which remains in the same place under the arches near Temple Meads station.

However, there is already a very good choice of beers and styles served in different forms of dispense. Starting with the core keg range, all named with a stellar influence, a 4.5% lager, *Chasing Pulsar*; a 4.5% New Zealand pale, *Mysterious Intergalactic Object*; and a 4.3% IPA, *Halo Orbit* – all are now brewed with the new equipment.

Two more beers are brewed in the existing premises and available in tanks at the bar. Like the beer at some other brewpubs in Bristol, these are classed as real ale. These beers do change, and when I visited, the tanks were holding a stout and a sour. Five or six Little Martha keg ales are usually available, and this will increase to seven or eight by the end of summer, alongside guest beers from different locations in the UK and Europe. Usually there is a guest cask on at the bar, but very soon there will be a Little Martha 3.4% cask pale brewed with UK and US hops, and traditional English malt.

At the moment there is a limited supply of Little Martha beers to local venues such as the **Hawkes House** in Thornbury, and there has been a tap takeover at the **Colosseum** in Redcliffe, Bristol.

Kettlesmith

Kettlesmith in Bradford-on-Avon is coming into its ninth year as a commercial brewery and head brewer Antony and his team are still creating seasonal and new beers as well as old favourites.

A recent example is its seasonal gruit ale called *Alchemy* (5.2%). Gruits use fresh herbs and spices in the brew with very little hop. Sometimes known as 'herbal beers' they are rarely brewed these days and almost never seen commercially. Kettlesmith collaborated with Woolley Grange Hotel and their head gardener, David Robinson, to produce it, recreating a style that originally dates from the medieval period. *Alchemy* uses 16 different herbs – among them yarrow, heather, nettles, sorrel and lemon balm – to bitter and flavour the beer. Many of the herbs were actually picked on brew day. The **Draper's Arms** (Bristol & District CAMRA pub of the year runner-up) recently served a batch of *Alchemy* that had been aged in their own wooden cask.

Kettlesmith are working on a series of collaborations with local food and drink producers. One such is a coffee-infused beer brewed using Round Hill Coffee. Normally brewers pair coffee with a dark base beer like a stout, but Kettlesmith and Round Hill are working on a pale ale to be released later this summer.

Kettlesmith were honoured to be asked to brew a commemorative beer for what would have been the 200th anniversary of Ushers Brewery (it closed in 2000). The last head brewer at Ushers, Gary Todd, shared the original Ushers bitter recipe with Kettlesmith and the first batch was brewed for the Ushers staff reunion. The recipe has since been tweaked to create *Wheelhouse Best Bitter* (3.4%), now available in cask.

Two new Kettlesmith releases to look out for in the coming months. *Redwood California Dark Ale* (5.6%) is inspired by the craft breweries of Northern California. It has a toffee-treacly maltiness coupled with a strong bitter. The second is a single-hopped lager called *Singular Focus* (4.9%) made using Summit hops.

Den Rahilly



View inside the Little Martha's new premises

However the plans are to expand this business, so any pubs, clubs or cafes out there looking for something a bit little different, feel free to contact cofounder and brewer Ed Morgan at the Little Martha existing premises.

Roy Sanders

King Street Brew House

Local Bristol brewpub **King Street Brew House** had some impressive success earlier this year in the SIBA National Competition at BeerX in Liverpool.

Both their competing beers were prize-winners, taking home the following awards: Gold in the 'keg non-alcoholic & low ABV' category for their *Micro IPA*, Gold in the 'keg double & triple IPA' category for *Seeing Double*, and *Micro IPA* also getting Silver in the 'overall champion of the keg beer' awards. Pictured with the award certificates is brewer Simon Perrett.

These champion brews are part of a wide, rotating range of in-house beers, covering both cask and keg options, available at their pub at the Welsh Back end of the popular King Street in central Bristol, a street with an impressive range of quality beer options.

Perhaps best known for their *Trash IPA*, they produce a range of beer styles, from an unfiltered lager, through several pale ales and a sour, to a cask porter, and there are frequent seasonal beers alongside the regulars. And there is the option to book a tour of the brewery (finishing with a tasting!) through their website.

Pat Kingsbury



Brewery News

Hop Union

Much has been happening at Hop Union recently, including the brewing of new beers and the receiving of new awards. Let's start with the latter. For the SIBA South West Awards, their beers *Bloody Nora*, *Alpha Centauri* and *Moose River* were entered and all received an award. This made *Bloody Nora* a five-time award-winner since 2022. *Alpha Centauri* was also rated Gold in the Taste of the West awards.

On the brewing side, Hop Union released a new version of *Apricot Blonde*, their punchy apricot flavoured pale, and report that it was met with a great response: "We completely sold out in a record time with amazing comments and reviews. This will definitely be a beer we revisit sooner than before with improvements."

They have also recently racked *Bees Knees*, their honey pale ale, using fresh local honey added directly into the cask. It's already been rolling out of the brewery and they say it's always a big hit.

They've also released their newest can and keg beer, *Saint Arnold*, described as "a Belgian IPA, having a soft malt base with aromatic and fruity flavours from its yeast which is highlighted by the hops used. Super easy-drinking with unmistakable Belgian flavours."

They add: "We've been pushing out some small-batch brews being exclusively sold in our **Hop Union Taproom**. We've started focussing on lagers with an amber lager on tap (at the time of writing) and a helles on the way that was a collaboration with Jasper Yeast."



The Taproom at the Hop Union Brewery

"We've been super busy here at the taproom these last few months with amazing support from the Brislington locals. We've had some fully packed quiz and gig nights, and are looking forward to all the events we've got planned throughout the summer. We're excited to keep expanding with longer opening hours in the summer and plans to open up on Sundays as well."

SP

Bath Ales / St Austell

Congratulations to George, as she wins her third award in the past two years! Georgina Young, brewing director at Bath Ales/St Austell for five years, was voted the Brewers' Brewer of the Year at the Society of Independent Brewers and Associates (SIBA) Business Awards 2025 on March 19th this year.

This award highlights excellence in the brewing industry across a variety of categories, underlining the efforts taken by brewers to improve business, innovation, and diversity, and supporting those within it. A good local example is how she joined in with Good Chemistry's International Women's Day brewday, which gives women a chance to see how beers are brewed and get hands-on experience with the process. If you remember, she was crowned Brewer of the Year at the 2023 Guild of Beer Writers Awards, and also received a Lifetime Achievement Award at the Brewers Congress in the same year.

Also in March this year, St Austell was voted 'Best Brewing Pub Company' at the Publican Awards, widely regarded as the pub industry 'Oscars'. This win for the independent and family-owned 174-year-old brewery follows 2024's recognition as 'Best Accommodation Operator' for its 45-strong managed-pub estate across the South West.

And in April *Proper Job* 0.5%, modelled on St Austell's *Proper Job* IPA and brewed with the same hops, Cascade, Willamette, and Chinook, scooped a silver award at the World Alcohol-Free Awards 2025, an international competition aimed exclusively at judging non-alcoholic drinks. The beer won its first award earlier this year, taking home a gold in the beer category of Taste of the West.

To coincide with Earth Day in April, St Austell announced ambitious plans to reduce general waste across its pub estate by 80%. This initiative, in partnership with leading waste management company, Biffa, includes the introduction of a streamlined waste system across St Austell's pubs, including the six in Bristol and Bath. Teams are aiming to double the amount of waste being recycled as part of the plan, with a goal of hitting the 80% target by the end of this year.

Roy Sanders

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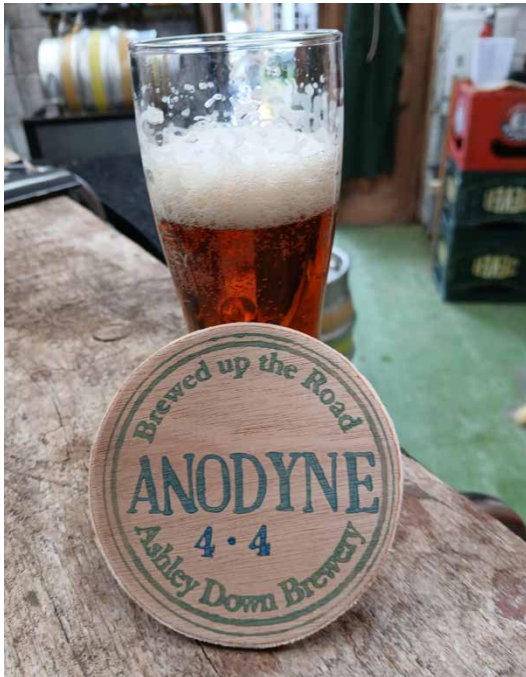
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Brewery News



Ashley Down's summer hiatus

Having recently sampled a couple of decent brews from Ashley Down – notably *Anodyne*, a 4.4% amber, *Bingo*, a 4.2% pale, and in particular the lovely *Dread*, a 4.6% dark red – I thought a visit to the brewery was overdue.

When I caught up with Vince Crocker at his brewery, in his garage at the bottom of his garden, he wasn't in the best of moods. He said that his hernia was giving him gyp but that he was delighted he would soon be having, as he put it, "a through-the-keyhole job to sort it out." This will mean however, an enforced holiday over the summer as he won't be able to brew for some eight weeks. However, Vince said that he had three beers on the go that would be released during June and July.

The first, *Cheat*, a 3.8% session wheat beer, utilising a Belgian Abbey yeast and using black cherries to assist conditioning in the cask. Vince said that credit and thanks has to go to Elliot and

Bob at Good Chemistry for some top tips (as last time he used cherries in a wheat beer he overdid it resulting in spectacular eruptions and cherries splattered over the ceiling of his cold room). The second, *Scam*, a 4.2% imitation of an earlier best bitter recipe using First Gold and WGV hops. Lastly, *Easy*, a 4.1% easy-drinking English pale ale using low-colour Maris Otter malted barley and a favourite hop combination of Bramling Cross and Goldings for both flavour and aroma. Vince said that he's very grateful for the many kind offers of help with deliveries etc and special thanks go to Chris at the [Red Monkey](#), Garvan at the [Drapers Arms](#) and Paul at the [Lime Kiln](#).

Unsurprisingly Vince is not looking forward to the enforced holiday but should be back in the saddle by August, fingers and more especially legs crossed. I hope all goes well and wish him a speedy recovery.

Tony Durbin

Bruhaha

Back in October Bruhaha celebrated the first anniversary of taking up permanent residence in their [Bruhaha brew-pub](#) on the Wells Road in Totterdown, making it the perfect stop-off point for weary travellers negotiating the hill.

Recent beers brewed at their on-site brewery include a cask pale ale *USB-C* using Citra and Cascade hops, as well as the super-popular best bitter *Totterdowner* and hazy session IPA *Elvis Has Left The Building*.

They're still hosting kitchen takeovers at weekends too with some of the best street food in Bristol and have their own food menu available Wednesday to Sunday, including their midweek 'Dog & a Pint' deal, using sausages from local producer Sausagenius.

The return of the good weather also sees reopening of their [Bruhaha taproom](#) down at Windmill Hill City Farm, back where their journey began, which is using equipment from the former Tapestry brewery on Totterdown bridge. This year sees them taking up a new spot by the outside amphitheatre, with eight taps serving local beers and cider. It's open 4 to 10pm on Fridays, including great street food from local providers, and from 12pm on Saturdays.

David Paull

New Bristol Brewery

They came in all shapes and sizes and offered over a hundred beers, but they all had one thing in common: New Bristol Brewery's *Bemmie not Bedmo* IPA. This was the consistent offering at all 13 of the independent establishments which took part on May Bank Holiday weekend, in the fourth running of the of the Bedminster Beer Trail.

Masterminded and mapped out by Mike and Emily of [Lupe](#) on North Street, it was also supported with specials and exclusives by all the other venues, which included the [Bristol Beer Factory Tap Room](#), [Tobacco Factory](#), [Spotted Cow](#), [Bar 57](#), [Kask](#), [Local](#), [Steam Crane](#), [Dame](#), [Coronation](#), [On Point Brewing](#), [Alpha Bottle Shop & Tap](#) and [Bruhaha](#).

This was a limited-edition beer, a New England-style IPA of 4.4% ABV, described as light, hazy and hoppy with citrus and tropical fruit notes. The brewery will now turn its attention to summer activities which will include their presence at many festivals and events, including the Great British Beer Festival.

Michael Bertagne



Bristol Hops Collective

Bristol Hops Collective and Moor Beer are teaming up to make a locally grown, locally brewed real ale

What is Bristol Hops Collective?

Bristol Hops Collective (formerly East Bristol Hops) was formed in 2016 by some friends who had the idea to bring together a community of hop growers in Bristol who would provide green hops to a local brewery for a uniquely Bristolian brew.

Within a few weeks of first talking about the idea and approaching a few breweries in the Bristol area, the team managed to get Dawkins Ales on board and an enthusiastic community of growers soon followed. That September, seven kilograms of fresh, green hops were harvested and were used in making the first edition of a beer dubbed *Easton Promise*, which was launched during Cask Ale Week.

The association has gone from strength to strength since that first year as plants get more established, the number of contributors increases and the amount of harvested hops goes up. In their second year, the harvest was over 20 kilos, a significant milestone as it meant the 2017 beer contained only locally grown cones.

Bringing together people with a passion for beer, small breweries and their community has been the chief goal of the association since its inception. As they say: "We are a broad community from all across the city who love to drink local beer and grow hop plants. Whether they're on our allotments, in gardens, or even small pots on balconies, pretty much anywhere hops can grow, we grow them. Everyone who gets involved joins a passionate community of growers and experiences the simple pleasure of watching the hops mature, as well as the joy of harvesting their hop cones on the same day as everyone else and collectively adding them to that year's brew. Beer is usually made with dried hops or compressed dried pellets which have lost a lot of their oils and flavours. Our green-hop ale is unusual because we get the hops from the bines to the brewing kettle in hours, so more of the flavour is preserved. In other words, with good local hops, you can brew a unique beer with a very special taste. By early autumn the beer is ready for sampling, which everyone in the collective gets to do at a party as soon as it's brewed. What's more, you'll likely be able to wander into your local pub and buy a pint that you helped make."

Collaboration with Moor Beer

Following on from collaborations with local breweries Dawkins Ales (sadly no longer operating), New Bristol and Left Handed Giant, Bristol Hops Collective have announced that they will be joining forces with the Moor Beer Company for this year's community brew. "Moor Beer has long been a brewery we've wanted to collaborate with, and we're incredibly excited that 2025 will be the year we get to do so. Moor's dedication to pioneering the unfinned natural beer movement in the UK has helped shape modern brewing and firmly positioned them as a local institution. Our expectations are high since they have plenty of experience brewing green-hopped beers."

Ben King of Moor Beer added: "We're thrilled to join forces with Bristol Hops Collective on this fantastic project. Hop acreage has nearly halved in the last decade, so we're proud to support local growers in keeping this vital part of brewing alive. Brewing and enjoying beer has brought communities together for centuries – this project is a celebration of that."

Getting involved

If you want to find out more or fancy being a part of the Bristol Hops Collective, visit their website at: bristolhopscollective.co.uk



'Watering Holes in the Desert'

The big news – from Cross, a village not too far away from the Weston-super-Mare sub-branch patch – is that the **White Hart Inn** is now brewing its own beer.

At the end of March, popular landlords Mike and Gina decided it was time to retire after six years at the helm of this 17th-century Grade II-listed inn. They'd worked hard to restore some pride back into the old pub and rejuvenated the choice of real ale on offer, complemented, in no small measure, by the excellent food that Gina would prepare for hungry customers.

Now, under the guiding hand of ex-teachers and long-time owners Geoff and Tina Hancock, they aim to continue with the success and popularity engendered by Mike and Gina with one major addition – the installation of a microbrewery!



Son and manager Joel, with brewing experience at both the now sadly departed Nuttycombe Brewery in Wiveliscombe and the still hugely popular Cheddar Ales, has already started brewing.

Cross Brewery, as it is known, has begun producing a range of ales across various styles, including its signature beer *Wavering Brown*, a 4.6% traditional brown ale. Also, for lovers of the pale, the aptly named *Make Cross Great Again*, a 6% American pale ale, has received excellent feedback on social media. Then there is *Shute Shelve*, a 4.2% English pale ale.



Along with their own brews, a well chosen range of other local ales at fair prices are always available at the pub, alongside ciders and a couple of keg

beers for those that prefer something a little different and well chilled.

Geoff has exciting plans for the pub, with the remodelling of an ideal space behind the pub currently underway, in what will become home to the permanent brewery kit, all with the intention of completing by July. Furthermore, he has revealed he also hopes to create an in-house space dedicated to bottled beers, with a particular emphasis on those lovely breweries in Belgium. Nice!

Now if that's not something to get you excited about, I don't know what is.

Food is now being served too (do book ahead, if you can) so ... make sure you stop by sometime and support the revitalised White Hart Inn and Cross Brewery – and join the ride to 'make Cross great again' as a beery destination.

Steve Reed



A visit to Chippenham Beer, Cider & Perry Festival

A number of regular Weston-super-Mare CAMRA members attended this year's event for the Saturday (April 6th) lunchtime session, which again proved what a gem of a festival this one is!

The great range of ales as usual could be sampled in third- or half-pint measures, giving plenty of opportunity to sample different styles and some rarities not often available in our part of the world.

A definite crowd-splitter was the *Burning Rubber* (4.6%) from Milktown in Melksham, Wiltshire. This was a dark smoked porter that tasted so reminiscent of its title – so aptly named! Certainly not everyone's cup of tea without doubt, but once I'd tasted a few sips ... well, you know what's coming – yes, I liked it!

Many people's favourite, however, was Vocation's *Naughty but Nice* (5.9%) a smooth, velvety stout from Hebden Bridge, West Yorkshire.

This is a well organised festival and hugely popular. It's definitely worth giving it a go in future, so why not put next year's event in your diary now – 24th and 25th April 2026.

Steve Reed

In other news

A few members of the Weston-super-Mare sub-branch joined a substantial number of Bristol CAMRA members to present the Backwell Village Club with their Bristol & District CAMRA Club of the Year award (COTY) on April 30th. More about this elsewhere in the magazine.

The 'Waverley Wander' (so-called because of the starting venue), held towards the end of March, was an early spring branch social that proved really popular.

Around 16 local members eventually met up, starting at the lively community local the **Waverley** in Severn Road, part of the south ward area of Weston-super-Mare. Next, it was on to the **Bear Inn**, Walliscote Road, before finally ending up at Good Beer Guide favourite the **Fork 'n' Ale Taproom & Kitchen**, near the Town Hall.

It was good to see so many friends during the evening, enjoying the fine ales on offer at all three venues. Long may it continue!

Steve Reed

And finally ... Clevedon Beer Festival

The inaugural Clevedon Beer Festival was held at the Princes Hall in Clevedon on 25th & 26th April. There were two sessions over the two days. The event was well supported and the Friday evening had sold out.

There were 19 beers and six ciders, all from brewers and cidemakers in the South West. In addition, non-alcoholic beer and wine was also available. Running on Empty provided the Friday evening music playing a wide variety of foot-tapping songs. A food stall from Belly Busters was outside supplying burgers etc.

Tickets were cheaper if purchased in advance and entitled you to a festival glass and two tokens. Additional tokens meant a price per pint of £4 which was very reasonable.

The range of beers covered all styles to suit most tastes. Local brewery Twisted Oak provided expert advice and there were plenty of volunteers to keep the drinks flowing. My top three beers were *Pinkers West Side Jet*, and *Ghost Town* and *Slippery Slope*, both from Twisted Oak.

All profits from the event go to Clevedon Community Association.

Richard Aldridge



Bristol and Weston members enjoying Chippenham Festival
(photo by Colin Postlethwaite)



Cheers at the Fork

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From Weston-super-Mare to Glastonbury

"People of all ages come to Glastonbury in a spirit of curiosity. They find themselves at a gathering of witches or pagans or ravers or Buddhists or alien abductees, where they find themselves completely at home and accepted."

From the book *Normal For Glastonbury* by Vicki Steward.

Welcome to my column looking at the pub and beer scene in and around Glastonbury – "possibly the quirkiest town in England" according to [Visit Somerset](#). My aim is to encourage Pints West readers to visit the town and experience some of Glastonbury's lovely pubs, most of which are in buildings that have been around for several hundred years. There is a half-hourly bus service from the centre of Bristol, running past Temple Meads. This can be a 374, 375 or 376, with the last bus back to Bristol shortly before 10pm, depending on the day. The services seem to change frequently, so best to check on line before starting your journey if coming from Bristol.

Not a lot of news on the pub scene in town since the last edition, although it has been great to see some beers from Bristol's Arbor Ales making guest appearances at the [Crown](#). These included the very fine *Shangri La*, *Mosaic*, *Motueka* and *Blue Sky Drinking*.

It has been a bit remiss of me to not have given much attention previously to our very own local Glastonbury brewery – I'm putting that straight this time around.

As a reminder for anyone new to this column, this is the list of pubs in town (all of which have been featured in detail in previous editions of *Pints Wests* – available for viewing online at www.camrabristol.org.uk/pintswest.html) with what you can expect from them in terms of real ale:

Beckets Inn – Frome *Funky Monkey*, *Exmoor Stag*, *Marstons Pedigree*.

Crown – Glastonbury *Hedge Monkey* plus a changing guest from a regional microbrewery.

Rifleman's Arms – St Austell *Tribute*, *Butcombe Original* plus a guest beer that stays on for a few months. At the time of writing this is Timothy Taylor *Landlord*.

Tim Nickolls was a founding member of the Weston-super-Mare sub-branch of CAMRA and frequent contributor to *Watering Holes in the Desert*.

A while ago he moved to Glastonbury, from where he now writes this column for *Pints West*.

George & Pilgrims – St Austell 1475 plus two beers from Bristol Beer Factory, normally *Fortitude* and a recent new brew. Listed in the 2025 *Good Beer Guide*.

King Arthur – Normally two changing ales from regional breweries, Bristol Beer Factory often featured.

King William – two ales on. The choice is normally two from Wadworth 6X, *Butcombe Original* or a Sharp's beer.

Who'd A Thought It – *Palmers IPA* and *Dorset Gold*, and 200 or *Tally Ho!*.

Queen of Cups – One or two ales from regional microbreweries.

Mitre Inn – New Bristol Brewery's *Bristol Bitter* plus a regional guest.

Market House – There is normally a real ale available, often Fuller's *London Pride*.

LevAlers news

Last October, the LevAlers, an informal social group for local real ale fans, met for the first time. Since then, the group has met at least once a month visiting pubs in Glastonbury and also nearby towns and villages. We continue to see new faces at our socials – all of who have come back for more! We have put together the following diary for the coming months.

● **Fri 13 June** – Garden social at [Who'd A Thought It](#) from 8pm.

● **Thu 3 July** – Garden social at [Beckets Inn](#) from 8pm.

● **Mon 28 July** – Garden social at [King Arthur](#) from 8pm.

● **Wed 13 August** – Garden social at [Rifleman's Arms](#) from 8pm.

● **Sun 24 August** – Visit to Somerton: [Etsome Arms](#) and other pubs in the town. 376 bus from Glastonbury Town Hall at 13.42 (arrives 14.11). Bus back from Somerton at 17.59.

● **Sat 30 August** – Beer & Cider Festival at [Cross Keys](#), Lydford. 667 bus from Street at 11.10 (arrives 11.45). Bus back from Lydford at 16.39.

Other events will be slotted in, so if you are interested in joining the group and finding out what we are up to please contact me at tim.nickolls@outlook.com.

There is no "membership" – anyone who would like to come along to any event will be very welcome.

Tim Nickolls

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Glastonbury Brewing Company

Glastonbury Brewing Company was established in 2006. For most of the time the beers have been brewed in nearby Somerton. However, in January 2025, under the ownership of Dave Tucker, his wife Rachel and his father Ian, the brewery finally came home to Glastonbury, nestled in converted farm buildings in a lovely spot at the foot of the iconic Glastonbury Tor about a mile from the town centre.

I visited the brewery towards the end of April to meet the team, which comprises the aforementioned Dave and Rachel, Mike Butt who handles sales and marketing, head brewer Dan Reardon, and Wesley Degeling who also manages sales. Dan has previously worked at Parkway, Plain Ales and Frome breweries, whilst Wesley has been the landlord of the **Royal Oak** in Stoke St Gregory and also headed the sales team at Cotleigh brewery.



The Glastonbury Brewery team: Wesley, Dan, Rachel, Dave, Ian and Mike

One building, an ex-dairy, houses an attractive shop and an office. A large barn houses the brewing equipment and warehouse. A bottling line has been installed which will soon be up and running to enable on-site production of their wide range of bottled beers and also two bottled ciders. The water is sourced from an on-site spring (the brewery shares the site with Glastonbury Spring Water Company) and Dan feels that this gives the beers an enhanced, clean taste. There is some seating outside the front of the shop for anyone wishing to linger for a drink and enjoy the lovely setting. 14 different beers are produced and all are usually available in bottles in the shop, as well as nine-pint 'bag in box' (check in advance of visiting if there is any particular beer that you are after).

The vast majority of their beers are available in cask and over the years the brewery has developed a stable of excellent beers covering a range of styles and strengths. However, as with all small independents, their biggest problem is getting their cask beers into pubs, with a limited number of pubs having the freedom to choose which beers they stock. On moving to Glastonbury, I quickly became well acquainted with their tasty

4.6% amber bitter *Hedge Monkey* (appropriately badged as "bold and ballsy" on the pumpclip), with its well-balanced malt and hops combination, which is a permanent fixture at the **Crown** on Glastonbury High Street. Other early encounters were at their stand at the Somerset County Cricket Club's annual beer and cider festival (they will be back again this year on 8th August when Somerset play Durham), a wonderful pint of the occasionally-brewed premium pale ale *Voodoo* at the **Quarter Jack** in Wells – plenty of bite at 4.8% with grapefruit and pine flavours – and also a rare chance to sample their lovely *Black As Yer 'At* stout at Glastonbury's annual Frost Fayre. Aside from these beers, they also produce *Golden Chalice*, *Lady Of The Lake*, *Love Monkey*, *Mystery Tor* and *Thriller* in cask. All are very nice. The latter is a 5% cappuccino porter that is only occasionally brewed but should be pounced on if you see it. They have recently

launched a new beer, *Glastonbury Best Bitter* at 4% that I am looking forward to trying.

Happily their beers now seem to be appearing much more frequently, no doubt due to the efforts of Mike and Wesley, along with the growing reputation of the quality of their beers. Locally, they make frequent guest appearances at the **Mitre Inn** in Glastonbury, **Crown** in Pilton, **City Arms** in Wells, **Etsome Arms** in Somerton, **Rose & Crown** (Eli's) in Huish Episcopi, **Ring O'Bells** in Moorlinch and **Winchester Arms** in Trull. As reported in the last *Pints West*, they also enjoyed a tap takeover at the **Fork 'n' Ale** in Weston-super-Mare in February. Mike reports that

they now regularly supply their beers to premier real ale pubs in Bristol, such as the **Cornubia** and **Portwall Tavern** and, further afield, they are delivering to pubs in Exeter, Dorset, South Wales and Gloucestershire. Indeed, Mike says that they are currently picking up a new customer every week. A tap takeover is planned at the **Watershed** on Bristol's Harbourside towards the end of June which will provide a great opportunity to sample several of their beers. Keep an eye on their Facebook page for confirmation of the dates for this.

Glastonbury Brewing Company appears to be in healthy condition, punching above its weight and it is hoped that the new site will enable the brewery to continue to grow and fulfil its potential.

The brewery and shop is located at Park Corner Farm, BA6 8JY. The shop is open from 9 to 5 Mondays to Fridays. You can check out their website at glastonburyales.com and follow them on Facebook ([GlastonburyAles](https://www.facebook.com/GlastonburyAles)).

Tim Nickolls

Bath & Borders branch news

Campaign to save the Britannia Inn, Wells: share offer underway

The campaign to save the much-loved **Britannia Inn** on the eastern edge of Wells has reached a crucial stage. A share offer opened on Saturday 5 April to buy, refurbish and reopen the Brit, as the pub is fondly known. On the same day hundreds of people attended a drop-in event at St Thomas's Church Hall in Wells to learn more about the community bid. There were photographs and stories about the pub, members of the East Wells Community Benefit Society (CBS) were on hand to answer questions, and among the documents available to study were copies of the business plan and share prospectus. Beer, cider and other refreshments were available, and merchandise, such as 'Save the Britannia' T-shirts, mugs and car-stickers, proved popular.

News on the latest progress of the campaign has been reported widely, including by the BBC, whilst Wells City Council is enthusiastically backing the campaign.

The pub's owners, Caldecotte Group, are asking for £300,000. East Wells CBS is looking ultimately to raise £450,000, but the initial target is £340,000. By around the end of April it was estimated that 11% of this target had already been reached. Shares are priced at £1 with the minimum investment set at £50 and the maximum limited to £25,000. The share offer was due to close on 30 May, though East Wells CBS may extend the offer by a further month.

The Britannia, which has been registered as an Asset of Community Value, closed in June 2021 when landlords Rob and Karen Rouse retired after 35 years in charge. The building has been left empty ever since. The East Wells CBS was set up last year with the aim of buying the pub and re-establishing it at the heart of the local community. Applications for community shares can be made online at www.savethebritanniainnwells.org. The business plan is also available to read at the same link.

More from the Wells area

Still within Wells, we were concerned to learn that a planning application has been submitted to convert the **Cheddar Valley Inn** into two private dwellings. The pub is on Tucker Street, not far from the **Sheep & Penguin**. The application has been made by Red Oak Taverns.

Heading west from Wells in the direction of Wedmore, the **Pheasant Inn** at Wookey has happily reopened under enthusiastic new landlords following several months of closure.

Long-closed Royal Oak at Widcombe could reopen

Plans are afoot for the **Royal Oak** in Widcombe in Bath which may see this long-closed pub reopen. The pub shut its doors in 2022 and has been languishing in limbo ever since. Two related planning applications have been submitted to Bath & North East Somerset Council. The first of these would see the double skittle alley to the rear of the main pub building converted into holiday lets whilst the second seeks to reconfigure the main building, which is essentially a mini terrace (as its address, 8-10 Summerlay's Place, reveals). The applicant, JJKH Limited, is seeking to convert the number 10 section into a three-bedroom private dwelling, and the upstairs accommodation of numbers 8-9 into a two-bedroom flat, but the pub's main bar, kitchen and toilets would be retained, leaving open the distinct possibility that the pub could reopen, which we gather the developer is keen to see happen.



Some of the East Wells Community Benefit Society members outside the Britannia (photo courtesy of Wells Voice)

Future looks assured for the Cross Guns, Avoncliff, and the Inn at Freshford

Uncertainty over the future of these two historic pubs has vanished with the news that both are looking set to be acquired by locals William and Marianne Cartwright-Hignett, who run the nearby Iford Manor. The **Cross Guns** had closed in November 2024 and is currently undergoing a large-scale refurbishment, with the aim that it should reopen in the summer. The **Inn at Freshford**, which closed in mid-January, is an Asset of Community Value and is up for sale. Bath & North East Somerset Council announced the beginning of the six-week moratorium period for bids to buy the pub on 7 February and William and Marianne were the preferred bidders.

Kettlesmith's bar in awards finals

Kettlesmith's in Corsham is in the Muddy Stilletos finals again. This is a best bar in Wiltshire award, which the venue won in 2023. The Bradford-on-Avon brewery is keen to win it again and is appealing for punters to vote for it.

Further news from Corsham

Plans are currently being considered for a new nano-brewery and taproom within a pottery and painting studio. The location is the Lancefield Studios, just off the A4. The application was submitted in January by Richard Cardy, who is aiming to fill what is a gap in drinking establishments in the Pickwick area of town, where the Pickwick Road and Bath Roads meet. He hopes to be able to name his new business the **Pickwick Brewery**, in homage to a former brewery in the town, which closed in the early 20th century.

Kings Arms, Monkton Farleigh, up for sale

North of Bradford-on-Avon, the freehold of the **Kings Arms**, a 17th-century village inn, is on the market, with an asking price of £550,000. The selling agents are Christie & Co. Current owners Punch Pubs & Co carried out an extensive internal refurbishment in 2020.

Former Hungerford Arms undergoing renovation

The **Hungerford Arms** in Farleigh Hungerford, closed for years and long neglected and languishing, is finally undergoing renovation. Sadly, however, no more a pub. In October last year a planning application was approved to convert and extend the Grade II-listed building into a single private dwelling. An earlier application for change of use to a private dwelling, agreed in 2020, had lapsed.

Rising Sun, Bradford-on-Avon, closed

We were concerned to learn that the **Rising Sun** on Winsley Road at the top of town had closed sometime around the early part of 2025. This was a once popular pub, with a traditional two-bar layout and an attractive walled garden at the rear. The future of this pub was unknown at the time of writing.

News from Trowbridge

Near the railway station, the **Stallards Inn** continues to expand the range of what it can offer. Landlords Sam and Ruby have self-funded the installation of a new commercial kitchen, whilst also renovating the bar and garden area, and adding new cellar cooling. Quiz nights are held every Thursday and karaoke on every other Friday. On the alternate Fridays there are 'Theme Nights'. And every Saturday there is live music.

On the very northern edge of town, the **Kings Arms** at Hilperton Marsh has been acquired by the Doric Group, a commercial company associated with Ashford Homes. Having bought the freehold, work is underway to revamp the premises and grounds. At this stage it is not known whether the Kings Arms, which closed last year, will reopen as a pub.

In the centre of town **BeeTee's Café**, which operated for a while as a café and bar, has recently been acquired by brothers Nathan and Bradley Amor. Following a refurbishment the premises reopened on Saturday 12 April as Roast & Toast, which is a combination of coffee bar and deli, selling also breakfast, lunches, pasties and sandwiches.

Two pubs in Frome reopen

In the centre of town, the **Blue Boar Inn** reopened in March following a refurbishment. It is now a Craft Union pub. On a visit by a local CAMRA member in late March, the two cask beers available were *London Pride* and *Hobgoblin*. There are no major changes in appearance or layout, but there is new furniture and sports screens.

At around the same time the **Crown Inn**, which is in the Keyford area of town, to the south of the town centre, reopened in March. According to our local member, who visited in late March, the pub has now been registered as an Asset of Community Value. Marble *Pint* was the cask beer on offer.

Update on the Unicorn / Bayford Inn near Wincanton

In the last issue of *Pints West*, I reported on acquisition of the **Unicorn** pub by the local community. The pub was bought by a generously spirited local and is being leased to the community. The leasehold group is selling more shares to make a success of the pub, now renamed the **Bayford Inn**, whilst an enthusiastic team is working on renovations.

(Continued on next page)



Abbey Ales THE STAR INN

THE STAR INN HOUSE

Bath CAMRA 2022 Pub of the Year!

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Bath & Borders branch news

(Continued from previous page)

George & Dragon at Erlestoke at risk of permanent closure

Slightly outside the Bath & Borders area, the **George & Dragon** at Erlestoke, a 300-year-old Grade II-listed former coaching inn, is at risk of permanent closure following the submission of a planning application for change of use of the building and its conversion into six private residences. Erlestoke is a small village that sits on the A3098 midway between Westbury and West Lavington in the shadow of Salisbury Plain. The pub had been closed for many years before being acquired in around 2020 by the local Chaffinch pub company, which renovated and reopened the pub. In 2023 a planning application to extend the beer garden, presumably to increase the viability of the business, was refused by Wiltshire Council. This may have been a factor in the owners seeking change of use. The pub was listed as an Asset of Community Value in May 2020. The listing was due to expire in May of this year.

Wadworth seeking tenants

Devizes-based brewery Wadworth is actively seeking tenants to run pubs in its estate which are currently closed. These include the **Dandy Lion** in Bradford-on-Avon, the **Farmhouse Inn** at Southwick, southwest of Trowbridge, and the **Crown Inn** in Westbury.

More news from Westbury

The **Horse & Groom** on Alfred Street remains closed at the time of writing. In 2013 the pub was acquired by veteran hotelier and publican Bob Musker and his wife Carol and, under their management, it became a much-loved and well-used pub. Two

bars and a separate skittle alley and events venue, popular with drinkers and diners, regularly listed in the *Good Beer Guide*, and from 2016 hosting its own German-styled Oktoberfest. Sadly, following serious illness, Bob passed away in February 2023. For the last two years Carol has kept the pub going whilst seeking buyers, but, with two potentially successful sales ultimately falling through, Carol was left with no option but to close the pub.

Meanwhile the freehold of the **Angel**, also regularly listed in the *Good Beer Guide*, remains on the market with Fleurets. The asking price is £325,000. The pub, just on the edge of the town centre is still open and should remain so until it is sold.

Masons Arms, Warminster, closed permanently

Planning permission has been granted to convert the **Masons Arms**, an Admiral Taverns-owned town-centre pub which closed last summer, into private dwellings. There was little by way of opposition to the application. The Grade II-listed building will be divided into six private residential apartments, whilst two new houses are to be built in the open space behind the pub.

Further news from Warminster

To the east of the town centre, the **Rose & Crown** has closed – temporarily, we hope.

Meanwhile former branch pub of the year the **Organ Inn** is now permanently closed. It was granted planning permission to be converted into a private residence a couple of years ago. Despite this, it did briefly reopen as a pub, only to close again a few months later. Now, with new owners, it is now once and for all being transformed into a private house. However, one can but hope: after all, the Organ was closed in 1913, becoming a shop for most of the next 93 years, before enterprising local Dan Keene brought the building back to life as a pub in 2006. So, maybe in another 93 years...

Community-owned pub for sale

"This is not what is supposed to happen," was the thought that immediately crossed my mind as I learned (in mid-March) that the community-owned **Cross Keys** in Corsley is up for sale. The very thing that community ownership was designed to prevent is taking place before our eyes within our own branch.

The Cross Keys had been owned and expertly run by Roy and Ruth Priestley for over 20 years until they retired in the early 2000s. The pub was sold on to Wadworth, who for the following 12 years ran the pub under a succession of landlords. Then, as Wadworth announced plans to close the pub, the community stepped in, buying the freehold in April 2016. The pub's long-term future had been secured, or so it seemed.

East of Warminster, Corsley is more a collection of hamlets than a single village. Three pubs serve the parish. The White Hart at Lane End and the Royal Oak on Corsley Heath are both on the busy A362, which links Frome and Warminster, whilst the Cross Keys, in the idyllic hamlet of Lye's Green, is more tucked away. Despite this, the Cross Keys has been a well-used and much-loved pub, popular with drinkers and diners alike, in an excellent walking area, near to Longleat Safari Park, and in the shadow of the Cley Hill (famed for its UFO sightings), a welcoming atmosphere, large open fire, with skittles, darts, crib, and a strong association with the local cricket team. But in early 2023 it closed, then reopened later that year under a temporary landlord, before closing again more recently. And now the freehold is on the market and the future of the pub has become uncertain. The asking price is £425,000 and local selling agents Cooper & Tanner are marketing it as both a rural public house but also with scope (subject to relevant consents) for alternative uses.

Steve Hunt

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LOWER BRISTOL ROAD, BATH



Bath & Borders pub of the year awards



The Royal Oak, Twerton, Bath

The Bath & Borders branch of CAMRA has a tradition of presenting two pub of the year awards, one for a pub in Bath and one for a pub out in the 'borders', with one of these being made overall branch pub of the year and going forward to the regional competition.

Pub of the Year: Royal Oak, Twerton, Bath

A regular winner of this accolade, the **Royal Oak**, located on Lower Bristol Road on the west side of the city, has once again been declared overall pub of the year. With its own on-site microbrewery, **Ralph's Ruin**, and regular meet-the-brewer events, the pub has enjoyed a reputation for nearly 20 years now as the one of the premier real ale and cider venues in Bath, with 17 consecutive *Good Beer Guide* entries and seven branch pub of the year awards, five of those as overall winner. Congratulations to Chris Powell and his team. A presentation was held on Tuesday 15 April.

'Borders' Pub of the Year: Sheep & Penguin, Wells

Congratulations also to the team at one of our 'newest' pubs. The **Sheep & Penguin** reopened last year following a major renovation project, which transformed the long-derelect Mermaid basic boozer into a pub with a modern feel with dining and accommodation. Situated on the corner of Tucker Street and the Portway, to the west of the city centre, the Sheep & Penguin



The Royal Oak presentation: from the left are Joe, Sam (bar manager), Trevor (Bath & Borders CAMRA), Chris (landlord and owner of Ralph's Ruin) and Ed (photo by Hugh Steele)



The Sheep & Penguin presentation: from the left are Jan Forster (pub manager), Trevor Cromie (chair of Bath & Borders CAMRA) and Sam James (company director) (photo by Hugh Steele)

has quickly established itself as one of the best real ale venues in Wells. Prior to refurbishment the Mermaid had been closed and languishing in limbo for around 10 years. That was until Nick James and his family acquired the premises and masterminded this transformation, bringing the pub back to life, and winning a well-deserved pub design award along the way. The pub's new name pays tribute to the Falkland Islands Agency, which is next door. A presentation was held on Saturday 24 May.

Steve Hunt



The Sheep & Penguin, Wells (photo courtesy of the Sheep & Penguin)

CAMRA members

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Not enough scores
Not enough scorers
NOT a GBG candidate



Enough scores
Enough scorers
A GBG candidate



Your pub
needs your
beer scores

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

Enter your scores at: camra.org.uk/pubs

Bar di Roma (bars of Rome)

Each year my cousin and I choose a European destination for a 'beer and culture' trip. This year we selected Rome for a visit in early March. Rome has some superb pubs in which to explore Italian beer culture and, importantly, a warm climate – it was around 18 degrees during our visit. We also looked forward to seeing the many famous historical sights of Rome to help us work up a thirst. Rome did indeed prove to be a very rewarding place for a beer break as we visited eight high quality pubs which are described in this article.

English was spoken in all the pubs we visited and engagement in the craft beer scene was high. What really surprised us was that six of the eight pubs we visited sold beer through hand pumps – often a British ale plus an Italian cask. Draught beers were served in several measures: 25c, 33cl, 40cl and 50cl, and in pints for the cask beers. Most keg beers were between 5% and 9.5% and cost an average of €6.5 for 33cl (equivalent to around £9.50 a pint). The price was often the same regardless of alcoholic strength.

The first four pubs described here are all within five minutes' walk of our hotel which was near Trastevere Station. **Luppolo Station**, which gets its name from its railway decor, and not its location, served an ever-changing selection of 13 beers, two of which were cask beers on handpump. The beers were of several different styles from Italy, USA, UK, Belgium and Norway. However the Italian cask bitter was 'only' £6.30 a pint! The beer selection changed significantly every day and we enjoyed a small glass of a 19.5% imperial stout from the USA on our last night. This went down very well with the jazz band playing at the time.

Johnnys Place was a very short stroll away from Luppolo Station. It is a small cosy bar with an ever-changing selection of six Italian craft beers. There was also a very good selection of bottled beers mainly from Italy but also from other European countries. There were no handpumps on the bar but there was live music on Sunday night. The atmosphere was very good with the punters dancing and singing along to the band.

Treefolks Public House is a most interesting place. It looks like an English pub inside and had 12 handpumps serving only English real ale. The beer cost a very reasonable €9 a pint (£7.75). I drank a very fine pint of Kirkstall Black Band Porter. There were two more beers from Kirkstall as well as others from Five Points, Adnams, Theakstons and Shepherd Neame. There was a nod to the Bristol beer scene with an Arbor Ales sign on the wall. Kirkstall Brewery must have shipped a large amount of beer to Rome as we found its cask beer in several pubs.

The final pub near our hotel is **Birrifugio Trastevere**. It had eight keg beers and St Peters Golden Ale on handpump. The keg beers were mainly from Germany but there were also Italian, Belgian and Irish beers available. The beers were the cheapest we found in Rome at €6 for half a litre. They have a daily 'happy hour' between 6pm and 8pm where the half litre is only €5!

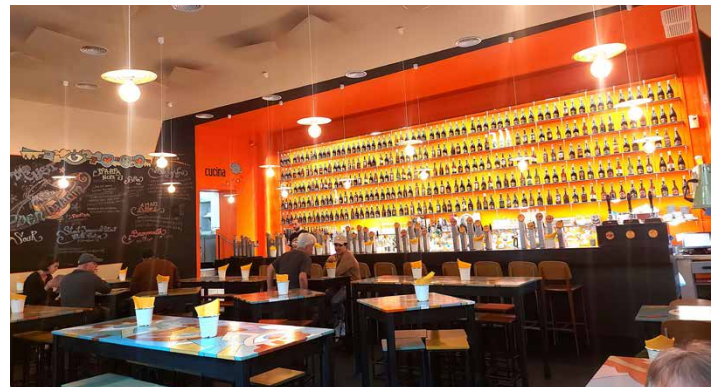
We spent Friday evening in the trendy Trastevere suburb just over the River Tiber from the historical centre of Rome. We ate



Be Re

in **L'Elementare** which is a restaurant serving eight keg beers to accompany its traditional Roman pizzas. Just opposite was the very crowded **Ma Che Siete Venuti a Fa**. This bar had 16 keg taps and two cask ales available plus a cider on handpump. The majority of the beers sold in both pubs were from outside Italy.

Open Baladin is about 10 minutes' walk due south from the Pantheon and is owned by the Baladin Brewery which is based in Northern Italy. It was the nearest bar of 'our eight' to the centre of Rome so we visited it several times after our sightseeing. We really liked this bar as it had the largest and most varied range of beer styles of all the pubs we visited in Rome. There were a dozen different beer styles served from 34 keg fonts. A key plus factor for us was that most of the beers were brewed in Italy with over 20 of the beers being brewed by Baladin itself. There were also three cask ales available on handpump.



Open Baladin

On our final day we visited the Vatican City which has the fantastic **Be Re** bar nearby. This pub had a superb range of beer: 18 kegs, two cask ales on handpump, plus an Italian barley wine and three German beers on gravity. The majority of the keg beers were from Italy but Belgium, UK, USA and Ireland were also represented. Amongst the beer styles available were lambics, IPA, stouts, saisons, imperial stouts, wheat beers and a dark lager. There was also a British cider served via handpump. It was a pity we only managed to visit this pub once.

Our research had identified several further interesting bars, in addition to those we visited, but we did not have the time to get to them as they were too far from our hotel and itinerary. We also spent a very enjoyable Sunday afternoon watching the Six Nations rugby match between Italy and England in an Irish bar. However, it sold no craft ale so it does not merit a mention! I do hope this article will tempt you to visit Rome and sample the delights of its high quality beer and pub scene – you will not be disappointed. By the way, its historical sites are also worth a look. Saluti!

Dave Weir



Ma Che Siete Venuti a Fa

Tasting Notes: the art and science of pairing beer and music

Tasting Notes by acclaimed author, journalist and broadcaster Pete Brown (current chair of the British Guild of Beer Writers) combines popular science with the appreciation of beer and music, and does so in a way that's entertaining and engaging for the general reader. It explains how our senses work, how we appreciate flavour, sound, and the world around us, and shows us how our senses interact in ways we don't even realise.

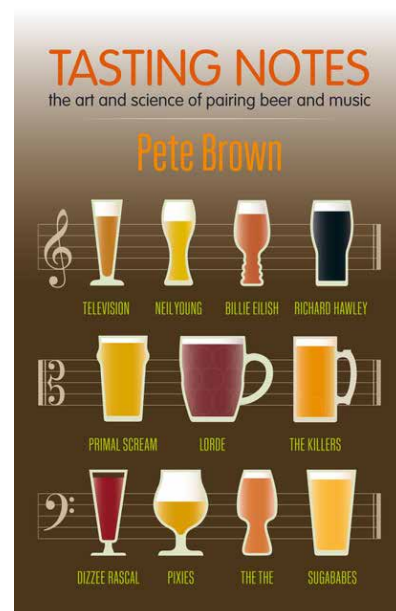
The book features 45 pairings of songs and beers, with QR codes that give you instant access to the full playlist.

So, pour yourself a glass of your favourite beer, cue up one of the tracks featured, switch on your mind, relax and float downstream...

You can order your copy from the CAMRA shop at:
shop1.camra.org.uk/product/tasting-notes



Scan to order yours now



Beer Festivals: A Great British Tradition

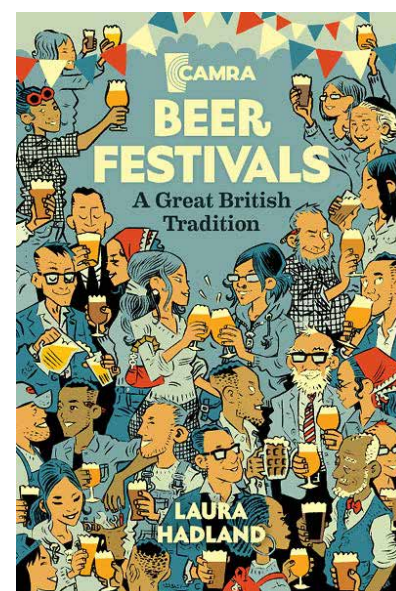
Beer and cider festivals have been mainstays of the British drinking calendar for more than 50 years, and have played a huge role in shaping the beer landscape of the UK, in all its richness and diversity. This book, by award-winning beer writer Laura Hadland, is an homage to these events, and a show of appreciation to all of the people who make them happen.

So, grab a glass, buy some tokens and join us on a leisurely stroll around British and Irish beer festivals past and present. We'll take in the origins of the beer festival in these islands, tell you how a beer festival operates, and, more importantly, who runs it, be they volunteers, producers or paid staff. It is their stories that bring this book to life.

You can order your copy from the CAMRA shop at:
shop1.camra.org.uk/product/beer-festivals-a-great-british-tradition



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Indie brewers snubbed by giant pubcos

About 60% of pubs and bars within 40 miles of small breweries are inaccessible as major brewers and some pubcos restrict access. A new report shows that while demand for independent beer remains strong, UK brewers face "heavy headwinds" from market access restriction, taxation and reduced alcohol consumption.

The Society of Independent Brewers and Associates (SIBA) in its **Independent Beer Report 2025** found the current economic conditions threaten to blow the industry off course. The report paints a troubled industry. While average production climbed 10%, nearly half (46%) of independent brewers say their main priority is survival and almost a third (29%) expect turnover to fall.

The research showed the average production of independent breweries last year climbed 10%, compared to an overall beer sector where national beer sales are down one per cent and now stand 6.6% below pre-pandemic levels.

For independent breweries, the increasing popularity of porters, stouts, craft lagers and no- and low-alcohol (nolo) beers helped drive growth. With average production among independent brewers increasing, it is stouts, lagers and nolo beers that are leading the way, with 24% on average now going into keg beers.

But it's not all good news for the indie beer sector, as at the same time, the number of independent breweries fell by 5.5%, with around 100 closing their doors and others merging to survive, with pubs and hospitality venues continuing to close.

The volatile trading environment had a cooling impact on the sector with 80% of breweries surveyed making no major investments in their business last year. While breweries still intend to create more than 500 jobs this year, this is a significant drop from last year's nearly 800 jobs.

SIBA chief executive Andy Slee said: "Time and time again, the research shows that there is high demand for the innovative, interesting and tasty beers that indie brewers are best at making.

THE SIBA INDEPENDENT BEER REPORT 2025

THE UK'S INDEPENDENT BREWING SECTOR IN FOCUS



Our members are great at adapting to changing tastes and have increased the number of stouts, lagers and nolo beers on offer, which has helped drive a double-digit growth in production among indie brewers. However, the current global trade anxiety and tax changes in the UK are making it a challenging market and indie brewers can't get their foot in the door to get their beers to the customer. Our members currently have around 6% of the market and, where they are allowed to compete against global breweries, they could have 30% market share. This lack of access means that beer drinkers are missing out, indie breweries are facing heavy headwinds to growth meaning fewer jobs are being created."

Timothy Hampson

The full report can be accessed from the SIBA website at www.siba.co.uk – follow the link to 'Heavy headwinds threaten to blow independent breweries off course according to new report'.

Cryptic Crossword

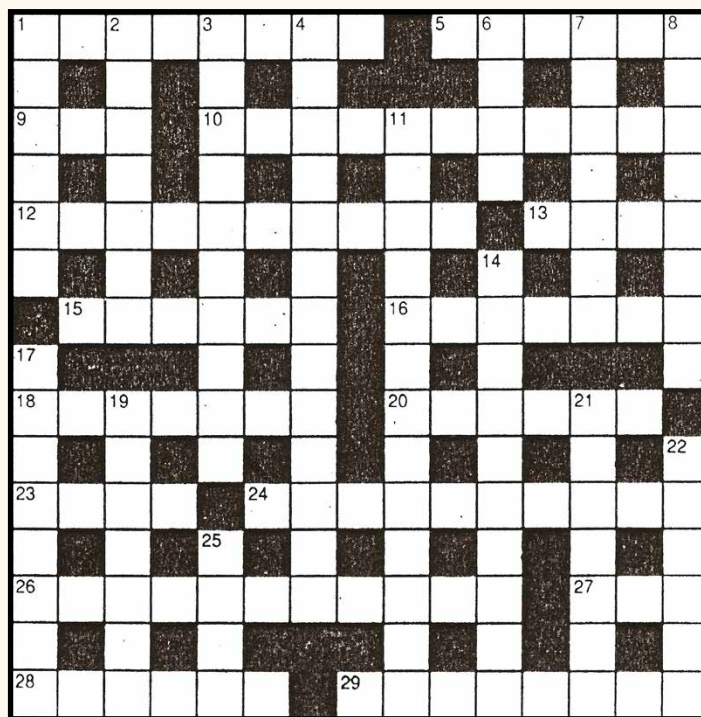
Compiled by Pete Taberner
Solution on page 46

ACROSS:

1. Guess about inn serving traditional stout (8)
5. Take a pause at the bar when unsteady... (6)
9. ...then have a sip when mate returns (3)
10. Symptoms of hangover after violent dancing? (11)
12. Real ale fan gets his tetanus shot (10)
13. Grab boozy attire (4)
15. Rest an inebriate back at sea (6)
16. A university tower restored will last longer (7)
18. Up to managing a couple of pints or a quart (5, 2)
20. A beer for the Asian mountaineer (6)
23. Drunken raid leaves region dry (4)
24. Fancy diets I cart about showing sober thought (6, 4)
26. Long narrow food source for the greedy is appropriate (6, 5)
27. Minimal energy content of drink from this state (3)
28. Leaseholder landlord could make tears (6)
29. Mr Thomas's eponymous toilets (8)

DOWN:

1. Many beers, allegedly, have this lustrous hue (6)
2. Urge "sup up", time not up yet! (7)
3. Pub lacking home-brewed ale (2, 5, 3)
4. Strong drink for the railway worker from Wickwar (7, 6)
6. Call for the first half from a Hampshire brewery (4)
7. I get a brief thanks to cause a stir (7)



8. & 22 dn. Kingsdown local upset by his vulgar hut (8, 6)
11. Ecclesiastical pointer to beer (7, 6)
14. Unruly pets on the threshold of an urban pub (5, 4)
17. Put off grabbing can or an open vessel for wine (8)
19. Mythical beast of a beer from Robinsons (7)
21. Small stalk led epic brew (7)
22. see 8 dn.
25. Large brute has original gravity concern (4)

Drinkers getting the Indie Beer message

Do you know where your favourite beer is brewed? New research shows almost a third of young beer drinkers surveyed now recognise the Indie Beer campaign, which has set out to promote beer from genuinely independent brewers.

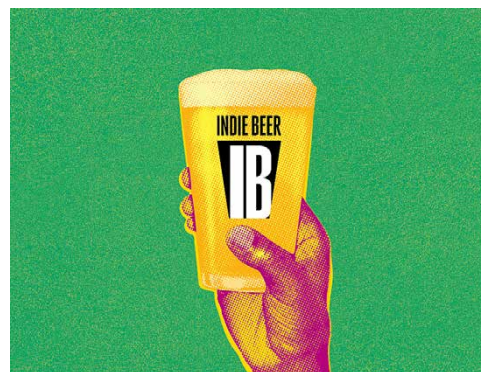
The YouGov research of more than 2,000 consumers, commissioned by the Society of Independent Brewers and Associates (SIBA), found that people aged 18 to 24 were much more likely to be aware of the campaign compared to just over one in 10 of beer drinkers nationally.

Indie Beer campaign organiser Neil Walker said: "What this research clearly shows is that the Indie Beer campaign is resonating with younger consumers, many of whom are drinking less but drinking better – choosing quality beers from local, independent breweries.

"The campaign is all about ensuring that every person who is trying to support independent beer is actually doing so and making it easier for people to make an informed choice."

A key part of the Indie Beer campaign has been to use social media and pub point of sale to promote a brewery checker tool which allows people to quickly check any brewery to find out if it is genuinely independent or owned by a global beer company such as Heineken, Budweiser, Asahi or Molson Coors.

At the time of writing (late April), the Indie Beer website has seen more than 52,000 brewery check searches since launch and now has more than 28,000 active users. There are now more than



500 independent breweries across the UK signed up in support of the campaign, and that number is growing as the Indie Beer campaign attempts to shake things up in the beer market and make consumers think about what they're buying.

YouGov found 75% of people surveyed believe consumers are being misled when purchasing beer from once independent craft breweries, such as Beavertown, Camden, and Fuller's that are now owned by global beer giants Heineken, Budweiser and Asahi respectively. When told these breweries were owned by global companies and not independent, three-quarters of the people surveyed said they felt consumers were being misled, with the figure for the beer drinkers surveyed even higher at 81% who believe consumers are being misled.

Timothy Hampson

The launch of the [Indie Beer campaign](#) was covered two issues ago in [Pints West 140](#) (page 39).

You can find out more about the campaign on their website at [indiebeer.uk](#) including a link to [Brewery Checker](#) where you can enter a brewery's name and click on a button to find out if the beer you're buying is from an independent brewery or one owned by a global company like Heineken or Budweiser.

Or you can scan this QR code to straight there.



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Help us get cask beer UNESCO status



We've been backing the Craft Beer Channel's Keep Cask Alive campaign and petition to get cask beer UNESCO status. We've gained over 25,000 signatures already, and we need 100,000 to get it debated in Parliament!

UNESCO status will give cask beer the recognition and protection it deserves. Please sign the petition at:

petition.parliament.uk/petitions/716686



Arbor Ales

181 Easton Road, Easton, Bristol, BS5 0HQ
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Ashley Down

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

Badgworth Brewhouse

Home Farm, Badgworth, BS26 2QN
badgworthbrewhouse.com

Basement Beer

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

Bath Ales

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

Brewhouse & Kitchen

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

Bristol Beer Factory

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

Bruhaha

156-158 Wells Road, Totterdown, Bristol, BS4 2AG
www.bruhaha.beer

Butcombe

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

Cheddar Ales

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

Clevedon

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

Cross

White Hart Inn, Old Coach Road, Cross, BS26 2EE
whitehartinncross.co.uk

Fat Head

127 High Street, Weston-super-Mare, BS23 1HP
www.fatheadbrewery.com

Fierce & Noble

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

Good Chemistry

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

Hop Union

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

Incredible

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

King Street Brew House

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

Left Handed Giant

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

LHG Brewpub

Hawkins Lane, Finzels Reach, Bristol, BS1 6EU
lefthandedgiant.com

Little Martha

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

Lost and Grounded

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

Moor Beer

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

New Bristol

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

New Street

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

On Point

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

Pinkers Craft

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

Portishead

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

Tangent

Unit 55, Beeches Industrial Estate, Waverley Road, Yate, Bristol, BS37 5QR
tangentbrewing.co.uk

Twisted Oak

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

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www.abbeyales.co.uk

Bath Brew House

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

Blindmans

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

Electric Bear

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

Frome

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

Golden River

Coronation Avenue, Bath, BA2 2JR
goldenriverbrewery.com

Kettlesmith

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

Moonraker

Unit 17B/C, Deverill Road Trading Estate, Sutton Veny, Wilts, BA12 7BZ

Ralph's Ruin

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

Somer Valley

Knoll Farm, Peasedown St John, Bath, BA2 8PL
somervalleyfarms.com/somer-valley-brewing

Three Daggers

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

True Story

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

Twisted

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

Woodshedding

Lower Westcombe Farm, Evercreech, Somerset, BA4 6ER
www.woodsheddingbrew.com

Wookey

www.wookeyle.co.uk

Yonder

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

Your shout

Please address letters to the editor,
details on page 2

Cider Error

May I draw your attention to a glaring error in the spring 2025 (no. 141) edition of *Pints West*?

I refer to the article on page 11: 'The science behind the craft of brewing excellent cider'. Tea is brewed, beer is brewed, cider is 'made' or 'pressed'. This is such a basic mistake I am surprised that it found its way into what is otherwise a well-written and informative magazine. 'Brewing' involves boiling – which doesn't happen during the process of milling, pressing and fermenting apples to produce cider. I realise that this is a common technical mistake but it is good to get things right, particularly in such a specialist publication as *Pints West*.

Yours faithfully,
John Yeo, Bowlish, Somerset.

Martin Campling, who submitted that article, replies:

John Yeo raises an interesting point about the 'brewing' of cider, one that I have seen discussed previously a number of times.

As a cider-maker myself I don't use the term 'brewing' for the making of it. In this instance, that statement was written by someone at Bristol University. I will have read it but, for some reason, didn't change it. It may be that I am becoming inured to

the term, since it is used quite frequently by people who aren't in the business of making cider, this being the vast majority of people.

I agree that the term, derived from Old English, does refer to boiling liquids. However, the English language is littered with words that have changed their meaning over the centuries. Maybe this is another "error" that is coming into common usage and, some years hence, will no longer be an error.

However, whether it be an error or not, I shall endeavour to weed it out in future, in order to maintain a view consistent with that of cider producers.

An Interesting Observation

I use the Long Bar in Old Market Street in Bristol on a regular basis and in the last couple of years or so they have quite a few students working as bar staff.

Something I've seen in recent months is bar staff pouring a pint, Guinness is the usual one, and instead of pouring the first half pint and waiting for it to settle, they fill the glass nearly to the top and then bang the base of the glass heavily on the bar.

I asked the reason and their answer was, "It's to get rid of the bubbles." Having worked as a barman since my twenties and kept too many cellars to mention, I've never seen pints banged on the bar like this!

Have you heard of this elsewhere?

Regards,
Pete Yeates, St. Anne's, Bristol.

I can't say I have. Perhaps our readers may have? Ed.

Bristol & District diary

- **Wed 11 Jun:** Branch committee meeting at the **Shakespeare Tavern**, Prince Street, Bristol from 7.30pm.
- **Wed 18 Jun:** Better Transport Week (bettertransport.org.uk/better-transport-week) bus trip to Portishead (X4) leaving Bristol bus station at 6.10pm or 6.30pm. First pub the **Siren's Calling**.
- **Thu 19 Jun:** Better Transport Week trip to Bath by either train or bus. The first pub will be the **Star Inn** at about noon. There is a frequent train service from Bristol to Bath including one at 11.30am and there are several bus services from the Bristol area.
- **Sat 21 Jun:** Better Transport Week bus trip to Fishponds starting at the **Greyhound** on Lodge Causeway at about 1pm.
- **Wed 25 Jun:** Meet & Greet branch social in Nailsea starting at 7.15pm at the **Glassmaker** and moving on at about 8.15pm to the nearby **Nailsea MicroPub**. All welcome, whether members or not.
- **Sat 28 Jun:** Bristol Beer & Cider Festival volunteers thank-you trip by coach to visit some pubs in Reading, leaving the **Cornubia** in Bristol at 10.30am, returning to Bristol by 8.30pm.
- **Wed 9 Jul:** Joint committee and branch meeting at the **Shakespeare Tavern**, Prince Street, Bristol from 7.30pm.
- **Sat 12 Jul:** Pub walk around St Werburghs, starting at the **Farm** on Hopetoun Road at 1.30pm.
- **Tue 16 Jul:** Minibus or public transport trip, details tbc.
- **Sat 19 Jul:** BAD Ladies Totterdown Trot starting at 2pm at **Bruhaha** on Wells Road.
- **Wed 23 Jul:** Pub walk in the St Philips / Old Market area, starting at the **Barley Mow** on Barton Road at 6.30pm.
- **Sat 26 Jul:** Severn Beach Line rail trail, leaving Bristol Temple Meads on the 11.46am train.
- **Thu 7 Aug:** Bristol Beer & Cider Festival volunteers thank-you trip by coach to the Great British Beer Festival at NEC, Birmingham, leaving the **Cornubia** in Bristol at 10am, returning to Bristol by 8.30pm.
- **Wed 13 Aug:** Branch committee meeting at the **Shakespeare Tavern**, Prince Street, Bristol from 7.30pm.
- **Wed 20 Aug:** Minibus or public transport trip, details tbc.
- **Wed 27 Aug:** Meet & Greet branch social in Redland starting at 7.30pm at the **Red Monkey** on Chandos Road and moving on at about 8.45pm to the nearby **Good Measure**. All welcome, whether members or not.

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

camrabristol.org.uk/diary.html

Martin Gray



Wanted Minibus with driver

If you know anyone who has access to a minibus with driver and who would be willing to hire it to us for one evening a month to visit a few pubs difficult to access by public transport from central Bristol, please email the branch contact:

m.bertagne@camrabristol.org.uk

Solution to the cryptic crossword on page 42

Across: 1 Guinness, 5 Breath, 9 Lap, 10 Headbanging, 12 Enthusiast, 13 Garb, 15 Aster, 16 Outwear, 18 Equal to, 20 Sherpa, 23 Ard, 24 Strict idea, 26 Trough right, 27 Cal, 28 Renier, 29 Croppers, Down: 1 Golden, 2 Impetus, 3 Station Porter, 6 Ring, 7 Agitate, 8 Higbury, 11 Bishop's Finger, 14 Street step, 17 Decanter, 19 Unicorn, 21 Pedicle, 25 Ogre.

Bristol & District CAMRA

Web: www.camrabristol.org.uk

X (Twitter): @CAMRABristol

Facebook: [Camra-Bristol-District](https://www.facebook.com/Camra-Bristol-District)

Facebook group: [CAMRA Bristol Chat](https://www.facebook.com/CAMRA-Bristol-Chat)

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

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

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

Weston-super-Mare CAMRA

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

Facebook: [Campaign for Real Ale Weston-Super-Mare](https://www.facebook.com/Campaign-for-Real-Ale-Weston-Super-Mare)

Contact: Wendy Reed on 07854 010515 or email

tinkerbellsomerset@gmail.com

Bath & Borders CAMRA

Web: www.bathandborderscamra.org.uk

Twitter: @BathCAMRA

Facebook: [Bath-Borders-CAMRA](https://www.facebook.com/Bath-Borders-CAMRA)

Branch socials contact: Denis Rahilly on 01225 791399 or

07486 884825 or email denis.rahilly@talktalk.net

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

Weston-super-Mare diary

- **Sat 28 Jun:** Weston's Grove Village Wobble – a visit to all of the current **Good Beer Guide** pubs. Starting at the **Brit Bar** 2pm
- **Sat 19th Jul:** Visit to Uphill and Hutton – bus travel to all three village pubs. Number 7 bus from WsM interchange (alight at the hospital), starting at the **Dolphin** in Uphill from 1pm.
- **Fri 25, Sat 26, Sun 27 Jul:** Social(s) at the Weston Lions Charity Real Ale & Cider Festival on the Beach Lawns, Weston-super-Mare. Meet-up times to be agreed in due course.
- **Sat 23 Aug:** Visit to Axbridge and Cross, including the home of the new Cross Brewery, the **White Hart** – 126 bus at 14:05 from WsM station approach.

All events are posted, regularly reviewed and updated in the Bristol & District CAMRA diary at:

camrabristol.org.uk/diary.html

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

Bath & Borders diary

- **Tue 10 Jun, 7.30pm:** A trip out close to Westbury, starting at the **Three Daggers** in Eddington, then on to the **Duke** at Bratton, possibly also the recently reopened **Longs** at Steeple Ashton.
- **Sat 14 Jun, 12 noon:** A crawl of some excellent pubs in Bristol city centre, starting at the **King Street Brew House**.
- **Thu 19 Jun, 7.30pm:** A short crawl, taking in two pubs in the Julian Road area of Bath, starting at the **Marlborough Tavern** and then on to the **St James Wine Vaults**.
- **Tue 24 Jun, 7.30pm:** A short crawl of Rode in Somerset, starting at the **Mill**, and then on to the **Cross Keys**.
- **Sat 5 Jul, 11.30am:** A get-together at the Devizes Beer Festival to be held on the Wharf. More details and tickets here: tkty.camra.org.uk/e/360/devizes-beer-and-cider-festival
- **Tue 8 Jul, 7.30pm:** A visit to the **Dog & Fox**, Bradford-on-Avon.
- **Thu 17 Jul, 7.30pm:** A visit to the **George Inn** at Croscombe for its beer festival.
- **Tue 22 Jul, 7.30pm:** A visit to the **Ring o'Bells**, Priston.
- **Thu 31 Jul, 7.30pm:** Branch meeting, venue to be decided.

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

bathandborders.camra.org.uk/diary



Pubs, Pints, People.

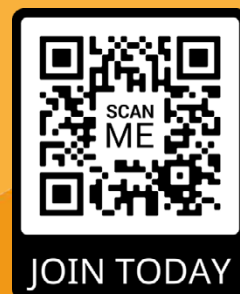


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