



PINTS WEST

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

CAMRA: campaigning for pubs, pints and people since 1971





Pints West

The multi-award-winning magazine of the Bristol & District branch of CAMRA, the Campaign for Real Ale, plus the Bath & Borders branch
Brought to you entirely by unpaid volunteers
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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CAMRA camra.org.uk/join



Michael Slaughter LRPS

Welcome

Welcome to the Spring 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 is by Michael Slaughter LRPS and shows the inside of the Kings Head in Victoria Street in central Bristol. The Kings Head was the recipient of a recent CAMRA Heritage Award. You can read all about it on page 13.

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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Bristol Beer & Cider Festival 2025

For many years the CAMRA Bristol Beer & Cider Festival was held in the Passenger Shed/Brunel's Old Station at Temple Meads. However, that venue closed in 2020 and has not reopened for hire, so we cannot currently return there.

For the last couple of years we have held the festival at City Hall (formerly known as the Council House) on College Green, where it all began. Although we are hoping to hold a festival there again this year, we have been advised that there may be a change coming in respect of their terms and conditions for events that will make it impractical to run a beer festival there.

Whilst we await confirmation in respect of the City Hall situation, we are looking to see whether there are any other suitable alternative venues in Bristol that might be viable. Some key requirements are:

- Capacity of at least 500 people;
- An accessible location with good public transport links;
- Available to hire for a whole week.

An issue we have previously encountered when looking at venues is that some advertise a capacity based on all attendees standing or being seated in rows theatre style. Unfortunately this figure can drop significantly when the venue is laid out for a beer festival. Also, some venues have a business model that expects to generate revenue from running their own bar at events, so when approached they are not interested in hosting a CAMRA beer festival.

If you have any suggestions for a suitable beer festival venue in Bristol please email: richard@camrabristol.org.uk

Richard Brooks

Shine on King Street

There are few streets in Bristol as famous as King Street. It was created in 1650 to link the River Frome with the old Town Marsh, and named a little while later for King Charles II around the time of the Restoration. King Street still boasts cobbles, historic buildings and the Theatre Royal, home of the Bristol Old Vic Theatre Company and the oldest continuously working theatre in the anglophone world. But it's far from the oldest building in the street, of which more later.



Theatre and Almshouses aside, these days King Street is pretty much non-stop bars and clubs. A mix of the old and the new, with its entire length pedestrianised and replete with outdoor seating for alfresco imbibing. As we visit some of these bars, it is worth confirming that all of them allow you to sit outside and watch the world go by while enjoying the excellent ales on offer. For completeness' sake, we can confirm that very many of these pubs have fully embraced the 'craft beer' scene, offering extensive lists of keg beers of many different styles. For the purposes of this article, however, I have focused on cask ales and those establishments which sell them.

Llandoger Trow

This magnificent three-gabled pub was built in 1664 (so about a hundred years before the Theatre Royal). It was originally three houses across five gables. It has literary claims, though whether Daniel Defoe actually met Alexander Selkirk (the inspiration for Robinson Crusoe) there, or Robert Louis Stephenson based the Admiral Benbow in Treasure Island on it, is not known. But there's no proof it isn't true!

Bomb-damaged in the war, the Llandoger Trow suffered the further indignity of being a Berni Inn in the 1960s and was very run-down until reopened in 2021. The name comes from the flat-hulled cargo boats that used to ply their trade with Bristol from Llandogo in Wales. There are many original features inside this charming and busy pub, including the grand staircase, original



17th-century beams and pilasters. There is additional seating through to the left as you enter, and an extensive drinking area to the rear. There is apparently level access from the Queen Charlotte Street entrance, though I was unable to confirm on my most recent visit.

For drinks, you can consult a very large blackboard on one wall listing the extensive cask and keg offering. The cask ales are served from handpumps on the bar, featuring up to five changing ales, and often traditional cider. On my visit the cask offerings were Adnams *Broadside* (4.7% red ale), Arkell's *3B* (a copper bitter at 4%), Northern Monk *Sup* (3.4% golden ale), Redemption *Trinity* (3.0% light pale ale) and Wye Valley *Butty Bach* (4.5% premium pale ale).

Kongs of King Street

On the ground floor of what I'm pretty sure was the Steam Rock Café back when I wore patent leather shoes and a hopeful expression. This is now a vibrant bar, with understated lighting, a single bar and a collection of retro arcade games, including Pacman, which takes me back to an arcade in Southsea in the early 1980s.



There's a focus on keg beer, but with a cask offering too. On my mid-afternoon visit, to complement my attempts to evade Inky, Blinky, Pinky and the other one, I found Arbor *Mosaic* (4.0% gluten-free pale ale), Good Chemistry *Trad Jazz* (3.4% pale vanilla mild) and Briggs *Rock n' Roll* (4.0% hoppy bitter).

Beer Emporium

In the cellar beneath Kongs (accessible by stairs or lift) sits the Beer Emporium, which I note has been there since 2013. When you get downstairs there are two arched cellars linked together with the bar in the first one. It's certainly an interesting place to sit



and have a beer. The cask ale offering has varied over the years and, on my visit, was limited to just the one (though I believe there are usually more), Wiper & True *Long Shadows* (4.2% best bitter).

Famous Royal Navy Volunteer

Another magnificent building housing a pub. The left-hand section has been a pub since the 1670s, as evidenced by several original features in the main bar area. The area to the right is these days used for private functions, and there is no sign of the snooker-based trivia machine that, thanks to a very clever friend called Jeff, used to subsidise my drinking back in the 1980s.



Sport is shown on multiple TVs, including an extended area at the rear of the pub. Your keg and cask beer selection is displayed on a slotted wall-file near the bar, with vegan or veggie beers clearly marked. Five or six cask ales and often a real cider available. On my visit the cask beers were Deya *Steady Rolling Man* (5.2% pale ale), Good Chemistry *Ruck It Up* (4.4% biscuity bitter), Redwillow *Rauchbier* (5.5% smoky cask lager), Bristol Beer Factory (BBF) *Outfront* (4.2% New Zealand pale ale) and BBF *Back To Cali* (4.2% citrus IPA).

Small Bar

It seems like over the years this bar pub has had more names than 'Toad the Wet Sprocket' of Monty Python fame. It was the Bunch of Grapes from the early years of Queen Victoria's reign, before going through a series of identity crises beginning in the 1990s. However, since 2013 it has been Small Bar, always showcasing craft beer across its two bars.

Simple wooden seating to the right, and a great space to perch on the left. The keg and cask beers are promoted on boards



behind the bar. In early 2025, there has been a renewed emphasis on cask ale, reasonably priced and well-kept, as well as Iford's traditional cider. Cask on my visit: Newbarns *Henok's Mild* (5.3% dark mild), Ashley Down *Red Stroat* (5.2% dark stout) and Ashley Down *Sauvage* (3.8% amber session ale).

Old Duke

Arguably one of Bristol's most famous pubs, this has had a reputation for incredible live jazz music for as long as I can remember. It's been there since at least 1800, and was the Duke's Head way back in antiquity. Live music remains an integral part of the offering here, with some performances laid on pretty much every night. It's an L-shaped drinking area with plentiful seating inside and out. Real ale has also been a feature here for many a year, with usually five or six beers on offer. On my visit: BBF *Fortitude* (4.0% amber ale), Butcombe Adam *Henson's Rare*



Breed (3.8% gold/pale ale), Otter *Bitter* (3.6% session bitter), Timothy Taylor *Boltmaker* (4.0% best bitter), Wye Valley *HPA* (4.0% hoppy pale ale) and Sharp's *Doom Bar* (4.0% bitter).

King Street Brew House

Technically the address is Welsh Back but, as it mostly looks out across King Street, we've included this bar and brewery. It was used as offices before becoming Bar Med and subsequently Mu-Mus before an extended closure before reopening in its current guise some years back.

There are plenty of TV screens showing live sport, and food is a major part of the appeal here. However, you can get a glimpse of brewing equipment behind the bar, and both cask and keg beers are listed around the serving area.



The front windows can all be pushed to one side to create an alfresco feel even as you sit inside. The ales are brewed on site and, on my most recent visit, the cask offering included New *Porter* (4.2% porter), *Sesh* (4.2% IPA), *Perpetual Haze* (4.8% hazy IPA) and *Dank* (5.0% premium IPA).

Duncan Shine

BAD Ladies

Wetherspoon Christmas and Church Road anytime



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. Here is a report on a couple of our most recent gatherings.

Wetherspoon Christmas

We spent a Saturday afternoon in the lead-up to Christmas exploring a selection of Wetherspoon pubs. Our first stop was the **WG Grace** on Whiteladies Road, Clifton. A bit dark and moody at the front, it stretches back to a better-lit area at the back of the building. The range of beer on cask here was good. We tried a number, particularly the Christmas brews, including *Devils Backbone*, a 4.6% porter from Frome Brewery which BAD Lady Paula noted gave what the tasting notes suggested, "a deep, rich flavour with subtle hints of elderberry"; *Newsome Noel* (5.0%) from Great Newsome Brewery, described as a contemporary Christmas ale although Lauren felt it "was quite a robust flavour, quite hoppy"; and *Nadolig Hopus* (4.7%) from Conwy Brewery, a golden ale which some of us felt was just a bit too bitter for everybody's liking.



BAD Ladies in the V Shed

We then headed into the centre of town, to the **V Shed** (a Lloyds No. 1 bar) at the harbourside. The cask beer offering here was limited to one, *Christmoose Carol* (3.9%), an amber session ale from Elgood's Brewery which we enjoyed sitting upstairs, which was less hectic than the ground floor. We finished our afternoon at the **Commercial Rooms** on Corn Street, which is always a popular venue, and was just as busy as usual.

Overall we felt that if you pick the right 'Spoons, the beer choice is good and the atmosphere lively, and of course Wetherspoon is one of the pub chains where you can use the CAMRA members' real ale, cider and perry vouchers should you wish.

Church Road, Redfield / St George

At the end of January more than twenty of us met up for a stroll along Church Road in the Redfield and St George area of Bristol. We started at the **Old Stillage** in Redfield. As it opens at 2pm on Saturdays we found ourselves waiting outside for a bit in an orderly queue! There were four cask beers on offer. We tried Hop Union *Black Flower*, a 4.6% vanilla stout, *Moor Resonance*, a 4.1% golden pale, and *Moor Bitter* at 3.4%.



BAD Ladies waiting for the Old Stillage to open

The next pub on our route was the **George & Dragon**, a bustling community pub with the current owners since 2012, where the beer selection included *Firkin Hard or Hardly Firkin* (4%) from Electric Bear, a 4% pale ale that Lynsey remarked was, "kind of fresh and smooth with a longish hoppy finish." Julie tried *Wizard*, a cider from Tricky Cider (6%), which she and Amanda agreed had a unique sherberty fruity finish. Popular too was On Point Brewing's *Dark Mild* (4%), the same colour as a stout, but as Paula said had a lighter brighter flavour.



BAD Ladies in the George & Dragon

We finished the trip with a visit to the brand new micropub in St George, the **Pickled Parrot**, a cozy, intimate space that we just about all fitted into! It opened on Wednesday 22nd January, so had that crisp, newly painted feel. We tried Gloucester Session

IPA (4.5%) which Lucy found it to be light and crisp, making it a great choice for those looking for something clean and refreshing to end the day with. We also tried *Pirate* (4.2%) from Twisted

Brewing, and *Skylark Stout* (4.6%) from Three Acre Brewery that Naomi and Ali were particularly impressed with, calling it "the best beer of the day."



BAD Ladies in the Pickled Parrot

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 22 Mar: Sorta Stokes Croft stroll.** 2pm start at the **Cadbury** on Richmond Road (Montpelier), then **Basement Beer** on Upper York Street, ending at **New Bristol Brewery Tap Room** on Wilson Street.
- **May Bank Holiday.** Watch out for details of the East Bristol Brewery Trail – we may be going!
- **Sat 17 May: Swindon safari.** Meet at Temple Meads to catch the c.13:30 service to visit pubs in the Old Town.
- **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.

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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**.

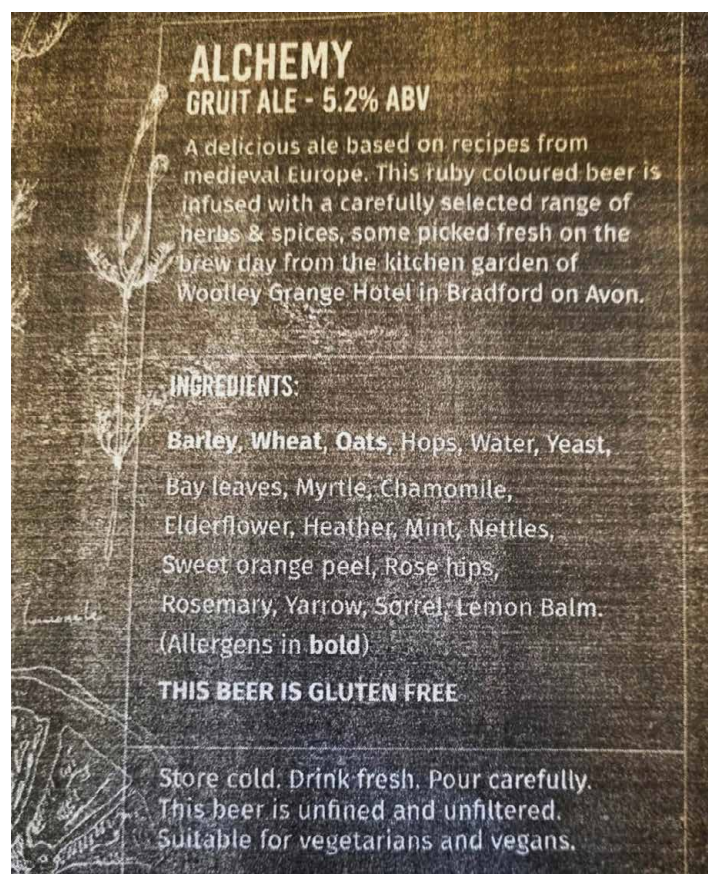
Email: BADRAG@camrabristol.org.uk

As BADRAG members report below, we have been spoilt for choice of stouts, porters, milds and other BADRAG-style beers in the past couple of months, including an unusual, historic 'gruit' style.

BADRAG on tour ... at festivals

The Drapers Arms winter beer festival

Chris Griffiths writes: "On 11 January my usual Saturday afternoon in the **Drapers Arms** on the Gloucester Road was interrupted by the start of a two-day beer festival. Probably the most notable of the 16 beers at the first session was Kettlesmith *Alchemy* (5.2%), in the Drapers' own wooden cask and billed as a gruit ale. Gruit was a blend of herbs and spices used in medieval times, before the widespread use of hops, to flavour and bitter a beer. The list of ingredients was lengthy (see photo below).



"Light ruby in colour, the flavour was distinctive but difficult to pin down. My initial taste reminded me of a traditionally made alcoholic ginger beer – although no ginger is included – slightly tart before some sweetness comes through.

"History lesson over, on to the five porters and stouts. *Totty Pot* from Cheddar Ales (4.5%) is always a favourite with its smooth roasted taste and just a hint of coffee. Ashley Down's *Red Stoat*

(5.2%) is a beautiful dark malty beer with a tinge of red, although its listing as a ruby porter is debatable.

"New to me was Hop Kettle's *Long Nights* (4.5%), billed as an Irish stout with a balanced deep flavour and a dry finish. *Tenacious Turmoil* (4.2%), a treacle stout from Wilde Child in Leeds, had a huge treacly hit to start but a less sweet finish than expected.

Last of the dark beers was *Trickster* (4.5%), a 'hoppy porter' from Lucifer Brewhouse, Wotton-under-Edge. I later found Lucifer themselves list the beer as a black IPA. Whichever way it's described, it is pleasant and not over-hopped for the dark beer drinker."

Another stout and two milds were served and much enjoyed during the following days of the festival, which we hope won't be the last.

Exeter Festival of Beer (16–18 January)

On arrival on the Thursday afternoon, Heong Wai Tse found "24 dark beers out of 69; for the strong stout drinkers, there is the 7% *Scilly Stout* by Penzance Brewing Company, an 8.5% *Dorchester Imperial Stout* by Copper Street Brewing and, for lighter tastes, *Guerrilla Chocolate Orange Stout* (4.9%) by Blue Monkey." Having had a few tasters, he declared that "Cerne Abbas *Gurt Coconuts Rum Stout* is excellent – 6.7% mind!"

More BADRAG members visited the festival on the Friday, joining a 100-strong queue of other eager drinkers waiting for the doors to open. The aforementioned *Gurt Coconuts Rum Stout* divided opinion: Mal Fuller said it was "Gurt Lush, the beer of the festival for me, I had three", while Richard Aldridge found it "horrible". Mal added "also worth mentioning in dispatches were Palmers *Tally Ho, Ho, Ho!*" (5%) and Beer Engine *Whistlemas* (6.5%)."

The 2026 Exeter Festival of Beer is currently scheduled for 15–17 January. Add the dates to your calendar now, and join us!

Tewkesbury Winter Ales Festival (6–8 February)

Heong Wai Tse joined around 20 dedicated BADRAG members on Friday 7 February. He reported: "With 71 beers on offer, I couldn't try them all, but a couple worth mentioning are Sarah Hughes *Snowflake* (8%) which was the Champion Winter Beer of Britain 2024, a fruity, smooth rich barley wine, and Tewkesbury Brewing Company's *Dark Knight* (4.8%), a lovely stout barrel-aged for 12 months. Two others which stood out were Stealth Brew Company's *Micromuggery* (4.4%), a fantastic chocolate porter, balancing beautifully the coffee, chocolate, sweet and bitter notes, and the Fresh Standard Brew Company's *Anniversary Porter* (8%), which I had marked highly last year too."

Laurie Gibney rated Tewkesbury Brewing Company's *Winter Knight* (10.5%) barley wine his favourite, while Colin Postlethwaite's beer of the festival was the Fresh Standard Brew *Anniversary Porter* (8%). Mal Fuller added: "for me, there were so many ten-out-of-ten beers I can't just choose one, but the Goff's *Black Knight* (8%) was sensational; intense, complex, rich notes of chocolate, coffee and dark fruits." He went on to rate



Pennie & Colin Postlethwaite and Heong Wai Tse
enjoying the Tewkesbury Winter Ales Festival

and describe five others in even more fulsome vein ... but we don't have enough space.

Heong Wai (pictured above) concludes "Tewkesbury Winter Ale Festival is such a fantastic festival; I might have to do a two-day session next year to do it justice."

BADRAG on tour ... in pubs

Many pubs locally have been serving darker, warming beers to see us through the colder winter days. As examples, Bad Kitty *Vanilla Porter* (5.5%) was much enjoyed at the Cornubia in January – so much so it quickly ran out before some of us were able to try it. Chris Griffiths reported that the Elusive Brewing *Lattice Export Stout* at 7.2% at the **Lime Kiln** in central Bristol was "gorgeous" and, later in January, also enjoyed there Wantsum Brewery *Black Prince*, a 3.9% mild and Alter Ego *You Can't Catch me*, a 5% gingerbread stout.

Martin Campling spotted Bristol Beer Factory's *Future Proof* (3.3%) in the **Highbury Vaults** in Kingsdown, a classic original mild ("lowly hopped, slight butterscotch flavour"). Also, Moor Export Stout which had been aged for a year at the **Black Cat** micropub in Weston-super-Mare. Peter Bridle reported three BADRAG beers on out of 11 available at the **Hillgrove Porter Stores** in Kingsdown, namely On Point Dark Mild, Settle *Ernie's Milk Stout* and Arbor *Breakfast Stout* (7.4%). On a visit to **Nailesea MicroPub**, several of us enjoyed Arbor Ales *Snuffy Jack's Old Ale* which tasted much richer than its 5.9% ABV. The **Portcullis** in Clifton Village offered us a brace of dark beers: Gloucester Brewery's *Dockside Dark* (5.2%) and Tiley's *Port Stout* (4.8%) – both delicious.

Our thanks to them and too many others to mention. Please keep up the good work, even when the days get lighter and warmer; let us know, and we'll be there to drink them!

Coming soon ...

Chippenham Beer Festival 2025. Saturday 26 April (BADRAG going lunchtime session), Olympiad Sports Hall, Chippenham, SN15 3PA.

Maltings Fest. The new name for Tucker's Maltings Festival. Thursday 10 to Saturday 12 April. Osborne Park, Newton Abbot, TQ12 4AA.

Lesly Plumridge

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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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The science behind the craft of brewing excellent cider

The apple, thought to have originated in Kazakhstan, is widely assumed to have been introduced to Britain by the Romans, with the Normans also having a later major influence. From then until the closing years of the 19th century, making good cider was considered to be a craft of the highest order; one that saved millions from drinking contaminated water. However, it was a rather hit-and-miss affair with, no doubt, some unsavoury versions being produced owing to the lack of scientific knowledge about the process and using unsuitable apple cultivars. Also, there existed many fine-tasting apples but with poor growth habits, such as being too twiggy and all maturing at the same time, with irregular cropping.

The understanding of the science of cider-making began with Robert Grenville, the Squire of Butleigh, who in collaboration with the Bath & West and Southern Counties Society laid the foundation for the National Fruit and Cider Institute in 1903, on land endowed to the institute by Lady Emily Smyth of Ashton Court. This world-famous institute, soon to be renamed **Long Ashton Research Station** and government-funded but with support from larger cider producers, not only led the world in the science of cider-making, but also generated many of the cider varieties, including "the Girls", a group of 29 cross-bred varieties, still in use today, named after some of the female employees. In the 1970s, techniques such as cobalt-60 irradiation were tried, one result of which was the Cox's Orange Pippin.

Understanding the cost of everything but the value of nothing, in 2003 the UK government decided to close the Long Ashton Research Station and so, for the past twenty years, the UK has essentially been devoid of research into what makes a good cider. In the process, many of the original records were lost, leaving a big gap in the knowledge of which cultivars were used to generate the currently-used ones.

In the belief that great cider starts with great apples, Barny Butterfield at **Sandford Orchards**, Liz Copas, the last pomologist employed at Long Ashton, and Keith Edwards and Amanda Burridge at the University of Bristol decided to look into the genetics of what makes a cider apple; their early work convinced them there was no need to breed more varieties of cider apples, instead they decided to search the ancient orchards of Cornwall, Devon, Dorset, Herefordshire and Somerset for varieties which, had both survived various climatic events and make good cider, but which had been lost in the drive for high yielding but relatively tasteless varieties (does anyone remember "Golden Delicious", the most inaccurately-named apple of all time?).

To identify these varieties the Bristol group developed a relatively inexpensive DNA fingerprinting procedure which is able to rapidly identify any apple variety derived from grafted material (apples grown from seed are, like the majority of humans, genetically unique). The Bristol method records changes in the sequence of DNA, present in every individual, called single nucleotide polymorphisms (abbreviated SNP, pronounced snips) to generate a unique barcode, or DNA fingerprint. To date, the



group has fingerprinted around 10,000 samples and identified over 30 lost varieties worthy of further investigation.

Quick on the uptake, Barny at Sandford Orchards has started to analyse the characteristics of these lines, and he has generated several single-variety ciders with a number being awarded prizes at last year's Devon County Show. Encouraged by this feedback, Sandford Orchards are hoping to propagate enough of these lost varieties to create the next generation of genuinely great ciders.

Martin Campling

Sources:

Keith Edwards and Amanda Burridge, University of Bristol
Barny Butterfield, Sandford Orchards, CREDITON

Liz Copas, Winsham

Bristol Archives archives.bristol.gov.uk/records/43216

The Long Ashton Legacy nph.onlinelibrary.wiley.com/doi/full/10.1002/ppp3.10074



CAMRA
Campaign
for
Real Ale

CAMRA campaigns for real cider and perry



Real cider and perry grows on trees

Real cider is made from fresh apple juice, and real perry is made from fresh pear juice. Naturally fermented and free from concentrate or artificial processing.

To find out more visit:
camra.org.uk/producers

A particular joy of the UK's 50,000 or so pubs is their sheer variety. They range from simple rural pubs to late-Victorian extravaganzas, from the genuinely old to the aggressively modern, from urban back-street boozers, through suburban estate pubs, to picture-postcard rural idylls. All architectural styles are represented, be it Art Nouveau or Art Deco, high Gothic or post-war Brutalist.

Pub Heritage Group

What is saddening, though, is how very few of our pub interiors are the same now, or nearly so, as when built. More often than not, you enter a pub with an unspoilt 'period' facade only to find the interior trashed or compromised. CAMRA is wholly committed to protecting our dwindling stock of truly historic pub interiors. Our Pub Heritage Group is made up of CAMRA members passionate about protecting and promoting these interiors. Some Group members are recognised architectural and pub historians.

CAMRA's **National Inventory of Historic Pub Interiors** lists the most precious of these survivors. The inventory is constantly evolving. Sadly, some pubs currently listed will either close or be ruined despite our best efforts to stop this. Other pubs are known to be at risk.

More happily, we continue to discover previously unreported interiors deserving inclusion – and we're always eager to hear from anyone who feels a particular pub is worth considering (email info@pubheritage.camra.org.uk).

Gradings of heritage pubs

Pub Heritage Group has adopted a revised method for grading pubs that have been identified as **Real Heritage Pubs**. As before, our listings focus entirely on the internal physical fabric of pubs and what is authentically old inside them. Interiors are eligible for consideration if they have remained essentially unaltered for at least the last 50 years.

There are three key aspects for assessments:

- **Layout** – survival of historic layout and internal divisions, either intact or readily discernible.
- **Historic Fittings** – particularly old or original bar counters, bar-backs, fixed seating, fireplaces; vestibules, panelling, tiling and other ceramics
- **Notable Rooms & Features** – such as partitioned snugs, counter-less pubs, tiled paintings, snob screens etc.

The rarity of historic fixtures and fittings counts very high in the selection process, but we also take into consideration the age, intactness, authenticity, design and craftsmanship.

Original Grading

The previous system had three categories. The first was the National Inventory of Historic Pub Interiors (NI), which eventually comprised around 280 interiors considered to be the very best in terms of intactness and/or exceptional rooms or features. When the project started many years ago, this was the only category. It was later joined by Regional Inventories of Historic Pub Interiors (RI); these covered interiors in the next tier of historic interest and importance. Later still, a category of Pubs With Interiors of Some Regional Interest (SRI) was added to recognise interiors that, whilst much altered, still contained interesting historic features.

New Gradings

The new system is, we hope, simpler and easier to understand. We now have a single National Inventory of Historic Pub Interiors and within it there are three grades.

Three Star pubs are of outstanding historic importance. They will have stayed wholly or largely intact, for the last 50 years and/or retain particular rooms or features of very rare merit. Only limited loss of such ingredients is allowable before an interior fails this standard, and among those included are pubs that have overall intactness or other notable qualities of the very highest order, some displaying a truly memorable combination of the

Heritage Pubs

You can search for pubs with historic interiors on the CAMRA Experience website at:

camra.org.uk/heritage-pubs



two. Three Star pubs should be well worth going out of the way to make a special visit to.

Two Star pubs are of very special historic interest, highly important but falling just short of Three Star levels of overall intactness and/or rarity and with lost elements, often of layout, clearly in evidence. We consider a detour to check out a Two Star pub is time well spent.

One Star pubs are of special historic interest, and are by far the most numerous category. They will have either readily identifiable historic layouts or retain fittings, features or décor of special interest, but more significant changes are allowable.

How you can help

Pub Heritage Group keeps gradings under continual review and changes will be made from time to time. Generally this is because there have been alterations to an interior that impact on the pub's historic importance. In other cases, members will reassess current gradings, especially where a pub has not been surveyed for a long time or where a wider range of member views is felt to be beneficial.

We are always keen to hear from visitors to the listed pubs, in particular where there have been changes that we might not be aware of. If you have any updates or comments you might wish to share with us, please email info@pubheritage.camra.org.uk.

Find out more

The above is just a taste of CAMRA's Pub Heritage Group and heritage pubs with historic interiors. To learn more, please visit the CAMRA Experience website at:

camra.org.uk/heritage-pubs/about-1

where you'll find further links to **Gradings of heritage pubs, Types of heritage pubs, Local Inventories, Advice for planners, Architectural terms, Further reading** and so on.



Campaigning for you



Real ale is just the start...

We support everything from **pubs and drinkers' rights, to licensees and breweries, the list is endless. United in the story we all love, our great tradition.**

So why not join us?

Save on beer when you visit the pub with our voucher and discount schemes. Plus save on entry to 100s of beer festivals too, just a few perks of our CAMRA membership.

Make our story part of yours.

camra.org.uk/join



Pub Saving and Heritage Awards

CAMRA recently revealed the winners of its annual Pub Saving Award, which this time included the very first Heritage prize. These awards recognise people that have come together to save a pub that would have otherwise been demolished or converted to another use. It aims to secure publicity for pub-saving campaigns to encourage others to save their local.

The Old Horn Community Pub Society, who saved the **Old Horn Inn** in Spennithorne, North Yorkshire, was the winner of the Pub Saving Award 2024, and the runner-up was the Roxwell Chequers Community Benefit Society, who rescued the **Chequers Inn** in Roxwell, Essex.

CAMRA also revealed the **Drewe Arms** in Drewsteignton, Devon, as the winner of the inaugural Heritage Award and, local to us, the **Kings Head** in Bristol as the Heritage Award runner-up. This award recognises and celebrates the achievements of groups that have saved or restored heritage pubs.

Kings Head Award

The Heritage Award runner-up, the **Kings Head** on Victoria Street in central Bristol, remained shut after the Covid pandemic until it was acquired by **Good Chemistry** in 2022.

This mid-17th-century building was then restored to its former glory by the brewery, displaying care and attention to detail in an extensive but sympathetic refurbishment. It is now reenergised and a recognised cask beer haven.

The Grade II-listed pub boasts some of the oldest bar fittings in the UK, and a unique snug shaped like a tramcar, making the interior of outstanding national historic importance.

Good Chemistry Brewing and Kings Head co-owners Kelly Sidgwick and Bob Cary said: "The beautiful and historic Kings Head is the only Bristol pub on CAMRA's Historic Pub Interiors list graded 'Three Star' [see article opposite]. We were incredibly proud to become its latest custodians at the end of 2022, undertaking a big renovation to restore the pub and allow its beauty to take centre stage, while honouring the listed-building status of the venue. Alongside the restoration of the interior, we've also focused on establishing the reputation of the Kings Head as somewhere to find beers from the best independent breweries from around the country. We're really pleased to have our work recognised with this award."

Award coordinator Paul Ainsworth said: "When a pub closes, it is incredibly hard to open the doors again, with many losing the battle to conversion or demolition. That is why awards like these are so important, the hard work and dedication shown by these people to save local pubs deserve recognition. They are all inspirational stories that will hopefully encourage more pub-



Good Chemistry's Bob Cary and Kelly Sidgwick outside the Kings Head in Bristol

saving campaigns, so future generations can enjoy the wonderful sense of community that only a pub can provide.

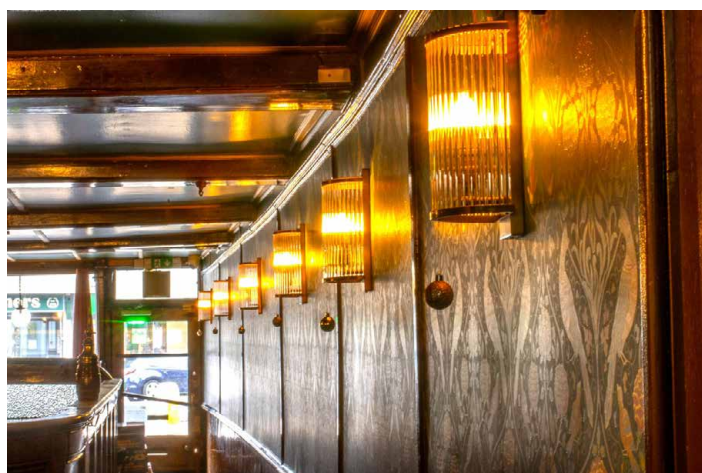
"2024 marked the one-year anniversary of the wanton destruction of the Crooked House pub in Himley, serving as a grim reminder that pubs in the wrong hands can sadly disappear."

The well-attended Kings Head award presentation took place at the pub on January 10th.

CAMRA has detailed guides and resources for anybody looking to save their local here: camra.org.uk/save-your-local-pub



Bristol & District branch chairman Richard Brooks presenting the award to Kelly, Bob and others of the Good Chemistry and Kings Head team



Bristol Pubs Group



BRISTOL PUBS GROUP



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

Website: www.camrabristol.org.uk/pubsgroup

Email: bristolpubsgroup@camrabristol.org.uk

Our aims are simple. Bristol Pubs Group will:

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

With a new landlord, the Airport Tavern is finally cleared for take-off

The **Airport Tavern**, located on the A38 close to Lulsgate Bottom at the junction of Downside Road (which is the road that goes down to the A370 near Cleve), is a 19th-century two-storey property which was originally known as the New Inn until the 1950s. The pub is set back slightly from the main road, which allows for parking at the front of the building.

The Airport Tavern has served both the local community and airport users for many years, but in early 2024 the Bristol Pubs Group was alerted by local residents concerned about a potential risk of its permanent closure. This was partly due to the fact that Bristol Airport, working with North Somerset Council, were planning to widen the main A38 road outside of the pub to improve traffic flow to the airport. This would see the removal of parking outside the front of the pub which could affect its future viability, but at the moment, these plans seem to have been put on hold.

One factor which might help the pub is a proposal by the West of England Combined Authority and Bristol Airport (under the ownership of the Ontario Teachers' Pension Plan) to work on a transport scheme to serve the airport via a light rail link from central Bristol partially on an alignment using the A38 which could help reduce traffic flow when the airport expansion takes place.

The good news is that the current landlord (who also owns the **Crown Inn** at Crown Hill, Regil) has now purchased the property to secure its long-term future, which is some positive news.



Currently, this friendly family-run pub offers a number of facilities, including modern accommodation with three double bedrooms and a family room (each with en-suite bathrooms) from £85 per night. It has a car-parking business on site, which is about a quarter of a mile from the airport, for around £75 per week, including transfers to and from the airport. There is a lounge dining room serving affordable meals throughout the day and evening. The pub also has a public bar with a darts board and sports TV screen, an outside veranda and a children's play area.

At the moment, the pub serves a range of draught beers, lagers and ciders, plus other drinks, but is unable to offer any real ales for now until a new beer line is installed at some stage. For anyone planning to visit the pub, its opening hours are Monday to Saturday noon till 11pm and Sunday noon till 10.30pm.

With its new flight plan in place, the Bristol Pubs Group is hoping that the pub will be able to navigate its way towards a viable long-term future.

Ian Beckey

Photo by Nigel Morris

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

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ALC. 4.0%

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ALC. 4.4%

DARTMOOR BREWERY

Dartmoor Brewery Ltd, Station Road, Princetown, Devon PL20 6QX
Telephone: 01822 890789 Fax: 01822 890798 www.dartmoorbrewery.co.uk

Pub news

BS1: Further update regarding the **Ship Inn** in Lower Park Row. We had reported that it was due to open as we went to press last time. Delighted to say it has been taken over by the team that run the Vittoria in Clifton. Timothy Taylor *Knowle Spring* was on tap last we heard.

New year, new management at the **Seven Stars**, Redcliffe. Stuart was replaced by Anna at the turn of the year, but the intention is absolutely to continue to focus on excellent and often unusual real ales.

BS7: The **Bristol Flyer** in Bishopston has reopened after having undergone a refurbishment. Live sport on the TV screens, and a brighter feel to the place by all accounts. We also note that a guest ale appears to have been introduced.

We hear that the Guerrilla pub company have taken over the **Annexe** in Bishopston. They also have the **Farm** in St Werburghs, the **Cadbury** in Montpelier and the **Stag & Hounds** in Old Market, all of which have a good real ale offering.

BS8: Rumours abound that the closed **Lion** in Cliftonwood was being refurbished with a view to attracting a new tenant in spring 2025. There's been a lot of community interest in saving this pub, so we hope it gets the future it deserves.

The **Mail** in Clifton closed for a full refurbishment in February and was due to reopen on or around March 5th. The real ale offering in recent months has been pretty good, so we hope this continues post-refurb.

BS9: One of several pubs that have both closed and reopened since the last issue is the **White Horse** in Westbury-on-Trym. The previous tenants were not there long, but we understand real ale will continue to be a feature, including Butcombe beers, and the new tenants are active on social media which is encouraging.

A short walk away, the **Black Swan** in Westbury-on-Trym is reported to be in line for a refurbishment in the first half of 2025, potentially including a change of layout. Watch this space, or rather watch the pub, as they'll know before we do!

BS13: Sad to hear that the **Kings Head** in Bedminster Down closed at the beginning of January, with its future now uncertain. However, we note with some concern that a planning application to build two houses in the car park has been approved.

BS16: A change of tenant at the **Bridge Inn** in Shortwood, which closed at the start of the year and reopened in February. Sharp's *Atlantic* was on offer when I visited but, sad to say, the 'off sales' hatch with its stained glass windows has been removed, as has the hatch between the bar and the 'snug'. A shame as these features were of historical significance and put the pub in CAMRA's regional heritage list.

As we went to press, we were informed the **Snuff Mill** (Harvester) in Frenchay was due to close for a refurbishment. It should be open in early March, though whether its iconic and extensive indoor koi carp pond will remain is not yet clear.

BS24: An uncertain future for the **Full Quart** in Hewish, which closed its doors in late autumn. We have not heard of it reopening, so will be listening out for updates.

BS36: There seems to be a binary switch each issue regarding the **Swan** in Winterbourne, which we reported as closed in the last issue, having reopened the issue before that. Well, at the time of going to press, the Swan was open again, and heavily promoting Sunday lunches.

Not long after the last issue hit the counter of your favourite pub, the **Willy Wicket** in Downend reopened after an extensive refurbishment. Food and beer offerings much as before.

BS40: The **Pelican** in Chew Magna reopened towards the end of last year as the Pelican Pub and Rooms. It's being run by the same people who have the Pony Restaurant and Cookery School, but at the moment this one is being promoted as a community pub.

We were delighted to learn that the **Waldegrave Arms** in East Harptree has reopened as a community owned pub. The pub is now active on social media and running quiz nights and games nights, and serving a cracking pint from Cheddar Ales.

*Duncan Shine
for Bristol Pubs Group*

Bristol Pubs Group needs you! (and so do threatened local pubs)



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

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 to let us know if you might be interested, or to find out more.

*Nigel Morris
chair of Bristol Pubs Group*

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Saving Your Local Pub

Is your local pub threatened with closure?

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.



Is your local pub under threat?

CAMRA has the tools to help you save it

camra.org.uk/saveyourlocal



VISION

We brew to unite people and communities over world-class beer

MISSION

INSPIRING DRINKERS
to demand **independent** outstanding beer

BREWING WITH
passion, history and **progression**

REPRESENTING
the values, creativity and **energy** of Bristol

TEAM BBF TAKES PRIDE IN
uplifting pubs and helping create a **vibrant environment** for all



Cryptic Crossword

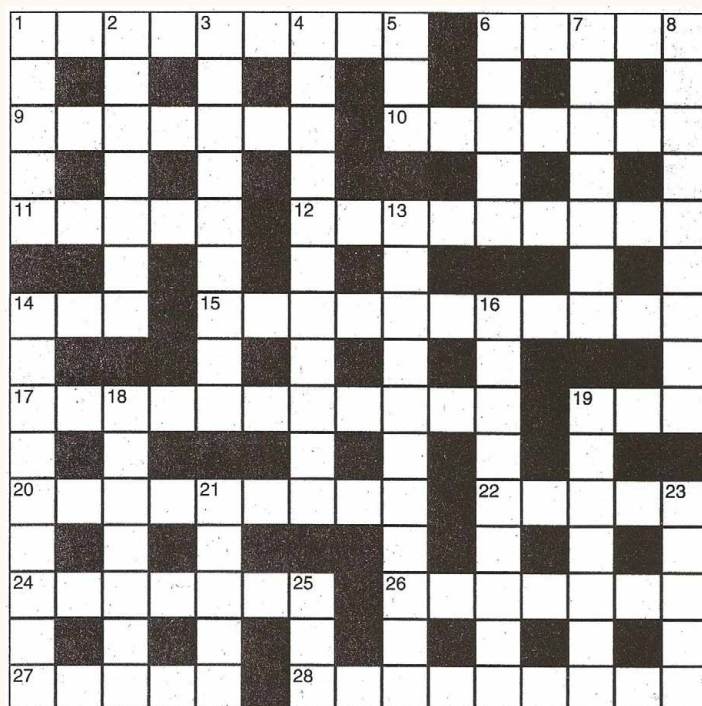
Compiled by Pete Taberner
Solution on page 42

ACROSS:

1. Beer from Breakwater might be raised on board (3, 9)
6. Grown hops around here, that's not right (5)
9. Exmoor creature that is Burns' small character (7)
10. Uncontrollable sob about zero pubs! (7)
11. Sovereign tipped over drink (5)
12. Rye bread with energy added; a drink to accompany instant meal? (5, 4)
14. Could be a shortened barrel ... however (3)
15. Pub at brewery that controls the flow of beer (2, 3, 3, 3)
17. So riper beer could be revolutionary (11)
19. Extra strong bitter originally brewed by Fuller's (3)
20. Need grain in order to have deserved a spirit (6, 3)
22. Elements of carbohydrates can create illicit drink (5)
24. I am what you might say about an Arbor beer (7)
26. I dusted, when tipsy, in a planned manner (7)
27. Relaxes with snooker players' aids (5)
28. Generic strong brew, specifically from Mile Tree (6, 3)

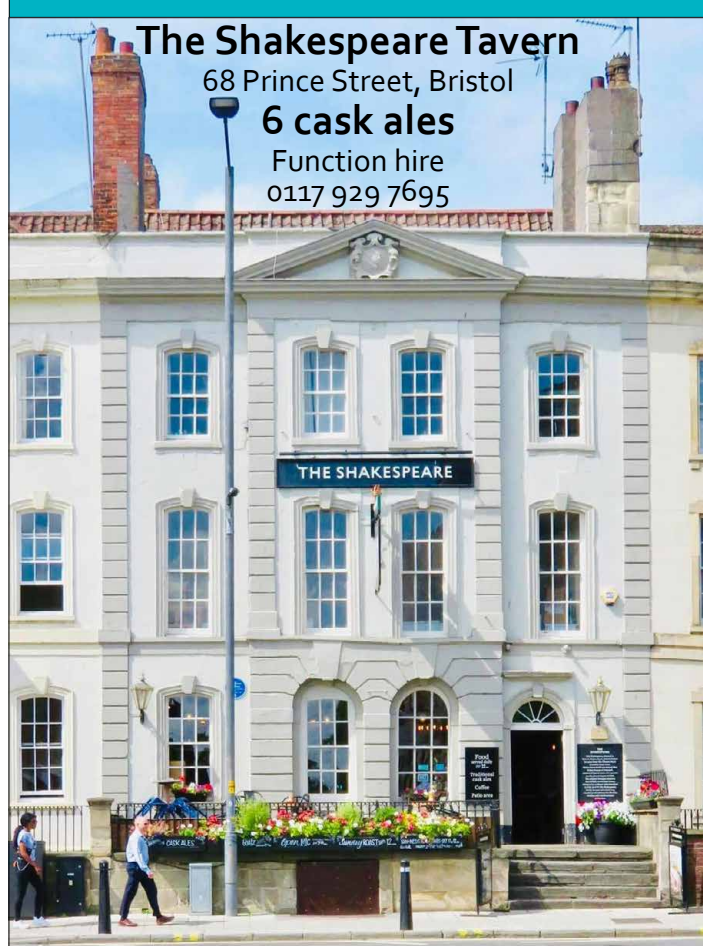
DOWN:

1. Tiny Welsh brewery? (5)
2. Beer that could give you wind (7)
3. Bristol Beer Factory's scandalous beer (9)
4. I get brain in a state with effects of drink (11)
5. Some given a beer, Nick? (3)
6. Court two unknowns when slightly sozzled (5)



7. Finished scoff on a binge (7)
8. Alehouse transformed a grub spot (9)
13. Dad ordered offspring, "Get booze in" (3, 5, 3)
14. Pub staff who might ban the immature (9)
16. A pub where you don't pay? (4, 5)
18. Sounds like tons of beer found here (7)
19. Olde English Citra creating steamy stuff (7)
21. Beer from Wickwar disturbs moles (5)
23. Home of Glastonbury Ales' monkey (5)
25. Original real ales were bitter (3)

Bristol & District CAMRA Pub of the Year 2022



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Join the CAMRA story
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Real stories, real people, real ale

CAMRA Members' Weekend 2025

Members' Weekend, AGM & Conference
11-13 April 2025
Riviera Centre, Torquay

CAMRA's Members' Weekend, AGM & Conference is held annually in April and is open to all CAMRA members. Not only is it a chance to discuss motions at Conference, it also gives members the opportunity to socialise in the on-site bar, attend information sessions and explore the beer scene of different cities around the UK.

This year's Members' Weekend is being held from 11 to 13 April in the Riviera Centre in Torquay. Ian Packham, a member of the South Devon branch of CAMRA and one of the event organisers, writes:

"CAMRA's Devon branches plus other South West region members are hosting the 2025 members' Weekend in Torquay, which last visited the town in 2012. Although not a cask beer mecca like other parts of the UK, there are still *Good Beer Guide* pubs nearby, along with many other great locals in Torquay and the surrounding areas of Paignton, Brixham, Newton Abbot, Teignmouth and Totnes. These venues all have relatively easy access by public transport plus new taphouses and micropubs have opened in recent years.

"This year marks the 50th anniversary of CAMRA starting its support for real cider and perry, and talks and tastings with local producers are being planned at the venue on the Friday and Saturday evenings. Local real ciders and perries will also be on sale in the Members' Bar and some nearby pubs.



"Brewery trips are being planned over the Members' Weekend, plus there is a large SIBA South West beer festival in Newton Abbot and organised visits are in the pipeline on both Friday and Saturday evenings. There are a dozen breweries within the South Devon branch area with many more in the county as a whole. It is planned to have beers from most of them in the Members' Bar.

"Torquay is relatively easy to access by public transport and further details will be provided on how to get around the area. Also, the English Riviera, as the area is known, is a holiday destination, so there is plenty of accommodation to choose from.

"Start organising your trip now."

For more information – and to register – please visit:
camra.org.uk/members-weekend

Give the gift of membership

Real ale is just the start...

The CAMRA story is one we are all part of. Give the gift of membership and you can support everything from pubs, clubs and drinkers' rights, to licensees and breweries. Uniting us in the story we all love, a great tradition.

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Real stories, real people, real ale



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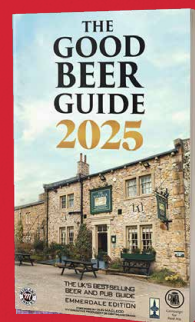
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PIE N' PINT PUB



RUNNER UP BRISTOL
PUB OF THE YEAR 2022



Brewery News

Electric Bear

For centuries women brewers were at the forefront of brewing in Britain but that gradually receded with the industrial revolution and Victorian culture and brewing gradually became predominately a male occupation. More recently women have again become more active in the beer scene and Electric Bear Brewing in the west of Bath prepared for 2025 International Women's Day (IWD) by assembling a team of women trade customers on 6th February to help brew a 4% pale ale. The guest brewers included those from a range of locations within their direct delivery area including Bath, Bristol, Somerset, Cheltenham, Wiltshire, Reading, Hampshire, Bournemouth and Southampton.

Libby Baggett, Electric Bear operating and marketing manager, said, "We came together as the women of Electric Bear, alongside our incredible female customers to brew something truly special for International Women's Day 2025. This wasn't just about beer. It was about coming together, rolling up our sleeves, and showing the world what women in beer can do. From mashing in to raising a glass, we brewed this in solidarity – to celebrate, to empower, and to help 'Accelerate Action' for gender equality. Craft beer is about community, and this brew is a testament to the amazing women who support, shape, and drive this industry forward. So, here's to the women who inspire, lead, and create every day. This one's for you."

The beer name was under wraps at the time of writing, but the beer was due to be available in can, keg and cask in time for International Women's Day on 8th March.

If you want to know more about the rich history of women brewers you could do worse than get a copy of *The Devil's in the Draught Lines – 1,000 Years of Women in Britain's Beer History* by Dr Christina Wade. This includes interviews with prominent women in the current UK trade and was declared 'Best Book about Beer & Pubs' in 2024 by the British Guild of Beer Writers. It is available from the CAMRA shop at:

shop1.camra.org.uk/product/the-devils-in-the-draught-lines-1000-years-of-women-in-britains-beer-history

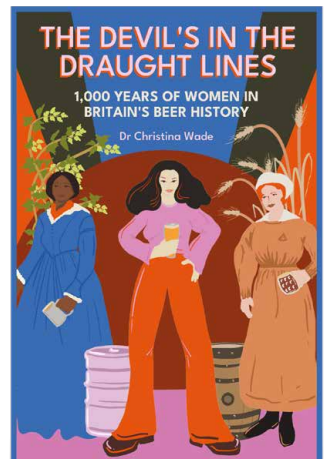


Photo courtesy of Electric Bear



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Trevor Cromie



Bath Ales

In the last issue of our illustrious multi-award-winning publication we mentioned that several beers were brewed by Bath Ales' brewers for the **Celtic Beer Festival**, held in the St Austell brewery on 30th November last year. Details of these beers are as follows, in no particular order.

Estepona Sunshine, a 4.5% amber brewed by Will Hartley; *Don't Make Me Run I'm Full of Chocolate*, a 9% imperial stout brewed by Felix Granell; *Remember My Ale*, a 6% ruby mild brewed by Steve Woodsmith; *Brewly Qualified*, a 5.5% pale brewed by Lee Small and Andy Routledge (who passed their brewing apprenticeships last year); *Elevated Existence*, a 6.5% brut lager brewed by Will Ekins and Rob Alder; *Shrek Loves Juice*, a 4.5% kiwi and lime sour brewed by Matt Newman and Josh Bonner; and *Bring the Heat*, a 2.5% chilli stout brewed by Nathan Rule.

As varied a selection as you could get, and I bet they enjoyed selecting and naming the beers as much as brewing them! In all there were 27 specials brewed for the festival, including one from brewing director Georgina ('George') Young. With the help of renowned beer writer David Jesudason (named Beer Writer of the Year in 2023 by the British Guild of Beer Writers) she brewed



Some of the Celtic Beer Festival crew

Kelp!, a salted bitter using Cornish seaweed added to the brew. A total of 59 St Austell and Bath Ales brews, including the latter's *Festivity*, *Gem* and *Monterey* appeared, as well as beers from other Cornish brewers and from further afield, including Good Chemistry from Bristol.

Roy Sanders

Brewery News

Arbor Ales

Old favourites return and some new creations are being released in Arbor's current brewing schedule. *The Devil Made Me Brew It*, their 5.4% strong stout, has been brewed again and released to the trade in keg and cask, and is also available in their signature pint cans. As reported in the last *Pints West*, their 7.4% *Breakfast Stout* has reappeared, and it featured on the Champion Winter Beer of Britain* bar – where all the competition finalists were available to sample – at the Great British Beer Festival Winter, held at the Magna Science Adventure Centre in Rotherham between 12 and 15 February.

New brews, in ascending order of strength, include *New Horizons*, an alcohol-free hoppy pale ale with Azacca, Citra, Ekuanot and Mosaic hops, which has replaced *Wish You Were Beer*, the previous alcohol-free offering that has now been retired. *Table Manners* is a 3.4% easy-drinking and very sessionable pale ale with a pair of New Zealand hops, Nectarone and Rakau. *Sunrise* also features New Zealand hops and is a 6.1% New England-style IPA. A 'Mississippi mud pie imperial stout' is planned and will weigh in at 8.4%. To celebrate International Women's Day on 8 March a new beer was created to a recipe by Ella Jones, one of Arbor's team of brewers.

Arbor has recently agreed contracts to supply some major supermarkets. *Shangri La*, 4.2% session IPA, and *ZZ Hop*, 4.3% New England IPA, will be available in 440ml cans from Sainsbury's. *Nashoba*, a 6.2% New England IPA, will be appearing in Marks and Spencer in 440ml cans, and *Stand By You*, a 5.2% hazy pale, and *ZZ Hop* will be obtainable from Tesco in one-pint cans.

Arbor is planning a series of around ten meet-the-brewer and tap-takeover events during the course of 2025. The first of these



Arbor Ales team at the meet-the-brewer at the Royal Oak in Bath: from the left are Tom Earnshaw (drayman), Cameron Earnshaw (packager), Ryan Williams (brewer), Jamie Cansdale (sales and marketing manager), Miles Arnold (sales and marketing) and Steve Gayton (packager)

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LOWER BRISTOL ROAD, BATH



was held at the **Royal Oak** on Lower Bristol Road in Twerton, Bath, with a team of six people from the brewery attending. They were delighted with the turn-out on what was a Tuesday night in January, with every seat in the pub taken, and commented that it was great to meet some of the Bath & Borders CAMRA branch members who attended the event, have the opportunity to sample some of the pub's own Ralph's Ruin beer brewed on the premises, and to meet Rob and try some of his beers from Below Brew, a local company that supplies deliciously different alcohol-free beer. The next similar event is planned to be a tap takeover at **Kongs of King Street** in Bristol on Friday 28 March.

Planning is underway for the biannual East Bristol Brewery Trail, which Arbor will again participate in over the Bank Holiday weekend of 3-4 May. Another date for your diaries, and with more information to follow in the next edition of *Pints West*: Arbor will be 18 years old in July, and are planning a celebratory birthday bash at the brewery on Saturday 19 July.

It has been a stable period for personnel at Arbor, with just one new member joining recently and no departures. Dom Hooper, whose background is in sales, joined the team in early February as the business development manager.

Finally, a local artist, Mr Penfold, has been commissioned to design and apply a mural to the brewery frontage to brighten up this stretch of Easton Road. It is anticipated that this will be complete by the time *Pints West* hits the streets, so check out the fresh new look if you are in the area.

Andy Coston

* Champion Winter Beer of Britain results:

The overall winner of the competition was *Black Gold*, a 4.4% session stout from Cairngorm Brewery in Aviemore in Scotland, with Sarah Hughes from Sedgley in the West Midlands taking silver for their 8% barley wine *Snowflake*, and *Slate*, a 6% strong porter from Grain Brewery from Alburgh in Norfolk coming third.

Brewery News

Good Chemistry

Has it really been 10 years since your author first had the pleasure of meeting Bob Cary and Kelly Sidgwick at an industrial unit in St Philip's that soon affectionately became known as GCHQ (Good Chemistry Headquarters, of course)? Although none of us is as young(ish) as we were back then, it's been great to watch the business thrive and grow in the last decade, and it's right that Good Chemistry are marking their decade in style this year.

The first event of the year's celebrations saw the relaunch of *Kokomo Weekend* in late February, with the big, bold, 7% tropical IPA being found in 30 venues across Bristol and beyond, including at a special relaunch night at the **Greenbank** in Easton, Bristol, where all were keen to 'Make It A Kokomo Weekend', and at the **Drapers Arms** on Gloucester Road and the **Fallen Tree Micropub** in Clevedon for exclusive cask versions of this usually can-and-keg-only beer.

Saturday 8th March (possibly while *Pints West* is still at the printers) sees an International Women's Day brew day at GCHQ, which, if previous years are anything to go by, is likely to be a great success and a day to remember for all who attend. A number of women from across Bristol and beyond are expected to get involved in brewing and learning how Good Chemistry beers are brewed. Alongside the brewing, Bristol & District CAMRA's BAD Ladies should be there to introduce themselves to the wider audience, the food trader partner at GCHQ is to give a talk about the work Ashley Community & Housing do to support refugees and immigrants to start their own businesses, Women's+ Whisky Night are to run a special session, and Dr Amy

Burnett is to give a talk on how women were the pioneering force in brewing in the 17th century. The beer brewed on the day will be launched at **The Good Measure** on Chandos Road in Redland, one of GC's two pubs in Bristol, on April 1st as part of the **She Drinks Beer** night, where everyone is welcome to come to try it for the first time.

Think While You Drink will also return as part of the Good Chemistry 10th birthday year, with a series of events lined up where the speakers will discuss their work on beer, brewing, pubs or the wider drinks industry through historical, social and cultural lenses – check out Good Chemistry's website and social media platforms for more details as they are announced.

May will see two exciting events, with **East Bristol Brewery Trail** running on the weekend of Saturday 3rd and Sunday 4th, where a number of local breweries roll open their shutter doors for the weekend and welcome hundreds of visitors into the breweries and taprooms.

Then, on Thursday 22nd May, Good Chemistry will be taking over the taps at **Small Bar** in King Street, central Bristol, for the first time ever, showcasing not just popular and brand new GC beers but also those from guest breweries specially selected by the GC crew.

On the cask beer side, expect to see more new GC bitters and milds on offer, with new pales making an appearance as the clocks go forward and the days get longer, including *Soft Echo*, a 4.3% best bitter, *Magic Valley*, a 4% pale ale, and a new dark



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Brewery News



mild. In keg and can, the flagship range (*Kokomo Weekday*, *Zero Gravity*, *Pure Optimism*, *Good Lager*) is joined by the return of the 5% wheat beer, *Weiss City*, and a new 5% pale, *High Tides*. You can also find a new pale ale on offer at Three Brothers Burgers on Welsh Back, which is *Boat Party*, brewed especially to have with your burger on the popular restaurant-boat.

As well as the rave reviews earned by Good Chemistry's beers and events, the **Kings Head**, Good Chemistry's pub on Victoria



Members of the Good Chemistry team: left, now; above, when *Kokomo Weekend* was launched at the Spring East Bristol Brewery Trail in 2017 (including the author on the right)

Street, was recently awarded a CAMRA Heritage award (see separate article) and was also named as the best pub in Bristol by Will Hawkes in *The Telegraph*, who declared it "a pint-sized delight".

Here's to a full year of celebrating Good Chemistry's first 10 years, and to the next decade – cheers!

Stephen Edmonds

Brewhouse & Kitchen

The **Brewhouse & Kitchen** on Cotham Hill in Clifton – within 100 metres of Clifton Down railway station – is a friendly pub with in-house brewery, offering a wide range of cask and keg beers and lagers.

The brewery is at one end of the large bar and catches the eye (and nose, on brewing days) upon entry to the pub. Of the beers brewed in-house all are suitable for both vegans and vegetarians.

If you need more encouragement to try them, they are introducing a great deal on weekdays until 6pm, with pints of some of their beers costing just £3.50, such as for *Crockers*, their 4.0% best bitter (described as "traditional, caramel, balanced"), and *Yankee Cabot*, their 4.0% session IPA ("light, hoppy, bitter").

In addition to their regular offering, each season brings two new beers, which from March to June will be *Seasonal Cask: Micro-NEIPA* (3.4%) and *Seasonal Lager: Dry-Hopped Pils* (4.0%).

The name of the best bitter, *Crockers*, is a tribute to the Crocker family, who started selling beer on this site in 1848. Veteran readers may remember "Crockers" from the 1960s onwards, although the official name of the pub changed from Whiteladies Tavern to Crocker's Refreshment Bar, the Hill, and finally Brewhouse & Kitchen from 2015.

If you fancy trying your hand at brewing, you can book a 'brewery experience day' there – see www.brewhouseandkitchen.com/academy for details. Bristol & District CAMRA's BAD Ladies took part in several (2017–19 and again in 2024) and had a fantastic time. Plans are afoot for this year, so look out for a report in the next edition of *Pints West*.

Other attractions include a food menu ranging from burgers to buddha bowls and a quiz on Wednesdays.

Paula Cannings



BAD Ladies outside Brewhouse & Kitchen after their last brewery experience day

Brewery News

Tangent

2025 will mark the third year of beer production by Tangent Brewing Company who are relative newcomers on the scene (the company was established in January 2023). Situated in a small business park in Yate, having outgrown homebrew set-ups, three friends are brewing beer approximately once a week whilst still holding down full-time jobs.

Most of the beer finds its way into casks for local pubs to enjoy or cans for food festivals that are proving popular in the greater Bristol area. The **Horseshoe** (Chipping Sodbury), the **Lamb** (Iron Acton) and the **Drapers Arms** (Gloucester Road), to name a just few, are pubs in the area to regularly offer their beer in casks.



In 2024 Tangent held events on site at the brewery, at the Watley's End Road skate park campus in Winterbourne, and food festivals city-wide, that were well attended and enjoyed by



Tangent brewers Simon, Sam and Craig

all. This year's events and food festival venues are in the planning stages and will be announced in due course.

Tangent currently has seven core beers in regular production: *Ready or Not* (a 4% Irish red ale), *Bitter and Twisted* (a 4.3% best bitter), *Tangent One* (a 5% hazy IPA), *Karma Citra* (a 5% pale ale), *Summer Daze* (a 5% pale ale), *Event Horizon* (a 5% dark amber ale) and *Hop Gun* (a 5.5% American pale ale) – plus continual experimentation for that next brew.

John Couch

Fierce & Noble

Things looked pretty quiet at the Fierce and Noble brewery and taproom – located in St Werburghs, Bristol – on a hazy Saturday afternoon in late January when I visited, but there's still plenty to be excited about with this brewery.

Something a little different: *One Step Closer to the Hedge* is a dry hopped fruited mead, available on tap since October 2024. It's a collaboration with mead producers Hive Mind, brewed using honey, foraged blackberries and Eclipse hops. Coming in at £5 for a half pint at 8% ABV, it apparently hasn't flown out in the same way some beers might, but I am assured by the bar staff that it is a surprise customer favourite. When I asked if it was closer to a beer or a mead, it was described by the staff as being bang in the middle. For me, probably in large part to the fruit, it's closer to mead, but it is dangerously drinkable without being too sweet, and the serving of the drink in a honey jar is an unexpected delightful touch. I'm told canned versions sold out weeks ago.

As one might expect as a result of the Guinness-selling-out hype towards the end of 2024, the Fierce and Noble *Bristol Stout* (4.2% oatmeal nitro stout) tap had run dry by the time of my visit. Their alcohol-free keg beer *Cheers Mind* (0.5%) was available, and adds to the growing range of leading alcohol-free beers brewed in Bristol.



February brings (or will have brought, by the time you read this) plans for the Six Nations Rugby to be shown on the projector screen in the brewing room (bookings are recommended), while darts are played on Wednesdays and Thursdays. If neither rugby nor darts tickle your fancy, Danny's Burgers' van is still on site, offering midweek meal deals.

Manny Bennett

King Street Brew House

Situated at the Welsh Back end of King Street in central Bristol, the King Street Brew House is one of the city's handful of independent microbreweries, crafting and selling its own range on-site since opening in 2015.

They currently stock six of their own cask beers, alongside getting on for a dozen kegged products, covering a range of beer styles, from an unfiltered lager, via several pale ales and a sour, to a cask porter, and there are frequent seasonal beers alongside the regulars.

Despite their relatively small size, they have two beers going to the National SIBA Awards at BeerX in Liverpool this year – their *Micro IPA* (a light 2.7% session beer) is entered in the 'No/Lo' category, and *Seeing Double* (a chunky 8.0% double IPA) is entered in the 'DIPA/TIPA' category.

They also offer small-group one-hour tours of their brewery, which can be booked via their website, and finish with a guided tasting!

Pat Kingsbury

Brewery News

Twisted Oak

Christmas came early for the brewing team at Twisted Oak. Their flagship beer *Fallen Tree* has scooped the big prize at the SIBA Bottle and Can Awards winning a coveted Regional Gold Award, scoring over 90 out of 100 points. *Fallen Tree* is one of the range of beers that the team bottle by hand in small batches. Their bottled beers are bottle-conditioned so maintain all of the flavour and aroma of their cask-conditioned beers. Congratulations and fingers crossed for further success at the SIBA National Beer Awards in March.

Keith (pictured), Deb and Simon are also busy making enhancements to the brewing process and will shortly have a new hot liquor tank installed, which is the first stage of the plan to eventually double the brewing capacity at the brewery.

We can also expect to see a new beer, *Mullygrubber Ale*, released in time for the Six Nations. *Mullygrubber* is planned to be a 4.0% dark amber ale – dry hopped with Nectarone and Citra hops, so expect plenty of tropical fruit and citrus flavours and aromas. This and the other various brews should be available locally at the best pubs in the area.

If you can't make it to your local there is always the option of the Friday Beer Club. Every week they choose one or two beers to pour, straight from the cask, to deliver locally to your door. This is the freshest beer you can get, direct from the brewery. Poured on Friday and delivered immediately using their eco-friendly electric vehicle. Beer is delivered in 5-litre and 2.5-litre containers. To order your beer please email them (by the Thursday evening) at info@twistedoakbrewery.co.uk.

They say the delivery area is local(ish) – the brewery being located at Yeoward Farm in Wrington, BS40 – and to contact them and ask them nicely if they'll deliver to your postcode. Normally that means to nearby villages such as Congresbury, Yatton, Blagdon, Ubley, Langford, Churchill, Sandford, Nailsea, Backwell, Cleve, Claverham and a little further afield to Portishead and Clevedon. So far the farthest afield that someone



has requested delivery is one of the islands off the west coast of Scotland. Unfortunately this proved to be a little bit too far to travel on a Friday morning but they can confirm that the hopeful customer did ask nicely.

Richard Aldridge

Clevedon

Following a five-year period of ownership of Clevedon Brewery, brothers Les and John Turner retired at the end of October last year. The brewery has been taken over by a group of 14 passionate local people under the leadership of director, Kevin Baldwin, each investing a small sum in the business and assisted by the previous owners. This marks a new chapter for this local brewery, which is becoming known for its unique and flavourful beers. The local community, including the brewery's regular customers, are eagerly anticipating how the new management will enhance the brewery's legacy.

All the people working in the brewery and taproom, behind the bar, brewing the beer and carrying out management and admin tasks, are unpaid volunteers, aiming to ensure that the brewery and its taproom offer a friendly and convivial atmosphere in its cosy surroundings.

Clevedon Brewery offers a small and friendly taproom, supplemented by an outside garden area during the summer months. There's a monthly quiz night on Sunday and occasional live music, and the management team are hoping to expand gradually, setting up an on-line shop and engaging in local events outside the brewery, including local markets and festivals. It's hoped to have a summertime beer festival, before eventually making their beers available in other micropubs, bars and local shops.

The team at Clevedon Brewery brew a great range of traditional beers, most of which are usually available on handpump or

in bottles at the brewery taproom. They are committed to producing high-quality craft beers that cater for a diverse range of palates, focusing on traditional brewing techniques and premium ingredients. From hoppy IPAs to smooth stouts and pale ales, there's something for everyone. The offering is currently unchanged from the previous owners and consists of the following.

Gold (3.9%) is a clean, golden pale ale, brewed with Progress and Green Bullet hops, giving a lightly spiced fruit tang.

Clevedon's Best (4.0%) is an English-style best bitter, with a rich brown colour and blended with Brewers Gold and First Gold hops for a rounded feel and subtle bitterness.

Blonde (5.2%) is a triple-hopped blonde ale with a deep gold colour and a big hoppy taste, using Cascade, Williamette and Topaz hops, giving a good balance of bitterness and citrus flavours.

IPA (5.0%) is a speciality pale English IPA using Brewers Gold and Boadicea hops for a subtle bittering, dry hopped with Challenger hops for a fruity nose.

BS21 (4.1%) is a deep golden pale ale, using Brewers Gold, Williamette and Celeia hops, giving a well-balanced fruit and floral finish.

Percy's Porter (4.4%) is a rich, dark coloured smooth porter, using Challenger and Williamette hops to complement the subtle vanilla undertones.

Steve James and Les Turner

Brewery News

Basement Beer

The standout news from Stokes Croft in Bristol is the arrival of a permanent cask beer line at the **Basement Beer** tap room in Upper York Street.

Although Basement supremo Ben Evans (pictured) has dabbled frequently in cask ale, sending barrels to the likes of the nearby **Robin Hood** and **Hare on the Hill** – as well as most recently **Lupe** in Bedminster – he has long been keen to be able to offer cask Basement beer exactly where it is brewed.

Ben has sourced around a dozen pins (4.5-gallon casks, roughly 20 litres), including cannibalising some of the tap room's own seating, for the new venture. His plan is to brew a different cask every week. First ale through the handpump was a brand new amber-hued best bitter, appropriately called *Amble*, at 4.0% ABV. Made with three hop varieties, Admiral, Bramling Cross and Cascade, it's a superb addition to the current pantheon of best bitters Bristol-style which are enjoying such a welcome renaissance in the city. Ben plans to cycle through some of his regular range on cask, punctuated by new beers across a range of styles, from pales through red ales (current tap room favourite *Red Ryenoceros* at 5.1% was next for the cask treatment at the time of writing) to stouts.

Meanwhile, across the rest of the Basement beer range, luscious *Puddin' Stout* (5.9%) has proved a popular winter warmer, contrasting with hazy West Coast-style pale *Between Two Pines* (5.0%).

Ben's busy winter goes beyond his brewing capabilities; he's been hard at work turning the tap room into his vision of a cosy



neighbourhood bar, adding upcycled lighting and furniture, plants and artworks. And you can admire the fruits of his labours for longer now – the tap room's days of operation have been extended to Tuesdays and Wednesdays (4pm to 9pm) in addition to Thursdays (4pm to 10pm), Fridays (4pm to 10.30pm) and Saturdays (1pm to 10.30pm). Once a month on a Wednesday is quiz night; no prizes for guessing who the quizmaster is.

Marty Cummins

Moor Beer

Moor Beer owner Justin Hawke has coined the term "comfort drinking" to explain what is perceived as a switch in people's habits away from drinking experimental brews, instead returning to familiar beers and drinking styles, and this has been taken up by the press. Have others noticed this trend?

Although, like many breweries, Moor are focusing on their core range, they will still be brewing seasonal and specials in 2025, and among those making a comeback will be *Illusion*, the session black IPA, and *Confidence*, a hoppy red.

The end of 2024 was a busy period for Moor, with Justin returning to his homeland, the USA. Moor featured in events in several states, including California, Nevada, New York, Louisiana, Washington DC and Virginia. Many pints of hand-pulled Moor beer were consumed! Additionally, collaboration ('colab') beers were brewed with Saint X in New Orleans, Blue Jacket in Washington DC and Faction in San Francisco. Look out for big news featuring Moor coming out of America soon!

2025 started with Justin in Italy, teaching at the brewing school in Torino, and brewing more colabs, a smoked Märzen with Birrificio la Piazza in Torino, and a 'cold IPA' with Croce di Malto, one of Italy's long-standing and esteemed craft breweries. Both will be launched at a beer festival in Rimini. I hope some of these beers make their way over to Bristol for sale at the **Moor Tap**!

Meanwhile, in London the **Moor Vaults** in Bermondsey goes from strength to strength, and look out in Moor's social media for details of the programme of gigs and events for the **Moor Tap** here in Days Road, Bristol.

Phil Cummings

Hop Union

There's been a lot going on at Hop Union in Brislington over the last couple of months. In January, they installed a new scaled-down pilot kit which brews 150 litres at a time. This allows the brewery to try out new experimental recipes and tinker with existing ones to keep improving and modernising their line-up. They're looking forward to planning new brews throughout the year with the knowledge learned from this kit.

The brewery has restocked their rugby-themed beer, *Flyin' Try*, for the Six Nations period. This is a 4.3% session pale with classic malt character and delicate hop palette giving an easy-drinking, sessionable pint.

Looking ahead, late March will see the release of their New Zealand pale, *Whakapapa*. This is a 4.2% hoppy pale with white wine and citrus fruit flavours. After that will be the return of an old favourite from the GWB days, *Apricot Blondie*, a golden-coloured, fruity, hoppy pint with heavy apricot flavours. The brewery has redone the old recipe to make it a stand-out pint in today's market. May will see the release of their 4.2% honey pale, *Bees Knees* – always a popular pint, with a complex malt bill combined with old-school Goldings and new-age Olicana hops, and topped with a helping of local honey.

Hop Union are excited to have received their invites to this year's BeerX in Liverpool with their lager *Two Steppin'* being entered nationally after winning regional gold in the 'Session Lagers' category, and *Bloody Nora* entered for 'Speciality IPAs' in cans.

Lastly, the **Hop Union Taproom** reopened on January 16th after its winter closure and has been showing the Six Nations and Bristol Bears games. They have also restarted their quiz and live music nights. They have loads of events planned throughout the year and are excited to see how the taproom (April marks two years since it opened) grows within the community.

Alex Nunns

Brewery News

Pinkers Craft

// **P**romoting Weston-super-Mare's finest businesses is easy with such quality produce like Pinkers Craft Brewery." Those were the words of Daniel Aldridge, MP for Weston-super-Mare, in a recent social media post.

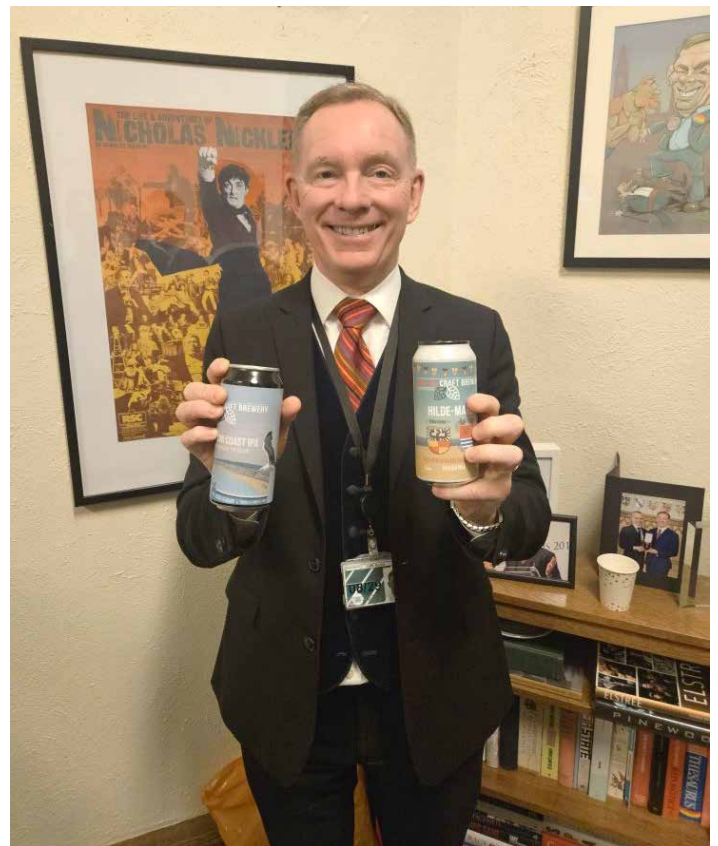
He went on to state: "The Minister of State for Media, Tourism and Creative Industries, Chris Bryant MP, was well impressed by the Pinkers selection when I took some along to an event in UK Parliament. He particularly loved the artwork and branding, as do I of course. Thanks Scott and the team at Pinkers for building such an innovative and iconic brand right here in Weston. Next stop, to get it on sale in Strangers Bar!"

Since then, Pinkers have added a new beer to their range, *Born Sippy*. If you happen upon a can, you will notice that the graphics feature various cues alluding to the name, it being based on the song from the movie *Trainspotting* featuring the track 'Born Slippy' by the band *Underworld*.

Born Sippy is a 4.5% "Weston Lager" that took several months of trials before being perfected. Using Czech Saaz hops the beer is served unfiltered and unfiltered but appears remarkably clear in the glass. It is "dry hopped for maximum hoppy kick" and available in keg and cans at the moment. It was first served at the **Fork 'n' Ale** in Weston-super-Mare and sold out over a Friday and Saturday.

Pinkers have received yet another award, this time getting a Silver from 'Taste of the West' for *Hop Nobs*, their oatmeal stout. Congratulations once again to them.

Trevor Perks



Chris Bryant MP with cans of Pinkers Weston Coast IPA and Hilde-Mare

New Bristol

It was a busy end to 2024 for New Bristol Brewery but more importantly a busy start to 2025. Back in November, the brewery launched its *Six Stouts of Christmas* range and released one stout every week until the middle of December.

The brews were all collaborations, the first one being a repeat of last year's favourite in partnership with Vault City Brewing in Edinburgh. Known as *2024 XMAS STOUT #01*, the displayed name was far more 'tasteful' as *Baileys Mocha Choca Flaked Truffle Stout*. Described as an indulgent one-of-a-kind blend of aged Irish cream liqueur with roasted dark coffee beans, sprinkled with chocolate flakes and hopped with East Kent Goldings, it weighed in at 7% ABV. And so on for all the other five stouts in collaboration with Siren, Amundsen, Buntrock, Makemake and Buxton.

January turned out to be a busy month too, in fact their busiest January on record. Taking the lead was the *My Romance Single Hop Cask* range, showing that cask ale is still a huge part of this brewery's business. *My Mosaic Romance* is described as a clear and very easy to drink 4.5% IPA, with notes of tropical fruits, peach, apricot and lemon. Also doing well in January was the brewery's best-seller, *Bristol Lager*, in an alcohol-free form, badged as *Bristol Lager Lite*.

As always at this time of the year the Six Nations Rugby has featured regularly in the **New Bristol Brewery Tap Room**. Two big screens show the action along with food and a full range of beers all leading to a great atmosphere. Dogs welcome.

Michael Bertagne

Zerodegrees

The parent company for the four Zerodegrees brewpubs has decided to change its philosophy regarding the varying specials, and also rejig the core range in the process.

Firstly, the core range now comprises: *Everyday Session Lager*, a 4% ABV new brew; *Perfekt Pils*, the same 4.8% brew that used to be known as *The Bohemian*; *Sunset Calling Pale Ale*, at 4.3% the same brew as the pale previously known as *Downtown*, but with the strength reduced from 4.6%; and *The Black Lager*, at 4.6% the same brew as when it was called *The Beast Lager*, an often-brewed special.

The specials will remain the same for three months now, not changed whenever a tank is emptied. Upcoming, and should be around when you read this, are: *Citranaut*, a 5.6% IPA; *Sucker Punch*, a 4.6% IPA; *Six Degrees of Separation*, another 5.6% IPA; and 'old favourite' *So Good Mango* at 4.1%, which used to be known as *Our Mango*.

Interesting decisions; I hope brewpub patrons enjoy the new regime!

Roy Sanders

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Welcome to the Pickled Parrot

It's always great to be able to report a new pub opening, rather than the usual sad tale of yet another closing. So it's a huge welcome to Bristol's newest micropub, the **Pickled Parrot**, situated at 280 Church Road in St George, which threw open its doors on Wednesday 22 January.

Located just where Redfield becomes St George on the main A420 road from the centre of Bristol towards Kingswood and Chippenham, it is directly opposite a convenient bus stop served by buses 35, 41, 42, 43, 44 and 45 in both directions. Coming from Bristol, it's the first stop after the Chalks Road and Blackswarth Road crossroads and the Aldi supermarket. If you prefer to use a train then it's a 10-minute walk eastwards (away from the centre) from Lawrence Hill railway station.

This opening is particularly welcome as several local pubs have closed or removed all or most cask beers in recent times. These include – the St Georges Hall Wetherspoon pub (now the Crafty Egg with no cask), the Red Church (now keg only), the Dark Horse (mainly cider now) and the Mechanics Arms (closed). So well done to those behind the Pickled Parrot for spotting the opportunity to fill this newly created void.

The Pickled Parrot is the brainchild of licensee Caroline Bartlett and Dave Sibley (he of **Wooden Walls** micropub in Staple Hill fame) who have formed a partnership. Caroline will be running the pub full time.

To say that the pub is small would be an understatement – it is almost certainly Bristol's smallest. I would estimate a maximum of 22 or so seated with five or six standing for the place to be full. They have permission for two small tables outside in better weather, but no room to expand behind the pub. The set-up is

certainly conducive to striking up conversation with those around you.

At the time of writing the pub opens Wednesday to Sunday (closed Monday and Tuesday) from 4pm each day, closing at 10pm on Wednesday and Thursday, 10.45pm on Friday and Saturday, and 9pm Sunday, with last orders 30 minutes before closing. These times will obviously be assessed and reviewed as the pub becomes established.

Beer and cider are the main focus in the pub with the initial offering being three ever-changing cask beers and three or four changing keg beers – of all types and styles. On my visit Gloucester *Dockside Dark* was a welcome sight. In addition there are several real ciders, and a small selection of wines, spirits, soft drinks and bar snacks.

As for accessibility, the single unisex loo is on the flat and opens up Tardis-like into a surprisingly large space, but the tiny size of the pub will obviously present challenges for the less mobile when busy. Your well-behaved dog is welcome and their licence allows children in till 8pm.



Vince Murray

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'Watering Holes in the Desert'

Annual Christmas crawl

It was late December on a Saturday lunchtime, when a number of intrepid CAMRA folks headed off early to make it to our first port of call in search of some seasonal ales.

About half a dozen keen drinkers had arrived well before I did at the **Captain's Cabin**, a long-established pub on Birnbeck Road at the north west end of Weston seafront.

That got me thinking. Way, way back in the day, this was a regular haunt for me. Once a very popular music venue and pub when, in those days, the access was down a side alley into a tiny door leading into the venue. Once inside, you would always be greeted by a heady, youthful smoky atmosphere and a mixture of various well-known music-loving characters. A bass-playing school friend of ours, who'd formed a band at sixth form, used to play regularly alongside seasoned guest musicians.

I digress. But one thing I do remember ... there weren't no real ale there back in them days! Fast forward to December 2024 and luckily now there is – Exmoor Xmas being the seasonal ale on offer here on this occasion.

Next up, was a visit to the **Criterion** in Upper Church Road, where we were joined by a number of other ale friends, old and new, to try their Batemans Rosey Nosey (4.9%), a regular guest ale at Christmas time in this seaside town of ours. Dark, rich and fruity (and there's nothing wrong with that) ... as was the beer! Now we're getting festive!



The fine array of pumps at the Regency

Next up and back down towards the town centre to the **Regency**, a popular pub directly opposite the college and regularly frequented (surely) by students. This place didn't disappoint either with a decent range of five beers from some of the usual suspects, including the seasonal offering from Butcombe, Chris Moose, their 4.1% Yuletide ale.

Just a short walk around the corner, we soon headed to Weston-super-Mare's Grove Village and its 'beer triangle' to take in – and enjoy the beers at – the **Fat Head Brewery & Taproom** alongside



Festive CAMRA revellers enjoying their ales in the Brit Bar

current *Good Beer Guide* entries, the **Black Cat** micropub (where at the time of writing pints are £3.50 on Sundays and Mondays) and the **Brit Bar**.

A real surprise bonus for those that couldn't make the Weston-super-Mare CAMRA 25th anniversary celebration evening at the Fat Head (as featured in the last *Pints West*), brewer Sam had conjured up another cask of the ale he'd produced specifically to mark that event.

A (non-dry) January wander

This was an itinerary originally planned for November but which for one reason or another didn't materialise, so the idea was to try again and ease into the New Year with a simple local visit to three often overlooked hostelrys away from the centre.

First stop was the **Windsor Castle**, at the bottom of Worlebury Hill, no mean trek for a couple of keen long-standing members hoping to start off the New Year with a flourish! After a short visit there, it was downhill all the way (literally) to the **Borough Arms**, close to Milton railway station where ... shock horror ... the place was closed early afternoon!

Next up, it was the **Bristol House** on Milton Road, where our two long-standing members were joined by another couple, eager to check out the pub that had battled the threat of closure and conversion into a supermarket some years back. Now this was more like it. A vibrant, busy locals' pub on a Saturday afternoon when I'm happy to state that their St Austell *Anthem* pale ale (3.8%) was very quaffable, in excellent form and at a great price too. Overall, a disappointing turnout for a first social foray into the New Year, but nevertheless ... at least our visit to the **Bristol House** made it all worthwhile!

More events

There will be more such events in the months ahead. If you are one of the local CAMRA members who has never been along to a social (or maybe a non-member who is considering joining) then perhaps now is the time to take the plunge and come along to meet some like-minded people and maybe make some new friends.

All events are posted, regularly reviewed and updated on the WsM Google calendar and located in the Bristol & District CAMRA diary at camrabristol.org.uk/diary.html so keep an eye on that and also the sub-branch Facebook page. See also the diary and contacts inside the back page.

Steve Reed



Some real beauties on show at the Fat Head Brewery & Taproom

From Weston-super-Mare to Glastonbury

"One of the things I most appreciate about this town is people's freedom to make themselves appear (to the eyes of the more cynical amongst us) utterly ridiculous. These people give the town its colour and vibrancy. Their sheer enthusiasm inspires others to dare to 'think outside the box'."

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, all 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 depending on the time of day, with the last bus back to Bristol shortly after 10pm. The services seem to change frequently, so best to check online before starting your journey if coming from Bristol.

It is pleasing to be able to report on another pub reopening in town, bringing the complement back up to 10. A feature on the [Mitre Inn](#) is opposite.

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 *Pints Wests* – with what you can expect from them in terms of real ale.

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

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*.

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

Rifleman's Arms – St Austell *Tribute*, Butcombe *Original* plus at least one guest. At the time of writing Timothy Taylor *Landlord* has been in situ for around three months.

George & Pilgrims – St Austell 1475 plus two beers from Bristol Beer Factory, normally *Fortitude* and a recent new brew from the brewery. 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*, Dorset *Gold* and 200 (the latter occasionally replaced by *Tally Ho!*).

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

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

Tim Nickolls

The LevAlers are here!

In October, an informal social group for local real ale fans met for the first time (at a pub in Glastonbury). Since then, the group has met on a monthly basis, mainly visiting pubs in town but we also very much enjoyed a pre-Christmas afternoon bus trip to Somerton. The highlight of this was the opportunity to indulge in the eight real ales straight from the cask at the very fine [Etsome Arms](#).

We have decided to call our august group the LevAlers! Moving forward, we will continue to meet monthly somewhere in town,

with additional trips to out-of-town locations every six weeks or so. So far, at every social there have been new faces who have carried on attending.

The LevAlers are all lovely people (I am tolerable company in small doses) so if you would like to come along and join us, please contact me by email at:

tim.nickolls@outlook.com

Tim Nickolls



The LevAlers at the Etsome Arms in Somerton



The LevAlers at the Rifleman's Arms in Glastonbury

The return of the Mitre Inn



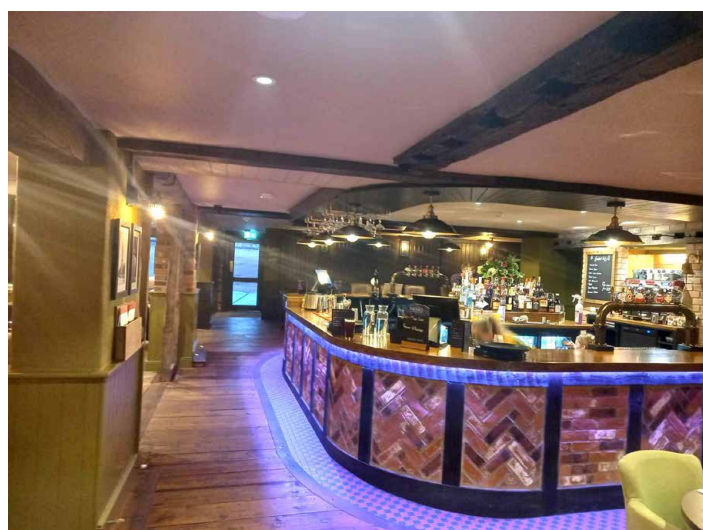
The **Mitre Inn** has stood at 27 Benedict Street (BA6 9NE) since 1680. However, it had been closed for approximately three years, before reopening on 6th November 2024 after a major redevelopment of the property that took almost two years to complete.

The new owner of the premises is Bruce Ashmore, who undertook a similar project at the nearby **Crown** opposite Market Cross. Both were closed, dilapidated buildings that he has turned into smart, modern, comfortable and (very importantly) popular venues.

The new Mitre has got off to a great start under the management team of Tom, Amy and Matt, quickly establishing a strong reputation for the quality of the food offering and their customer service. Meals are available at lunchtimes and evenings, with various snacks available at all times. The Sunday roasts are proving very popular.

Although there is a strong focus on food, real ale drinkers have been well catered for. New Bristol Brewery's fine malty 4% ABV session beer *Bristol Bitter* (badged at the Mitre as *Benedict Bitter*) is a permanent fixture and very quickly reached a level of comfortably selling two casks every week. There is also a changing guest beer from breweries such as Glastonbury Ales, Electric Bear and Wookey Brewing Company.

The story of the revitalised Mitre isn't finished yet. In addition to the five guest rooms already in place, work continues on two holiday cottages attached to the premises and a major



development of the rear garden, which they see as presenting a great opportunity for the future in terms of food offerings, entertainment and, of course, a nice place for customers to relax.

Given the seemingly endless depressing stories of pubs closing, normally with unviability given as the reason, the Mitre and the Crown are evidence that investment, a strong vision and some business acumen can buck the trend and revitalise pubs that could easily have been lost for ever.

Tim Nickolls

From Glastonbury to Weston-super-Mare

At the **Fork 'n' Ale** in Weston-super-Mare during early February, this well respected *Good Beer Guide*-listed pub seems to have held some unannounced – or at least we were not made aware in advance – tap takeovers.

Initially spotted was a complete sweep of pumps commandeered by the Isle of Purbeck brewery from Swanage.

This was then swiftly followed up by Glastonbury Ales (the brewery located at Park Corner Farm in Glastonbury) with at least five from their cask beer range appearing on the handpumps. Their *Black as Yer 'At* – a 4.3% full-bodied black beer – was particularly popular with quite a few.

Steve Reed

(photo courtesy of WsM CAMRA member Andy Burt)



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Days out from Bristol by public transport

As the weather gets warmer, what can be nicer than a day out, and travelling by public transport gives a great opportunity to try pubs in different areas. Here are some ideas.

Topsham and Exeter

A trip to Topsham and Exeter is probably one of my favourite days out, usually starting by taking the train to Topsham in Devon and visiting an amazing institution named the **Bridge Inn**. This pub has no bar; drinks are ordered from the stillage area and either handed over to you at the door or brought to your table. The Bridge Inn still keeps old-style opening hours: lunchtimes noon till 2:30pm ... and if you miss last orders you'll have to wait until 5:30pm. Basic pub food is also available.

Explore further by stopping at Exeter St David's railway station on the way back to visit the **Exeter Brewery** or some *Good Beer Guide*-listed pubs such as the **Imperial** (Wetherspoon), the **Ship Inn**, the **Sawyer's Arms**, **George's Meeting House** and the **Hour Glass Inn**.

Getting there

Regular trains from Temple Meads changing at Exeter St David's, from about £22 with a railcard. A further reduction is possible by splitting tickets at Tiverton Parkway. Ensure your ticket allows a break in your journey if stopping at Exeter St David's on return.

Clevedon

Clevedon is a good place for coastal path walks, which can be followed up by a visit to a number of the local pubs, such as the *Good Beer Guide*-listed **Fallen Tree Micropub** on Hill Road (currently open from 5pm Wednesdays and Thursdays, 4pm Fridays, and 1pm weekends).

Another pub in the *Good Beer Guide* is the **Old Inn** on Walton Road. And an old favourite is the **Royal Oak** on Copse Road; not visible from the sea front but along a narrow lane (just right of Tiffen) near the pier. Also worth checking out is the **Riff Corner** on Church Road, which often has live music and other events.

Getting there

Take the X6 or X7 from the Bristol bus station which takes about 50 minutes and also stops at other stops in the centre and along the route. If staying later in the day pick up the X7 bus from Old Street (the old shopping street) outside the Smart Fish Bar.

Bath

Bath is always a great day out from Bristol. I like to go to the furthest pubs first such as Abbey Ales' pub, the **Star Inn** at 23 Vineyards (a historic pub on CAMRA's National Inventory and local pub of the year in 2022, with great cheese & onion rolls) and then amble back towards the station visiting some other great pubs on the way, such as the nearby **Bell** in Walcot Street, the classic, unspoilt **Old Green Tree** in Green Street and the **Raven** on Queen Street (good place for a pie lunch). Other pubs worth a visit include the **Crystal Palace**, the **Salamander** (a bit pricey), the **Coeur de Lion** (another Abbey Ales pub), the **Volunteer Rifleman's Arms**, and not forgetting the **Bath Brew House**. These are just a selection; there are plenty of other great pubs to choose from, just too many to mention here.

Getting there

I prefer the train from Temple Meads for much more comfort and it only takes about 11 minutes, although you also can travel by bus using the X39 from Bristol bus station, which passes Temple



The Star Inn, Bath (photo by Martin Ansell)

Meads. If heading to the Star Inn from the station, take Manvers Street directly opposite the station main entrance (right of Cafe au Lait), go left at the roundabout near Parade Gardens, then past the Abbey on your left, then take High Street passing the Guild hall on your right. At Waitrose take the left fork at St Michael's church (Broad Street), continue and finally fork right onto the Paragon.

Tewkesbury

Tewkesbury has some great pubs to visit near the High Street, such as the **Olde Black Bear**, the **Nottingham Arms**, the **Cross House Tavern** on Church Street, the **Royal Hop Pole** (Wetherspoon) also on Church Road, and try the **White Bear – Inferno Brewery Tap** on Bredon Road.

Getting there

Although you can get the train to Ashchurch for Tewkesbury, the bus connections are not always good; best to get the train to Gloucester (only about £8 return with a railcard) from Temple Meads and then cross the road to the bus station for a number 71 bus which meanders its way to the High Street in the central area.

Weston-super-Mare

Lots of great pubs here, such as the **Black Cat** (Bristol & District cider pub of the year runner-up), the **Brit Bar** and the **Fat Head Brewery & Taproom**, all close together on the High Street. Other pubs to try are the **Fork 'n' Ale** on Walliscote Road, the **Cabot Court Hotel** (Wetherspoon) on Knightstone Road, the **Criterion** on Upper Church Road, the **Regency** on Lower Church Road, the **Bear Inn** on Walliscote Road, the **Waverley** on Severn Road, the **Duke of Oxford** on Oxford Street and, a bit further out, the **Captain's Cabin** on Birnbeck Road.

Getting there

I prefer the train – worth paying around £7 (with a railcard or groupsave) for the extra comfort. There are direct trains stopping at all stops along the Severn Beach line including Temple Meads and north Bristol stations, but you can also get there by the X1 bus from Bristol bus station which leaves as frequently as every 15 minutes.

Happy travels, remembering to check pub opening times, and bus and train times before going, especially for the last one home.

Nigel Morris

Bath & Borders branch news

Dandy Lion in Bradford-on-Avon reopens ... and then closes again!

In an epic piece of mistiming, I reported that the **Dandy Lion** had closed in the last edition of *Pints West*. Just as that edition was being printed, the town-centre pub reopened. My sincerest apologies to the landlord for the misleading news. The Dandy Lion reopened on Friday 29 November. Except that at some point in January the pub had closed again. A handwritten note stuck to the door says, "Sorry, closed until further notice." I've lost count of the number of times this pub has closed and reopened in the last few years. I'm wondering if it's a record! Owners Wadworth are currently looking for a new permanent landlord.

Cross Guns at Avoncliff closed for refurbishment

The sight of the **Cross Guns**, with its windows boarded and 'Keep Out' metal barriers erected across the front of the pub and the entrance to the terraced garden, may seem very sad. Nestled between the Kennet & Avon Canal and the river Avon, this historic pub is undergoing a major refurbishment. Work is underway to modernise the kitchen and renovate much of the building, without making changes to its general look or feel. The intention is to freshen up and modernise the interior. The aim is for the pub to re-open in the early summer of 2025. But then ...

Inn at Freshford closes unexpectedly in January and is going up for sale

We were surprised to discover that the Cross Guns' sister pub, the nearby **Inn at Freshford** had closed sometime around mid-January, only a couple of weeks after our first branch social of the year was held there. Initially Facebook posts were saying that great things are on the horizon for these cherished pubs, which suggested that they are still under common ownership. But, on Tuesday 11 February, one of our members discovered that the pub is going up for sale. The Inn was listed as an Asset of Community Value in December 2020. On 7 February the local authority, Bath & North East Somerset Council, notified the community of the proposed sale. With this, a six-week moratorium period begins to enable the local community to decide whether it wishes to acquire the pub. If a valid bid is made, a second moratorium period will come into effect, lasting until 7 August, during which the community would need to raise the funds to buy the pub. The owner, however, is not obliged to accept the bid and, if rejected, would become free to sell the pub on the open market from 7 August. Thinking out loud, I'm wondering if the two pubs are under common ownership after all.

Central Bath pub closes

We have been dismayed at the loss of the excellent **New Inn** on Monmouth Place, just west of Bath city centre. This friendly pub, refurbished in 2016, closed in late January. We understand it is to be taken over by the Scallop Shell, the fish and chip next door. The modern-look tiled bar usually had a range of four changing and often unusual guest beers, as well as a range of taps for the discerning craft beer connoisseur, and regularly featured in the *Good Beer Guide*. The loss of the New Inn represents a significant loss to the Bath beer scene.

Bath pub under threat of permanent closure

A planning application has been submitted to convert the currently vacant **Chapter One** premises on London Road into a combination of commercial use and private dwellings, including the conversion of the first-floor accommodation into a multiple-occupation residence. Formerly the Britannia, this pub has undergone a series of name changes and changes of style, becoming the Piccadilly Ale House, then the Hive, before morphing into Chapter One, a craft beer venue, showcasing its own on-site microbrewery, Verse. Both pub and brewery closed at the start of January 2023.

Since then, London Road has been effectively publess. Nearest to the city centre, the **King William** was renamed the Town+House by Always Sundays and has become to all intents and purposes an eating establishment, whilst the Porter Butt, the Longacre Tavern and, furthest out, FILOs, all closed many years ago. Chapter One, when it was open, was well-used. It had a huge, residential area all to itself. We are, of course, objecting.

A new Wetherspoon for Bath?

The JD Wetherspoon chain is hoping to open a second outlet in Bath. This will be on the site of the former Revolution restaurant and bar on George Street in the north part of the city centre. Revolution closed in November of last year. There is no opening date at present for the new Wetherspoon, as the proposal is still subject to gaining various consents, including for alterations to a listed building.

Courthouse in Trowbridge reopens

This town-centre pub reopened on Tuesday 11 February under new landlords Richard and Sheila, who previously ran the **King's Arms**, Hilpertown Marsh, on the northeastern edge of Trowbridge. The **Courthouse**, which is part of the Star Bars and Pubs-owned estate, had been closed since New Year's Eve, so it is a welcome relief to see the pub back open so quickly. The beer range consists of regulars Sharp's *Doom Bar* and Fuller's *London Pride*, with potential plans for a guest beer on the third handpump. Food should be available from within two weeks of opening, if not sooner. The Courthouse had previously been one of the four local venues under the management of Ben and Tom Morgan (company name BeeTee's Pub and Café Group). For health reasons the couple took the difficult decision to close the Courthouse and two of their other venues on 31 December. We wish Richard and Sheila well in their new venture.

Canal Tavern in Bradford-on-Avon also reopened

The Wadworth-owned pub, the **Canal Tavern**, was one of the other BeeTee's managed pubs which closed on New Year's Eve. This large, food-orientated, canal-side pub was never going to be closed for very long. It reopened on Thursday 13 January.

(The third venue which closed on New Year's Eve is **BeeTee's Café and Bar** in the centre of Trowbridge. At the time of writing, mid-February, it does not look to have reopened. The BeeTee's Pub and Café group was started by Ben and Tom Morgan in 2020, at the time of the first Covid lockdown. Health issues have persuaded the couple to downsize and concentrate on running the **Wiltshire Yeoman** in northern Trowbridge, the pub they first acquired and on which they have renewed the lease.)

Bayford pub saved by the community

We are pleased to report that the **Unicorn**, which has been at the heart of life in Bayford, near Wincanton, for over 250 years, has been saved through a community buy-out. The pub closed unexpectedly in April of last year. The community rallied and a group was formed, backed up by several pledges from local residents, with the aim of securing the future of the pub. The pub was acquired by the community at auction. At a meeting in December, which was attended by over 70 locals, it was agreed to rename the pub the **Bayford Inn**, to mark a new era in its ownership. All this has happened with surprising rapidity. It was still closed at the time of writing but should reopen when alterations and changes have been completed.

King's Head, Chitterne, saved by the community

Slightly outside the Bath & Borders branch area, the Grade II-listed **King's Head** is also now safely under the ownership of the local community. Chitterne is a small, close-knit community, nestled on the southwestern fringes of Salisbury Plain. Villagers have been campaigning to save the King's Head for years. In total £450,000 was raised through a combination of loans, grants and a huge share offer, which attracted 104 investors. This enabled the community to acquire the freehold. The keys were handed over on 30 December. The pub, which closed at the time of the pandemic, had been on shaky ground from around 2014. At the time of writing the community group was actively looking to recruit new tenants to the run the pub. The vision is for the King's Head to be a community hub, more than just a pub.

Manor House Inn at Ditcheat reopens

This characterful 17th-century inn, built from a distinctive local red brick and featuring flagstone flooring, reopened on Saturday 1 February. The **Manor House Inn**, which is situated in the prime racehorse training country of south Somerset, was acquired by the Salisbury-based Chickpea pub group and has been extensively refurbished. The beer line-up is made up of two regulars, St Austell *Tribute* and Rude Giant *Rude Best*, and a guest.

Horse & Groom in Westbury closes

Continuing with the bad news, the much-loved **Horse & Groom** in Westbury closed on Friday 31 January. We are hopeful that this will only be a temporary state of affairs. The Horse & Groom is a popular pub with both drinkers and diners, and one that is active in the local skittles league. It should have a secure future for anyone who decided to take it on.

Talbot Inn at Mells one of cosiest places to stay in the UK

According to a *Sunday Times* article published in December, the **Talbot Inn** in Mells is one of the "27 of the cosiest places to stay in the UK this winter." Mells is off the beaten track, around mid-way between Frome and Radstock, a village of old, stone-built houses, dating back centuries, and a Grade I-listed late-15th-century church. The churchyard is the last resting place of Siegfried Sassoon. There is an impressive Grade II-listed war memorial, designed by Sir Edwin Lutyens. There is also a stone-built village lock-up dating from the 17th century. There is industrial heritage in the surrounding area too. The village

is noted for its multitudinous displays of daffodils, which is celebrated during the Mells Daffodil Festival, the main annual village event, held each Easter Monday Bank Holiday. The pub dates from the 15th century. Its buildings straddle a cobblestone entrance way, which widens to become a courtyard. Within the accommodation there are at least four separate drinking and dining areas, whilst, in addition to the courtyard there is an attractive, well-kept beer garden for outside drinking and dining. The pub has eight guest rooms, and yes, cosy would be a fitting description.

Steve Hunt

Bath Beer Festival 2025?

The Bath & Borders branch of CAMRA has hosted many beer festivals over the years, most recently in February 2024 (see the write-up in the Spring 2024 edition of *Pints West*).

We have received a number of queries about a potential 2025 festival and we regret to announce that due to external factors there are currently no plans to hold a festival this year.

The branch is very disappointed by circumstances leading to this outcome but fingers crossed the festival may return in 2026.

Trevor Cromie



Abbey Ales THE STAR INN

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www.abbeyales.co.uk

The reopening of the Hop Pole in Limpley Stoke

The last edition of *Pints West* described the restoration of the Grade II-listed **Hop Pole** in Limpley Stoke (just south of Bath) and we are very pleased to report that the community-owned pub reopened fully on Saturday 25 January after eight years closed.

The pub dates back to 1580 and featured in the 1993 film *Remains of the Day* with Anthony Hopkins and Emma Thompson but closed in 2018. After unsuccessful attempts to sell the pub on the open market and due to Asset of Community Value (ACV) status, the community were given the opportunity to buy the pub. They were given a deadline of just a few weeks to raise over £350,000, but remarkably the Limpley Stoke Community Benefit Society did so and bought the pub from Wellington Pub Company in February 2022. In total around £1.4 million was raised to purchase the pub and fund the substantial restoration. In addition to these funds, many local companies and dozens of unpaid volunteers (including our very own branch members Charlie and Benita Moore, and Hugh Steele) supported the restoration with free labour and/or materials. Pub saving heroes! The share offer remains open for those who missed out.



SLIGHTLY TWISTED BEERS FROM WILTSHIRE

A photograph of three beer taps from Twisted Brewing Co. The taps are silver and have labels for different beers. The first tap is labeled 'THREE AND SIXPENCE SESSION ALE', the second 'PIRATE BEST BITTER', and the third 'CANTEEN COWBOY AMERICAN PALE ALE'. The background is dark and the taps are illuminated.

TWISTED Brewing Co
ORDERS - 01373 86444

INDIE BEER

Their soft launch just before the official 25 January opening was extensively covered in local media, including items on ITV and BBC news. The pub is a freehouse and aims to stock local beers and ciders, and the hordes who descended on opening day enjoyed well-kept Stone Daisy's *Snail Creep Hanging*, Twisted Brewing's *Wiltshire's Topsy Farmers* and *Iford New Tradition* cider on handpump, along with *Hoppy*, the house keg beer by True Story in Westbury. Other local brews, such as from Kettlesmith, are likely to feature on the bar.

Those who had booked well in advance got to sample the food offering; here again the landlord team (Charlie Rawlings, head chef, and Hannah Randall, front of house) aim to follow a 'farm-to-fork' policy including for example beef from Charlie's family farm in nearby Ashley.

The pub is open for food and drink every day except Monday. If you wish to eat there then booking ahead is strongly recommended. Drinkers welcome at any time of course. There is a small carpark and the First Bus D1 stops nearby. The large beer garden will open in the spring.

Trevor Cromie (photos courtesy of Hugh Steel, Charlie Moore and the Hop Pole)



The story of Sidney & Eden

Located at 198 Gloucester Road in Bishopston, roughly midway between the Arches at the bottom and Horfield at the top, **Sidney & Eden** (S&E) will celebrate its fifth birthday later this year; thus it is timely to take a look at what this well-established Bristol craft beer and cocktail bar has to offer, and to look forward to Sidney & Eden Mark 2 that will be opening soon in Portishead.

The origins of S&E are closely connected with the **Bristol Bottle Shop** (BBS), formerly **Bottles & Books** (B&B), at 354 Gloucester Road, at the Horfield end of the main drag and not far from the **Drapers Arms** micropub. First opened in 2017 by Louis Harris, who has worked in the drinks industry since leaving school and started a cider subscription service in 2015 under the name Orchard Box, B&B focused on craft beer, cider and comic books. Originally located at 356 Gloucester Road in the smaller unit next door to the current location, B&B quickly outgrew this space and Louis recognised that the only way to take the business forward was to move into a space large enough for customer seating to allow drinking in, both small-pack beer in bottles and cans, and draught beer; hence the move next door in 2018. Installation of five keg taps proved successful, with local drinkers taking advantage of the opportunity to try new beers and breweries each week at the height of the burgeoning craft beer scene.

Louis thought that the outbreak of COVID-19 would be the end of the road, but B&B was deemed to be an “essential business” (damned right) and hence it had a reprieve; so, together with his partner Beth Robertson, they delivered beer ordered on-line to customers all over Bristol (me included) during lockdown. During this period, B&B sold more beer than ever before and made a profit for the first time.

More recently, B&B has been rebranded as BBS in recognition of it being Bristol’s premier bottle shop, with four keg taps using Lindr dispensers and the comic books now having been dropped. Customers can expect to find Bristol’s largest selection of craft beers from local and national breweries together with an extensive range of cider, wines and premium spirits, plus an ever-growing selection of sauces, rubs and preserves.

It was during the COVID lockdown that Louis saw that the Alchemy 198 bar and event space at 198 Gloucester Road, a short downhill walk from his bottle shop, was closing and available for rent. He had always wanted his own bar after working in the industry since he was 18, so he went along with Beth to take a look. As soon as they saw the place they could see the potential it offered, so they went for it and signed a lease in July 2020. After a quick refit and refresh, they opened the doors to Sidney & Eden two months later in September: a craft beer



and cocktail bar with 20 keg taps, with the middle names of their two children providing the quirky name of the establishment. Although they do not serve any cask ale, approximately a third of the beer is dispensed from CAMRA-approved key-kegs; essentially a high-tech bag-in-a-box, where the gas used to push the beer out does not come into contact with it. Please ask the bar staff for confirmation of the form of dispense if this is important to you.

S&E has an extensive range of cocktails, with a discount available on most of them when you buy two of the same one at the same time, plus a good range of premium spirits, with hot drinks also being available too. The usual bar snacks are sold, and food can be ordered in from your supplier of choice, with Pizzarova being just across the road. Children are welcome until the early evening and well-behaved dogs are also welcome too. There is a mix of indoor seating on the ground floor on two levels plus an enclosed area of outdoor seating to the front of the bar and a function room downstairs, where major sports events on terrestrial TV and niche films are shown on a large projector screen, with regular comedy events also being a regular feature. This room is also available for private hire. The normal opening hours are from 2pm every day, up until 12.30am Sunday to Thursday and 1am Friday and Saturday.

Now almost five years on from opening the doors, S&E has a loyal customer base of discerning drinkers and is the go-to craft beer bar outside the city centre. Louis and Beth have been looking for a while to expand and open elsewhere in the right space in the right place, which they found last year in Portishead on the marina (formerly the Graze Bar on Harbour Road which closed at the end of 2023) and not far from the **Siren's Calling**. The new bar, which should open in March, will feature 30 keg taps of which 20 will dispense craft beer from local and national breweries. There will also be a “bottle shop” supplied by BBS for drink-in and take-away beers. This sounds like an exciting new development in a fantastic location, so keep an eye on social media for details of the actual opening date.

Dave Graham



Opinion:

Why big breweries don't work in the UK

Back in the late 1950s, the then leaders of the UK brewing industry decided, either in cahoots or by following each other's tails, to turn beer into a commodity. They would create big brands that were simple, reliable and cheap to make, distinguished only by their advertising straplines and ditties. Flavour was downgraded.

At around the same time, the leaders of Europe's wine industry decided to do the opposite. They would improve wine's technical quality, but also make it diverse, showcasing its different regions and grape varieties, promoting the growers, and celebrating individuality. They targeted the aspiring middle classes, whose post-War booming babies were growing up to meet each other around swimming pools in Mediterranean hotels. Wine would be their parents' sophisticated choice.

The fate imposed on beer was a catastrophic misjudgement. In the UK, wine sales increased seven-fold in the 1970s, as the new national chains of supermarkets stacked ever-longer shelves with discounted bottles. It was clear that even people whose knowledge of wine could be written on the back of a small postcard, could distinguish, and gravitated towards those with fuller flavours.

The dumb blond bombshell

Beer was unable to compete. The bottled beers that had been popular with gentlefolk until the early 20th century, had largely disappeared by 1970; and the light, draught beers found in pubs tasted depleted when pasteurised and recarbonated for bottling. Only the clear blond, frothy-topped, lightly flavoured, hoppy-whiffed quenchers from abroad, dumbed down for UK production, found a place. Hence, beer's direction of travel became blond and dull.

I used to own pamphlets, published by the UK's two largest brewers in the late-1970s, each justifying their investments in products like Skol, Harp and Carling Black Label. Impressive graphs mapped a future in which by 2010, sales of simplified lagers, brewed on an industrial scale, would rise from just 11% to 75% of British beer consumption. Predictions that came true.

The beer market slump

For those concerned only with cask ale, and not its context, I have some bad news. Cask is doing badly, not simply because pubs are disappearing, but because beer itself is going out of fashion. Between 2022 and 2023 UK production fell by 8.2% and per capita consumption by 5%. Alcohol flatlined, wine too, but spirits (meaning cocktails) grew.

What has caused beer's collective failure? The owners may have changed but the same big brewery thinking that conjured look-alike beers for an era when consumers expanded their horizons like never before, is still applied to the trade it is supposed to serve.

AB-InBev, Heineken, Carlsberg and Molson Coors, the four foreign-owned international conglomerates that control 70% of the UK beer market, have no notion of how to make beer a classier drink. They only know how to limit the ability of retailers, whether pubs, clubs, supermarkets or off-licenses, to sell independent brewers' beers.

The latest issue

At the end of 2024, in a move that was leaked ahead of time, Carlsberg announced it would stop making eight of its cask ales and three other draught beers, to focus on "fewer" and "bigger" beers, citing Tetley's and Wainwright as its flag bearers.

For many, this made good business sense. If something is not selling, get rid of it and consider putting something in its place. For me, in contrast, this approach epitomised the soggy thinking that passes for imaginative leadership in the big brewery world. Incapable of selling stylish and flavoursome beers, these firms are doomed to live in the past.

Even the quality brands they acquire from others in takeovers, are not safe in their hands – be it a hop-forward IPA like Lagunitas, a beer from one of the five pioneering UK craft breweries that failed after takeover, or a classic cask ale like Banks's Mild, one of the Carlsberg victims.

Bye-bye British brewers

One reason underlying this collective failure is that little of the UK brewing industry is still UK-owned – certainly no more than 20% and perhaps only 15%. The four huge conglomerates are foreign-owned, followed by Asahi's UK holdings, and Greene King, owned by a Chinese company. We will no doubt see more of the Chinese in the future.

In Germany, the Czech Republic and Belgium, the three other countries with heritage brewing cultures that survived the 20th century descent into commoditisation, the excise duty and VAT imposed on beer is just 5 to 30% of that applied in the UK. Those countries support their brewing industries. The pride of Britain is Bud Light, made for pennies a pint and sold at luxury prices.

Lost opportunities

When dealing with an iconic beer like Banks's Mild, the corporate mind sees sales reducing and thinks "Will anyone notice if we ditch this?" Would a more intelligent question not be "What's wrong and how do we revive this?"

Heineken spent a small fortune creating Heineken Silver, a strikingly lacklustre beer intended to attract younger drinkers seeking a lower-strength alternative to mainstream brands. Carlsberg's takeover of Marstons gifted it a genuinely different, tasty, low-alcohol ale called Banks's Mild, yet they do not – cannot – think to promote this to a generation seeking something "other", by upping the malt, exploiting the low strength, and appealing to the new flat caps.

Another victim, Ringwood Old Thumper, was a pioneering higher strength ale from the 1980s, its creator Peter Austin going on to populate the world with exported UK-made small breweries. A third was the relative newbie, Marston's Old Empire, which had the potential to lead the market in newer pale ales. No longer.

Time to move things along

Internally, Carlsberg uses the slogan "Fewer – Bigger – Better", to describe the future of its cask ales. They surely cannot mean Wainwright, the beer that took cask to a new level of mundanity.

Beer drinkers are not stupid. We like beer, not malted wet air. Drink less, drink better makes sense to us, but better means tastier, just as bigger means fuller.

The cosy arrangements by which the big brewers' collective controls the beer trade, need to end. It is no longer acceptable for massive pub companies to limit their licensees to selling discounted brands, ahead of better beers. If the UK is to regrow its brewing industry, talented brewers must be allowed to create and sell great beers.

If the big brewers don't get this, it is time to move over.

Tim Webb



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.

Your shout

Please address letters to the editor,
details on page 2

Terry Adams obituary

I am part of the team at Kettlesmith Brewery in Bradford-on-Avon. We are interested in submitting a piece for publication in Pints West. It's a tribute about a supporter of our (and of pubs and beer, generally) who died just before Christmas.

Evan Metz

We lost one of Kettlesmith Brewery's greatest supporters. Terry Adams died at his home the week before Christmas and we are feeling his loss.

You are unlikely to have known Terry, unless perhaps you met him drinking at our taproom or in one of the many local haunts he frequented. We want to tell you about our relationship with Terry not only because he was a genuinely decent person but also because beer and pubs were so central to his life.

Terry was with us on the Kettlesmith journey since the earliest days. He worked a stone's throw from the brewery on the same trading estate. A lifelong lover and drinker of beer, Terry could not believe his luck when he discovered a new brewery was setting up right next door to where he worked in Bradford-on-Avon. The fact that we were planning to brew Belgian styles in our range was an added bonus. Terry had left the UK to work in the Antwerp docks after he left school. Belgian beers, and the country's drinking culture, left a lasting impression on him. So did his time working as a drayman for Carlsberg when he returned to the UK – crisscrossing Britain to deliver to a myriad of pubs.

Terry popped his head into the brewery in those first days to see how the initial brews were coming on. He would talk expectantly to Gez, our then lead brewer, to get updates on the beers. He was always amongst the first to drink our products and give feedback. It soon became apparent that this wizardly-looking man – in his brown fedora hat with grey goatee, two-day stubble, bald head and heavy plastic glasses – had a very refined palate for beer.

He had drunk his way around Europe and knew good brewing when he tasted it.

Fortunately, for us, Terry rated our beers.

Over the next decade, we grew as a business, honed our craft and put in a taproom to serve local demand. Terry became an almost daily presence at the brewery. He sampled the latest brews, gave his opinions on new projects and shared his beer knowledge and views with us. Terry formed a close bond with Gez – who shared a love of Belgian beer – and he met new people. He had relocated to Bradford-on-Avon with his eldest daughter and two granddaughters to be near his youngest daughter and her family in 2015. Finding a new social circle at Kettlesmith really helped him settle in the area. Our brewery became a social hub for Terry and he formed fast friendships with a core group of fellow drinkers who met for a few pints and a chat most weekends.

Lions need not always roar to make their presence felt. Terry was one such lion. He was gentle in nature but fierce in his beliefs and opinions and proud and protective of his family.

An ardent socialist, Terry had no time for the petty politicians and the inanity of government.

But he had all the time in the world for his children, grandkids and friends. Terry always made a point of sharing the first pint with his children, nieces and nephews when they came of age. This was an important rite of passage for Terry – a 'passing of the pint' as it were and a personal statement of the importance of beer to life and pubs to British society.

We want to 'stop the clocks' when someone close to us dies – to freeze time or even turn it back. But time moves inexorably on. There are moments in life, though, when time does seem to stand still, to pause. These wrinkles in time, for Terry, typically occurred in pubs or at our taproom and brewery events. He would often sit alone with a lunchtime pint, gazing into the distance, thinking perhaps of his younger days spent in Belgian bars. Or we would see Terry at one of our beer festivals, pint in hand, surrounded by his extended family looking content. Terry attended our winter beer bash the week before he died. True to form, he helped us set up for the day, freely lending a hand out of sheer generosity.

Beer has the power to root us to a time, shape our memories and take us back to places we have visited, lived and drunk. The loss of so many pubs in this country over the past few decades really means our social 'memory bank' is being depleted, our communities fractured. Terry instinctively knew this to be the case which is why he was such a great supporter of pubs over the years.

We gathered at the taproom the day after Terry's death. We swapped stories, shared memories and paid tribute to the man over a bottle of Hanssens Artisanal Oude Gueuze, Terry's favourite tipple. His daughter thanked us for looking after her father and helping him find friends. She was grateful to us but it soon became apparent that we owed Terry as much in return. He had become a talisman of sorts for Kettlesmith. His generosity of spirit and unwavering support of the brewery helped us believe in ourselves. He showed us that beer is really about people.

No one knows how long they have on this Earth or where we go when we leave it. We always think we have more time than we do. We miss Terry and his gentle presence. We hope he'll continue to guide our work – like a faint radio signal from some far distant galaxy – and will one day doff his distinctive brown fedora when we produce a beer as beautiful as his cherished Oude Gueuze.

Rest in peace, Terry Adams. Rest in peace. You done good.

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

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www.portisheadbrewing.com

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tangentbrewing.co.uk

Tapestry by PROPS

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www.tapestrybrewery.com *Closed November 2024*

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The Brewery, Yeowood Farm, Iwood Lane, Wrington, BS40 5NU
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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

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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

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

Indie Beer Week launched

A UK-wide **Indie Beer Week** has been launched by smaller producers and pub operators to promote independent beer.

"It feels more important than ever to help customers make informed choices about supporting local, independent breweries through the beers that they buy. The **Indie Beer campaign** does just that", said Richard Coppack, owner of Billericay brewery, one of the many hundreds participating.

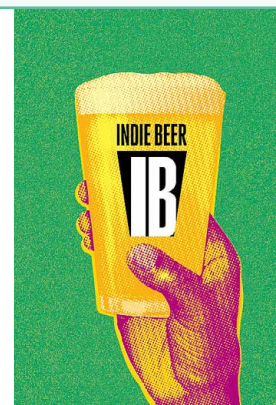
Building on the launch of the Indie Beer campaign at the end of 2024 (see article in the last *Pints West*), **Indie Beer Week** will take place between 11 and 20 April.

The celebration is being launched at the Maltings Beer Festival in Newton Abbot, Devon, ahead of events taking place across the UK.

Society of Independent Brewers and Associates (SIBA) spokesman Neil Walker said: "Indie Beer Week is a national celebration of great independent beer and a chance for our superb pubs and breweries to attract new customers, or give regulars a great new experience by running special events, festivals, tap takeovers, meet the brewer evenings or tastings which celebrate local producers.

"The huge response to the launch of the Indie Beer campaign, which is now supported by more than 400 breweries and has been used by tens of thousands of consumers, shows how important supporting local independent beer is to people.

"The Indie Beer campaign and Indie Beer Week shines a light on genuinely independent breweries and makes it easier



for consumers to find out what is or isn't independent via the IndieBeer.uk website."

YouGov data published by SIBA found 75 per cent of people surveyed believe consumers are being misled when buying beer from once-independent craft breweries. People were shown images of five beers that have been bought out by global companies: Beavertown Neck Oil (Heineken), Fuller's London Pride (Asahi), Camden Hells (Budweiser), Brixton Reliance Pale Ale (Heineken), and Sharp's Doom Bar (Molson Coors).

When told these breweries were owned by global companies and not independent, three-quarters of people surveyed said they felt buyers were being misled, with the figure for the beer drinkers even higher at 81 per cent.

The campaign is open to all independent UK breweries and is supported by consumer and industry organisations representing the beer and pub sector, including CAMRA, British Institute of Innkeepers, and the Independent Family Brewers of Britain.

Tim Hampson

This article first appeared in *What's Brewing*, CAMRA's online newspaper

Bristol & District diary

- **Wed 12 Mar:** Branch committee meeting at the **Shakespeare Tavern**, Prince Street, Bristol from 7.30pm.
- **Sat 15 Mar:** Pub walk around the lower end of Gloucester Road, starting at 12.30pm at the **Gallimaufry**, Bishopston, then visiting a few other pubs during the afternoon.
- **Sat 22 Mar:** BAD Ladies – Sorta Stokes Croft stroll. 2pm start at the **Cadbury** on Richmond Road (Montpelier), then **Basement Beer** on Upper York Street, ending at **New Bristol Brewery Tap Room** on Wilson Street.
- **Wed 26 Mar:** Meet & Greet branch social in Clifton Village starting at 7.30pm at the **Portcullis** in Wellington Terrace and moving on at about 8.45pm to the **Royal Oak** on the Mall. All welcome, members or not.
- **Wed 9 Apr:** Branch committee meeting at the **Shakespeare Tavern**, Prince Street, Bristol from 7.30pm (tbc).
- **Wed 16 Apr:** Minibus survey trip to rural South Gloucestershire leaving the **Cornubia**, Temple Street, Bristol at 6.45pm. Price £12.
- **Wed 23 Apr:** Branch meeting at the **Shakespeare Tavern**, Prince Street, Bristol from 7.30pm (tbc).
- **Wed 14 May:** Branch committee meeting at the **Shakespeare Tavern**, Prince Street, Bristol from 7.30pm (tbc).
- **Sat 17 May:** BAD Ladies – Swindon safari. Meet at Temple Meads to catch the c.13:30 service to visit pubs in the Old Town.
- **Tue 20 May:** Minibus survey trip to mid Mendips area leaving the **Cornubia**, Temple Street, Bristol at 6.45pm. Price £12.
- **Wed 28 May:** Meet & Greet branch social in Bedminster starting at 7.30pm at **Lupe** on North Street, moving on at 8.45pm to the **Robert Fitzharding** on Cannon Street. All welcome, 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



Bristol & District CAMRA

Web: www.camrabristol.org.uk

X (Twitter): @CAMRABristol

Facebook: **Camra-Bristol-District**

Facebook group: **CAMRA Bristol Chat**

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

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

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

Weston-super-Mare 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**

Sub-branch socials and Pints West contact: Laurie Jackson on 07944 291052 or email glenfern13@icloud.com

Contact for non-social matters: Wendy Reed on 07854 010515 or email tinkerbellsomerset@gmail.com

Bath & Borders CAMRA

Web: www.bathandborderscamra.org.uk

Twitter: @BathCAMRA

Facebook: **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 24 May:** Rail trip to Gloucester docks and city.
- **Sat 26 Apr:** Visit to the Chippenham Beer Festival, lunchtime session.
- Rail trip to Worcester – date to be agreed.
- Rail trip to Tewkesbury – date to be agreed.

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 – and note the WsM socials contact, Laurie Jackson, above.

Bath & Borders diary

- **Tue 11 Mar, 7.30pm:** Visit to the **King William IV** in Wanstraw.
- **Thu 20 Mar, 7.30pm:** Branch meeting at the **Fox & Hounds**, Warminster.
- **Thu 27 Mar, 7.30pm:** Visit to the **Curfew** in Bath (for a tap takeover and a birthday celebration).
- **Thu 3 Apr, 7.30pm:** Bath crawl, starting from **Bath Brew House**.
- **Thu 10 Apr, 7.30pm:** Visit to the **Fromeway**, Radstock.
- **Thu 17 Apr, 7.30pm:** Trip to Westbury, starting at the **Three Daggers** in Eddington, then the **Duke** at Bratton. We might also try the recently reopened **Longs** at Steeple Ashton.
- **Tue 22 Apr, 7.30pm:** Crawl of Larkhall in Bath, starting at the **Larkhall Inn**, then **Rose & Crown**, then **Bladud's Head**.
- **Sat 26 Apr, 11am:** A get-together at the **Chippenham Beer Festival**, at the Olympiad, lunchtime session.
- **Tue 29 Apr, 7.30pm:** Branch meeting, probably in Bath (tbc).
- **Thu 8 May, 7.30pm:** Trip to the **Alhampton Inn**, in Alhampton, then the newly reopened **Manor House Inn** in Ditchat.

For further events, or any updates to the above, please check the online branch diary:
bathandborders.camra.org.uk/diary



CAMRA members Why your beer scores count!



Not enough scores
Not enough scorers
NOT a GBG candidate



Enough scores
Enough scorers
A GBG candidate



Your pub
needs your
beer scores

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

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

Solution to the cryptic crossword on page 17

Across: 1 Red ensign, 6 Wrong, 9 Beestie, 10 Boozers, 11 Lager, 12 Reddy beer, 14 But, 15 On and off tap, 17 Robespierre, 19 ESB, 20 Earned gin, 22 Hooch, 24 Dreamer, 26 Studied, 27 Rests, 28 Winter ale, Down: 1 Rebel, 2 Draught, 3 Notorious, 4 Inebriating, 5 Nab, 6 Woozy, 7 Overeat, 8 Gastropub, 13 Add drink son, 14 Bartender, 16 Free house, 18 Barrels, 19 Erotica, 21 Elmo's, 23 Hedger, 25 Row.

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Join with the direct debit form below, online at camra.org.uk/join or scan the QR code to get started.



Enter your details and complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and save £2 on your membership subscription.

Alternatively you can join online at join.camra.org.uk or call **0330 153 9924**† (Weekdays 9am to 5pm).

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

Concessionary rates are available only for Under 26 Memberships

Please indicate whether you wish to receive our quarterly award winning magazine **BEER** by email OR post: ☐ Email ☐ Post

I wish to opt in to ☐ General Communications ☐ Branch Communications
We will ask for your consent in future communications and you can log in to account.camra.org.uk and edit your membership preferences at any time.

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

Signed

Date Applications will be processed within 21 days

Your details (*all fields compulsory)

Title* Surname*

Forename(s)*

Date of Birth (dd/mm/yyyy)*

Address*

.....

..... Postcode*

Email address*

Daytime Tel

Partner's Details (if Joint Membership)

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

Email address

We will process your data in accordance with our Privacy Policy which can be found at camra.org.uk/privacy-policy.

We will only send you communications you have consented to, see above tick boxes, and service-based communications. To manage your full set of communication preferences, please visit your online member account at account.camra.org.uk.

The data you provide will be processed in accordance with our privacy policy in accordance with the General Data Protection Regulations. Calls from landlines charged at standard national rates, cost may vary from mobile phones.

☐ I understand that CAMRA has partnered with Stripe, who collects Direct Debits on behalf of CAMRA and confirm that I am the account holder and the only person required to authorize debits from this account.

Signature



Branch Sort Code

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Bank or Building Society Account Number

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Name(s) of Account Holder

Billing Address

Please fill in the whole form using a ball point pen and send to:
Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW
Email: membership@camra.org.uk Telephone: 0330 153 9924†

Direct Debit Instruction



The Direct Debit Guarantee



- This Guarantee should be detached and retained by the payer.
- This Guarantee is offered by all banks and building societies that accept instructions to pay Direct Debits.
- If there are any changes to the amount, date or frequency of your Direct Debit, Stripe will notify you 2 working days in advance of your account being debited or as otherwise agreed. If you request Stripe to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit, by Stripe or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.
- If you receive a refund you are not entitled to, you must pay it back when Stripe asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us. Setup of Direct Debit Instruction with Stripe on behalf of CAMRA.

Please post this direct debit form to our main office address: 230 Hatfield Road, St Albans, AL1 4LW

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