



PINTS WEST

in Lockdown 3

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

Getting the beers ready for home delivery





Click here: <https://brew2you.co.uk>



Click here: www.camra.org.uk/pullingtogether

PINTS WEST

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

Design & Layout by: Steve Plumridge

Letters: Please email correspondence to the editor at the address above or post it to: Pints West Editor, Steve Plumridge, Garden Flat, 6 Royal York Villas, Clifton, Bristol, BS8 4JR.

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

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

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Contact: tim.nickolls@outlook.com

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Facebook: Bath-Borders-CAMRA

Contact: denis.rahilly@talktalk.net

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Note: Clickable links

If you are indeed reading this edition of *Pints West* online, and not as a physical copy someone has printed out, then most website addresses you see should be clickable – taking you directly to the website if you click on them, or tap them on a touch screen (that's the idea, anyway). The same applies with email addresses.

Try it with this link to the national CAMRA website: www.camra.org.uk

Welcome to another edition of *Pints West* published during a period of national lockdown. Once again this is available online only, with no copies being printed as we are unable to distribute them.

During this third lockdown, most (though not all) of our local breweries are still operating, albeit at reduced capacity, and are offering delivery services (and in some cases collection).

But unlike in previous lockdowns, as you'll no doubt be aware, this time pubs are not allowed to open for takeaway alcohol. Only a relatively small number are in a position to deliver (such as below). Some of those will have fresh cask or keg beers, others bottles and cans. Others may even be doing meals.

Chairman's Address

Let's get back to the pub

After an exceptionally challenging year for pubs and breweries, it finally feels as though the situation may really be improving. Although we are certainly not out of the woods yet, the vaccine rollout is progressing at pace, COVID-19 statistics seem to be going in the right direction and the government has published a roadmap to the ultimate goal of fully lifting lockdown.

Dates are subject to change, but as of today there is the prospect of pubs with gardens being able to serve customers sitting outdoors from 12 April (with restrictions on group sizes). From this date all pubs should also be able to sell takeaway alcohol including beer and cider. From 17 May pubs will be allowed to seat customers indoors (again with restrictions on numbers). Assuming all goes well, from 21 June all restrictions are to be lifted and something approaching normality should resume.

The pandemic may seem well beyond our personal control, but it is important that we all do our part to ensure that the lockdown can be lifted and stay lifted. It would truly be a tragedy for a surge in cases to result in this being delayed, or even worse for a fourth lockdown to be imposed, doubtless breaking the heart of so many pubs and breweries that are desperate to get back to normal trading. Perhaps the most important thing we can all do to help pubs and breweries is to make sure that we follow the official guidelines and get vaccinated when it is our turn.

Both the Bristol & District branch and the Bath & Borders branch would love to announce lots of dates for CAMRA gatherings and pub crawls right now to help get people back into the saddle. However, we will not be testing the limits or interpretation of government guidance and no such organised branch events will take place until it is clear that they are permitted. That aside, as individuals (and whatever size group is permissible) everyone is absolutely encouraged to please do what you can to support pubs and breweries once the restrictions start to relax. Dress up warm for a beer garden visit in April or consider treating yourself to a takeaway pint or two from your local. Please be forgiving of any teething problems as pubs reopen, breweries scale up production and we all find our feet again.

Please support these enterprising pubs – and our local breweries and independent bottle shops – whenever you can. They need and deserve our support more than the big supermarkets do.

If you want to take a look back, the previous lockdown editions of *Pints West* came out in June (first lockdown: www.camrabristol.org.uk/PW126.pdf) and November (second lockdown: www.camrabristol.org.uk/PW127.pdf).

They remain available, along with all previous editions, at: www.camrabristol.org.uk/pintswest.html.

You can always find information about local pubs and breweries by using [WhatPub](#) (see pages 5-7).

- If you want to see a list of all pub and brewery outlets currently operating in the main part of the Bristol & District branch area then click [HERE](#)
- To see a list of pub and brewery outlets currently operating in the Weston-super-Mare sub-branch area click [HERE](#)
- To see a list of pub and brewery outlets currently operating in the Bath & Borders branch area click [HERE](#)

Please submit any corrections or updates via the WhatPub website or by emailing whatpub@camrabristol.org.uk.

Many CAMRA members have already signed online petitions and contacted their MP to try and get fair treatment and support for pubs and the hospitality sector in general during this pandemic. Although the March 2021 budget did include some positive news (such as freezing alcohol duty and extending other measures) the government needs to do more and we need to keep up the pressure on them. So the next time you see you see a request to contact your MP or sign a petition to try and help pubs and breweries weather this storm, please take a minute to do so.

Hopefully everyone can agree on the following points as we all do our bit to help lift lockdown and save pubs and breweries:

- Follow the latest COVID-19 guidance and don't break the rules!
- Get vaccinated when it's your turn.
- Support pubs however you can once they open.
- Use [WhatPub](#) to find pub information and correct anything that is out of date.

Richard Brooks
Bristol & District CAMRA branch chairman

Snuffy's Thirsty Thursday beer delivery

One of the pubs able to offer fresh cask beer for home consumption is Snuffy Jack's in Fishponds, with their 'Thirsty Thursday' deliver service. Licensee Leanne Jones tells us all about it.

"We've tried to keep the beer flowing (lockdown/government guidance permitting!) for the past 12 months. Snuffy's was open for a short stint in the summer alongside our click & collect, and now we're out delivering. The most important thing right now is to pay our rent and that we have the same brilliant Bristol brew scene to step back into in April or May.

"Our 'Thirsty Thursday' delivery service was initially going to be one cask a week to use up existing stock, but it's been a hit, selling out each week, so we've decided to keep at it! As I write towards the end of February, this is our fifth week and we'll be tapping three casks, available in a range of bottle types. It's fantastic to be placing beer orders again!

"I've teamed up with some of our local Fishponds retailers to bring you more than just beer when we deliver. NOM Wholefoods now provide fresh, well-sourced bar snacks packed on the day to accompany your tipples. Then there is MIF Soap Co for all your handwashing needs (vegan, handmade and low-packaging, they are a delight). And we have a few Gingerbeard's Preserves items in stock too (we love Harry's spin on a classic, which usually involves adding a drop of beer, and his pickled eggs and onions are a bar snack favourite).

"How does it work?

"Check our social media, website or pub window on a Tuesday for the latest lists and order online at www.snuffyjacks.co.uk. All orders are freshly packed on a Thursday afternoon and arrive at your doorstep sometime between 5pm and 8pm Thursday evening. We deliver within three miles of the pub; a delivery fee is applied, for orders under £20, of £1 or £3 depending on the distance.



Photo by Sally Reay

"In an effort to decrease the amount of single-use plastic there's the option to join our glass bottle swap scheme; like you would with the milkman, leave empties on the doorstep, and we sterilise and rinse ready for more beer the following week. Or for larger orders (5-6 litres) we can pop that in a BIB (bag in box).

"It's great to see other pubs out delivering beer too! I'm always impressed by the resilience, creativity and adaptability many small businesses have shown since Covid-19 and happy to say that we'll be out the other side, perhaps not for outdoor pints as we don't have much of a beer garden, but definitely on May 17th if restrictions are lifted as expected. Thanks to everyone that's supported us; drinking great beer is a hard job after all!"



How to find pubs and breweries offering services during lockdown

Well the first thing to say is that we've already done most of the work for you! Just click on anything blue below and you should be taken into WhatPub, directly to the pub's entry if you click on a pub name, or to all the relevant pubs (and breweries) in the area if you click on one of the headings.

Once you are looking at the pub's entry in WhatPub, a grey box should, in most instances, tell you what sort of service is being offered, some going into more detail than others depending what we knew about at the time.

The list below is a snapshot of the pubs as at the beginning of March (breweries/taps excluded) that we believed to be offering some sort of service. Unfortunately, for Lockdown 3, this does not include any pubs in the Weston-super-Mare area, although there are two breweries that can provide you with beer, namely Pinkers Craft Brewing and Epic Beers (Pitchfork Ales & 3D Beer).

If you want to do it yourself, perhaps to find if any others have joined the list in the meantime, or in order to include the breweries, then here's how.

First access WhatPub at www.whatpub.com. In the search box start typing in the area you are interested in, such as the name of a town or city, having ticked the box labelled "Only show venues with information about COVID-19 temporary arrangements."

To find all such pubs and breweries in one of our CAMRA branch or sub-branch areas, type in "Bristol & District (CAMRA)", "Weston-super-Mare" or "Bath & Borders (CAMRA)". As you start typing, suggestions come up which you can click on, so you may not have to type the whole thing. You can of course search for pubs and breweries in any part of the country. All the pubs and breweries found will then be displayed, any of which can then be selected and looked at in more detail.

Bristol & District (CAMRA)

[Bag Of Nails](#), St Georges Road, Hotwells, Bristol
[Beer Emporium](#), King Street, Bristol
[Bird in Hand](#), High Street, Saltford
[Chums](#), Chandos Road, Redland, Bristol
[Cider Box Taproom](#), Silverthorn Lane, Bristol
[Drapers Arms](#), Gloucester Road, Horfield, Bristol
[Globe Inn](#), Church Road, Frampton Cotterell
[Gryphon](#), Colston Street, Bristol
[Hollybush](#), Bath Road, Bridgegate
[Masons Arms](#), Park Road, Stapleton, Bristol
[Moorend Spout](#), Union Street, Nailsea
[Nailsea MicroPub](#), Ivy Court, High Street, Nailsea
[Old Bank](#), High Street, Keynsham
[Port](#), The Precinct, Portishead
[Siren's Calling](#), Newfoundland Way, Marina, Portishead
[Snuffy Jack's](#), Fishponds Road, Fishponds, Bristol
[Swan](#), High Street, Winterbourne

Weston-super-Mare

No pubs listed

Bath & Borders (CAMRA)

[Bear Inn](#), Silver Street, Bradford-on-Avon
[Brewed Boy](#), London Street, Bath
[Bunch of Grapes](#), Silver Street, Bradford-on-Avon
[Butchers Arms](#), Timsbury Road, Farmborough, Bath
[Claremont](#), Claremont Terrace, Camden, Bath
[Cross Keys](#), High Street, Rode, Frome
[Cross Keys Inn](#), Lye's Green, Corsley, Warminster
[Duke](#), Melbourne Street, Bratton, Westbury
[Fairfield Arms](#), Fairfield Park Road, Bath
[Fox & Badger](#), Railway Lane, Wellnow, Bath
[Fromeway](#), Frome Road, Radstock
[Globe Inn](#), Priest Road, Wells
[Green Park Brasserie](#), Green Park Station, Bath



[Griffin](#), Milk Street, Frome
[Jolliffe Arms](#), Kilmersdon, Radstock
[Just Ales](#), Stony Street, Frome
[King William IV](#), Tunley Road, Tunley
[Masons Arms](#), Marston Gate, Frome
[Mill](#), Rode, Frome
[New Inn](#), Westwood Road, Westwood, Bradford-on-Avon
[Old Bath Arms](#), Palmer Street, Frome
[Old Ham Tree](#), Ham Green, Holt, Trowbridge
[Packhorse](#), Old School Hill, South Stoke, Bath
[Palmer Street Bottle](#), Palmer Street, Frome
[Pheasant Inn](#), Wells Road, Wookey, Wells
[Prince Leopold Inn](#), Upton Lovell, Warminster
[Red Lion](#), High Street, Heytesbury, Warminster
[Redan](#), Fry's Well, Chilcompton, Radstock
[Ring o'Bells](#), High Street, Priston, Bath
[Ring o'Bells](#), Widcombe Parade, Widcombe, Bath
[Ring o'Bells](#), High Street, Wookey, Wells
[Royal Oak](#), Hawkridge, Westbury
[Seven Stars](#), Bradford Road, Winsley, Bradford-on-Avon
[Stag Inn](#), High Street, Hinton Charterhouse
[Three Daggers](#), Westbury Road, Edington, Westbury
[Three Horseshoes](#), High Street, Chapmanslade, Westbury
[Venue](#), South Street, Wells
[Waggon & Horses](#), Old Frome Rd, Doultong Beacon, Shepton Mallet
[Weaving Shed](#), Bridge Yard, Kingston Mills, Bradford-on-Avon
[Well Inn](#), Cannards Grave, Shepton Mallet
[Wheatsheaf](#), Combe Hay
[White Hart](#), Widcombe Hill, Widcombe, Bath
[White Hart](#), Lane End, Corsley
[Woolpack](#), High Street, Sutton Veny, Warminster



Support your local breweries

Please support your local breweries, many of which will be doing home deliveries during lockdown, or maybe takeaway from their brewery taps.

Breweries in the Bath & Borders CAMRA branch area

Abbey Ales

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

Blindman's

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

Box Steam

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

Dawkins Ales

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

Electric Bear

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

Frome (was Milk Street)

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

James Street

Bath Brew House, 14 James Street West, Bath, BA1 2BX
www.thebathbrewhouse.com

Kettlesmith

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

Plain Ales

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

Ralph's Ruin

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

Three Daggers

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

Twisted

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

Wessex

Longbridge Deverill, Wilts
www.quaffale.org.uk/php/brewery/348

Verse

Chapter One, 1a Piccadilly Place, London Road, Bath, BA1 6PL
www.chapteronebath.co.uk/verse

Yonder

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



Wookey Ale: a new brewery in Somerset

A new brewery has started operation with a base somewhere in the Wookey area of Somerset. Wookey Ale is the brainchild of Wookey Hole local Samuel Mills, who has gone into a partnership with fellow beer connoisseur Simon.

The brewery's first beer is *Witch Way Home*, a 4.0% light-coloured beer made with Mosaic and Cascade hops, which deliver a grapefruit and dry hop flavour with caramel undertones. Second up is *Arthur's Point*, also 4.0%, a darker beer with a more roasted and nutty flavour and vanilla notes.

We understand that, before the most recent lockdown, *Witch Way Home* had started appearing in pubs and hotels in the Wookey and Wells area and that there had been an outdoor tasting held with sour dough pizzas. The beer is available for home delivery in five-, nine- and eighteen-pint brewery-fresh boxes, which are available for free delivery to the Wells area and can be ordered from the Wookey Ale website (www.wookeyal.co.uk).

Breweries in the Bristol & District CAMRA branch area

Arbor Ales

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

Ashley Down

15 Wathen Road, St Andrew's, Bristol, BS6 5BY
Not currently brewing.

Basement Beer

6 Dalrymple Road, Bristol, BS2 8YJ ?
www.facebook.com/Basement-Beer-101822034712241

Bath Ales

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

Brewhouse & Kitchen

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

Bristol Beer Factory

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

Butcombe

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

Cheddar Ales

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

Clevedon

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

Croft Ales

32 Upper York Street, Bristol, BS2 8QN
www.croftales.com

Dawkins Ales

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

Epic Beers (Pitchfork Ales & 3D Beer)

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

Fierce & Noble

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

Good Chemistry

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

Great Western Brewing (GWB)

The Stream Bakery, Bristol Road, Hambrook, Bristol, BS16 1RF
www.gwbrewery.co.uk

Incredible Brewing Company

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

King Street Brew House

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

Left Handed Giant

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

Little Giant

Unit 3, Stoke View Business Park, Fishponds, Bristol, BS16 3AE
www.littlegiantbrewery.co.uk

Lost and Grounded

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

Masquerade

Currently based inside Fierce & Noble brewery:
25 Mina Road, St Werburghs, Bristol, BS2 9TA
www.masqueradebrewing.co

New Bristol Brewery

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

Newtown Park

Unit 8/9, Wadehurst Industrial Park, St Philips Road, Bristol, BS2 0JE
www.newtownparkbrewing.co

Moor Beer

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

Pinkers

148 Quantock Road, Weston-super-Mare, BS23 4DP
www.facebook.com/pinkerscraftbrewery

Portishead

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

Tapestry

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

Three Engineers

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

Twisted Oak

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

Wiper & True

2-8 York Street, St Werburghs, Bristol, BS2 9XT
www.wiperandtrue.com

Wookey Ale

www.wookeyal.co.uk

Zerodegrees

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



Bar team member Lily Adams on the Bag of Nails' electric delivery bike

(photo by Luke Daniels)

Bag of Nails delivering beer by bike

The Bag of Nails in Hotwells – known to many as the Cat Pub – is offering a changing range of fresh cask and keg beer to people living within three miles of the pub, delivered on a daily basis by electric bike – as often as not by bar team member Andy McWilliams.

The range of beers available, usually around five to choose from, can be viewed at www.catpub.co.uk, and people can then simply phone the pub (between 12 noon and 7pm) to place an order – or just ring to find out what's available.

Licensee Luke Daniels explains:

"We are offering cask and keg/craft beer delivery to people within a three-mile radius of the pub. If ordered through us directly using the phone numbers 07927 041014 or 07941 521777 the beer will be delivered using a cargo E bicycle. We shall be answering the phones between midday and seven in the evening.

"Same day delivery is possible if the order is put in early enough and it fits in with our delivery schedule, although at busier times next day delivery is more likely.

"The cask beer is £3 a pint, the keg beer £4 a pint. The beers come in two-pint bottles, and at the moment the delivery charge is a flat rate of £2.

"Also we have just signed up to the BARBI delivery app (www.barbiebristol.com/barbi-app) where the prices are the same, and delivery is £2.99, but your order ought to be with you within an hour.

"For payment, cash is preferred but we do have a mobile card reader which although takes time to warm up does seem to work in most parts of the city so far."



The Gryphon: I'm still here!

The Gryphon on Colston Street in the city centre, Bristol's premier real ale and heavy metal pub (a great place for dark beers in particular), is "still here", as licensee John Ashby puts it, and still delivering – not draught products at the time of writing, but that could change as he is reminding his community of "the wonders of cask and keg ales." We asked John to tell us more.

"Since my successful, but brief reopening in October, this lockdown has been harder on me as a business.

"Despite offering a fresh choice of kegs and cask ales, the uptake for takeaway alcohol has been very slow compared to a productive April to October.

"Since December I've stopped offering draught products because of this. I was offering cask ales under a pre-order system to ensure that the ales were only tapped once a certain yield of demand had been reached. This guaranteed fresh beer was sold, and significantly reduced wastage. In recent months, even trying to fulfil a minimum of 12 orders (1 x 4 pint jerrycan = 1 order) proved difficult, and the demand just hasn't been there. I don't know whether that's because people are drinking less, buying from the supermarkets, or what!

"I have concentrated my efforts on offering a wide selection of packaged goods of cans and bottles, but again demand has significantly reduced. I have a handful of loyal regulars who have been ordering every week which has been great.

"I have been incredibly fortunate that my landlords have remained supportive throughout the past 11 months. Without my reductions in rent, this business wouldn't have been able to survive on the meagre turnover experienced over the past few months.

"My Crowdfunder from the summer managed to raise an incredible £15,000 and I received those funds at the end of September. That money, and the productive trade when we reopened in October, kept us going into the new year.



"Unfortunately those funds are near depleted, so in the next few weeks I will push to increase our takeaway offerings again, and hope to remind my community of the wonders of cask and keg ales. I also have some new merchandise launching soon which also helps towards running costs.

"In the meantime, between video games and working through my own reserves of alcohol delights, I continue to make improvements and carry out maintenance on the premises. With a provisional opening date of 17th May, I have something to work towards. As I don't have a beer garden, we are unable to provide a Gryphon experience until then. At least the nonsense over substantial meals and 10pm curfews seems to have been discarded.

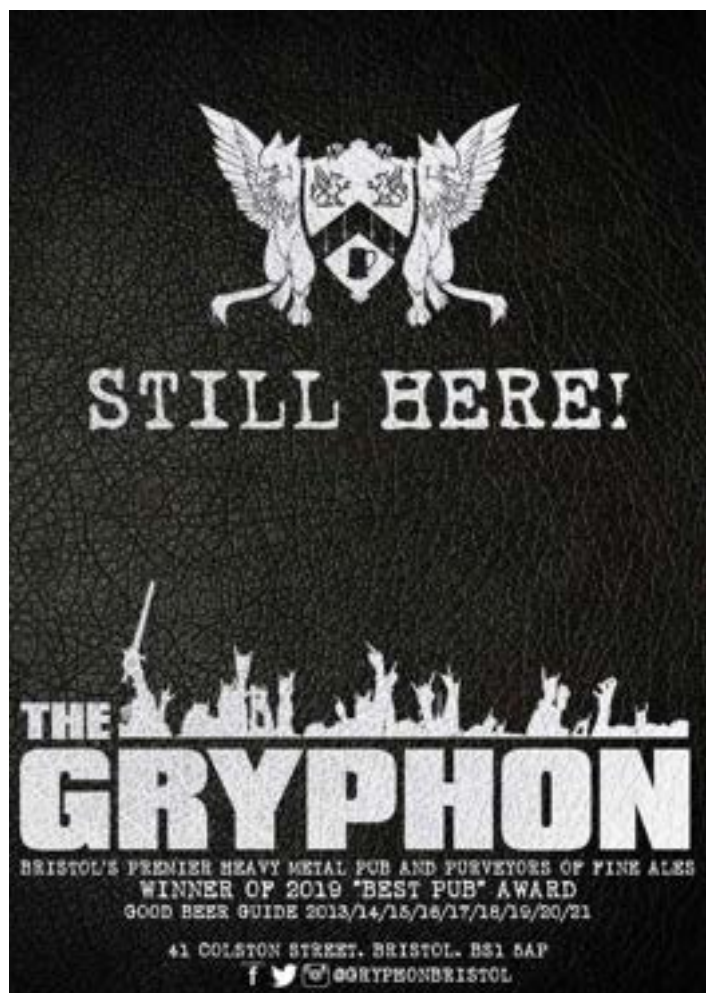
"Provided that everyone remains competent with the easing of restrictions, and that support is given to hospitality to reach those target dates, then I cannot wait to welcome people back in May.

"It's been a bizarre year, but I'm really looking forward to being a pub again.

"In terms of support, my Crowdfunder remains open to donations (www.crowdfunder.co.uk/gryphonbristol). Merchandise is available and new items will be added soon, and I hope to give the takeaway offerings a boost in the next few weeks, through social media channels, so Facebook/Twitter/Instagram (@gryphonbristol)."

The Gryphon has always been a particularly good place to find the darker, stronger ales, this being the type of beer John particularly likes, and this is reflected in the extensive range of beers available for delivery. Other styles and strengths are available too, of course.

Beer can be bought for delivery preferably via the Butlr app (www.getbutlr.com), or else direct message the pub Facebook page for a list of offerings, or email mr.jashby@gmail.com.



50 Years of CAMRA

Celebrating 50 years of campaigning for real ale



When four young friends went on a drinking holiday to Ireland in March 1971, they had no idea that their idle notion of starting a campaign to push for a better beer choice would capture the public mood and grow into what is now Europe's biggest single-issue consumer movement.

In CAMRA's landmark 50th year, this book celebrates how a growing army of beer lovers turned an industry on its head, saved Britain's unique beer style and became the voice of the beer, cider and perry consumer.

This is a full and honest biography of the Campaign for Real Ale featuring interviews with CAMRA's founders, its members past and present, and noted industry figures. It reflects on both how the organisation came to be and – with some commentators thinking that the original job is done – the challenges it faces in its future. This is a

fascinating, humorous, and very personal story of the first 50 years of the Campaign for Real Ale.

Laura Hadland is a food and drink writer, photographer and blogger. She has written for a wide range of publications, including CAMRA's own *BEER*, *Reader's Digest* and *Pellicle* magazine, and is regularly asked to judge industry competitions.

Writing about beer has been an important part of her blog, 'Extreme Housewifery', since its inception in 2008. Laura enjoys working with breweries and pubs to put on tastings and other events, and she has been a regular volunteer at her local vineyard for more than five years.

She is still upset that her 2010 Guinness World Record for the largest toast mosaic has been broken.

Click here to order yours:

<https://shop1.camra.org.uk/product/50-years-of-camra-celebrating-50-years-of-the-campaign-for-real-ale/>

"CAMRA has created life-changing experiences for its members and advocated for beer drinkers for half a century. Its achievements are all the more remarkable when you consider that it is truly a grassroots organisation."

Available to order now from the CAMRA bookshop

50 Years of CAMRA

A celebration of the Campaign for Real Ale

by Laura Hadland



CAMRA member discount price **£14.00***

<https://shop1.camra.org.uk>

Or call our membership team on : 01727 337 855

*RRP £16.99. CAMRA member discount available when logged in to the shop using membership details

CAMRA: Campaigning for Pubs, Pints and People since 1971



CAMRA is one of the most successful consumer organisations across Europe. Founded by four real ale enthusiasts back in 1971, today we represent beer drinkers and pub-goers across the UK. Our vision is to have quality real ale, cider and perry and thriving pubs in every community.

A history of CAMRA

Some of the highlights from our 50 years of campaigning.

An idea

CAMRA was formed in March 1971 by Michael Hardman, Jim Makin, Bill Mellor and Graham Lees on a trip to Ireland. At the time, the 'Big Six' brewers (Allied, Bass, Courage, Scottish & Newcastle, Watneys and Whitbread) had monopolies on entire regions of the country, owning hundreds of pubs that could only sell their brews. They were pushing tasteless kegged beer onto consumers because it was easier to produce, store and serve, and as a result quality real ale was incredibly hard to find. In fact, there were just five bottle-conditioned beers in existence in the world.

Spreading the word

The early years were marked by the recruitment of members and setting up what would soon be Europe's largest consumer organisation. In 1972 *What's Brewing* newspaper was founded, followed shortly by the first edition of the *Good Beer Guide* in 1974 – originally a short pamphlet compared to the 'bible' produced 48 years later. These were some of the first beer/pub centric publications produced in the UK.

Birth of the modern beer festival

That same year the first ever beer festival in modern times took place in St Albans, boasting 26 different casks from 14 brewers. In 1975 the Great British Beer Festival was held at Covent Garden and was a roaring success. Volunteers worked flat out throughout the weekend to source more beer for the festival which kept running out.

Making an impact

It wasn't very long until CAMRA started to get noticed. The 'Big Six' started to respond to the calls for cask ale, and in 1976 Allied Brewing introduced Burton Ale, its first real ale ever produced. Watneys soon followed with a cask-conditioned beer, and Truman's came out with Truman's Tap – their first-cask conditioned brew in many years.

Fighting for ABVs

That same year, CAMRA took on the fight for beer strengths to be properly labelled at the point of dispense. It's hard to imagine, but at the time ABVs (alcohol by volume) were fiercely guarded secrets. CAMRA members collected beer samples from pubs around the country to test the original gravity of the beer, then publishing the findings in *What's Brewing* and the *Good Beer Guide*. This move forced brewers' hands to start sharing information on ABVs for the very first time.

Supporting breweries

Other CAMRA activity had significant impacts on brewers as well. In 1986, Bateman's Brewery was under threat of sale, and was saved as a brewery thanks to daily letters written by members. When their iconic XXXB bitter won the Champion Beer of Britain competition, investors came back on board to help save the brewery from closure.

The Government gets involved...

It wasn't long before CAMRA drew the Government's attention to the business of beer – highlighting the annual price increases from the Big Six and putting the monopoly situation firmly on their agenda. In the late 70s the Government recommended 'pub swapping' to encourage regional brewers to showcase other types of beers in their pubs.

1989 Beer Orders

In 1989 the Beer Orders were introduced. These wide-reaching reforms broke up the brewing cartel by restricting the number of pubs a brewer could own to just 200 pubs, resulting in the Big Six selling or freeing from tie over 11,000 pubs. The legislation also forced brewers to stock at least one competitor beer in their pubs, and thanks to CAMRA, that guest beer had to be a cask-conditioned beer. This enabled lessees to stock real ale from whomever they wished, resulting in an explosion of new breweries.

CAMRA expands

The huge success in CAMRA's campaigns to break up the brewing cartel led to it being taken on in different areas. In 1988 CAMRA took on the mantle of campaigning for real cider and perry under its 'APPLE' Committee. This also marked the beginning of the National Cider and Perry Championship competition to find the very best cider and perry in the UK, placing real cider and perry firmly on the side of real ale for the Campaign.

Good news spread

Further afield, the European Beer Consumer Union (EBCU) was created by CAMRA with similar national beer consumer groups from The Netherlands and Belgium to represent beer consumers across continental Europe. The move came at a time when the European Commission was attempting to ban the guest beer provision in the 1989 Beer Order. CAMRA not only managed to thwart the activity, but successfully lobbied for a bottle-conditioned beer to be added to national brewers' lessees as well.

CAMRA today

By now, CAMRA is well established as a powerful campaigning force within the beer and pub sector. Over the following three decades, it influenced a number of pieces of legislation aimed at supporting and improving the beer drinkers and pub-goers experience. Over 200 branches have sprung up across the country, each of which run local beer festivals and awards to celebrate the industry. CAMRA Books publishes hundreds of titles about beer and pub campaigning, and our national awards and Great British Beer Festival draw the attention of the national media.



CAMRA's founders.
From left to right:
Michael Hardman,
Jim Makin,
Bill Mellor,
Graham Lees

Celebrate 50 years of CAMRA with author Laura Hadland

The author of a new CAMRA biography will be hosting a virtual event, on 16 March 2021, celebrating the organisation's 50th anniversary and history of campaigning successes.

Beer writer Laura Hadland, who has penned the forthcoming book *50 Years of CAMRA*, will be joined live by contributors, beer writers and one of CAMRA's founders to discuss her research and answer questions in a panel event over Zoom. The event will be hosted on the anniversary of CAMRA's founding – Tuesday 16 March – at 7pm.

The event is open to anyone, and registration is now available here: https://camra-org-uk.zoom.us/j/9mVdeGppz8qGtj5WkVI_6xUrC6G5LGgiUZ

Attendees can submit their questions for the event in the week proceeding it by visiting CAMRA's official Twitter account from Thursday 4 March. Some of the submitted questions will be answered on the social feed in the run up to the event, with plenty of CAMRA facts and stories to be shared.

Author Laura Hadland said: "I am delighted to be taking part in this event on the day of CAMRA's 50th anniversary. I will be in conversation with a real hit parade of exciting special guests to discuss half a century of memories and friendships. Everyone is looking forward to seeing what questions the CAMRA members and volunteers would like answered, so we can discuss the sort of topics that interest them.

"Researching *50 Years of CAMRA* has revealed a fascinating tapestry of stories – and it's amazing it all started with four passionate and slightly tipsy young men from the North-West back in 1971. I cannot wait to share what I have discovered and I look forward to seeing you all there."



The commemorative title *50 Years of CAMRA*, by Laura Hadland, contains first-hand accounts from members and industry professionals, detailing the highs and lows of the Campaign. It is now available for ordering, with copies officially available on CAMRA's birthday.

CAMRA will be celebrating their 50th anniversary throughout 2021, with a host of activity including *50 Years of CAMRA*, awards for campaigners, pubs and breweries, virtual festivals, commemorative merchandise and a list of top 50 campaigning successes. Laura has also contributed an article about the anniversary to CAMRA's Learn & Discover platform (<https://camra.org.uk/learn-discover/the-basics/50-years-of-camra/>), telling the story of how people power has helped to preserve traditional British beer, cider and perry.

CAMRA releases a new season of the popular podcast 'Pubs. Pints. People.'

CAMRA has released a third season of its popular podcast **Pubs. Pints. People.** – which is available to download on Apple Podcast and Spotify. Having returned to the airwaves on 2 March, season three features fresh interviews with beer, cider and brewing experts, and archive dives into the campaign's history. Hosts Clare Phillips, Matt Bundy and Ant Fiorillo will be sitting down with leading figures in the industry such as Pete Brown, James Finch, Kate Mathers and more.

The podcast forms part of CAMRA's flourishing **Learn & Discover** offering, helping beer-lovers and pub-goers learn more about their favourite drinks and stay connected to the industry they love. It is free to access for members and non-members alike and has proved incredibly popular since its launch in April 2020.

The podcast released 27 episodes in its first two seasons, on topics ranging from eco-brewing to 50 years of CAMRA campaigning history and pubs and mental health.

This season includes:

- 2 March – Innovation in the face of Covid, featuring Fyne Ale's Iain Smith and Rob Scahill of the Orange Tree in Baldock (now live)
- 16 March – a spotlight on London as a beer city, featuring Small Beer and Truman's Brewery
- 30 March – the renaissance of cider, featuring Kate Mathers and Dave Matthews, author of the Good Cider Guide
- 13 April – Community-owned pubs, featuring CAMRA's Paul Ainsworth and Matt Garrard of the Tollerton Flying Club
- 27 April – Real Ale abroad, featuring insights from brewers and real ale lovers in Argentina and Denmark
- 11 May – a dive into Small Brewers' Relief and an exploration of a recent viral petition, featuring Jack Hobday of Anspach & Hobday brewery and Neil Walker from the Society of Independent Brewers (SIBA)
- 25 May – Cider – the apple, the orchard, the land, featuring an interview with Tom Oliver and chat between James Finch and Adam Wells.

- 8 June – Beer design and labels, featuring Pete Brown (author of *Beer by Design* from CAMRA Books) and The Epicurian Beer People
- 15 June – Home-producing for Dummies! – a look into how to start home-producing, featuring James Finch and Jem Jones from the Henley Mile Brewery

CAMRA national chairman Nik Antona says: "We have been delighted with the response to our podcast since its launch last year and can't wait to share all new episodes and guests with our audience.

"**Pubs. Pints. People.** has helped us stay connected with our members and beer-lovers, particularly during this difficult past year of limited interaction. We couldn't put it together without the time and expertise of our wonderful team of volunteers and their support interviewing, editing and hosting!

"There is a huge range of subjects and interesting material to discuss within the beer, pubs and brewing industry, and we are excited to share nine new

episodes over the next few months, with many wonderful guests. Particularly as we are in CAMRA's 50th anniversary year, it is an exciting time to be discussing new, innovative facets of the industry, the popularity of real ale in different countries, and looking back over our campaign successes and highlights."

To find out more, visit

<https://camra.org.uk/podcast>



Shine on ... a fantasy pub crawl

Picture the scene: it has been a trying twelve months; there has been a Global Pandemic that has caused awful suffering, bereavement and the effective pausing of society. Not only that, but you haven't even been able to go to the pub to relax and forget about the horrible year you've had, because the pubs have all had to close.

Actually, thinking about it, you don't really need to picture that scene, do you?

OK, picture *this* scene. God, or Mother Nature, or the Fairy Godmother, or Fate, or Ant & Dec (whichever supreme being you believe in) takes pity on you. To try and cheer you up after all you've been through, you are granted the ability to create your own fantasy pub crawl.

So, you can create your own world where all the pubs you want to visit are brought to you, in your own fantasy Bristol (& District). You don't have to worry about transport, or the negative effects of too much beer, or the calorific content of pork scratchings. Every pub will be just the way you like it. And there'll never be a noisy hen or stag party hogging the bar (unless of course you want there to be ... no one is judging you here).

But how would you arrange such a panoply of pub perfection? Fortunately, a figure who used to be shambling and slightly jaded appears. These days he is slimmer, fitter and utterly fed up. He clears his throat...

(Pubs featured below are just the ones that occurred to me; please add any I forgot according to your taste to create your own fantasy pub crawl.)

Well, if you're going to have a fantasy pub crawl, the first thing you need is:

Micropub Lane

Your favourite micropubs, all together in a row. A lovely conversation and the choice of eight or so real ales and a couple of ciders at **Snuffy Jack's** (*non-fantasy address, 800 Fishponds Road*). Yet somehow it's next door to the **Drapers Arms** (*447 Gloucester Road*) with its range of barrels serving mostly local beers. Imagine a road where you come out of these two, and straight into **Chums** (*22 Chandos Road, Redland*) with your mobile phone securely tucked away in your pocket, and a further six each of real ales and ciders to work your way through. Word reaches you that the **Wooden Walls** (*30 Broad Street, Staple Hill*) has just started selling a perfect pint of that new local beer you've been meaning to try, so you pop next door to give it a go, before moving on to the **Lyons Den** (*121 Regent Street, Kingswood*) where a seat in the snug has perpetually just been vacated, and your favourite local brewery is doing a tap takeover. Along the same lane you also find the **Fallen Tree** (*Clevedon*), the **Nailsea MicroPub** and the **Pear Tree** in Charfield, which isn't even covered by Bristol & District CAMRA, but hey it's my fantasy!

You swap and change between these pubs for as long as you like, trying all the different beers and ciders, yet strangely your faculties remain sharp throughout, and the conversation always returns to brewing techniques/football/the 1844 Silesian Weavers' Uprising, depending on your preference.

As lovely as the micropubs are, with their wide range of beers, simple decoration and garrulous social interaction, you realise you fancy a beer by the water, so you walk the fifteen yards to:

The Waterfront Walkway

With a simplicity that would baffle experts in hydrology and hydrodynamics in equal measure, this walkway allows you to swap between the harbour, urban waterways, rural rivers and historic lock gates in just a few short steps. It is perpetually a summer's evening, and the weather is warm without being muggy or oppressive.

First, you sit outside the **Lamplighters** (*Shirehampton*) on the bank of the Avon. A pleasant pint of St Austell Proper Job sparkles in the

sunlight. Then a hop and a skip takes you under the Clifton Suspension Bridge to the **Cottage Inn** (*Spike Island*), where it's suddenly lunchtime, so the sun is perfectly positioned as you watch kayakers, sailors in dinghies, and some people trying those weird surfboards you stand on. Good selection of Butcombe's beers here, which you can sample voraciously before stepping lightly on board the **Grain Barge** (*Hotwells Road*). The sun dutifully moves back round to its usual evening position, and you sit on the top deck drinking Bristol Beer Factory beers and watching cormorants dive for fish. Before you know it, you've swapped one boat for another and find yourself aboard the **Apple** (*Welsh Back*), ordering from a bewildering array of traditional ciders and peering through the portholes at the swans outside. A few steps further and you find yourself standing between the **Old Lock & Weir** and **Chequers** (*Hanham Mills*). These two delightful riverside pubs provide the perfect backdrop for a glass of Otter Bitter or Young's Special respectively, with canal boats and mallards for company.

Before the sounds and sights of the waterside have a chance to fade, just take a few steps down the towpath, and you'll find yourself on:

Brewery Tap Boulevard

You've had a terrific time through this delightful defiance of the laws of physics, chemistry and temporal sequence and, this being a fantasy trip, even found a pub quiz where your knowledge of early eighties Sheena Easton album tracks helped your team, the *Quiztal Malts*, to a resounding win in the monthly accumulator. But above all you've enjoyed some wonderful beers, so you resolve to visit the tap rooms of the area, to get the beers straight from the breweries.

First, there's the **New Bristol Brewery Tap Room** (*Wilson Street*), usually open on Friday evenings and for major sporting events, but welcoming on your visit, with nine taps serving their own beers plus a guest and some cider too, and for today only, slap bang next door to **LHG Brewpub** (*Hawkins Lane, where the old Courage brewery was*), a three-storey pub offering the brewery's own ales (this place could actually also be in Waterfront Walkway too if you prefer). Blink twice and you're in the **Good Chemistry Brewery Tap Room** (*St Phillips*) offering their own brews from their 10-barrel plant.

A little further afield (but right next door of course) is the **Bristol Beer Factory Tap Room** (*North Street, Bedminster*) which, delightfully, is a sizeable tap room offering four of their ales including Independence, which is a glass of fruity, malty heaven. Up in Easton, so three yards from the last venue, is the **Dawkins Brewery Tap** (*Lawnwood Road*) which in non-fantasy times tends to open on Fridays and Saturdays and offers their full range depending on what's recently been brewed of course. Click those heels together and you arrive upstairs at the **Tapestry Brewery Tap Room** (*Totterdown*) supping their excellent Swingball Session IPA. Pop outside and through an archway marked 'Somerset' and you find yourself at the **Clevedon Brewery Tap Room** (*Tweed Road, Clevedon*) offering perhaps four of their ales, with their beautifully evocative pump clips, and today including BS21, a pale ale with a floral, fruity aftertaste that deserves to be better known than it is. A handy portkey from a Harry Potter film takes you directly to the **Cheddar Ales Tap Room** (*Winchester Farm*) with a lovely outdoor seating area and some cracking beers on tap.

Your Own Ale Avenue?

We are sorry we have been unable to do the usual research of pubs for this edition, and that we have only been able to feature a tiny fraction of the wonderful pubs in our area here. But there appears to be light at the end of this tunnel. We hope that around the time of the next *Pints West*, we may be beginning to return to the pubs and bars again.

We hope all the venues mentioned here are able to reopen when regulations permit. One thing that is for certain is that all the pubs will desperately need your support. Pubs are essential to the culture and sense of community in and around Bristol, so please – if you can – grant the publicans' own fantasy, and go and visit them.

We will try and keep [WhatPub](#) up to date as pubs reopen, and hope to see the pubs thriving and buzzing again very soon.

Duncan Shine



Chums delivers fresh cask ale

Mark Farrell, owner of the Chums micropub on Chandos Road in Redland, has been a 'lockdown hero' throughout.

During the first lockdown he was very busy and opened Chums every day for take-outs of ales, ciders, lagers and wines. He subsequently opened the pub for socially-distanced drinking inside when he was able to, and was then once again open for take-outs during the second lockdown. With this third lockdown things are of course different, with pubs not allowed to open for take-outs of alcohol, even though other types of establishment can. However, like a handful of other pubs, Mark has been able to switch to making home deliveries a couple of times a week, keeping local (within a two- or three-mile radius) people supplied with fresh cask beers.

Mark tells us what he's been up to:

"I have been in the pub trade for many years, and to say this has been a year like no other would be an understatement! Fortunately, at Chums we are blessed with a great customer base and a loyal, hard-working staff. While we are closed, we are using the opportunity to give the pub a face-lift, with a remodelled frontage and a fresh interior paint job.

"Meanwhile we are offering a home-delivery service every Wednesday and Friday evening. You can contact us between 4pm and 6pm on these days, and we aim to deliver between 7pm and 9pm (depending on how many orders we have, and where you live).

"Usually we will have three cask beers from Wye Valley brewery – typically *Butty Bach* (4.5% ABV), *HPA* (4%) and *Stout* (4.6%) – for sale

in four-pint growlers for £12, plus £2.50 for the container. If you return a growler the £2.50 will be waived.

"*Butty Bach* and *HPA* are also available in five-litre mini-casks for £21. We also have a selection of draught ciders, and bottled beers and ciders. There may be other ales on, and if you ring at the above times we can tell you what is currently on offer!

"You can contact us by phone on 0117 9731498 (landline) or 0757 9770635 (mobile) or by emailing chumsbristol@gmail.com."



Chums Micro Pub

FREE HOUSE Est. 2016

22 Chandos Road, Redland

Bristol BS6 6PF

T. 0117 973 1498

Mobile: 0757 9770635

Web: www.chumsmicropub.co.uk

Email: chumsbristol@gmail.com

**Thanks to all our customers for your support
and we hope to see you again soon.**

Mark Farrell, owner.



**Winner
Bristol & District
Pub of the Year
2018**



Cider: not gone and not forgotten

Not surprisingly, the world of the cider-maker has suffered as much as that of the beer-brewer over the last year. Winter is traditionally a quiet time on the cider sales front and, as a cider-maker myself (**Brislington Brain Twister**), the only activity that I've been involved in is moving 1,000 litres from one tank to another in order to take it off the lees (yeast sediment). The objective is to reduce the amount of nutrient in the cider and cause fermentation to stop early. I aim to stop my cider at about 5.8-6.2% ABV.

The take-out trade seemed to be quite good in the early days of the pandemic – I sold as much cider in the first three months as I usually do, but to only half the number of clients, all pubs who chose to allow click-and-collect. We can only hope that this form of supply will be allowed again.

I am personally not aware of pubs delivering cider – with the notable exception of **Chums** in Redland – but there are three local retailers who are delivering in bottled form:

The Cider Box: www.theciderboxstore.com

The Bristol Cider Shop: www.bristolcidershops.co.uk

Bottles & Books: www.bottles-and-books.myshopify.com

Further afield, there are other excellent suppliers of cider and perry:

Scrattings: www.scrattingscraftcidershops.co.uk/shop



'Racking' the cider on a very cold day

Orchard Explorers Club: www.orchardexplorers.club

Cider In Cider: www.ciderincider.co.uk

Crafty Nectar: www.craftynectar.com

Fetch The Drinks: www.fetchthedrinks.com

CiderLicious: www.ciderlicious.co.uk

When the pubs do reopen in some form, cider and perry producers may have a slight advantage over brewers of beer because cider is a product that can remain ready-to-go for months or even years; brewers of beer will need time to get their operations running again.

Martin Campling

Home delivery from the Drapers

THE DRAPERS ARMS
MICROPUB • BRISTOL

BRISTOL'S FIRST MICROPUB

REAL ALE & WINE

When open, the Drapers Arms serves
4 to 7 cask ales by gravity, every day

Over 800 different beers poured since opening in 2015

HOME DELIVERY AVAILABLE NOW

Five-litre Bag-in-Box £30

Full details at www.thedrapersarms.co.uk

447, GLOUCESTER ROAD, BISHOPSTON, BS7 8TZ

Like the rest of the pub trade, the Drapers Arms on the Gloucester Road – the local CAMRA pub of the year winner 2017 – is closed for the duration, but they're currently operating a home delivery service.

There's been a change of personnel. Vince Crocker left the business in November to concentrate on getting the Ashley Down Brewery back up and running. As previously reported in *Pints West*, the brewery closed after a major fire in 2018 but we're delighted to learn it will relaunch later this year and we hope to cover the relaunch, in detail, in a future edition. We wish him well and look forward to trying some of his excellent beer in the near future.

Garvan Hickey is continuing to run the Drapers Arms with Zee Gillespie, who's been working there for a couple of years and will take over as the manager when the micropub reopens properly. Garvan tells us they're planning to restart the takeaway business at the Drapers in April – but will wait for the indoor service option, provisionally mid-May, for drinkers back on the premises.

Like most of us, they're hoping the takeaway option will revert to a more 'normal' off-sales business – you just turn up, choose your beer, pay for it and take it away. As we know, under the previous restrictions during Lockdown 2 and the December 'Tiers' (sounds like an awful Harry Potter film) customers had to pre-order their drinks before collection – and every format provided by the legislation was used. This meant Garvan and Zee were taking orders by phone, text, email, social media and – most memorably – even by post! We've been assured all orders were successfully fulfilled.

In the meantime, they're currently operating a home delivery service. If you live locally, you can order a five-litre bag-in-box of one of their regularly changing cask beers. These are £30 each, and full details on how to get yours are on their Drapers Arms' website at www.thedrapersarms.co.uk.

They're excited about getting back to the new 'normal' – and welcoming customers back through the doors, new and old. There might be a few tweaks, a new (old) picture or two and a dab of paint but no major changes so, thankfully, it appears the Drapers Arms will be with us for some time to come.



Bristol brewery Newtown Park launches during pandemic

Wife and husband team, Lara Light-McKelvaney and Michael McKelvaney, chose to face the challenges of 2020 head on and launch the business they have always dreamt of, joined by Italian head brewer Virginia Casadio.

Taking a leap of faith, they decided to buy the old Left Handed Giant brewery during the COVID-19 global pandemic, completing the purchase on Friday 20th November 2020 – during the second UK lockdown – and are forging ahead with six beers launched already, with their first brews selling out fast.

The Team

Lara has spent the last 10 years working at Bart Ingredients as the brand manager, which has seen her work with big retailers, launching products, and working with the development team creating new products, brands, flavours and blends.

Michael, aka Macca, brings his expertise in working with start-up companies, breweries (Verdant, LHG), creative industries (Fotomatic, Lobster Pictures), and has run his own companies for nearly a decade. He's been a keen home-brewer for many years, starting out in his dad's garage with fellow home-brewer, Matt Hazely, both who also cofounded Homebrew Collab.

Head brewer Virginia Casadio started by obtaining a brewing degree in Padova and then embarking on a journey around Europe interning at different breweries including Strange Brew in Sweden, Oersoep in the Netherlands and Brew By Numbers here in the UK. Before joining Newtown Park, Virginia was brewing at Moor Beer in Bristol.

Virginia said: "I'm excited to be fully immersed in my role as head brewer at Newtown Park. Not just for the opportunity to let my brewing passion shine, but to be able to work with like-minded individuals. From home brewing to qualification, my gender has always been an outlier, but I have never let that stop me from achieving my dreams. I aim to create stunning beers judged on their qualities and regarded highly not because they were made by a woman, but by a dedicated and considerate brewer".

The Launch

Newtown Park launched with three signature beers, pale ale *Maybe Tomorrow* (5.2%), IPA *No Going Back* (6.2%) and stout *Internal Monologue* (5.4%), the first two now sold out. Their expanding range includes table beer *All Day Long* (3%), pale ale *Come Alive* (4.2%) and West Coast IPA *You Don't Have To Outrun The Bear* (7.2%), all of which are available for purchase direct from their website at www.newtownparkbrewing.co as well as many independent retail outlets in Bristol and across the country.



The Newtown Park team: Michael, Lara and Virginia



Lara said: "It has been in equal parts exciting to terrifying but we are doing it and loving it. We have been very brave to do this in such uncertain times, but the initial feedback has been incredible and we are positive we can ride the wave out of all of this. We might be a small team but we are big on passion and we hope that comes through in our beers."

The Brewery

As mentioned above, Newtown Park's St Philips brewery was formerly owned Left Handed Giant, who have expanded into nearby premises. Brewing capacity is 15 brewer's barrels (about 2,500 litres) and the brewing equipment includes three fermentation vessels and their own canning line.

Newtown Park will be housing a tap room with both indoor and outdoor seating that backs onto the popular Bristol-Bath cycle path – hitting all the right notes in terms of location and atmosphere. Future plans include the possibility of cask-conditioned beers when the time is right.

To stay up to date on beer launch dates and to receive 10% off your first order, sign up for Newtown Park's mailing list on their website at: www.newtownparkbrewing.co/beermail



Beer after COVID

Tim Webb, co-author of [The World Atlas of Beer](#) and resident of Clifton, looks at what commercial brewing might look like after the COVID clampdown has lifted

Before 2020, the beer business would produce just shy of 2 billion hectolitres (450 billion pints) of the stuff each year, accounting for roughly 5% of the world's economy. In theory, even the smallest local brewer has the potential to sell their beers anywhere in the world where alcohol is legalised. This massive trade has now been affected in every corner of its world by the response to the COVID pandemic.

Here in the UK, this has obscured much of the impact of Brexit, yet may prove just a practise run for taking back control of climate change in due course. The idea that things will "return to normal" seems naïve, though what was normal?

In 1980 the UK brewers made almost 15 billion pints of beer, of which 13 billion were sold in the on-trade, mostly in pubs. By 2019, pre-COVID, production had fallen one-third to roughly 10 billion, of which fewer than 4 billion were served in pubs. "A few pints at the local" had become "a couple of cans at home". Cask ale held its own and craft beer gained a footing, but otherwise beer sales were down markedly, though overall alcohol consumption dropped relatively little. It is possible to see COVID as UK brewing's wake-up call.

Brewing during COVID

It became apparent once the impact of lockdown started to bite that the key to survival for brewery companies would be the speed with which they could adapt to seismic change in their markets.

The picture has been the same all over Europe. The breweries worst hit by COVID have been those most dependent on supplying draught beers to bars. The exceptions have been those that geared up swiftly to shift production to bottles and cans, and that changed their distribution networks.

For local brewers, selling mostly to a local market close to their base, swapping pub deliveries to home deliveries has been challenging but as nothing compared to larger, traditionally "more efficient" rivals with businesses based on bulk supply. Likewise, breweries for which sales in other parts of the country were mostly on an as-and-when basis have been less fearful of gaining national distribution via carriers. Collaboration has helped.

A recent CAMRA survey of how small UK breweries are faring showed mixed fortunes, though the overall numbers are holding up, a few are doing very well, and almost as many have opened as have closed. Similar surveys by beer consumer groups in France, Ireland, Belgium, the Netherlands, and parts of Scandinavia show the same thing, though all add the words "thus far" and agree that the next 12 months will be crucial. In countries where smaller breweries have more presence in bars, such as Poland, or are brewpubs, such as Germany and the Czech Republic, things are not so good.

So, as nowhere has been better at these survival techniques than Bristol's small breweries, after the clampdown lifts, things will stay good for them – right?

How the UK beer trade works

Before COVID shut all the pubs, the basis of the UK beer trade was that four large brewery groups (AB InBev trading as Budweiser Brewing; Heineken; Carlsberg; and Molson Coors) controlled roughly 70% of beer production, plus a larger part of the beer trade through deep discounting and exclusive contracts with PubCos (some of which they owned), supermarket groups, and other sales outlets.

One of the reasons for the languid response of the large brewery companies to the spiralling down of beer sales over decades was that brewing itself is not really profitable, the bulk of their earnings coming from acting like financial institutions or brand brokerages, buying and selling companies and the rights to particular names.

A partially intended consequence of this is that independent small breweries have had remarkably poor access to their local beer markets.

This probably explains why, for example, Sainsbury's on Whiteladies Road, in the heart of one of Bristol's most foody areas, stocks not a single locally made beer, and why it was that when the city's pubs reopened last July, many carried mostly national brand beers.

So what happens next?

Back in March 2020, in the Foreword to *The World Atlas of Beer*, using my notoriously cloudy crystal ball to best-guess the outcome of a pandemic response that had barely begun, I wrote:

"What will happen as we emerge from lockdown? Will governments look to global corporations to help them tackle financial mayhem in exchange for turning a blind eye to an increase in constrained trading? Or will the triumph of the human spirit, exemplified for half a century by the revival of small independent breweries, once more push back corporate mundanity?"

As COVID is conquered, UK brewers will emerge into a world where the mechanics of Brexit are far from sorted, the Government has decided to undertake a fundamental review of our arcane beer tax regulations, prohibitionists dressed up as health campaigners continue to peddle inaccurate facts to support a wholly negative view of alcohol, and climate change concerns will lead to many questioning whether any but the finest beers and ingredients should be shipped internationally. Together, these ill winds combine to make close to a perfect storm.

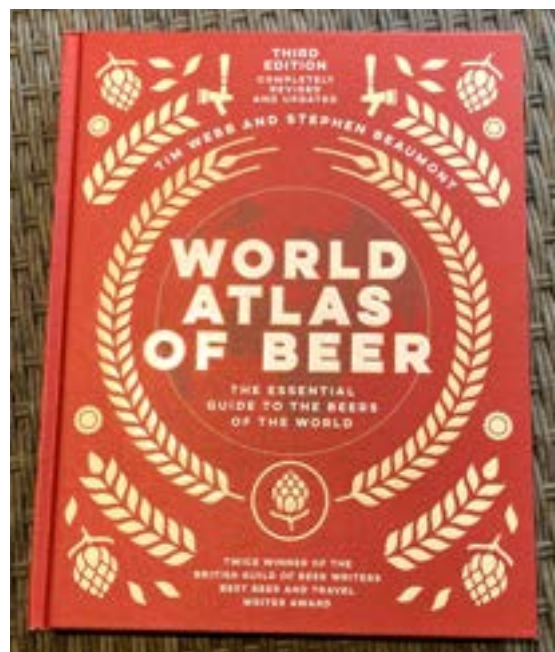
For now, we can only hope that we have leaders wise enough to recognise that it is the UK's small independent breweries that provide the most employment opportunities in the brewing sector, contribute most to their local economies, and create the most interesting, authentic and innovative beers. Meanwhile their global competitors, some of which are capable of buying themselves out of any crisis for a time, become competitive by shedding jobs, have little connection with local economies, and rely for most of their sales on creating shiny images around dull products.

We are all living through interesting times, brewers more so. To reach their potential, they are going to need a bit more than our love.

The World Atlas of Beer (third edition) by Tim Webb and Stephen Beaumont

See page 14 of *Pints West in Lockdown 2* for a book review:

www.camrabristol.org.uk/PW127.pdf





Incredible Brewing Company full of hope

It's been a difficult time for everyone, but Stephen Hall (pictured), founder of the Incredible Brewing Company in Broomhill Road, Brislington, is optimistic, as he himself tells us:

"We've settled into the New Year and are full of hope for the coming months. It's been a tricky time for everyone but we are looking forward to an improving year.

"We have been brewing our stock beers such as *IPAs* and *Pales* as they disappear fast. The *Mild* is available at present as is the *Black IPA*. These rare beers stand out and won't last long so find them online or in the best bottle shops in the South West.

"Our optimism has manifested in the planning of our botanical collection for the spring and summer months. Look out for these in the near future. The eagerly awaited *Coriander and Lime* is a firm favourite as is the *Nettle Beer*. This year the *Hibiscus* and *Elderflower* will return, much missed last year due to the general reduction in output.

"Our hop-forward brews will also become available as the spring progresses. The *Grapefruit IPA* and the *New England IPA* are two of our favourites that have evolved into best sellers.

"We have been overwhelmed by the encouragement and support from our customers the beer community in these difficult times. Your good health! Here's to bringing together of people."

You can order Incredible beers (including mixed cases of 12 bottles of your choice) for home-delivery from their online shop at:

www.incrediblebrewingcompany.com/shop-1

They offer a free local delivery service within a 10-mile radius (give or take) of the brewery.



Pubs after COVID

(... or why Britain needs to decide whether it loves them or loathes them)

by Clifton resident Tim Webb, co-author of [The World Atlas of Beer](#)

Those who know me well will tell you I have little truck with conspiracy theories. Aside from the preposterous assumptions usually required to accept their validity, I have far too much respect for the human ability to cock things up, the more so when we all agree to do the obvious thing, without question.

It follows that I have no time for people who think that the wholesale closure of the pub trade for much of the last year has been masterminded by an evil cabal of Prohibitionists masquerading as health campaigners, whispering misinformation about the inherent dangers of socialising away from home, into the ear of advisors who are happy to send our children back to school to swap viral loads and take them home to their parents to spread around their work colleagues and older relatives.

I admit that when I heard my jocular but socially distanced table at a well-known Clifton watering hole was to be outlawed once more because some South Korean night-clubber had succeeded in passing his virus on to a whole herd of fellow boogysts, I did wonder how relevant this was. But hey, epidemiologists are only human, so they are entitled to go nuts sometimes too.

Are the British a nation of closet pub haters?

The British in general, and CAMRA types in particular, romanticise the pub. It plays a part in our rights of passage from adolescence to adulthood; tourists routinely cite it as one of the must-tick experiences of any trip to the UK; and it is an essential feature of the defining characteristic of the nation – our TV and radio soap operas. This stops us perhaps from seeing them for what they really are.

In the greater game, pubs are primarily units in the property business, which gather taxes on behalf of HMRC (Her Majesty's Revenue & Customs). Any role in "the hospitality industry", "the night-time economy" and "the social life of the nation" is secondary, and used to justify the ground rent. Some of us may love them but the numbers suggest that overall far more of us hate them.

In 1980 the 75,000 pubs in the UK sold an average of around 2,500 pints of beer per week. Had COVID not disrupted 2020, the 40,000 that remained would likely have averaged 1,400. Although many pubs bolster their turnover by serving food, and a few by hosting events or offering bed & breakfast, their traditional role as communal drinking places was sliding into history. How come?

Priced out of the market

I was always taught to listen carefully to what people say, as it is usually a fair reflection of what they think; but then to watch like a hawk what it is that they do, as that is a far better measure of what they intend.

I have no doubt that a majority of us like pubs in theory but if you take time to examine their development in the last four decades, a gap appears that looks dangerously deep, between what operators think they can deliver and what customers appear to like. The end result is a pub landscape dominated by the just-about-tolerable.

At the heart of the problem is taxation. The UK government has for decades raised three times more money from excise on beer than any other country in Europe – amassing six times more than beer-obsessed Germany, which is home to a third more people. The take is then doubled by the addition of VAT, which is even added to the Duty.

An incidental side-effect of exorbitant taxation is that for over a century, mainstream beers in the UK have been among the lightest in the world, the market dominated by light ales and industrial lagers around 4% ABV, putting pay to the heritage beer styles that influenced the world, such as full-strength porters, stouts, pale ales, IPAs, double browns and old ales, the classic versions of which were until recently mostly brewed abroad.

It follows that any pub that aims to be 'wet-led', a mechanistic term to describe a drinks bar, must either sell brand name drinks at a skimpy

margin to avoid looking bad value compared to the local supermarket, or else to sell special drinks at a price many consider prohibitive. Is it any wonder that those who count their pennies have transferred their beer drinking from the highly regulated premises of the pub to their rule-free front room?

Differences in taste

By 2019, most pubs were owned or at least run by large pub chains (or PubCos). These companies are invariably tied into discount deals that promote big brand products ahead of more flavoursome ones, and in part because of that find the easiest path to profitability is to major on selling meals. Hence a shift to "dry-led", or food pubs.

This would be fine were it not for the numerous indicators that many customers prefer smaller pubs with a simpler offer. This shows itself in the impressive rise in the numbers of micropubs, brewery taps and craft beer bars – near-identical concepts for subtly different demographics.

This difference in how bar owners and beer drinkers are willing to invest their money speaks volumes about why the pub trade has been in decline, nowhere more so than among the script writer's favourite illusions, the street-corner local and the village inn. If COVID is to allow us the chance to press the reset button in some areas of society, as many pundits think it does, these are the great cultural boltholes we need to re-create.

Far from losing another third of our pub stock, as some in the industry are predicting and which would reduce pub numbers to a level not seen since the 17th century, we need to replenish the numbers in a way that allows the reality of the British pub to start reflecting its image once more.

How to achieve the impossible

The immediate reason that the COVID clampdown threatens to close pubs is that few are owned by the people who run them. A pub landlord is rarely the landlord of their premises. Most are owned by property companies that in many cases have been as badly hit by the lockdown as their tenants. Not just pubs but the whole of the hospitality sector, most retail outlets and much of office culture look to be undergoing a wholesale rewrite, likely in a way that reduces their size permanently.

This is the economic implosion at the heart of this catastrophe but might it also be the starting point for its resolution?

After experiencing the ups and downs of working from home, it is relatively easy to see a case for redesigning the behaviourally engrained drudge of the daily commute and the fearsome overhead of the office block in a way that benefits both the employer and their employees. Likewise, it is fairly easy to see how parts of the order-on-line and click-and-collect cultures that have developed so rapidly in the past year may become permanent features of the retail business.

However, can the same easy logic be applied to the idea that we have learned from lockdown the advantages of not having to socialise? I don't see it. Rather, what the gradual descent into madness that some of us recognise and others merely display has done in most cases has boosted our perceived desire to meet up with friends, colleagues and even relatives – the more so if we are going to be working from home more and going out shopping less.

For the pub trade to start to thrive once more after COVID, the pub needs to do what it has done best over the centuries, which is to change with its times. We need to redraw the sector to enable more micropubs and microbars; the standard business model needs to shift from one of subletting to one of owner-managers; communities of, say, more than 500 people need to be given the right in law to be granted a pub; and a new style of venue needs to emerge that is not there simply to sell the same drinks that you can buy in the supermarket for half the price.

This may sound radical, but then so was COVID.

Great Western Brewing are moving!

Great Western Brewing – GWB – are excited to share news that they are hoping to move to new premises very soon. Brislington will be their new home in the coming months, but they cannot give a definite date due to the current pandemic.

The plan is to transform the site into a new bespoke brewery called 'The Hop Union Brewery', under the parent company, Great Western Brewing Company Ltd. The premises are much larger than their iconic Hambrook site, giving a lot more room to produce a more diverse range of ales. GWB already bottle in-house and the hope is that moving to the new site will enable canning in the future.

The new venue will incorporate a brewery tap area where customers will have a great view of their new brewery and there will be a brewery shop, click & collect, and home-delivery services available.

The site move is temporarily on hold due to the pandemic, which has hit the business hard, and GWB are still finding things very difficult, but they are determined to make this happen.

In the meantime GWB continue to produce their ales at the existing Hambrook site, albeit at a lower level due to the drop in business through pubs being forced to close. They have a varied range of draught and bottled ales available to order, and they would like to thank their customers for supporting them during these difficult times.

The GWB shop is open to customers Tuesday to Friday 10am to 5pm, and Saturday 10am to 2pm. To order your beers, follow the links from the GWB website at www.gwbrewery.co.uk or go directly to the shop at <https://gwbrewery.touchtakeaway.net/menu>.



<https://gwbrewery.touchtakeaway.net/menu>

Bath Ales ramping up for Spring

For the first time in the recent history of Bath Ales staff were able to take Christmas off but are now getting ready for spring, ramping up the brewing of *Gem*, *Lansdown*, *Dark Side* and *Wild Hare* for bottling.

There is a system of two teams using the furlough scheme to ensure the safety of all staff, and before arrival on site individuals check their temperature and only then enter the brewery.

Although cask ale is not being consistently brewed at the moment, it is occasionally in order to make up *Gem* microcasks, which can be ordered online for delivery or pickup at the brewery. Check out the website to spot microcask availability.

Supermarket sales are going well, and so are sales from the online shop, with the range mentioned above supplemented by *Lansdown* in cans. As pubs go back to normal (hopefully sooner rather than later) *Gem* and *Prophecy* will be in cask and *Monterey*, *Cubic* and *Dark Side* in keg.

Roy Sanders

Good Beer Guide

CAMRA's ever-popular *Good Beer Guide* (GBG) is currently in its 48th edition, with the 2021 guide published in October last year. Even though pubs have been closed for much of the time since then and are not expected to open fully until May this year, the process for selecting pubs for the 2022 GBG commenced during 2020. Most pubs were open for several months from July last year including all of Bristol & District branch (including Weston-super-Mare sub-branch) entries in the 2021 guide.

As a consequence of the exceptional circumstances that pubs have had to operate under over the last year (including total closure for many months) the selection process for the 2022 GBG has inevitably had to be amended. A great amount of consideration has been given as to how to select pubs for the next edition, both nationally and at a local branch level.

At a national level there was obviously consideration given as to whether to publish a 2022 guide at all, and if so, what changes to make to reflect the exceptional circumstances. After much debate it was decided to go ahead with the 2022 guide, with a number of changes, including reducing the number of pubs included by 20%, in order to make it a little easier for branches to gather the necessary information about selections. Also the publication date for the 2022 guide will be a little later than normal – towards the end of October 2021.

At a local level the selection process will, for this year only, be much simpler than in the past. Normally a selection meeting would take place early in March, but of course this year that would not be possible. Instead it is intended that we have a different selection process:

1. The revised allocation for the Bristol & District branch (including Weston-super-Mare) is 50 pubs, with 31 in Bristol / South Gloucestershire and 19 in Somerset (normally 63 pubs split 39 and 24 respectively).
2. Weston-super-Mare sub-branch will select 5 pubs in their area from the 19 pubs in the whole branch's Somerset allocation.

3. The underlying principle is to ensure that the pubs selected are those that are most likely to continue to serve top quality real ale in 2022, and so:
4. The top 19 pubs in the Bristol / South Gloucestershire area and the top 8 pubs in the Somerset area (excluding WsM) based on beer scores (see separate article on WhatPub and beer scores) recorded by members in 2021 will be submitted as automatic entries for 2022.
5. A short-list of pubs for members to vote on has been drawn up, comprising recommendations and good beer scores in 2021.
6. Members will be invited in March to vote electronically (via Survey Monkey) for a further 12 pubs in Bristol / South Gloucestershire and 6 pubs in Somerset (WsM members are also eligible to vote on these pubs).
7. The top 12 and 6 pubs respectively in terms of votes cast will be submitted for selection, with the remaining pubs submitted as 'reserves'.
8. Once pubs start to reopen (hopefully 12 April for pubs that have outdoor facilities, and 17 May for all other pubs) beer quality can be checked in pubs that have been selected as entries and reserves, and if necessary amendments can be submitted up to the beginning of September.

The Survey Monkey voting forms will be sent to CAMRA members via a 'Comms Tool' email message during March. If you wish to vote for pubs to be included in the 2022 GBG and you haven't received an invitation to vote by the end of March, please email me at marting1@sky.com and I will forward you a voting form.

If you did not get a chance to purchase the 2021 GBG copies are still available from www.camra.org.uk or you can purchase the app version which is available for download on both iOS and Android devices.

Martin Gray

WhatPub and beer scoring

During this current national lockdown CAMRA branches across the country are trying to keep any temporary arrangements up to date in a special box created on the pub's entry of WhatPub (www.whatpub.com). At present this is mainly just noting pubs that are providing delivery services or takeaway food.

Once pubs are able to reopen again, whether you are a CAMRA member or not, please try to update WhatPub if you spot any changes to pubs in terms of opening hours or anything else that looks relevant. Local branch contacts will try to update any changes as quickly as possible. You will also possibly be helping others avoid unnecessary journeys.

Beer scoring on the National Beer Scoring System (NBSS) is used as part of the selection process for the Good Beer Guide (GBG). If you are a member of CAMRA you may want to contribute to the selection process for the GBG by scoring beers you drink once pubs are able to reopen. This can be done via WhatPub (on smartphone or computer) or the GBG app if you've downloaded it.

As a reminder, the beer scores you can give are:

0. No draught real ale available.

1. Poor. *Beer is anything from barely drinkable to drinkable with considerable reluctance. You may have been unlucky and were served the last pint in the barrel. If the beer is exchanged without a problem and taken off sale you may use your discretion and not score the beer at all.*

2. Average. *Competently kept, but the beer doesn't inspire in any way. It is drinkable, but you may decide to try a different beer in the pub or move on to another pub. Below what is expected for the GBG.*

3. Good. *Good beer in good form. A GBG user would not be disappointed with it. You may decide to seek out the beer again in the same session and visit this pub again.*

4. Very Good. *Excellent beer in excellent condition. Exceeds expectations.*

5. Perfect. *Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.*

You also have the option to use half points if your opinion of the beer falls between two categories.

Even if you only visit pubs close to where you live your scores are important and they do make a difference. Your local may be somewhere that serves consistently good quality beer, and deserves a place in the GBG.

So, when it is possible again, and you feel safe to do so, please support your local pub in these difficult times, send in any updates to WhatPub, and score the quality of the beers you drink. You will be personally helping in the selection process for GBG and by providing updates you will be helping others planning visits to pubs.

Martin Gray

News of Dawkins

Along with many other independent breweries Dawkins Ales is frankly struggling, with the pubs closed and not even being able to supply them with takeouts.

Founder and managing director Glen Dawkins says: "The small team of five at the brewery have done an amazing job pivoting the business to home deliveries and trade with bottle shops but it doesn't come near our previous trade – 90% of that was in pubs. We are now crowdfunding to help us to survive through to better times. We do hope that our loyal customers might find something they feel can help us out with in return for brilliantly beery rewards! The crowdfunding got off to a flying start and I am humbled by the kind words and generous pledges."

The campaign lasts until 19th March and can be checked out on www.crowdfunder.co.uk/savedawkins.

Amidst all this the head brewer is still coming up with new recipes, given a free hand as always. First for 2021 are *Whiplash*, a 5.3% IPA, and *Swift Az*, a session blonde using the American Azacca hops. Available in independent shops and draught by delivery fresh from the brewery. There are more to come, with a red ale named *Embers* out soon.

The Dawkins pubs are busy limbering up for the eventual reopening. Expect some sprucing up here and there – turns out landlords are as good with paint brushes as with pulling pints! An enterprising local has even launched a money-raising site for the Portcullis in Clifton Village itself to help see brilliant landlords Paul and Dee through. Visit www.justgiving.com/crowdfunding/simon-john-2.

Glen says: "Not everyone knows that the brewery does not own the freeholds of any of their pubs; they are all rented from big pubcos and largely operated by independent tenants – Dawkins makes no profit on rents, just when they sell our beer. It is an overused phrase, but we really are all in it together and with the support of Bristol both brewery and pubs will be here for you when we're through this."



SAVE THE BREWERY CROWDFUNDING
NOW ON UNTIL 19TH MARCH!
HELP US AND GET GREAT BEERY REWARDS!
www.crowdfunder.co.uk/savedawkins

Free Local Delivery - see web for details & buy online
Flat Rate National Shipping - see web

Our Pubs
Beer to drink-in (when allowed!) and to take home
The Green Man, Alfred Place, Kingsdown BS2 8HD
The Portcullis, Wellington Terrace, Clifton Village BS8 4LE
The Victoria Ale House, Southleigh Rd, Clifton BS8 2BH
The Miner's Arms, St Werburghs BS2 9YQ
The Hillgrove Porter Stores, Kingsdown BS2 8LT
Steel Coulson Leith, Henderson St, Edinburgh EH6 6BS
Coming soon...
Steel Coulson Southside, Causewayside, Edinburgh EH9 1PU

dawkinsales.com

Bristol Beer Factory news

Just before Christmas the Bristol Beer Factory launched a swish new version of their website www.bristolbeerfactory.co.uk. Take a look and see how easy it is to order from a range that includes the Bristol Beer Factory classics as well as some new beers.

All of the following have been bottled recently and are available both on the website and for collection from the Bristol Beer Factory Tap Room at 291 North Street, Southville, Bristol, BS3 1JP.

Low Rider, 3.9% Citra Amarillo pale.

Designed to be a citrusy session beer that packs in the flavour for you to drink and repeat.

No Sleep Til Bruges, 5.5% Belgian IPA.

An on-style Belgian IPA made with exceptional Ardennes Belgian wet yeast and US Mosaic hops.

Clear Head, 0.5% IPA.

Their first alcohol-free (almost) beer is an IPA with major body from the judicious use of lactose that also balances the big hop character from Citra and Mosaic. Brewed in collaboration with Talk Club charity (www.wetalkclub.com), money from every bottle goes towards helping Talk Club further their campaign around men's mental fitness, to start real conversations and save lives.

The Bristol Beer Factory advise that they have many exciting plans in the pipeline and there will be much to look forward to once COVID-19 restrictions ease and things open up more!

Richard Brooks



Moor Beer

As is the way these days, I exchanged emails with Justin Hawke, the proprietor of Moor brewery in Bristol, seeking an update, and as always his response was very interesting.

In a plea to support British beer, breweries and pubs, Justin commented:

"Independent breweries need your support, as will pubs when they are allowed to reopen. If you are passionate about beer, which I assume you are if you're a CAMRA member or *Pints West* reader, then have a think about who you are supporting and where you spend your money and time. Most readers were born here and possibly started taking pubs (and the great breweries) for granted. I moved here for my love of British beer and pubs and really do fear for the future of the industry and these great institutions if people choose to continue drinking cheap beer at home. I am hopeful that once things are back to normal that pubs will be rammed every night with people who have a new invigoration for the great things in life. The pub is the home of that, and beer is its lifeblood".

Sentiments which I'm sure *Pints West* readers will share.

New beers

The pandemic hasn't halted Moor's roll out of new brews. First up in 2021 is **Spirit Lifter**, a 4.6% kellerbier, again showcasing Moor's expertise in brewing top-notch German-style lager. In fact, to ensure authenticity, new horizontal lagering tanks have recently been added at the brewery (pictured below). Like all Moor beers, the lagers are unfiltered and unfiltered.



Following on from this is *Lacerated Sky*, a 6% blood orange IPA. The second quarter of 2021 will feature a "fun new series of beers" with a cask theme! My next *Pints West* update will hopefully have more information on this.

Let's hope we will soon be sampling these brews from the cask in Bristol's great pubs.

Phil Cummings



www.moorbeer.co.uk/store



Good Chemistry: heartened by your support

As with many breweries across Bristol, the commercial (and emotional) support that people have shown to Good Chemistry has been very heartening to the team at GCHQ, with the public's keenness to buy local, drink Bristol and support local breweries meaning that as many businesses as possible are more likely to come out of lockdown(s) in one piece. Good Chemistry's pub, The Good Measure, remains closed at the time of writing, and we can only hope the time comes soon enough when it's safe to return to pubs.

In December and early January, new drains were installed at the St Philips brewery, and a new resin floor was laid, on which the brewery's canning line now sits. Once everything was in place, Bob made up for lost time to brew favourites *Kokomo Weekday*, *Pure Optimism* and *Time Lapse*, as well as *Extra Special* in cans to remind people of how good it tasted that last time they had it in cask in pubs and at beer festivals. Following a poll on social media, another old favourite made a welcome return, with *Redstart Rye* winning the popular vote. Not content with the beers we know and love in cans available nationwide and with free local delivery, new beers have been brewed and put into small-pack, with a single-hop West Coast IPA called *Simcoe Swell*, luxurious bitter chocolate and chilli stout, *Love Unlimited*, and hazy hop-bomb *Dance Today* now all on offer while stocks last.

As well as cans, five-litre mini-kegs are available with free delivery to the Bristol area, with orders able to be made online due to the can shop being closed to reduce non-essential journeys. To celebrate the first few months of 2021, there's a 21% discount on all mini-keg orders, so take advantage of the offer online while it still lasts.

On top of all these great offers for customers, at the start of March Good Chemistry launched 'Help Us Help Pubs', a scheme that allows anyone who buys a case of cans to nominate a pub of their choice to receive a credit on beer they buy from Good Chemistry when pubs reopen, at the same time as getting a 10% discount for themselves on the case of cans. This scheme lets the pubs know that people are ready and waiting to welcome them back, and that Good Chemistry are there to help them restock to get the doors open.

Keep an eye on the website (www.goodchemistrybrewing.co.uk) and social media accounts for both the brewery and the pub for all the latest information and news on what's going on as the situation changes.

Stephen Edmonds



How the Siren's Calling served us last year

Andy kept delivering and we kept drinking

The Siren's Calling opened on Portishead Marina in May 2018. Owner Andy Holian has created a welcoming neighbourhood bar run by friendly and knowledgeable staff where interesting draught beers and ciders can be found.

I don't think Andy would mind me saying he is a bit of a beer geek. Although he loves draught beer, his subject on Mastermind would probably be Belgian beers, and he certainly stocks plenty of those.

I love a pub crawl and prefer to move along after a drink or two but I usually stay in one place when I visit 'The Siren'. (I'm talking about normal non-lockdown times here, of course.) The changing real ales will normally be what I go for when I visit but I sometimes concentrate my efforts on the Belgian bottled beer collection stacked in the large chill cabinet and often finish with a glass of draught *Delirium Tremens*. As with the best Belgian bars, each Belgian beer is served in its own branded glass and customers amuse themselves watching new staff trying to locate the correct glass for the beer.

When all our lives changed in March last year and we were confined to our homes I decided to work my way through the bar's list of European bottled beers. Until the January 2021 lockdown, when the bar closed to customers, Andy offered regular deliveries and even collected the empty bottles, which are subsequently returned to Belgium.

Over the following months my wife and I sampled over 100 Belgian beers plus a few others from neighbouring countries. Being of an anal

disposition, I couldn't wait to fill in a spreadsheet drawn up to score the beers out of 10. Andy helped by posting beer notes under 'What's On The Bar' in the Siren's Calling website (not there currently though). The beer notes were grouped in types of beer and particular breweries and we worked our way through the beers listed, brewery by brewery. Our regular pub-crawl buddies, Jamie and Desperate Dan, would often take deliveries of the same beers and joined us for virtual beer sampling sessions. Once the initial sampling of all the beers was complete (I have to admit to not trying all the sour/lambic beers available) we moved to the second round. The top scoring 30 or so beers were split into categories, e.g. blond beers.

By now we had reached summer and restrictions were relaxed so we could carry out the next phase in each others' gardens. Before we could complete the exercise, though, we were confined to our homes once again and restricted to virtual deliberations, but Andy kept delivering and we kept drinking.

The intention had been to triumphantly carry out a grand final of the top-scoring five or six beers at the Siren's Calling, but with pubs remaining closed this would have been months off, and anyway we had a clear winner of the first and second rounds, which was *St Bernardus 12*. This was described in Andy's beer notes for St Bernardus brewery as: "Brewed in the classic quadruple style and adheres to the 1946 recipe. This is a dark beer with a robust head that is ivory in colour. ABV 10%." In second place was *McChouffe*, ABV 8%, beer notes of which were listed under Duvel-Moortgat brewery.

While doing the Belgian bottled beer review, we were also receiving deliveries of draught beers and ciders in two-pint and three-litre containers from the Siren's Calling.

Although not currently delivering, Andy has assured me that, once alcohol take-aways from bars are allowed again, these will be available from Thursdays through to Sundays and he will also recommence deliveries those days. Once the current restrictions are lifted, details of the draught beers and ciders available for take-aways and deliveries will be shown on the website under 'Beers/Ciders on Tap'.

Meanwhile as 'Lockdown 3' approached and we had completed our Belgian review, we decided we could best occupy our spare time by turning our attention to the Siren's supply of UK bottled and canned beers. There were getting on for 100 in the list. It was early days for our new challenge but it had already thrown up a few amazing tastes, rhubarb milkshake and chocolate banana milk stout being two of them. We noted that many breweries have really upped their game with the design of can labels, with those from New Bristol Brewery, in particular, standing out.



Andy Holian must be itching to visit Belgium to restock. Until the pandemic struck he indulged his passion for Belgian beers by visiting twice a year to sample and collect their beers. We look forward to tasting the results of his next visit, whenever that's allowed. A generous 20% discount on the bar prices was/will be given for deliveries and take-aways of bottles and cans of beers from the pub.

When the current restrictions are lifted, the menus for UK and European bottled and canned beers will be found in the 'What's On The Bar' section of the Siren's Calling website.

Neil Ravenscroft

And the winner is ...



Lockdown news from Wiper & True

Despite us currently being in our third national lockdown, Wiper and True (W&T) have continued brewing at their York Street brewery in St Werburghs, with mixed fermentation and barrel-aged beers being produced at their nearby Barrel Store.

Beer can be purchased via their on-line shop, with free local delivery on orders over £25 to certain BS postcodes and national delivery available at £5.99. In addition, the can kiosk at the York Street brewery is currently open on Friday (2-7 pm), Saturday (11-6 pm) and Sunday (11-4 pm) for the purchase of take-away beer.

Despite having two production sites and a warehouse in St Werburghs, W&T are struggling to keep up with demand, so they have recently returned to their roots as nomadic brewers by brewing some of the core beers such as *Kaleidoscope*, *Milk Shake* and *York Street Helles* off-site at West Berkshire brewery, pending acquisition of premises in Bristol to house an additional brewery.

W&T have always been keen collaborators and they have recently been working with their friends at DEYA brewery to explore how their different approaches could be combined to produce something magical. What they decided upon was to see how W&T's mixed-fermentation techniques could partner with DEYA's now legendary house style, based around an in-house yeast strain and a no-holds-barred approach to hopping rates. A further twist was to produce two beers to investigate how changing the secondary yeast strain would affect the beer when all other aspects of the recipe remained constant. A base (IPA-style) wort was brewed at York Street and split across two tanks, both fermented with DEYA's house yeast, but with different *Brettanomyces* (Brett) strains added to each beer during the fermentation process at the Barrel Store. Two strains of wild yeast were selected, 'Brett D' and 'Brett Q', chosen for their unique flavour profiles. The hops used were Citra, Simcoe and Motueka, with the DEYA hopping regime employed to minimise bitterness and maximise the aroma contribution. *Plan D* (6.5%) was released in January and, at the time of writing, *Plan Q* (also 6.5%) has just been released.



Although the two beers are delightfully different, they both feature the characteristic fruity and funky flavours associated with mixed fermentation beers, albeit to differing extents. They are available in a mixed four-pack, which is ideal for a side-by-side comparison, both now and in the future as they mature in the can.

Another recent release is *Lemondrop Hill* (4%), their first gluten-free beer. This is a bright, citrus-fresh pale ale combining zesty lemon aromas with subtle pine notes.

Keep an eye on the W&T website and their social media for the latest news from them during the current lockdown and the transition to the 'new normal'.

Dave Graham



www.wiperandtrue.com/order-beer-online

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Pete Brown

Beer by Design, 2020
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New Bristol Brewery shipping cask ale

While CAMRA supports and promotes all forms of real ale, the cask-conditioned variety is widely considered the pinnacle of the brewer's art. Unfortunately cask ale availability has plummeted during the pandemic. For pubs that were able to open in 2020, opening hours, footfall and turnover were reduced so the 'freshness' of beer as offered by cask ale was for obvious reason no longer their top priority. In addition many small local brewers beers were forced off the bars in favour of national brands.

The good news is that New Bristol Brewery are currently shipping cask ale in the area, so if you are getting deliveries from a pub look out for a New Bristol Brewery beer!

But the realities of trading during lockdown mean that their beer has to be sold through other channels as well and fortunately NBB are well positioned having their own canning line. Canning is going really well with distribution now all over the UK.

They are currently bringing out a new canned brew every couple of weeks. Recent brews have included *Chocolate Macaroon Stout* (6.5% ABV) and a hoppy double IPA, *Twice Upon a Time* (8.5%). Both are proving very popular and selling well. Past favourite *Cinder Toffee Stout* (4%) continues to exceed all expectations and this led to the equally successful *Big Cinder Toffee Stout* (6.5%), so there will now follow an Imperial version, *Salted Chocolate Bigger Cinder Toffee Stout*, weighing in at 10% ABV.

Finally, on the staffing front, the newest member of the New Bristol Brewery family is in fact of the canine variety, a miniature Labradoodle named ... Stout.

Michael Bertagne



Cheddar Ales update

The year has started relatively well for Cheddar Ales with strong online and off-sales demand keeping the brewery busy brewing and bottling its ales. Currently available alongside the core beers is Cheddar's hoppiest brew to date, *Tiers of Despair*, a 5.2% double dry-hopped pale ale using heaps of Chinook, Ahtanum, Nelson Sauvin, Cascade and Amarillo hops.

Coming soon (April) will be *Lisa Likes Nelson*, a 5% New Zealand Pilsner showcasing Nelson Sauvin hops in abundance, together with *Quantitative Ease*, a 7.4% hoppy beast of a US IPA. Also returning soon due to popular demand is *Piney Sleigh*, a 4.0% session IPA.

Cheddar Ales owner and head brewer Jem Ham is hoping pubs will be in a position to reopen in May, and the brewery will be reopening the tap room for on-site service just as soon as they are allowed – with up to a dozen different beers available at any one time, together with the ever-popular pizza van on Friday and Saturday nights.

David Thomas

Three Engineers update

Three Engineers have been taking the opportunity while business is slower to work on a few projects to improve their new set-up in the Winterbourne Medieval Barn outbuildings. These include expanding the fermenter temperature control system to add two extra fermenters, plus integrating a new boiler pump and upgrading hoses. Keith Lewis has, in the words of his colleague Dan Gillians, "been discovering hidden carpentry skills" to improve the seating and storage in the tap room area, all with scrounged and reclaimed materials. Since they have outside seating space available, they're looking forward to opening up the tap room once places are allowed to open for outdoor drinking.

They've also been starting to expand their beer range, with newcomers *Red Wing*, a 5.1% red ale, and *Lightning*, a 4.1% session pale ale, plus a return for the 5.1% *Whisky Porter*.

Their click & collect service, for bottles and cask carry-outs, is available for orders at <https://three-engineers-brewery.square.site> with collection possible from outside the brewery on Saturdays between 12 noon and 2.

Bridget Andrews



Three Engineers Brewery
North Bristol's Nano Brewery

The Brewery has now moved back home to the
Winterbourne Medieval Barn

Coming soon:

- Regular tap bar open days
- Brewery tours
- Bottles and mini kegs

Regular updates on FB or on our website www.threeengineersbrewery.co.uk
Contact: beer@threeengineersbrewery.co.uk



Epic Beers (Pitchfork Ales and 3D Beer)

The closure of pubs in this latest lockdown (bar the odd ones that are in a position to offer home deliveries) has obviously impacted our local breweries massively in recent months – and sporadically over the last year – but Epic Beers have at all times set out to maximise what they *can* do rather than lament what they cannot.

I believe that the below communication from Dave Turner at Epic Beers clearly demonstrates that.

"As with most other breweries, this latest lockdown has severely disrupted brewing schedules. We're brewing very sporadically at the moment to keep production at a minimum, ensuring we have a stock of core beers and then very occasionally doing something new.

"We did another 'Armchair Beer Festival' back in November which was extremely popular again. Once more we had beer shipping to every corner of the country – all freshly tapped real ale straight to the door. The live stream that evening featured Christine Cryne, a master trainer and beer competition adjudicator, who did a live, online tutored tasting session which proved immensely popular. Christine is so animated and passionate about beer and that really came across in her session. Every festival attendee received a sample of malt and hops to help make her session as interactive as possible. Additionally, we had two comedians perform. One of the them in particular, Tony Cowards, was simply amazing. His set was incredibly funny and so very much loved by the festival attendees. Bracketing the comedians we also had live music featuring local band 'The Senna Weeks Trio' who just completely rocked the place. They performed live in a dedicated studio and went down a storm! As well as the live stream there was then a private, invite-only 'After Party' on Zoom where some of the festival attendees who had a qualifying order were invited to come and join us for drinks and a chat afterwards, which was a great laugh and so good to have a relaxed chat to some fellow beer lovers whilst enjoying a pint or two!

"During this latest lockdown we don't have any plans to put on another virtual event right now. We've learnt a huge amount from the three events we've put on and have plenty of ideas for other events and what to do. As such, for now, we're focused on building the growth of our 'BeerDriveThru.com' and working on brand new products and services there. Part of that has been the rebranding of the website and the whole visual identity as we gear up for supplying more and more people throughout the UK. National orders are increasing slowly and new customers are coming on board.

"The 'Beer Drive-Thru' continues to attract very much valued customers – for both click & collect and for delivery – and we're promoting it constantly. We're super grateful for all of the support the local beer-lovers have shown us as well as the national deliveries we do. Despite that, the current lockdown restrictions mean that business life is so incredibly tough at the moment. Compared to pre-Covid when we'd be supplying approximately 200 to 250 pubs per month, on a like for like basis, our beer volumes are down by about 80%. We're not alone in that respect of unsustainable levels and would urge anyone to



support their local breweries as much as possible at this time. Survival is far from guaranteed for any of us. We're in a better place than a lot with our web presence and strategy but still going through the mill.

"For *Pints West* readers there is a discount code of 'PINTSWEST10' that can be used to get a 10% discount when ordering from the www.beerdrivethru.com website."

Tough times indeed, even for enterprising local breweries like Epic Beers. They really deserve your support now and also when things return to anything like normal.

Vince Murray



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Pinkers Craft Brewery one year on

Pinkers Craft Brewery was launched last year, and introduced in *Pints West in Lockdown 1* with these opening words:

Pinkers Craft Brewery, the first such brewery located right in the heart of Weston-super-Mare, has been in development since Scott Pinkstone (pictured), a lover of craft beers, began the process of learning how to brew and honing his skills in 2015. After gaining his brewer's licence and undertaking all the necessary authorisation required to launch a small business, Pinkers Craft Brewery was finally ready to launch in Spring 2020 – just as we went into lockdown and all pubs and restaurants were ordered to close. What initially seemed like disastrous timing has in fact turned into a positive for the small-batch craft brewery, with a swift change of plan to focus on the local home-delivery market in Weston-super-Mare.

One year on and how has Pinkers fared? Scott tells us:

"We have just completed our first year trading as a microbrewery and what a strange first year it's been. 'Lockdown 1' changing the business model for us completely overnight was a shock. In 'Lockdown 2' we were disappointed with the way the pubs and hospitality industry was treated after getting Covid-secure and then having to close again at great costs. And now 'Lockdown 3', the worst of the lockdowns in our view, where many don't know if they will reopen and how many in this industry will survive. But with a fair wind in the sails and a bit of luck we all hope they will.

"Here at Pinkers our home delivery service is still going strong and our customer base is growing, so we are delighted with that. Christmas sales were outstanding with mixed cases flying out of the door, with our newest beer *Mango Fandango* which was a real hit.



"Our carbon footprint will be getting smaller in 2021 as we turn to cans and not bottles, so that will be a big change for us as we will be producing a 500ml can at some point soon (equipment delivery pending).

"As we move forward into the summer months we will be producing another two new beers to add to our range of eight beers to give a nice wide variation of fruity, hoppy beers as well as some darker porters and golden ales.



"Hopefully this year you will see our new van about town so if you do give us a toot!"

For more information and to place an order, check out Pinkers Craft Brewery on Facebook and Instagram or email Scott directly at pinkerscraftbrewery@gmail.com.

Little Giant: Engineering in Lockdown

At the onset of the first lockdown last year, Little Giant (brewers and manufacturers of compact brewing kit) pressed pause on its brewing operation to allow its parent company Reyam to focus on the engineering aspects of its business. Despite the various lockdown and tier restrictions they have managed to manufacture, deliver and install two of their microbrewery systems, one to a location in London which is ready to launch as and when restrictions allow, and the other to the Port bar, home of Portishead Brewing Company, which is already up and running.

The team at Portishead has brewed two new beers using their Little Giant brewery to add to the portfolio. *Alpha Citrony* is a 6.3% single-hopped beer brewed exclusively using Citra with plenty more added as a dry hop. *Naked Pilz* uses Bohemian Pilsner malt and Saaz hops fermented with ale yeast to produce a crisp and refreshing 4.6% offering.

At the Little Giant brewery itself in Fishponds they have also been engineering changes. They have produced a new and improved version of the brew kit which sits on the same footprint, but with subtle changes allowing a better yield, increasing the capacity from 450 to 580 litres per brew. This new kit is ready and waiting to go. As soon as there is some certainty around pubs reopening – news which we are all fervently hoping for – brewing will recommence.

Simon Pickstock, the brewer at Little Giant since March 2019, will be spending time with the new and potential customers of the brewery systems, which means that when Little Giant get back to brewing in earnest they may well be looking to recruit a new full time brewer to join the team.

Andy Coston

A Trail of Bedminster Breweries

200 years of ghostly beers lost to time and progress

I was rather puzzled when the editor of *Pints West* asked me to put together a tour of Bedminster's breweries. I replied this would be a very short tour even if we weren't in lockdown, but no, he said do it from Roman times to the present day! So armed with a New Bristol Brewery Cinder Toffee Stout and a can of 8% Arbor/Bristol Beer Factory collaboration double chocolate stout I set about mapping the breweries.

Well, I don't know a lot about Roman brewing, other than the soldiers drank a lot of beer. Now, if there ever was a viable brewery in Bedminster during Roman times it would need to be near a settlement or on a trade route. The most obvious trade route would be from the lead and silver mines on Mendip, via West Street and East Street to the naval supply port at Sea Mills (a lot of Bedminster and Bristol was marshy or tidal from the streams and rivers flowing towards the Avon, and so travelling over the higher outcrops kept your sandals dry). Thirty years ago, following a few finds of pottery shards and tesserae, there was a rumour doing the rounds that the Chessels (1) (an area of raised ground between West Street and North Street) was a Roman fort protecting said trade route (a wise precaution considering Bedminster didn't have a police station until 1834). Where better to have a brewery than outside an imaginary Roman garrison on a vital trade route – well, that would reduce the brewery's carbon footprint.

It seems there was no beer in Bedminster during the English Civil War (1644), because when Prince Rupert failed to get into Bristol for some (the Parliamentarians had gone into lockdown), he burnt Bedminster to the ground in a thirst of rage.

Bedminster eventually recovered from the ashes of civil war and over the next 200 years grew into an ever expanding industrial town. Even when Bristol dug a moat between itself and Bedminster (1804-1809), two arched iron bridges were erected over said ditch so that people could still meet outside and play "Pooh Sticks" (Hills Bridge at Temple Meads and Harfords Bridge at Bedminster causeway).

Historical overview

Much of Bedminster was still rural countryside in the early 1800's with a population of 3,000, but the coal mining and smelting industries at the time kick-started a huge explosion of other industries. This drew a massive influx of people from the impoverished rural areas to find work, but the housing at the time could not keep pace with demand, resulting in many overcrowded slums. There were no sewers then, and as the new industries developed, the water was often contaminated – resulting in cholera epidemics in 1830, 1846 and again in 1849 when it killed 226 people (mainly in the Bedminster Parade area). The population had rocketed to 78,000 by 1884.

Follow this link (click or tap) to see one of the many squalid 'courts' where people lived:

<https://windmillsoftime.files.wordpress.com/2014/02/default.png?w=600&h=400>

The demand for alcohol rose rapidly during this period, as much as an escape from the hardships of work, to a safer alternative to the drinking water. The breweries rapidly expanded to meet this ever increasing demand (Ashton Gate brewery was producing 4,000 gallons a day in 1884). The number of pubs also increased, and we see the 'rural' and 'maritime' pub names such as Red Cow, Plough, White Hart, Nelson, Avon Packet being joined by those reflecting the industrial Bedminster, Miners Arms, Jolly Colliers, Maltsters, Engineers Arms. The breweries soon started buying up these pubs so they could sell just

their own beers in them, and so started the 'tied house' race (the more outlets selling just your beer means more sales and less competition).

This race to acquire more sales outlets led to the larger breweries buying up the smaller ones to get their hands on the pubs they owned. In Bristol this started in 1889 when Georges (Bristol's biggest brewery) bought the James & Pearce Bedminster Bridge brewery, its pubs and brands.

This caused four other large Bristol breweries to unite and join forces to counter this threat. In 1889 M. Reynolds & Co. amalgamated with three other breweries, Bowley & Bristow, J. H. Lockley & Son and Bishop & Butt Limited, to form the powerful Bristol United Breweries Limited.

Brewery Trail

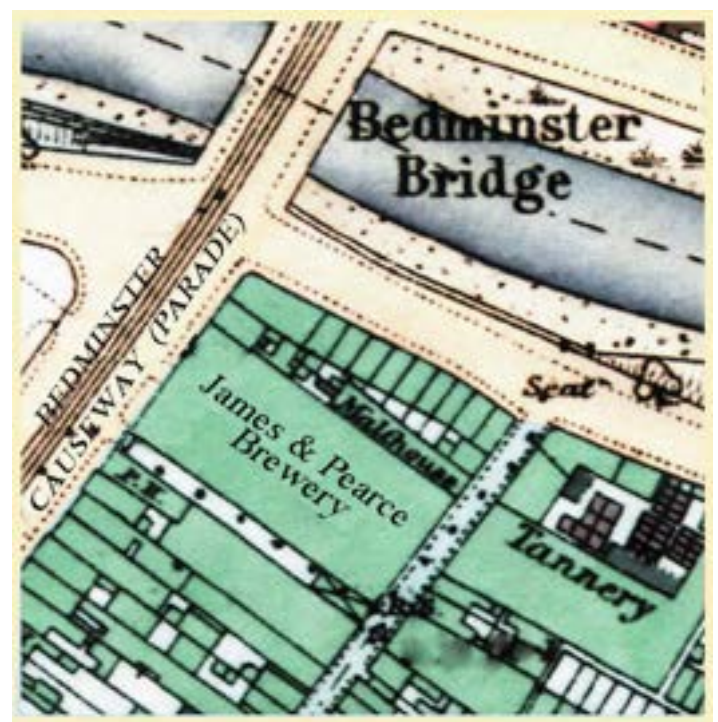
(Numbers in brackets refer to places on the trail map)

It is at Harfords Bridge that we have the first documents for a brewery in Bedminster – and that is where we start our trail – in 1821. (2)

There are several indications of breweries here at this time grouped around the Bedminster Causeway/Stillhouse Lane area, but we will concentrate only on those where documentation exists, as many pubs would brew their own beer during the first half of this century.

William Hasell (1821-1839) (3) was a wine and spirit merchant brewing at 1 Bedminster Causeway for 18 years. It was advertised as "Bedminster Brewery near the Iron Bridge" when sold in 1839. A salt glazed quart flagon is stamped "W. Hasell, Iron Bridge, Bedminster". Follow this link to see it:

http://westcountrybottles.co.uk/mike4/Companies/Bristol_Companies/Images1/Hasell1.jpg



Bedminster Bridge Map



KEY



New Cut



Roads (2019)

1. Chessels
2. Harfords (Bedminster) Bridge
3. Bedminster Bridge Brewery
4. J. Daniel
5. Brewers Place
6. East Street Brewery
7. Hardingtons Brewery
8. West Street Brewery
9. RJ Ward - Felix House
10. North Street Brewery
11. Ashton Gate Brewery

Grace & Mann (1826-1829) near Harfords bridge, called themselves the Bedminster Bridge Brewery on their letterhead below, but it may be the premises are the Malthouse shown on the above map. Hasell's brewery is the huge building rising to the left of the image.



Grace & Mann letterhead – Braikenridge Collection, Bristol Reference Library

James and Pearce (1843-1887) were known as the Bedminster Bridge brewery although it is believed they bought the Hasell brewery. James & Pearce are then bought by Georges in 1889 triggering an era of takeovers to become the biggest company with the most tied houses.

The brewery becomes a glue works by 1900. Thomas Hasell (William's brother) carried on with the wine business at 1 Bedminster Causeway until 1850 (c1874 H. Hemmens is a wine and spirit merchant at 1 Causeway). This whole area has disappeared under the road widening for the second Bedminster Bridge. Nearest surviving pub – Ropewalk, Bedminster Parade.

J. Daniel (4) is listed as a Retail Brewer (bit of a cross between a brewpub and off licence) at Charlotte St., Coronation Road in 1825. Only the first 30 metres of the original street exists today off Coronation road (it ran across Asda car park from the Little Grosvenor to the car park entrance) and the exact location of the brewery is not known. The nearest remaining pub – Little Grosvenor.



Brewers Place off Bedminster Causeway map

Behind the Bedminster Bridge Brewery was Stillhouse Lane that ran all the way to Philip Street. There were maltings along this street and probably a distillery and other small breweries, although I haven't found any documentation to confirm it. One possible location of a brewery might be Brewers Place (5) which ran down the side of the White Hart pub on Bedminster Parade, emerging onto Stillhouse Lane (the maltings on the corner of Willway Street was opposite).

Follow this link to see the malthouse on Willway Street – the Maltsters Arms (now the Apple Tree) just out of shot on the right.

<https://www.flickr.com/photos/34517490@Noo/14706957583>



East Street Brewery Logo – Courtesy Bob Smart

East Street Brewery (1879-1920?) (6) was owned by John Bennet Hasell (1879-1889) the nephew of William Hasell. Giblett and Boone (1889-1907) take over until the partnership is dissolved and the Boone and Pullen (1907-1920?) partnership takes over. There is a two-gallon 'Boone & Pullen' flagon jar with a tap hole – printed "THIS JAR IS THE PROPERTY OF THE BEDMINSTER BREWERY 110 & 112 EAST STREET. THESE JARS WILL NOT BE SUPPLIED UNLESS PREVIOUSLY ORDERED (Boone & Pullen trade mark)."

Follow this link to see it:

http://westcountrybottles.co.uk/mike4/Companies/Bristol_Companies/Images1/Pullen2.jpg

This building appears to have remained relatively unchanged as it has been a pub ever since 1826 (Nelson Hotel/Fussells/Assembly). When Smith & Jones were preparing the premises for the Assembly pub, I heard an old brewery sign was uncovered. Nearest pub – the Assembly; you can't get much closer than that!



Hardington Traditional Bitter Pump Clip – Courtesy John Lansdale

Hardington Brewery (1991-1997) (7) started brewing in Albany Buildings off Dean Lane on a 10-barrel plant purchased from the short-lived Axminster Brewery (1988) near Chard. Axminster had purchased the brewery from another Hardington Brewery (1979-1988) in South Petherton near Yeovil. Hardington Bedminster had one tied pub – the Swan with Two Necks in St. Jude's, run by John Lansdale. I can remember many evenings drinking there in the 80's when a choice of real ale was still a rarity in Bristol. Incidentally we "rediscovered" this pub when Jamie Ashley took it on in 2019, and made it our regular boozier between lockdowns 1 and 2 (as he always had a black beer on). Nearest pubs – Robert Fitzharding and Steam Crane.



Hardington Brewery Entrance



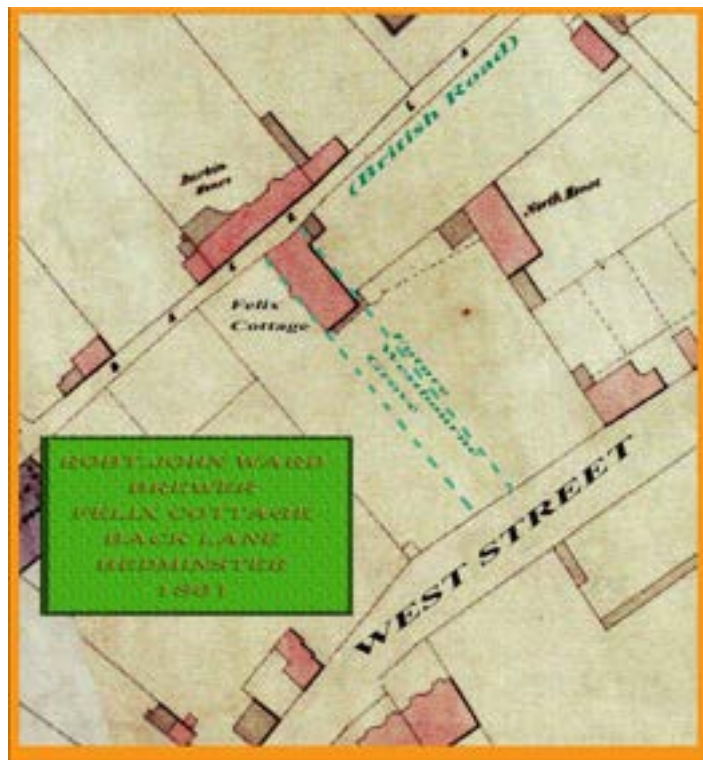
Hardington Albany Buildings

The West Street Brewery (1880-1882) (8) in Cromwell Street was set up by Frederick William Dowding (his father Charles Dowding owned a brewery in Chippenham) around November 1880 following a split with his business partner Richard Jones. The pair had been partners since 1875 after leasing the steam brewery of Edward Stretton which was based at Sussex Street, St. Philips, Bristol and known as the King William Brewery. They parted company in October 1880. Jones continued on at the King William Brewery while Dowding moved to Bedminster to open his own brewery. They had been producing mainly pale ales, mild and stout as well as selling their malts. In May 1882 Dowding goes into liquidation. This area was demolished to build modern flats. Nearest pub – Jolly Collier.



West Street Brewery Map

Robert John Ward (1861) (9) was brewing in Back Lane, Bedminster, probably from his home 'Felix Cottage'. Back Lane later became British Road around 1900 and Westbourne Grove ploughed straight through it. Nearest pub – Princess of Wales or Black Cat.



Felix Cottage Map

North Street Brewery (1859-1889) (10) was originally a Georgian residence built in the early 1800's and known as Bedminster House for Thomas Hasell – thrice Sheriff of Bristol, and Mayor 1824-1825. William Goulstone moved his Boys Academy there in 1829 (it closed in 1848), and then sold it to John Crook.

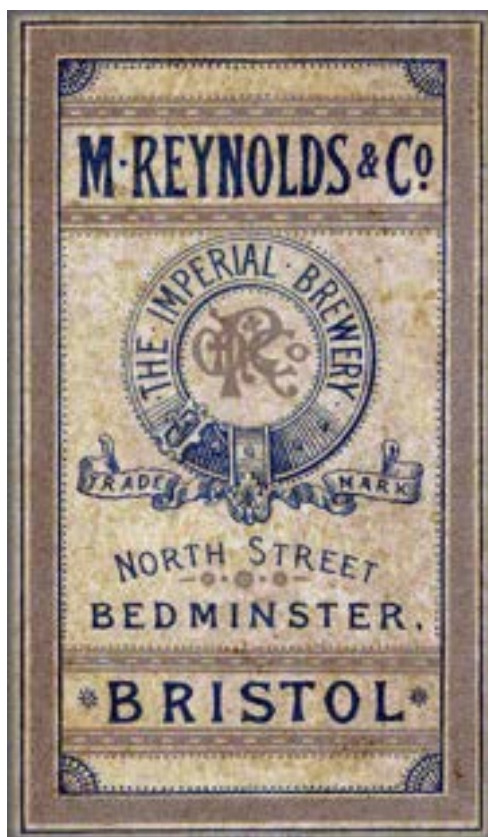


Artist's Impression of North Street Brewery

John Crook's North Street Brewery (1859-1873) prospered until his death in 1873. His widow then leased the Brewery to a group of businessmen who called it the North Street Brewery Company.

The North Street Brewery Company (1874-1879) was owned by T. Allen of Sneyd Park, Stoke Bishop, M. Lewis of Clifton, and F. Rooke of Bedminster, and it is believed that these men invested considerably in increasing the capacity and modernising the brewing equipment. Five years later they had to auction the brewery and sell their homes to pay off the debts.

Colman & Reynolds, Imperial Brewery (1879-1885) purchase this 30-barrel North Street Brewery. Maurice Reynolds and Frederick Colman combine their skills, knowledge and contacts of malting and brewing within the new business. It appears probable that Reynolds later bought out Colman and takes over the business to form his own company, M. Reynolds & Co. Imperial Brewery (1886-1889).



Imperial Brewery Logo – Courtesy Bob Smart

Then in 1889 M. Reynolds & Co. amalgamate with three other breweries, Bowley & Bristow, J. H. Lockley & Son and Bishop & Butt Limited to form the powerful Bristol United Breweries Limited to compete with large breweries such as Georges. The site was demolished in 1892 for shops (61-81 North Street) and houses (1-7 Graham Road). Corks of North Street are in number 79. Nearest pub – Old Bookshop or Masonic.



Ashton Gate Plan 1931 Deed – Courtesy Simon Bartlett

Ashton Gate Brewery (1828-1931). (11) Thomas, Charles and John Baynton (1828-1865) open the brewery on a 3½ acre site opposite the Ashton Gate turnpike. They had moved from their Assembly Rooms Brewery (1823-1827) built on the back of 42 Prince Street where they were living. Thomas dies in 1865 and the brewery is sold to a consortium of investors for £30,000 when it becomes one of the first “Limited Companies” in Bristol.

The Ashton Gate Brewery Company Limited (1865-1868) changed its name to Hardwick & Co. Ltd (1868-1884) following a boardroom tussle. In 1884 it is one of the top ten Bristol breweries, but following a drop off in sales, it reverts to its old branding – the Ashton Gate Brewery Co. Ltd. (1885-1931). It is finally acquired by the Bristol Brewery Georges & Co. in 1931. The brewery is then used for a variety of manufacturing activities until 2004 when brewing returns to Ashton Gate once more.



Photo courtesy of Mrs Pepperell.
Her Uncle Tom Marks is seen here 3rd from right (B.1895 D.1917 WW1)

Ashton Gate Brewery Bottling Plant c1914 – Courtesy Mrs Pepperell



Ashton Gate Brewery Bottles – Courtesy Simon Bartlett

Much of the site remains today, although it has been converted for other uses; the fermentation block is the home of the Bristol Beer Factory (2004-present). Nearest pub – Bristol Beer Factory brewery tap or Coopers Arms or Tobacco Factory.



Bristol Beer Factory Fermentation Tanks – *Courtesy Simon Bartlett*

References

- Bristol Reference Library: Mathews Bristol Directories; Bristol and Clifton Directories; English Census; Copies of Bristol Mercury and other newspapers; Bartholomew and Ashmeade maps of Bedminster; Braikenridge Reference Collection.
- Bristol Record Office: Ashmeade's Map of Bedminster 1855 & 1874; Ordnance Survey 1901.
- Bedminster by Anton Bantock.
- Brewery History Society publication: A century of British Brewers plus 1890-2004.
- Know Your Place <https://maps.bristol.gov.uk/kyp/?edition=#> for pinpointing old breweries in today's landscape.

- Mr. Simon Bartlett, Bristol Beer Factory: for access to his collection of Ashton Gate Documents and breweriana.
- Mr. Robert Smart: for access to his Bristol brewery label collection.
- Mr. John Lansdale: for finding a Hardington pump clip at short notice.
- Mr. Steve Plumridge: for Bristol Beer Factory and Tap Room photos below and for encouraging me to re-engage in brewery history again.

Having compiled this trail, we decided to do a dry run – a very, very dry run in February.

*Colin Postlethwaite
Lockdown 3, 2021*







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Bristol And District Rare Ales Group

Mild Time

As we approached 'Mild Time 2020' (planned for November to promote mild ale in pubs) we were hit with 'Lockdown 2' meaning the pubs could not be visited, but some of our intrepid supporting pubs decided to proceed with Mild Time anyway, with mild ales made available for takeaway and delivery.



For instance, Mark Farrell at **Chums** in Redland sold two pints of mild from Dawkins, and Leanne Jones at **Snuffy Jack's** in Fishponds says she put on a pin of *Mild Side* (3.6%) from Lucifer Brewhouse and that it was their best seller. She added, "There must have been a little excitement around the style, so thanks for your hard work promoting that as I vividly remember a few fresh faces wanting to try it!"

Simon Sherwell at the **Old Bank** in Keynsham said, "I managed to sell mine by takeaway only, but I only went for the one nine-gallon cask of *Westerly Dark Mild* (3.7%) from Tomos & Lilford Brewery in South Wales. I will be participating in what I really hope is a better trading environment for us all next year!"

Gilly and Dave at the **Horseshoe** in Chipping Sodbury had *Darkness Prince of Ales* (5.1%) and *MC6 Strong Mild Ale* (6%) from Exeter Brewery, both casks selling out, plus Timothy Taylor *Dark Mild* (3.5%) which apparently didn't.

Steve and Sam at the **Lyon's Den** in Kingswood reported having *Hop Monster Mad Dog Mild* (4.9%) from George's Brewery, Southend on Sea.

(Our *Pints West* editor didn't miss out and was pleased to be able to report having been able to source takeaway Rudgate *Ruby Mild* (4.4%) from his favourite pub in Market Deeping in Lincolnshire, the **Vine Inn**. He was up there for care duties during lockdown.)

Epic Beers (who have the Pitchfork Ales and 3D Beer brands) was one local brewery in our branch area (they being based in West Hewish just outside Weston-super-Mare) to brew a mild ale, namely *Hewish Mild* (3.8%). Dave Turner of Epic Beers told us: "We did sell some but it's been mainly through our own 'Beer Drive Thru' service. It was more popular than expected but not big volumes. However, we'd produced it on a pilot system as normal brew lengths would be too large, so it's been a decent project overall. We won't retire off the sales of it, but it's been interesting; good to support you guys and allow us to bring back an old favourite too!" He also mentioned that Mark Ashman at **Nailsea MicroPub** was one trade customer that had it on. And Laurie Jackson, an active member of the Weston-super-Mare sub-branch, said: "I have enjoyed the fabulous *Hewish Mild* courtesy of their delivery service. I am very impressed how this terrific real ale continually drinks well above its 3.8% strength. A really fine example of the brewer's art from the ever reliable Pitchfork Ales."

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

Its aim is to promote the rarer *styles* of real ale, in particular **dark beers** such as **milds**, **stouts** and **porters**, plus the even rarer old ales and barley wines.

See www.camrabristol.org.uk/badrag/RareAlePubs.html for over a hundred pubs that support BADRAG.

BADRAG@camrabristol.org.uk

Nailsea MicroPub also fielded Nottingham *Foundry Mild* (4.7%) and Blue Monkey *Chocolate Coconut Mild* (4%), the latter a bit too heavy on the coconut perhaps, with 'Badragger' Chris Hooper commenting: "I rather liked the coconut flavour but would not drink it all day." Mark sold all three firkins, 216 pints of mild, in three weeks, and your scribe didn't drink the lot!

In case you didn't know, mild is one of the most traditional beer styles and one which is enjoying a revival in today's real ale market. Usually dark brown in colour – due to the use of well-roasted malts or barley – it is less hopped than bitters and often has a chocolatey character with nutty and burnt flavours. It's strength (ABV) can vary between 0.5% and 6%. It is also your scribe's favourite ale, hence his involvement in BADRAG!

Other BADRAG news

Some BADRAG supporters ('Badraggers') have kept BADRAG going and told me what BADRAG style ales they have found in the last few months, mostly by takeaway or deliveries.

Pete Bridle reported a week before Christmas that the **Shakespeare** in Prince Street in central Bristol had a cask of Yorkshire *Porter* (4.4%), selling at £6 for two litres. Malcolm Fisher in Yatton enjoyed *Old Slug* and *Christmas Santa* from Pitchfork Ales (Epic Beers). Bill Clark enjoyed some New Bristol Brewery dark ales recently, including the chocolate banana stout and he liked the *French Toast Brown Ale*. Justin Bailey reported enjoying Pitchfork's *Santa Fé* and *Chocolate Santa*. A number of members reported enjoying New Bristol Brewery's *Super Deluxe Stout*. Chris Griffiths enjoyed Elland's *1872 Porter* (6.5%) and Lucifer Brewhouse's *Diablo* (4.9%) from the **Drapers Arms**. When the current lockdown forced pubs to stop takeaway sales, his dark beer drinking was able to continue thanks to the Three Engineers Brewery in Winterbourne who have had their *Whiskey Porter* (5.2%) available on a couple of occasions in the new year. Colin Postlethwaite enjoyed an Arbor Ales & Good Chemistry rum porter *RUM-D.R.C.* (6.5%), with good rum, dark fruit and malt flavours and not too heavy in the mouth. Your scribe enjoyed St Austell's *Mena Dhu* (4.5%), finding it a flavoursome and complex bottle-conditioned stout, drier than a milk stout.

Since the last *Pints West* a certain micropub in Nailsea near my home (the **Nailsea Micropub** no less), having many BADRAG customers, has had takeaways and deliveries of BADRAG style cask, canned and bottled ales including: Fine Tuned *Silent Night*, a 4.5% chocolate stout (some also detected an orange taste); Cheddar Ales' *Festive Totty Pot Porter* (4.5%) and *Velvet Bottom* (4.7%), a not too chocolatey oatmeal stout; Bristol Beer Factory's *Espresso Martini* (4.5%) and *Milk Stout* (4.5%); Arbor Ales *Midnight Blue Stout* (5.8%); Bristol Beer Factory & Arbor Ales collaboration *Double Milk Stout* (8%); New Bristol Brewery's *Crème Brulee Stout* (7%) and *Irish Cream Stout* (7%); Blue Monkey's *Guerrilla Chocolate Stout* and *Guerrilla Chocolate Orange Stout*, both 4.9%; Pitchfork Ales' *Old Slug Porter* (4.5%) and 3D Beer's *Beertle Juice Bonfire Toffee Milk Stout* (5%) – to name just a few!

Future BADRAG events

Until it is safe for CAMRA members to gather in groups, there will be no BADRAG trails or other gatherings. But don't forget ...

Great British Beer Festival Winter At Home 2021 – the festival is returning with an at-home beer experience, running from 19-21 March 2021. For more information, please visit the website at www.winter.gbbf.org.uk.

Laurie Gibney

Lockdown news from Left Handed Giant

Despite us currently being in our third national lockdown, Left Handed Giant (LHG) have continued brewing at both their St Philips site in east Bristol and their brewpub at Finzels Reach in the city centre, albeit less frequently than a year ago prior to the COVID-19 pandemic. Most of the output is currently going into cans, with the remainder going into five-litre mini-kegs.

Beer can be purchased via their on-line shop, with free local delivery on orders over £20 to addresses within a three-mile radius by road of the St Philips brewery. Deliveries take place from Tuesday to Friday, with same-day delivery of orders placed prior to 2 pm. National delivery is only £4.99, with free delivery on orders over £30.

LHG brew a wide range of beer styles across their two sites. The St Philips site produces hop-forward IPAs, fruited sours and imperial stouts, whereas the focus at Finzels Reach is on lower-strength sessionable beers and unfiltered lagers. Bearing in mind the brewing heritage of the brewpub site, the recent launch of *Dark Mild* may not be as surprising as it first appears. The brewpub resides on the grounds of the former Georges (Bristol Porter) brewery, founded in 1788 on Bath Street and eventually dominating the banks of the floating harbour from Bristol Bridge to St Philips bridge, which was taken over by the Courage brewery in 1961



and subsequently closed in 1999. Some 20 years later, LHG breathed new life into a space with such brewing significance.

Georges was famed for its Bristol Porter, a relatively strong dark beer that was ubiquitous in the late 1700s and early 1800s. As porter rose in popularity, a more robust version (stout porter) evolved that eventually became popular enough that 'porter' and 'stout' began to develop their own individual identities. They both contain most of the same ingredients (like the dark, roasted grains that give them their signature black colour) producing many of the same nutty, chocolatey and coffee-like flavours, with stouts tending to be a bit stronger and having a bit more roasty bitterness. Today, porter is characterised as being more hoppy and fruity than stout.

The term 'mild' has not always referred to a specific beer style. It was originally used as an indicator of freshness; in a time when most beer was aged prior to sale, mild was sold as a strong, cheap, fresh drink to be consumed in quantity. Its popularity grew as drinkers started to demand a slightly sweeter and less aggressively hopped beer than porter. Frequently exceeding a strength of 6%, it was not until the 1900s, when wartime restrictions necessitated weaker beers, that mild took its current form as a low-strength beer (3% - 4%). Nowadays it is usually a dark brown malty beer, with little hoppiness and a fruity flavour. It was Britain's favourite beer for many years, the combination of easy-drinking and great flavour making it a hugely popular, cheap refresher after a hard day of manual labour. However, the sharp drop in the numbers engaged in manual work from the 1960s onwards saw the sales of mild plummet.

The emergence of CAMRA in the 1970s and the renewed interest in traditional beer styles has ensured that mild is still available today, albeit in relatively small quantities. Usually the preserve of family or regional brewers, the past decade has seen mild being added to the portfolios of microbreweries looking to add another string to their bow as they extend their arsenal of products to include heritage beer styles. Against this backdrop, LHG have launched their *Dark Mild* (4%); paying homage to the historic site of their iconic brewpub. It has a rich mahogany hue and features notes of English hedgerow berries, smooth caramel and lightly roasted malt. Currently available in cans, it is planned to release it in cask later this year.

Keep an eye on the LHG website and their social media for the latest news from them during the current lockdown and the transition to the 'new normal'.



www.lefthandedgiant.com

Dave Graham

Bristol Pubs Group

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

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

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



The Giant Goram, the last pub in Lawrence Weston: Could it reopen?

Background to the Pub

Built in 1959, the Giant Goram was the last remaining public house (out of five) in Lawrence Weston, a large council estate on the outskirts of Bristol. The Goram is locally listed for its architectural, historic and communal values.

The Goram ceased trading in September 2019 following its purchase by a developer from the Wellington Pub Company. The pub had been registered as an Asset of Community Value (ACV) prior to the sale, but this lapsed when the nominating body, local community group Ambition Lawrence Weston (ALW), were unable to submit a bid for purchase.

A month following the purchase, the developers applied for planning consent for demolition and change of use to residential, proposing to replace the pub with seven new homes. The application was refused in principle by Bristol City Council (BCC) in February 2020. Amongst the reasons given were the failure to provide evidence of unviability and the lack of any alternative provision within reasonable walking distance.

The developers appealed the decision and an online hearing was held by the Planning Inspectorate on 12th January 2021. The decision, issued on 4th February 2021, dismissed the appeal and upheld BCC's decision to refuse planning consent.

Applicable Planning Policies

Various local planning policies have been relevant in this case, but of greatest interest to CAMRA is BCC's policy DM6 'Public Houses'. In summary, this policy recognises the importance of public houses to local communities and affords them a high degree of protection. Change of use will only be granted when it can be demonstrated that either the pub is "no longer economically viable" or that a "diverse range of public house provision exists within the locality."

In terms of viability, DM6 specifically references the CAMRA Viability Test and requires applicants to provide a detailed report based upon it for independent review.

Alternative provision, according to DM6, must "collectively continue to meet the needs and expectations of the whole community. This will include a good choice of pub environments offering a diverse range of services and community and leisure activities."

Furthermore, such provision must be within "a reasonable walking distance." This is not defined in the policy, but precedent, other BCC documents and authoritative sources have established this to be within the range of 800 to 1,200 metres.

Appeal Decision

The inspector found that neither of the key requirements of DM6 in terms of viability or alternative provision had been met. In his ruling, Planning Inspector John Wilde said that, in determining viability, "regard should be had to the Campaign for Real Ale's public house viability test (VT)' saying the test for viability as set out by CAMRA comprised 11 criteria, including an assessment of local trade, customer potential, competition, parking and flexibility of the site.

He said: "The evidence before me does not deal in any detail whatsoever with any of the above issues. It does, however, deal with the marketing that has been carried out."

Wilde said the pub had been put on the market most recently during the pandemic and by a residential estate agency rather than a specialist licenced premises agent. He noted that "while former owners, the Wellington Pub Company, which sold the property in September 2019, may not have seen it as a profitable enterprise, I am not persuaded that other models of ownership/operation have been fully considered and could not be successful... It has not been demonstrated that the pub is no longer economically viable or that a diverse range of public house provision exists within the locality."

Wilde said the council's planning policy required existing community facilities to be retained unless there was no longer a need, saying: "To my mind the Giant Goram has to be defined as a community facility. It is the last of the original five pubs in Lawrence Weston, a community that has also lost many of its other facilities. Further housing in the community is due to be developed in the near future. It has not been shown that there is no longer a need to retain the pub."

He found the general assertions of unviability, submitted by the consultants and marketing agents on behalf of the appellants, to be unpersuasive; one document was even described as being given "little weight."

Wilde was also critical of a lack of detail regarding previous attempts to recruit a tenant and market the premises, although he noted this had been attempted at various times since 2007. He also noted that no evidence had been provided to justify the sale price nor put it in the context of similar businesses in the area. On alternative provision, the Inspector found that the nearest pub was 0.6 miles from the Goram, and even further for a substantial part of the estate.



He said that there was indeed no alternative provision at all within reasonable walking distance, (citing the 'Manual for Streets' as a reference), and: "It cannot be said therefore that a diverse range of public house provision exists within the locality."

Wilde found that "it has not been demonstrated that the pub is no longer economically viable or that a diverse range of public house provision exists within the locality." He concluded that the potential benefits of the development did not outweigh the conflict with the Local Plan and the appeal was dismissed.

Significance of the Decision

We are not aware of any previous planning appeal finding (favourable or otherwise) in the context of DM6; as far as we know, DM6 has not previously been tested in this way.

It is tremendously heartening therefore to have such a clear decision, upholding the validity of both DM6 and the CAMRA Viability Test; this is highly significant in that it sets a precedent that is likely to be relied upon in many a Bristol pub planning battle in the months and years ahead, especially as we could see a significant number of closures and sales post-pandemic, with associated applications for change of use.

This decision provides CAMRA and local communities with valuable ammunition and should boost the confidence of planning officers to uphold local policy in the knowledge that it can be defended at appeal.

Bristol is fortunate in having a Local Plan that sets out such a clear and robust policy in respect of pubs. This clarity and robustness enabled us to submit a strong objection to the original planning application, based solely on material planning considerations and to reinforce this in a further submission to the planning inspectorate. In both cases, first the BCC planning case officer and subsequently the planning inspectorate were presented with clear policy requirements that had self-evidently not been met.

Had DM6 been less clear, more general, or vague in its wording, less stringent in the need for evidence, then we might have found it much

harder to challenge the developer's bland assertions that the Goram was not viable.

Local councillor Jo Sergeant said, "I'm delighted that we managed to save Lawrence Weston's last pub from demolition. Local pubs can serve a vital role in keeping communities together. I look forward to working with residents to develop a community pub that's right for Lawrence Weston."

Members of CAMRA's Bristol Pubs Group supported the local community in objecting to the planning application and subsequently in making submissions to and attending the appeal, and are extremely happy with the result of this appeal, both for the Giant Goram and for the wider implications of this landmark decision.

As it now stands, developers are going to have to work much harder than they did in this case if they want to get their hands on Bristol's pubs! And CAMRA will be waiting for them.



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Mary Wright RIP

Rest in peace, Mary Wright, landlady of the heritage pub, the Luppitt Inn, and cover girl of *Pints West* 125.

We are told: "Mrs Wright passed away peacefully at home on 23rd December. She was 98 and ten months. She did not have Covid but did have her first anti Covid injection the previous day."

Mary was buried during a private service at Luppitt church on 6th January.

That particular issue of *Pints West* is still available, with an article on Mary and the pub on page 17:

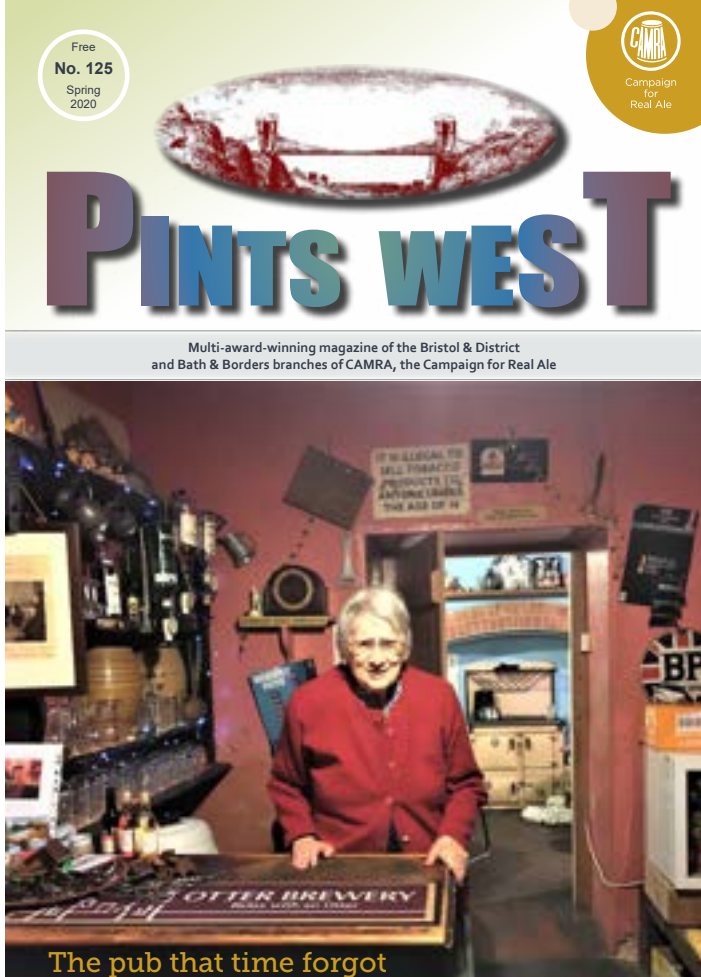
www.camrabristol.org.uk/PW125.pdf

Old Bank delivering

The **Old Bank** in Keynsham is doing a weekend home delivery service, from 6pm on Fridays, and from mid-afternoon Saturdays and Sundays. It's just £10 for four delicious pints of real ale with free delivery (within six miles of Keynsham).

Landlord Simon Sherwell says to please send a direct message via their Facebook page if you would like some. Payment can be by cash on delivery or by bank transfer. Regular postings on the Old Bank's Facebook page state which beers are on that week, with at least two changing beers available.

Free
 No. 125
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PINTS WEST

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

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Pete Tiley leaves the Butcher's Hook

Pete Tiley has let it be known that he will not be returning to the Butcher's Hook in Thornbury after the lockdown. In a message he posted on Facebook in February he said:

"It is with a heavy heart that I write to tell you that we will not be returning to the Butcher's Hook when all this is over. Sadly, we didn't make it through...

"Whilst I'm obviously devastated, I am also extremely proud of the pub we created which has provided me with a wealth of memories and zero regrets. In two short years we won a CAMRA Pub Design Award, got listed in the *Good Beer Guide*, hosted beer tastings, cider tastings, Cheese Club, community quizzes, amazing live music, beer festivals, tap takeovers, launched a community hop growing project and carried out many other daft ideas, too numerous to mention. We've had a huge amount of fun and made some wonderful friends – we hope you did too.

"From my perspective, the purpose of a pub is not to sell products to people, but to bring them together and form friendships. I'd like to think we did that and those friendships will long outlive the Butcher's Hook.

"I would like to thank each and every one of you that has supported us, all of our fantastic suppliers and of course all of the staff who worked here and put such hard work and dedication into the pub. In particular I would like to thank 'Jerry the Cheese' (or 'Cheeses of Nazareth' as we like to call him) for bringing us such delectable cheese, tremendous support and a lot of laughs.



"If you enjoyed what we did, we'll be cracking on with more beer, cider and cheese-based antics at our sister pub The Salutation Inn in Ham. (Jerry will of course be with us!) Hopefully we'll see some of you over there for a beer or two in the spring."

Fearing the pub's closure, Mike Jackson of the Bristol Pubs Group responded...

Pub closures are always disappointing. Pub closures due to Covid-19 are miserable. But when I heard of Pete Tiley's decision not to return to the Butcher's Hook in Thornbury after this dreadful pandemic finally permits some social gatherings, I was dealt a hammer blow.

I visited that pub in 2018 and speaking to Pete about the thinking behind Butcher's Hook was a breath of fresh air. Here was a pub business oozing with positivity on so many counts, all of which are at the fore of my very existence; localism, good ethics, community, honesty and the preservation and enhancement of fine architecture. The pub went on to be awarded 'Highly Commended' in CAMRA's 2019 Pub Design Awards as well as entering the *Good Beer Guide* in its first year of eligibility.

In 2018 I wrote in these pages: "Conversation should be king, and a sense of well-being, good ethics and local pride will engage customers into supporting a modern forward-looking business built on strong traditional values." That was the Butcher's Hook, nothing more, nothing less.

Pete Tiley should be very proud.

...however Alex Major is taking on the Butcher's Hook

It may be sad news about Pete Tiley leaving the pub, but it's by no means the end of the Butcher's Hook. The good news is that just as this edition of *Pints West* was about to be published we received a message from Alex Major who has the Famous Royal Navy Volunteer (Bristol) and the Nettle & Rye (Clifton) to say that he will be taking over the Butcher's Hook and aiming for a 17th May reopening. (Hopefully we'll have more on this for a future edition.)

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www.clevedonbrewery.co.uk

Clevedon Brewery mini update

"Clevedon Brewery are continuing to operate as in previous restricted periods, i.e. offering a collection and delivery of their core range of beers. Brewing capacity has been reduced accordingly."

Richard Aldridge

News from Bath & Borders

Snippets of news from pubs in the branch area

Hungerford Arms, Farleigh Hungerford

The freehold of this roadside, formerly successful food-orientated pub, which lies close to the ramparts of Farleigh Castle, has been sold by Wellington to a developer, who has recently submitted a planning application for conversion to residential use. A local resident has started a Facebook campaign against the change of use and the branch is providing support to this effort.

Prince of Wales, Dilton Marsh

This village pub, listed as an Asset of Community Value in early 2019, closed in May with the departure of the previous landlord. The parish council debated whether to mount a community bid for the pub at a meeting in August but decided against doing this. The freehold was put up for auction in September but did not sell. It is now being advertised for sale again as a commercial property with local firm Cooper & Tanner, the selling agents. We are hopeful that it will sell this time to somebody serious about running it as a pub. It's the last remaining public house in the village.

A new tap-house in Warminster should be on its way . . .

Planning permission (subject to conditions) has been granted to convert the former Touch of Tradition shop at 9-10 George Street, Warminster, into a tap-house, the first such outlet in Warminster. This is very much a new project by Dan Keene, the former landlord of the currently closed **Organ Inn**, which, under his governance, won many awards, including branch overall Pub of the Year in 2019, and in two other years branch Rural Pub of the Year. The planning application went through with a large amount of local support. We wish Dan well in his new venture.

. . . whilst at the Organ Inn

The owner of the award-winning pub, Four County Inns, is seeking an "inheritor" to take on the Organ from whenever Covid restrictions are lifted. There is in fact an advert in the March edition of the online *What's Brewing*. The Organ is being offered free-of-tie and interested parties already having a personal licence is considered essential.

Bath Arms, Crockerton

This handsome old village pub, just off the A350 south of Warminster, is under new ownership. It's one of three pubs called the Bath Arms in the local area. This one closed quite suddenly two or three years ago and had been in limbo ever since. The good news is that it looks on course to reopen later this year. The pub was bought from Wellington by the Chaffinch Pub Company in November 2020. The new owners are undertaking a large-scale renovation of the building, including a new roof and rewiring. Meanwhile a new kitchen is being fitted to add a gastro element to the pub. There will be no brewery tie, with beers, ciders and lagers to be sourced only from Wiltshire and Somerset breweries. The plan is for the Bath Arms to be ready for reopening in the summer.

George & Dragon, Erlestoke

Slightly outside the Bath & Borders branch area, this former Wadworth's pub has also been recently acquired by the Chaffinch Pub Company. Erlestoke is on A3098, which weaves its way out of Westbury under the escarpment of Salisbury Plain in a roughly north-easterly

direction. The George & Dragon, the only pub in the village, had been closed for around eight years, so this is excellent news. Paul Gardner of Chaffinch has confirmed that renovating and refurbishing the George & Dragon will be the company's second project following the reopening of the Bath Arms. Both pubs will be strong on serving locally made beers.

Hop Pole, Limpley Stoke

The freehold of this long-closed village pub, off the A36 to the north of Bradford-on-Avon, is still on the market. Current owners are Wellington, who rejected an offer from the Limpley Stoke community to buy the pub last year. Limpley Stoke Parish Council's *Inn sub-committee* remains in existence and is monitoring developments.

Panborough Inn

A planning application to convert the Panborough Inn on the Somerset Levels west of Wells into a private house has been granted by Sedgemoor District Council, despite over 40 objections from members of the public and local parish council. The Panborough Inn was an attractive, food-orientated and well-used pub. However, it closed in 2014 and was bought by the present owners in 2016. An earlier application for change of use to a private dwelling was made in August 2019 but later withdrawn due to concerns by the planning authority about the lack of marketing that had taken place to sell the premises as a going concern. The pub was remarketed in late 2019 with a guide price of £485,000 but only attracted a small number of viewings. We understand that neither the parish council nor any local group made any application to register the Panborough Inn as an Asset of Community Value and one wonders if this may have played a part in sealing its fate.

Pubs up for let

The branch has become aware of three pubs, all owned by national chains, being advertised for let. These are the **Full Moon** at Twerton, on the western edge of Bath, an Admiral Taverns-owned pub; the **Rose & Crown**, Warminster, also an Admiral pub; and the **Punch-owned Butcher's Arms** in Farnborough, to the south-west of Bath.

Steve Hunt

Advertisement

Experienced Manager Required

Abbey Inns Ltd are a multiple-pub operator in Bath. We are looking for a passionate person to manage one of Bath's gems.

The Star Inn, Bath

The Star Inn remains a classic example of an untouched multi-roomed English public house, where beer is still served from the jug. First licensed in 1760, the Star Inn retains many of its original features including 19th century bar fittings and wooden benches. Described by CAMRA (the Campaign for Real Ale) as a 'rare and unspoiled pub interior of outstanding historic interest', the Star Inn is listed on the National Inventory of Heritage Pubs.

Are you friendly, enthusiastic about real ale, enjoy the pub trade and looking for a new challenge?

If so please email your CV to: simon@abbeyales.co.uk

Plain Ales: winner of bronze medal in Champion Winter Beer of Britain

We're very pleased to announce that one of our branch's breweries, Plain Ales, won the bronze medal in the *Stouts* category of the 2020 Champion Winter Beer of Britain competition for its thoroughly delicious *Inncognito*. The award was actually won a year ago at CAMRA's 'Great British Beer Festival Winter'. We had planned a presentation at the Organ Inn, Warminster, in early April of last year, but this was scuppered by the first national lockdown.

A low-key presentation took place at the brewery, based on a small industrial estate between the villages of Sutton Veny and Longbridge Deverill, south of Warminster, on Wednesday 16 December, when CAMRA's brewery liaison officer for Plain Ales, Richard James, presented head brewer James Timoney (pictured) with the certificate.

James has been concerned about the impact of Covid restrictions and repeated lockdowns on the pub trade and, late last year, started bottling his beers for the first time. This is going well. Meanwhile he is in negotiations to acquire an additional section of the commercial unit, out of which the brewery operates, for storage. Following the success of a crowd-funding appeal James is planning a small tap room with a bar and some outside seating, which he hopes to be ready and open by the summer.

Steve Hunt (photo by Richard James)



Twisted Brewing's home deliveries

Twisted Brewing in Westbury is operating at a reduced capacity, but still making their beers available for people to enjoy at home. Twisted's Andy Murray explains:

"Our daily routine has taken a back seat for the foreseeable future and we are trading almost purely as a direct delivery service into our local area. We have a range of mini-casks and bottles available on a daily service and have developed a regular round.

"We are still operating at a lower level, brewing our core beers and delivering to those pubs that have started a delivery service themselves. Those pubs, delivering fine foods, beer and, well, the pub experience, are our inspiration – well done for your resilience, innovation!

"We're here to help if you need any beers. We'd love to see you soon. So, give us a shout if you're in need and we'll race over. We'll continue to communicate regularly, providing updates on what we're doing.

"Many thanks to all those people and pubs that continue to support us. Together, we'll get through this. Above all else – stay safe!"

You can order your Twisted beers, for free home delivery within 10 miles of Westbury, by calling 07512 261914 or emailing: info@twisted-brewing.com

Further information on home delivery can be found at: www.twisted-brewing.com/home-delivery

Twisted Brewing is also on Brew2You (www.brew2you.co.uk) from where you can also order their beers, the direct link to it being: www.brew2you.co.uk/store/434



Update on Kettlesmith Brewery

Kettlesmith continues to thrive through the various lockdowns and is delivering its beers both locally and nationwide. If you live within 10 miles of Bradford-on-Avon delivery is free, otherwise it is £6.99.

As well as their five-litre mini-kegs they also have three-litre pouches and 440ml cans. All of their main range of ales are available in each type.

As well as their main range, Kettlesmith produce their one-off and experimental range of *White Label* beers, and their latest is the *Dubbel Espresso*, a strong, dark abbey-style ale. Brewery owner Anthony writes: "We used White Labs' WLP500 as the yeast strain which is sourced from a Belgian monastery. The base beer turned out great – rich and malty with dried fruit, chocolate and molasses flavours. We brewed shots of espresso and added small quantities to the *Dubbel* in the region of 0.5-1.0%. Success!"

Hopefully, all conditions being met, Kettlesmith will open its outside tap in April so that we can all enjoy their excellent beers. In the meantime, visit them online at www.kettlesmithbrewing.com and put your order in!

Denis Rahilly

Update on Frome Brewing



Frome Brewing's head brewer Rik Lyall

Frome Brewing has introduced a new beer and relaunched one from its back catalogue. The reintroduced beer is *Voodoo Elderfizz*. The original *Elderfizz* was a popular offering from the brewery's Milk Street days. The revamped version is a sour beer and forms part of Frome's *Voodoo* series. The beer is flavoured with elderflowers and fermented using a wild yeast gathered in a graveyard in Philadelphia. Crisp and refreshing, it is hazy and golden, and has aromatics of elderflower, grapefruit and pineapple.

The brewery's new beer is *Madness Plants Mirrors in the Desert*, an 8% double IPA, which is only available in cans.

Steve Hunt

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Lost and Grounded Brewers add Helles Unfiltered Lager Beer to core range

Bristol-based Lost and Grounded Brewers have added a new core beer to their range, *Helles - Unfiltered Lager Beer*. The beer has been available in 440ml can, 500ml bottle and draught from the 18th February.



About the beer, co-founder and head brewer Alex Troncoso states: "It is no secret we love lager: we operate a state-of-the-art brewhouse, complete with a lactic acid plant (traditional German method for naturally adjusting acidity), to produce beers with balance, nuance and depth of character. Gentle and balanced, our Helles exemplifies everything we aim to achieve as lager brewers."

Co-founder and creative lead Annie Clements adds: "In 2021 we are excited to have added our first new core beer since 2017, a soft, bready and floral version of an unfiltered Helles at 4.4% ABV. We've been trading for four years and feel it is a natural progression to add a light, easy-drinking lager to the core range, to stand alongside our flagship beer, *Keller Pils - Hop Bitter Lager Beer*."

About Lost and Grounded

Founded in 2016 by Australian expats Annie Clements and Alex Troncoso, Lost and Grounded are Bristol-based brewers of fine lagers and Belgian-inspired specialty ales. Known for their flagship *Keller Pils*, the brewery prides itself on the production of unique and distinctive beers. Originally a chemical engineer with a post-graduate degree in Brewing Science and an MBA, Alex is a highly-regarded brewer having held positions as head of brewing at Little Creatures in Australia and brewing director at Camden Town Brewery in London. Annie, originally a social worker with a passion for art, writing and design, is the company creative lead and manages communications and branding. The brewery achieved strong sales in 2020 and is currently planning further expansion in 2021 to meet forecast demand.

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www.lostandgroundedstore.co.uk

Lost and Grounded's beers are unfiltered and contain live yeast like any other can-conditioned or bottle-conditioned beer.

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

All are available in navy, black, bottle green, grey, red, dark royal, purple and burgundy, and in sizes S, M, L, XL and XXL. All except the fleeces are also available in jade, sky blue, gold and white.

The best way to order yours is to send an email with your requirements, including your name and address, to:

clothes@camrabristol.org.uk

You will then be contacted with instructions on how to pay (preferably by bank transfer).

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

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Bedminster, Bristol BS3 5NG**

along with a cheque for the correct amount, made payable to:
CAMRA Bristol & District

Please allow up to four weeks for delivery.



Prices, inclusive of postage and packaging, are:

T-shirt	£16.00 each
Polo shirt	£19.50 each
Sweat shirt	£21.50 each
Fleece	£25.50 each

Oakhill Brewery Railway

Oakhill village and brewery

Oakhill is a village in the south west corner of the Bath and Borders CAMRA area, situated on the A367 between Stratton-on-the-Fosse and Shepton Mallet. Out of lockdown, the Oakhill Inn serves one regular cask beer (Stonehenge Oakhill Bitter) and three changing guest ales sourced from local and regional microbreweries. Although there is no longer a brewery in Oakhill, the village has a long and illustrious brewing history. The substantial Oakhill Brewery, founded in 1767 by Jordan and Perkins, was located on the High Street and benefitted from the availability of the local Mendip spring water which gave beers their unique character. The brewery was renowned for its Oakhill Invalid Stout which at one time was brewed in larger quantities than Guinness. The brewery was the principal employer in the village and was responsible for the considerable expansion of housing for employees. Although the brewery itself was demolished and houses erected in 2005/06, the associated malt houses are still standing and were converted into private housing in 2013/14.



Oakhill malt houses, now private accommodation

The brewery railway

By 1904 the brewery produced between 2,000 and 2,500 barrels of beer per week so a narrow gauge railway was constructed from the brewery to the nearest main line railhead at Binegar station on the Somerset and Dorset Joint Railway (SDJR). Cart horses, replaced by a steam traction engine, had previously been used to transport the beer, a distance by road of 2.5 miles. The railway was 2 ft. 6 in. gauge and the wagons were hauled by two 0-4-0T locomotives, Mendip (Bagnell saddle tank) and

Oakhill (Peckett saddle tank). See images of the locomotives and brewery staff at these clickable links:

www.flickr.com/photos/42009063@No8/6938174068

www.flickr.com/photos/42009063@No8/6938174816

The railway existed from 1904 to 1921 and had to climb gradients of up to 3.3%. A three-section viaduct with individual spans of 40 ft. was built to span the valley at Binegar Bottom. The author was intrigued by scattered references to the brewery railway and was inspired to discover any remnants of the line which might still exist. The approximate route of the brewery railway, explored on foot, is indicated on the sketch map on the next page.

Following the path of the railway

Start at the malt houses and walk westwards along the High Street. After a short distance a public footpath to the left (Brewery Lane) leads to the busy A37. Halfway along the path, on private pasture land, a slightly raised section of track bed can be seen along which horse jumps have been placed. The track bed can just be discerned using Google maps satellite view.

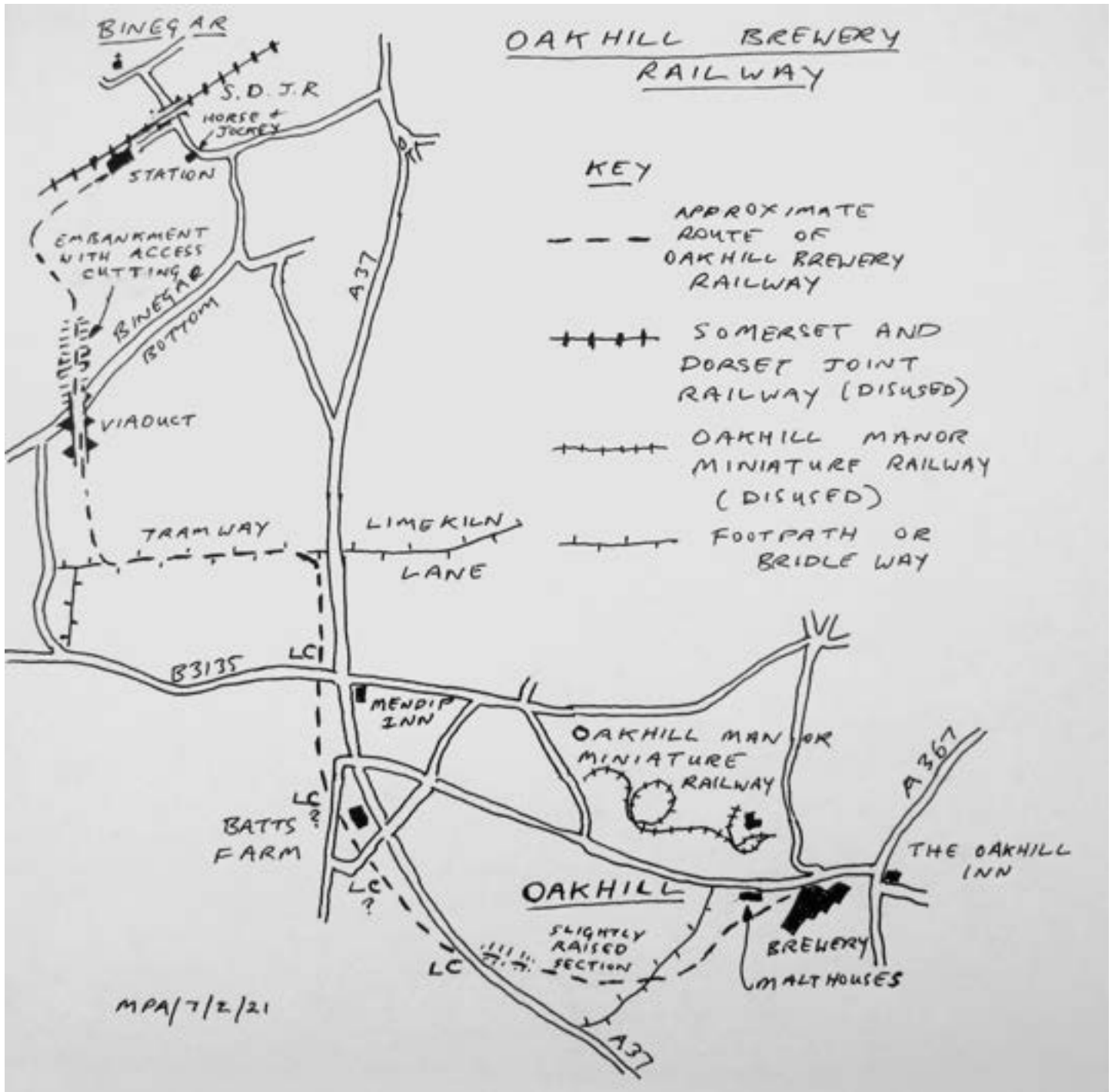


Slightly raised section of track bed south of Oakhill village

After crossing two fields, the line passed through a small wood where it crossed the A37 via a level crossing (LC) of which there is no trace. The track turned north across fields to pass Batts Farm and crossed the B3135 opposite the Mendip Inn on another level crossing. An archive photo of a brewery train near Batts Farm can be found at:

www.flickr.com/photos/42009063@No8/7084248125

Where Limekiln Lane crosses the A37, the line turned westwards along what is now a bridleway. The line didn't require a Light Railway Order because the track crossed private land and because of its short life (1904-1921) there is little evidence of its existence on Ordnance Survey maps. However, the OS map surveyed in 1902 includes a section of tramway, the route of which was closely followed by the brewery line.



Approximate route of Oakhill Brewery railway from Oakhill to Binegar



Tramway featured on 1902/1904 OS map



Author at Binegar Bottom

The most obvious remains of the line can be found at Binegar Bottom where the three section viaduct spanned the valley depression supported by masonry pillars. A photograph of Oakhill crossing the viaduct can be accessed at:

www.flickr.com/photos/42009063@No8/7084246557

In the period photograph, looking north-east, the viaduct slants across the lane and the masonry wall abutment on the left hand side can still be found amongst the vegetation. The abutment is the end of a substantial embankment which follows the edge of a wooded area, northwards. The top of the embankment is heavily overgrown with trees and brambles and difficult to access, but by following the course of the embankment through the wood a break is discovered where a track links the wood to open fields beyond. The masonry walls are impressive and very solidly constructed.



Cutting through embankment



Stone retaining wall of access cutting

The gap (just visible on current OS Explorer sheet 142) would have been spanned by a short bridge. On the 1929/1939 OS map, the embankment is marked with a section of viaduct across Binegar Bottom. However at this stage the brewery line had been removed after its closure in 1921.

At the northern end of the wood the original track bed passes through a cutting on private land and the line continued across



1929/1939 OS map of Binegar Bottom with embankment

fields to Binegar station where the track terminated alongside the SDJR line in an open-sided transfer shed. Here the barrels were offloaded onto a wooden platform and transferred to standard gauge wagons for distribution. The transfer shed has since been converted into two homes called Mendip House and Oakhill House after the two brewery engines and the Station Master's house is also a private home.



Binegar SDJR station building, formerly a goods shed, now Mendip House and Oakhill House

It is easy to locate the path of the SDJR on current OS Explorer sheet 142 and a bridge abutment by the approach road to Binegar station is imaged here. Just down the road is the Horse and Jockey pub which under normal circumstances serves Butcombe Original as the regular cask ale plus one other guest ale.



Bridge abutment on dismantled SDJR at Binegar



Horse and Jockey, Binegar

Oakhill Manor Miniature Railway

Pints West readers enthused by railways may be surprised to know that Oakhill village possessed a second steam railway which served Oakhill Manor when it was open to the public from 1978 to 1986. The Manor housed a collection of transport models and the 1,100 yard, 10.25" gauge miniature railway ran from the car park to the house, owned by Walter Harper. The location of the track is seen on my hand-drawn map above, and included a spiral, short tunnel and bridge. Dynamite was used to blast rock to form cuttings. Some of the aluminium alloy rails are still visible in the undergrowth on private land. Video links to the miniature railway are listed at the end of this article.



Rails still in place on the Oakhill Manor Miniature Railway

Returning to Oakhill Brewery, the business changed hands many times, and the brewery was severely damaged by fire in 1925. The last owner was local businessman Reg Keevil who ran the brewery from 1984 and moved the brewery to the Malthouse site in 1993 where it operated as New Oakhill Brewery until closure in 2004 when Gary Lumber was the brewer. In conclusion, Oakhill has a fascinating brewing and railway history and it is set in delightful Somerset countryside and well worth exploring. See the archive below for further information.

Martin Ansell (February 2021)

Archive *(click on blue links to access directly)*

<https://www.ashwickparish.org/home/oakhill-brewery/>

<https://www.somersetheritage.org.uk/record/23086>

https://en.wikipedia.org/wiki/Oakhill_Brewery

https://www.steamlocomotive.com/locobase.php?country=Great_Britain&wheel=o-4-o&railroad=obr *steamlocomotive.com*

<https://historicengland.org.uk/listing/the-list/list-entry/1058449>

Historic England (includes map of part of the miniature railway track)

<https://www.flickr.com/photos/v890/sets/72157617907280276/>

Oakhill Manor Railway Flickr

<https://maps.nls.uk/view/101724841>

OS Somerset XLI.NE, Revised 1902

<https://maps.nls.uk/view/101460934>

OS Somerset XXVIII.SE, revised 1929

<https://whatpub.com/pubs/BAT/278/oakhill-inn-oakhill>

WhatPub Oakhill Inn

<https://whatpub.com/pubs/BAT/141/horse-jockey-binegar>

WhatPub Horse and Jockey

<https://www.youtube.com/watch?v=pLMgKa1bQP0>

Oakhill Manor Railway Film 1976

https://www.youtube.com/watch?v=gV__tiW61sk

Oakhill Manor Railway Film 1984

<https://www.flickrriver.com/photos/trainsandstuff/3689575941/>

Oakhill Manor Railway poster

<https://www.flickrriver.com/photos/42009063@No8/sets/72157629831245527/>

Oakhill Brewery Railway photographs

Vic Mitchell and Keith Smith, "Bath to Evercreech Junction", Middleton Press, 1988.

Section on Binegar station.

Nailsea MicroPub: life during lockdown

Nailsea MicroPub opened at the end of September 2019, never expecting what was to follow – opening and closing during a very telling period for everyone. Everything considered, they have done remarkably well during the pandemic. During the first lockdown, Mark and Carolyn acted quickly and decided to operate a takeaway and delivery service. During subsequent lockdowns and tier restrictions, they have provided as much as the rules allowed. For the current lockdown, that is of course delivery only.

Mark has continued to source different cask ales from mostly local breweries and occasionally further north. Back in July 2020 they added also started doing cans and bottles, something that their loyal



customers were delighted to see as this offered them something different. Marks says that recently they've taken on a local Nailsea cider by Brakes of Youngwood Farm.

If 12th April is still the date when pubs are allowed to open for outside drinking and takeaways, then this is what they'll do. Marks says, "We have invested in new tables and chairs for the patio outside and we can't wait to reopen and serve our customers again."

In the meantime, why not take advantage of their home deliveries? Keep an eye on the Nailsea MicroPub Facebook page where Mark posts regularly with details about the beers that happen to be on that week. Message him and he'll get back to you.

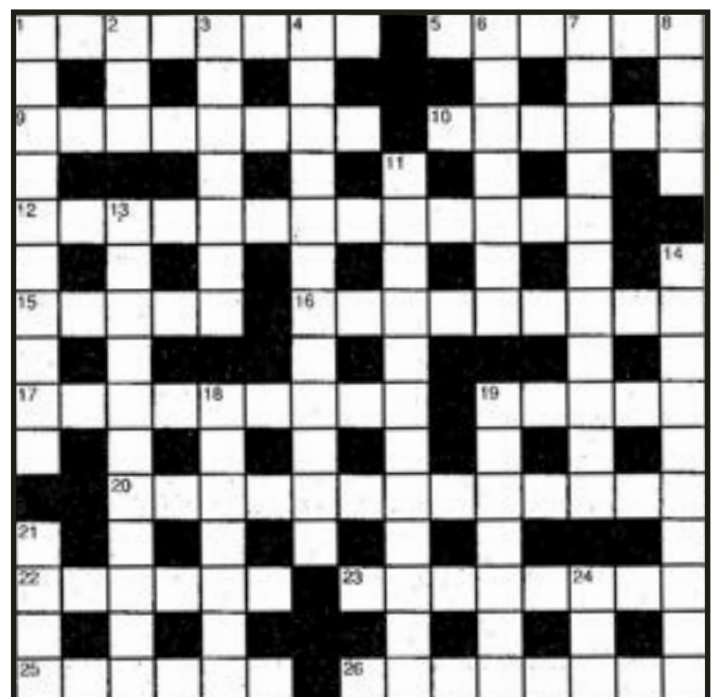
Cryptic Crossword

ACROSS

1. Ex PM's favourite tippie? (5,3)
5. Closed Welsh brewery – send for the smart Thunderbird! (6)
9. A rebel from Hop Stuff brewery (8)
10. Almost starry lager (6)
12. Characteristic of USA – Budweiser for example (9, 4)
15. Sugar found in tonic in glass (5)
16. Tipsily stand and pees with skill (9)
17. Pleasant venue at last near, I can get blotto (4,5)
19. Partly fill a mash tun with this beast (5)
20. A toast to all the heavenly nurses! (6,5,2)
22. Heard the pub provides drinks that are still to be dealt with (2-4)
23. Publican has permission to accept first Everards (8)
25. Get S.A. delivered to your residence. Most sensible (6)
26. Sounds like the ideal top for a non-alcoholic drink (3-5)

DOWN

1. Rugby club visits two pubs, then Ian's joined them (10)
2. Possess beer from Newcastle but not British (3)
3. Constantly complaining about horse and top groom consuming gin (7)
4. LA ale bar for mixing with female aristocracy (4,8)
6. Robin Hood's old drinking haunt in Bristol (7)
7. Where you'll find a hogshead of ale (2,5,4)
8. A small pale gets the bird (4)
11. Naff drink can make me ill, a danger when mixed (5,3,4)



13. Place tonic about right for famous axeman (4, 7)
14. Mens' carpet – slippery steep slope (10)
18. New fag-ash upset Brewdogs (7)
19. Lingers with drunken toilers (7)
21. Slip back a beer (4)
24. Starts on second Kent IPA for winter sport (3)

Compiled by Pete Taberner
(Solution on page 56)

CAMRA MEMBERSHIP COUNTS

Campaigning for pubs, pints and people since 1971.

We're leading the fight to keep pubs alive and thriving in every community, serving a broad selection of quality ales and ciders.

Here's how CAMRA makes a difference

www.camra.org.uk/campaigns

Our Campaigns ▼

Promoting live beer, cider & perry

CAMRA promotes local, small and independent producers. Initiatives include *LocAle* (promoting locally brewed ale) and the *Real Cider Served Here* scheme.



Helping you save your local

Our in-depth pub-saving guides for England, Scotland and Wales, and advice on Assets of Community Value listing and Community Pub Ownership, provide campaigners with all the tools required to save your local, if it is under threat.



Lobbying Government at all levels

CAMRA members across the UK actively lobby their MPs, devolved elected representatives and councillors via email and social media. Our branches talk to politicians about a range of vital topics including taxation, regulation and consumer choice.



Pubs as a force for good

Pubs play a vital role in tackling loneliness and social isolation, foster community spirit and encourage social interaction. Research commissioned by CAMRA found that people with a local pub are happier, have more friends and are more engaged with their local communities.



Pub Company Reform

CAMRA campaigned for over ten years to introduce a Pubs Code and Adjudicator in England and Wales, to address the imbalance of power between pub companies and tenants. We continue to make sure tenants are treated fairly by pub companies, so they can thrive and run great pubs for us to enjoy, and are seeking a Pubs Code for Scotland too.



COVID Campaign Response ▼

Pulling Together

Our cross-industry campaign supports pubs, clubs, taprooms, breweries and cider makers through the COVID-19 crisis. They need your support now more than ever. We are campaigning on their behalf and providing resources to help them survive. This includes promoting *Cheers for Choice* to ensure beer stocks in reopened pubs, *Brew2You* and *Save our Pubs*.



Brew2You

This digital platform has been a vital tool in connecting beer lovers to local pubs, breweries and cider makers offering takeaway and delivery during lockdowns and beyond.



Speaking up for pubs, clubs, brewers and cider makers

CAMRA is at the forefront of lobbying for better support, and against unfair restrictions during the Coronavirus pandemic. We support a cut in beer duty on draught beer served in pubs to ensure fair competition with supermarkets and changes to the Business Rates system to end the unfair burden on pubs.



For member benefits visit
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The beer on the Tyne was all mine, all mine!

Click on any blue pub name to take you directly to the pub's entry in WhatPub

Fond memories of a very beery 60th birthday trip to Newcastle just before lockdown closed all our pubs

"Celebrating" my 61st birthday with no pubs and with friends not allowed to meet, I got to reminiscing about my superb trip a year ago. My 60th birthday trip was months in the planning, so I will always be grateful that it happened just before the original COVID-19 lockdown. With a birthday on Valentine's Day it has always been vital to plan ahead if I want my mates present. I was delighted that 14 folk agreed to come to Newcastle upon Tyne for all or part of the weekend – so many that I had to stop inviting more to keep things manageable. It was a shame that no womenfolk agreed to come (except Sue first night) – I got the impression that they were all waiting for one to say yes then others would too. That said a number of married men were sent on their way to me, thus missing Valentine's Day. Thanks ladies – that sacrifice was appreciated.

Regular readers of *Pints West* may remember that I spent several years visiting all of the winners of CAMRA's national Pub of the Year competition – 22 pubs spread across almost every corner of the mainland UK. (See footnote for links to the articles.) Approaching my 60th, I had just one pub left to do – the [Beamish Mary Inn](#) in the oddly named 'No Place' near Stanley, County Durham. I decided to spend the eve of my birthday drinking and staying there, then visit the nearby Museum of Northern Life as a birthday treat (I found out that it was closed on Fridays only a week before so that part was dashed). I then thought, "Well, I'm going that far north, why not revisit Newcastle after a 12 to 13 year gap?" Hence the weekend plan was formed!



Beamish Mary Inn

With so many friends agreeing to come, it was crucial to do a lot of detailed planning of possible pubs to visit to avoid chaos. I remembered from my visits around the mid 2000's that Newcastle had a good core of long-standing stalwart real ale pubs – maybe 10 to 12 of them. My other memory was of the predominance of sweeter, malty beers – not my preferred style to be honest.

Using the *Good Beer Guide* and especially CAMRA's WhatPub website (www.whatpub.com), I quickly realised that (like Bristol) there has been an explosion of interest in quality beer of all styles with new venues springing up all over Tyneside. I attempted to make a 'shortlist' of pubs to try and get to. To qualify a pub had to meet one of the following criteria: sell five or more real ales, be a brewpub, be a micropub, or be of historic interest. To my astonishment no less than 43 pubs and bars made the cut in Newcastle alone! This was gonna be tricky! I printed maps for all and marked all pubs on. We were never going to get to them all but we'd have a good go! I made it to 28 over four days. We occasionally split up and another five or six were done by others who missed some of my 28.

On the Thursday I set off by train with close friend, the remarkable Tim Proudman (one time Bristol & District branch social secretary) who faces a constant ongoing battle with the horrible motor neurone disease (MND). He does this with constant good humour and a

smiling face and never complains. Instead of gifts or free beer I had asked for donations to an MND charity and we raised a pleasing £272 that weekend. Tim has always been the undisputed king of the cheap train ticket and he lived up to his reputation. With a bewildering array of split-ticket singles and a railcard, he got us to Newcastle for just £25 each! He had sensibly decided to stay just the first two nights, but I was booked to fly home on the Sunday. After a cheeky two pints at the excellent [York Tap](#) on the station, whilst changing trains, we went on to Newcastle. There we were joined by another friend, Clive Williams, who had trained it up from Hampshire. Another sneaky couple of beers in the [Newcastle Tap](#) and [Victoria Comet](#) by the station, then off to the [Beamish Mary Inn](#) via train to Chester Le Street and taxi. There we found more friends, Ian and Sue Harris, now of Essex, who had driven all the way up especially. They were staying at the pub but not coming on to Newcastle. We settled in for a lovely evening reminiscing in this great old traditional pub that served lovely food with a warm welcome and five local beers. Four of us had the short walk up the stairs to bed and a lovely breakfast in the morning. For reasons that he has tried (and failed) to explain to me, Clive was staying in a B&B about 35 miles away in South Shields, so had to leave after dinner and undertake a journey of two hours by bus and train!

On the morning of my birthday itself, we bade a fond farewell to Ian and Sue, and Tim and I caught the bus back to Newcastle – passing the Angel of the North statue en route. We were early for hotel check in so met up with Mark (aka Yug) from Somerset just over the Tyne Bridge into Gateshead at the excellent new [By The River](#) brewpub literally under the bridge. This bar specialises in weird and wacky brews of all styles and strengths. We also visited a couple more decent pubs in Gateshead before checking in to our hotel on the other bank.

It was now time for most others to arrive. We made the [Head of Steam](#) on the riverside our rendezvous pub as it served food all day. We were joined by Allan Crighton who drove from Cumbria, his brother Sid from Hawkesbury Upton and Phil Cummings from Bristol who flew up together, John Heale who took the train from Somerset, Dave Gray from Cheshire and Nick Curry who flew from Winchester. Plus Clive made another trip in from South Shields!

Once all were present and fed we set off to the Byker area along the north side of the river. This area is very rich in brewpubs and other beery venues. We started at the [Tynebank Brewery Tap](#), a very friendly large venue showcasing their own beers plus guests. They kindly informed us that a brand new brewery and taproom had recently opened a few hundred yards away – had to be done!

Thus we arrived at the [Full Circle Brewery](#), a really impressive modern brewery with a big range of beers, many brewed on site, plus quality food. What a shame that they opened only just before lockdown – I really hope that they can bounce back, along with all the other pubs we visited.

We dragged ourselves away and on to the Newcastle institution that is the [Free Trade Inn](#) with its view of all the bridges and loads of great beer. The nearby [Ship Inn](#) followed, another very good pub. Time was running out so we had to make the [Brinkburn Street Brewery Tap](#) our last stop of a superb day, another great, if crowded, showcase for a local brewery. The only disappointment was that they closed abruptly without calling last orders. Most people sensibly headed off to bed, but a couple of us found another pub near the hotel still open – the name escapes me for some odd reason! A really memorable birthday up until that point! We were amused to discover that Clive and Dave had managed to miss the last train to South Shields and had to taxi it, thus wiping out whatever they had saved by staying further out!

We had planned one of the highlights of the trip for Saturday lunchtime – a trek out by metro to Jesmond to the [Wylam Brewery Tap](#), set in a historic old building in a large park. We stopped off en route at a



View from By The River

pub claiming to sell six to eight beers but just had Doom Bar (short stop!). Unluckily the biggest part of the Wylam tap was reserved for a wedding reception (what a way to go!) leaving all others squeezed into the smaller bar. Didn't stop us enjoying several great beers though, with a nice lunch too. Allan had headed back to Cumbria so missed this. I for one am returning here one day.



Wylam Brewery

It was now back to central Newcastle to meet up with the final two arrivals, John Down from Somerset and Ollie from Birmingham who didn't seem to mind being half the age of anybody else on the trip! The next few hours saw some monsoon-like rain and the group became a bit fragmented at times. For reasons of brevity I shall just list a few of the highlight pubs that I got to visit.

First up was a brace of adjacent micropubs in the arches behind the main railway station – **Beer Street** and **Box Social**. I was delighted that the former was showcasing the Tiny Rebel eighth birthday beers that weekend. I was disappointed to miss the same showcase at our own local **Lyons Den** in Fishponds, so this was good news. I needn't have worried as my lovely wife Marilyn had reserved a box of the beers at the Den as a late present! Box Social serve a couple of their own brews plus guests and was also very good. Just around the corner was the **Split Chimp**, another micropub with a big range of beers which we enjoyed greatly.



Beer Street and Box Social



View from the Free Trade Inn

It was now back to the front of the station and time to wave Tim off on the last train to Bristol – thanks mate, your effort in coming for so long was really appreciated. The pubs that I can recall from the rest of the evening include the long standing pair of **Bacchus** and the **Bodega** that remain excellent and really busy despite all the new-found competition. We dived back into the **Newcastle Tap** to avoid a downpour too. I have a hazy memory of ending the night with more wacky beer at **By the River**. Dave and Clive made the last train to South Shields this time. There may have been other pubs!

More departures were made early Sunday morning, leaving just five of us (when Mr Down aka Lord Lucan deigned to join us!) to enjoy a brief and very pleasant session at **Tilley's Bar** then a great Sunday roast at **Forth**, yet another great beer bar around the station. It's not exaggerating to say that there are more than a dozen good beer pubs with a few hundred yards of it. Finally it was off to the airport for flights home. Yes I did get to call at the **Lyons Den** and collect my case of Tiny Rebel on the way home and it would have been rude not to have a quick beer too. What a weekend – my heartfelt thanks to all who came and to their partners for not objecting, especially Marilyn!

Once we are allowed to again enjoy pubs we need to support our own local ones, but how about a holiday break in Newcastle rather than heading abroad? If you love beer you will be amazed at the scene, assuming they can survive this awful period.

Vince Murray

(photos by Vince and Phil Cummings)

For Vince's article on visiting (almost) all the CAMRA national Pub of the Year competition winners, see:

Part 1 (on pages 36-37) www.camrabristol.org.uk/PW124.pdf

Part 2 (on pages 34-36) www.camrabristol.org.uk/PW125.pdf



CAMRA press releases

CAMRA press release 05/01/2021

Pubs and breweries need more financial support to survive new lockdown

Responding to the new national lockdown in England and the announcement for grants of up to £9,000 for hospitality businesses, CAMRA chairman Nik Antona said:

"The national lockdown is yet another devastating blow for an already struggling industry, which follows hot on the heels of nearly a year of restrictions, curfews and forced closures.

"It is clear now more than ever that the Government must introduce a new, long-term and sector-specific financial support package to help these businesses survive the coming months. While one-off grant support is welcome, it is nowhere near enough to cover the haemorrhaging costs for pubs and breweries that don't see any end in sight.

"What is particularly concerning in the latest announcement has been the confusion around whether pubs will be able to operate on a level playing field with supermarkets and off licences during this lockdown – as they have been able to previously. Takeaway sales, in sealed containers, for people to take home, were a real lifeline for the trade in previous lockdowns and restricting that route to market now would be a death knell for many pubs. This will once again provide an unfair advantage to supermarkets and off-licenses that don't face similar restrictions.

"The Government must recognise that local pubs are a force for good and play an important role in bringing people together, tackling loneliness and social isolation, and supporting their local communities. When this nightmare is over, they will be vital to the nation's healing process – so long as they are still standing.

"A new, dedicated and decent financial support package must reach our pubs and breweries quickly to save them from permanent closure and help hard-working licensees through this incredibly difficult time."

CAMRA press release 07/01/2021

Let pubs trade as off licences during lockdown to save our locals, Government urged

Over six thousand pub-goers have flooded MPs' inboxes to seek fair treatment for pubs and to protect cask beer during the third lockdown in England.

CAMRA, the Campaign for Real Ale, has launched a bid to give struggling pubs some much needed money through the tills by allowing them to be able to sell beer and cider in sealed containers for people to take away and enjoy at home.

The lockdown rules mean that whilst shops can continue to sell alcohol to take away, pubs can only do so via home delivery and not through a collection service as in previous lockdowns.

The campaign was raised in the House of Commons during yesterday's (6th January) emergency debate on the new lockdown restrictions in England, with MP for Stroud Siobhan Baillie asking the Government to look at the rules on the sale of takeaway alcohol as "it is not fair to stop this activity when supermarkets and off-licenses can sell regardless".

Commenting, CAMRA's national chairman Nik Antona said:

"It is absolutely unfair that whilst big supermarkets can continue to sell alcohol, our struggling local pubs in England can't act as an off licence too.

"This was a real lifeline for many pubs during previous lockdowns and is desperately needed again now, with landlords up and down the country struggling to make ends meet after months of closures, curfews and restrictions. Pubs are also the only place where people can get cask beer which is under threat due to months of forced pub closures, with some breweries stopping production.

"The least the Government can do is take a sensible approach, think again and allow community pubs to sell takeaway products. No one wants to see drinking in the streets during a lockdown, but allowing pubs to sell alcohol in sealed containers for people to take home – just like shops do – would be completely reasonable.

"Without a change in these lockdown laws we risk seeing more locals going to the wall, traditional British cask ale under threat and people being forced into supermarkets instead of being allowed to support local businesses by buying beer from the pub to take home."

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Solution to the cryptic crossword on p52

Across: 1 Brown ale, 5 Brains, 9 Renegade, 10 Stella, 12 Americana beer, 15 Icing, 16 Adeptness, 17 Nice arena, 19 Llama, 20 Angels drink up, 22 In-tray, 23 Licensee, 25 Sanest, 26 Tee-shirt. Down: 1 Barbarians, 2 Own, 3 Nagging, 4 Lady Arabella, 6 Retreat, 7 In large cask, 8 Swan, 11 Lager and lime, 13 Eric Clapton, 14 Escarpment, 18 Afghans, 19 Loiters, 21 Pils, 24 Ski.

CAMRA press releases

CAMRA press release 08/01/2021

CAMRA comments on the release of the Technical Consultation on Small Brewers' Relief

Commenting on the release of the Technical Consultation on Small Brewers' Relief, CAMRA chairman Nik Antona said:

"As trade associations and brewers will be doing over the coming weeks, CAMRA will also take the time to digest and analyse the complex consultation document, which does include new information on the Treasury's decision-making process to date, and we look forward to providing a full response to the Treasury as part of the consultation process.

"The consultation document states that 73% of small brewers surveyed said that they are content with the current structure of Small Brewers' Relief, so we remain unconvinced that the proposed changes – resulting in around 150 small brewers paying more tax – are the best route to improve SBR.

"While we recognise that any changes to SBR will not come into force until next year, this has been a devastating year for small brewers, who have been unable to benefit from the same level of financial support as other hospitality businesses during the COVID crisis.

"These changes are due to come in at a time at when the Government should be providing more support to our vibrant small brewing sector to aid its recovery, rather than planning on withdrawing tax relief from some of the smallest brewers, who are vital to maintaining consumer choice in the beer market."

CAMRA press release 12/01/2021

Pubs and the hospitality sector shouldn't be scapegoated during the ongoing COVID crisis, Parliament told

That was the message from the Government's Minister for Business, Paul Scully, during a debate in Parliament on 12th January.

MPs were debating public petitions on support for the industry and whether to create a Minister for Hospitality to represent the sector in Government.

Parliamentarians from all corners of the UK took part in the debate, focusing on the importance of pubs, breweries and the wider hospitality sector to local economies and jobs.

Responding to the debate for the Government, Business Minister Paul Scully said he believed the value of the industry came not only to the economy – but also in supporting mental health and wellbeing, social cohesion and cultural integration.

In addition to saying that financial support schemes would be kept under review, the Minister also told MPs that the beer and pubs sector should not be scapegoated, highlighting the work done to make venues COVID-secure and stating that, despite lockdown restrictions, "that is not to say that hospitality in itself is the vector for transmission".

Speaking after the debate, CAMRA's national chairman Nik Antona said:

"MPs from all parties and from across the nations of the UK made it clear just how important pubs, social clubs and breweries are to communities – not only boosting local economies and providing jobs, but also as a key part of our social fabric, tackling loneliness and social isolation.

"It is clear that there is cross-party support for a long-term financial stimulus package to allow pubs, clubs and brewers to be part of the both the economic and social recovery from the COVID crisis, including backing for CAMRA's campaigns to renew business rates holidays, extend VAT cuts to help wet-led pubs and cut beer duty for draught beer to help pubs compete with cheap supermarket booze once restrictions begin to lift.

"It was particularly encouraging to hear the Government Small Business Minister recognise all the hard work and investment that has gone into making pubs and hospitality businesses COVID-secure, and his belief that the sector shouldn't be scapegoated. It's important to make sure the Government encourages and allows everyone to socialise safely in our pubs, clubs and taprooms once restrictions are lifted."



CAMRA press releases

CAMRA press release 12/01/2021

Cosy up for The Great British Beer Festival Winter at Home!

Tickets are now on sale for the Great British Beer Festival Winter at Home, taking place from 19-21 March 2021. The festival, which was due to be held at New Bingley Hall, Birmingham, will instead be held in the comfort of your home, in line with Covid-19 restrictions.

The Winter festival follows on from the success of the virtual Great British Beer Festival in September 2020. Once again, festival-goers will be able to take part in personalised beer tastings from some of the UK's leading experts, featuring skilfully collated beers, ciders and perries.

Ticket holders will also have access to a vast array of recorded content covering entertainment, food and recipes, books, beer tastings and brewery tours, as well as live roundtable discussions with beer experts.

Five ticket types are available, each associated with a beer or cider box which will be delivered in time to taste alongside the experts at the festival. Customers can choose from Milds & Dark Beers, Pales & IPA's, Cider & Perry, West Midlands Beers, or if feeling a little adventurous, Something Different!

There is also a content-only ticket available for those wanting to just immerse themselves in everything beer and cider that the festival has to offer without the added expense of the beer or cider delivery.

Festival Organiser Mark Parkes said: "This year has proven to be an immense challenge for the industry we love and so passionately support. While we're unable to open the doors of the Great British Beer Festival Winter physically in Birmingham this winter, we were keen to still find a way to celebrate the incredible determination of the UK's breweries, cider and perry producers and beloved pubs and clubs.

"The Great British Beer Festival Winter at Home will work hand in hand with those in the industry to share their stories, their deep-rooted knowledge and their excellent products with our attendees. In turn, we hope it will help us to further share the message that pubs, breweries and producers need everyone's support to ride out the impacts caused by the pandemic."

For more information on the festival and to buy tickets, go to www.winter.gbbf.org.uk.

CAMRA press release 21/01/2021

Cut tax on draught beer to help pubs thrive once COVID restrictions end

The Campaign for Real Ale is calling for a Budget that lowers the rate of duty on beer served on tap to help pubs compete with supermarket booze.

CAMRA is urging Rishi Sunak to commit to cutting the tax charged on beer served on tap in pubs and social clubs in the next Budget to help them rebuild their businesses once COVID restrictions are lifted.

Reducing the tax on beer depending on how it is served is now an option the Government can take to support the industry now that the UK has left the European Union. This move would help make pub-going more competitive against booze on offer at supermarkets.

The consumer organisation has written to the Chancellor to ask him to consider a package of measures ahead of the March Budget, which includes:

- Ongoing, regular grant payments to help pubs and social clubs cover costs when they are forced to close or operate at a reduced capacity
- Continuing the furlough scheme as long as pubs and clubs are subject to trading restrictions
- Making sure that brewers and cider producers are eligible for support schemes
- Announcing another business rates holiday for 2021/22
- Extending the VAT reduction to beer to support wet-led pubs

CAMRA has commissioned research which found that a modest reduction in tax on draught beer could result in £26.6m of additional expenditure on draught beer, bringing alcohol consumption back to into the social setting of our pubs, creating jobs and boosting the economy in the process.

CAMRA national chairman Nik Antona said: "The next Budget is an ideal time for the Government to announce some much-needed long-term financial support to help the beer and pubs industry recover from the COVID crisis.

"As well as ongoing support whilst restrictions on trading remain, we would like to see a long-term change to the way beer is taxed to reduce the price of a pint specifically for pub-goers. This move would help pubs rebuild their businesses, compete with cheap supermarket booze and secure their future at the heart of our communities.

"It would also encourage responsible drinking in the supervised setting of community pubs – with all the social and mental health benefits that come with it.

"We hope that the Chancellor will listen to our campaign and commit to reducing tax on the pint in the pub, helping our locals at a time when they need it most."

CAMRA press releases

CAMRA press release 22/01/2021

Thousands more closures on the cards if pubs stay closed until May without new support

Responding to comments by SAGE scientists that hospitality businesses should remain closed until May, and the release of Market Recovery Monitor data from CGA and AlixPartners suggesting 6,000 licenced premises have permanently closed in 2020, CAMRA national chairman Nik Antona said:

"This is a devastating double whammy for pubs and breweries with the suggestion that 6,000 premises closed last year due to lockdowns at the same time as we've heard of recommendations that pubs, social clubs and other hospitality businesses should remain closed until May.

"This follows months of closures and restrictions where the sector has been singled out – despite little supporting evidence and despite the Government's Small Business Minister telling Parliament that the hospitality industry is '*in itself not a vector for transmission*'.

"If hospitality businesses are forced to stay closed for several months to come then we risk seeing thousands more pubs, and the local breweries that serve them, going bust. Not only is that devastating for local communities and jobs, it also means that all the taxpayers' money that has been used to support these businesses so far could go down the pan.

"It is absolutely critical that the Government brings forward a long-term financial support package for the beer and pub industry – extending the business rates holiday, ongoing grants and furlough support as long as there are restrictions on trading, and extending the VAT cut on beer to help wet-led pubs.

"Pubs and social clubs are a force for good in our communities, bringing people together and tackling loneliness and social isolation. They will be a crucial part of our national healing process after COVID and deserve to be supported until they can trade again."

CAMRA press release 27/01/2021

Extend VAT cut to help pubs when they can trade again

Commenting on the Financial Secretary to the Treasury Jesse Norman MP's comments in the House of Commons yesterday [26th January] that the Government have no plans to extend the reduction in VAT beyond 31st March, CAMRA national chairman Nik Antona said:

"As ministers plan for what reopening might look like once lockdown begins to be lifted, they must now commit to extending the cut in VAT for as long as pubs are operating at a reduced trade under restrictions like the curfew.

"Pubs have been closed for months so they haven't been able to benefit from the reduced rate of VAT. Pubs that don't serve food deserve help too which is why CAMRA wants this VAT cut extended from food to also include alcoholic drinks so those community locals can benefit once they're allowed to trade again.

"In addition to help with VAT and extending the business rates holiday for another year, the Chancellor should also cut duty on beer served on tap in pubs and social clubs, helping them to get back on their feet, compete with supermarket booze and thrive in the months and years to come."



CAMRA press releases

CAMRA press release
02/02/2021

Action needed now to save pubs as report finds they are vital for social interaction

New Loughborough University research has concluded that pubs are key to tackling loneliness amongst people of all ages and backgrounds

A new report about the role of pubs in communities has found that they have a key role to play in tackling loneliness and offer a social value above and beyond the contribution they make to the economy.

The *Open Arms: The Role of Pubs in Tackling Loneliness* report was produced by Loughborough University, Heineken UK and the Campaign to End Loneliness.

The research found that pubs are an important part of a community's infrastructure, just like libraries, cafés and community centres.

With social isolation and loneliness on the rise in all age groups as a result of the COVID-19 pandemic, CAMRA is calling on governments across the UK to recognise the value of local pubs – and take action to make sure they are still around to help the nation's healing process after the pandemic.

Commenting, CAMRA national chairman Nik Antona said:

"CAMRA welcomes this report which shows just how much pubs matter to individuals and communities, and why they are worth saving so that they can reopen and thrive post-COVID.

"Our pubs provide a safe, regulated environment in which to relax with a drink and mix with people of other age groups and backgrounds – and are often the only place left for people in many communities to meet. Yet too many had already closed even before COVID, with the coronavirus crisis put tens of thousands more at risk of permanent closure.

"It is vital that governments across the UK recognise the role that pubs will play as part of our social fabric, bringing people back together after this pandemic, and take action now to save our pubs.

"The Chancellor's upcoming Budget is the perfect opportunity to commit to a long-term financial support package for pubs and breweries to see them through the tough months ahead. Pubs need greater help to get back on their feet again, which can be achieved by ending unfair and unevidenced restrictions like the 'substantial meal' requirement once they are allowed to reopen."

CAMRA press release 04/02/2021

Commemorative anniversary title pulls back the curtain on 50 years of CAMRA campaigning

Beer lovers can immerse themselves in a new biography of the Campaign for Real Ale (CAMRA), which promises to reveal its history, "warts and all", as the campaigning organisation celebrates its 50th anniversary.

50 Years of CAMRA, by beer writer Laura Hadland, contains first-hand accounts from members and industry professionals, detailing the highs and lows of one of the world's most successful consumer organisations. It is now available for pre-orders with copies officially available on CAMRA's birthday, 16 March 2021.



The book tells the living history of one of the UK's most colourful campaigns – from its roots established by four young men from the North West keen to protect cask-conditioned ale, to the organisation that has changed the face of the beer industry today.

Told through the stories and memories of the people that made change happen, *50 Years of CAMRA* is the definitive biography of the organisation's growth. Laura includes the memories of mock funerals held for breweries under threat of closure, mass rallies outside the Houses of Parliament, and unique tales such as a volunteer flyposting the city of Leeds in a daring midnight raid on a 650 Suzuki with 800 CAMRA festival posters.

Author Laura Hadland says: "It has been a pleasure uncovering the real history of CAMRA to celebrate its anniversary year. The campaign has come a long way since March 1971 when the four founders decided it was time to demand better. CAMRA has created life-changing experiences for its members and advocated for beer drinkers for half a century.

"I would like to thank everyone who generously shared their stories and memories with me. CAMRA stands for consumers, for campaigning, and it has created a huge network of lifelong friendships that have been shared over a cheeky half. Now, on the eve of the 50th anniversary, lockdown has brought a new threat to cask-conditioned ale, pubs and breweries – and CAMRA's role has never been more important."

50 Years of CAMRA is available for pre-order today (4 February 2021). It will officially go on sale from 16 March 2021, CAMRA's anniversary. To find out more and pre-order your copy, visit www.camra.org.uk/50-years/50th-anniversary-book.

CAMRA will be celebrating their 50th anniversary throughout 2021, with a host of activity including *50 years of CAMRA*, awards for campaigners, pubs and breweries, virtual festivals and commemorative merchandise. Learn more on our 50th Anniversary page: www.camra.org.uk/50-years.

CAMRA press releases

CAMRA press release 05/02/2021

Beer lovers spend £150k on local businesses using beer delivery app Brew2You

Beer and cider fans have been supporting their local pubs and breweries through the latest lockdowns and restrictions, using CAMRA's beer delivery app Brew2You.

This app, which launched in May 2020, has been a hit with consumers and the trade alike, generating over £150k for the industry throughout the lockdowns.

Brew2You provides a shop window for thousands of pubs, breweries and cider producers offering takeaway or delivery services during periods of forced closures. Customers can search for their favourite drink and order it straight to their door with just the click of a button.

The app is completely not-for-profit, and pubs and breweries can use it free of charge paying just a small set £2/month Stripe user fee for payment processing. It has received widespread support across the industry, with endorsement from the British Institute of Innkeepers (BII), the Society of Independent Brewers (SIBA) and Cask Marque.

With the route out of lockdowns still unclear, CAMRA is encouraging pub-goers unable to visit their local to support their pubs, clubs, breweries and cider producers by purchasing their next drink through the app, rather than turning to supermarkets.

CAMRA national chairman Nik Antona says: "The start of a new year is always a hard time for the industry, and current restrictions have made the past weeks more difficult than ever before. The Brew2You app provides a single resource to search for and purchase locally produced real ales, cider and perries – and is there to help these businesses while we can't physically visit them.

"We are delighted with the response to Brew2You and thrilled that the public are coming out to support their pubs and breweries to the tune of £150k. We'd encourage everyone to continue buying local and supporting the pubs and brewers that really need our help. You can also use it to take part in 'Tryanuary At Home', which is continuing beyond January this year, encouraging beer and cider lovers to find a new brew to sample in 2021."

Many businesses have hailed the app as a lifeline during lockdown, offering a new route to market and widening sale opportunities beyond their local area.

Buster Grant from Brecon Brewing said: "Brew2You has been a great success story for us – with pubs closing due to the restrictions, we needed to add to our on-line presence and CAMRA's Brew2You site was the perfect fit. It was a really easy site to set up, and the system works really well, and is very intuitive. With the launch of our partnership with the WRU (Welsh Rugby Union), Brew2You was an ideal place to sell these new beers to a much wider audience, and we've had plenty of positive feedback. We look forward to expanding what we can offer on Brew2You!"

Mark Debrick from Leighton Buzzard Brewing Co. said: "I have used Brew2You since the beginning and it has been a great experience. It has helped Leighton Buzzard Brewing Co. keep in touch with its customers and there is always a smile when they get their delivery. We still use Brew2You and customers like the fact that Leighton Buzzard Brewing Co. does not lose out through having to pay fees from the cost of the order. Thanks to CAMRA this app has helped towards keeping us afloat. I highly recommend the use of Brew2You by breweries and pubs and of course by our customer base without whom this would not be possible."

Pubs, clubs, breweries and cider producers can sign up to the app for free. Brew2You is available to download on both iOS and Android devices, as well as for use on web browsers. To find out more or become a partner, visit

<https://brew2you.co.uk/>.

CAMRA press release
22/02/2021

More financial support needed for pubs after roadmap statement only provides for limited reopening

Responding to the Prime Minister's statement in the House of Commons announcing a four-part plan to lift lockdown in England, CAMRA National Chairman Nik Antona said:

"While we understand the Government's cautious approach, this will nonetheless be a disappointing announcement for the beer and pub industry, which looks set to be the last to be allowed to properly reopen.

"We know that pubs aren't vectors for transmission, so ministers must publish the full evidence behind applying restrictions on pubs when the likes of non-essential retail will be able to fully open up sooner and without restrictions.

"Whilst scrapping the curfew and substantial meal requirement is welcome, only permitting pubs to operate using outside space at first, and then inside using table service only, isn't a proper re-opening. Two-thirds of pubs could stay closed during the outdoor-only trading period, with many more likely to struggle without being able to trade at full capacity while the table-service-only requirement remains.

"The Prime Minister's commitment to continue financial support is welcome, but as a result of this roadmap next week's Budget is more vital than ever. First and foremost, pubs, breweries and the wider supply chain desperately need ongoing financial support not only for the next few weeks but for as long as pubs are operating at a reduced trade.

"The Budget must also include an extension to furlough and the business rates holiday, a reduction in VAT for on trade alcohol sales as well as food and cutting duty for beer served in pubs to help them compete with supermarkets."

CAMRA press releases

CAMRA press release
23/02/2021

Financial support needed in next week's Budget as roadmap won't see proper pub reopening

A lower rate of tax on beer served in pubs is among the idea suggested to help pubs thrive once lockdown begins to lift.

Consumer group CAMRA (Campaign for Real Ale) is urging Chancellor Rishi Sunak to provide vital ongoing financial support for pubs, social clubs and breweries to help them cope with months of restrictions announced in the roadmap for England this week.

Without ongoing help many businesses may struggle to make ends meet, with 60% of pubs saying they won't be able to open during the period when pubs can only serve people sitting outside. Pubs, social clubs and brewery taprooms also face reduced trade as a result of only being able to serve people at tables once inside space is allowed to be used.

The Campaign for Real Ale, which represents 170,000 pub-goers and beer drinkers, has written to Mr Sunak calling for a cut in duty on beer sold in pubs and clubs to help them compete with alcohol sold in supermarkets.

Extending jobs support through the furlough scheme as long as restrictions on pubs apply, continuing the business rates holiday as well as extending help with VAT to include alcoholic drinks in addition to food are also on pub-goers' wish list being put to the Chancellor.

Commenting, CAMRA national chairman Nik Antona said:

"Whilst offering some light at the end of the tunnel, yesterday's roadmap confirmed several more months of lockdown for pubs and the breweries that serve them.

"Many locals won't be able to turn a profit with many not being viable to open at all whilst restrictions like outdoor-only space and the table service requirement are in place in the coming months.

"That's why CAMRA are urging the Chancellor to make sure next week's Budget commits to long-term, dedicated financial support for pubs, clubs and their supply chains as long as they aren't operating at full capacity.

"As well as extending furlough and business rates holidays, our locals desperately need VAT to be reduced for both food and alcoholic drinks, with a cut in duty for beer served on tap to help our pubs compete with supermarkets."

CAMRA press release 28/02/2021

Public rally behind pubs left adrift for a further three months



Today sees the relaunch of the next phase of the #PubsMatter campaign, with thousands of people taking to social media to call on Chancellor Rishi Sunak to rescue our fragile pubs with an emergency package of support.

The public have taken to social media to urge the Government to further support pubs, with thousands of social media posts and emails flooding MPs' inboxes describing how integral the local pub is to their communities.

In December 2020, the #PubsMatter campaign was launched by a coalition of industry partners including the British Institute of Innkeeping (BII), the Campaign for Real Ale (CAMRA), the British Beer and Pub Association (BBPA), the Society of Independent Brewers (SIBA), the Independent Family Brewers of Britain (IFBB) and UKHospitality (UKH), to remind politicians just how important pubs are to local communities across the UK.

This week's roadmap for reopening leaves our nation's pubs closed for a further three months, and sees small businesses across the country teetering on the edge of collapse with no customers and, for the majority, no way to open their doors again until at least 17 May.

When friends and family can finally come together once more to reconnect and celebrate the end of lockdown, without further support, our much-loved pubs may not have survived to welcome them back.

A spokesperson for the campaign said:

"Pubs and breweries across the UK have been amongst the hardest hit businesses in the pandemic, but we also know that they will be the most needed, with the public desperate to get back to those places that allow them to celebrate, commiserate and reconnect with each other once restrictions are lifted.

"Whilst the roadmap from the Prime Minister gives us all hope for a return to more normal life in the summer, our pubs and the supply chain of businesses that support them cannot hold on until then without a further urgent package of support.

"Our sector will be one of the first to bounce back, making it a key part of the economic recovery of our nation and will support employment for the thousands of people who have lost their jobs over the course of the last 12 months.

"We have also proven that as an industry, we can keep the public safe, with huge amounts of time and money invested in making our pubs Covid-secure. Last summer, 60 million visits a week to hospitality venues without a discernible rise in infection rates showed not only just how safe it was to visit the pub, but how the Great British Pub is at the heart of our communities up and down the UK.

"The Chancellor holds the fate of the nation's pubs in his hands as we face a critical turning point. The package of measures must support all businesses, including our traditional wet-led pubs, otherwise a large part of the UK's heritage will be lost forever."

To find out more and see some highlights from the campaign, visit www.whypubsmatter.org.uk

CAMRA press releases

CAMRA press release 02/03/2021

Hope that Chancellor's new funding will help save the great British pub

Commenting on reports that tomorrow's Budget will include £150 million to help communities save their local pub, CAMRA's national chairman Nik Antona said:

"Our locals are vital parts of our social fabric, bringing communities together and helping to tackle loneliness and social isolation. They deserve to be protected as community assets, which is why this announcement of new funding from the Chancellor is great news for the great British pub.

"Having enough funding can make all the difference when a community group is campaigning to save and take over the running of their local pub.

"As well as this new funding announcement, the Government and local councils must make sure that pub protection policies in the planning system are properly enforced so that developers can't exploit the pandemic. This would also give communities an opportunity and the time they need to use the new Community Ownership Fund to bid to take over the running of their local pub or social club if it is threatened with closure, change of use or demolition.

"Anyone interested in saving their local pub can find in-depth guides with all the tools campaigners need on CAMRA's website – www.camra.org.uk/saveyourlocal."

CAMRA press release 03/03/2021

Ongoing financial support welcome – but Budget is missed opportunity to lower beer duty to save our pubs

Responding to the Chancellor's Budget statement, CAMRA's national chairman Nik Antona said:

"Freezing alcohol duty is obviously better than a rise. However, CAMRA had hoped to see the Chancellor announce a cut in duty on beer served on tap in pubs and social clubs to benefit consumers and help the great British pub recover and thrive in the difficult months and years ahead by being able to compete with supermarket alcohol.

"The Government's commitment to review alcohol duties in the coming months is welcome. CAMRA will continue to call for a lower rate of duty for beer served in pubs – an option available to the Government now we have left the European Union.

"Reducing tax on beer served in pubs and social clubs would encourage responsible drinking in a supervised, community setting – as well as boosting jobs and local economies, helping consumers and benefiting pubs and licensees."

On financial support announced, Nik commented:

"Cutting VAT as pubs begin to reopen, and reducing it until April next year, means they can now start benefiting from that cut – but CAMRA believes this VAT cut should be extended to alcohol so that traditional locals that don't serve food can benefit too.

"The extension of furlough until September and new grants of up to £18,000 are very welcome. However, pubs are unlikely to be able to fully reopen at pre-COVID trading levels due to outside space and then table service only indoors restrictions. The beer and pubs sector will need further support over the coming months, over and above new loans, to help them get back on their feet until there is a full and proper reopening and they can trade at full capacity.

"Extending the business rates holiday until the end of June will help keep the wolves from the door for many English pubs, with the two-thirds reduction for the rest of the financial year a welcome step. However, given how tough it will be for many pubs we believe the 100% cut in business rates needs to be extended for a full 12 months as has already happened in Scotland."





One day soon, whenever it may be,
we'll 'Cheers' again.

In the meantime, keep ordering those beers from the pubs and breweries that are able to deliver, and show them your support

