

PINTS of VIEW

THE MAGAZINE FOR EDINBURGH & S.E. SCOTLAND

Issue 55

CAMPAIGN FOR REAL ALE

FREE

Summer 2010

The Border Hotel, Kirk Yetholm retains Pub of the Year title

The overall winner of our branch Pub of the Year is again the Border Hotel at Kirk Yetholm, adding this year's title to last year's victory. Not only did it beat three contestants to clinch this main award but it also won the Borders Area title, just pipping The Crow Inn at Auchencrow to that title.

CAMRA's Pub of the Year co-ordinator, Ken Finland, said "Yet again the Border Hotel impressed with the quality of its beers plus the excellent hospitality provided by its enthusiastic landlords, Philip and Margaret Blackburn and their friendly staff. It's great to see a rural pub with a strong community focus getting the credit it deserves, especially after the difficulties of operating throughout a winter of atrocious weather".

Margaret Blackburn said "We were delighted and very surprised to win this prestigious award last year, but to win it again is like a dream come true. This award is



Margaret & Philip Blackburn receive their award certificates from Ken Finland.

mainly for our staff and also our loyal customers who have supported us despite experiencing the worst winter weather we have had for many years. I'm sure it will encourage people to come to this lovely part of the world and to enjoy the many attributes of the Borders".

The hotel will now join the winners from all other CAMRA branches to find a Scotland & Northern Ireland overall winner and that winner will go forward to the national final. We wish

Philip and Margaret further success in this competition. Lying in the valley of the Bowmont Water, this 260 year old coaching inn is the focal point of the village and a favourite stopping place for those walking both the Pennine Way and the St Cuthbert's Way. Its neighbour, Town Yetholm is a mere quarter of a mile away and Kelso just seven miles.

See page 3 for our branch area winners.

**Interview with
CAMRA's new
chairman
Colin Valentine
on page 5.**



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Are the large pubcos getting the message?

**Pints of View is read by 19,000 drinkers
in Edinburgh, Lothians and the Borders**

Pints of View is the newsletter of the Edinburgh and South-East Scotland Branch of the Campaign for Real Ale.

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Editorial

Let us hope by the time you are enjoying this issue that summer has come! It's been a long hard winter for us all. Our pubs - particularly those in rural areas - suffered severely, some unable to get customers to their doors for days on end because of the snow. It's important therefore that we give maximum support to them all now. On the bright side, real ale continues to flourish with more and more pubs increasing their number of hand pumps. Cask Report author Pete Brown says, "Cask's reinvention is impressive by any measure. It isn't just socially acceptable to drink cask beer now, it's positively cool." And more female drinkers are not only going to pubs but also drinking real ale. The Bittersweet Partnership publishes an interesting survey on how to attract even more women into community pubs. Read it at www.bittersweetpartnership.com

And so the first appeal against a licensing board's interpretation of the Scottish Licensing Act 2005 has been launched (see page ?). We're all waiting to learn the outcome that hopefully regardless of which way it goes will dispel the current uncertainties surrounding promotions. Staying on results, the election threw up a "status quo" outcome in Scotland. Not so south of the Border and results there mean Scotland may hold some trump cards when it comes to the inevitable "horse trading". Whether pubs, breweries and we the customers will glean any benefits remains to be seen. From all accounts, whatever party rules, we are in for severe cost cuttings. Hopefully we can all still support our pubs and enjoy the beer we all love.

Finally, we say hearty congratulations to our own Colin Valentine on getting the top post in CAMRA - it's as good a feeling as Motherwell winning the league, eh Colin - well almost!! Seriously though, with an ever increasing workload and an even greater national exposure, it is looking inevitable that Colin will stand down as our branch chair. However we hope that he will find time to continue to offer his considerable wealth of experience to the branch. Read our interview with Colin on page 5.

See you at the Scottish Real Ale Festival.

Di & Fred

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Council Offices, Court Street, Haddington
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Thoughts on last year's Scottish Real Ale Festival

Readers of our winter issue will recall how we were singing the praises of last year's Scottish Real Ale Festival held in the Assembly Rooms in Edinburgh. Almost 130 beers from over 30 Scottish breweries quenched the thirst of 3000 drinkers. This year's Festival - same venue, from 24-26 June - is expected to be every bit as popular.

Apart from the seventy volunteers who make it all happen, few will appreciate the planning and preparation involved in running a beer festival. Firstly, there is getting the right venue, then ordering the beer, ensuring there is enough staff to run the event, organising the catering, the products' stall and also the entertainment.

So, as you're enjoying the beers, raise a glass to the volunteers who make it all possible. Read more about the Festival at www.scottishbeerfestival.org.uk including a picture gallery following the set-up through to take-down at last years festival. See page 19 for further information on this years festival and a list of the sponsors.



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Local heroes

As featured on our cover, our Branch Pub of the Year Award went to the Border Hotel at Kirk Yetholm for the second year running. Runner up and also winner of the Lothians area title was the Volunteer Arms (Stagg's) at Musselburgh. Lying behind the Brunton Theatre, Stagg's is a very traditional public bar with a dark wood counter and walls lined with old brewery mirrors. A cosy little snug leads off and there is a lounge to the back as well as a small outside drinking area. Alongside Deuchars IPA there are three regularly changing beers which can often include little seen guests from south of the Border. They tend to be pale hoppy ales rather than dark and at least one is usually of high gravity. Look out for its Remembrance Day Beer Festival in November. The Edinburgh area award saw joint winners,



The Border Hotel



Stagg's

Cloisters in Brougham Street at Tollcross and the Regent in Montrose Terrace at Abbeyhill. A former parsonage, Cloisters is a bare boarded ale house with large bench seats and a friendly atmosphere. The loos are reached by a spiral staircase making a



Cloisters

trip there a bit of an adventure! In addition to Cairngorm Trade Winds, Stewart Pentland IPA & Holy Grail plus

Taylor Landlord, you'll find five guest ales which invariably include some from small independent breweries and micro breweries throughout Britain.

The Regent occupies the corner site of a tenement block. Its variety of comfortable seating makes it a good pub in which to relax. Along with its regular Deuchars IPA, it has two guest pumps plus Weston's Old Rosie cider.

The Area Runners up were:

Edinburgh - Tass in the Royal Mile. It has Tass 80/- and Deuchars IPA as its regular ales and two guests featuring mainly Scottish beers.

The Lothians - Prestoungrange Gothenburg in Prestonpans home of Fowler's Ales (see page 14)

The Borders - The Crow Inn at Auchencrow, a cosy country pub and restaurant focusing on good food as well as good ale from its two guest hand pumps.



The Regent

More winners at national competitions

CAMRA's Champion Winter Beer of Britain 2010 is Elland 1872 Porter.

From Elland

Brewery in West Yorkshire this 6.5% abv porter is described in CAMRA's Good Beer Guide as a 'creamy, full-flavoured porter with rich liquorice flavours with a hint of chocolate from roast malt and a soft but satisfying aftertaste of bittersweet roast and malt'. In the Porters category, the Silver

Award went to Black Galloway from Sulwath Brewery in Castle Douglas.

At the SIBA (Society of Independent Brewers) National Beer Awards in March the following Scottish Breweries were winners:

Champion Best Bitter, Silver Award, **Cairngorm Trade Winds.**

Champion Premium Bitter, Silver Award, **Highland Orkney IPA.**

Champion Strong Bitter, Bronze Award, **Cairngorm Wild Cat.**

Champion Strong Ale, Bronze Award, **Highland Orkney Blast.**

Champion Speciality Beer, Bronze Award, **Atlas Wayfarer.**

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The Interview

CAMRA has new chair!

Colin Valentine, already well known to CAMRA members, is now the National Chairman of the Campaign for Real Ale. He will be championing the campaign and leading its 110,000 members in the challenges ahead. Colin, who replaces Paula Waters, is not unfamiliar to lofty positions, being former CAMRA National Vice-Chairman and Branch Chairman of Edinburgh and South East Scotland Branch. Pints of View spoke to Colin:

POV: What was your first reaction to the decision?

CV: I hugged the outgoing Chairman, Paula Waters, when she informed me. I then spent the rest of the day, which was taken up by a meeting of all of the CAMRA directors, drinking soft drinks and trying to keep my emotions in check. Fortunately, two of my fellow directors were hosting a joint birthday party that night, so I could relax and have a few beers.

POV: What do you foresee to be the major challenges ahead for you?

CV: Getting people to start going back to the pub again. It really is a case of use it or lose it. Where else can you relax amongst a cross section of society who don't care what your background is and enjoy top quality real ale? Although I am a huge fan of mini casks, you cannot beat a great pint in a great pub with great company. Obviously, this is not helped by the quite ridiculous increases in beer duty imposed by (at the time of writing) my constituency MP Alistair Darling and we have to attempt to reverse the trend. Some people say this is impossible and that we are tilting at windmills. CAMRA was set up almost 40 years ago to tilt at windmills and we are still going strong, so you never know. Another major challenge is the near hysterical warnings from the anti alcohol lobby, I call them the abolitionists, who think that all alcohol is bad. As Ben Bradshaw, the Secretary of State for Culture, Media and Sport, said at the CAMRA Westminster Parliamentary Reception in February of this year, "real ale is part of the solution, not part of the problem".

POV: CAMRA covers the whole of the UK, and many of the campaigns and initiatives relate to our English and Welsh brothers. Will you be raising Scotland's profile within the campaign?

CV: Even before the Scottish parliament, Scotland had its own distinct licensing regime, so there were always Scotland-only issues that I, as a former Scottish Director of CAMRA, was deeply involved in and campaigned on. I was never slow to point out the error of someone's way when they spoke about regulations and laws that affected only England and Wales as if they affected the whole of the UK. The press release announcing my appointment as National Chairman made great play of the fact that the first female chair had been succeeded by the first Scottish chair, so everyone knows that I am Scottish and if they don't, they certainly do when I start talking. I don't think that it would be fair for me to pursue any kind of Scottish agenda, especially when we have such a first rate current Scottish Director in Lindsay Grant, who is tasked with that. That said, I have always championed Scottish breweries and will continue to do so.

POV: And reflecting Scotland's plight within this difficult climate?

CV: When I first got involved in CAMRA the ratio of pub ownership in Scotland was about 4:1 privately owned to brewery owned (I admit it was difficult to tell with many privately owned pubs loan-tied to

Tennant's, S&N or Alloa and looking for all the world like brewery owned pubs) - this was almost a mirror image of England and Wales. With the recent rise of the pubcos (some of them are looking decidedly shaky, financially, at the moment and some are in administration or receivership), that ratio has narrowed, but most of the



pubs that are currently lying empty are owned by the big pubcos. In this day and age, with less leisure money to go around, it is inevitable that pubs will continue to close - as they did in the so called boom times - and it is up to individual publicans to make sure that it is the pub next door that closes and not them. One of the best ways to do this is to make yourself stand out. If you sell only the same tired keg brands as the guy next door, why should people bother when they can buy the same poor quality products for below cost price in their local supermarket - a theme I will return to later - and sit in the house and drink it? You have to make yourself different and one of the ways is to offer top quality real ale. Apart from the aforementioned mini casks, you simply cannot drink a properly poured pint of real ale anywhere except the pub.

POV: Do you have any immediate plans for the campaign?

CV: My predecessor, Paula Waters', circumstances were such that it was difficult for her to get out and about around the country too much and as a teacher she simply wasn't available during the day. My job is fairly flexible in terms of the hours I can work and so it is my intention to put myself about a bit. Not quite a "rent a gob" but to be available to comment on the issues of the day.

POV: Anything else?

CV: The other major threat we face is the rise in the power of the supermarkets towards alcohol, with their selling it at or below cost price. I don't care what weasel words they hide behind, this is irresponsible promotion of a controlled product and I personally am in favour of minimum pricing. My local supermarket sells a 7.5% ABV own brand cider (industrial strength in the vernacular) at the equivalent of 72 pence a pint. Can someone explain how that is not irresponsible? Having closed down the majority of butchers, bakers and candlestickmakers, there aren't many other local shops to close down - except pubs.

POV thanks Colin and wishes him well in leading CAMRA forward.

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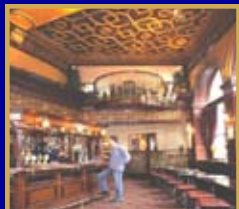
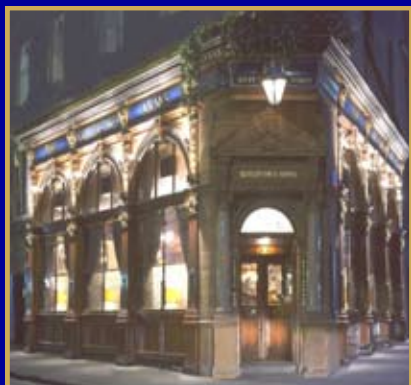


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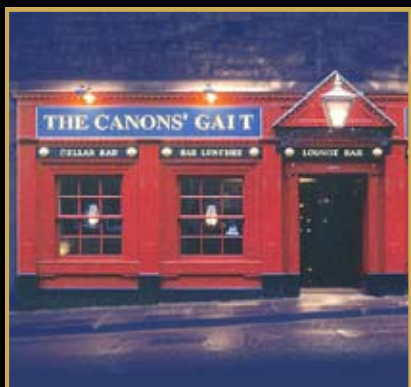


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Ghillie Dhu in Rutland Place is an interesting use of a former church/casino. The impressive upstairs gothic hall with its vaulted ceiling and an organ is the most obvious sign of the original church. It has two ales, Inveralmond Ghillie Dhu (naturally!) and Deuchars IPA. The **Blue Blazer** in Spittal Street has Cairngorm Tradewinds, Stewarts IPA & 80/- as regulars plus five guests. **Doctors** in Forrest Row has five guest ale hand pumps and two regulars. The **Argyle** in Marchmount now has real ale, with Stewarts; having been seen. **Teuchter's** in William Street now has five hand pumps featuring Highland Dark Moor, Schiehallion, Landlord, Deuchars IPA and BrewDog Trashy Blonde. Close by, **Bert's Bar** has seven guest beers plus Landlord, Caley 80 and Deuchars IPA as its regulars. At **Thomson's Bar** in Morrison Street, Michael McGuigan tells us that sadly he has had to replace the four oldest Aitken taps with hand pumps because they were becoming unreliable and suitable parts could not be found. However, thankfully four Aitken taps remain. Michael now owns the **Golden Rule** in Yeaman Place which always has four ales on, Harviestoun Bitter & Twisted, Deuchars IPA and two guests. Work to bring the downstairs area back to its former traditional appearance is now complete. Close by at Fountain Park Complex, **McCowan's Brewhouse** is the place to be if you are a fan of Inveralmond Ales. Two hand pumps are always dedicated to beers from that brewery. Another bar under new ownership is **Bennets** at Morningside, now with Ray Simpson of the **Cumberland Bar**. **Bennets** has two regular beers, Taylor Landlord and Deuchars IPA and five guests, one of which sells at £2.40. And still on the south side of the city, the old **Junction Bar** in West Preston Street which has been closed for a couple of years has been bought by Mitch

Mitchell of the **Cask & Barrel** in Broughton Street. This will be the **Cask & Barrel South Side** and will be run along the same lines as its big brother with four regular and four guest pumps. It will be open by the time you read this. Not far away in Ratcliffe Terrace is **Leslie's Bar** a magnificent island-bar pub built in 1899. It has four hand pumps, two of which are guest ales.

Here are some other pubs worth visiting for their historic interiors as well as their beers. Another **Bennet's Bar** will be found at Tollcross. It sells Deuchars IPA and Caley 80, but don't just go there for the beer. Its interior is magnificent and has changed little since 1906. Into the city centre and the **Café Royal** in West Register Street at the eastern end of Princes Street is one of Edinburgh's most well known pubs and one with the most stunning interior you'll find. Deuchars IPA is its regular plus three guest pumps dedicated mainly to Scottish beers. Just round the corner you'll come to the **Guildford Arms** with its impressive corniced ceiling and gallery restaurant above the main bar. With ten hand pumps, drinkers really are spoilt for choice here. Into Rose Street and the **Abbotsford** is one of the finest examples of an island style pub little altered since 1902. It offers five guest ales all served from Aitken founts. These last three pubs have given you nineteen ales within five minutes walk - not bad!

Hector's in Deanhaugh Street now has five ales on. Regulars are Taylor Landlord, Deuchars IPA and Meantime Pale Ale from Greenwich Brewery. The guests are always a dark and a blonde ale. Just across the road in Raeburn Place the **Stockbridge Tap**, as well as having four guest ales, has Cairngorm Tradewinds and

Stewarts 80/- as regulars. It held a very successful beer festival in April which included Tap Dance, a light hoppy beer brewed specially for the festival by Stewart Brewing. The **St Vincent Bar** in St Vincent Street is being refurbished and will re-open on 24 May. It will have six real ales on, one tap being dedicated to BrewDog beers. Food will feature more highly than in the past, with tasting evenings matching beers to food. Regulars can sign up to their "Vincentive" discount scheme. The **Half Way House** in Fleshmarket Close is right by the station. This tiny but popular pub has four guest pumps. Just beside the Playhouse Theatre in Greenside Place, the aptly named **Theatre Royal** now offers four beers, three being guests. And **Robbies Bar** in Leith Walk now has four guest ales plus its regular. Leith continues to be a honey pot for real ale drinkers. It's not possible to mention every pub but here is a sample. The **Iso Bar** in Bernard Street is selling real ale again with Deuchars IPA. The **Malt & Hops** in The Shore has Marston's Pedigree and Deuchars IPA as regulars plus six guests. **Teuchter's Landing**

right beside the old docks has four regulars, Inveralmond Ossian, Taylor Landlord, Deuchars IPA and Trashy Blonde from BrewDog. We are waiting to see if the **Old Dock Bar** (Kushis Restaurant) re-opens as a pub. In Burgess Street the **Waterline** now has two hand pumps dedicated to guest beers. Along at the **Starbank Inn** things have changed. From the Brown family tenancy it is now a Belhaven managed house. However Adam Todd who was with the Browns for many years has been retained as manager. Regular beers are now Belhaven 80/-, Greene King IPA and Abbot Ale. Football oldies will remember Gordon Smith who played for both city teams in the fifties and sixties. When Gordon retired he ran the Right Wing pub in Willowbrae Road. Closed for some time, it has just reopened as the **Radical Road** pub. It has Deuchars IPA as its regular and three guests. Food will also feature here.

Back in George Street the former Ivory Lounge is due to open on the 4th of June as Wetherspoon's the **Alexander Graham Bell**.

Finally, with the popularity of Deuchars IPA obvious and its availability extensive, one of our readers has told us that one of the best pints of Deuchars IPA is to be found at the **Spylaw Tavern** in Colinton. What do you think? Are there any other contenders out there for best Deuchars IPA?

Whether you are a licensee or a customer, if you feel that our readers would be interested to hear about your pub then tell us why and you could be mentioned in our winter issue - Editor

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Beyond the Bypass

We are pleased to say that East Lothian has new real ale outlets. The **Hillside Hotel** in Dunbar has one hand pump providing guest ales. Hop Back Summer Lightning and Kelham Island Pale Rider are just two examples seen. Also, the **Whitekirk Golf & Country Club** at Whitekirk between Dunbar and North Berwick had a beer festival earlier in the year and now serves Deuchars IPA. In North Berwick the **Ship Inn** has a new licensee who is committed to retaining its four hand pumps. In Haddington, the **Tyneside Tavern** now has five real ales on - the most of

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any outlet in East Lothian - allowing it to offer three guests alongside Deuchars IPA and Caley 80. The guest ales feature a diverse range from both sides of the Border. Look out for the pub's real ale festival from Friday 16th to Sunday 18th July. As we go to print, the **Waterside Inn** was due to re-open but as what and whether it will have real ale, is yet unknown. In the winter issue we said that one had to be a member to gain access to the **Conservative Club**. However Ken Page, who runs the restaurant and manages the beers, has pointed out that non-members and visitors are made most welcome. We're pleased to set the record straight Ken.

Across at Cockenzie, the **Thorntree Inn** has Stewarts 80/- as its regular. Set right on the sea shore, there are excellent views from the windows. At the **Gothenburg** in Prestonpans, Fowler's Ales brewed on site by Roddy Beveridge continue to prove popular and are now a permanent feature (see Goings on at the Gothenburg). At Levenhall, the **Levenhall Arms** will be holding a beer festival from the 8th to the 10th of October so put these dates in your diary. At the **Winton Arms** in Pencaitland, Deuchars IPA is the regular alongside a guest. The Winton has a tug-of-war team, now how many pubs can say that? Across at Gorebridge the **Stobbs Mill Inn** has been attracting praise for its range of guest ales on its one pump. Milestone Loxley, Hop Bunny Hop, Stewarts 80/- and Tyneside Brown are just four examples seen. After a period of only offering bottled ales in place of cask ales, it's good to hear that the latter are now available at the **Retreat Castle Hotel** in Bonnyrigg. Deuchars IPA is their regular whilst Stewarts' Edinburgh Gold and Belhaven St Andrews are two that have been seen on the guest pump. Popular for its food, the **Laird & Dog** in Lasswade also has one guest pump and Deuchars IPA as its regular.

The new **Leadburn Inn** south of Penicuik is now open. Bearing no resemblance to the original inn, it is predominantly a food operation focusing on families; it has a large children's play area that is proving popular. Deuchars IPA is served through a tall chrome fount.

Real ale is again being served at the **Newliston Arms** in Kirkliston, with Deuchars IPA back on for a trial period over the summer. So come on you locals, go and support this pub to ensure cask ale becomes a permanent feature. In South Queensferry the **Orocco Pier** has opened a café bar area and now has Deuchars IPA and Caley 80 in all three bars. Its outside drinking area offers superb views over the Firth of Forth (see photo on page 14) Along the road, the **Ferry Tap** has its own ale, Ferry Tap, made for them by Inveralmond.

Guest ale Trashy Blonde from BrewDog was in excellent condition at the **Grey Horse** in Balerno. Still on blondes, Arran Ales new premium beer ab Blonde was enjoyed at the **Juniper Green Inn**.

Whether you are a licensee or a customer, if you feel that our readers would be interested to hear about your pub then tell us why and you could be mentioned in our winter issue - Editor

Stricter drink-drive limits

The former transport secretary Lord Adonis has signalled his support for a lower limit on driving and alcohol. A review is proposed to reduce the current safe drink-driving limit from 80mg of alcohol per 100ml of blood to 50mg. Current safe limits suggest that a man could drink one-and-a-half to two pints of beer (ABV dependent) whereas under the new rules men couldn't even have a pint and women would be restricted to a half-pint or a small glass of wine. However for novice motorists and HGV drivers the restriction could be as low as 20mg. The government believed it could prevent up to 65 deaths a year and 230 serious injuries from car accidents linked to drink-driving. CAMRA's policy is that people should not drink and drive. However, stricter limits would inevitably mean large taxi fares for drinkers living in rural areas and the possible death of the local country pub.

LocAle Update

Firstly a reminder of what LocAle is. It is a scheme designed to highlight pubs that always have on at least one beer brewed by a local brewery, therefore promoting the pubs, the beer(s) and the breweries to those interested in seeking out local ales - thus the name LocAle.

Our branch scheme was launched in April 2009 and has been featured in successive issues of POV since then. We are in the process of compiling a list of all the real ale outlets in our area that have joined the scheme so far. Eventually this information will be added to the "Pub Finder" page on our branch web site.



The Volunteer Arms

17 Victoria Street, Dunbar

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Our cosy pub nestles down by the harbour. An eclectic mix of Cask Ales served on two handpulls - see board for what's coming! There is an outside seating area, just what you need in Sunny Dinnie!

The Volunteer Arms

Festive Menu all day & evening until 24th December

Meals are served from 12-9pm,
Daily Specials Board available.

Restaurant upstairs

Available for bookings & small functions



Borders Booze News

As mentioned elsewhere in this magazine, it's congratulations to the **Border Hotel** at Kirk Yetholm for winning our Branch Pub of the Year title for the second year running. Also mentioned elsewhere is that the **Tempest Brewing Co.** run by the **Cobbles Inn** in Kelso is up and running. Naturally the inn is the brewery tap and you can enjoy its beers there. Early tastings were proving to be popular. **The Waggon Inn** in the town has a new tenant Brian Campbell (who also runs the **White Swan**) and Brian has assured us that real ale is still on.

There are several other interesting changes to report throughout the Borders. **The Castle Hotel** in Coldstream now has real ale. **Black Sheep** has been the favourite on the one hand pump, but other ales may be tried during the summer. **The Allanton Inn** near Chirnside has new owners William and Katrina Reynolds who are pleased to say that real ale is selling very well. They have two hand pumps serving guest beers. **Black Sheep** and **Shepherds' Delight** (from Highwood Brewery in Grimsby) were on when we called.

In Melrose, the **George &**

Abbotsford Hotel will be holding its "Border Beer Festival" from 23 - 25 July in conjunction with the Rolling Hills Folk Festival which will take place at the town's Corn Exchange and also the G&A. The hotel is planning to put on a fourth hand pump and continues to offer beers from only Scottish and Northern English breweries.

The Horse & Hounds in Bonchester Bridge has new licensees, Neil and Lucy Agnew, and it's reassuring to know that the availability of real ale at this inn will be more consistent than in the past. **Deuchars IPA** is the regular but Neil plans to introduce beers from Scottish Borders Brewery once it is up and running in the autumn. Across at Hawick, things are looking good again for real ale. Whilst the closure of the Sports Bar was a sad loss, two other pubs have introduced real ale. **The Exchange Bar (Dalton's)** has installed two hand pumps dispensing **Deuchars IPA** and a guest, whilst the **Queen's Head** is also serving **Deuchars IPA**. So come on all you real ale fans in Hawick, rally round and support these pubs. At the time of going to print there was no news about the future

Did you know that . . .

J. D. Wetherspoon was named after one of the founder and owner Tim Martin's primary school teachers a Mr Wetherspoon. Tim famously described him as "unable to control a class let alone a pub". The JD came from the TV show *The Dukes of Hazzard*. Tim was just 24 when he bought his first pub in December 1979. This was the former **Marley's** in London. Tim had despaired of finding a London pub that he enjoyed drinking in so in time-honoured tradition he decided if you can't find one open one yourself and he did. He renamed **Marley's** as **Martin's**. Wetherspoon now has more than 760 pubs with over 40 being in Scotland. Thanks to CAMRA's *Liverpool & District Magazine Mersey Ale* for letting us reproduce sections of this item - Editor.

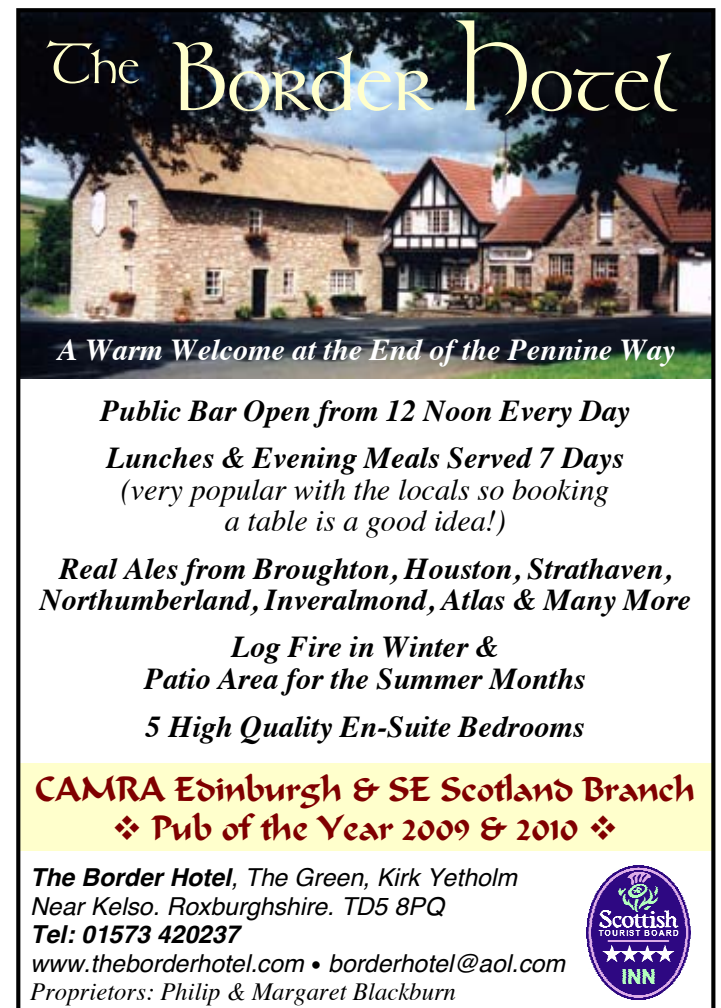
of the Conservative Club building. Word on the street is that the Club is considering a move to new premises, with **Wetherspoon** waiting in the wings. Further south, the most southerly real ale pub in our branch, the **Liddesdale Hotel** in Newcastleton, finds it difficult to sell real ale out of season. However we were told that they hope to have it back on for the summer. This is a welcome stop-off for travellers enjoying this isolated but scenic route across the Border.

Moving west, there are also some isolated pubs well worth visiting. At **Ettrickbridge** west of **Selkirk**, the **Cross Keys Inn** has a new owner **Scott Hunter** whom we believe is as committed to real ale as was the **Miles** family. We wish **Scott** all the best. Stick on this road and you will pass the **Gordon Arms** at **Yarrow** crossroads, sadly not trading as licensed premises at the moment. Soon you come to **St Mary's Loch** and the **Tibbie Shiels Inn**, a historic hostelry by the loch

side. Because of its isolated location, real ale is only on in the summer and is from **Broughton Ales**. The inn is considering running a real ale festival this summer so look out for details.

In the village of **Broughton**, the attractive **Laurelbank Tearoom, Bistro & Bar** now sells real ale all year round. With **Broughton Brewery** on its doorstep, naturally that is where the beers are from. At the **Gordon Arms** in **West Linton**, **Stewarts'** beers have been replaced by **Deuchars IPA** and a guest beer. However, **Stewarts'** beers can still be found at the **Allan Ramsay** in the small village of **Carlops**. As we went to print we heard that **The Lodge** at **Carfraemill** has a hand pump dispensing **Belhaven 80/-**.

Whether you are a licensee or a customer, if you feel that our readers would be interested to hear about your pub then tell us why and you could be mentioned in our winter issue - Editor



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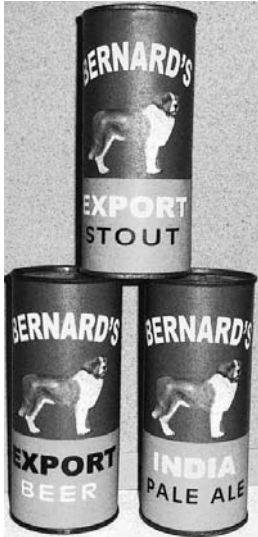
Happy Birthday tin can!

Now in its 75th year the tin can has seen many changes. Although real ale in a bottle is popular, mini-casks are making a comeback. It may interest readers to know a little history of this well loved icon.

In 1909 the American can company tried to package beer in a tin, although initial attempts were unsuccessful! Despite this, in 1935, the first beer cans went on sale in Virginia selling Krueger's Finest Beer. After that beer in tins took off!

In Britain there was initial scepticism. Sanders Watney of the London brewers Watney, Combe, and Reid said in an article in the World Press Review in 1934 that he was not convinced there would be a demand in the UK for beer in a can. Little did he know that in 1968 they would introduce the infamous Watney's Red Barrel Party Seven and Party Four made famous by a Monty Python sketch. However they were not alone, as even the company chairman of the can manufacturer, Metal Box, said he couldn't see 'the British public cottoning on to the idea.

Although Britain had experienced food in tins, a wariness of beer in cans was developing, as there were problems of devising a container that could withstand a pressure in excess of 80lb per square inch. This was fuelled by fear that if cans were filled with beer, they would burst along the seam or leak. Then there was the potential taste contamination making the beer taste 'tinny'. Despite this, on 3rd December 1935, the first can of beer was turned out by the Felinfoe Brewery in Wales containing their own Pale Ale.



The shape of the can was not like we know them today but cone-shaped- much like the 'Brasso' metal polish tin and they were known as conetops. The initial cans were equivalent to half pint bottles being 10oz. Soon after this, canning of beer took off. The first canned beer in Scotland was produced by John Jeffrey's of Edinburgh - Jeffrey's Padlock Brand lager in both 10 and 12oz sizes. This was soon followed by Barclay, Perkins, Hammertons, Wm. McEwans, Simonds and J. & R. Tennent. By 1937, twenty three breweries were producing canned beer! With the outbreak of war, developments in canning beer were stopped although reputedly Felinfoe continued for the home market.

After the war, cans in the UK took on a new look - the flattop. McEwans Export was first to adopt this new look. This container required an opener, the can punch, and instructions were to be found on the lid. As developments continued many breweries began to get 'canny'. The largest beer can Metal Box produced was a 16oz can and brewers such as Tennent's realised this was more competitive than the half pint bottle as there was no additional expense of a deposit. So Tennent's introduced the 16oz can in 1955. In Scotland the beer can soon became the consumer's choice. A survey conducted by Metal Box in 1958 showed that in Scotland 75% of those interviewed had drunk canned beers and 92% of off licences stocked them.



Developments and modifications continued with the idea of beer in a tin. In December 1960, the 'party can' was launched by Ansell's Brewery - the Ansell's Casket Draught Beer. This was a seven pint can and was followed shortly by a four pint can. In 1972, a five pint can was produced. Discerning drinkers weren't fooled though by the name as most of this type of can was either two or four oz less than their names implied! Hence in 1978, government legislation was passed that made it illegal to sell a can purporting to hold five pints when, in fact, it only held four pints. But a loophole in this legislation was found as it only applied to the party five - not the four and seven pint cans. They continued to be sold under measure for around another twenty five years! But let's get back to the can. When licensing laws were relaxed in the 1960's supermarkets took to selling alcohol and the can was the container of choice taking up less space and not breaking if dropped. The late 1960's and 1970's saw many more developments to the beer can. 1967 saw the birth of the aluminium ring-pull can in the UK and by 1970 all cans used the ring pull. The early 1970's also saw the disappearance of the three piece can, replaced with a cheaper two piece can design. However, not all the developments were welcomed by brewers. Tennent's had been putting coloured photos on their cans since 1952, this included the iconic pinup girls the Lager Lovelies. But the two piece can only permitted four colours



so reproduction of the graphics was poor. It wasn't until 1982 that Metal Box resolved the problem.

On-pack promotions were the next development. In 1972 Tennent's was the first brewery to use the on-pack promotion with a "win ready money" offer on its lager. However this didn't reappear until 1977 and this time it took off with Harp and Guinness following. Then in 1981, Courage issued the first "10 per cent extra free" cans!

Then came the cans with widgets in them. A widget is a device placed in a container of beer to manage the characteristics of the beer's head. The original widget was patented in Ireland by Guinness. The "floating widget" is found in cans of beer as a hollow plastic sphere, 3 cm in diameter, (similar in appearance to a small ping pong ball) with a small hole in one side.

Commissioning began in January 1988, with a national launch date of March 1989. This first-generation widget was a plastic disc held in place by friction in the bottom of the can. This method worked fine if the beer was served cold; when served warm the can would overflow when opened. The floating widget, which Guinness calls the "Smoothifier", was launched in 1997 and does not have this problem. Cans of Belhaven Best still carry this widget today.

Go to www.cannyscot.com to read more about British beer cans.

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Vegetarian beers

Being a vegetarian certainly limits beer drinking, as most cask beer is neither vegetarian nor vegan. The reason for this is that it contains isinglass which comes from the dried swim bladders of fish and is used for the clarification of wine and beer. Beer can be vegetarian if substances such as Irish moss carrageenan (a type of red algae) are used. There is a difference though in that carrageenan-based products are used in the boiling process and post-fermentation to remove the haze. Isinglass is used at the end of the brewing process after fermentation to remove the yeast particles. Although both act differently on different haze-forming particles they are not interchangeable and some brewers make use of both!

Got you thinking what beers are vegetarian? Well all Black Isle and Black Sheep beers are veggie and vegan. Some bottled beers are veggie such as William's Fraoch, Isle of Skye and Innes and Gunn, whilst Samuel Smith's Taddy Porter is vegan. I am sure readers will let us know about others. Interestingly, Marston's has pioneered new technology that speeds up the conditioning process of beers enabling them to drop bright more quickly. An advantage of this technology is that finings made from animal products will not need to be used, thus opening up more real ale to vegetarians and vegans.

Ian Calvert, the beer mats man - an appreciation


Ian Calvert, best known locally as the author of A Guide To Collecting Beer Mats, died suddenly on 1st April this year having been diagnosed with Parkinson's Disease in 2003. Amongst his many interests were Hearts, punk music, real ale and collecting things. His real passion was for collecting beer mats and he was one of the UK's leading tegeestologists with a collection numbering in the tens of thousands. His favourite beer mat was "the next one".

There was a very well attended humanist service for Ian at Warriston Crematorium. Many a fond word was spoken about him and many a tear shed. The service ended with one of his favourite songs, Anarchy in the UK by the Sex Pistols. Mourners then adjourned to Ian's favourite pub, Thomson's.

Our thoughts go out to his wife Lesley, his daughter Samantha, his parents and siblings.

If you would like to make a donation to Parkinson's UK go to Ian's website www.calvert-beermats.com where you will find a link to justgiving.com/iancalvert.

Dennis Harle



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QUALITY PUB AT TH

Beer glasses - why doesn't the UK take a leaf from Europe?

The size and shape of a beer glass will affect the way the aroma and taste of a beer translates to the palate as well as affecting its colour and overall appearance. In countries such as Germany, Belgium and Holland, where a wide range of beers is enjoyed, individual glasses are available. Here in the UK beer glasses have varied little over the years with bitter tending to be served in a glass that 'bulbs' at the open end, whilst lager is sometimes served in a straighter glass, although one that is still wider at the open end. The larger open end serves to promote the flow of aromas, adding to the overall drinking experience,

but this is something rarely considered when consuming beer as many people are more than happy to drink from the bottle or can! In Germany the stein glass, which is shaped like a tankard with a handle attached to the side is favoured as it allows the beer to remain chilled for longer. The Belgians are a little more discerning; rather than a robust tankard they go in for the more refined stemmed glass. Us Brits tend to feel this type of receptacle is for liquor such as brandy, or bubbly, or women! The Belgians' pride in the way their beer is served is second to none. It's not slapped down with a thump, whilst still settling. No, their glassware suits the characteristics of the beer that is being served. For example a wider glass gives a frothier 'bitter' style head whereas a narrow glass gives a thicker smoother head. Hence there are novelty receptacles such as the stand to hold the glass with Kwak and the large style bowls for Duvel.

The preference for one glass over another has

in the UK been a matter of personal choice. Indeed some locals take their own preferred glass to the pub or have their own glass, predominantly a tankard, behind the bar. Sadly this habit and also the presence of the tankard are dying out. Some drinkers feel the beer tastes or 'feels' better when drunk from a pint rather than a half pint glass - but isn't the half pint glass for women? Some continue the practice of asking the barperson to 'stick another half' in the existing pint glass, either through habit or their reluctance to drink from a half pint glass. For many people the full pint and full half is still an issue. Over-sized (lined) glasses, as can be found at the Traquair

Arms in Innerleithen are the answer, but few pubs seem willing to adopt them, arguing that customers will still ask for the glass to be filled to the brim.

Whilst many glasses vary in shape with some having a company logo emblazoned on the front, this is largely due to fads and advertising ploys. In the UK we don't blink an eye when the local beer is served in a pint glass with Grolsch or Guinness emblazoned on the glass.

Occasionally you may get your real ale such as Deuchars served in a Black Isle pint glass for example and rarer still the actual beer you are drinking served in the right glass. Perhaps we in the UK need to consider what we want, glasses advertising tasteless lager or those promoting the local brew? After all a pint of real porter or stout served in a Guinness glass is indistinguishable from a pint of Guinness and does little to promote real ale.



& BARREL - FREE HOUSE



THE FOOT OF BROUGHTON STREET, EDINBURGH

Fowler's Brewery - goings on at The Goth

On 21 April the Prestounrange Gothenburg held a ceremony to celebrate the restoration of one of the gates from the Fowler's Brewery headquarters. It was saved by Jim and Lynn Schroder when the building, an impressive 1950s structure known as the Coeval building, was demolished. When Jim and Lynn collected the gate it was in very poor condition. However Lynn's skills in metalwork - yes a lady blacksmith - ensured that it was sympathetically restored to its original condition. It now takes pride of place as the gate into the brewers' alley at the side of the Gothenburg. Also displayed there are an original illuminated Fowler's pub sign and several Fowler's casks all donated by the Brewing Archive.

Brewer Roddy Beveridge brewed a Fowler's Wee Heavy for the occasion and it went down extremely well. However with an ABV of 7.5% any future brews will be "limited editions", perhaps as a winter ale. What is certain is that Roddy's 80/- and Porter will continue to be the regular LocAles at the Gothenburg and they can also be enjoyed at various pubs throughout our branch area.



Innis & Gunn on hand pulls?

Innis & Gunn is famed for its whisky-cask-aged beer, Innis & Gunn Blonde and limited-edition beers. But there are mutters that Dougal Sharp, Managing Director of Innis and Gunn, is considering moving into the on-trade side with his oak-aged beers. Time will tell and will they be cask conditioned? Also congratulations to the company for winning The Queen's Award for Exports this year. This is the first such award for the company in recognition of its increase in overseas sales of 169% between 2006 and 2008.



The Tempest Brewing Company opens in Kelso

In our winter issue we mentioned that Gavin Meiklejohn of the Cobbles Inn at Kelso was setting up a small craft brewery. Well, the Tempest Brewing Company is now up and running. Initial brews are a porter and a pale ale, soon to be followed by an IPA, with other beers coming on stream fairly quickly. All are available at the Cobbles Inn, the brewery tap.



What a view!

Having a wee dander down to South Queensferry and stopping off at the Orocco Pier, POV found this lovely view from its outdoor area. Is this the best scenic outdoor area in our branch (minus the CAMRA member!)?



Britain's biggest beer festival

3-7 August 2010
Earls Court, London



The Great British Beer Festival at Earls Court, Britain's biggest beer festival, once again brings together a wide range of real ales, ciders, perries and international beers.

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Well I never knew that!

The first consumer protection law ever written was enacted over beer by Duke Wilhelm IV of Bavaria in 1516. It was a purity law limiting the ingredients of beer to barley, hops and water.

A collector of beer mats is called a tegestologist whereas a collector of beer bottles is called a labeorphilist. Try that in your local pub quiz or game of scrabble!

Having problems getting rid of the foam head in your beer? Try sticking your fingers in it - it will soon shift. Either that or grow a beard, as about 0.56 ml is lost in a beer drinker's facial hair!

Does your beer mat get stuck on the bottom of your glass and then do a nose dive on the floor? Try sprinkling a few gains of salt on the beer mat before sticking your glass down on it. It will keep the ants away too if you are out enjoying the sun!

CAMRA'S not just about beer

So you thought CAMRA was just a beer organisation? For over 30 years, CAMRA has also supported both real cider and perry. Most CAMRA beer festivals sell cider and perry. CAMRA also offers cider training sessions at the Great British Beer Festival. There is a cider guide and CAMRA has dedicated October as Cider and Perry Month.

Mick Lewis

And what is perry?

Most of you know what cider is but what exactly is perry? The dictionary definition, accurate but unappealing, reads "fermented pear juice". More usefully, it can be regarded as the equivalent to cider but made from pears not apples. But not any old pears - unlike cider, which can be made if you wish from dessert or cooking apples, perry can only successfully be made from specific varieties of "perry pears". These tend to be hard, fibrous, and (by the standards of a dessert pear) frequently mis-shapen. There are dozens of varieties but many are now rare and have developed over many years to suit the soil and climate conditions of the "Three Counties" of Herefordshire, Worcestershire and Gloucestershire which have been their historic heartland.

Real perry is made in essentially the same way as real cider, though many producers contend that perry-making requires the greater skill. The character of the resulting drink shows as much variety as real cider, but as a broad generalisation perry can be said to be subtler and more delicate than cider, often bearing comparison to a high-quality white wine. The colour is typically lighter than cider,

often with a greenish tinge by contrast with the gold to orange tones of a typical cider. Perry also lends itself particularly well to bottle fermentation to produce a naturally sparkling drink and some spectacularly good examples of this style are now available.

It would be wrong to close without referring to the unfortunate term "pear cider" which has come into use lately. The term seems to have arisen from the industrial cider-makers' practice of making vaguely cider-style drinks "flavoured" with other fruits (frequently in essence or concentrate form). In the interests of clarity, it would be preferable if the term "pear cider" were never used at all: it should certainly never be used (and happily hardly ever is) to describe the true traditional product - real perry.

Rhys Jones

Mick Lewis and Rhys Jones are members of CAMRA's Cider & Perry Committee - Apple - set up to inform consumers about the choice of real cider and perry available and to encourage the makers to continue production - Editor.



Cider & perry winners...

CAMRA's National Cider and Perry Championships 2010 were held at the Reading Beer & Cider Festival and the overall winners were:

Cider -

GOLD - Sandford Orchards Cider (Crediton, Devon).

SILVER - Gwynt y Ddraig Black Dragon (Llantwit Fardre, South Wales).

BRONZE - Pickled Pig Porker's Snout (Stretham, Cambridgeshire).

Perry -

GOLD - Hartlands Farmhouse Perry (Tirley, Gloucestershire).

SILVER - Rathays Brandy (Sutton St Nicholas, Herefordshire).

BRONZE - Ralph's Old Badland Perry (New Radnor, Powys).





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Are the large pub companies getting the message?

CAMRA welcomed the Business, Innovation and Skills Select Committee Report (March, 2010) on Pub Companies which demands major reform in the way they operate. It also threatens statutory intervention if these reforms are not implemented voluntarily by June 2011. The Committee also urges the Office of Fair Trading to look more carefully at the issues involved as it responds to CAMRA's super-complaint for the second time. In addition to the Select Committee's Report the Liberal Democrats have indicated that they will pursue radical reform of the Beer Tie in the next Parliament, including a free-of-tie option and a guest beer right.

Mike Benner, CAMRA Chief Executive, said:

'The large pub companies are now in the last chance saloon. The pub sector has had long enough to deliver self regulation and failed. They either voluntarily reform to ensure a fair deal for consumers or risk potentially punitive intervention from the Competition Authorities and Government. CAMRA is demanding that the large pub companies act immediately to allow their licensees the option of selling one guest real ale purchased at free market prices. The large pub companies should also agree to a legally binding code of conduct and move quickly towards offering all their lessees a free-of-tie option at a fair rent. Over half of the UK's pub licensees are prevented from buying beer on the open market at freely negotiated prices and the large pub companies are exploiting this to charge licensees between 40% and 45% more than free market prices. These artificially inflated prices are passed onto consumers in the form of higher prices, reduced investment in pubs and pub closures.'

How this will affect Scotland is not known - but Scottish ministers should be taking heed.

Interestingly, Punch Taverns has announced a "financial lifeline"

by offering its tenants the choice between beer at the market price in exchange for higher rent or tied beer (usually more expensive than the market price) and lower rent. Of course the devil will be in the detail and many would argue that these deals give with one hand and take with the other, however it seems a start and a step in the right direction.

Roger Whiteside, head of the group's leased and tenanted division, said he was determined to encourage and incentivise entrepreneurs to run his company's pubs, to help them make more money for themselves and to stay in the business longer. We'll drink to that and would suggest that introducing cask ale to many more of its pubs would be a first step.

CAMRA's Beer Drinkers and Pub Goers Charter

Did you swither over the election - who to vote for? Well CAMRA's Beer Drinkers and Pub Goers Charter attracted over 650 Prospective Parliamentary Candidates (PPC) to sign up to the five commitments to speak up for community pubs, real ale and consumers if elected. These commitments were:

- 1) Promote the interests of Britain's pub goers
- 2) Champion well-run community pubs
- 3) Rebalance alcohol taxation to support beer and pubs
- 4) Reform the beer tie to deliver a fair deal for consumers
- 5) Support the role of well-run pubs as solutions to alcohol misuse

It will remain to be seen whether the newly elected candidates both north and south of the border will turn their commitment into action.

The complete charter can be downloaded from: www.camra.org.uk/media/attachments/315127/CAMRA-Charter.pdf

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National real ale pub discount scheme - but not for Scotland, yet!

CAMRA has launched a national real ale discount scheme to help boost trade for community pubs and increase the membership benefits for CAMRA members. Many pubs across the UK have offered CAMRA members discounts at the bar, but such initiatives have not always been clearly promoted to all members. Therefore some licensees have not always fully benefitted from CAMRA members' business in their pubs. This new initiative seeks to promote pubs offering discounts to CAMRA members.



All real ale pubs are eligible to participate in the scheme, with participating pubs using the promotional posters to advertise discounts to CAMRA members on pint and half pint measures. The level of discount is completely at the discretion of the pub.

However there is a problem in Scotland! Colin Valentine explains, "The problem with launching the discount scheme for CAMRA members in Scotland is that the new legislation implemented last September gave local licensing authorities the power to set their own rules (as Patrick Harvie MSP said, the price for devolving power down is inconsistency between neighbouring licensing authorities) and many of them see 20 pence off the price of a regular pint (indeed, anything off the regular price of a pint) as an irresponsible promotion. There is currently no case law regarding irresponsible promotions and, whilst everyone wants a test case, no one wants to be that test case. We shall continue to plug away on this one."

But all may not be lost. Since Colin spoke, we now have a test case - see article below - Editor.

A challenge at last

The April issue of *Scottish Licensed Trade News* reports that pub company Mitchells & Butlers has launched an appeal after learning that its Yellow Card discount scheme was in breach of Dundee licensing board's policy on discounts. It is well known that many pubs are reluctant to introduce discount schemes for fear of contravening the Scottish Licensing Act's policy on promotions. The problem is that there are still some grey and ambiguous areas within the Act that are obliging licensing boards to adopt their own interpretations.

This appeal will be seen by many within the industry as a test case and the judgement is awaited with interest. The case is now likely to encourage other challenges until clear guidelines are laid down as to what are and what are not acceptable promotions under the terms of the Act.

Challenge at Holyrood

CAMRA has a new challenge in Scotland, namely to get real ale permanently served in the Scottish Parliament's bar. MSPs attending CAMRA's first reception at Holyrood were able to get a taste of proper beer. The event was hosted by Alasdair Morgan MSP who congratulated CAMRA regional director for Scotland and Northern Ireland, Lindsay Grant, for the fine work the campaign had done promoting the importance of the pub to Scottish life and the community. "The pub is the solution not the cause of problems caused by alcohol misuse and abuse" said Alasdair.

Pub reforms

The Westminster Parliament minister John Healey, Minister for Pubs, announced a major package of reforms to support pubs earlier this year in the form of a twelve point action plan. This promises sweeping reforms on a wide variety of subjects and support for community pubs, the Government has announced:

- ▲ Greater protection for pubs under threat of demolition
- ▲ A ban on the anti-competitive practice of imposing restrictive covenants on the sale of pubs
- ▲ Greater flexibility for pubs to diversify by adding shops and other facilities without planning permission
- ▲ £1 million Government funding for "Pub is The Hub"
- ▲ £3 million to support community pub ownership
- ▲ Greater freedom for pubs to host live music without a specific licence

Will the Scottish government take a lead from this to help pubs up here?

CAMRA Chairman Colin Valentine said: "This was a great victory for our behind the scenes campaigning and lobbying and we can only hope that it is not just a cheap vote winner. It is just such a shame that, just as a Pubs' Minister is announced, the Chancellor of the Exchequer raised beer duty well above the rate of inflation".

Scots regain title for world's strongest beer

After BrewDog lost the title for their strongest beer Tactical Nuclear Penguin 32% abv to Schorschbrau, Schorschbock, 40% abv, BrewDog has now released a 41%, beer called Sink the Bismarck! The price of this bottled beer is reported to be around £40 for a 330ml bottle and will only be sold online!

Have your say!



Dear Editor

When CAMRA rightly condemns retailers who sell alcohol to underage drinkers, I don't feel they understand the complexity of this issue.

Retailers are reviled as destroying the local pub and communities by selling high alcohol cider and Buckfast to schoolchildren. I work in a store in the branch area (not telling who) and feel that there is a lack of understanding of the pressure on the smaller off trade retailer to stay afloat in a sea of Tesco

Metros on every street corner. We can't buy stock at the same discount as the supermarkets and must find a niche in the market somewhere - and if this is to provide the cheap vodka, cider and fortified Wines, so be it. We can't afford the ever present security staff the supermarkets can afford to keep the undesirables away. Staff are paid the minimum wage, there are rarely enough of them to offer a deterrent and are often part-time female students who don't have the physical presence, or interpersonal skills, to challenge the clearly young or clearly drunk. Ask yourself, would you take a battering for £5.90 an hour? Would you stand up to a small mob of lads? I agree with CAMRA's policy on not selling to underage drinkers, but try to understand there are reasons other than greed why some shopkeepers break the law. The whole issue of violence and intimidation against shop-workers and the lack of proper policing to support local retailers is a big issue which the shop workers union USDAW have taken up and I hope CAMRA will support us here.

Name and address supplied

Retailers cannot sell alcohol to anyone under the age of eighteen. That is the law and thus CAMRA has no policy on the matter. Whilst we acknowledge the reader's concerns regarding violence and intimidation these are matters for the police and local authorities - Editor.

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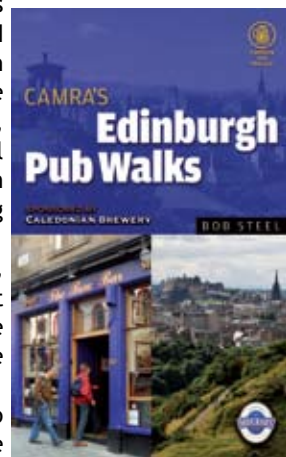
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EDINBURGH PUB WALKS

A full-colour illustrated guide to real ale pubs and walking in and around Edinburgh £9.99. This innovative new CAMRA guide will be launched on 26 July 2010. Author Bob Steel with the help of members of our branch has personally surveyed and compiled a series of walks across Edinburgh and the Lothians. Whilst there are many walking guides to Edinburgh, this one incorporates pubs as well ensuring that real ale drinkers can quench their thirst before, during or after their walk.



All walks are clearly mapped, accessible from public transport and vary in length to suit everyone from the casual pub goer to the active walker.

A companion guide to London Pub Walks, this one is destined to be as popular. Look out for it at www.camra.org.uk or order your copy at the Scottish Real Ale Festival.

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Belhaven Brewery
Sponsor of Friday sessions



Established in 1719 near Dunbar, Belhaven is now part of the East Anglian based Greene King Group. Synonymous with the 'Shilling' style of Scottish

ales the brewery has been well known to CAMRA since the very beginning and SRAF Organiser, Bob Wallace, still ranks their now rare 60/- as one of his favourite beers.

Cairngorm Brewery
Sponsor of website and Dining area



The Cairngorm Brewery Company, established in 2001, is situated in Aviemore within the Cairngorms National Park. They recently upgraded to a 20-barrel brewery producing 8 regular and a number of seasonal beers which together have brought many awards. Among these the accolade of Supreme Champion Beer of the Year - Society of Independent Breweries went to Black Gold in 2009.

Inverlmond Brewery
Main Sponsor + programme

Launched in Perth in 1997 to become the Fair City's first brewery in over 30 years and recently re-located to a larger 30 barrel plant. Their five regular beers have won many awards with Lia Fail being named as SIBA SCOTLAND SUPREME CHAMPION in 2006 especially worthy of note.



Stewart Brewing
Sponsor of festival glasses



Edinburgh's local independent brewery has operated just outside the city by-pass at Loanhead since 2004. They brew 6 regular ales and Edinburgh Gold was a worthy winner of the award SIBA SCOTLAND SUPREME CHAMPION in 2007.

Fyne Ales
Sponsor of staff polo shirts

Beautifully situated at the top of Loch Fyne, The Fyne Ales brewery was set up in 2001 using the redundant milking parlour in the traditional farm buildings at Achadunan, Cairndow. They brew five regular ales and in October 2002, within nine months of starting production, were awarded the Scottish regional gold awards from SIBA for two of their beers, the beginning of a long list of awards.



Orkney Brewery
Sponsor of staff t-shirts



Part of Sinclair Breweries, Orkney brewery was the star of CAMRA's Champion Beer of Scotland competition, held at last year's SRAF, winning both Gold and Silver awards with Raven Ale and Red McGregor respectively. The brewery produces six regular ales and is currently building an extension to cope with demand.

Harviestoun Brewery
Sponsor of Thursday sessions

Having started life in a barn in Dollar in 1985 Harviestoun now operates a state-of-the-art brewery in Alva. It was bought by Caledonian Brewery in 2006 but is now independent following the take-over of Caledonian by Scottish & Newcastle in 2008. It is particularly known for its Bitter & Twisted, CAMRA's Champion Beer of Britain in 2003, as well as its superb cask lager Schiehallion.



Cask Marque
Sponsor of Trade session



This independent organisation's aim is to raise the standard of cask beer. Where you see the Cask Marque logo you know the licensee is concerned about quality and that you can be assured of a decent pint because the cask ales have been regularly checked rigorously for temperature, appearance, taste and aroma.

Strathaven Ales
Sponsor of CAMRA products/membership stalls

Strathaven Ales are produced at Craigmill Brewery in South Lanarkshire, situated on the river Avon a little to the south of the town. The building dates from the 17th century and accommodates a ten barrel capacity brew house. They brew four regular and two seasonal ales and are able to host super group visits, by prior arrangement.



J D Wetherspoon
Sponsor of Saturday sessions

Founded as a single pub in 1979 by Tim Martin, Wetherspoon now owns over 700 pubs, with 40 of those in Scotland. The chain champions cask ale, low prices, long opening hours, and no music.



Sulwath Brewery
Sponsor of our entertainment

Scotland's most southerly brewery was established in 1996 and is now based on the main street in Castle Douglas, where a visit to the Visitor Centre is a must if you are near to Scotland's Food Town. They brew six regular ales and were delighted when Black Galloway won silver at this year's National Winter Ales Festival in Manchester, to add to a long list of similar successes.



Isle of Arran Brewery
Sponsor of 'Road to the Ales Challenge'

Established near Brodick Castle in February 2000 the island's first brewery now produces seven regular beers and, among it's many awards, Milestone won Champion Bottle Conditioned Beer of Scotland 2008 at the 9th Ayrshire Beer Festival in Troon.



I'm not an alcohol drinker - I'm a real ale drinker!

An article in a recent issue of the CAMRA newspaper "What's Brewing" by Roger Protz looked at a few of the possible health benefits of drinking real beer in moderation. These days the focus is all on the bad effects of alcohol abuse. An internet search will display page after page of sites and articles dedicated to this major problem. A major problem it certainly is. Every reader will likely have personal experience of a work colleague or family member who has suffered from alcohol addiction.

Of course the addiction is to alcohol. You are unlikely to read articles entitled 'real ale abuse'. Therein lies a major difficulty. Moderate real ale drinkers may become resentful at being categorised as being at risk of becoming dependent on alcohol, it being thought that the main reason why they are at the bar or in the pub is because they have a need for alcohol.

Previous generations may have found this present day debate difficult to understand. In the first half of the twentieth century there were many adverts showing smiling drinkers enjoying their apparently health giving ale and beers like stouts were often prescribed for hospital patients who needed 'building up'. Was all this fuss about beer and health just made up by advertisers who should have known better or because medical science had not yet got to grips with the pernicious effects of beer?

We do of course now know much more about the effects, good and bad, of any ingredient in a drink. But knowing more does not necessarily mean that matters are easier to understand. Regarding alcohol itself, much is known and witnessed daily by doctors concerning the adverse effects of excessive alcohol intake, everything from liver damage to poor circulation. But even in the case of alcohol there is a good deal of evidence

concerning the plus factors of moderate amounts of alcohol in the body, from the promotion of 'good' cholesterol to lower levels of insulin resistance.

But real ale is much more than this. It has no artificial additives. It contains zero fat. It has vitamins and soluble fibre. It contains protective factors such as polyphenols. One litre of beer provides 10% of the average person's daily protein needs. But there is even more good news for the moderate real ale drinker with evidence of good quality real ale outlets coping better with the effects of the economic recession than others - and of course the minimum pricing debate as such does not affect those of us who prefer social drinking in a well managed environment to the dubious pleasure of drinking cheap cans at home. Cheers!

R Preece

CAMRA slams 25% beer duty increase in last 2 years as threat to survival of community pubs

CAMRA has attacked the Government's lack of regard for community pubs and responsible beer drinkers following a punitive 5% increase in beer duty in the Budget and plans to increase beer duty above inflation for the next three years. CAMRA fears these latest rises will mark the end for many more valued community pubs, with beer prices set to rise in pubs by up to 20p a pint. Instead of freezing beer duty and helping to protect the nation's pubs, the Chancellor's last act before the General Election was to impose another duty hike that will lead to further pub closures. Beer duty has soared by 25% in the last 2 years. CAMRA has also expressed concern at the 10% above inflation increase in duty on cider and will be demanding Government action to support and protect small real cider producers.

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A Steamin' Trip

May the 16th was a very special day for us, four Mreal ale drinkers on a journey from Edinburgh Waverley to Ayr on a steam train. I'll not bore you with all the anorak details such as type and number of engine - a Black Five 45407 actually! - name of train, number of coaches and how fast we travelled. Speaking of anoraks though, there were hundreds of them, all poised with pen and paper and many vying for a position at an open window so they could see the engine and photograph it as we jollied along. Having taken a look at the engine, we found our seats and settled down to a breakfast of champagne and orange juice followed by chicken wings - don't ask! Unable to bring on board a mini cask because of the jostling, we settled for wine (we were saving enjoying bottled beers from the buffet bar until the return trip). With the anoraks' heads stuck out of the windows we set off. Two of our group braved an open window and came back with black faces and eyes filled with coal dust - oops forgot the goggles! And so we sat back and enjoyed the journey, looking forward to visiting the pubs in Ayr. None of us was familiar with Ayr so we enlisted the help of Bob Wallace from CAMRA's Ayrshire & Galloway branch to keep us right.

Three hours later we arrived in Ayr. Most of the passengers went to see the engine but we had more pressing needs, finding our first pub. The Twa Dugs in Killoch Place is close to the station and that's where we headed first. This is a long and narrow pub and Rona the very nice barmaid served us terrific pints of Peter's Well from Houston Brewery. Next on the list was the Glenpark Hotel (formerly the Meteor Hotel) in Racecourse Road. This is the brewery tap for the Ayr Brewing C-o-m-p-a-n-y (yes that's how they name themselves) based at the hotel. We enjoyed Leezie Lundie and Jolly Beggars. A visit here is a "must" for beer lovers. Then it was on to the Malt Cross in New Bridge Street, which also stocks beers from Ayr Brewing so that made our choice of beers easy. Sadly with time running out we headed back to the station but not before a quick one in the Twa Dugs - it really is that good a pub.

Back on the train and we headed for the buffet car where Adam the barman was most helpful. No draft beer but a really nice bottle of Gardners Tipple from Hogs Back Brewery in Farnham. Several bottles more and we arrived back in Auld Reekie. We lost one of our party to the back of a black



cab. Whilst on the way to getting a number 26 bus, we three remaining travellers popped in to the Guildford Arms where Steve Jackson encouraged us to try Brother Rabbit a very fine beer from Thornbridge Brewery home of the famous - or infamous - Jaipur IPA. With crossed legs after the day's pints and thus a need for a "pit stop" on our way home to Prestonpans and Port Seton, we got off the 26 at Musselburgh and made for Stagg's where Scottie pulled my last pint of the day, Jaipur IPA.

The whole day had been a huge success, though we would have wished for longer in Ayr to visit more pubs. We have already booked to go on a steam train to Carlisle; anyone know any good pubs?!


Morgan Hamilton

For details on all real ale pubs in Ayr, go to www.ayrshireandgallowaycamra.org.uk - Editor.

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George Robertson

Jaipur India Pale Ale 5.9% abv is brewed by Thornbridge Brewery, Bakewell.

A citrus dominated IPA, its immediate impression is soft and smooth yet builds to a crescendo of massive hoppiness accentuated by honey. An enduring, bitter finish.

More haunted pubs!

Since the interview with Steve at the Star Bar in the New Town, readers have told POV about some pubs they know to be haunted. One local told us that the Hunter's Tryst has a lady that roams the pub! Whereas at the Last Drop Tavern a young, mischievous girl has been seen and heard. At the Tolbooth ghostly goings on such as things being knocked over for no apparent reason, are blamed on the resident ghost. And at the Victoria Inn in Haddington, doors securely shut are often found open in the morning and vice versa.



"Barred!"

Like many of you reading this article I like nothing better than on a Friday night going to the pub and settling down with a pint of real ale in my hand - Cairngorm Black Gold being a favourite - and catching up with friends. However I am a wheelchair user which makes this simple pleasure a challenge for me and many people across Scotland who have a disability. Last February I arranged to meet some friends in a pub they had specifically chosen to meet me in. Because it had level access, we assumed it would have facilities for me inside, but we were wrong. This incident spurred me into starting "Barred!" I started "Barred!" as a local campaign to find out where the accessible pubs were in Edinburgh. Through a facebook group 1100 members from across the world told me they had similar stories. So I approached Capability Scotland to see if my campaign could have a national impact. Capability adopted the campaign with the result that it has now been debated in parliament and George Foulkes MSP has proposed an amendment on Capability's behalf, to the Criminal Justice and Licensing Bill to improve access information about Scottish pubs and clubs so that disabled people can choose where to go. I am now working for Capability as their Parliamentary and Policy Officer lobbying politicians to support the campaign.



Improving the availability of access information can only help pubs and clubs broaden their appeal and attract more customers. Disabled people often go out with large groups of friends and have the potential to be very loyal customers, returning regularly to places where they have received good service.

As a member of CAMRA I know what a good job publications like the Good Beer Guide do in providing information to pub goers. "Barred!" would like to see even more guides follow suit by including information about disabled access.

I would urge you all to support the campaign so that disabled people can go out and enjoy a pint without having to worry about access issues which non disabled people do not have to think about.

Mark Cooper

Read about Mark and his campaign at www.capability-scotland.org.uk/barredcampaign.aspx

CAMRA's Good Beer Guide and our branch Real Ale Guide both have symbols to denote pubs with disabled access and toilets - Editor.

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