



Issue 56

CAMPAIGN FOR REAL ALE

FREE

Winter 2010

# VAT'S A PITY!

## ***Cask ale sales continue to show growth, but with a VAT increase looming let's not be complacent***

The Cask Report published in September ([www.caskreport.co.uk](http://www.caskreport.co.uk)) shows real ale sales growing in value by a healthy 5%. Whilst this is great news, it is surely tinged with concern for the future. VAT increases to 20% in January and with duty added £1.00 in every pint will go to the taxman. Additionally, like everyone else, real ale drinkers will feel the impact of government spending cuts, so with these concerns in mind, the focus on the price of a pint will never be greater.

The Cask Ale Report indicates that drinkers are attracted to real ale if it's priced similarly to premium lagers and not cheaper than them. However visits by CAMRA members show a considerable disparity in real ale prices across our branch. Discounting (forgive the pun!) the posh hotels and trendy night spots, the highest price found was £3.70, not surprisingly, in Edinburgh. But you can still get a pint for around £3 and under in the city and of course many pubs run promotions and the Wetherspoon chain will also appeal to those on a budget. In the Lothians and the Borders there are many pubs still selling pints at around £2.60 whilst the highest price found was £3.60. To take one example: for Taylor Landlord, an



*£1 from every pint goes to the taxman!*

ale that seems to command a premium price, the price to the customer varied from £3.10 to £3.60.

However many factors influence the price of our pint. Cask price, rates and overheads are the most influential and many pubs have been hit with horrendous increases in business rates. And now the Scottish Government is considering imposing a "Social Responsibility Levy" on all outlets selling alcohol. Tied pubs (those owned by pub companies) are coping with hefty rents as well as having to buy in their beers at prices normally above those in the open market. But the size of the pub and the volume of beer it can sell are also factors – small pubs with limited turnover are unable to command the greater discounts available to the larger establishments. Many pubs will "even out" their prices so each beer is priced the same, whilst others will price them individually according to what they cost to buy in. Which is the better way?

Most pubs are waiting to see what impact the VAT rise will have on suppliers (breweries and pubcos) before deciding what increases if any, to pass on to their customers. Whatever these increases may be, CAMRA will continue to champion real ale and real ale pubs regardless of prices charged. Despite the popularity of real ale, forty pubs nationwide are closing every week. The message therefore is for us all to continue to support our pubs in yet again challenging times.

## ***In this issue:***

The Interview  
 We are the champions  
 Pub & Brewery News  
 How do I get in the Good Beer Guide  
 Caley Competition  
 One Woman's Perspective  
 Review of the Edinburgh Pub Walks Guide  
 A Scotsman in Corfu  
 Branch News & Views  
 And much more .....

***Interview with  
 Rob Hill,  
 Highland Brewing  
 Company  
 on page 5.***



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

# Editorial

## POV has a new editor

Hello - I'm Fred Chrystal. As many of you will know, Di Willis stood down as editor after the summer issue and I've stepped up from assistant editor to take over the reins. Di became editor back in 2003 and that's quite a stint. I'm sure you will want to join me in thanking Di for all her work over that period.

I'd like to start by welcoming not only our regular readers but also those of you who might be reading POV (as it's affectionately known) for the first time. Whilst it is the magazine of the Edinburgh & South East Scotland Branch of CAMRA, it is produced not only for CAMRA members but for all you real ale lovers wherever you may be. Additionally I'd also say to all brewers and licensees that it's your magazine as well. You are all vital in ensuring the success, popularity and expansion of real ale. That's what CAMRA, The Campaign for Real Ale, and Pints of View are all about.

To licensees, thank you for allowing POV into your pubs, but can I make a plea? Whilst most of you ensure copies are well displayed and easily picked up by customers, in some pubs they remain hidden away,

frequently under the newspapers. Please could you ensure they are always visible - many thanks.

In this issue you'll find greater information than in previous issues about our branch and its activities. If you're a member but haven't yet been to one of our meetings or socials then hopefully we might encourage you to do so. And if you're not yet a member of CAMRA then it would be great if we could encourage you to join. You'll find articles from our branch chairman, our social secretary and our membership secretary within this issue.

Back to POV and as new editor I'd like to thank those who contributed to this issue, the advertisers, those volunteers who delivered it and Morgan Hamilton our printer for his help with the design and graphics. A new editor always has new ideas, but they might not be what you, the reader, wants to read! So please help me, am I getting it right or wrong? What do you like about POV - hopefully a lot! - but what would you like to see that is not currently there? Remember it's your magazine. I hope you're enjoying reading it over a pint or two of great real ales.

All the very best for Christmas and the New Year.

Cheers,

*Fred*



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

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# Festival Reflections

*Alice Waltham shares her experiences as staffing manager for the 2010 Scottish Real Ale Festival.*

The week of the Festival started early on Monday morning. When I arrived on site just before 10am I was beginning to wonder what I had let myself in for. The last few weeks had been a blur of replying to emails and preparing hundreds of tokens. I still had the challenge of working out some sort of rota. Everyone who arrived needed to know where they should be and to be trained before they could work on the bar. They also needed their t-shirts, food and drink.



For me, the week was a blur of logistics that was constantly changing as circumstances changed.

The team worked incredibly hard to get everything set up and by Thursday we were ready to greet our first customers. The Festival was open to the public on

Thursday, Friday and Saturday; these days are very busy and (along with many others) I was on site for 14 hours a day.

The long hours and hard physical work make the Festival a pressure cooker. It brings out the worst and the best in people. There were some who complained so much I nearly tore my hair out, but then worked so hard that I couldn't help but forgive them! Best of all, there were the wonderful people who did whatever I asked with a smile on their face... I can't thank you enough.



Once the beer had run dry, we still had the hard work of clearing the hall on Sunday. Sitting at the Halfway House with a pint afterwards, I was completely exhausted but proud of everything we had achieved. I was almost sorry it was over. Almost!

The best bit of the job was getting to know everyone who worked at the festival. It amazed me how hard they work in their free time to support real ale. By the end of the week they felt like one big, if slightly crazy, family. I can't wait to see them all again next year!

We are already starting to plan next year's Festival. If you would like to get involved, either as part of the organising committee or volunteering during the week, please contact Alice at [staffing@scottishbeerfestival.org.uk](mailto:staffing@scottishbeerfestival.org.uk)

**Alice Waltham**



Edinburgh's local independent brewery

\*Hollywood winner of

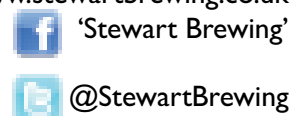


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## Jeff Myers

**Managing Director of Belhaven Pubs**

During his fifteen years with Belhaven, Jeff led his team to build an industry-leading pubs business with over 330 outlets throughout Scotland. He was a highly intelligent and complex person who was very passionate about his business. The respect and loyalty of his team speak volumes about the talent he had for pubs and people. He was a key part of the senior management team which made Belhaven a Scottish success story and was highly respected throughout the industry. In my time at Belhaven Jeff was appropriately demanding of me and rightly protective of everything he'd built over the past fifteen years. He leaves a wonderful legacy and a huge gap which will never be filled.



**Euan Venters,  
Managing Director,  
The Belhaven Group**

## Ken Robinson

**Sales & Marketing Manager  
Broughton Ales**

When thinking of Ken the one fact that sticks out above all others is the number of people he knew. When with him at an exhibition or beer festival it was never possible to walk more than a few yards without being introduced to someone who was a customer or supplier or wholesaler or competitor or just someone from his varied past.

Ken was very much a people person and although he claimed not to be good at names I have never known him to be at a loss to give chapter and verse on someone right down to how much their account was overdue!

He had the unique ability to get on with people in all walks of life both here and with customers abroad where he was very well thought of.

He was ideally suited to his job; he made friends easily, had a great sense of humour, he was loyal to both Broughton Ales and its employees as well as his customers, he enjoyed sports, particularly rugby and golf



and finally he had that very necessary prerequisite in selling, a thick skin. I remember being with him during discussions with a particularly trying customer and being taken aback when the customer dismissively told us our beer was shite anyway. Ken's instant retort was "Well it should fit in here then!". We got an order! Lesser people would have reacted quite differently, I think.

Ken is greatly missed by everyone at Broughton,

both on a personal and a professional basis. To paraphrase one of his own much used quotations he was the "engine driver" not the "oily rag". He was a much loved friend and colleague.

**Alastair Mouat,  
Managing Director,  
Broughton Ales**

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# The Interview

## **ROB HILL, CHAMPION BREWER HIGHLAND BREWING COMPANY, ORKNEY**

**POV: Your Orkney Blast won Champion Beer of Scotland 2010, your Dark Munro won the title in 2007 and your Scapa Special won in 2008. Additionally you picked up a haul of awards from SIBA [Society of Independent Brewers] at the 2010 Scottish Real Ale Festival. Apart from the skills of the brewer, what is it that makes beers brewed in Orkney so consistently good and so successful in competitions?**

RH: We have a very good water supply which on the whole is reasonably consistent throughout the year but does occasionally have its moments.

**POV: Were you surprised that Orkney Blast, a beer with such a high abv (6%), won our Champion Beer of Scotland award this year?**

RH: Very surprised; the beer is a cracker but the abv does work against it in some respects – a little when it suits you is the sensible option. Though it is fairly hard to just have one - or is it just me?

**POV: There is a similarity in names - but not abv - between Orkney Blast at 6% and Orkney Best at 3.6%. Do you feel this could lead to confusion amongst drinkers?**

RH: Not at all; drinkers today are fairly savvy with the ales they are consuming. It does what it says on the pump clip - 3.6% - session drinking, 6.0% - sensible drinking with respect. Also the vowels fall in different places in the words as they will in your words if you can't or don't read the label/pump clip!

**POV: Your location must give you logistical problems, not only in supplying your customers but in obtaining your raw materials. How do you address these?**

RH: Deliveries are not a problem, just demanding on time, the van and not least my son Lewis! With regards to raw materials, planning is a big factor – it takes at least 3-5 days to get pallets/bigger parcels so we must always think a good few weeks in advance and plan exactly what we'll need and when. That said, with our direct deliveries, by working closely with our suppliers and the good relationships we have with our hauliers, we run a pretty efficient operation.

Being in Orkney does increase costs, some of which we don't pass on, so the bottom line inevitably suffers. If we were in the business solely to make money we wouldn't brew the beer in Orkney. Thankfully we are in the business to make world class beer and feel that drinkers are willing to pay a few pence more for the quality. Our truly hand-crafted product, mixed by hand in the mash tun, driven in our own van direct to the pub compared to mass-produced, machine-made beer etc – that's what it's all about.

**POV: What role does Lewis play in the company?**

RH: Lewis is playing a key role in a relatively young company. He has a keen interest in all things to do with the real ale industry and is a born business man - I let him get on with most things and he can brew a stunning pint of beer pretty much unsupervised – fantastic! He is also a great ambassador for us, being able to speak face-to-face with nearly all our customers on a weekly basis. The feedback received this way, and the odd order for the following week(!), is invaluable. On

occasion he has taken an order on a Monday morning, loaded the van and pallets, driven overnight to Edinburgh and been knocking on the customer's door at 7am on Tuesday morning.

**POV: In addition to Lewis what other staff do you have?**

RH: We have a bookkeeper, Sheila, who helps out with the nastiness that is the quarter- and year-end admin. Also middle son, Harvey, worked over the summer washing casks, delivering around the Island and towards the end a competent assistant brewer – it was good not to have to wash casks for a change! Look out for Harvey frequenting Cloisters Bar on a far too regular basis – tell him to get some work done! He studies at Heriot Watt uni. Youngest son, Jude, also helped during his summer holidays by writing out labels, rolling the odd firkin into the cold store and even leading the occasional impromptu brewery tour.

**POV: Do you have any plans to introduce new beers during 2011?**

RH: We are always planning new beers but constraints with cask numbers limit their introduction; we would love to get an imperial stout in cask and bottle. We have something in the range for nearly

all tastes. We would like to do the Light Munro 3% mild more often.

Also an American style IPA could be on the cards in 2011 - not one where the hops are ripping your tongue apart, though. Obviously the middle ground is shifting bitterness wise.

**POV: Although real ale continues to show growth, there will be a VAT increase in the New Year. How do you see 2011 in terms of real ale sales and how do you see the future for Highland Brewing Company?**

RH: The VAT will affect everybody and will kick-start inflation, bad news all round but we will just keep doing what we do, only making changes strictly when necessary; it will be interesting to see how things develop. Real ale should be fine with its quality & UK cultural angle. We will be ok I'm sure.

**POV: Finally, tell us about Rob Hill. What does he do when he's not brewing excellent beers? And does he have a favourite beer?**

RH: I enjoy my garden when there is time; also keep my hand in with the engineering making odd bits now and again. It is good to just drive around the Island and have a coffee and ice cream out, but we don't do that nearly as often as we should, the beer always comes first. Also in the process of restoring an old MGB Roadster - when I have time - ha!

As for beers, I tend to like beers from the larger brewers, Marston's Pedigree, Taylor's Landlord and Bishop's Finger etc. They are well balanced and accessible and you don't need a tongue transplant when you have had a pint! As for smaller brewers I am keen on Old Growler from Nethergate. CAMRA's choice of CBOB Harvest Ale from Castle Rock this year is also a rewarding pint and in Scotland, Lia Fail from Inveralmond. My favourite from over the pond is Odell's IPA, great depth and stunning hop length – it's so well structured.

Finally most things from Belgium are welcome in my cupboard but not for long - they are so tasty! Generally if it is not well balanced I will not buy it again.

*POV thanks Rob for taking the time to speak to us and wishes Highland Brewing Company all the Best – or Blast – for 2011.*

# Cask and Barrel (Southside)

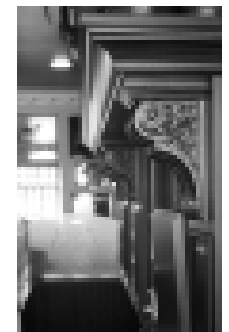
24–26 West Preston Street, Edinburgh EH8 9PZ

0131 667 0856 – [casksouthside@btconnect.com](mailto:casksouthside@btconnect.com)

It's happened! The Cask and Barrel, Broughton Street has a sister. After almost a year in the making, from acquisition to the last lick of paint, Grange Inns Ltd has opened The Cask & Barrel (Southside) in West Preston Street.



The project was overseen by Patrick 'Mitch' Mitchell, manager and licensee of The Cask & Barrel, Broughton Street. Mitch, who has been running 'The Cask' for nearly twenty years, brought his experience and eye for detail to this new development. The result, a real ale bar to rival any in the city.



Victorian in style, antique bar mirrors and prints covering its walls, a high ceiling bordered by a bold cornice. Smoked glass fronts an ornate gantry of turned wood, scrolls and mirrors.

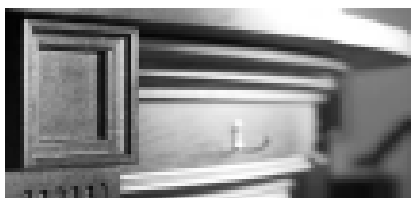


An impressive horseshoe bar dominates, with eight Angram hand-pulls serving an ever changing range of beers. At least ten different ales, selected from all regions of the country, can be sampled in any week.

The management team are Matt, Stuart and Neil. They have over two decades of experience in Camra recognised bars.

The 'Cask Southside' serves a wide range of 35ml measured malt whiskies, from Aberlour's a'bunadh to Bruichladdich's Waves.

Open: Mon-Thurs 12pm to 12am, Fri 11am to 1am, Sat 11am to 1am and Sun 12:30pm to 12am





POV got its fingers rapped for not mentioning the **Steamie** in its summer issue so let's rectify that right now. Well you certainly won't miss it in Newington Road! As for the name, no one knows its origin. There used to be a laundrette in this area but apparently that's a tenuous connection. Under new and enthusiastic ownership for about a year now, you're guaranteed to get your pint of Stewart IPA or the guest ale carefully pulled by helpful staff. Close by in West Preston Street the **Cask & Barrel Southside** is an outstanding replica of its sister pub in Broughton Street. Bass, Orkney Best, Deuchars IPA and Caley 80 are its regulars and there are four guests. The **Dagda Bar** in Buccleuch Street has three guest pumps. Beers from Tryst and Black Isle have been popular here. Just across the road, you'll come to the **Meadow Bar**, which like Dagda is compact, friendly and a haven for university students. Here beers are from Caley. **The Auld Hoose** in St Leonard's Street has Hobgoblin as a regular along with Deuchars IPA and a guest. It's a traditional pub dominated by a u-shaped bar. Hobgoblin has also been seen along with Shepherd Neame, Canterbury Jack and Harviestoun Bitter & Twisted at the **Greenmantle** on the corner of West Causewayside and Nicholson Street. **The Southsider** in West Richmond Street has two bars, each having Deuchars IPA and Caley 80 as regulars along with two guests. Across in West Nicholson Street **Peartee House** (an unusual name for a pub) also has Deuchars IPA and two guests.

In the **Halfway House** near the station you can now buy a taster of three beers served in third of a pint glasses. A few steps up Fleshmarket Close and you'll come to **Jinglin Geordies**, a long bar ending with a large stained glass window. Deuchars IPA is the sole real ale here. Back down to Market Street and



en route to Cockburn Street you will pass the **Doric Bar**, a favourite watering hole for decades past. The bar is at street level and has Edinburgh Pale Ale and Deuchars IPA as regulars plus two guests, all served from Aitken founts.

**The Doric Tavern** is the upstairs bistro and there is a lounge area up there serving three of the ales (not the Deuchars) from hand pumps. Right next door is the **Hebrides Bar** serving Deuchars IPA and a guest. A short distance up Cockburn Street takes you to the **Malt Shovel** where two guest ales complement Deuchars IPA and Caley 80. In the High Street the **Jolly Judge** focuses on breweries' seasonal/monthly ales and also has Westons.

Back to "third of a pint" measures and James Nisbet of the **Blue Blazer** tells us that he has been offering third of a pint options to try three beers for the price of a pint for the last ten years! Here you'll find Trade Winds and Pentland IPA on Aitken founts, plus Dark Island, Stewart's 80/- and four guests on hand pumps. James has also taken over the **Windsor Buffet** in Elm Row which his partner Jackie runs. There are now four real ales on there: Deuchars IPA, Stewart's 80/- and Trade Winds plus one guest. The "third pub" to offer three thirds is the **St Vincent** in St Vincent Street. If there are any others about which we

don't know then let POV know. **The Bow Bar** in the West Bow near the Grassmarket has an impressive range of eight ales. Regulars are Deuchars IPA, Taylor Landlord and Stewart's 80/-. Guest ales are sourced from an extensive range of breweries nationally. One tap is reserved exclusively for dark, strong and mild ales.

We're pleased to report that real ale is back on at the **Guilty Lily** in Bonnington Road. Only one pump was on when we called - with Taylor Landlord - but it is expected that the second one will be up and running as you read this. **Spiers Bar** in Bowhill Terrace, Ferry Road has real ale, mostly a Stewart beer.

Terry Magill of the **Dalriada** on Portobello Esplanade tells us that he now has his own house beer, Dalriada Ale 4.2%, brewed for him by Inveralmond. Terry says "It's hints of forest fruits with a floral spice on the nose backed up with a biscuity malt palate leading to a pleasing hop finish".

**The Old Dock Bar** in Leith reopened in November as a South African pub, **Shebeen**, with new manager June Cassidy. Up to four real ales are on offer, with Peter Todd's historic handpumps still present. Comfy seats with some booths break up the space. When the Indian restaurant, Mithas (from Khushi's stable) opens next door it will be accessed via a sliding glass door and beer can be taken through to your table in jugs.

Back into the city centre, Wetherspoon's **Alexander Graham Bell** (formerly the Ivory Lounge) in George Street opened just as our summer issue went to press. You'll find the usual Wetherspoon format and a choice of ten real

ales. At Fountainbridge **Banters** is now **Lock 25**, a change designed to take advantage of the canal basin development. It has Deuchars IPA, Caley 80 and a guest that is mostly from the Caley guest list. In Corstorphine the **Agenda** will be opening as a Wetherspoon hotel. A number of Mitchell & Butler pubs are being branded as **Nicholson's** (popular south of the Border) where the emphasis is on food. Three examples are the **Conan Doyle** in York Place which has seven hand pumps dispensing Deuchars IPA, Caley 80 and Bitter & Twisted as regulars and four guests. The second is **The Mitre** in the High Street, which has Caley 80 and Bitter & Twisted as its regulars plus two or three guests, one likely to be Orkney Dark Island. The third is the **Haymarket Bar** which has Marston's EPA, Deuchars IPA and two guests, one of which is frequently a Stewart beer. Another pub which has had a serious refurbishment is the **Queens Arms** in Frederick Street. It has three guest ales and Deuchars IPA as its regular. Out at Slateford, the **Dell Inn**, a popular food pub, has a new licensee. Deuchars IPA is its regular and the guest pump usually serves a beer from Stewart. **The Hunters Tryst** on Oxfgangs Road has replaced Taylor Landlord (apparently too expensive) with Lees Best. The nearby **Swanston Golf Club** is open to non-members and has Deuchars IPA.

Finally, an apology to all Hibs fans of a particular vintage who will know that the **Radical Road** in Willowbrae Road on the eastern side of the city used to be the Right Wing and **NOT** the Left Wing as quoted in our summer issue! On entry, a smart and modern lounge area leads through to the restaurant, but drinkers may prefer to use the pub at the rear. It's a spacious bar, repro in style and decorated with masses of memorabilia. It has four hand pumps dispensing guest ales. Oh, and the food's great!

*Ed - Why not buy a copy of our Edinburgh Pub Walks Guide? See page 17.*





## Beyond the Bypass

**The Grey Horse** in Balerno has added a fourth hand pump dispensing a guest ale. **The Riccarton Arms** in Currie has been serving some interesting guest ales from English breweries including Jennings, Sharps (Cornwall) and McMullen. **The Ratho Park Hotel** has Greene King IPA and Deuchars IPA as regulars. If these prove popular then a third beer may be added. So come on all you regulars, drink up. Wetherspoon is opening a second pub in Livingston, a **Lloyds No 1** in what used to be the Chicago Rock Café. **The Justinlees** at Eskbank was serving Courage Directors and Adnam's Explorer during a visit. If the popularity of real ale continues then the third hand pump may be brought into use. **The Flotterstone Inn** at Milton Bridge has Stewart's IPA as its regular plus two guests. In Musselburgh, **The Volunteer Arms (Staggs)**, our "Lothian Pub of the Year 2010", has always been known for its wide ranging selection of beers from south of the Border. However landlord Nigel tells us he intends to introduce more beers from Scottish breweries in future. Into East Lothian and food dominates at the



**Longniddry Inn** and **Ducks** at **Kilspindie House** in Aberlady, however Deuchars IPA can be had at both. It's also a regular in the **Old Clubhouse** in Gullane, along with Taylor Landlord and a guest. The excellent Landlord remains popular despite its hefty £3.60 price. In Haddington it's great to see the Waterside re-opened at long last and under its original name, the **Waterside Bistro**. As the name suggests, the focus is on food, but the real ales are given good attention. Inveralmond Ossian has been a regular and there's a guest, but expect to see Stewart's beers featuring regularly. At £3.50 a pint prices are above average for the county, but it's good to see another pub being as passionate about its beers as are the other pubs in the town. The similarity in

name with the **Waterloo Bistro** looks like an accident waiting to happen. But don't worry, you'll get real ale and a jolly good meal in both! The Waterloo also has Deuchars IPA. Talking about jolly good meals, pubs in the town have come out well in the East Lothian Food & Drink Awards this year. "Best Pub Meal" went to the **Tyneside Tavern** (runner up was the **Prestoungrange Gothenburg** in Prestonpans), "Best Bistro Meal" went to the **Victoria Inn**, with the Waterloo Bistro taking the "Runner Up" spot. Still on that award ceremony, **The Rocks** at Dunbar took the "Runner Up" spot for "Best Hotel Meal". The Tyneside, a great locals pub, has seen the installation of a fifth hand pump fully justified. That allows it to offer one of the best selection of interesting guest ales outside Edinburgh.

In East Linton the **Drovers** remains closed but for how long? Still, lucky residents have **The Linton** and the **Crown**, both offering a good choice of real ales as well as food and accommodation. Down by the harbour in Dunbar the **Volunteer Arms** known locally as "The Voly" features mainly Scottish breweries on its two guest pumps. **The Masons Arms** in Belhaven always has a cask ale on from the brewery, which is just a stone's throw away.

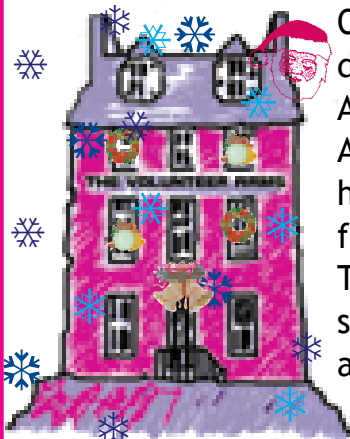
North Berwick offers a choice of five real ale pubs. First and foremost is the long-established **Nether Abbey Hotel** which has Deuchars IPA and Taylor Landlord as its regulars plus one guest (two in summer). **The Auld Hoose** is now ringing the changes on its one hand pump, with Stewart's beers featuring frequently. Across at the **Golfers Rest** Deuchars IPA is the regular along with one guest pump. Further down the High Street the **County Hotel** was serving a cracking pint of Theakston's Old Peculier as a guest ale on one of our visits. Last but not least, the **Ship Inn** has two guests and Deuchars IPA as its regular. Gifford has two real ale pubs both with traditional public bars as well as lounge bars focusing on food. **The Goblin Ha'** has Deuchars IPA and Summer Lightning as regulars plus one guest, whilst across the road the **Tweeddale Arms Hotel** has two guests. A ten minute drive will take you to the cosy little **Garvald Inn** which has one guest pump focusing mainly on Scottish ales.

*Ed - why don't you buy a copy of CAMRA's Edinburgh Pub Walks Guide which also includes walks in the Lothians? See page 17.*

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# Borders

## BOOZE NEWS

It's good to see two pubs that have been closed now open again. The **Cross Keys Inn** at Ancrum is now being run by owner David Arnold. He won't be doing food, but rest assured real ale will continue to feature. In Melrose the **Kings Arms** has enthusiastic new tenants. It's been completely refurbished and dispenses three beers. Just down the street, the **George & Abbotsford Hotel** now has four hand pumps offering a varied selection of guest ales. Just up the street is **Burts Hotel** where, although the main focus is on food, there is real ale on offer, namely Deuchars IPA, Taylor Landlord and a guest. Another village where it's just a few steps between pubs is Denholm. The **Auld Cross Keys Hotel** has one hand pump dedicated to beers from Northumberland Brewery, whilst just along the street the **Fox & Hounds** favours Hadrian & Border Brewery along with guest ales, all dispensed from 1925 Gaskell & Chambers hand pumps. A mounted frame of an original advertising sheet for them and their Dalex beer engines makes an interesting read. The **Border Hotel** at Kirk Yetholm, already our branch Pub of the Year and Borders area Pub of the Year, came third in CAMRA's Scotland & Northern Ireland final. Well done to Philip & Margaret Blackburn and staff. Across in Town Yetholm the **Plough** was serving jolly good pints of Red MacGregor and Black Sheep Bitter. This is a friendly locals bar with a large wood burning stove dominated by two large

stags' heads. In Kelso, the **Cobbles Inn** continues to showcase its Tempest beers. All were in cracking form on a visit and served in attractive lined glasses featuring the Tempest logo (see Brewery News). Down at Hawick it's well worth seeking out the **Exchange Bar** in Silver Street at the southern end of the town. It's a fine traditional public bar with ornate woodwork, corniced ceiling and a separate



"Thankfully the "no entry" sign doesn't apply to the pub!"

lounge. It has Deuchars IPA and a guest. By the time you read this, the former **Conservative Club** building in Hawick should be a Wetherspoon pub. The **Town Arms** in Selkirk is another typical locals pub. It's a traditional pub dominated by a large u-shaped bar and fine brewery mirrors. It has one hand pump serving guest ales. If you prefer a different environment then the **Heatherlie House Hotel** might be for you. Family run, it lies in its own sheltered grounds just outside the town centre and serves mainly beers from Stewart Brewing and Fyne Ales. Coldstream has three real ale pubs. The **Castle Hotel** (one hand pump serving a guest ale) and the **Newcastle Arms Hotel** (one hand pump serving

Black Sheep Bitter) join **The Besom** a lovely wee pub serving Deuchars IPA and a guest. In Chirside, the **Chirside Inn** has reverted to its original name the **Waterloo Arms**. It has two regular beers, Farne Island and Tyneside Blonde both from Hadrian & Border Brewery. At Upper Burnmouth on the A1, the **First & Last** has Belhaven St Andrews as its regular and one guest.

Moving west, David Rogers at the **Traquair Arms Hotel** in Innerleithen is offering his cask ale customers the choice of a standard tall pint glass or a glass tankard with a handle. So far fifty five percent have chosen the latter. Is this a new trend for what was a sixties fashion? The pub is the brewery tap for the nearby Traquair Brewery and always has one of its beers on as well as Taylor Landlord and Deuchars IPA. Down on the main street the **St Ronan's Hotel** has a good locals bar with the one hand pump serving a guest ale from a diverse

range of breweries from both sides of the Border. Peebles offers real ale fans six outlets. **The Bridge Inn** has Deuchars IPA, Stewart's Pentland IPA and Taylor Landlord as its regulars plus one guest. The lounge bar of the **Tontine Hotel** has the one pump dedicated to beers from Broughton Ales. The **County Hotel** is a food and family friendly pub that has four hand pumps all serving guest beers mainly but not always from the Belhaven list. However Greene King St Edmunds is popular and thus frequently on. Across the road at the **Crown Hotel** the one beer on over the winter, certainly at weekends, is likely to be either Stewart's Pentland IPA or Copper Cascade. At the **Cross Keys** in Northgate you're also likely to get a beer from Stewart Brewing - its excellent Hollywood was on when we called - and also a guest. Finally at the eastern end of the town, the **Green Tree** has Deuchars IPA.



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# Brewed with care, nurtured in the cellar and then trashed on the bar

When I wander into some pubs, mainly in Edinburgh, I am amazed at the lengthy ritual and massive effort that is put into pouring me a pint of real ale. Perhaps the staff thinks that I will be impressed by this ritual and their ability to pull the pump with such vigour that the carefully brewed and conditioned real ale I desire is transformed into a pint of foam? Well actually I get frustrated at the long wait to receive a pint of beer and then disappointed when I discover that the taste and condition (sparkle) has been knocked out of it.

The most extreme version of this ritual starts with the bar person pulling the hand pump so that beer squirts into a tray below the pump. After several pulls a glass is put under the pump and vigorously filled twice with white foam. It is then put on the side while you pay or other drinks are prepared. Phase 2 of the ritual requires the bar person to actually put a pint of beer in the glass. More violent pulls of the pump, more foam, more beer squirted into the tray under the bar. Eventually you see brown liquid nearing the top of the glass but then an explosion of foam, more squirting into the tray ..... you get the message?

Is this not a massive waste of beer? Certainly in some pubs, but in others the drip tray under the bar has a pipe leading back into the pump so the overflowing beer eventually ends up in a glass. However the beer that sits in the tray and pipe soon warms up, so when trade is slow the result is a warm pint. There are also potential hygiene issues if the beer flows over the bar staff's hand or dirt falls into the tray.

So why go to all this effort? Well, when the beer eventually settles it does create a tight creamy head which clings to the glass as you drink it. Many drinkers in Scotland and the north of England like to see a decent head on their beer and object if they are served a pint of "cold tea". The disadvantage is that all this invigoration and foaming causes the beer to lose a lot of its aroma and taste and become "flat"

as the natural carbon dioxide is knocked out. If the hand pump is used properly it will produce a pint of beer with a good head with just a couple of pulls and a small top up after the beer has settled. A sparkler is usually fitted to the end of the nozzle to agitate the beer and help create a head. The trick is to pull the pump in a steady but positive manner so that any excess of foam is avoided.

When a fresh cask of beer is put into service it will usually contain more CO2 (condition) than when it has been on sale for a while. The hand pump should therefore be pulled more slowly at first until the beer loses some of its condition. The sparkler can even be removed at first. At one time it was common to see adjustable sparklers that could be set to match the condition of the beer.

So, a plea to publicans: please train your staff to pull the real ale more gently and to develop a feel for the beer's condition so that customers get a presentable pint in a reasonable time. You will find that less beer is wasted and customers are served more quickly. If you use a return tray system then disconnect it to avoid air and warm beer being drawn back into the pump. You may even sell more real ale as people won't get fed up waiting for it. Any remaining waste could of course be eliminated by using lined glasses which guarantee customers a full pint of beer with a head on top.

The good news is that many pubs do manage to serve a presentable pint of real ale in a timely manner using hand pumps or traditional Scottish Tall Founts.

Finally, for the purists among us, don't forget that many of the beers available to us from the south of England are brewed to be served without the use of a tight sparkler. Why not try beers from breweries like Adnam's, Bateman's, Fullers, Greene King, Hop Back, Wadworth's and Young's without a sparkler and experience their real taste.

*Jon Addinall, Pubs Officer*

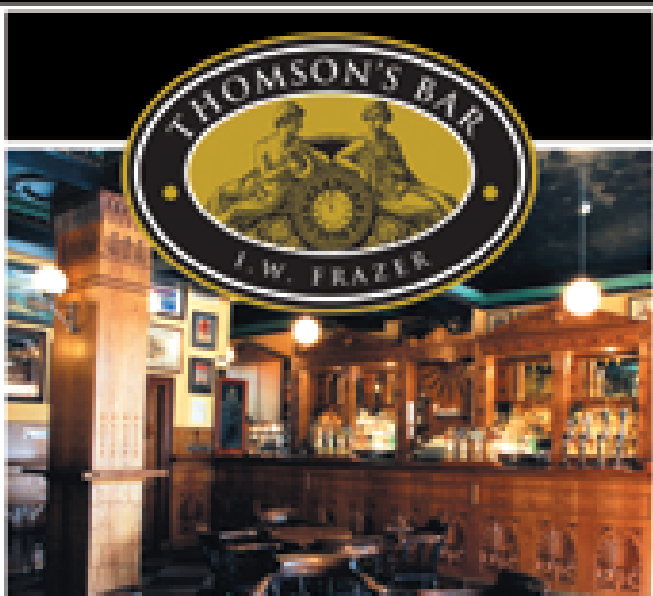
*CAMRA Edinburgh & South East Scotland Branch*

To replicate the problem Jon highlights, POV carried out a test with the help of the Victoria Inn, Haddington. One pint was pulled vigorously resulting in a glass of overflowing froth and even after three top ups it was still not ready to present to a customer. Another pint from the same pump was then pulled, but this time with a slow and smooth action and without the sparkler. There was minimal frothing and spillage and it required only two top ups to render it ready to present and with minimal waiting time, to the benefit of both the customer and staff.

On tasting the first pint it had a metallic taste, little flavour and was aerated with tiny bubbles. The second pint had fewer bubbles, a natural head and most importantly had lots of flavour and was clearly in good condition. It took precisely one hour for the first pint to regain condition and flavour approaching that of the second pint.

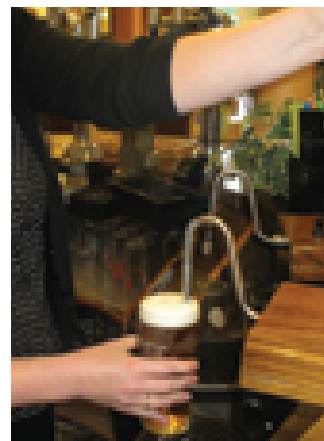
Now which pint would you have preferred? And would you be prepared to wait an hour in the hope your poorly pulled pint would regain its condition and flavour – of course not!

Yes, there will be times when beers are particularly lively, but that's when they need to be treated with respect. And, as Jon has said, pubs shouldn't be reluctant to remove the sparkler and to do so will not necessarily result in a flat pint. And you, the customer, might just be pleasantly surprised.



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# BREWERY NEWS

## The Orkney Brewery (Sinclair Breweries) incorporating the Atlas Ales range

The move from Kinlochleven has been successfully completed and the new 30 barrel brew plant in Orkney is fully up and running. Production is going flat out to meet the current demand. Managing Director Norman Sinclair said "It was a hard decision to leave Kinlochleven but it was a logical move as the building was no longer fit for purpose and the new facility in Orkney is more than able to take on the production. The brewer from Kinlochleven made the move with us so we are delighted to have his support for the sake of consistency. The Atlas Range of Ales by Orkney Brewery will be re-badged to feature the Orkney Brewery logo to avoid any confusion for our customers".



## Prestonpans Ales at the Prestoungrange Gothenburg

Brewer Roddy Beveridge now has three regular beers, with his IPA joining his 80/- and Porter. Roddy is keen to expand the list of pubs taking his beers.



Prestonpans 80/- 4.2%. Colour - amber coloured ale. Taste - complex malt with marked caramel notes, solid bitterness with pleasant green hoppy finish. Gothenburg Porter 4.4% Colour - dark. Taste - Swedish style porter with pronounced roast barley character. Prestonpans IPA 4.1%. Colour - pale straw. Taste - light crisp refreshing malt with complex hop bitterness. Prestonpans Linger

5%. Colour - pale straw. Taste - A lemon & ginger wheat beer. Seasonal brews: The '45 Wee Heavy 7.5%. Colour - Dark Ruby. Taste - Extremely malty, sweet toffee with liquorice notes. Nae Sigar 6.2%. Colour - Dark Ruby Taste - Extremely malty, sweet toffee with liquorice notes & low bitterness. This was a test brew for the Wee Heavy. Prestonpans 70/- 3.6%. Colour - chestnut. Taste - crisp and hoppy with a good balance of roast malt flavour.

## Stewart Brewing

Congratulations to Steve, Jo and the team. Their bottled version of Hollyrood 5.0% was named



world's best Blonde/Golden Ale in the Pale Ale category, announced at the end of July by a selection of beer writers chaired by Roger Protz and Jeff Evans. And the good news is that you can also get it in cask form.



The regular cask ale range is unchanged, with Pentland IPA, Copper Cascade, 80/-, No3 and Gold being regularly available in south east Scotland and beyond. Cauld Reekie 6.2% a rich and warming dark beer, is expected to return in December.

Monthly special beers complement the regular range. This year's Christmas special will be Three Wise Men, 4.5% and full of Christmas cheer!

The popular bottle range has been expanded with two new beers: Pilsen 5.6% is a classic Pilsner brewed using only lager malt, lager yeast and Saaz hops. Cold matured for 76 days before bottling. Dapplebock 7% is a German Style strong dark lager. Brewed to Reinheitsgebot rules and cold matured for 90 days before bottling. Great for sipping by the fire on a cool winter evening.

A special bottled beer, Tynecastle 125, has been created to commemorate the anniversary of Hearts FC playing at Tynecastle. It's available at Diggers (naturally!) to take away.

However the exciting news is that Stewart Brewing is moving, albeit not far away. As part of a £650K investment in new brewing plant and equipment it will relocate to a new building just 250 yards from its current site. This will allow the installation of a custom built 30 barrel brewery giving the capacity to produce 12,000 barrels a year or 3.5 million pints!

Jo Stewart said "2010 has been fantastic in terms of growth, with volumes up 50% on 2009. We've got loads of ideas on what to do when we get more space to work, mostly developing new recipes, but also launching a range of soft drinks and starting Scotland's only "Brew-it-yourself" facility. Customers can come and develop their own recipe, brew it themselves then return two weeks later to bottle and test out on their friends".

Ed- I'm sure you could get dozens of volunteers to help you with the move, Jo!

## Caledonian Brewery

Firstly, it's congratulations to Deuchars IPA for raising itself from 21<sup>st</sup> to 15<sup>th</sup> place in the ranking of top brand sales in Scotland in April 2010. The statistics are researched and provided by CGA Strategy, which earlier in 2010 absorbed the more recognised Nielsen's on-trade audit. This puts it above Miller Genuine Draft, Carlsberg, Blackthorn, Bulmers, McEwan's 80/- & Export, Becks and Youngers Tartan Special to name but a few.

# THE CASK & BARREL - F



Photo: pubinatube.com

## QUALITY PUB AT THE FOOT OF BROUGHTON

Caley's monthly guests ensure that there is plenty of variety to complement Deuchars and Caley 80. Its festive offering is Double Dark Oatmeal Stout 4.6% that will run through to February. Monthly guests will be:

- January - Rabbie Burns Amber Ale (70/- style) 3.5%
- February - Over the Bar Best Bitter 4.2%
- March - Doc Kennedy's Lipsmacking Lemon Ale 4.3%
- March/April - Flying Dutchman Wit Bier 4.3%



And now for a memory jogging competition! Many of you will have enjoyed drinking Caley's Edinburgh Strong Ale at Wetherspoon's Real Ale & Cider Festival. Brewed exclusively for that festival, it was last brewed in 2005. Craig Steven (aka Shakey), Caley's Operations Manager, has kindly agreed to donate a case of this beer to the first person to contact the Pints of View editor - see page two for details - either by e-mail or telephone with the nickname that was given to this style of beer.

The beer will be delivered to the winner's chosen address. POV will not enter into any discussion or correspondence relating to this competition.

### Belhaven Brewery

An expansion of the brewery is being undertaken over the winter with hopefully everything being completed by April. This is not, as one might assume, aimed at increasing the volume of Best, but is mainly geared to increasing efficiency of production within a five day week rather than a seven. And of course it's also reassuring to see Belhaven continuing to be the jewel in Greene King's crown.

Director of Brewing George Howell and his team are fully committed to showcasing real ale and this has been exemplified by a number of seasonal ales that have proved popular not only with the tied trade but also the free trade. George also pointed out that the Belhaven list gives a wide selection of cask ales from which to choose. Heid the Ba', their World Cup ale, was particularly appealing, giving distinctive hoppiness that was somewhat uncharacteristic of a normal Belhaven ale.

Look out for their festive offering Howell's Frosty Bells 4% (no smart comments please!) and after that it's Robert Burns Scottish Ale 4.2% throughout January and February.



### Tempest Brewing, Kelso

This small craft brewery was set up in May 2010 by the craft brewer/chef/proprietor of the Cobbles Inn restaurant in Kelso, which is the brewery tap. Its first two ales and its regular brews are: Emanation Pale Ale ABV 4.5% a tropical hopfest combining USA and New Zealand hops to emanate as much new world hop-aroma into the nose as possible, three malt varieties balance the aromatics; Tempest Elemental Porter 5.1% five malt varieties including de-bittered black are balanced with USA Galena hops to produce a smooth black beer. Arabic coffee beans and vanilla pod are foremost on the palate.



However, in true craft brewer tradition, Gavin intends to ring the changes and produce a series of "one-offs". One of those is Re-Wired Craft Lager 4.4%. It's tasty stuff with loads of New Zealand cloned Saaz Hops giving it a 'new world hop aroma' of lifted lemon and lime with hints of passion fruit. It's designed as a hybrid beer to demonstrate that lager does not have to be thin, bland and fizzy but can have a positive flavour profile with great body and mouth feel. It's re-wired because it wants to change your perception of what lager can be.

Along with Citra, a single hop IPA at 5.9%, they were all in cracking condition during a recent visit. Apart from at the Cobbles Inn the beers have been mainly showcased at festivals but Gavin hopes to expand into pubs. He is also on course to start bottling his beer at the start of 2011. www.tempestbrewingco.com

### Broughton Ales

Following the sad and untimely death of Ken Robinson (see page 4), life goes on at Broughton. It was always managing director Alastair Mouat's intention to wind down to full retirement, and Alastair is now working only a couple of days a week. Ian Smith is now head brewer at Broughton.

Ian has been with the company almost from its inception twenty years ago and has been taking on more responsibility for brewing in recent



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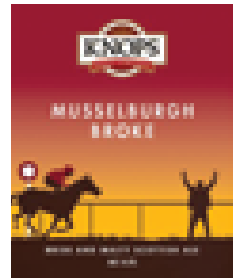
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years. Chris Mouat has taken on the sales function along with other administrative responsibilities within the brewery. They will be producing their usual seasonal beers over Christmas and winter as well as promoting their 9 bottle and 4 bottle gift packs. Over the festive period look out for Winter Fire 4.2%, 1<sup>st</sup> Foot Ale 4.3% and perhaps Champion Double Ale 5.0%

### Knops Beer Company

A number of readers will have seen beers from Knops in certain pubs in the city and perhaps read an article about Robert Knops that appeared in the Edinburgh Evening News in October. Robert studied brewing & distilling at Heriot-Watt University and worked for various major drinks companies before joining Stewart Brewing in 2008. However a yearning to do his own thing saw the idea of Knops Brewing Company being born. The first six months of 2009 were taken up with looking for premises in which to build a brewery. However the economic climate and other circumstances conspired against that happening. Robert then spent time perfecting beer recipes and test brewing on kit (old kegs acquired legitimately!) set up in his dad's garage. So strong was the desire to brew commercially, that a decision was made to brew his beers in someone else's brewery. That brewery is Traditional Scottish Ales at Throsk near Stirling. Robert's



beers are currently brewed once a month but he hopes to increase that to fortnightly. At the moment he is focusing on two beers:  
California Common 4.6% This is an all malt brew using 2-row pale ale malt. A small amount of crystal malt is used to give the beer its deep golden colour and also contribute some light toffee notes to the flavour. This style of beer was first brewed in the Californian gold rush days to slake the thirst of miners. Originally known as Steam Beer it is one of the few

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styles native to North America. The term 'steam beer' has since been trademarked by a brewing company and so the style is now known as California Common.

Due for release by December, Musselburgh Broke 4.5% is Scottish beer inspired by a brewing book from 1847 where there is a story about a beer that is "clear and very brisk, and, consequently, very agreeable to the palate." Robert's modern interpretation of this beer uses four different malts (Pale Ale, Crystal, Chocolate and Roast Barley). Hops are added in small quantities in two stages to ensure that the malt character typical of Scottish ales is not overwhelmed.

Once the frequency of his brews increases, Robert hopes to get his beers into more pubs and of course eventually set up his own brewery - we wish him well. [www.knopsbeer.co.uk](http://www.knopsbeer.co.uk)

### Scottish Border Brewery

We mentioned a year ago the inception of this brewery on Chesters Estate near Jedburgh. The issues that inevitably beset any new venture have resulted in delays but we are pleased to report that it's nearing completion and hopes to be ready to brew commercially in the spring. Owner John Henderson whose plans featured on Channel Four's Country House Rescue programme intends to use the estate's own malting barley and artesian spring water to create the uniquely first "plough to pint" beers. John says "I want to create great quality individual beers made from our own Borders barley and spring water. We won't be aiming for the high strength market. For us it will be about doing things simply and well, in a modern and vibrant way, with a bit of humour. I want to produce beers that will appeal to both dyed in the wool and new real ale enthusiasts". POV - we'll drink to that!  
[www.chestersestate.com](http://www.chestersestate.com)



### Traquair Brewery

This unique brewery dates back to the eighteenth century and nestles in the hills round Traquair village, near Innerleithen.



It became disused sometime after 1800 and the brewing equipment lay untouched until brewing restarted in 1965 by Peter Maxwell Stuart, 20<sup>th</sup> Laird of Traquair. Since the Laird died in 1990 the brewery has been managed by his daughter, Catherine Maxwell Stuart.

There are two full time brewers, a brewery shop manager, and marketing/sales personnel. Brewing takes place continuously twelve months of the year. The water used in the brewing process comes from an underground spring in the hills of Traquair Estate. The water is filtered but no preservatives are added at any time to any of the products.

The beer is fermented in the original unlined Russian Oak vessels, which are over two hundred years old. 80% of the brewery output is transported by road to Robinson's Brewery in Stockport where the beer is bottled. The majority of the bottled beer is exported to countries all



over the world, the remainder distributed in the UK. The range is mainly:  
Bear Ale 5%  
Traquair House Ale 7.2%  
Jacobite Ale 8%  
Several one off brews are produced, the latest being Traquair 2010 10%.  
The remaining beer - normally Bear Ale and Traquair House Ale - is retained

as cask ale and distributed to three main outlets, the Traquair Arms Hotel, Innerleithen, in effect the brewery tap, the George & Abbotsford Hotel, Melrose and the Guildford Arms in Edinburgh.

The brewery is prepared to do one-off brews for any pub on request, but there are no plans to extend the range of cask ales. The intention for the future is to continue producing consistent high quality products in the traditional manner. [www.traquair.co.uk](http://www.traquair.co.uk)

# A SCOTSMAN IN CORFU – KERKYRA

Okay, have I gone mad? Corfu – real ale? I don't think so! Well, be prepared to be surprised. Whilst on holiday in Greece recently, a bottle of "Real Ale Special" caught my eye on a supermarket shelf. On closer examination it transpired that it was brewed in Arillas in the north west corner of Corfu. Having been to Arillas in the past, this intrigued me and I was determined to find out more. So I drank a few beers, purely in the pursuit of background information you understand. Those of you who know me will be aghast that I strayed from my usual half pint of Newton & Wrigley's! Corfu Beer was established in 2009. The brewery is very modern, equipped with the latest technology and produces 1000 litres from each brew. There are two real ale beers and a pilsner, with a wheat beer in the pipeline. All are brewed to German purity laws, so quality is assured. Real Ale Special has a subtle hint of hops and a lively character. The warmth of feeling from its 5.4% strength comes through on first taste, whilst the finish is light and refreshing. Lovers of spicier, stronger beers will appreciate the Real Ale Bitter at a heady 7%. Amber coloured, surprisingly it has little aroma, but there is no mistaking its rich malt flavour; one of the tastiest beers I've come across. Royal Ionian Pilsner is mildly bitter and is delicious served cold on many a hot Greek afternoon.



There's no denying the quality of the beers here, which stand out from the mass produced products of the major brewing companies. You can taste the love and care with which they are made, sip by sip, glass by glass. And where better to enjoy them than at Brouklis Taverna in Arillas, run by Dimitris Kourkoulos. The taverna must be the brewery's main sponsor, or brewery tap, had draft Corfu beers been produced which sadly they are not. Its beers are never far away when you join Dimitris to chat about the weather (usually hot) or sport, his main pastime. However on the many occasions I've spoken to him the conversation always turns to Corfu beers, of course!



*Morgan Hamilton*

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## **WE ARE THE CHAMPIONS**

The following beers were winners at CAMRA's Scottish and British events.

The Champion Beer of Scotland 2010 (judged at the Scottish Real Ale Festival)

1<sup>st</sup> Highland Orkney Blast

2<sup>nd</sup> Black Isle Hibernator

3<sup>rd</sup> Cairngorm Black Gold

The Champion bottle conditioned (RAIB) Beer of Scotland

1<sup>st</sup> Islay Single Malt Ale

2<sup>nd</sup> Black Isle Goldeneye

3<sup>rd</sup> = Black Isle Hibernator

3<sup>rd</sup> = Traditional Scottish Ales Ginger Explosion

The Champion Beer of Britain 2010 (judged at the Great British Beer Festival)

Gold: Castle Rock Harvest Pale

Silver: Timothy Taylor Landlord

Bronze: Surrey Hills Hammer Mild

Sadly and surprisingly the only Scottish winner was Orkney, Raven Ale which took Bronze in the Bitter Category. Well done Orkney, but isn't it about time Scotland had a beer in the top three again!

Also judged at the Scottish Real Ale Festival were the SIBA (Society of Independent Brewers) Scottish awards. The overall winners were:

Gold: Cairngorm Black Gold

Silver: Highland Orkney Best

Bronze: Highland Orkney Blast

CAMRA's Pub of the Year Competition

The winners of the Scotland and Northern Ireland stage of the competition were:

1<sup>st</sup> Albert Tavern, Freuchie, Fife

2<sup>nd</sup> Caven Arms, Dumfries

3<sup>rd</sup> Border Hotel, Kirk Yetholm

Congratulations to the Albert Tavern and we wish it all the best as it goes forward to the national final. Well done also to the Border Hotel, our branch winner, in making the top three.

## **A Radical Festival**

It all started with an email from Martin Mitchell, co-owner of the Radical Road and formerly of the now-closed Johnsburn House in Balerno. "Would you do me a favour and come and help judge the mystery one-off beers that we'll have on for our beer festival at The Radical Road in September?" The RR is in an art deco style roadhouse on Willowbrae Road (in sight of erstwhile Radical Road) and can be described as a gastro pub (rubbish term, but you know what it means), specialising in real ale, usually with at least five beers on. There's a very comfy restaurant/lounge at the front and a massive traditional bar at the rear. Real ale is available in both. When it was The Right Wing some years ago, there was a bowling alley underneath but no longer. The day arrived and the wife and I went along. She was duly roped into judging as well; what a life! This consisted of sampling a half pint of each of the six mystery beers and scoring them. Free beer, result! Anyway, a very nice afternoon ensued and results were duly posted. The beer festival went very well, considering this is a new outlet, with thirty two different beers supped over the weekend which means around four thousand pints. The Oompah band, rock music and sausages went down very well too by all accounts. An outbreak of unexpected hilarity occurred when a large man-shaped sheep appeared across the main road, apparently intended to attract punters to another local beer festival. The sheep was duly shooed away by the herders from the RR. If you were there, you will know the names of the mystery beers, but this time you can see who brewed them. Insurrection (Atlas) WINNER, Oompah Loompah (Harviestoun) RUNNER-UP, Rascal (Kelburn), Rumpus (Stewart), Radgeworks (Prestonpans), Ramalamadingdong (Sulwath).

*Ed - I would like to have seen the size of the pump clip for the Sulwath beer!*

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# Edinburgh – that's an order!

Most travel guides nowadays are really just for reference and give the reader an idea of what a place is like, what to do and how to do it – but the new CAMRA guide, which dropped through my letter box recently, is a tartanly different bowl of haggis.

Never before have I started reading a guide book from the first page and been totally and utterly captivated by its contents, and add to that the overwhelming urge to visit all of the locations described as soon as humanly possible...the result is one hell of a travel guide to the pubs of Edinburgh.



CAMRA's Edinburgh Pub Walks by Bob Steel is in the same series as Peak District Pub Walks (from £7.99) and the revised London Pub Walks (from £6.99). All are pretty similar in style with lots of nice images of temptingly old pubs and maps that even I can follow, but this new guide appeals even more to me than the others, because Edinburgh is an area that I have never visited (whilst old enough to drink) but I've always convinced myself that

it's somewhere I must go, so it's a complete mystery to me....let the fun begin!

The first thing that grabs you about the book is that it is sponsored by Caledonian Brewery, which to start off I thought would be an open invitation for lots and lots of mention of Deuchars IPA. However, at the back of the book, there is an excellent Beer Index which gives you an idea of what beers you might find in all of the pubs listed in the book. As soon as I spotted the list I was checking which pubs in the book stocked beer from the likes of Stewart, Black Isle, Brewdog, Cairngorm, Deeside and Fowler's Breweries and vowed to put those pubs at the top of my hit-list.

I'm probably the first to admit that I'm not a huge walker (taxies were invented to go between pubs, weren't they?) but a lot of these walks are my kind of walks – the shortest being just ½ a mile and the longest being around six miles. Walks that even I can manage! The first section of the book covers Old and New Edinburgh and features seventeen walks which are all centred around the city. The good thing about these walks is that once you have got to the end of one chances are that there is another walk which links onto it so it is possible to do several walks in one – as long as you can stand the drinking pace!

For example...Walk 1 starts at the main train station in Edinburgh, Waverley, and ends there! It's just ½ a mile in length and visits three pubs – it links to walks 2, 3, 6 and 8. Walk 2 also starts at Waverley station and is 2.5 miles and visits another three pubs and ends back at the station....you get the idea!

The second section is titled Beyond the Fringe and visits some of the towns and villages in the area that have some excellent pubs – Leith, Musselburgh and into East Lothian for Haddington, North

Berwick and Dunbar, as well as west to Linlithgow and even across the Forth to Kirkcaldy – that can easily be reached by public transport, so no need to drive (and why would you?).

The final section of the book revisits Edinburgh but concentrates on the best pubs that are architecturally pleasing as well as those pubs that have superb unspoilt interiors. Beer comes second in this section (and only in this section) as the descriptions of these pubs are purely about the buildings and the fixtures and fittings.



"Dominic Campanile from the Old Clubhouse in Gullane buys the guide."

Finally, we have the mandatory section about accommodation, transport and then we get an explanation of beer styles, including a description of the Scottish styles that still mystify me. A pubs index is then followed by the previously described and well used beer index.

As I mentioned in my introduction, this book begs you, nay orders you, to visit Edinburgh and its surrounds and dares you to try a few of these sedate walks and sample some excellent Scottish fine ales.

*Ed- Thanks to CAMRA's Sheffield Branch for allowing POV to use and edit this article that first appeared in their magazine Beer Matters www.sheffieldcamra.org.uk*

Edinburgh Pub Walks is out now, price £7.99 for CAMRA members and £9.99 for non-members. The title is available from the CAMRA website and all good retailers. ISBN:978-1-85249-274-8 Copies are also available at our branch meetings, details of which appear on our branch website. Additionally, at the time of going to print, copies could be bought at the Jolly Judge and the Tass in the High Street. See top of page for CAMRA web addresses.

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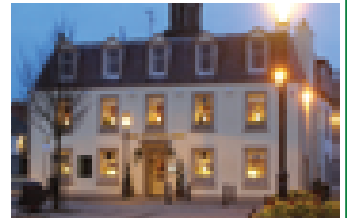
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AVENUE

## One woman's perspective

Let me set the scene with some facts before I grind my axe. Statistics from the recent cask ale report (the trade publication detailing the health of the real ale industry) show that in 2009 men were 85% of the real ale drinking population. This compares to 91% in 2007. It is uncontroversial that men drink more real ale than women. There are myriad historical social reasons why this disparity exists today. That's one for the academics with easy funding to pick up.

As a female real ale drinker, my interest is in why one day the media says I don't exist and the next day I am

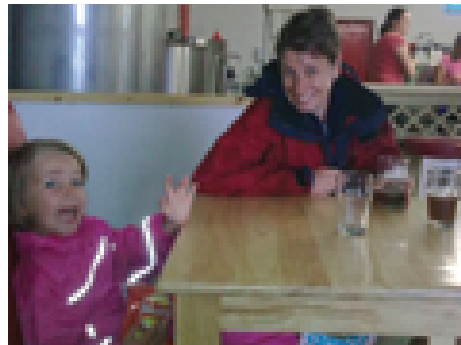
the saviour of the industry. "Why don't women drink beer?" screams a Sunday Times headline a year and a half ago. A strange headline since it followed the publication of analysis that stated 1.3 million women drank real ale. Since 2009, when the said broadsheet informed us that a good "female friendly beer" was Coors Light, there have been regular headlines reporting the increasing number of women who fight off the beardy image and sup a brew. It isn't just the apparent shock of a growing band of women drinkers that hits the news - we are actually the primary reason that real ale has been recession proof according to the BBC in 2009. An exaggerated claim if you do the maths.

A wander through Camra's online archives shows regular reports that the fairer sex has driven up sales, again. In fact in 2007 "women were the future of real ale" just as they were in 1999 according to The Guardian "as they [women] ditched bottled lager for Real Ale". The Guardian, as always perceptive and current, recycled the same subject eleven years later.

There is one thing that links many of these articles; they refer to the bearded real ale stereotype. What perpetuates a stereotype more than the constant reference to it? What stops women drinking real ale seeming like the norm? Oh, that will be the constant reference to it.

An Australian journalist writing about the UK beer scene observed, "More women are drinking beer, and largely because of them the fashion is changing from heavy and bitter ales to beers which are light, brilliant and "polished", as the connoisseurs say". There is no doubt that blonder beers have grown in popularity so if what

you read in the papers is true, this must explain the evolution of beer tastes. Wow, that is a very influential 1.3 million segment of the drinking population! However, the above quote is from The Sydney Morning Herald in 1937, so we women have certainly had some time to influence these tastes!



"Ed - Who says women don't drink real ale! Taken at the Gwawn Valley Brewery in Pembrokeshire". Thanks to Lindsey and Nick Warner for use of pic.

**Pam Fallon-Cousins**



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# How do I get in the Good Beer Guide?

I have visited numerous hostleries for more years than I wish to mention and when the landlord discovers I'm from CAMRA one of the questions I am often asked is how to gain an entry in the Good Beer Guide.

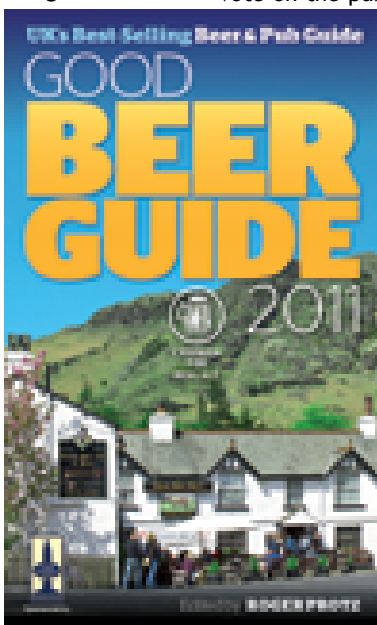
I'd like to address the most basic phrase first, namely 'good beer'. You, as a drinker, may have firm views as to what is good and

bad as far as beer goes. The Campaign for Real Ale is a collective of like-minded individuals as far as beer is concerned, and their definition of "good" is founded on the precept that beer should be real, a living beer that undergoes secondary fermentation in the bar cellar before being poured correctly into the customer's glass. If your local has no real ale, or cask ale as it is also called, then it won't be eligible for the Guide.

A living or real beer is sensitive to how it is handled and the amount of time it is on tap. My palate these days can tell if a beer is young, tired, unsettled, turning or in perfect condition to serve. I don't normally need my tongue to tell me when a beer is off, my nose does that for me. So how does my enjoyment of good beer translate to pubs getting into the Good Beer Guide? Well it's CAMRA members alone who influence and ultimately decide which pubs are successful. They do this by scoring every beer they taste, judged on its condition and quality. Only pubs that serve real ale in good condition will have any chance of making the Guide. These scores

can be submitted online using CAMRA's National Beer Scoring System or locally to a CAMRA branch by way of scoring sheets that can be provided. Both methods include guidance on the scoring system and how to use it.

What happens next depends upon the CAMRA branch area in which you reside. In Edinburgh & South East Scotland Branch the scores submitted for pubs in our area are tallied for the period between March and November and a short list is drawn up of pubs that will be in contention for inclusion in the next Guide. Members then have the opportunity to visit these pubs before the voting meeting in February. This voting meeting is extremely important because it constitutes the final process in determining which pubs will go into the Guide. So whilst it is important to submit scores leading up to the short list meeting in November, it's doubly important to cast votes at the February meeting. Come March and we start



scoring for the next Guide and the process then starts all over again.

Thus to recall the title question "How do I get in the Good Beer Guide?", the answer to the licensee is first and foremost to ensure that the real ale being dispensed is consistently in good condition. It is then up to CAMRA members to do their bit by scoring and voting. Should any of these steps not be fulfilled then the pub will not make the Guide. No pub will know if it has been successful until the Guide is launched in late September.

If you are a CAMRA member and have been scoring beers, or even if you haven't been, do please come to our selection meeting and vote on the pubs you have drunk in. That meeting is on Saturday

26 February at 2pm at the Caledonian Brewery in Edinburgh. Details on how to book a place will appear in What's Brewing. A postal voting sheet can be obtained if you can't make the meeting.

If you are not a CAMRA member but all this sounds interesting then why not join? Once you are a member you'll be eligible to receive CAMRA's monthly national newspaper What's Brewing. In it you will find details of our branch meetings. So come along and ask about how we score the beer we drink and then you can help to play an important part in determining which pubs appear in The Good Beer Guide.

Given the foregoing, perhaps you will understand my taking a deep breath and a hearty swig when I am asked that question!

**Giles Whitfield**

The 2011 Good Beer Guide is currently out and can be bought on the CAMRA website [www.camra.org.uk](http://www.camra.org.uk) or from all major retailers. Cost to members is £11 and £15.99 to non members.

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# Paula's Beery Mince and Mushrooms

(Serves 2)

**Ingredients:**

- 4-8 new potatoes (depending on size), halved or quartered
- Small knob of butter or margarine
- Small onion, chopped
- 250g lean minced beef
- 1 tbsp flour
- 150ml beer
- 100g button mushrooms, washed, whole (if small enough)
- ½ tbsp tomato puree
- ½ tsp Worcestershire sauce
- Salt and pepper to taste
- 60g grated cheese
- 1 tbsp chopped fresh parsley


**Method:**

1. Put the potatoes in just enough lightly salted water and boil gently until just cooked.
2. Melt the butter or margarine in a medium size, heavy based pan and fry the onion until soft and translucent but not turning brown. Add the mince and fry, stirring, for about 3 minutes until the mince is brown.
3. Stir in the flour and cook for another minute or so before adding the beer. Stir until the flour has been absorbed by the beer and then add the mushrooms, the tomato puree, the Worcestershire sauce and salt and pepper to taste.
4. Bring to the boil and then simmer for about 15 minutes. Then add the cooked potatoes, stir briefly, bring back to the boil and simmer for another 5 mins.
5. Serve onto 2 plates and then sprinkle each serving with cheese and then parsley.
6. Goes well with a tossed green salad or a cooked green vegetable such as cabbage or courgettes.


**Paula Sharp**

## Battle for beer tie reform is not over - The OFT fails again to tackle pub company abuses


CAMRA has vowed to keep up the pressure to secure reform of the beer tie, despite the announcement by Office of Fair Trading (OFT) that it will take no action. Commenting, Mike Benner, CAMRA Chief Executive said: "CAMRA's initial reaction to the OFT's decision is that it is based on a blinkered and selective consideration of the evidence. The OFT has squandered an opportunity to support a process of industry self regulation to improve competition and benefit consumers. Today's OFT decision does nothing to change the fact that the Business Secretary, Vince Cable MP, has publicly stated that the pub companies are on probation and that they will face legislative action if they fail to reform by June 2011. "The OFT recognises the concerns of tied pub landlords but has failed to recognise the impact of these on consumers. It is extraordinary that the OFT appears to have dismissed as irrelevant the treatment of tied pub landlords by the large pub companies. A balanced and fair relationship between tied pub landlords and the large pub companies is crucial to ensuring the pub market works well for consumers. "The OFT's own analysis recognises that tied pub landlords on average pay around £20,000 more for their beer every year as a result of being tied and unable to purchase beer on the open market. CAMRA, unlike the OFT, recognises that higher costs imposed upon tied pub landlords will inevitably be passed onto consumers through higher prices, under investment and pub closures."




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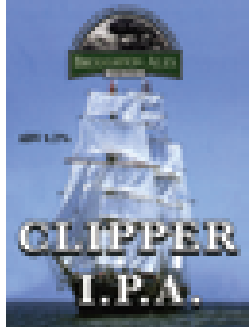


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## Food & Beer at Cloisters

My mission should I choose to accept it - to write a review Mangled toward the pleasant art of beer and food tasting; oh okay then. In my 'other life' I edit a food magazine, Bite, but am equally appreciative of real ale and Mr Bite is very willing to accompany me on my assignment. So off we head, first to watch an homage to Edinburgh in the form of Sylvain Chomet's 'The Illusionist' and then around the corner to Cloisters.

We are pleased to see that the menu actually suggests food and beer pairings. I choose the Thai Red Curry (£7.50) with a pint of Blonde Organic lager (£3, 5% abv) from the Black Isle brewery whilst Mr Bite chooses the home-made burger with hand-cut chips (£7.25) matched with a pint of Holy Grail (£2.90, 4.4 % abv). The latter, from Stewart Brewing, is an auburn coloured 80/- with a coffee crema head. The nose suggests burnt toffee and vanilla and the mouth is long, lingering and very smooth.

Mr Bite's burger is attractively presented on a rustic wooden board. It is big, lean and meaty; the chef uses local Tollcross butcher, John Saunderson. The menu proclaims that the burger is seasoned with garlic, rock salt and fresh basil although we actually think it tastes slightly under-seasoned, also the lettuce was limp; minor points which could easily be adjusted to create a superb pub meal. The chips deliver everything you could possibly desire of a chip. Bordering on a 'wedge', they are chunky, golden, and crunchy on the outside and fluffy inside, just like your ma used to make. Mr Bite thinks the sweet caramel flavours of the Holy Grail complement the beef admirably.

My Thai red curry is less well-presented but the chicken thigh is excellent and flavoursome. The coconut and chilli are there but the rice is a little over-cooked and some fresh, lime leaves, lemongrass and fish sauce would add much-needed aroma, freshness and depth; the coriander garnish is not enough. The

Blonde Organic lager is an excellent accompaniment though. The dry bitterness of the hops, Hersbrucker and Hallertau, is an excellent foil to the creamy coconut sauce and refreshing against the heat of the chilli on the palate. The floral notes on the nose accent the coriander.

Time for the after-dinner beers then! I choose a guest bottle of Killick's Madness (£4, 7.5% abv) from the Dumfries-based Madcap brewery. It is ale aged in rum casks and is extremely fruity on the nose. Mr Bite and I detect spices and peach. It is cloudy with no head and a gingery-plum colour. We don't think it delivers on the palate but both agree that it is crying out for some mature cheddar which may well reveal its true potential. We also discuss how well it would complement the farmhouse platter on the menu. Mr Bite has a pint of Iceberg (£3, 4.1% abv) from the Titanic brewery in Stoke on Trent, a refreshing pale golden wheat beer with honey and lemon notes. We think it would pair well with the menu's ham and eggs.

Cloisters is a well-established bar of 17 years that is known for its real ale. A mix of students and locals from Tollcross, Marchmont and Bruntsfield make up the clientele. The staff is friendly and the waiter knows a lot more about the food coming out of the kitchen than some restaurant staff. We think blackboards with beer and food suggestions dotted about the place would be welcome. Also, although the food is of a good pub standard, a few tweaks here and there would improve it immeasurably.

Cheers,

**Sharon Wilson**

Cloisters, 26 Brougham St, Tollcross, 0131 221 9997. Nine real ales, seventy whiskies and pub food.

Sharon Wilson is Editor of Bite Magazine - the Monthly Mini-Guide to Eating and Drinking in Edinburgh,  
www.bite-magazine.com

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# Branch News and Views

## Our New Chairman's first thoughts

Taking over from Colin Valentine, now national CAMRA chairman, as branch chairman in June of this year was probably the best time of year to do so. The Scottish Real Ale Festival was about to take place, folk were winding down for their holidays, and in any case, I was out of the country!



But, of course, June and July are usually followed by August. As anyone like myself who has an involvement in the tourist industry will know, that month is mayhem in our branch area. Even our branch web site had its busiest month for a long time and that of course tells us a good lesson about communication.

The Campaign for Real Ale was founded in the 1970s by journalists so CAMRA has always had a strong desire to get its message over in a clear way. The name Real Ale itself was one of the best examples, strongly disliked by those who had a vested interest in making sure that

cask conditioned beer disappeared, but quickly taken up by beer drinkers and the wider public. However, today we are still faced with the same challenge that we started out with; how to keep the demand for real ale strong and growing, while still having fun.

That is why we have launched a really active social programme for the branch this autumn. One of the difficulties we face as a branch is that the number of members who actually appear at meetings is only a small fraction of the total number of paid up members in our area. In some ways this is just as well. If over 800 members turned up at a pub event even the most inventive landlord would find himself a wee bit challenged. We are also of course a bit challenged geographically. Plus - there are only so many anoraks who want to listen to a previous meeting's minutes being read out.

One thing we have noticed is that it is not always the same folk who appear. To my mind, this is really good news - and hopefully, the wider the range of activities, the more people we will see. Also, in one way we are still keeping close to the methods of our founders. We use the most up to date means of communicating, while still also using the tried and tested ones. After all, you are probably reading this snugly in your favourite pub, glass of real ale close to hand, but you might be reading it online on a beach in California.

So, keep up with what we're doing online, or read about our activities in this magazine. If you're a member you will get regular updates, and if not, why not join the fun!

**Roger Preece**  
Chairman,

CAMRA Edinburgh & South East Scotland Branch

## An invitation to join us

CAMRA, The Campaign for Real Ale, campaigns for real ale, real pubs and consumer rights. We are an independent, voluntary organisation with over 100,000 members in the UK. CAMRA promotes good-quality real ale and pubs, as well as acting as the consumer's champion in relation to the beer and drinks industry. Your local CAMRA branch- Edinburgh and South East Scotland - is active in campaigning for real ale and supporting well-run pubs. We select our branch entries for the Good Beer Guide and award our 'Pubs of the Year' titles. CAMRA members also organise and run the Scottish Real Ale Festival each year. We hold regular meetings and socials throughout the year.

Why not join us today if you care about great quality real ale and pubs? Members receive a monthly newspaper What's Brewing and a quarterly magazine Beer. Additionally you'll get discounted entry to CAMRA beer festivals, discounts on CAMRA publications, plus £20 worth of Wetherspoon vouchers annually and much more. There's an application form in POV or it's easy to join on line at [www.camra.org.uk](http://www.camra.org.uk). Finally, find out what we're up to locally at [www.edinburghcamra.org.uk](http://www.edinburghcamra.org.uk)

Cheers,

Dave Perry

Membership Secretary, Edinburgh & South East Scotland Branch

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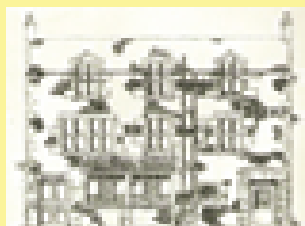
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## It's not JUST organising 'booze-ups' in a brewery....

When I took up the role of Social Secretary of my local branch of CAMRA a few months ago it was my aim to put together a range of events which would suit as many of our wide variety of members as possible and hopefully encourage even more real ale enthusiasts to join our expanding branch.

As suggested by the title of this article, an obvious thing for any CAMRA branch to do is to visit some of the many great breweries throughout the country. For example we had a very successful visit to the Belhaven Brewery where we had an informative tour of the production facilities, a talk on the history of the brewery and of course a chance to sample some of Belhaven's excellent cask beers including their seldom seen 60 and 90 shilling. Visits to other breweries are being planned for 2011.

So what other social activities are there? In the last few weeks we have been involved in the local promotion and launch of two CAMRA publications - Bob Steel's excellent Edinburgh Pub Walks Guide and the 2011 edition of the well-known Good Beer Guide. Both of these events involved a number of our members taking part in walks around some of the fine pubs featured in these books and of course having a chance to sample their beers!

Upcoming activities include trips to some of the great beer festivals throughout the country, pub quizzes, a skittles evening and tours of the pubs in some of the neighbouring branch areas. Details of all these events are sent out to our members through our CAMRA Calling newsletter and are more widely available on the branch website at [www.edinburghcamra.co.uk](http://www.edinburghcamra.co.uk)

So if you are a current member who wants to take part in more activities with your local branch or simply someone who appreciates a good pint of real ale and would like to see more of what CAMRA is all about then feel free to come along to any of our social events where our friendly branch members would be delighted to see you.

Cheers!

Don Bell

Social Secretary, Edinburgh & South East Scotland Branch

# 'Honesty Brewing'

by Jim Lawrie

This fascinating book documents the history of the sixteen commercial breweries, five maltings and two distilleries that existed in Musselburgh and Fisherrow. The history of brewing is captured through the centuries commencing with the first "publick brewerie" in 1704 right up to the last brewery (Young's) which was acquired by Whitbread in 1968. The book cleverly



provides details of the individual brewing families and describes where the breweries were located with the use of extracts from old maps of the town. There are interesting references to the licensing acts, politics, the local water supply and the temperance influence that came about in the nineteenth century. There are numerous stories relating to inns, taverns and public houses of Musselburgh – many of these premises no longer exist. A colourful history of several important maltings is included as well as fascinating facts about the Aitchison family's distilleries at St Clements Wells and Fisherrow.

The book is on sale at numerous outlets in Musselburgh. Signed copies of the book can be purchased for £10 (free postage and packing) direct from the author, Jim Lawrie, 46 Clayknowes Place, Musselburgh, EH21 6UQ.

Ed – Jim is a former editor of Pints of View. He is currently researching the history of the Volunteer Arms (Staggs) in Musselburgh and will then turn his attention to the former breweries and maltings of Haddington.

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