



PINTS of VIEW

~THE MAGAZINE FOR EDINBURGH & S.E. SCOTLAND~

Issue 60

CAMPAIGN FOR REAL ALE

FREE

Winter 2012

NEW LOCAL PUB GUIDE OUT IN JANUARY



At last, the latest edition of our branch Real Ale Guide will be available from January. It's what you have all been waiting for and is the definitive guide to over 300 real ale outlets in Edinburgh, the Lothians and the Borders. There are also handy maps to help with locations.

So, if you want to know what beers are always on, whether guest ales feature, is food available, can you take the kids and the dog in and plenty more then it's the guide for you. And all for around the price of a pint.

Our branch website www.edinburghcamra.org will tell you when it's available. Look out for it in selected pubs or from our branch officials and from CAMRA either online at www.camra.org.uk or by telephone 01727 867201.



Beer Duty Escalator

The parliamentary debate was won unopposed, with 100% cross party support. But the Minister showed no signs of agreeing to a review, let alone scrapping the Escalator. So what next? - see page 3.

In this Issue:

Beer Duty Escalator - the battle goes on
 We are the Champions
 Pub & Brewery News
 Pub Review
 Have you got the bottle?
 What is this about craft beer?
 A Scotsman in Brooklyn
 And lots more . . .

This issue of Pints of View is dedicated to the memory of our Social Secretary Alan Pettigrew who died suddenly in October. Alan was 44. An appreciation of Alan is on Page 4.



Pints of View is read by 20,000 drinkers in Edinburgh, Lothians and the Borders

The Ed's bit

Hello again readers and welcome to issue 60. For some time now I have been working on creating an archive of every issue of POV. Some members have kindly donated their copies to fill in gaps and now I'm close to completing this task thanks mainly to Ian Scott of the National Library of Scotland. Ian has been a tremendous help, not only in sourcing my missing copies but in pointing out that well before issue 1 in September 1983 there was a newsletter called Edinburgh Branch News which became The Pub Mirror, both being circulated in the 70s. Local historian and long time CAMRA member Jim Lawrie also pointed out that there was a publication called the Wee Murray circulating then. I've still to come across a copy of the latter, but it may be that some of our other long-standing members can help out?

For those who haven't visited the National Library on George 1V Bridge, Edinburgh then I can thoroughly recommend it. It's a fascinating and interesting library. If you're seeking out any publication old or new then it will be there. www.nls.uk

So moving on, what has been happening since our last issue? Well we had a successful Scottish Real Ale Festival at the Corn Exchange in Edinburgh. In our branch area new brewing companies continue

to blossom and the new edition of our local pub guide is about to hit the shelves. Nationally there was the e-petition against the Beer Duty Escalator. You can read more about all these in this issue.

On a personal note, this will be my penultimate issue as editor of POV. The branch is currently seeking expressions of interest from CAMRA members who might have the appropriate skills, knowledge and commitment to take POV to its next level. Should that or those persons be found then they will work alongside me on the summer issue after which I will stand down.

And finally, along with all others in our branch, I was shocked to learn of the sudden death of our social secretary, Alan Pettigrew. Alan joined the committee in the summer and before then I didn't really know Alan all that well. He came to meetings with Don Bell our then social secretary, from whom he took over. Alan was a big man and visually I always thought of him as a rocking hairy biker astride a Harley Davidson with a guitar on his back. In fact Alan was a gentle giant and at least I got one thing about him right, he was into heavy metal. Rock on, Al, rock on.

Raise a glass to health and happiness in 2013.

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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The Beer Duty Escalator - what next?

In issue 59 of Pints of View I asked all readers who had not signed the e-petition to scrap the Beer Duty Escalator to do so to help push us towards the target of 100,000 signatures. I also emailed all CAMRA members on the morning that the Great British Beer Festival (GBBF) opened on 7th of August. The response was phenomenal, with over 15,000 people signing the petition in the five days that GBBF was open. This compares with our aim of getting 10,000 people a month to sign up. This meant that our target of getting to 100,000 signatures by the end of October was beaten by a good six weeks, with the target being reached in mid September. To put our achievement into perspective, our e-petition was only the twelfth of many thousands of e-petitions to pass the magic figure.



Of course that was the easy bit and we now had to make sure that the issue was debated on the floor of the House of Commons and not relegated to the usual position of a successful e-petition being granted a debate in a side hall. For this we were indebted to MPs who are members of All Party Beer and Save the Pubs Groups. What subsequently happened was that, on 1st of November, MPs debated a motion calling on the government to review the impact of the Beer Duty Escalator and to report back before next year's Budget in March. You will note that the motion did not call on the government to scrap the Escalator - though many MPs proposed this during the debate - but to examine its impact and report back. It was better to have this rather than a motion calling for the escalator to be scrapped as that could be whipped and voted against - leaving the campaign dead in the water.

Thanks to intense lobbying from all parts of the industry, led by CAMRA, plus cross-party support during the debate, the motion was passed unopposed. It was thus disappointing that the Minister was not able to give any assurances that a review of the Escalator would be forthcoming. However we now await what is, in effect, an impact report to use the technical vernacular to be reported back before Budget 2013. Hopefully this will get to the nub of our argument that for the paltry sum the Beer Duty Escalator raises each year (somewhere in the region of £35 million) it causes pubs to close, people to lose their jobs, less income tax, VAT and National Insurance to be paid and more state benefits to be paid to those who have lost their jobs. Meanwhile, the supermarkets continue on their merry way, selling cheap hooch at below cost price thus adding to the very problem that both the Westminster and Holyrood governments want to crack down on, that of alcohol abuse.

CAMRA will continue this campaign and by the time you read this, we will have undertaken a mass lobby of Westminster to remind the government that this issue will not go away.

We can but hope that the government sees sense and stops kicking a potentially vibrant industry when it is down. Let us not forget that almost 90% of the beer drunk in the United Kingdom is brewed here. How many other industries can claim that? None!!

Colin Valentine, CAMRA National Chairman



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Alan Pettigrew - an appreciation by Don Bell

Since I have recently moved from Edinburgh down to Colchester I thought my days of writing articles for Pints Of View were over but I could never have anticipated the tragic passing of my best friend, fellow CAMRA member and my successor as branch Social Secretary, Alan John Pettigrew - or as he was known to most of his friends, Big Al.

Myself and Al had several major things in common such as an enthusiasm for heavy metal music, Hibernian FC and of course, real ale. Although we had both drunk real ale for years, attended many beer festivals and had the same favourite beer (Orkney Dark Island) we didn't actually take the plunge and join CAMRA until 2009. From there our interest in real ale increased greatly and we both became involved in the activities of our local branch, going to as many branch events and meetings as possible (whenever they didn't clash with Hibs home games of course!).

We also were happy to travel around Britain to try more of the nation's best beer and pubs including a trip to Newcastle's GBG pubs which ended up with us missing our train and paying a small fortune for another one - in our defence it was because the Red Willow Smokeless porter we were drinking in Bacchus was so good it was difficult to leave behind easily. In fact, Al was so impressed by this particular beer he became the first person to ever order bottled beers from this new brewery and made more orders after that to distribute around his fellow beer enthusiasts. He was always someone who was keen to support any of the new breweries which have sprung up around the country in recent years.



He was never someone content to sit in a pub and drink several pints of the same "session" ale and would prefer to explore beers which he had never had before instead. This led to excursions such as a trip to London for the GBBF which involved an uncomfortable overnight coach journey from Edinburgh on the Friday for eight hours and then returning the same way the next evening after a good sampling of the available ales. Needless to say, we learned our lesson from that and booked train tickets for when we went again the following year.

But above all, even more significant than his passion for real ale, was his passion for life. Al was certainly the friendliest person I have ever met and had that great knack of being able to strike up a conversation with strangers at any pub he was ever in and make new friends in an instant. In his own words, from his Facebook page, he was a "nice, smiley, friendly, furry creature".

Al's funeral took place on Thursday 26th October and attracted a large turnout to pay their respects to such a well liked and respected person and included virtually the entire staff of his workplace, the Blood Transfusion Service at the Royal Infirmary, many friends and family and his CAMRA colleagues - our esteemed editor even wore something green in Al's honour despite his own football preferences being for the team on the other side of Edinburgh. Needless to say, many a glass was raised in honour of his memory that day and will continue to be raised in his memory any time we think of the good times we all shared. I know it's exactly what he would have wanted.

Don Bell



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"CAMRA friends raise their glasses to Alan in the Jolly Judge after his funeral".

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AVENUE

What is it about craft beer?

Picture the scene. You go into a bar that you do not normally visit. Friends have told you that it keeps good real ale and you are relieved to see several hand pumps or tall founts sitting prominently on the bar. Then you notice that alongside there are quite a few keg taps. Some of them are of course the usual suspects, but amongst them are others with bar clips from well known microbreweries, and indeed one or two of these badges may look similar to those attached to the hand pumps or tall founts. You are puzzled - what is going on here? Welcome to the idea of craft keg.

Of course as a regular real ale drinker, interested in the subject, you should not be too surprised.

There is always something new in the world of beer. After all, way back forty years ago the idea of 'real ale' was itself new. Since then there have been new styles of beer, such as golden ales, black IPAs or revivals of old styles such as porters, oatmeal stouts and even real lagers.

One thing can be confusing though - putting the words 'craft' and 'keg' together. How could anybody be crafting a keg beer? Look up the dictionary definition of crafting - 'making in a skilful way' (Oxford Concise Dictionary). What has that got to do with keg beer, the

ultimate result of industrial processing? This is perhaps a good example of adopting a marketing idea from elsewhere without really thinking through all the consequences.

Craft beer as a description originated in the USA. The reaction in the United States against the over-processed beer products such as Budweiser and Coors has been greatly admired, ranging from the survival and then growth of small independent breweries, together with the growth of new and often highly innovative beer producers. The problem was how to describe these companies to really distinguish them in the market place.

One of the first attempts was 'boutique breweries'. Well, that might have sounded fine in California or certain East Coast cities but it does have a rather twee sound to it, hardly likely to capture the hearts or indeed throats of ex Bud drinkers. Because many of the new beers were well crafted and many of the companies could be described as artisan the word 'craft' was gradually adopted as a useful description of what was taking place. There is in fact no clear definition of 'craft beer' production, not in the same sense as 'real ale' production. Apparent criterion, such as maximum annual production volume, is changed from time to time. Of course, this side of the Atlantic practically all of the independent brewing sector crafts its beers in the dictionary sense of the word.

A number of businesses in the UK small and microbrewery sector currently face a problem during this time of financial uncertainty. In a sense they are victims of their own success because there are now so many of them. Therefore if any individual brewery wishes to expand its business, or even hold onto its marketing share at a time of increasing competition, it needs to find ways of expanding its portfolio, basically of selling more beer to more outlets.

However the very nature of real beer itself can cause a problem. Once the cask is breached, the shelf life is limited. With regard to beer storage CAMRA has a strict definition of what is acceptable for the product to be fully described as a real ale. It is a definition that has served the Campaign well and allows

little room for confusion. But it does not really deal with the issue of low turnover and short shelf life.

These days beer quality has little in common with the mass produced keg beers of the 1970s and 1980s. Surely it must be possible to make these products available even in the remotest country hotel or inn? There have been a number of attempts over the years to solve this problem, including smaller size containers such as poly-pins or cask breathers attached to the cellar-based cask. Each potential solution has come with problems. Could craft keg be regarded as the latest attempt to square this circle?

So is a craft keg beer just a keg version of a real ale? Sometimes

yes, and in that case it is easy for a real ale drinker to decide whether to try it or not, but sometimes the answer is no, or even partly yes, partly no. This is because a number of the craft keg beers being produced are neither filtered, nor pasteurised unlike their little lamented keg predecessors from the bad old days. In those cases any deleterious effects on the character or taste of the beer are confined to the means of storage in the cellar or elsewhere. Who said life was ever easy for the real ale drinker?

One thing is clear however.

The consumer should not end up being confused. CAMRA has always campaigned on the issue of choice and to be able to make an appropriate choice beer drinkers require clarity in the information presented to them at the bar. The Campaign has also been successful because it has almost always chosen persuasion and dialogue, rather than confrontation.

So what we ask for is a clear distinction at the point of sale between real cask beers and craft keg beers. After all, any brewery is presumably proud of all its products and would not want to confuse one with another. Many breweries have a distinctive house style for their bar clips or badges. That is completely understandable, but the customer should always be able to distinguish what version of a beer they are getting without having to borrow a magnifying glass. This consumer requirement also applies to bars that are adopting craft kegs as an apparently exciting new trend. A pub or bar may well market itself as a high quality place to be, but will realise that its customers like to be well informed. It will be interesting to see what happens next.

Roger Preece



"Which are cask and which are keg?"

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30 Days of India Pale Ale

In all genres of beer from the four-ingredient German lagers to the wonderfully diverse and never-ending array emanating from the US microbrewing explosion, no beer can enjoy quite such a romantic and history-filled inception than that of our humble India Pale Ale, IPA, the beer that oiled the Raj and contributed to building an empire. It revolutionised the beer category of its day and its popularity continues to go from strength to strength to this very day.

The "30 Days of IPA Festival" is an unashamed celebration of a truly magnificent beer and of the brewers craft in delivering today's modern IPAs while being true to a product that is centuries old. It's also a celebration of the traditional great British pub and the coming together of the beer-loving community. And what better time than April to celebrate an ale that was sent thousands of miles to slake the thirst of beer lovers born of the Indian summertime. Green shoots of spring and summer, light nights, blooming beer gardens and 30 days to celebrate IPA.

Throughout April over a hundred events are planned across fifteen Edinburgh pubs. One-day beer festivals, "meet the brewer" events, "battle of the bands" and Bhaji eating contests to name but a few, mean there should be something for everyone over the month. There will be in excess of fifteen varieties of IPA from Scotland's favourite

brewers and a very special English addition, Worthington White Shield, brewed in a small batch to the original age old recipe that travelled from Burton on Trent to Calcutta all those moons ago. Special editions and over-proof versions of the classic will also be on offer and all will compete for the coveted crown of 30 Days of IPA Champion IPA 2013, voted for by you, the beer loving public. Votes can be cast in all participating outlets and on the website, 30daysofipa.co.uk. The winner will be announced in early May.

Amongst all the events planned we will be providing additional motivation for a trip to the pub by doing our bit for charity and raising money for the Scottish Veterans Residencies. Various fundraising events will take place in a bid to raise much needed funds for the Edinburgh charity, based at Whitefoord House on the Royal Mile.

It all kicks off on 31st of March with an outdoor event in the Pear Tree Garden where we hope to have all of the participating brewers trading their wares from stalls dotted around the garden. It will run from 12.30 and last until the kegs run out. All additional details including participating outlets and IPA's can be found on our website www.30daysofipa.co.uk

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**get online & get involved at
www.30daysofipa.co.uk**

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COMMENT

Have pubcos learnt their lesson?

It is well known that CAMRA has and will continue to lobby the Westminster Government to consider legislation that will oblige pubcos to offer a fairer and better deal to their tenants. Knowing that the balance of opinion is against them, some pubcos are starting to introduce improvements to their terms. However others continue to tie their tenants into agreements that are so draconian that many tenants find themselves working for nothing. So consider this case, which, from what CAMRA hears is not atypical of what many publicans are experiencing.

The Tyneside Tavern in Haddington is one of the best and most popular real ale pubs in East Lothian. For the past three and a half years it has been run with dedication and enthusiasm by tenants Neil and Trish Forbes who were looking forward to running the Tyneside Tavern for several more years. However recent events in a tenuous relationship with Scottish and Newcastle Pub Co. have left the couple with no choice but to advise S&N that they will not renew their lease on expiry in February 2014 and will walk away sooner if a suitable lessee is found.

Neil Forbes says, "Business has been excellent and the pub is on the up and up with a great customer base, but it is increasingly more difficult to make ends meet with the way the landlord sets the level of rent. We feel we are working upwards of seventy hour a weeks with little or no reward and after some serious soul searching we believe we cannot sustain the business. We are both heartbroken with the situation but are left with no choice."

What a pity that things have come to this. Whilst we are only able to hear one side of this sad story, it would seem that S & N are not exactly bending over backwards to help end this impasse. Surely it is in their interest to offer support to a good tenant or is that not on their agenda?



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Stop Press

Scottish & Newcastle Pub Company has been rebranded by Heineken as Star Pubs & Bars. Quoting from its new website, it boasts - "OUR SUPPORT - We pride ourselves on offering British pub goers the best possible experience and we achieve this through continuous investment in both our pubs and the people who run them".

Quoted in The Scotsman, Lawson Mountstevens, UK Sales Managing Director said "Heineken is passionately committed to the future of the great British pub. Due to the economic downturn confidence is low. We wanted to take some concrete steps to address this by reducing the financial risk and length of commitment that are concerning many talented individuals who would like their own pub".

Bold and welcome statements indeed, but they don't seem to apply to this particular case. But let's be positive and hope that this pubco has got the message and that the bright new name doesn't hide the old restrictive practices that continue to afflict this side of our industry.

A Scotsman in Brooklyn

In May I got a call from my son Keir in New York, "Hey Dad why not come over for a few days?" Being a family man and not wanting to miss a trip to the "Big Apple" I said yes.

Flights were booked and cases packed and my wife and I sat down to plan our trip. We wanted to spend as much time as possible with our son and also take in some places we had not visited on our previous journeys. Empire State Building? Done it. Statue of Liberty? Done it. Central Park? Done it. . . . Brooklyn Brewery? Never done it!

The wheels were set in motion with an email to Colin Valentine. Colin had visited the brewery the year before and gave me details. Emails flew back and forth across the "Pond" and a date was set.

Unfortunately, Head Brew Master, Garret Oliver, would not be there, but Aly Deppa, who was standing in for Erin Matson the Events Manager, was more than helpful. We booked a trip for the Wednesday evening session. These tours cost about \$8-\$12 but let me say that it is well worth it.



Justin Lloyd, the tour guide with "you know what"?

On Wednesday we called a cab to take us to the brewery and on arrival we joined the group and were all introduced to Aly who gave us a few do's and don't's as they were brewing at the time so hygiene and safety were paramount.

Once inside the tasting room Justin the tour guide treated us to a light hearted and informative history of the brewery, covering the range of beers to the design of its iconic logo. The logo was designed by graphic artist Milton Glazer who amongst many other designs gave the world I♥NY. Glazer never asked for payment for his design but accepted free beer for life!

At the start of the sampling session we were given Brooklyn Brewery glasses which are included in the price and are yours to keep. Our first taste of the evening was the famous Brooklyn Lager on draft, a very light but hoppy flavour, 5.2% and very easy to drink. There were plenty of assistants with pitchers of beer to make sure your glass was never empty. Following this was a Summer Ale, a golden coloured beer with a citrus aroma at 5.0%. At this point I have to mention that none of the beers are below 5.0%. A brown ale was next on the agenda, not unlike Newcastle Brown with a smooth taste and at 5.6% extremely easy to drink with a pure velvety taste. Our first tasting session was finished off with an IPA, Brooklyn East India Pale Ale 6.9%. This beer I have to say was my particular favourite of this session - a deep golden beer brewed with British malt and hops giving it a bitterness but with a mild finish.

After the tasting and history we were taken on the brewery tour, Brooklyn is not a large brewery so the tour was fairly quick but informative from the mash tuns and Kentucky Bourbon barrels to even Monster, the brewery cat! We made our way back to the tasting room where Justin carried on where he had left off, but this time you paid for your beers. You do this by buying "Beer Bucks" which are small wooden discs costing \$5 each or five for \$20. Clutching my twenty dollars worth I set about doing Scotland proud!



One of these tokens entitles you to a pint or bottle from the bar but if you want just a small sample of the many beers on offer these are free! Having five tokens I thought that would be enough not realizing that my wife, a non beer

drinker, was really enjoying the different tastes, mainly I think because of all the information on which beers would complement which foods.

This was now time to hit the "Big Boys". First, Local 1, a 9.0% Belgian style ale which uses the bottle re-fermentation process, now rare even in Belgium, very golden in colour with full flavours that you can't quite pin down. Next to hit my glass was Local 2, another 9.0% but darker and with fuller flavours. Despite the addition of honey, this beer actually tasted very dry. Sorachi Ace was the last of these three cracking beers, gold in colour and also bottled re-fermented at 7.4% and was the lightest of the beers. As we were drinking Justin was talking about food which could be served with them from burgers to curries, but, to be honest, who wants to eat when the beer is this good! As time was nearly up we finished off our evening with a very peculiar beer, Black Chocolate Stout. This was an incredible ale, almost like drinking a bar of dark chocolate but at 10% I don't think it would fit in the children's school box! I would serve this at the end of a meal with dessert in small liqueur glasses.



If you are going to New York please remember there is more to it than Manhattan; make the effort and take a trip to the Brooklyn Brewery. Apart from visiting our son it was the highlight of our trip. See www.brooklynbrewery.com

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Pub News . . .

A candidate for one of the most renamed pubs and also now the one with the most unusual name must be the **52 Canoes Tki Den** in Melville Place. It was previously the **Slainte Mhath** and before that the **Randolph Bar**. It has three handpumps and is now run by Amanda Caygill of **ESPY**. **The Bad Ass** in Rose Street is now the **1750**. It has three handpumps and a good range of bottled beers.

An eagerly awaited opening is of the **Hanging Bat** formerly **Mr Modos** in Lothian Road. It will be up and running by the time you read this. Look out for some innovative elements to its operation! **The Fountain** in Dundee Street has been completely transformed from a keg boozier into a smart food-driven operation with three guest beers. It is now part of Michael McGuigan's Shilling Group that also has the nearby **Golden Rule** and **Thomson's**.

At Craiglockhart the **Centre Court** is now the **Sitting Room**. Since the summer issue, there has been a unique pub swap involving the **Cumberland Bar** and **Leslies Bar**. Ray Simpson now owns **Leslies** and D M Stewart owns the **Cumberland**.

The **Jeanie Deans Tryste** in St Leonards Place behind the police station has been taken over by Kevin McGhee of the **Diggers**. It has Deuchars IPA and a second handpump dedicated to a changing beer from Stewart. **The Telford Arms** in Telford Road has two handpumps dedicated to guest beers, Taylor Landlord and Hobgoblin being on recently.

The **Old Chain Pier** in Trinity Crescent has reopened after refurbishment and has four handpumps.

The Artisan at Abbeyhill has been refurbished and is selling Deuchars IPA, Stewart 80/- and Taylor Landlord. **The Port O' Leith** in Constitution Street now has Deuchars IPA and Caley 80.

The Mash Tun (formerly **Utopia**) in Easter Road has undergone an impressive renovation. It is run by the same folk that have the **Greenmantle**. It has four handpumps as well as a good range of bottled beers. The **Persevere** also in Easter Road now has real ale. And staying in that area, the **Hibs Supporters Club** has one handpump serving guest ales.

Real ale - just the one handpump - is back on at the **Three Monkeys** in Portobello.

And out of the city:

The **Newliston Arms** at Kirkliston has two handpumps serving guest ales, Wiltshire Gold and Caledonian American Pale Ale being two seen recently. **The Paper Mill** in Lasswade is serving two real ales. It's a restaurant but has a small bar area. The **Polton Inn** in Bonnyrigg is undergoing a revamp and will apparently be trying real ale. **The Abbey Granary** in Newtongrange has one handpump dispensing real ale. Penicuik now has three real ale outlets. In addition to the **Navaar House Hotel**, the **Craigiefield House Hotel** now has Deuchars IPA and a guest pump, as has the **Golden Goose** which is run by the same folk who have the **Steamie** in Edinburgh. **The Horseshoe Tavern** in Musselburgh will be trying real ale.

Following two disasterous floodings, the **Waterloo Bistro** in Haddington has been closed since July and it is not likely to re-open until early in the new year. Proprietor Paul Kinnock is currently running the **Old Aberlady Inn** until such time as he can return to the Waterloo. Check its website www.waterloobistro.co.uk for info. on reopening.

Down at Dunbar at the Asda supermarket on the A1, Marston's Pubs and Inns is due to open the **Pine Marten** in the spring.



Hopefully it will have real ale.

Redhall Cottage outside Eyemouth and just off the A1 is a "restaurant with rooms" but it has a small bar and drinkers are welcome. At the moment there is one real ale pump serving a guest beer, but there are plans to add a second.

The Waterloo Arms at Chirnside has reopened and is selling beers from Scottish Borders Brewery.

The popular **Cross Keys Inn** at Ancrum has been bought by John Henderson of Scottish Borders Brewery and will of course feature its beers. Long-serving bar manager David Jeffrey will continue to run the pub which now has a glass door on the cellar so you can view all the casks.

It's good to see real ale in Earlston, where the **Red Lion** has one handpump for guest ales, Hobgoblin being on recently.

The Ship in Melrose has two real ale handpumps. This is the pub to visit if you want to watch TV; it has seven screens including one in the Gents! We can't vouch for the Ladies! In Galashiels, Scott Patterson (of the **Ladhope Inn**) is proposing to reintroduce real ale to the **Auld Mill Inn**. We wish him well but this pub does seem to be a keg stronghold. Prove us wrong, Scott!

The Heatherlie House Hotel in Selkirk has a new owner, Brian Cherrie, who has been there since summer. Brian intends to keep on the real ale and that's a relief as he's the only outlet in the town serving the real stuff.

Most of us recall the **Gordon Arms** at Mountbenger in the Yarrow Valley. Well having been closed for a few years, it reopened in August 2012. Tommy, Mac and Sharon are injecting life and vibrancy into this long-established hostelry. Not only will it be run as a hotel - bedrooms should be ready to let in the new year - but also as a recording studio and venue for gigs. Back to beers and there are two guest pumps, one of which is likely to have a beer from Scottish Borders Brewery. Check out their website www.gordonarms.com for updates.

Good news from Hawick is that **Callaghan's** should now be open as **Coopers**. Malcolm Cooper and family will give real ale a try, so go and support him all you Hawick real ale fans.

Ed - Want to know about all the other real ale pubs in our branch, then look out for the latest edition of our Real Ale Guide.



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Brewery News

Alechemy

Things have been going from strength to strength in the first six months and we have permanent taps in Cloisters and the Stockbridge Tap as well as semi-permanent in the Chain Pier. We are about to double our capacity to 40BBL per week (the new fermenters should be with us by now). We have just received our first batch of bottles which should be making their way into the shops soon. We will be launching an oatmeal stout for the Christmas season and hopefully will have a short run of a special version of that as well. We have some whisky barrels in the brewery so will be doing some aged beers next year at some point.

James Davies



Barney's Beers

I'm going to concentrate on my three main beers for the coming months, Good Ordinary Pale, Red Rye & Volcano IPA. Having said that, I have a lager beer that is into its seventh week of maturation as I type (in October)! I'm hoping the Summerhall bar - 'The Royal Dick' - will be up and running regularly by mid November so the brewery tap beer evenings and tours should be on soon after. The bar will have two Barney's cask ales and a craft lager (ahem!) on tap.

Barney

Ed - "A Wee Barney" was one of the many registered trade marks used by the former Edinburgh brewer T & J Bernard, this one to advertise their 90/- IPA at 4p a bottle. Thanks to brewery historian Jim Lawrie for this information.

Barney's
BEER

Belhaven

Belhaven IPA and Belhaven Black continue to fly the flag for cask ales. Also look out for the seasonal specials; December - Frosty Bells, January - Belhaven Robert Burns Ale and February & March - Belhaven Grand Slam.



Broughton Ales

The brewery continues to benefit from its marketing tie-up

with Scottish Borders Brewery and Thistly Cross. It continues to review its portfolio and redesign many of its core brand pump clips.



Caledonian - Welcome back XPA

Earlier this year we brewed a pale ale called Golden Sun which had a perfect bittersweet balance. It was immensely popular through the summer. This beer sits firmly in the 'golden ale' category, which has seen considerable growth in recent times, with evidence of converting lager drinkers to cask ale.

We had such good customer feedback and not least that it was wanted all year round. So it's back as a permanent fixture and will be in trade in early December 2012. As we can't guarantee the sunshine all year round, we've renamed it Golden XPA.

Golden XPA is pale gold in colour, with a medium bitterness that is perfectly balanced by a residual malt biscuit-like sweetness. It's neither extremely hoppy nor malty, but significant enough in both characteristics to give a really enriching taste. To top it off you get a great floral aroma from the Cascade hops. Hallertau Hersbrucker hops add more floral and soft fruit and the Northdown hops develop these aromas and give it a light bitterness. Wheat is the final addition to ensure a silky smooth finish. In short, thirst-quenching, exceptional and perfectly balanced!



DemonBrew

My regular beers are selling well in Edinburgh pubs such as Cloisters, Bow Bar, Stockbridge Tap and Reverie. They are Firehead 3.9%, Redline 4.3%, Demon Black 4.4%, Pacific Kick 5.4%, all dry hopped. I brewed Summer Storm 5.4% Lemon and Ginger Wheat again this summer and I'm looking at a Winter Storm to complement it, plus maybe a Dunkel with more hops! Demon Dark, the collaboration beer with Heriot Watt Brewing Society, won best beer at the Larbert Festival and I brewed it again for the Alloa Festival.

I'm looking to bottle by the end of the year.

Dave Whyte

Elixir Brew Co

One of the latest brewing companies, Elixir is the joint venture of Barry Robertson, manager



THE CASK & BARREL - F



Photo: pubinatube.com

QUALITY PUB AT THE FOOT OF BROUGHTON

of Cloisters, and friend Ben Bullen who brew courtesy of Alechemy at Livingston. Currently they are focusing on "one offs" and experimental brews in both draught and bottle. Both will be available in Cloisters and the bottles from specialist beer shops in Edinburgh.



If you think that BrewDog puts out funky brews, you 'aint tasted anything yet! How about for starters Benedictine Groove, a 5.5% Scotch Ale with smoked malt, tonic wine and tablet. Or bottle conditioned Tea Total, an Oatmeal Stout with smoked Scottish oats, smoked malt and lapsang souchong tea! Find out more from www.elixerbrew.com

Innocent Brewing Co

Innocent is another company brewing at Alechemy. We hope to give more information in our next issue.

Knops/Archerfield Brewery

Robert Knops has taken the lease on the Archerfield Brewery, part of a new development on the Archerfield Estate between Gullane and Dirleton in East Lothian, which will eventually include a bar, restaurant and farm shop. The new brewery will continue to produce the core Knops range for bottle and draught ale, as well as new, seasonal and one-off beers. Knops Beer Company will also produce beers for the Estate itself, under the label 'Archerfield Fine Ales'. Production is due to start early in the New Year, though bottles of Archerfield Ales brewed at the moment by Traditional Scottish Ales are already in the shops.



Ed - POV wishes Robert all the best in his new venture.

Scottish Borders Brewery

John Henderson is continuing to focus on his core beers, with Foxy Blonde, Dark Horse and Game Bird now being available in bottles.



Stewart Brewing

Work has finally started on the new brewery; the diggers are on site as I type!! The team are really excited and cannot wait to get into the new facility. We hope to be settled in and brewing by the springtime. Export sales are growing and we have mounting interest in our beers from abroad. Pallets have recently been dispatched to Japan, Canada and Italy. Samples have been sent to Taiwan and we have enquiries from the States and



Russia! Steve visited Tokyo in early December to attend a craft beer trade show.

New beers - We have reached the milestone of our 2000th brew and are celebrating with a people's choice brew. So we



Is that a cask in the middle of the site?

conducted a poll of the public's favorite one-off Stewart's beer. Black IPA, 5% received the most votes and will make its return in a one-off cask and bottle run. We celebrated our 8th birthday in September and to celebrate we brewed Stewart's 8, a hefty 8% New World Belgian Abbey Tripel.

Jo Stewart

Tempest

As well as focusing on brewing, Gavin is still looking for new premises and may have news after POV is out.



Thistly Cross

Our Jaggy Thistle real cider proved a hit at the Alloa Beer Festival in November and it has picked up a real cider distribution down south - now that's what I call selling ice to the Eskimos!



We will be running a Mulled Cider Initiative over the cold weather - so look out for Spiced Thistly throughout Edinburgh and the Lothians.

Peter Stuart

Traquair

The brewery continues to focus on its bottled beers, though its iconic draught Bear Ale was on at the Traquair Arms in Innerleithen in October. This hostelry is the brewery tap and always has a draught Traquair ale on when available.



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HAVE YOU GOT THE BOTTLE?

We all know that there is nothing better than enjoying real ale in pubs. However, there are occasions when a visit to the pub is not possible, your mini cask has run out and hasn't been replaced. That's when keeping a few bottles of beer at home becomes the alternative.

Now it may not be universally known that CAMRA also promotes bottle conditioned beer or more simply "real ale in a bottle" (RAIB). The beer continues to ferment,

mature and condition within the bottle. These bottles can be identified by the words "Bottle conditioned" or the symbol RAIB. Arguably these are the beers that one would seek out. Some are excellent - Tempest, Stewart and Tryst spring to mind and of course there are others. However, the problem comes when you wish to widen your choice. The majority of British beers in most supermarkets are not



bottle conditioned and it's a hit or a miss as to whether they replicate their cask equivalent. Some do, but some don't. Also some are either too gassy or fall "flat" soon after pouring.

So it's to the specialist shops that one has to turn and try from their range - both bottle conditioned and not - from across the globe. Whilst most



will allow you to shop online, how much better to be able to browse in-shop.

I'll now suggest the following examples in Edinburgh. First stop and pride of place should be to **Cornelius Beer & Wine** at the top of Easter Road on the east side of the city. Quoted as having one of the widest selections of beers in the UK, you could easily spend hours in here.



Another independent shop is **Henderson's** in Comiston Road. And just down that road is the Morningside branch of **Vino Wines**. There are other branches in Grange Loan, Broughton Street and Stockbridge.



Across the city at Tollcross and just down from Cloisters is **Nina's**, a "sell everything corner shop". Don't be put off by the unprepossessing exterior; inside jostling for space with everyday essentials is an Aladdin's cave of beers from Scotland and abroad.

Of course there will no doubt be other outlets that I haven't mentioned, to which I offer apologies.

Bottle Man

Ed - If any other outlets in our branch area feel that they offer a wider choice, including foreign beers, than the supermarkets then why not let POV know?



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The Club operates like a unit trust and members can pay in a round sum amount each month by standing order - from £5 up to a maximum of £166. A single annual payment can also be made up to a maximum of £2,000. The amount can be altered at any time and, if necessary, can be stopped and your investment cashed in or left to "ride" - the choice is yours.

At 30 September 2012 the funds of the Club were over £12 million.

By holding a growing share in particular companies, the Club's votes at the AGMs could make a difference to either a takeover bid or other hostile actions. Having a voice in the boardrooms of the pub owning groups could help influence their guest beer policies, which is becoming increasingly important in the market where the smaller breweries are competing with the giants.

For the members, the Club organises tours of the breweries in which it has shares both in the UK and in Europe. These visits often present the opportunity of meeting the Directors of the companies as well as viewing their brewing operations.

For an information pack on joining the club, contact us at:

CMIC, 31 Chapel Brow, Leyland, Lancashire, PR25 3NH
Tel: 01772 457992, Fax 01772 455528 or e-mail info@CMIC.uk.com.

www.CMIC.uk.com

Note: The value of shares can go down as well as up and the investment should be regarded as medium to long term.

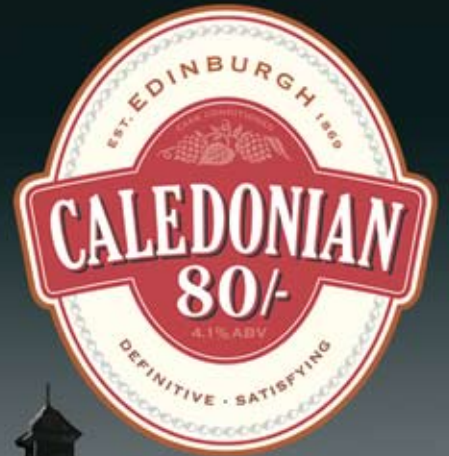
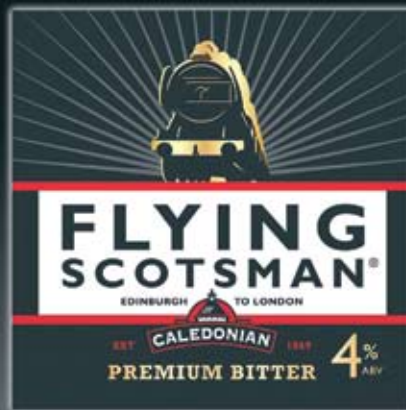
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Bite Review

**The Caley Sample Room,
42-58 Angle Park Terrace, Edinburgh**

Being invited to do a food and beer review for Pints of View, me and my trusty wing man Mr Bite found ourselves at this emporium of beery delights on a dreich autumn evening in late October.

Initially we were enticed to the long bar which boasts five permanent brews on tap; Thistly Cross, a William Bros, a Black Isle, a Tempest and Deuchars and has four changing guest ales. In addition there is an extensive drinks menu which includes bottled beers from around the world, wines, Eteaket teas and more. Such a wide range of beverages makes the Caley Sample Room very gender-friendly.

I choose one of the guest beers, Sanda IPA, to go with my first course, smoked salmon and dill cheesecake. It is just the sort of beer I like. It has a beautiful golden honey colour and a particularly creamy head. The hoppy, bitter taste is a refreshing foil to the rich cheesecake which is a creamy mousse containing lots of salmon bits and an oaty base. A simply dressed rocket salad and wedge of lemon completes a perfect plate of food.

Mr Bite is delighted with his Emanation from The Tempest Brewery. Copper coloured with warm citrus flavours and medium-bodied, he says it enhances his first course

of lentil, carrot and chilli soup which he describes as sweet, earthy and spicy.

Main courses are the cured fish platter for me; roll mop herring, smoked mackerel pate, tuna ceviche, cold smoked salmon, potato and fennel salad, rocket and crusty bread. I choose Octoberzest from William Bros. and also manage a New Zealand High Wire from Magic Rock Brewing. The floral citrus hops of the former are excellent with the tender cubes of tuna ceviche. The beer is pleasantly prickly on the palate and is good with the mouth puckering, voluptuously curled herring. My High Wire is smoother with a crispy bitter finish, good with the rich, salty mackerel and luscious salmon.

Mr Bite chooses game stew from the specials board for main course and has an organic Black Isle Porter; the chocolate and dark fruits are a truly complementary match for game.

For dessert we shared a real treat. A bottle of Glenfiddich aged porter from The Bristol Beer Factory. I think this is the best beer I have ever tasted in my life; a dark, mysterious brew with a coffee crema and endless complexity. Some of the flavours we picked up on were: dates, molasses, black treacle, loads of fig (oh for a fig tart with a dollop of crème fraîche!), rum 'n' raisin, chocolate, coffee. It was smooth and velvety with legs like Jerry Hall. Sadly by the time you read this the one case available will have been drunk for sure.

You'll just have to suck it up and take compensation from the fact that the staff will surely guide you to nearly as good choices from the menu when you visit.

Generally the food was excellent. It certainly ticks the boxes of value for money, seasonal, fresh and homemade. A few 'chefy flourishes' here and there however, would enhance it even further. More dill in the salmon and dill cheesecake, more chilli in the dishes that contain it, thyme, red wine and juniper in the game stew, more fennel in the potato and fennel salad.

The world of beer and food matching is still vastly unappreciated but the Caley Sample Room is an excellent example of what is possible. I would like to see them go even further. For example, in the beer menu let's have descriptions of the beers. Me and Mr Bite are quite knowledgeable but suggestions of what beer matches what type of food would be useful for novices and experimenters alike. Food and beer combos could also be suggested on blackboards.

The Caley Sample Room is an excellent gastro pub and could be a real pioneer in the food and beer matching arena.

*Sharon Wilson,
Editor of Bite Magazine - www.bite-magazine.com*

“*The Caley Sample Room is an excellent gastro pub and could be a real pioneer in the food and beer matching arena*”

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THE MID-WEST BORDERS CRAWL

Well, the original plan was for an ambitious one-day tour of selected Borders pubs, using the five main bus providers. After much pondering over various timetables, with Hilary as designated driver, off we headed in the car!

We aimed for the A68 to Lauder and the **Black Bull**, a cheery welcoming pub which featured some unusual English ales – Ind Coope Burton Ale and Thwaites' Wainwright. Ind Coope Burton Ale, which is brewed nowadays by JW Lees in Manchester, was one of the cask beers which kept us going in the dark days of the 70s down south, together with Courage Directors, Young's beers and very few others. As served at the Black Bull it didn't quite have the old hoppy character but was still a rare and evocative sight. As we left, the WEST brewery rep from Glasgow was calling, although there was (as yet) no sign of their keg products on sale!

Continuing down the A68, we came to the village of St Boswells, which is dominated by two main features – a beautiful village green and the **Buccleuch Arms Hotel**.

Here, the comfortable lounge bar now has three handpumps mounted at various angles. On our visit only one was in use, dispensing the local Scottish Borders Foxy Blonde. This pub is very food-oriented and, because of this focus, the bar staff can often be busy elsewhere. However the 'please ring for attention' buzzer soon brought a response.



The next stop was the **Cross Keys** at Ancrum which had recently been taken over and revived by the nearby Scottish Borders Brewery. Unfortunately it was closed and doesn't open weekday lunchtimes. We headed out of Ancrum on rural roads to the north west, finally reaching the upmarket town of Melrose. First stop was the **Kings Arms**, an exceptionally friendly and well-run pub with Cask Marque signage and bar runners proclaiming their GBG 2013 entry. Three ales featured – Rudgate Viking, Caledonian Deuchars IPA and Greene King Old Speckled Hen. Including Eddie our Jack Russell this soon became the first three-dog pub of the day, all dogs here being rewarded with dog biscuits! Overall a really good pub and we'd have liked to stay longer but we needed to push on a few metres up the road. This brought us to the **George and Abbotsford**, which combines hotel, restaurant and a narrow corner bar with a pool table and three real ales – Northumberland Whitley Wobbler, Northumberland Sheepdog and Cairngorm Trade Winds. This GBG 2013 entry also features a Beer Shop and a good range of Scottish and English bottled beers, including the excellent Stewart's Radical Road and some Traquair rarities. We could have spent more time exploring **Burt's Hotel** and other Melrose attractions but instead pushed on to Clovenfords.

At the **Clovenfords Hotel**, a Cask Marque accredited pub, no real ale was on sale both handpumps having the clips reversed. The reasons offered included 'just sold out', 'nothing on till tomorrow' and 'it's difficult this time of year'. Disappointed, because we used to enjoy visiting the Clovenfords, we headed down the winding A72 towards Innerleithen.

We gave the **St Ronan's Hotel** a miss on this occasion and called in at the **Traquair Arms Hotel**, another GBG regular. The cask beers on offer were Traquair Bear Ale, Timothy Taylor Landlord and Caledonian Deuchars IPA. The Traquair Arms is well known as a very rare regular outlet for cask Traquair beer from the nearby brewery – it's usually Stuart but this time, happily, the powerful

Bear Ale was featured. The lounge bar was busy with a family group, a table full of locals and soon, three dogs again! I must mention the toilets at the Traquair Arms which are well-appointed, large, spotless and possibly the best in any Borders pub (contact the Editor with alternative candidates!).



As time was now pressing, we moved on to Peebles, which would be our furthest point west on this crawl. There's a handy car park just down by the swimming pool (parking charges on Saturdays only) with a lovely view across the weir on the Tweed and a short walk up the hill to the **Bridge Inn** on the corner. This great little pub was at one point called the Tweedside Inn, a name inscribed in the mosaic at the doorway. The cosy, busy bar was dispensing four real ales – Tempest Long White Cloud, Scottish Borders Wee Beastie, Stewart Pentland IPA and Caledonian Deuchars IPA. With Eddie's arrival, once again three dogs were assembled but they all got on well. The Bridge Inn was also good at advertising its Good Beer Guide entry, as well as forthcoming live music and community events. We wondered if there were any other pubs in the Borders featuring as many as four real ales (apart from the Wetherspoon pubs in Hawick and Galashiels)? Probably not.

Regrettably we had to leave, heading up the A703 towards home. Some of these Borders pubs were those I had been planning to visit on that ambitious bus tour and some were not, but overall it was a great trip round the middle and western parts of the Borders. Now where's that big wodge of bus timetables again?

Pat Hanson



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Scottish Real Ale Festival 2012

Due to the refurbishment of Adam House in Chambers Street, the Scottish Real Ale Festival found itself in need of another new venue for its 10th outing. Happily, the Edinburgh Corn Exchange at Chesser was able to accommodate, so between the 28th and the 30th June 3500 people passed through the doors to sample some of the 180 Scottish Real Ales gathered in the nation's capital for CAMRA Scottish Branches' flagship annual event.

The new venue proved to be a great choice, with more space for a central island bar for the scores of Scottish beers plus the newly revitalised cider bar, featuring "Celtic" ciders and perries from Scotland, Wales, and Northern Ireland. Two exclusives attracted the interest of the cider tasters; a cider made entirely from apples foraged by Abundance Edinburgh and perhaps the first Scottish Perry to feature at a CAMRA event from Waulkmill Cider near Langholm.

On the beer front, a record number of new breweries joined the fold, with upwards of eight new producers supplying casks for the first time. The quality coming out of these new breweries is astonishing and speaking personally I'm keen to see more from all of them.

Before the doors opened, judging was underway for SIBA's (the Society of Independent Brewers) Scottish competition, representatives from all trades linked to beer coming along to choose winners in



The engine room of the festival. This is what it takes before pints can be poured. Photo: Malcolm McLean.



Photo: Bill Wilkinson

thirteen categories (cask and bottle) and an overall champion for 2012. Alongside the SIBA competition, judges gathered to choose CAMRA's own Champion Beer of Scotland for 2012; the winner was Orkney Highland Best. Presentation to Harvey Hill, left.

At the time of going to press we don't have dates for 2013, but we hope to return to what we felt was a great venue and we look forward to seeing you all there!

Owen Bell
Festival Organiser

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Have your say!



Dear Editor

I write in response to the article that appeared in the summer edition of Pints of View, prepared by Ron Elder regarding his thoughts on "The Case Against The Use of Return Trays".

As a responsible bar person of some years standing, at a well known ale house in Edinburgh, I take great exception to Mr Elder's crass generalisation that his (and others) upset stomach and/or case of diarrhoea following a night out, may or may not be due to the 'iffy' pint served up by the bar person whose 'personal hygiene standards' could possibly be called into question!

Whilst I can appreciate that the subject of the article is a very emotive one amongst many in the world of real ale, for Mr Elder to deem it necessary to base some of his opinions on the hygiene standards of bar staff beggars belief.

I can only assume that the type of establishment Mr Elder chooses to frequent must be of the 'spittoon and sawdust' variety of ale house, if this is the type of comment he feels justified in making when preparing to make an argument against the use of return trays.

On further reading, it does appear that Mr Elder may have a 'penchant' for frequenting the larger pub operating company on a more than regular basis as he seems to be very sure that they do not use these return trays. He also mentions never having found return trays in use in 'Scotland's other major city' and suggests that the ale is of a higher quality in this 'major city' than that of the ale to be found in ale houses in the Edinburgh locale, possibly because of this!

Indeed, a very bold statement to make - but so obviously made

by Mr Elder to encourage a reaction if his remark "letters to the Editor, please!" is anything to go by. But then the article is full of rash statements. I doubt very much that any bar staff would appreciate Mr Elder or any other patron having a 'quick peek' over the counter top to see what is below! He obviously assumes he has an extensive knowledge of the workings of the smaller run public house and the financial constraints that many of them find themselves in these days.

Regardless of financial implications, the general assumption would be that the majority of real ale houses in Edinburgh work from the ethos of providing a wide variety of well-kept ales from the many Scottish breweries, to be enjoyed by the many patrons who visit these establishments for the simple reason of enjoying a well-kept pint!

To even suggest that these establishments gear their choice of ales to 'demand' and the inference that this be done to allow them to sell the ale within the 'time constraints' to ensure it be of good quality, is another foolhardy and thoughtless comment from Mr Elder.

Casting aspersions on the integrity of pub landlords/ladies and any responsible bar staff working therein, is a dangerous game to play if he expects to be welcomed into these Edinburgh establishments!!

As with most bar staff, and especially in those establishments where food is served, personal hygiene and the carrying out of hygienic practices within their area of work, is of the utmost importance and something that all staff are expected to adhere to at all times and certificates gained in these working practices.

Should he care to cross the threshold of the Halfway House anytime soon, he would be quite welcome to critique our hygiene practices! I, for one, will be more than happy to discuss his article face to face.

*Yours sincerely,
Ann Seed (Mrs)*

Ed - It looks like you've got an invitation Ron!

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The Lost Beers and Breweries of Britain

by Brian Glover (Amberley Publishing) £15.99.

Available at Waterstones and WH Smiths or direct from www.amberleybooks.com £14.49 with free postage and packaging.

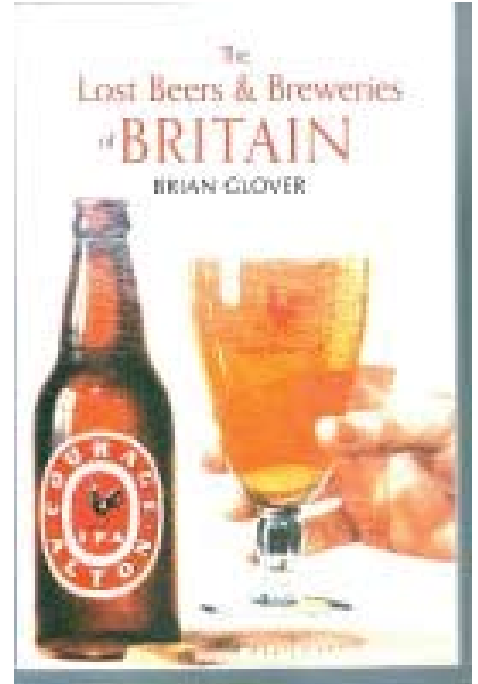
This well researched book has been written by CAMRA stalwart Brian Glover, the former editor of various CAMRA publications. He has written many books on beer including *The World Encyclopaedia of Beer*, *Brewing for Victory*, *New Beer Guide (Britain's Craft Brewing)*.

This publication primarily reminds us of the many wonderful beers now lost to us that were produced by breweries throughout the country which have since closed mainly as a result of takeovers. The book contains a lot of fascinating text and incorporates some beautiful old brewery photos as well as rare beer labels and excellent old advertisements. The final fifteen pages of the 160 page book contain interesting anecdotes and stories relating to famous Scottish beers and breweries, most of which are now defunct.

The first Scottish brewery mentioned is John Aitken's Brewery which was established in Falkirk in 1740.

A fascinating account is given of the brewers' descendants, James and Thomas Aitken, and the latter's connection with the Aitken's Brewery that was established in Australia. On the subject of "lost beers" there is a decent reference to Maclays of Alloa and in particular their popular oat malt stout which was a flagship beer, originally launched in the late 19th century and relaunched in the late 20th century. Other Alloa breweries detailed in the text are George Younger's, Blair's and Meiklejohn's. There is a brief mention of R&D Deuchar's Brewery at Duddingston in Edinburgh, mostly contained within the principal story of Deuchar's original brewery in Newcastle. A short history is given of Wm. Younger's in Holyrood. The only other Edinburgh brewery mentioned is Robert Disher's Brewery which produced their famous Ten Guinea Ale. Disher's Brewery was part of the ill-fated Edinburgh United Brewers - a decent account of their demise is described in an interesting story.

Given that the book aims to recall the names of many fine beers no longer available to us it is perhaps surprising that of the 100+ breweries that existed in Edinburgh no mention is made of



Campbell, Hope and King nor T&J Bernard both of whom produced many classic and memorable beers. None the less, this nostalgic collection of fascinating short stories has been cleverly put together and the publication will prove popular with brewery historians as well as beer lovers.

Jim Lawrie

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WE ARE THE CHAMPIONS

The following beers came out tops in competitions.
CAMRA's Champion Beer of Scotland judged at the Scottish Real Ale Festival

Rob Hill of Highland Brewing Company in Orkney continues his success in this competition. His Orkney Best 3.6% abv was Champion and Gold Medal winner, whilst his Pale Ale 4.8% abv took Silver. Bronze went to Fyne Ales Maverick 4.2% abv.

SIBA (Society of Independent Brewers) Scotland awards judged at the Scottish Real Ale Festival

Overall winners: Gold - Orkney Pale Ale 4.8% abv, Highland Brewing Co. Silver - Carronade Pale Ale 4.2% abv, Tryst. Bronze - Sublime Stout 6.8% abv, Fyne Ales.

Overall Champion Bottled Beers: Gold - Jarl 3.8% abv, [phoyo of bottle] Fyne Ales. Silver - Black Gold 4.4% abv, Cairngorm. Bronze - Arran Milestone 6.0% abv, Arran.

Champion Beer of Britain judged at CAMRA's Great British Beer Festival

Overall winners: Gold - No 9 Barely Wine 8.5% abv, Coniston Brewing Co. Cumbria. Silver - Trawlerboys Best Bitter 4.6% abv, Green Jack Brewing Co. from Lowestoft. Bronze - American Pale Ale 4.7% abv, Dark Star Brewing Co. Horesham.

Sadly, no Scottish cask ales won this year, however Steve Stewart's EMBRA struck Gold in the Champion Bottled Beer awards and Cairngorm's Black Gold (in cask) gained Silver at the National Winter Ales Festival in January 2012.

Drown your sorrows!

The following is an extract from a message received from Gerald Michaluk, owner of the Arran Brewery, to announce his success at the World Beer Awards.

From: Gerald Michaluk <gerald@marketingms.com>

Subject: Arran Dark Best Dark Brown Ale in the World



"Hi - We are over the moon at the Arran Brewery our Arran Dark winning the title of the **World's Best Dark Drown Ale**. Well done the brew crew a first class job"

We're not sure whether the "Drown" was meant to associate with drowning one's sorrows or the fact that the brewery is based on an island?! I'm sure Gerald has seen the funny side! And congratulations on acquiring the Isle of Skye Brewery.



Our Chairman's bit . . .

See page 5.



Our Membership Secretary's bit . . .

This past year we reached an important milestone: our 1,000th branch member. Cameron Clarke (pictured) joined CAMRA at the Scottish Real Ale Festival this past June. For all of our new (and not-so-new) members, this is a good time to encourage you to become more active in CAMRA. If you're not familiar with what we do, then come and join us at one of our branch meetings or two-pub socials. You can find out more about the branch and its activities at our web site, <http://www.edinburghcamra.org.uk/>



Even with 1,000 members we have only about three members for each of the 350 pubs in our branch area. So we're still keen to have new members join. There's a joining form in this magazine or you can join right away by visiting www.camra.org.uk/joinus. Looking for something different to give a real ale lover? Then why not consider a CAMRA Gift Membership? [photo] Gift membership includes £20 worth of JD Wetherspoon real ale vouchers, a copy of our new quarterly magazine BEER and monthly newspaper What's Brewing, reduced or free entry to beer festivals, discounts on all CAMRA books and more!

How the CAMRA Gift Membership works:

Order the Gift Membership online (we do not need to know who the gift is for).

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The recipient will then go online or call our membership team to activate their CAMRA Gift Membership.

Mike Just



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1,000th branch member. Cameron Clarke (right) is presented with the 2012 GBG by Mike Just, Membership Secretary.

Our new Social Secretary's bit . . .

Firstly, may I say a big hello to you all, and say, if you see me out and about feel free to share a drink and some chat with me. Good chat, good company and good beer are this social secretary's idea of a good time, no puns intended. Now to the sad part of this tale. I have taken over the role of social secretary following the sad passing of our previous secretary, my good friend, fellow Hibbie, and real ale drinking compatriot, Alan Pettigrew. When someone suggested I think about taking on this role, I initially thought, how can anyone take on a role vacated in such tragic circumstances? After pondering however, over a Warlock stout, a Black Wych and a Witches Cauldron, yes it was a very dark Samhuinn/Halloween, I moved to the light with a Peter's Well and thought, perhaps through taking on this role I can honour a great friend by arranging some event in his name. I could also add a wee bit of the feminine touch to the committee in doing so.



Back to the job in hand though. I have already started to plan our social events and the Christmas night out is a wee pub crawl down the Royal Mile. I had planed to visit the Wychwood brewery next year with Alan, but instead I now look forward to planning this event in honour of him. I hope that a good few of you will join me on this trip. The popular two-pub socials will continue as before and are open to non-members as well, so do come and join us. Details of all events will be found on our

website www.edinburghcamra.org.uk and on Facebook www.facebook.co./edinburghcamra

Well, that is probably enough from me to start with. All that remains to be said, is that as social secretary, I look forward with enthusiasm to the road which lies ahead.

Karen Dickson

Our new Young Members' Secretary's bit . . .

Hi! I am Tam Wilkinson and I was elected as the branch's Young Members' Secretary at the AGM in July. The function of my role is to represent branch members under the age of 30. This role has been unfilled for some time, if at all, so I'm very much starting from scratch! Some of the things I am hoping to do for young members in the following months are: to arrange socials, to encourage participation in the branch activities and to represent them on our committee so that their views can be heard. A little about me - I am 27 and have been enjoying real ale since my early twenties when I became aware of some of its interesting flavours. I still remember sitting in a pub and my mate ordering me a Midnight Sun from William Brothers and that was me hooked. A few weeks late I attended my first Scottish Real Ale Festival and was bowled over by the sheer number of the great beers available. The following year I joined CAMRA and decided to volunteer to work at the festival where I met a lot of interesting and like-minded people. Having got the bug, it was then on to work at the Great British Beer Festival.



Tam Wilkinson

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