

PINTS of VIEW

THE MAGAZINE FOR EDINBURGH & S.E. SCOTLAND

Issue 61

CAMPAIGN FOR REAL ALE

FREE

Summer 2013

It's Cobbles at the double

The Cobbles at Kelso is our branch Pub of the Year winner for the second year running. Congratulations go to Annika and her staff and also to Gavin for his excellent Tempest ales. It's clear that great ales allied to great service and super food is once again a winning combination for Cobbles. And, of course, Cobbles is also the Borders area winner. Consistency has also resulted in the Cask & Barrel Southside being the Edinburgh winner and the Volunteer Arms (Staggs) at Musselburgh winning the Lothians title, both also for the second year running. Interestingly, food doesn't feature in either of these pubs, nor does it feature in our Borders Runner-Up the Bridge Inn at Peebles. It just goes to show that

there is still a place for the well run traditional pub with excellent real ales, great atmosphere and service to match. Our Lothians Runner-up (also for the second year running) the Grey Horse Inn at Balerno and Edinburgh Runner-up the Stockbridge Tap certainly come into that category (both do food). See photos of the winners on page 9 and a review of the Tap on page 23.



National Chairman *Colin Valentine* writes about our success on page 3.

In this Issue:

Interview with Wetherspoon's Kai Monk
 Pub & Brewery News
 Stockbridge Tap Review
 Have you got the bottle?
 Around Bruges in 80 Beers
 Sunday Opening Times
 And much more . . .



This year's festival is again at the Corn Exchange, Edinburgh from Thursday 11 to Sunday 14 July. Further details on page 6.

This Bumper Issue of Pints of View is read by more than 20,000 drinkers in Edinburgh, Lothians and the Borders

The Ed's bit

Hi readers. Well a lot has been happening since our summer issue. Locally, the brewery scene has been very active with comings and goings - see Brewery News - and similarly with the pub scene, especially in Edinburgh where a number of new openings have attracted attention. Our Branch Pub of the Year awards have been made and it's congratulations again to The Cobbles in Kelso for winning the overall title for the second year running. You'll get the full results on page 9.

The only downside has been the delay in getting out the new edition of our local pub guide. As a branch we are very mindful of the work put in by our small group of active volunteers, without whose involvement and dedication very little would be achieved. However there are times when it is necessary to prioritise and in this particular case, organising the voting for the 2014 Good Beer Guide, processing the results and surveys then sending the data to HQ by the allotted date, had to take precedence given its national significance. Our focus is now on the local guide with the intention of getting it out by June.

Nationally, it's been a great year for CAMRA with the enormous success of our "Scrap the Beer Duty Escalator" campaign. This "turn around" by a chancellor is almost unrivaled and was achieved because of CAMRA's 100,000 plus petition, its lobbying of MPs to achieve 100% cross-party support and also the support of the beer and brewing industry. Colin Valentine, our National Chairman, writes about this success on page 3.

And back to local issues! As you know, in the winter issue I mentioned that I would be standing down as your editor after this issue and that decision stands. I'm no spring chicken

and it's getting a bit much for me even at just two issues a year. And in any case I feel that it is time for others to inject fresh ideas and take POV to a different level. I had hoped that I would be sharing this issue with the new editor, but sadly no one with the right credentials has come forward. Our branch committee is exploring various options designed to secure the future for POV and I echo that hope.

It has been a privilege and a pleasure to have been involved with Pints of View since 2005 and since 2010 as its editor. The highlight for me was changing to its current format in 2005 with half colour, then to full colour in 2007. Everyone's wish, including mine, was that it would eventually come out quarterly, but for that to happen we need greater resources, especially at editorial level. Who knows, a new editor may achieve that.

Finally, I'd like to pay tribute to a number of people without whose support and involvement there would be no POV - firstly our advertisers who continue to support POV despite challenging trading times, those who have contributed articles, breweries and pubs for their information and for taking POV, my loyal group of deliverers who ensure that POV gets to all known real ale outlets - over 370 - in timely fashion, and of course you our reader. And last but by no means least to Morgan our printer whose graphic design expertise has been invaluable. He has kept me right and calmed me down when all seemed lost, ensuring that Pints of View achieved a quality and standard of which I've been proud. I'll miss you all.

Keep supporting our great pubs. There's a tremendous range of ales from breweries old and new out there. We've never had it so good. So enjoy!
Cheers.

Fred

Berwick Beer Festival
Local Beer - Local Food - Local Bears

Friday Beer Festival from 2pm
Saturday Beer & Food Festival from 11am
Music by Pink Floyd tribute band 'Dark Side of the Moor' from 8.30 pm
Tickets: £2 entry

Sunday Beer & Food Festival from 11am
'Sweet Sunday Session', soul, funk and reggae with Mr. P in the beer tent.

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Berwick Barracks, The Parade, Berwick upon Tweed

In conjunction with TEMPEST and The Barrels

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We did it!

In issue 60 I exhorted everyone who read my article to sign CAMRA's e-petition, which we launched in February last year to help us hit the 100,000 signature mark and ensure a debate at Westminster on the beer duty escalator. We hit that target in September, a month earlier than planned, and CAMRA's public affairs team set to work to ensure that the debate was held on the floor of the House of Commons. Thanks to their sterling efforts, a three hour debate was held on the 1st of November, where MP after MP lined up to call for the escalator to be scrapped. In fact, the only person to speak up for it was treasury minister Sajid Javid.

We followed that up with a mass lobby of parliament on the 12th of December, where over 1,000 CAMRA members descended on the Palace of Westminster to lobby our MPs and ensure the pressure was kept on the government. It was a fantastic day and we garnered plaudits from MPs of all political hues. I met with my MP, the instigator of the escalator, Alistair Darling and even he promised to write to the Chancellor.

More in hope than anticipation, we listened to the budget speech and not only heard the magic words "We will now scrap the beer duty escalator altogether and instead of the 3p rise planned by the previous government I am cancelling it altogether", but also "That's the freeze that



Colin at the door of No 10 handing in the e-petition letter.

people have been campaigning for but I'm going to go one step further and cut beer duty by 1p - we're taking a penny off the pint". I thought that it was important to quote the Chancellor verbatim just to ensure that no one be in any doubt what CAMRA, helped by our friends in the brewing industry and parliament, achieved - not just a freezing of beer duty, but a cut. It is an achievement of

which I, as National Chairman, am extremely proud. However, we weren't finished there and continued to put pressure on the Secretary of State Business, Innovation and Skills, Vince Cable, to introduce legislation to ensure that the large pub owning companies give their tenants a fair crack of the whip when it comes to rents and beer prices. He has recently announced that self regulation is palpably not working and is to introduce legislation to ensure that the relationship between pubcos and their lessees is defined in law and an independent adjudicator appointed to examine unfair practices.

The last twelve months have been fantastic for CAMRA's high level campaigns and the results we have achieved have been beyond our wildest dreams. Since I became CAMRA's National Chairman just over three years ago I have often said that our organisation was set up in 1971 to tilt at windmills and I saw no reason to stop doing so because sometimes, just sometimes, it works. As Alan Freeman once said - not half!!

Colin Valentine

New brewery open Summer 2013 Brew-it-yourself facilities New Brewery shop

fb 'Stewart Brewing' WBA WORLD BEER AWARDS BEER WBA WORLD BEER AWARDS [KAI PAI]

@StewartBrewing WORLD'S BEST PALE ALE (WONDI/GOLDNY)

COMMENT

Is that beer cask or keg?

Let's again make it quite clear - CAMRA IS NOT anti "craft" keg, nor any keg beer for that matter. CAMRA IS pro real ale because that is what it stands for.

However, CAMRA is also for freedom of choice and the ability to know what one is drinking and that is where its concern lies. For whatever reason, more and more breweries are producing keg beer - okay no problem with that - but CAMRA's concern lies in the difficulty customers can have in identifying whether a beer is real or keg. This is because not only are some breweries brewing real and keg versions of the

The price of a pint!

A recent price survey carried out by CAMRA indicated that the average price of a pint of real ale in Scotland is now £3.24 as opposed to £2.90 in 2012. That's an increase of 11.6%, the greatest increase of any country in the UK. And only Northern Ireland (£3.30) and London (£3.31) have a higher average price, whilst the UK average is now £3.03.

Now many readers will point out that they have been paying well over £3.00 a pint for over a year now, whilst others will point to the fact that many pubs are still able to keep their prices below £3.00. Okay, so pubco strangleholds in terms of rent and inflated wholesale beer costs must be contributing factors as will rates and other overheads, but do these fully explain why the cost of a pint varies so widely and why we have the third highest average in the UK? And now we are seeing the £4.00 and £5.00 pint (or in some cases the £4.00 schooner or 2/3 of a pint!). CAMRA is all for supporting pubs and there is some merit in a willingness to pay a premium price for a premium product, but there is a limit, so certain pubs should be wary of biting the hands that feed them.

same beer with the same name, but some pump clips give little or no indication as to which is which.

So, how should this issue be addressed? Surely the obvious way is to speak to breweries either directly, or through SIBA (the Society of Independent Brewers). But has this been done? Not so far. Current CAMRA policy states that CAMRA festivals should not stock any beer brand which is produced in both cask and keg versions that may mislead the drinker into believing that there is little or no difference between the versions. (It also condemns the use of names normally associated with cask ales being used for the keg versions.) Now that may well be well-intentioned, but talk about putting the cart before the horse! Furthermore at its recent AGM, a motion was tendered urging CAMRA branches to implement this policy. Thankfully common sense prevailed and this motion was passed to CAMRA's national executive for consideration.

But this is not just about names and pump clips. You may well say, well a beer on a hand pump is real and all others are not. Not correct! Many pubs are dispensing real ale through keg taps (see photo in Pints of View's winter issue). You'll see Deuchars IPA on a tall chrome "lager" fount (and yes it is real ale!) and some of the new pubs don't have pump clips at all. In all these cases the responsibility lies not with the breweries but with the pubs.

So what is CAMRA trying to achieve here and will it do so by adopting the "shoot first and ask questions afterwards" approach that the current policy advocates? That approach would be entirely wrong and will only result in alienating the very breweries CAMRA is supposed to be supporting. It is certainly unlikely to result in a successful conclusion. As one CAMRA member put it "A ban, like a strike or a war, is always a last, not a first resort". There needs to be a structured strategy designed around speaking to breweries first and foremost and convincing them of our concerns and hopefully getting them to address this issue themselves. But as indicated in the paragraph above, this is very much a wider and more complex issue. Let's hope that CAMRA's national executive gets things right.

The Interview

POV: Welcome to Pints of View, Kai. As Senior Area Manager, tell us about your role.

Kai: Well, where do I start? I look after sixteen pubs, across Edinburgh and Glasgow city centres including both airports, which involves weekly visits to check operations are running well and leaving the team a business plan for the week. I also support head office with projects, so spend a bit of time in Watford every month. I also support the rest of the Area Managers across Scotland with their own development and pub areas.

POV: The popularity of Wetherspoon pubs and their size leads some to say that they can contribute to the demise of smaller pubs, especially when you consider the difference in beer prices. What do you say to that?

Kai: Whenever JD Wetherspoon moves into a town, it can be seen by the local business as a big threat. However my response is that when we go into towns we really want to be part of that community. We are happy to support local events and start projects like Pub Watch to help the whole community feel safe when in their local pub. Sometimes this also forces businesses to stand back and look to tighten up their own operation, which can only be good for that community and also give people a greater choice and better places to visit.

POV: Wetherspoon's support of and commitment to real ale is well known. Apart from during your festivals, is there a standard number of beers - regular and guests - that each outlet must have or can they vary?

Kai: In Scotland we have Deuchars IPA as our standard pulling session ale. We spoke to various brewers at the time and Caledonian was the only brewery that could really offer the deal we were looking for and which we could then pass the savings on to our customers, and secondly the only one that could cope with our volume at the time. We also have Abbot Ale on all the time, one of Tim's favourites! The rest of the ales we try to mix up with local breweries from across the UK.

POV: Acknowledging that Deuchars IPA is a regular how do other Scottish breweries get their beers into Wetherspoon pubs?

Kai: They can contact our commercial department in Watford who will then feedback to the operations team in Scotland to consider.

POV: It may be just me, but I'm always caught out by the "coming soon" pump clip and find myself asking for a beer that isn't on yet. With that pump being dormant does this suggest that the beer waiting in the cellar is not ready to go, or is it designed to direct customers to other slower moving beers?

Kai: I get caught out on this one too, as I have to order a different half pint of ale on every visit to check the quality. We take pride in the quality of our ales and want every pint to be Cask Marque accredited. Sometimes our bars have twelve to eighteen hand pulls, and we just don't have enough volume to have all on at once, so we put the badge and coming soon sign on once it has been tapped and vented in the cellar and it will come on when another line finishes to be cleaned.

POV: Wetherspoon was clearly the forerunner of early opening to offer breakfast/teas/coffees to a diverse customer base. Is it not puzzling therefore that families can only bring their children in if they intend to dine?

Kai: When the Licensing Act (Scotland) 2005 came into force, we were required to stipulate any restrictions on the access of children and young people, aged 16 to 18, to our premises in the operating schedule of each premises' license. Our approach was to require any children or young person to be accompanied by an adult and if that adult wished to consume alcohol, then it would have to be with a meal for them and their party. We are seeking to relax the restrictions on young people so they can dine with us without



an adult but of course not drink alcohol. We do still ask that any adult accompanying a child or young person however who wishes to consume alcohol does so with food for them and their party. We try to maintain a common sense approach, for example we would not insist that babies or small children eat, but this policy we find does work for everyone's benefit. Subject to any local Licensing Board policy stating otherwise, there is no need for any adult with children to consume a meal if they are not consuming alcohol.

POV: On the subject of food, your theme nights - curry, fish etc. - prove popular with our members. Are they standard to all pubs?

Kai: Yes, we do national offers in all our pubs (except our Airports outlets). On Tuesday it's Steak Club, Thursday Curry Club, Sunday is Sunday Roast, and recently introduced Fish Fryday (Friday).

POV: Are there any new outlets planned for our branch area?

Kai: We are always looking at new developments across Scotland, though nothing in your branch area in the near future. We have Fort William opening in May and Blairgowrie in June. We also have plans to refurbish our hotel in Glenrothes.

POV: And finally, what does Kai get up to on his days off?

Kai: Running is one of my passions and by the time you read this I will have completed (hopefully!) the Edinburgh Marathon. I managed the London last year, and had great support from pubs across Scotland and we managed to raise £38K for Clic Sargent (Kids with Cancer Charity). There are forty of us doing Edinburgh and looking to raise more cash for this great cause.

POV wishes Kai all the best and thanks him for taking part in The Interview.

Tyneside Tavern

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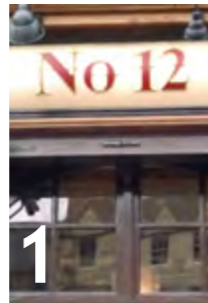
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Spot the Pub?

No prizes, just visit! Answers on page 15



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AVENUE

Scottish Real Ale Festival 2013

The Scottish Real Ale Festival returns this year to the Edinburgh Corn Exchange, a venue that had a very successful debut in 2012. From noon on Thursday 11th July to 4pm on Sunday 14th, we'll be serving up the widest range of Scottish real ales available under one roof anywhere in the world.

In keeping with the Year of Natural Scotland, each of CAMRA's ten Scottish branches will furnish our programme with an outdoor pursuit that can be started and finished within the grounds of a public house serving real ale.

Beer festivals offer us an enormous opportunity to promote the products flowing out of an ever-growing number of small Scottish businesses. More than twenty new breweries have sprung up in Scotland since I first worked at SRAF in 2008, and it's odd for a month to go by without another being brought to my attention.

It's a very exciting time in the world of beer and I can't wait to see what this year's beer selection brings.

To enjoy the best selection of the beers available it's always a good idea to come along on Thursday, and you only pay entry to the festival once - you can return on subsequent days as long as you bring along the souvenir glass which you'll get when you first arrive. For the first time, we'll be open for a Sunday afternoon session from 12 noon to 4pm, a last chance to have a quiet sample of the beers you missed earlier in the week, or to get your first taste of the festival.

On Friday evening the Scottish folk singer Andrew Gordon will return to the Corn Exchange stage following a warm reception last year. Andrew joined us on the way to a gig in Germany so he didn't have much chance to try any beer, so he'll be back on Saturday afternoon to enjoy the music of the Caledonian Brewery pipe band and a pint or two.

CAMRA festivals are run entirely by volunteers and working behind the bar is a great way to get a new perspective on beer, meet new people or just learn a little bit about what goes into keeping and serving cask beer. Volunteer forms and further information are available from www.sraf.org.uk

Whether you can help out for a couple of hours or for the whole week, all offers are greatly appreciated.



Here's just a sample of the people who made last year's festival happen. Photo courtesy of Malcolm McLean.

Owen Bell, Festival Organiser

STAGG'S
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www.staggsbar.com

The Volunteer Arms

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Tel; 01368 862278



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THE SIR WALTER SCOTT
NEAR GATE 12
Airside, Edinburgh Airport
Tel: 0131 348 4243

THE WHITE LADY
98 St John's Road, Corstorphine, Edinburgh
Tel: 0131 314 0680

THE ALEXANDER GRAHAM BELL
128 George Street, Edinburgh
Tel: 0131 240 8220

THE TURNHOUSE
Before Security in Food Court
Edinburgh Airport
Tel: 0131 344 3030

THE DAVID MACBETH MOIR
Bridge Street, Musselburgh, East Lothian
Tel: 0131 653 1060

Cask and Barrel (Southside)

24-26 West Preston Street, Edinburgh EH8 9PZ

0131 667 0856 – casksouthside@btconnect.com

Opening in 2010 the 'Cask Southside' came third in Camra's City of Edinburgh Pub of the Year awards 2011. Since then this young bar has gone from strength to strength, coming first in 2012 and again in 2013. A remarkable achievement!



Besides the regular ales; Highland's Orkney Best, Stewart's 80/- and Deuchars IPA, numerous guest ales have been enjoyed by a growing clientele. Guests have been sourced from breweries countrywide, from Cornwall to The Orkneys and all points in between.



Matt and the management team would firstly like to thank the staff for all their hard work over the past year; secondly, Camra's branch members for their continuing recognition. Finally, a special thanks to all our customers, regular or otherwise, without whom none of this would be possible. Cheers.



@caskandbarrelss

Cask and Barrel South Side

Open: Mon – Thurs 12 noon to 12 midnight, Fri 12 noon to 1am, Sat 11am to 1am, Sun 12:30pm to 12 midnight

Pub Of The Year



Manager Matt Cronin and Colin Valentine in the Cask & Barrel (Southside).

Stockbridge Tap assistant manager Emily Eskew and Roger Preece.



Manageress Nikki at the Bridge Inn.



Nigel Finlay at Staggs in jovial mood!



Grey Horse owner Paul Ng and barman Ben



Owner Annika Meiklejohn (right) with assistant managers Michal and Martina at The Cobbles.

So what is POTY?

Readers of Pints of View will be familiar with the Good Beer Guide. Certainly the selection process in our branch area is widespread and exhaustive and of course it happens every year. Indeed members have been compiling entries for the 2014 edition since February and with over 370 outlets for real ale in the branch area there is a lot of scoring in progress.

But an entry in the Good Beer Guide is not the only possible result of this annual effort, because the list that is compiled - what we call the Hit List - is also the basis of voting for the Pub of the Year, known to CAMRA members by its acronym, POTY. Each branch ends up with a POTY. In fact because our branch is divided up into three areas, we end up with three, one for each of the City of Edinburgh, the Lothians and the Borders, plus a runner-up in each area.

The three area winners then go into another selection procedure to determine our overall branch winner. That establishment then goes into further rounds, from which finally emerges the Scotland & Northern Ireland POTY. It does not even stop there! There are further rounds from which the Great British Pub of the Year finally emerges. If you think this might be a bit remote from us, it is worth recalling that a branch pub of the year has in the past won this final accolade, the Volunteer Arms (Staggs) at Musselburgh.

Because our POTY is based on the GBG Hit List, it has already been subject to the usual scoring and at our GBG selection meeting in February members can vote for their three choices in each of our areas. Votes are then counted and our POTY winners emerge. Five judges are then elected to visit the area winners and assess them further, using a comprehensive scoring form and from this the branch Pub of the Year emerges. It would be difficult to think of any other organisation that would put so much effort and democratic effort at that, to achieve such a comprehensive result.

The POTY competition is not just evaluating the quality of real ales in a pub, bar, inn or hotel. The scope is wider because like all real ale drinkers, CAMRA members search for the perfect pub. This of course may not exist, but perhaps the search itself gives plenty of scope for enjoyment. Over the years, and thanks to the input of many members, CAMRA has evolved its own idea of what this perfection might be and this being CAMRA, it has naturally come up with a comprehensive assessment form.

This form is divided up into six sections and there are a total of forty four individual items to be scored. I said it is comprehensive! The six sections are (1) Quality of beer/cider (2) Atmosphere/style/decor (3) Service & welcome (4) Community focus (5) Sympathy with CAMRA's aims and (6) Good value. Each section has a weighting with section (1) Quality, carrying the highest weighting. The form comes complete with guidance notes but the scores are done individually by the five person team.

To my mind, this is a fair way of trying to achieve as objective an outcome as is possible. Obviously there is always scope for improvement. I know that myself, having chaired this year's panel. Even if I did not think so, my colleagues would soon have put me right. One thing is sure. Our winners can rest assured that they really have something to shout about. And something else - it was a great pleasure during April and May to present these well deserved certificates to all the winners for 2013, and of course to drink some great beer at the same time.

Roger Preece Branch Chairman



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Pub News . . .

The City Scene

A number of pubs have undergone new owners/management and/or refurbishment since our last issue and some previously unknown have come to light. Apologies if your pub has been missed.

It's all happening in Stockbridge, with **Hamilton's Bar & Kitchen** now having three real ales. Bitter and Twisted and Dark Island were on the new hand pumps when we visited and Deuchars IPA was also available on tap. And it's all happening in Leith as well. The **Leith Beer Company** (formerly the Waterline) is now selling real ale with one guest on and the hope of adding another as the summer picks up. That means that you have the **Malt & Hops**, the **Leith Beer Co.** and the **Vintage** all within a short three minute walk.

You'll find Broughton ales on at the **1780** in Rose Street. The **Royal Mile Tavern** reopened in February following refurbishment. Jed & Norma Devlin have moved from the **Beehive** to the **Malt Shovel Inn** in Cockburn Street where they are returning it to its former glory. During last winter the **Bellevue** in London Street reopened under its original name - it was Mezz for a while - after a total refurbishment.

Real ale is now playing a more significant role with three ales on. The **Melville Lounge** in William Street has reopened under new management after a full revamp and has three ales on.

The **Royal Dick Vet Bar** within the Summerhall building at the end of the Meadows is now open seven days and is the brewery tap for Barney's Beers. The **Hunters Tryst** at Oxfangs has reinvented itself as an Ember Pub & Dining outlet and in true Mitchell & Butler tradition real ales are well featured, with the guest ales mostly coming from south of the Border. Marston's Inn will open its third outlet in Scotland, (see below) the **Old Colliery**, at Shawfair Business Park at Sheriffhall in June.



And out of the city:

At the **Levenhall Arms** at Musselburgh, the lounge bar is now an Indian restaurant, Golden Plover, from Allendale, Northumberland is always on tap. The micro brewery at the **Gothenburg** in Prestonpans ceased brewing when Dave Whyte left in April. The pub is sourcing beers from other breweries and meanwhile it is seeking someone to take over the brewery. In Haddington the **Waterloo Bistro** is now open after having been closed since last year due to serious flooding. That will mean a vacancy for a tenant at the **Old Aberlady Inn** which Paul Kinnock has been managing. Still in Haddington and Philippa Whaley has taken over the tenancy at the **Tyneside Tavern**. The good news is that there will continue to be three guest ales on offer. The **Golf Inn** in Gullane has new owners who also run the **Goblin Ha'** in Gifford. The Archerfield Estate between Gullane and Dirleton has opened the **Walled Garden**, a complex of bar, restaurant and deli, plus a brewery run by Robert Knops (see Brewery News). The bar has eight draught taps on the back wall that dispense Knops beers and beers brewed under the Archerfield Ales label, as well as guest ales.

Work is ongoing at the **Crown** in East Linton and it is hoped to open sometime this summer. Plans are to extend the bar space which can only be good. It will also be good to have two pubs - the **Crown** and the **Linton Hotel**, two different styles of establishment - in the village again. The **Pine Marten** next to Asda in Dunbar is now open. It's a Marstons pub with three beers on, two Marstons ales and an English ale. You can try all three in third of a pint measures. However if it's Scottish real ales that you favour then also try the **Volunteer Arms**, the **Mackintosh Hotel** and the **Rocks**, all in the town. And in Belhaven, the **Feathers** has now reverted to its original name, the **Mason's Arms**, with a new tenant and two beers on, one a rotating ale from Belhaven.

Further down the coast, the **New Inn** in Coldingham has reopened with new licensees Beverly & Paul Carr. The food's good as is the beer with two ales on. **The First & Last** at Burnmouth also has a new licensee Paul Goodwin who is committed to showcasing real ales. There are always two on and an option for a third; expect to see Tempest ales on. At Eyemouth, **Oblo** is a trendy new bar serving beers from Scottish Borders Brewery. Good news from Jedburgh is that the **Spread Eagle Hotel** is due to reopen this summer and that there will be a special reopening of the bar (closed under the previous owner) with a selection of real ales. Good to see two real ale pubs in the town; the other being the **Canon (Exchange Inn)**. In Melrose the **George & Abbotsford Hotel** has new owners Stewart & Andria Gardiner who intend to continue this hotel's reputation for a good range of real ales. And in Selkirk it's another new owner for the **Heatherlie House Hotel** where Sharon Logan is retaining real ale. It's usually a beer from Scottish Borders Brewery that's on, as well as a good range of bottled beers. In Ettrickbridge, that super country pub the **Cross Keys Inn** also has a new owner, Dougie Smith, who also runs the Black Swan in Kelso (No real ale on there... yet!)



Ed - Many of you will be wondering why we are not adopting our usual Capital Quaffing, Beyond the Bypass and Borders Booze News format. The main reason is because the information is being used to compile the new edition of our pub guide. This is taking longer than anticipated, but hopefully it will be out in June and certainly for the Scottish Real Ale Festival. And also we want to encourage readers to buy a copy of the new guide and get details of ALL outlets (at time of printing) in our branch area. See page 25 for further information.

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THE CITY'S NEW PUBS - A BUS-USER'S DRINKING GUIDE


On a sunny but chilly spring day I headed off to Edinburgh to check out, in a fairly comprehensive manner, some of its newest pubs. For inclusion in the list of pubs visited a place had to be:

- 1: Opened or reopened in the last 6-7 months.
- 2: Carrying a distinct name change.
- 3: Selling real ale, (at the time of my trip).

Conveniently located on Market Street at the back of Waverley Station is **Jake's Place**. Though brand new, it doesn't give that impression from either outside or in. This small bar features a lot of reclaimed material, especially where wood and brick are concerned, which helps to give it a lived-in feel. The cask and keg taps are built into barrel ends and barrels are also used in a number of ingenious ways for shelves. Reflecting the current fashion, beer is served in one-third or two-third pint sizes and four interesting Scottish cask beers were on sale. I had some of the excellent Loch Ness Hoppy Ness and Ayr Leezie Lundie but didn't have time to try the Harviestoun Old Engine Oil or Black Isle Heather Honey Beer. The lighting is a good mixture of electric and candles and there is a modest bar snack menu. Two big fridges are dedicated to Scottish and USA bottled beers. Jake's Place is also dog-friendly (as were all the bars on my schedule).

Just outside I picked up the 36 bus (which passes by, or close to, at least 18 real ale pubs on its way from Holyrood to Ocean Terminal) and travelled to Bonnington Toll.

The **Bonnington** is located at the crossroads here - it's been open in its current form for a few months, having previously been the plush and burlesque-friendly Guilty Lily. It has consciously repositioned itself as a 'local's local' with a decent, comfortable bar seating area and a separate dining area down the steps. Sport is shown on the tastefully-framed big screen and the Bonnington



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also has a weekly pub quiz and live music at weekends. On previous visits we had found the food excellent, especially for smallish (vegetarian) lunchtime snacks. The bar area also has big windows looking out onto the busy road junction which act as a natural suntrap. I enjoyed some Greene King Abbot from the bar: Caley Deuchars IPA was also on offer.

Heading off east again I took the 11 bus for the short hop down to Leith Walk and **Woodland Creatures**. This bar occupies the site of the previous keg-only Balfours bar, but has now been decorated both inside and out in a very distinctive fashion. From the street it's all grey boarding and small windows but inside there's a cool modern feel, with a comfortable range of seating and high-quality floorboarding throughout.

One ale, Cairngorm Trade Winds, was available on handpump. Round the back of the bar there is an additional seating area which doubles as an art gallery. The compact menu features a number of specifically vegan dishes, which is good to see and quite unusual in pubs. With decent Motown-era background music the Woodland Creatures is certainly growing on me after a couple of visits, although some people find it rather weird. Uniquely there is a secret garden accessed through a cupboard! Oh yes - dog-friendly and proud of it!

It was time to speed up the pace a bit and finish the Leith leg of my crawl courtesy of the big pink 22 bus, which dropped me just over the road from **The Vintage**. Since its opening a few weeks previously this bar had attracted massive media coverage and on this, my third visit already, I had a good look round to check out the main features. Starting with the outside - like many new pubs it's virtually anonymous! Then through the revolving doors to the bar and beer taps on the right, with the superb Alechemy/Elixir Collaboration beer 'Coal Porter' (my choice in the two-third pint measure) and Black Isle Cold Turkey

(2.8%) on handpump. I'm pleased to say that it was really difficult to read what was on the keg taps, either on the cardboard tags or on the list on a mirror! Although many of the tables were set for eating, I was immediately told that I could use any of those tables if I just wanted to drink, which was a nice touch. There are also two large communal tables directly opposite the bar, which are really good for meeting people and talking about . . . beer. Darren Blackburn, previously of the Caley Sample Room, developed this place on the old Café Fish site in conjunction with Williams Brothers, the Alloa brewers.

I headed a few paces down the road to pick up the 36 bus again for the trip back through Canonmills to Stockbridge. The first of my three pubs here was the week-old **Scran and Scallie**, opened by renowned chefs Tom Kitchin and Dominic Jack on the site of the old San Marco restaurant. I entered the Scran and Scallie through the bar area. This, interestingly, is the common entrance for the restaurant area as well. The bar itself was much more spacious and bar-like than I had been expecting, with a good view out onto the busy street (and the very slow work going on

over the road at the Raeburn House Hotel site) from the window seats. This 'gastropub' is branded as a 'public house with dining'; as well as the full restaurant menu there is also a small bar snack menu which includes vegetarian options. The two handpumps are decorated with rather silly small cardboard labels instead of pumpclips, whereas the keg taps on the back wall all have big clear chalked descriptions - something that could be fixed really. As I'd not been to this pub before I tried both the Highland Dark Munro and the Skye Red Cuillin - very good but £2.25 and £2.50 for the halves! Overall I was pleasantly surprised by the Scran and Scallie - they even have a soft play area through in the restaurant - and it's another interesting addition to the brilliant Stockbridge drinking scene.

Just round the corner away from the main road is Dean Street, the venue for my next two pubs, the **Raeburn Bar** and the **Bon Vivant**. These were previously the Raconteur Wine Bar and the Avoca respectively. The Raeburn is a very decent backstreet local (don't be put off by the A board advertising Tennents and Best) which on this occasion was selling Thwaites Wainwright (my choice) and Marston's Pedigree on handpump, with Caledonian XPA waiting to come on. Apart from some Caley beers, I was told that all the guest ales had to come from England for reasons which weren't made clear! From Monday to Wednesday it does not open until 4pm normally. The **Bon Vivant** is just a few paces down the road and is a very laid-back bar with good all-day food including veggie options. There was Caley Deuchars IPA on handpump on my visit - this turned out to be very hazy but was later changed for a more acceptable version. The décor is interesting, with deep beam-like embellishments to the ceiling, making this one of the cosiest Stockbridge bars.

I picked up the 'craft beer special' 24 bus just opposite and headed up to Tollcross. My first stop was the **Blackbird**, which had been opened a few months previously on the site of the Auld Toll pub. The Blackbird is part of the same group as Hamilton's (see above) and Treacle in Broughton Street and, to be honest, does not promote real ale very strongly. The Deuchars IPA tap is buried in the middle of a bank of keg taps, although it has a different lever and a sparkler arrangement. Anyway, the Deuchars tasted okay and I settled down to have a look around this really busy bar. There's a good combination of tables, chairs and, fronting the main bar area, comfy sofas and like many new bars these days large expanses of exposed old brickwork walls. Where the Blackbird is a bit different, especially in central Edinburgh, is in its beer garden which is really nice and, unlike (say) that at the Beehive, dog-friendly. This was just the second time I'd been to the Blackbird but I rather enjoyed it - some people have criticized it for being too small and

cramped but I thought it was fine and the background pop/hiphop music was okay too. Then I moved on down the street by bus (one stop again!) to the **Hanging Bat**. Since this bar opened a few months ago it has made all sorts of headlines, most of them good ones, for its general layout and atmosphere and its uncompromising dedication to craft beer. Traditionalists will be upset that there's not a pumpclip to be seen at the Hanging Bat (previously Mr Modo's) and once again the maximum glass size for the cask and keg beers is two-thirds of a pint. On my visit there was, happily, a cask ale on gravity, Blackjack Beginner's Luck, which was excellent. Other cask beers on handpump were the Alechemy/Elixir Coal Porter, Moor Old Freddy Walker, Magic Rock High Wire, Tryst First Gold, Marble Earl Grey IPA and Wild Beer Fresh. All of these, plus the 14 keg craft beers, were clearly described on the big blackboard above the bar. There is also a dedicated Twitter feed to report on changes to the line-up. The bar itself features more exposed brickwork and is on three levels, with the lower level used also for regular beer tasting/Meet the Brewer sessions. Oh yes, and the beer nuts are yummy and you have to admire the quirky toilet fittings! I'd have liked to stay to try some of the other ales, but had to pick up the bus (eco-friendly 10) back to Waverley and my train home. My reflections on the day's pub crawl - there are plenty of really interesting new bars in the city and whilst it's right that you continue to support the current range of excellent pubs with which you're familiar, take time out to go and experiment!

Eddie with a little help from Pat Hanson

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over the road at the Raeburn House Hotel site) from the window seats. This 'gastropub' is branded as a 'public house with dining'; as well as the full restaurant menu there is also a small bar snack menu which includes vegetarian options. The two handpumps are decorated with rather silly small cardboard labels instead of pumpclips, whereas the keg taps on the back wall all have big clear chalked descriptions - something that could be fixed really. As I'd not been to this pub before I tried both the Highland Dark Munro and the Skye Red Cuillin - very good but £2.25 and £2.50 for the halves! Overall I was pleasantly surprised by the Scran and Scallie - they even have a soft play area through in the restaurant - and it's another interesting addition to the brilliant Stockbridge drinking scene.



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BREWERY NEWS

Alechemy

We are reaching our production limit again following our previous expansion and are looking to expand again in the coming months and should take our weekly production capacity up to 72bbl. We will have our first brewer starting with us in early May which will be really exciting. He will be working on the current range and will have some free rein to introduce new beers and specials - we have had some talks and he has come up with some great ideas already. Our bottle sales are continuing to do well, especially the now bottle-only 8.5% imperial oatmeal stout.

Dr James Davies



Belhaven



George Howell invites Princess Anne to unveil a plaque commemorating her visit.



Her Royal Highness speaks to Colin Valentine. Is Colin asking Princess Anne if she has signed CAMRA's e-petition?!

In January Her Royal Highness Princess Anne visited Belhaven Brewery and was escorted around the new facilities at the 300 year old brew house by George Howell, Belhaven's Brewery Director. Princess Anne was shown new equipment including a state-of-the-art mash conversion vessel, which processes malted barley. The investment will also help reduce energy costs. Your POV editor and CAMRA's National Chairman, Colin Valentine, were honoured to be invited and were privileged to be introduced to Her Royal Highness along with brewery staff. Returning to beers, their seasonal ales are - June - July: Belhaven Twisted Thistle, an American-style IPA; August: Howell's Festival Ale.

Barney's Beers at Summerhall

The Royal Dick bar is now open 7 days a week. It has two Barney's draught taps and Barney's bottle conditioned beers are also available. The brewery's monthly tours on the last Thursday of every month are proving popular and are normally a sell-out. Tickets from www.summerhall.co.uk



Broughton

Sales and Marketing Manager Bret Retallick continues to rejuvenate Broughton's ales and has introduced a number of seasonal ales ranging across the whole year. One new introduction is an organic lager at 5.00% abv in bottle, though it's not bottle conditioned.



Caledonian

Deuchars IPA is set to satisfy the thirst of festival-goers once again as it toasts a three-year renewal of its support of the world's biggest arts festival - the Edinburgh Festival Fringe. Stephen Crawley, Managing Director of Caledonian Brewery, said:

"We're really pleased to announce a further three year deal with the Fringe. We have been major supporters of the event since 2010. Having a world event in your home city makes the potential connection kind of obvious! We really value our associations with Edinburgh and both organisations are proud of their blend of history and modernity".

The partnership is a fantastic route to current Caledonian Brewery drinkers and Fringe fans who are new to Deuchars IPA, especially those from south of the border. Our aim is to do our bit to ensure visitors and locals have fond Festival memories by sampling at least a glass of our flagship ale.



DemonBrew

Due to unforeseen circumstances, we are no longer brewing at the Goth. The brewery was always too small at 3 barrels brew length but it gave us a good start in the business. We always planned to move to our own brewery where we could scale production to our needs. The recipes will remain, marketing and social media will continue and plans are being made for future brewing. We will keep you updated as each exciting development happens, so keep watching and following on Twitter! Dave Whyte



Elixir Brew Co.

Since starting in August 2012 Elixir has brewed a varied range of some twelve beers with Conviction IPA their regular flagship - this deep amber 5.5% beer is packed full of British and American hops. A recent collaboration with Alechemy Brewing produced Coal Porter, a 5% deep black beer with a hint of smoke and a mild dark berry taste. Next up will be another batch of Benedictine Groove, an original take on a Scotch Ale with smoked malt, tonic wine and tablet. The Vintage in Leith has a rotating Elixir beer on permanent tap and bottles are always available in Cloisters. You can keep up to date with their new beers at www.elixirbrew.com



Innis & Gunn

There's talk that their very first cask ale may be coming on the market this summer. We have yet to establish whether this will be a "one-off" or the start of something good.



Innocente Brewing Co

Steve Innocente has returned to his native Canada so the company is no longer operating. If you have a bottle or two still unopened then they could well be collectors' items before too long.

Knops Brewing Co at Archerfield

Robert Knops has overseen the construction of this new-build for some time and the result is an impressive state-of-the-art brewery. It forms part of a new complex including a café/restaurant, bar and deli within a walled garden at Archerfield Estate, midway between Gullane and Dirleton. Robert is brewing his own Knops beers as well as a range of Archerfield Fine Ales; all will eventually be in bottle as well as in cask.



Micro brewery at the Gothenburg

The brewery was silent at time of writing as Dave Whyte has left. However the Gothenburg is confident of finding a new brewer before too long.



Orkney Brewery

If you're visiting the Northern Isles this summer then try The Orkney Brewery & Visitor Centre - Orkney's newest five star attraction.

Originally, Norman Sinclair took on the Orkney Brewery and the Atlas Brewery in Kinlochleven. However, brewing in remote locations does have logistic difficulties and severe cost implications, so it was decided to move the production of the Atlas brands to the Orkney site creating a more streamlined production facility. However, capacity had to be increased, resulting in an expanded 30 barrel brewhouse with all new state-of-the-art equipment. Our newest ale harks back to the Victorian roots of the old schoolhouse which houses the brewery. 1878 ale is a full bodied auburn beer with big fruit and spice hop flavours balanced by a soft sweet malt background. Using malted rye and USA hops this 5.5% ale takes its name from the year the old school was built. This is the same school which brewery owner Norman Sinclair's father and grandfather attended, so it was a very personal project for Norman when he extended the brewery and created the visitor centre.

Recent successes at the SIBA BeerX Festival of Beer were not limited to three awards in three categories! The Orkney Brewery also took the national business award for Best Business Development for which Norman was particularly pleased. This award recognises the importance of cask ales not only for the home market but for exports as well. A trip to New York to launch the new export product of Skull Splitter in draught and an invitation to the Calgary Beer Festival in May, both help to ensure that Orkney Brewery and Scottish cask ales are recognised and respected worldwide.

Scottish Borders Brewery

As well as brewing his core beers, John Henderson has announced plans to create beers using locally sourced herbs, berries and plants and will be asking home brewers to help with the recipes.



Stewart Brewing

Stewart Brewing finally got the keys to its new brewery at the start of April. We are delighted after eight years in business to be able to finally stretch out and develop beers and ideas we've been planning for many years. The new brewery has taken much longer to realise than we ever imagined-but we're not up and running yet!

At the heart of the new building will be a brand new, state-of-the-art 45 HL Bavarian brew house. Rainwater will be used for washing casks and tanks, (not for brewing!), and the efficient building construction will result in some 60% less energy use per barrel brewed. A hop infusion "torpedo" will be installed to maximise the big, bold, late hop flavours that characterise our Radical Road and Black IPA, but equal attention will be paid to our important core range of beers. The old plant will be kept and used for special one offs and smaller volume runs. It will be a helpful piece of equipment for the brewing students



from Heriot Watt to continue the progress of Natural Selection Brewing Company.

And that is not all! We are installing a new "Craft Beer Kitchen", where anyone can come to brew any beer they like. Attached to it is the brewery tap, furnished with 20 taps, where regulars, specials, one offs, and guest beers from other Scottish brewers will be available for sale in refillable "growler" format, as well as kegs and casks. Finally, we would like to thank all our customers, staff and CAMRA members who have stuck with us and endured all the constraints of the last few years, knowing that better things lie ahead. It's a big project for us with over a £1.2M investment. Moving will be in phases over the summer, so keep up to date with progress on our website and Facebook. Cheers!

Steve & Jo Stewart

Ed - Stewart's St Giles is CAMRA's Champion Bottle Conditioned Beer of Scotland and it will go forward to the national competition to be judged at the Great British Beer Festival in August.

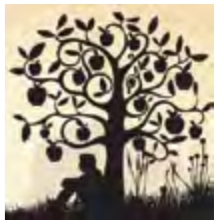
Tempest

Gavin Meiklejohn continues to brew innovative ales and his beer was one of the bases for Snakebite which was produced in collaboration with Thistly Cross Cider. Gavin is currently looking for larger premises and to that end has commissioned a new brew plant.



Thistly Cross

Peter Stuart's real cider Jaggy Thistle continues to be produced, as does Snakebite, a collaboration with Gavin Meiklejohn at Tempest. Jaggy Thistle 7.4% abv is Peter's take on traditional farmhouse scrumpy, made to 'real cider' specifications and endorsed by CAMRA. It's carefully crafted in small batches using locally sourced fruit and wild yeasts. Jaggy Thistle is a scrumpy that's truly unique to East Lothian.



Top Out

This embryo brewery (formerly named Eclipse) has premises in Loanhead and is currently sourcing plant.

Traquair

Traquair continues to focus on its bottled beers, however Bear ale is available from October till May and Stuart ale from May till October. You'll only find them in the Traquair Arms in Innerleithen and the Hanging Bat in Edinburgh.



Tryst

At Tryst Brewery John McGarva has been going from strength to strength over the last couple of years with the addition of further fermentation and conditioning tanks. This has enabled Tryst to expand the range of permanent ales to include Pils, Sherpa Porter and Double Chocolate Porter. These together with Zetland Wheatbier have also become additions to our ever expanding range of bottle conditioned ales.

We also continue to find our "Follow the Hop Trial" range more popular than ever, with Nelson Sauvín, Amarillo and Wakatu being particularly well received. Our current brews of First Gold and Duchess were out during April and are our tribute to the British hop.

John has been professionally craft brewing at Larbert for ten years this year and in celebration Tryst Brewery is launching a limited edition bottle conditioned 5% IPA in May. DECADE IPA will be available in our regular outlets from May and is a full tasting IPA reflecting John's passion for this iconic ale.

James at Tryst

Spot the Pub? 1; Black Bull. 2; Cloisters. 3; Golden Rule. 4; Orchard. 5; Smithies. 6; Starbank.

HAVE YOU GOT THE BOTTLE?

An editorial omission in our winter issue meant that although there was a photo of Drinkmonger in Bruntsfield Place, the text was missing! So we're pleased to set that straight. Here is what Bottle Man said - "Pride of place is shared equally by Cornelius Beer & Wine at the top of Easter Road and Drinkmonger in Bruntsfield Place. Unless I'm mistaken their range - especially of foreign beers - is unrivaled and you can spend hours in both". So there you have it.

In our winter issue I invited other beer shops to get in touch, but only one did. That was the recently opened Cork & Cask in Marchmont Road. Enthusiastic

owner Chris Mitchell is currently building up his stock of foreign beers, as well as focusing on Scottish breweries by stocking their full range. This is a good addition to the city's beer shop scene and we wish Chris all the best.

However several CAMRA members have come forward with their recommendations, so here they are.

Pride of place goes to the Beerhive in Rodney Street. This is quite a "find" and Pete Sherry's shop is up there with the best. At Tollcross, Provenance Wines offers a comprehensive range of Scottish ales and carefully chosen foreign beers.



Provenance Wines

Inverness I came across a shop that will give any specialist beer shop a run for its money. That's Tomlinsons Beer Shop in Castle Street. Sean Tomlinson ran his own brewery in Pontefract before heading north and he now works at Cairngorm Brewery, whilst wife Tracy runs the shop.



Tomlinsons Beer Shop

This is a "must visit" especially for those into foreign beers. I reckon that if a country bottles its beers, Tomlinsons will stock them!

Just as we were going to print, POV heard from Tom McRae of The Fine Wine Co. in Musselburgh and Portobello High Streets. There wasn't time to visit, but Tom assured POV that his shops boast an excellent range of Scottish and foreign beers. Looking at his website, this is certainly the case. Ed



Today's

And in my home town of Haddington I'm happy to join other members recommending Today's drinks shop in the High Street. You won't find foreign beers but you will find a good range of Scottish ales. However on a recent trip to

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A Scotsman in Musselburgh!

Closer to home this time, in fact Musselburgh at J D Wetherspoon, aka David MacBeth Moir to be precise, aka Spoons, where their annual spring beer festival was held from 3-21 April. Now I know some CAMRA members have a love/hate relationship with JDW but wait a minute, they supply real ales in every one of their 700 outlets in the UK and are not merely food outlets for oldies. What I like about JDW beer fests is they last for at least three weeks, the prices are reasonable and you can try three different beers in one third glasses for the same price. I digress. On opening day I strolled into Spoons to find Corfu Ionian Porter (remember 'A Scotsman in Corfu'). Brewer, Klaudio Mouzakitis from Arillas in Corfu has produced a very fine dark ale, 4.5%. The notes on this one say coffee - yes, chocolate - yes, a very nice drinkable beer. Devil's Backbone Brewery from Virginia from the "good ol' US of A" produces this 'American Amber' which was in fact a fairly dark beer and at 4.8% had a wee kick in its tail. After a couple of pints it was time for the bus; (as many of you will know there is a limit to how long you can stay in Ronnie King's company! Sorry Ronnie!!)

A few days later I was back. First it was Belhaven Black 4.2% - the cask version of course - what can I say? Not the heaviest of stouts but it goes down amazingly well. A trip to the Czech Republic was waiting for me in the form of a Pivovar Kocovnik Vivat Bohemia, but I'm afraid this one hadn't travelled well and was in my opinion bland and uninteresting.

Closer to home was Cardiff's Brains Willy Nilly - named after the postman in Dylan Thomas "Under Milk Wood". This ale with an ABV of 4.0% is a very enjoyable session beer, rich in flavour and if you

travel to the valleys it's one to look out for. It was great to see an old favourite, Wadworth 6x. Brewed in Wiltshire, this 6.0% beauty is deep, rich and warming.

Vasileostrovsky Brewery in Leningrad, sorry St Petersburg (old habits die hard) was next. This was a very dry, crisp beer but at 6.0% way too easy to drink. Not sure about Russian beers as the last time I was there they only sold Tuborg!

Then on to Adnams Belgian Style Abbey Ale - well! If the brewers think this is Abbey they should be given a ticket for Eurostar and the taxi fare to Wallonia to find out what real Abbey ales taste like - enough said.

Going to a land down under - New Zealand, named after Dutch explorers who somehow missed Australia but did spot Tasmania! (Abel Tasman). The Land of the Long White Cloud (no, not Tempest's) has produced as near a perfect IPA, Good George Pacific Pearl from Hamilton, New Zealand. This new brewery, opened in 2012, is sure to be a must for ale lovers, so let's hope they can send more of this delightful beer to our shores.

Alas, that was the "last order" for me and the fest came to a close. (Actually I did sample a few others before then; it would have been rude not to!) It was a very enjoyable three weeks and I look forward to the next one. I am assured that their annual Cider Fest is coming and I, for one, cannot wait. Last year's knocked the socks off our cider bar at the Scottish Real Ale Festival! I worked there and hopefully after that comment I'll still be allowed to work at it this year!

Morgan Hamilton

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THEN AND NOW

Whilst it's been mostly good news on the pub scene, we must not lose sight of the fact that a number of pubs continue to struggle and unfortunately close. For those that do close, one always hopes that they will eventually reopen as pubs, but that is not always the case.

Thanks to Jim Lawrie for the research and photos.



Woosters at the West Port did not advertise 'Fine Ales', just 'try our tasty bangers'.

It emerged as Rothschild's in 1989.



Thankfully it fell into the hands of Ronnie and Kay Jackson some years later. An ever-changing range of quality cask conditioned ales were on tap.



Now a Sainsbury's supermarket!



Being right next to Straiton Retail Park, a new housing development as well as Ikea and Costco you would think the Callyr Inn could have survived. Shortly after this photo was taken it was reduced to rubble.



Many will remember the Clock Inn in Dalry Road which was famous for its ridiculous windows which ensured this pub never won 'pub window of the year'.

After some 35 years had elapsed someone finally put proper windows in!



Sometime later, someone put those windows in!

And now it's a LIDL supermarket carpark!



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SUNDAY LICENSING - TIME FOR A CHANGE, PLEASE

Edinburgh Licensing Board has observed a policy which prevents premises selling alcohol prior to 12.30pm on a Sunday since the inception of the Licensing (Scotland) Act 2005, on 1 September 2009. Prior to that date the 12.30pm start was required under the old law as a matter of course, but the 2005 Act allows Boards to set their own "policy hours" and allows publicans to apply for the hours they want.

The debate continues as to the moral and public health implications for allowing the drinking public to have a pint or dram prior to 12.30pm on a Sunday in certain licensing board areas, the biggest being Edinburgh. There is a number of people who would object very strongly to the suggestion that licensing boards should allow premises to sell alcohol prior to 12.30pm, and I respect those views. But I cannot see why it is considered acceptable to be open for business on Monday to Saturday at 11am but not on a Sunday. We all know that the 12.30pm rule was imposed as a result of religious implications of alcohol consumption on a Sunday. Sunday drinking has, through the mists of time, been banned entirely and then banned for certain portions of the day. Some readers may fondly recall the days of "bona fide travellers" getting a local bus to a hotel to get a drink on a Sunday, clutching bus tickets for proof as they go.

Fast forward to 2013 and the 12.30pm rule persists in some areas not simply because of fears from certain political and moral forces that church goers might be molested on their way to 11am services, but because of much more simplistic reasoning: "this is the way it has always been". It is my view that the notion that there is some social obligation which should prevent consumption of alcohol prior to 12.30pm on a Sunday is anachronistic and no longer relevant in 21st century Scotland. Time for a change!

What Edinburgh drinkers may not realise is that the vast majority of

licensing boards across Scotland are perfectly happy with opening prior to 12.30pm on a Sunday. Some allow 10am, some 11am, some 12noon. One of the last bastions of the 12.30pm start was my home town, Glasgow. But the Glasgow Licensing Board changed its policy on this just prior to council elections in 2012, and 11am opening on a Sunday is now considered acceptable and hundreds of premises now enjoy this as part of their licence.

Edinburgh has remained staunch in its 12.30pm policy despite the plucky few seeking an exemption. I recall a hearing for a four star hotel client of mine in 2010 who had the bizarre experience of refusing service to an American couple who had asked for a glass of wine with their brunch at 11.30am one Sunday morning. At the table next to them, two businessmen were having beers. The businessmen were residents of the hotel and therefore the 12.30pm start did not apply to them (licence holders may serve residents outside of the licensed hours if they wish). Try explaining that to the tourists! My clients did their best to politely do so, and still received a complaint that they were made to feel like criminals because they were refused a glass of wine. This to me sums up the outdated logic of the 12.30pm start. The Board at that time was unwilling to move, and so my international four star hotel client was stuck with 12.30pm.

The good news is that Edinburgh is now, at last, moving forward on this. Discussions are ongoing with the Edinburgh Licensing Forum and I anticipate that a policy change may happen by summer 2013. The new convenor of the Edinburgh Licensing Board, Councillor Eric Milligan, is certainly in favour of it and has said so publicly and at licensing hearings. There are still some who object to the 12.30pm start. I had one case in early March 2013 where, in another board area, the police objected to an 11am Sunday start because it would lead to crime and disorder - without being able to say how or why.

Children in pubs

Since the demise of the old Children's Certificate which pubs could apply for, there is some doubt as to what the rules and regulations are regarding children in pubs. POV is grateful to Stephen McGowan one of Scotland's leading licensing solicitors and Partner and Head of Licensing at TLT, for the following clarification:

"The rules for children's access under the Licensing (Scotland) Act 2005 are entirely down to the terms of the individual licence. Under the old system there was a rule about not having under 14s in the bar area but that has been swept away. It is now down to each individual licence holder to ask for children's access as he wishes - but of course it is still up to the licensing board to consider whether to give what has been asked for. In some areas boards will have policies in which they expect to see certain rules for children's access and this may include something about preventing children from being in the bar area but there is no over-arching rule on this. Similarly, there is no mandatory requirement that children must be taking a meal - that is down to each licence holder and each local licensing board to decide on a case by case basis. Licence holders can apply to a board to vary rules for children's access and this would normally be dealt with at a hearing".

If the premises is responsible, and run in accordance with the licensing objectives, then what is the problem? The health lobby argues that an increase in the drinking hours (that extra 90 minutes on a Sunday) will automatically lead to increased death and destruction for Scottish society but I do not buy into that. Some people will drink irresponsibly. Opening a hotel or a pub at 11am on a Sunday instead of 12.30pm is not going to change that. Something more fundamental has to be done to deal with the social and intellectual poverty which leads people to abuse alcohol, but that is another article for another time.

Some Pints of View readers may also be interested to know that the issue of Sunday drinking has even ended up in the courts. In 2010 the secretary of the Stornoway Golf Club won an appeal following refusal of his application to allow the clubhouse to sell alcohol on a Sunday. The Western Isles has a considerably developed view of consumption on the Sabbath and the case suggests that the local councillors refused the application on those grounds rather than on the basis of any evidence. There was an objection from the Lord's Day Observance Society who argued, in brief, that extra hours meant extra drinking and extra detriment, and the Board effectively agreed. But on appeal the sheriff court rejected this logic - there was absolutely no evidence that selling alcohol on a Sunday would lead to detriment and the objection was a sweeping generalisation based on speculation rather than any tangible evidence which related to the golf club itself.

I congratulate the Edinburgh Licensing Board for showing a willingness to move on this issue and for not being afraid to support responsible businesses. Cheers.

Stephen McGowan

Stephen McGowan is one of Scotland's leading licensing solicitors and is Partner and Head of Licensing at TLT. He is also the Chairman of Bill Scotland and a CAMRA member.

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Scottish Real Ale Festival 2013 – Sponsors

Alechemy Brewing Company

Main sponsor of SRAF 2013 and the Festival programme. Founded in Livingston in 2012 by James Davies, their ales have quickly established a loyal following across the central belt. They are named after West Lothian landmarks.



Fyne Ales sponsors the staff polo shirts.

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



Stewart Brewing sponsors the Festival glassware.

Stewart Brewing has operated at Loanhead just outside Edinburgh city by-pass since 2004. Now a major player in the Scottish brewing scene, it will move to a larger purpose-built brewery later this summer.



Traditional Scottish Ales sponsors the Friday session.

Traditional Scottish Ales is a division of VC2, the dynamic Scottish drinks brand with an extensive and impressive portfolio including the iconic Stiffys Shots. 1488 Whisky Ale won the Scottish Food and Drink Excellence Awards in 2006.



Houston Brewery sponsors the Trade, Press & Thursday Session.

Established by Carl Wengel in 1997, the brewery is attached to the Fox & Hounds pub and restaurant in the Renfrewshire village of Houston. Peter's Well won Champion Best Bitter of Great Britain in 2011.



Tryst Brewery sponsors the staff t-shirts.

John McGarva launched his brewery in 2004 in Larbert, Stirlingshire. He has established a fine range of both cask and bottle conditioned beers and his Raj IPA was judged CAMRA's Scottish Champion Strong Bitter of 2010.



Wetherspoon sponsors the Saturday session.

Founded as a single pub in 1979 by Tim Martin, Wetherspoon now owns over 700 pubs, with 50 of those in Scotland. The chain champions cask ale, low prices, long opening hours and no music.



Ayr Brewing Company sponsors the Festival Competition.

The Ayr Brewing Company is a 5 Barrel Micro Brewery situated at the Glen Park Hotel in the heart of Rabbin Burns' home town. It currently produces between 20 and 40 casks of ale a week and supplies pubs in Ayrshire, Glasgow, Edinburgh and South West Scotland.



The brewery's Rabbin's Porter won CAMRA's Champion Porter of Scotland 2012.

Sulwath Brewers sponsors the beer cooling system.

Scotland's most southerly brewery was established in 1996 and is now based on the main street in Castle Douglas, where a visit to the Visitor Centre is a must if you are near to Scotland's Food Town. They brew six regular ales and were delighted when Black Galloway won silver at 2010's National Winter Ales Festival in Manchester to add to a long list of similar successes.



The Highland Brewing Company sponsors the Sunday Session.

Rob Hill began brewing at the Swannay Brewery in Orkney in 2006 and production was increased only a year later. A visitor centre, café and 20 barrel plant are planned. Among past favourites at the festival are Scapa Special, Orkney Best and Dark Munro.



Cairngorm Brewery Company sponsors the Festival website.

The Cairngorm Brewery Company, established in 2001, is situated in the village of Aviemore within the Cairngorms National Park, producing eight regular and a number of seasonal beers which together have brought many awards. It is currently preparing for significant expansion.



Kelburn Brewing Company sponsors the CAMRA Products Stall.

The Kelburn Brewing Company started brewing in April 2002 at Barrhead, near Glasgow. The brewery is a family run business operated by Derek Moore, his partner Margaret, son Ross and daughter Karen.



Knops Beer Company sponsors the Festival stewards.

Knops Beer Company was launched by brewer Robert Knops in 2010 and his beers were brewed at Traditional Scottish Ales. Robert now brews at his new state-of-the-art brewery within Archerfield Estate between Gullane and Dirleton in East Lothian. In addition to his own beers, he will brew beers for the estate under the Archerfield Fine Ales label.



Loch Ness Brewery sponsors the CAMRA Membership Stall.

The Loch Ness Brewery is attached to the Benleva Hotel, on the shores of Loch Ness at Drumadrochit, and is a long-time stalwart supporter of real ale. Hotelier brothers Allan and Stephen Crossland decided to add a small 2 barrel plant to the hotel's pub and started brewing their own fine beers. The first test brew was served at the Benleva in January of 2011.



Caledonian sponsors the Festival entertainment.

Opened in 1869, this Victorian brewery has survived two major fires and an explosion. Deuchars IPA and Caledonian 80 are household names and a range of seasonal beers brewed in the last direct-fired open coppers in the UK go from strength to strength.



Bite Review

The Stockbridge Tap

2-6 Raeburn Pl, Stockbridge, Edinburgh EH4 1HN
- 0131 343 3000

I've turned into my gran. Long, long ago she would press a coin into my palm and I would try to walk the line between gratitude and abject disappointment. Just how many Fruit Salad chews did she think I could get for tuppence! My gran regarded sweeties in the same way as I see pubs these days. Surely twenty quid should secure Mr B and me a scan and a pint?

Not so. The gentrification of Edinburgh boozers means that if you don't choose carefully you may encounter restaurant prices. Now any gourmet (and I consider myself one) or cod economist will tell you, price and value are different beasts. Spending £75 for the Tasting Menu in Tom Kitchin's Michelin-starred restaurant to me represents good value; spending £25/30 a head in his new 'pub with dining' is a different proposition. Label the Scran and Scallie 'dining with pub' and I would be more open-minded.

At the other end of Raeburn Place though, you find The Stockbridge Tap which is unequivocally a pub with dining. The pavement A board boasts seven cask conditioned ales and home-made food. Those seven ales are chalked on a blackboard behind the bar clearly explaining brewery, abv and provenance; furthermore, bar staff prove immensely knowledgeable. Our friendly barmaid offers her recommendations. A third of a pint of Light Ness (£1.15) for me from the Loch Ness Brewery and a pint of Cairnpapple (£3.35) from the Alechemy Brewery in Livingston for Mr B. Both are pleasantly light and hoppy but the Alechemy wins the day. Strawberry blonde in colour it has more body than my IPA, the head is luscious and creamy and Mr B says it is 'full of pizzazz'.

For eats Mr B chooses the Steak Pie, beef in Black Isle Porter gravy topped with stilton and baked in puff pastry with mash and roast vegetables at a very fair £7.95 and I go for the Farmhouse Platter (£8.50).



We are pleased to see the Tap's food suppliers listed on the menu and we note the organic lamb and mutton from Lockerbie in particular. Mr B is very happy with his steak pie and a stolen mouthful reveals tender meat with the full flavour that comes from ageing. The stilton picks up on this and works well. By now Mr B is onto 45 RPM (£3.50 a pint) from the Kelham Island Brewery, another light and hoppy beer that cuts through his rich steak pie. The barmaid enquires as to whether we like dark beer and we nod enthusiastically; of course, we like all beer.

She recommends the Mocha Milk Stout (£1.25 for 1/3rd pint) from the Tyne Bank brewery in Newcastle for me. It has a crema the colour of Jordan (sorry Katie Price!), a body of shiny ebony. The nose is, as you would expect, roasted coffee beans and chocolate but when you taste it, milk gums are to the fore (those childhood sweeties again); the finish contains a hint of spice. One of the beauties of a real ale pub is the opportunity to try something new and occasionally unique.

Back to the food, my Farmhouse Platter contains a strong, nutty creamy Comte Cheddar, which I pair with a dollop of sweet tomato chutney and wash down with the bitter IPA. The platter is excellent for enjoying food and beer combos. Chunks of pulled ham hough, some onion, a swig of stout; rich smoked salmon on hearty gergrain bread, IPA again. The hough by the

way is rich and gamey, the sort of ham the Famous Five would've eaten with hard boiled eggs and lashings of ginger beer. The only disappointment is the butter, which has the horrid texture of marg; I leave it.

We finish by sharing a Black Isle Porter (£1.20 for 1/3rd pint) which is way too cold. I suspect it is a casualty of our icy Scottish spring because The Stockbridge Tap is otherwise a fairly faultless pub - with dining. Beer takes centre stage but the food is tasty, thoughtful, well-sourced and very competitively priced. My gran would approve.

Sharon Wilson

Editor Bite Magazine

All things food & drink in and around Edinburgh

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Essential Reading

Around Bruges in 80 Beers

Chris Pollard & Siobhan McGinn
www.booksaboutbeer.com

Can there really be 80 outlets for good beer in this tiny town? "Podge" Pollard and Siobhan McGinn have found them in the third edition of their seminal guide. They have pounded the pavements, careered over the cobblestones and left no glass unemptied in their quest for outlets that serve the finest that Belgian brewers can offer. It's a guide that wears its heart on its sleeve: "If it is lager and chips you are after, put us down and move on, as we will be of no use to you," the duo state firmly in the introduction. In short, it's a stellar book but not for Stella drinkers.



It covers restaurants, De Halve Maan's brewery and museum, beer shops, hotels, a boat and even a bookshop that sells beer! For the first-time visitor, Podge and Siobhan also run down the main Belgian beer styles, so you can sort your Dubbel from your Tripel and will never mistake an abbey beer for a true Trappist. Don't catch Eurostar without it.

Roger Protz - Molson Coors Best Beer Writer in National Publications

British Guild of Beer Writers Awards 2012 -
www.protzonbeer.co.uk

"Podge" Pollard
Editor of Thirsty Times
Podge's Belgian Beer Tours
www.podgebeer.co.uk

Good Bottled Beer Guide

There's never been a better time to buy real ale in a bottle: the choice is simply staggering. To celebrate this, CAMRA's acclaimed Good Bottled Beer Guide is back, completely revised and updated, for its eighth edition.



The British brewing industry has seen unprecedented growth in the last decade and the variety of bottle-conditioned beers on sale is larger than ever. Inside this new edition, Jeff Evans, bottled beer expert and award-winning beer writer, showcases the best real ales in a bottle available around the country.

Packed with everything you need to know about bottle-conditioned beers, including how they're brewed, tasting notes, ingredients, brewery details and information on the best independent bottled beer retailers.

Ed - buy them at the Scottish Real Ale Festival (£12.99 or £10.99 to members) or direct from CAMRA.

Better late than never!

As mentioned in our Editorial, we had hoped that the new edition of our local pub guide would have been out earlier than this. The aim is to have it out for the Scottish Real Ale Festival, but realistically as POV goes to print, all we can say is that it will be sometime during the summer.

Of course, it's what you have all been waiting for and is the definitive guide to over 370 real ale outlets in Edinburgh, the Lothians and the Borders.

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 the average cost of a pint.

Look out for it hopefully at the SRAF, in selected pubs, from our branch officials and from CAMRA either online at www.camra.org.uk or by telephone 01727 867201.



THE HISTORY OF STAGGS (THE VOLUNTEER ARMS, MUSSELBURGH)

In collaboration with Nigel Finlay, local historian Jim Lawrie is in the process of completing his book on the history of Staggs which has been in the same family 1858 and has associations with many of the former breweries in the area. It is hoped to launch the book at Nigel's Remembrance Day Festival in November and thereafter it will be on sale at Staggs.

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Our Membership Secretary's bit . . .

With the success of CAMRA's campaign to scrap the Beer Duty Escalator, a suitable rallying cry to encourage new members would surely be "Join CAMRA and make things happen!" And whether you are a member or are contemplating joining, then you could make things happen not only nationally, as with our e-petition, but locally by getting involved in your branch. This could be a simple, but very important task of submitting beer scores for the Good Beer Guide - by doing so you would be helping to influence the pubs that get into the guide on an annual basis. Now that's really

making things happen! Or perhaps you would be able to help to deliver our branch magazine. The best way to see what CAMRA is doing locally is to come along to our monthly branch meetings and meet like-minded folk whose passion is real ale. Or if meetings are not your scene then how about coming to one of our monthly 2-Pub socials? (See Karen's bit).

What's in it for me, and what do I get for my membership fee, I hear you say? Well, to start with you'll get £20 worth of Wetherspoon real ale vouchers. Also a copy of our quarterly magazine BEER and monthly newspaper What's Brewing, reduced or free entry to beer festivals, discounts on all CAMRA books, discounts on beer prices at numerous pubs, as well as special offers courtesy of a number of national companies. So come on - join and make things happen. You know it makes sense!



Mike Just

Our Social Secretary's bit . . .

Hi, I've thoroughly enjoyed my first six months as your social secretary. I've been particularly pleased with how popular our monthly evening 2-Pub socials are proving. We choose two pubs in Edinburgh within easy walking distance and enjoy a few beers and chat in each. You can check out the pubs on our branch website and if you have any pubs that you would want to recommend then let us know. Indeed our May social was a 3-Pub one, visiting Winston's, the Corstorphine Inn and the White Lady.

Our June pubs on the twelfth are Amber Rose and Mathers in Queensferry Street. Our new members' night at the Cask & Barrel, Southside went well.

There is a visit to Alechemy Brewery on the 15th June and I'm planning trips to Hartlepool and Broughton Ales. Again details will be on our website.

Karen Dickson



Our Young Members' Secretary's bit . . .

It's been almost a year since I was elected and it's been all go. Earlier this year we held a young members' evening which proved a success although it would have been good to have seen a larger turn out. There will be an event at the Southern on the 6 June and I'm planning something at the Scottish Real Ale Festival in July. I'm also in talks with Glasgow branch about the possibility of a joint young members' crawl in the central belt.

Tam Wilkinson



An Ode Tae Proper Beer

In this auld toon there stands a pub
That was closed doon tae open a club
Tae mak mair money they said wi' glee
Frae workin' folk like you and me.

Now this wee pub was olde worlde
Wi' sawdust flair and landlord worthy
Where honest folk could meet for cheer
For this wee pub served proper beer.

Now they pit oot the auld pub budgie
And hung up curtains in the cludgie
They swept the sawdust up frae the flair
And proper beer it was nae mair.

Now folks they came frae far and wide
Frae Barnton and Morninside
True Brylcreem heroes the true jet set
Wi' evenin' suits no paid for yet.

Then came one day the numbers dropped
Got less and less and soon they stopped
The folks they'd gone, they were no more
For they'd strayed intae the pub next door.

Now this wee pub was olde worlde
Nae plastic bar or hurdy gurdy
Nae fancy wines wi' labels queer
Just honest talk and proper beer.

Thanks to Dougie Hamilton for this little ditty.

WORD SEARCH

There are twelve breweries hidden, see if you can find them. They are: Alechemy, Arran, Belhaven, Broughton, Cairngorm, Caledonian Highland, Knops, Orkney, Tempest, Traquair, Tryst

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We would like to wish David Whyte good luck with his new venture
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