



PINTS OF VIEW

- The CAMRA Magazine for Edinburgh and South-East Scotland -

Now there are even more breweries

It's official - there are more breweries than ever. Figures released by the Campaign for Real Ale confirmed that at the last count there were 1147 breweries in the UK, an increase in a year of 190, and a percentage increase of 14%. Remember - this is at a time when we are still struggling with the effects of one of the longest downturns in economic activity for many years. In fact during the worst months of the recession the numbers were still increasing. In Scotland the number of new breweries is now 76, an increase of 9 over the previous year. One thing that is striking about the new entrants is their variety, and where they are. While some are understandably concentrated near the centres of



population - one of the commonest places to find such a brewery is on an industrial estate - others are right out in the countryside. What they have in common is a desire to bring original ideas to the craft and science of brewing, not forgetting an insistence on authentic ingredients, and as much local sourcing as possible. There is another noticeable feature about this growth in breweries. It is being replicated in many parts of the world, from Scandinavia to the United States. Furthermore it appears to have been largely unexpected, with conventional ideas about the brewing industry predicting, until recently, yet more concentration in the business. Can this growth, which has been a feature of the beer scene for some years now, possibly continue? Read more on page?

WHATPUB, CAMRA's online guide to pubs serving real ale, is up and running. The web site has details of more than 35,000 pubs throughout the UK serving real ale. For more than 21,000 of these outlets there are full details including availability of real ale, opening times and descriptions. WHATPUB has a number of ways of searching for pubs with different features or attractions, such as outlets that are dog friendly or provide

newspapers. All the entries in **WHATPUB** are provided independently by hundreds of CAMRA members. The web site can also be used for scoring beer quality for possible inclusion in the next Good Beer Guide. 96% of the UK's real ale pubs are currently listed on the web site, a total of more than 35,900. Currently only CAMRA members can log in.

In this issue:

Pub News and Brewery News
 The Edinburgh Pub File and Are there still pies?
 'P' for Peebles
 A taste of CAMRA Calling
 Teuchter's Review
 And much more....

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

Pints of View is the magazine of the Edinburgh & South east Scotland Branch of the Campaign for Real Ale

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Included in this magazine - extracts from our members' newsletter - CAMRA CALLING

Editorial

We are reluctant to claim that this is a 'new look' Pints of View. Some of our regular readers of long standing, may notice a few hints of the past here and there, and why not? It is also not a case of change for change's sake. Our two previous editors, Di Willis, and of course, more recently, Fred Chrystal, have made their mark on this magazine, and it is much the stronger a publication for that. Pints of View does have a long history. You can see it for yourself if you were to arrange a reader's ticket at the National Library of Scotland in Edinburgh. All the known previous issues are by copyright law stored there, and reading through back copies can be a very enlightening experience.

If you were to browse through back copies of this magazine two completely contradictory things would strike you with equal force. How much things have changed and how much they have stayed the same! An obvious change is the price of beer. Gone are the days when you could buy a round of three drinks for the price of one nowadays. A constant theme would be that of the opening and closing of pubs, hotles and bars, with a fair amount of nostalgia thrown in.

One thing completely different today from the past is the number of real ale breweries in the branch area. Twenty years ago they could just about be counted on the fingers of one hand. Clearly that is no longer the case and we cover this development elsewhere in this magazine. So you may think you are paying more for your beer but you do have a much wider choice. Cheers!

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CAMRA CALLING - the newsletter for members in Edinburgh & S.E. Scotland



This is the **CAMRA Calling** symbol which represents the branch newsletter sent to members four times a year. It was introduced to keep branch members up to date with local CAMRA activities at a time when the only other source of information was the nationally distributed **What's Brewing**.

These days the branch has many other ways of keeping members up to date. There is a very effective branch web site. Members can opt in to a regular emailing service and we now have **Facebook** and **Twitter** accounts. We thought we would give **Pints of View's** much wider readership a

flavour of the kind of thing that members get up to - well, not all of them, of course!

Wherever you see the Announcer appearing on one of these pages, that is another example of what appears in **CAMRA Calling**. Remember also that the branch diary on the web site carries full information on all these events, not only those hosted by CAMRA but also by other bodies and individuals sympathetic to the cause of real ale.

If you are just curious or would like to 'try before you buy' membership these will be some of the attractions for you.

CAMRA Pub of the Year 2013

Yes - it's that pub again! Not content with being the Edinburgh & S. E. Scotland CAMRA Pub of the Year for the second year running, the Cobbles Inn & Free House in Kelso was recently confirmed as the CAMRA Scotland & Northern Ireland Pub of the Year for 2013.

Following its success earlier in the year as branch pub of the year Cobbles then had to go through two elimination rounds before emerging as the overall champion. It does not even stop there. The Cobbles has now gone forward to a further round from which will eventually emerge the CAMRA UK pub of the year.

The picture on the right shows Cobbles proprietors Anneka & Gavin Meiklejohn receiving their award from the CAMRA organiser for Scotland & Northern Ireland, Ray Turpie.







— BREWING —

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COASTAL DRINKING (PART 1) - SOUTH QUEENSFERRY TO JOPPA

Like most of the Scottish CAMRA branches, Edinburgh and SE Scotland Branch enjoys a lengthy strip of coastline as one of its boundaries, stretching from the Bridges in the North to the English border in the south. Dotted along this coast you will find a good number of interesting real ale pubs. This is the first part of a guide to those nearest to the water (plus a few others), whether they are close to the Forth Estuary or the North Sea.

After journeying through Edinburgh to Dalmeny station, we set off along the footpath, with its many steps, down to the banks of the Forth directly beneath the Forth Rail Bridge – if anything the bridge is even more impressive when viewed from below. Wee Eddie the Jack Russell dog was with us again.

Bypassing, on this occasion, the **Hawes**



Inn (newly installed in the 2014 Good Beer Guide) and the **Anchor** (not yet open at this early hour) we did some shopping for soor plom-type sweeties and then set up camp in the dog-friendly **Ferry Tap** in South Queensferry High St. There were four real ales on the handpumps – Broughton Merlin's Ale and Dark Dunter, Caledonian Deuchars IPA and Autumn Red. We eventually sampled all of these, the best being the Red.

However, the real target was the only pub on the Forth side of the street, the **Orocco Pier**. This smart lounged and bistro-bar has the most superb views of the Forth and its bridges. The Orocco was already quite busy and the sole real ale, Deuchars IPA, was in reasonable nick. An interesting feature for night owls is that the supper menu is available until 1am on Fridays and Saturdays!

Meanwhile, back in the Ferry Tap, the TV was still showing 70s pop/rock videos (The Who and ELO were the best) and there were a few more customers in, enjoying the cosy atmosphere and good value meals. However, it was time to move on down the south bank of the Forth by means of the 43 bus.

Our trip back towards Edinburgh took us through Barnton, where we could have changed for Cramond if Sam Smith's



Cramond Inn (undoubtedly close to the waterside) had sold real ale but, like their **Doocot** in Drylaw, it does not. Several bus changes later we escaped from the environs of Granton to arrive at

the area we will have to call Trinity, lying between the harbours of Granton and Newhaven.

The pub nearest to the water here is the **Old Chain Pier**, although there's a good and very well known 'try also' over the road, with great Forth views, in the shape of the **Starbank Inn**. The Old Chain Pier is another new entry in the 2014 Good Beer Guide (GBG). On previous visits it had been featuring Alechemy's fine beers but this time there was the slightly less adventurous range of Deuchars IPA, Greene King Abbot Ale and Orkney Northern Light. The beer was good, service excellent (water bowl and a dog treat for Eddie) and you cannot really get much closer to the water than the main bar here, with window

seats overhanging the Forth! The pub was busy for food during our visit and we noticed when leaving that from the outside it is really difficult to believe that there is a bar, kitchen, mezzanine floor and conservatory all tucked away inside this tiny building. The steps at the west end of the bar are all numbered, which apparently happens on ships.

It was time to move on to Newhaven, just down the road. Again we set up shop in the nearest dog-friendly pub, the **Harbour Inn**. This has been smartened up quite a lot after going through a rough patch and was serving Belhaven IPA and Inveralmond Ossian, the latter being particularly good. We took heed of the stern warning notices in both English and Scots about keeping dogs off the newly upholstered furniture and then sent a delegation (me) up the pier to the east of the harbour to the **Newhaven Quay**, clearly the bar nearest to the river (on a spit between two harbours). This is a food-oriented Brewer's Fayre establishment (the only one in the City of Edinburgh) but it also has two handpumps, one of which was in use and dispensing decent Brain's Reverend James on this occasion. There is a Premier Inn budget hotel next to the bar/restaurant, which was busy with family groups (there is also a kids' play area). Unfortunately Little attention has been paid to the outside appearance of the place, which has a dull design and finish that does not match the generally picturesque harbour setting.

Heading back past the Loch Fyne Seafood (formerly Oyster) Bar I wondered why they did not feature Fyne Ales prominently, the only draught product visible being Peroni? Having said our goodbyes at the Harbour Inn we noted



that, as there was no real ale at Ocean Terminal, our next stop would be around the Water of Leith. It is quite difficult to decide which of the many bars is the nearest to the waterside, especially with the complex of docks and the river itself. You could argue that the bar of the **Malmison Hotel** would qualify, but it does not do real ale despite having some good Stewart bottled beer. The **Shore** nearby was another candidate.

In the end we settled for **Teuchter's Landing**, which is always a reliable bet for a good pint and which definitely qualifies for this crawl because of its former role as a steamship booking office and embarkation point. It also has a pontoon as part of its outside drinking area. The six ales on offer were Orkney Corncrake, Highland Sneaky



Wee Orkney Stout, Fyne Ales Jarl, Inveralmond Ossian, Deuchars IPA and Taylor's Landlord. We tried the Orkney Stout, which was very good and possibly the beer of the day, and the Jarl. There's still very good value bar food here courtesy of the 'mug meals' on the all-day menu. The bar itself has become much

more comfortable and spacious - especially in the part

COASTAL DRINKING (PART 1) - SOUTH QUEENSFERRY TO JOPPA

overlooking the water - since the bistro operation moved over the road to the former Skippers restaurant site. It was really snug enjoying the warmth of the wood-burning stove



in the bar, but the next trip to Portobello involved changing buses in the centre of Leith, so it was time to move on again.

Just down Bath Street past the Art Deco former cinema can be found the **Espy**

('Esplanade') and this welcoming pub is indeed very close to the esplanade and Portobello's famous beach, which was regularly packed during our recent fine summer. The Espy features low lighting and many comfortable sofa-type seating at one end and more formal bistro-style tables and chairs at the other. The beer range has been expanded in recent years and now features up to four cask ales. On this visit we found Stewart 80/- and Edinburgh Gold, Springhead Roaring Meg (a very good 5.5% beer) and Deuchars IPA. Both dusk and heavy rain were now falling, so outside photos were out of the question. The décor at the Espy, whose sister bar is 52 Canoes in the West End, is full of red wallpaper and weird

things including old film posters, inflatable crocodiles, antlers, hats (many) and skeletons.

Our last scheduled stop was to be the **Dalriada** on the seafront at Joppa. However it became apparent at the date of this visit that the pub's status as dog-friendly was unclear, despite it being indicated as such in the local beer guide. We therefore abandoned this last part of the trip, while noting that there is a very good alternative outlet up on the main road at Joppa, the **Ormelie Tavern** (usually four real ales) and headed across the border into East Lothian and Musselburgh.

After a brief call at **Stagg's** (excellent Fyne and Oakham ales) and a quick trip over the road to the elegant **David MacBeth Moir** for day one of the Wetherspoon Beer Festival (Williams Midnight Sun in good order) we headed back home on the bus a distance of 18 miles to complete a long but interesting day out on Edinburgh's coast.

Coming up In the next issue – Part II (Musselburgh to Burnmouth). Can all the stops be done in one day by public transport? We think so, by traveling down to start the pub visits at the Burnmouth end.

Pat Hanson

(For details of options for Feedback and comments on the places mentioned in Part I see Letting Us Know on page 10 - Ed.)

Letting us know..

The easiest way to contact us is on line at poveditor@edinburghcamra.org.uk

Views on articles and further information about pubs and breweries are always welcome for future issues.

Remember details can always be sent via the Contact US page on our branch web site (address top of page)

Did you know?

At the latest count (November 2013) there are 383 real ale pubs, bars, inns, hotels and taverns in our CAMRA branch region.

There are 19 breweries.

In this issue of Pints of View mention is made of 129 outlets.

The Edinburgh & S. E. Scotland branch of CAMRA was set up in autumn 1975.

In 1973 the UK wide membership of CAMRA was 3000. Today it is more than 150,000.

In 1973 the CAMRA membership fee was 50p, but a pint of beer was 13p!

The first CAMRA Good Beer Guide was published in 1974. It had 96 pages and cost 75p.

A pub in our branch won the overall CAMRA UK Pub of the Year in 1997/8 - the Volunteer Arms (Staggs).

The first of our branch meetings was held at the Black Swan, Leith - now the Roseleaf.


The Volunteer Arms
 17 Victoria Street, Dunbar
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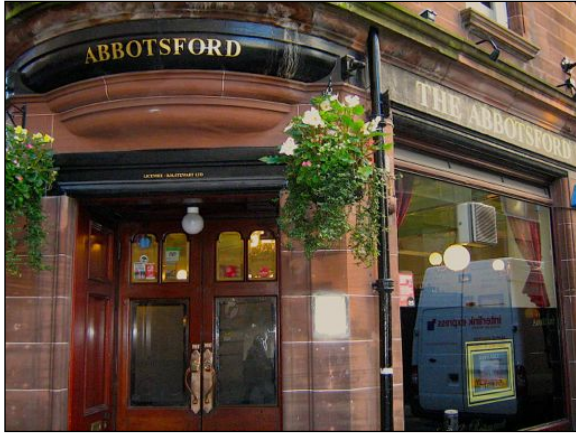
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The Edinburgh Pub Companies Dossier Starts here...

In previous issues, POV has conducted interviews with representatives of large pub chains or pub groups operating in Edinburgh such as Wetherspoons and Punch Taverns. Pub groups come in all sizes and there are a number of others that have their business in the capital city that by their operations have a significant positive influence on the real ale scene in Edinburgh. In this issue we look at two of these companies, both of them originating in Edinburgh, **DM Stewart** and the **Shilling Group**.



DM Stewart was established in 1954. The company owns a number of pubs in Edinburgh including the iconic **Abbotsford** in Rose Street with its magnificent island bar. The Abbotsford originated as an eating and drinking establishment for the Jenners (now House of Fraser) department store with a convenient back entrance facing the pub across Rose Street. It is thought that Charles Jenner built the pub in 1902 so that his staff could spend their wages in his own establishment.

In such pubs, DM Stewart provide great support for the thriving Scottish real ale brewing sector, as well as beers from further afield. The Abbotsford still features the use of traditional Scottish tall fountains, while the **Guildford Arms**, a short walk away, often has up to 10 beers available with specific breweries regularly featured. The company also now owns the **Cumberland**, an elegant New Town bar with an interesting selection of guest beers.

The second of our pub groups originating in Edinburgh is the **Shilling Group**. A brief history of the group can be read on the company web site (www.theshillinggroup.co.uk) Officially the group was set up in 2000, but it had originated with an enterprising club operation by a student, Michael McGuigan, in the 1990s. **Thompson's Bar** was acquired by the group in 2003. Thompson's is another classic Edinburgh bar just along from the Haymarket. (It also features in our pie survey - Ed). A Shilling pub very much rooted in the local

community is the **Golden Rule** in Yeaman Place, which also sells a range of cask beers. Not all the pubs are in Edinburgh because **Henry Hall's Carriers Quarters** can be found in Bernard Street in Leith.

Both of these pub groups have adopted strategies for attracting as wide a customer base as possible. One of the interesting approaches of DM Stewart is to take advantage of the huge influx of visitors to Edinburgh every August. For several years the company has been heavily involved in the Free Comedy Fringe Festival, with the **Canons' Gait** in the Canongate providing one of the main venues. Free does not necessarily mean lesser quality. For example, the show a few years ago disproving the existence of the scientist Richard Dawkins was not only extremely funny, it also filled the downstairs bar where it was held, despite using a flip chart and several mathematical jokes!

The Shilling Group seems to have pursued a strategy of diversified venues with outlets that it owns, an example being **Bar Kohl** on George IV Bridge. This is about as far away from a traditional beer bar as can be imagined, but with its embrace of properly sourced Aberdeen Angus burgers and its imaginative range of cocktails it adds greatly to the whole eating and drinking



experience in the centre of the Old Town. Just to show that real ale drinking does not always mean island bars and pies, Shilling also own the **Fountain** in Fountainbridge, which has been reworked as a modern urban bar providing interesting food and real beer, in minimalist surroundings.

With regard to these Edinburgh based pub groups, it is definitely not the case that size is everything. Playing to traditional strengths while also being innovative is a winning combination, and it cannot be a disadvantage to be a business that has a good knowledge of how the the city works.

In the next issue of POV we will take a further look at pub companies that have a significant influence on the real ale scene in Edinburgh.



Camra branch 2 Pubs socials

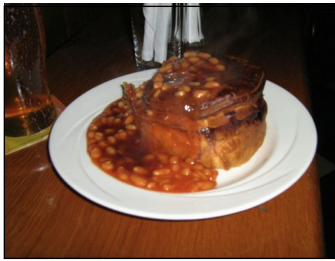
Started by the then branch social secretary in October 2010 as a way of getting members together each month informally, this regular branch happening has proved to be a very successful. The meeting usually takes place the second Tuesday of each month, somewhere in or around Edinburgh. A pub or bar is nominated as the start point and a second one as the place to which the group is going to walk.

The normal starting time is at 7.30. There is normally no rush to move on. We like to take our time sampling the products on offer and socialising. At some point of the evening a decision is made to move on to the second pub. Because we have now been doing this for more than *three* years, we have learned one or two useful techniques. For example, we do not all move on to the second pub at the same time. We have no wish to unnecessarily inconvenience the bar staff and we are not all then in a queue to get served.

One thing we do need to keep an eye on - the distance between the pubs seems to be getting shorter and shorter although the original idea was to allow members some decent exercise. Which parts of the City have we been to so far? Almost everywhere from Corstorphine to Leith, the Old Town, the New Town, Southside, Stockbridge, Tollcross, Morningside. You name it. We may have been there, and if not we will make sure we do!

Are there still pub pies?

Pub eating has changed out of all recognition in recent years. There are pubs, inns and hotels where the most discerning eater, according to themselves, can go and eat well, and drink good quality cask beer at the same time. Of course, there are other establishments where the greatest exercise of cooking skill is to know how to re-heat bought in prepared dishes. Two clues here - very large portions and apparently endless menus.



Being hungry and in a pub does not always require a gastronomic experience. Sometimes a tasty pie would do just fine, perhaps with gravy, or even beans. Years ago, of course, this was often the only hot food available, and not always a delightful experience. Frankly, many of the pie offerings were pretty dire. But others, well, they were just very good or even excellent, full of meat, tasty, great pastry, and covered with delicious gravy. Can these establishments still be found? Pints of View is launching an investigation to find out. This is the first of our articles to try to answer the question. Are there still pies in pubs?

In these days of gastropubs and original pub menus serious 'pint and pie' consumers may be forgiven for thinking that their preferred sustenance might be dying out - but nothing could be further from the truth. Type the words "pub pie" into an internet search engine and there appears a long list of pubs vying with each other with the apparent excellence of their offerings and variety of fillings. Admittedly some of these offerings may be a long way away - up to five hundred miles - but the principle is clear. Great pies are a major attraction to a pub.

For our present purposes we have in mind something closer at hand, within walking distance or somewhere on a bus route. Also do not be distracted by

such annual events as British Pie Week. This event is sponsored by a ready-made pastry company and while its products may be highly regarded it is not quite what we have in mind.

Pints of View is not for nothing a magazine of what has often been described as the most successful consumer organisation in the United Kingdom. The time is ripe for an investigation into where the best pub pies are within our branch area. We invite you, our readers, to let us know which pubs, inns or hotels, in your opinion, have the best pies. In the next issue we will be producing a list of the top pub pie establishments, so let us have your nominations. Either write to the Editor or email our dedicated pub pie email address, where you can also attach a picture of your favourite pie if you wish.

So what to look out for? Hot and tasty, of course, with a well defined crust. The principle ingredients can vary from steak to veggie, but they must be of high quality - and you should be able to buy the pie on its own if you want, although many folk will prefer theirs with gravy or even beans, although we are not sure about chips. Our head investigator has been asked to start things off by naming two of his favourite pie establishments but you will of course have your own. These two Edinburgh establishments know how to provide a proper pub pie. First up is **Thomson's Bar** in Dundee Street, near Haymarket. Our correspondent say he has eaten pies here in all seasons. Not too far away is another of his favourites, **Burf's Bar** in William Street, whose pies are described as legendary. So - in the next issue of POV we will reveal the chart topping pies. Send us a message by our web site form or to: myfavouritepie@edinburghcamra.org.uk.

All Occasions Christmas Winter New Year & Burns Night

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CITY ALE TALES 1

In Central Edinburgh the sister bars Whiski on the Royal Mile and Whiski Rooms on the Mound are both now selling Caledonian Deuchars IPA on handpump. A house ale brewed locally with the assistance of Heriot-Watt brewing students is also on



the cards. Hemma on Holyrood Rd, one of the Swedish 'Boda Bars' group, has been selling Barney's Red Rye on a new handpump. Belushi's on Market St now has Deuchars IPA on a keg-style tap with a long spout. This makes four real ale pubs in a row on Market St together with Jake's Place, Doric and Hebrides!

On the Grassmarket **Biddy Mulligan's** has undergone a substantial refurbishment and is now selling Deuchars IPA and a house ale on handpump. Down the road in the Cowgate the **Three Sisters** has Deuchars IPA new on handpump and also hosted a Black Isle Beer Festival during the summer with ales on gravity.

Across Princes St the **Guildford Arms** has continued to run a number of beer festivals, usually featuring single breweries or geographical groupings thereof (with beer at very reasonable prices), culminating in an Autumn Ale Festival in October/November. In Rose St the **Black Cat** at the western end has been a good bet for interesting cask ales from the likes of Alechemy, Fyne Ales and Williams, whilst at No 43 the **Rosehip** has EPA (3.4%) on a tall font at a rather hefty price.

In North Edinburgh and Leith **Spiers Bar**, along Ferry Rd, has reinstated real ale and has been featuring Stewart's Edinburgh Gold amongst others. A second pump has now been installed. **Mackenzies** in Main St, Davidson's Mains, has started selling Deuchars IPA after a campaign by locals to have it introduced. **Jeremiah's Taproom** is the new name for the revamped former Elm Bar on Elm Row. Four real ales are sold – amongst the first offerings was Robinson's Iron Maiden-inspired Trooper.

In Canonmills the real ale scene is blossoming: the former McLachlan's Ale House has been taken over by the Shilling Group and turned into the bright and airy **Cross and Corner**, with three real ales from breweries such as Williams and Barney's. Directly across the crossroads **The Other Place** is the new incarnation of the old Stags Head pub. It has a smart spilt-level layout and also features three real ales, the Caledonian Flying Scotsman being on top form on our visit. Just down the road **Smithie's Ale House** continues to serve a range of quality beers, just as it has for decades. The Fyne Ales Jarl was a very fine example when we called in during the summer.

Finally, in Stockbridge there have been no major changes since the opening of the **Scran and Scallie**, which has now improved the signage on its ale taps. The beer is from smaller Scottish breweries and is consistently good. Work continues on the former Raeburn House Hotel, but it is a very long project and there is no indication yet when the '**Raeburn**' will be opened. The planned name is confusingly similar to the **Raeburn Bar** round the corner in Dean St, which continues to feature up to three real ales including some English rarities. The **Stockbridge Tap** and its sister bars the **Bow Bar** and **Cloisters** between them will have up to 24 ales on tap at any time – if your visit to Edinburgh is a short one then why not maximize your drinking choice by visiting all three?

Heading to South Edinburgh (loosely defined) we start in Potterrow.

Here the **Potting Shed** opened during the Fringe and has all of the necessary forks and spades for the rustic look. Owner Craig Minto has up to three cask ales dispensed from the back bar taps with



the long spouts, from the likes of Stewart and Alechemy. Better delineation of the real ales on the blackboard would be appreciated! Just down the road at **56 North** there is no longer any real ale being sold, nor is there at **Jeanie Dean's Tryst** behind St Leonard's St police station, but don't worry because the **Auld Hoose** is a very reliable haven for real ale in St Leonard's St and will often be featuring something hoppy from Fyne Ales or Magic Rock. Across on Southside, Maclay's Inns have secured a **site in Clerk St** for a new pub development. They will be investing £400k in this property before it opens.

Down in Morningside the **Morningside Glory** has reverted to its former name of **The Hermitage**; no reports yet on any subsequent changes to the beer offering. Then at 229 Morningside Rd we find **Growler Beers UK**, which opened recently and has up to five cask ales to take away in growlers or other containers. Finally, heading back to the centre near the Tron, the **Inn on the Mile** is the new name for the former Bank Hotel – it now has a smart gastropub interior and sells four real ales, including a house ale. Across the road in Blair St the famous pre-club venue **The City Café** no longer has Damien the pet eel,

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CITY ALE TALES 2

but it does serve Deuchars IPA. Meanwhile up the road at the **Advocate** there is a new house ale to accompany the regular offerings such as Belhaven IPA.

In New Town, West End and West Edinburgh there is not so much to report. **Harry's Bar** in Randolph Place, near Queensferry St, has Deuchars IPA on a large chrome font. **Shandwick's** in South Charlotte St is now selling real



ale, with Harviestoun Bitter and Twisted and Wychwood Hobgoblin amongst the beers seen recently at astoundingly good value. Just across the road **The Huxley** (formerly No 1 Rutland Place) has Deuchars IPA amongst the many

'world craft beers' dispensed from the taps on the back bar wall. As usual, the Deuchars has the longer spout to the tap. Finally, a little further out, the new 'Bothy Restaurant and Drinkery' at the **Murrayfield Hotel** is said to have real ale and further reports are awaited. It's very close to another real ale venue, **The Hampton Hotel**.

Whilst in the West End we should note that (mainly to celebrate the reopening of Shandwick Place after the tram works) at least eight West End bars and Inns and

Gunn got together to organise the 'West End Beer Festival' in October/November, venues including **HP Mathers**, **Ryan's Bar** and the **Grosvenor**. Just up the road the **Red Squirrel** has kept up an entertaining programme of mini-beer festivals, 'Meet the Brewer' events and other special features, as have its sister Fuller Thomson bars in the city, **Holyrood 9A** and **The Southern**.



Across in East Edinburgh the **Regent** continues to be a source of reliably kept beer, Moorhouse's Pendle Witch being in very good condition on a recent visit. Just around the corner in Abbeyhill the **Safari Lounge** opened a couple of months ago and has already built up a reputation for good beer. It's on the site of the historic Station Bar; a few features have been preserved including the themed back room which was the original 'Safari Lounge' in Station Bar days. On a recent visit, well-kept beers from Broughton, Strathbraan and Oakham were on the handpumps. Lastly we must mention the **Sheep Heid** Inn in Duddingston Village, which won the AA 'Scottish Pub of the Year' award for 2013-14. Adnams Fat Sprat was amongst the more unusual guest ales on sale in the summer.

From Edinburgh's past..

In 1870 there were 37 breweries within the city limits of Edinburgh.

The deepest brewery well was at Campbell, Hope & King's. It was more than 750 feet deep.

In 1803 Dorothy Wordsworth stayed at the White Hart in the Grassmarket. "It was not noisy and tolerably cheap"

The first stage coach to London departed from the Red Lion, Canongate in 1712. The journey took thirteen days.

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BEER AND LOTHIAN

We kick off this report in Danderhall, just outside the southern edge of Edinburgh. The **Old Colliery**, Marston's second pub in the branch area, opened on schedule in the summer and has been featuring beers from the Marston's range such as Pedigree and Wychwood Hobgoblin. Across the bypass in Whitecraig the **Mercat Bar and Grill** has opened, selling Stewart's Pentland IPA (see separate article). Further up the A1 the historic **Tower Inn** in Tranent is now selling real ale on a single handpump. This is welcome news as Tranent has been a real ale desert since the Brig Inn, which even had beer festivals, stopped doing real ale many years ago.

In Haddington the **Golf Tavern** near the River Tyne has started selling a rotating cask ale (thanks for this information Fred!). It is, however, not as near to the Tyne as the **Waterside Bistro** just round the corner, which continues to sell some excellent ales, often including one from Alechemy. Other choices in Haddington for real ale include the **Victoria Inn**, **Tyneside Tavern**, **Waterloo Bistro** and **Number 7** – see the CAMRA local pub guide issued earlier this year for full details of this enticing pub crawl. The Waterside also won the award for 'Best Bar Meal' in the East Lothian Food and Drink Awards 2013, held recently in North Berwick. This leads us neatly on to the **County Hotel** on North Berwick High St, where real ale has unfortunately not been seen for some time (since one of the regulars moved to Longniddry!). However, there is plenty more ale in town, with the widest choice being at the **Ship Inn** and the **Nether Abbey Hotel**. The Nether Abbey is also once again a finalist in the SLTN Beer Quality Awards but the result will not be known until after our press date.

Elsewhere along the coast the **Old Aberlady Inn** has a new tenant from Prestonpans and continues to sell a single real ale, with Deuchars IPA tasting good on our recent visit. Up the road at the **Kilspindie House** a second

handpump was in use during the summer, with two IPAs being featured from Belhaven. Knops also presented a beer tasting here later in the year, which signaled regular appearances of California Common and Musselburgh Broke on the pumps. In Dunbar, real ale in the shape of Belhaven IPA has again been available for the summer at the **Hillside Hotel** at the east end of town but for all-year good beer you can try over the road at the **Royal Mackintosh Hotel** (which also has an attractive bottled beer sales feature) or down by the harbour at the **Volunteer**. The **Crown and Kitchen** has sprung out of the old Crown in East Linton and has been opened out into a pleasant modern bar, with a couple of real ales which usually include at least rare one from the English Midlands. Its style contrasts with the more traditional and very comfortable layout at the **Linton** just down the hill, where three real ales are always available.

Heading out of East Lothian, the **Paper Mill** in Lasswade no longer sells real ale, although they did hold a 'Craft Beer Festival' in October! Happily the **Laird and Dog** just around the corner has up to three ales on handpump, including guests from as far away as London (Fuller's Red Fox). In Penicuik there is no longer any real ale at the **Golden Goose** and the **Craigiefield House Hotel** in the same town has been selling real ale at weekends only during the summer. Also in Penicuik the **Royal Hotel** has recently been refurbished – feedback please on whether any real ale is being installed. Meanwhile the **Navaar House Hotel** in the town, a Good Beer Guide regular entry, continues to sell some of the best beer around.

Our final visit is to West Lothian, where the **Black Bull** in Mid Calder has had Fuller's London Pride as a guest beer. In neighbouring East Calder the **Grapes** has regularly been featuring locally brewed beers on its handpumps.

Craig Leith

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Innovation in a glass...

INN THE BORDERS

We start off in the east with **Oblo** in Eyemouth. This bar/bistro is no longer tied to a barrel-age agreement with Scottish Borders Brewery; Williams' beers have been among those featured recently. There is now a new retail section in the bar, selling a range of food, drink and gifts. The Oblo is a finalist in the Scottish Italian Awards 2013 – good luck from POV! Up the road on the beach front the



Tavern has had its house beer, brewed by Tetley, on sale again this summer, whilst the **Redhall Cottage** just out of town has been featuring Stewart's Pentland IPA. In nearby Burnmouth the **First and Last** continues to showcase excellent Tempest beers;

landlord Paul Goodwin was also active in ensuring the success of the Berwick-on-Tweed Beer Festival in September.

The **Buccleuch Arms** in St Boswells, which usually has at least one Scottish Borders beer on, was awarded 'Inn of the Year' in the Scottish Hotel Awards 2013. In Kirk Yetholm Peter Curwen has moved from the **Fisherman's Arms** at Birgham to take over at the **Border Hotel**, now owned by the Shilling Group. Just up the road at Town Yetholm you'll find the **Plough** which, like its sister pub the **Castle** in Coldstream, usually has beer from Scottish Borders such as Game Bird on sale. Up at Coldingham there is unfortunately no real ale to be seen at the **Anchor**; however over the road at the welcoming small bar at the **New Inn** two beers are always on, often from smaller Scottish breweries such as Fyne Ales. Hadrian Border Tyneside Blonde is also a local favourite.


The campaign to reopen the **Crook Inn** in Tweedsmuir continues, with the aim of securing grants and other funds for renovation work which will lead to the establishment of a 'Crook Inn Community Hub' featuring Willie Wastle's Bar, a shop, café, meeting space and other features. It is unlikely that, even with success in obtaining funding, this can be achieved before 2015. More information is available at www.savethecrook.org.uk. Another isolated pub, the **Gordon Arms** in Mountbenger, has been selling Scottish Borders beers and also Hadrian Border beers such as Secret Kingdom during the summer; Secret Kingdom has also been seen at the **Chirside Inn** at the crossroads in Chirside.

Clovenfords Country Inn is the new name for what used to be the Clovenfords Hotel, near Galashiels. This Cask Marque establishment continues to offer a couple of real ales. Nearby in Galashiels the **Ladhope Inn** has been featuring well-travelled ales including St Austell's Trelawny, whilst down the hill in Bank St the **Salmon Inn** has three excellent cask ales on offer although real ale has sadly not taken off at the **Auld Mill**. Across in Kelso the achievements of the **Cobbles Inn** are documented elsewhere in this issue – also in Kelso there has been poor availability of real ale at the **Waggon Inn** except on some busy weekends, but good beer is to be had at the **White Swan** and **Queen's Head**. The **Exchange Bar (Dalton's)** in Hawick was selling Butcombe Gold on our visit – a rarity for this part of the world.

Finally, we visit Jedburgh and the fine backstreet local that is the **Canon (Exchange Inn)**. Theakston's Best Bitter is the regular beer here, usually accompanied by a guest ale. The **Spread Eagle Hotel** reopened its bar this year and is selling bottled beer from the nearby Scottish Borders Brewery but no real ale at present.

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ASK AT THE BAR FOR DETAILS

All these new breweries..

Our page one headline is about the continued increase in the number of small breweries operating within the UK. For CAMRA and beer drinkers generally this is great news and so our eyes are bombarded with new and interesting brewery logos and beer names. But of course there is nothing new under the sun - even although the ball of fire in question can have a scarcity value here in Scotland. By pure but happy coincidence the latest edition of CAMRA's own quarterly magazine **Beer** has just appeared and it has a feature devoted to some of the early pioneers of the first wave of microbrewery expansion in the early 1980s.

The big difference then was that the idea of starting a new brewery was a novelty. Over many years the tendency in the British brewing industry had been to expand by consolidation, by taking over smaller rivals. In fact at one point there were a small group of companies known as the Big 6, which says it all really. There were a number of family size breweries that managed to survive by various means, including two that are still with us in our branch area, Belhaven and Caledonian. As always Traquair House is a special case as the Laird of the day revived a defunct brewery on the family estate.



The Beer article makes the point that many of the early pioneers had little idea how to run a professional brewery, as they often came from a home brewing background. Therefore the casualty rate was high - the two main elements being under capitalisation and lack of quality control. In certain parts of the UK there was also ferocious competition from some of the large companies. One of the early start ups that did survive is within our own branch region, the Broughton Brewery. However the founder of that company was David Younger, a member of a family long associated so with Scottish brewing.

What will happen this time around? Well, obviously there will be casualties again. There have been already. In many areas the number of licensed outlets is going down, but there are differences now. Smaller scale brewing, microbrewing or that curious American label 'craft' brewing, is a much more widely accepted activity than it was thirty years ago and there are pub chains and individual premises that go out of their way to stock real ale from smaller, locally based breweries.



Branch Borders Trip

Beer scores - one of the life bloods of the Campaign. Each year members score the quality of real ale in pubs throughout the branch area. This scoring system has been refined over many years and there is a lot of confidence in its results which are used to provide the entries in each year's Good Beer Guide. This mass participation in scoring of course makes the Guide unique in the field of publishing. Our readers in the Borders and the Lothians will know the difficulties involved in sampling beers for the guide, the outlets often far apart and with infrequent or no public transport links.

The branch is only too aware of this problem. Other CAMRA branches with big rural areas have taken to hiring minibuses often for social trips but our branch has thought for some time that this would be a good way to significantly increase the number of real ale scores from the more far flung parts of the branch. The result - 21 members set out one Saturday in October to do exactly that.



The main areas covered were both Town and Kirk Yetholm, Kelso and Lauder. Kelso was included for a second reason because the same day the **Cobbles** was going to receive its award as CAMRA Scotland & Northern Ireland Pub of the Year for 2013. Of course twenty one real ale drinkers sudden appearing at the same time would be

sufficient to put pressure on any bar, so a simple strategy was adopted to cope with this. At Town Yetholm half the bus dismounted and went into the **Plough Hotel** and the other half were then transported the three-quarters of a mile to the **Border Hotel** at Krik Yetholm, where they were not likely to be mistaken for Pennines Way walkers. After 45 minutes the two groups were sopped around - simple.

At Kelso, after the award ceremony, the group was divided up into three dedicate teams who then fanned out to visit the various outlets on the list. Not all the pubs visited had real ale currently on sale. This is the sharp end of campaigning and CAMRA has tried and tested techniques for dealing with the situation, involving a mixture of politeness and regret. After all, no one's mind is ever changed by rudeness.



The final stop off point was Lauder, where the teams again spread out to do their work. 'Work' is of course a relative term when it involves sitting around in pubs, talking and drinking real ale. Described that way it sounds rather enjoyable. It was also quite a long day as the drop off was reached some nine hours after starting off, though this did not stop folk from asking when the next trip would be.

Honest Toun pub news - a little different..

The David Macbeth Moir on Bridge Street has gained a platinum - 'exceptional' - star in the Loo of the Year Awards 2013, which aim to highlight and improve 'away from home' toilet facilities.

Judging criteria includes décor and maintenance, cleanliness, accessibility, hand washing and drying equipment, and overall management.

David Black, manager at the JD Wetherspoon pub, said: "I am delighted with the award. Staff at the pub work hard to ensure the toilets are in first-class condition at all times and it is great that this has been recognised by the inspectors."

CAMRA National Chairman Colin Valentine writes...

In early October I did something that I have never done before - at the request of Greg Mulholland MP, Chair of the Westminster All Party Save the Pub Group and co-ordinator of Fair Deal For Your Local (www.fairdealforyourlocal.com), I logged on to the BBC website, navigated my way to the politics section and settled down to watch, on the BBC's parliament channel, an End of Day Adjournment Debate. This is a half hour debate held at the end of the day's parliamentary business where a back bench MP, who wins the right to hold the debate by means of a ballot, is called to speak on a topic of their choice and a relevant, minister, in this case the Secretary of State for Business, Innovation and Skills, Vince Cable, responds.

The subject for this particular adjournment debate was Pub Company Business Models and Mr. Mulholland took the opportunity to lambast current Pubco leases whereby large pub owning companies, be they vertically integrated brewing and pub owning companies or "merely" pub owning companies, charge their tenants high rents and then add the double whammy of charging an excessive price for their beer, which no other kind of publican pays - the double whammy being that they cannot buy their beer from anyone else. I am quite convinced that parliamentary privilege was invoked whereby MPs are immune from legal action in terms of slander, but must adhere to the principles of parliamentary language. For that reason, I do not intend to quote from his speech.

We all know that being a publican these days is a tough job, with them being attacked on many fronts - from the health lobby who want to save us from ourselves and will not rest until alcohol is banned outright, to Holyrood politicians who seem to think that foisting regulation upon regulation on publicans, whilst virtually ignoring the havoc wrought by cheap supermarket hooch, will solve whatever problem Scotland may have

with alcohol. Well, if you are a pub owning company's tenant, you can add to that the restriction that, apart from the rent you are charged, where often you and not the landlord has to pay for repairs, comes the added "bonus" of only being able to buy your beer and spirits from your landlord and paying full list price for it, in the most extreme cases some 60% more than an independent publican would pay. The cash difference goes into the pocket of the landlord. It is an ever-decreasing vicious circle whereby the tenant has to charge customers more for their beer and the customers increasingly stay away. Mr. Mulholland estimates that in at least one of the large pub owning company's estates some 25% of tenants have been in the pub for less than a year and that an average tenant is expected to last little longer than three years in any given pub.

Fair Deal For Your Local (FDFYL), of which CAMRA is a full partner, aims to redress that balance by lobbying the Westminster Government for statutory pubco reform whereby any company owning more than 500 pubs stop exploiting their licensees and ensure that a fair share of the profits generated by those licensees is retained by them. It also supports the principle that a tied licensee should be no worse off than a free of tie licensee and calls for, amongst other things, a statutory code and adjudicator to monitor those companies owning more than 500 leased pubs and end the abuses that are currently taking place. You can help by logging on to the FDFYL website and signing up to be a campaign supporter and lobbying your MP to ask them to sign the relevant Early Day Motion or, if they do not as rule sign these, then write to Vince Cable or his deputy Jo Swinson and asking them to ensure that the statutory reform takes place.

Colin Valentine

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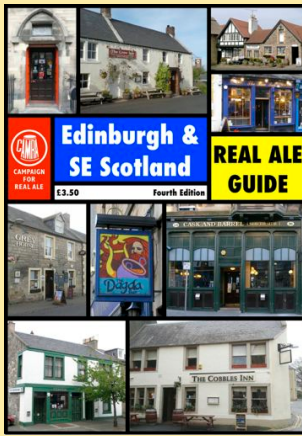
Logos shown: Black Gold, Nessie's, Cairngorm Gold, Stag, Wildcat.

Publications News..

The 4th edition of the branch Real Ale Guide has been on sale since July of this year. The guide, compiled and produced again by branch members has been widely distributed throughout the branch area - no mean task. Many of the outlets listed in the publication sell the guide themselves.

The guide provides comprehensive details of 375 outlets within Edinburgh & S. E. Scotland, all selling real ale. The Guide retails for £3.50. There are a number of ways of buying the Guide. The pubs that sell the Guide are listed on the branch web site. In addition the Guide can be bought online from by cheque for £4.50, inc. P&P. Simply send an e-mail request to guidesales@edinburghcamra.org.uk. The address to which the cheque should be sent will be emailed back.

Also, the guide can be bought from the main CAMRA web site at CAMRA Books. From the Home page select the Shop and then click on the Books category at the top left hand of the screen and follow the instructions.



The History of Staggs - now published

In our last issue we reported that in collaboration with Nigel Finlay local historian and CAMRA member Jim Lawrie was near to completing his book on the Volunteer Arms (Staggs) at Musselburgh. This eagerly awaited production - a history of a former winner of the overall CAMRA Pub of the Year - has now been published. The book is on sale at the Volunteer Arms itself.

New facebook Page

The page is called **Edinburgh Pub History** and includes photos and details.

Online too..

Our food and drink review this issue is supplied once again by Sharon Wilson, Editor of Bite Magazine. Here is what Bite does.

Bite Magazine has been published monthly for 10 plus years and is exclusively devoted to food & drink

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The Bite web site is at:-
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Also accessible on Facebook and Twitter

Web site news

One of the most popular sections of the branch web site - The Pub Finder - has received a makeover. Searches now result in an easier to read display. There are now also active links to existing pubs' own web sites.

Remember that the branch also has active facebook and Twitter resources. Yet more ways of following what is happening.

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News of the Wort 1

Alechemy

Phase two of Alechemy's expansion plan is now complete, with the installation and commissioning of five new 12bbl fermenters; an additional sixth fermenter will also be installed by Christmas, allowing Alechemy to keep up with current demand and give some spare capacity to try more 'specials' and innovative ideas. New style tap badges have been rolled out recently, with simple 'holographic' style backgrounds and the iconic 'A' prominent as before. It has to be said that the new style badges are very difficult to read in anything except perfect lighting conditions. Cairnpapple will be renamed 'Ritual' and Cockleroy will be called 'Black Aye PA'. Other established beers will also sport the new branding, as will the brand new 4.4% Academic Stout due to be launched at the Dalriada in Joppa at the beginning of November. Alechemy has recently welcomed Iain Couper, formerly head brewer at Stewart Brewing, to its ranks and to take part in 'Freestyle Fridays', when new recipe ideas will be developed, including collaborations with other adventurous breweries. Finally, Alechemy was invited to take part in 'cask days', an all-cask beer festival in Toronto, Canada, which was a great success and may also lead to some new collaboration brews!

Archerfield Fine Ales

Archerfield Fine Ales' range of beers continue to be brewed under contract at the adjacent Knops Brewery. Cask versions of the ales can be found at the Walled Garden bar; bottled beers are now appearing across the region and were recently spotted in Whigham's Wine Cellars in Edinburgh's West End. A Summer Beer Festival at

Archerfield in July was followed by an Oktoberfest at the end of October.

Barney's Beer

Barney's brewery at Summerhall has had a very successful year, playing a key part in a sellout beer festival and a massively busy Fringe month. A further Beer Festival was to take place at Summerhall in mid-November. In addition to the core range, Lapsang Smoked Porter, a 'tea beer', has been produced in collaboration with Eteaket and was due to appear in bottles in November.

Belhaven

Belhaven's cask beers are getting a new look early in 2014, reflecting a renewed focus on cask and speciality ales. The beers, including 80 Shilling, Belhaven IPA, Robert Burns Brown Ale and St Andrews Amber Ale, will be sporting new livery, with the labels for the bottled versions being updated to match. The contemporary new designs celebrate the Belhaven Brewery's near-300-year heritage, framed by the unique brewery roofline which dates back to the days when Belhaven produced its own malt. All the beers will also have beer style descriptions and simple three-word tasting notes.

Broughton

Broughton were founded in 1979 and as they approach their 35th birthday the company's beers are in fine form after being reinvigorated over the last couple of years. Eight beers constitute the core range and these are supplemented by a number of seasonal specials. Broughton already exports large quantities of the bottled

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News of the Wort - 2

versions of its beers and is now seeking new markets in Norway, Finland and Japan. Two pubs in Dumfries, each selling up to four cask ales, are also owned.

Caledonian

Caledonian Brewery recently welcomed two American brewers of great distinction from across the water. First was Jamie Floyd of Ninkasi Brewing Co., Portland Oregon, who collaborated with Caledonian's brewers on an exclusive Cream Ale for the Wetherspoon's Beer Festival in October. Wetherspoon then asked Caledonian to host Mike Richmond from Stone Brewing Co. in San Diego, who brewed a San Diego Session IPA for November. With many grocery stores and supermarkets stocking US beers such as Brooklyn, Goose Island and Sierra Nevada, Caledonian doesn't see why cask ale and pubs should miss out! Caledonian Brewery's Pipe Band continues to perform at special events (like beer festivals) and to raise money for charity, for example by performing together with a pipe band from Canada in the streets of Edinburgh.

DemonBrew

Since his parting of the ways with the Goth at Prestonpans, Dave Whyte has been looking at getting his own premises with increased space and bigger brewing equipment. In the interim he'll be looking to brew at another brewery and discussions are under way, the aim being to keep the DemonBrew name in the marketplace. Progress has been slow because Dave has been unwell and in hospital but is now slowly recovering. Best wishes for better news soon from POV!

Elixir

Elixir Brew Co. is a collaboration between avid Aussie home brewer Ben Bullen and Barry Robertson, the manager of Cloisters Bar. Since launching at the Stockbridge Tap in September 2012 with Benedictine Groove (a Scotch ale infused with Buckfast and tablet)

Elixir have released over 20 beers throughout the UK. First birthday celebrations were held in Cloisters in September; another regular outlet is the Vintage in Leith. Elixir say that they are always looking for new ingredients to make their beers unique and to complement their love of New World hops, with a focus on the best of Australian and New Zealand varieties. Elixir continue to brew at, and sometimes in association with, Alechemy at Livingston.

Goth brewhouse

The brewing equipment at the Goth, Prestonpans, still sits unused although the pub management are still looking for a new brewer to come in and restart producing house beers including the famous Gothenbourg Porter. In the meantime Stewart's beers are being sold in the bar.

Innis and Gunn

Although the company is based in Edinburgh, Innis and Gunn's beers continue to be brewed at Tennants' Wellpark Brewery in Glasgow. A much-anticipated cask 5.6% Toasted Oak IPA was produced for Wetherspoon's Beer Festival in October and was also on the pumps at Ryan's Bar (at least) during the recent West End Beer Festival. Following this venture the company will evaluate the beer's performance and debate whether or not to enter into the cask market longer term. Innis and Gunn were no doubt fascinated by the recent news that Tennants' owners C&C were going into partnership with Williams Bros to create a new 'craft beer brewery' close to the Wellpark site.

Knops

Knops Beer Co. has been concentrating on its core brands during the summer months and the busy Edinburgh Festival period. Knops has settled well into its new home at Archerfield and is looking forward to the Christmas chaos beginning! The company is supplying pubs in the Borders, Forth Valley, Glasgow and the West Coast as well as the

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All aspects of brewing consultancy if required

News of the Wort - 3

home turf of East Lothian and Edinburgh. Knops also enjoyed the great success of the first Archerfield Walled Garden Beer Festival in July at which its beers constituted the major part of the cask offering, and are looking forward to next year already. East Coast Pale (3.8%) has now been added to the core range; a number of other beers have been extra-dry-hopped for local customers such as the Nether Abbey Hotel. Knops is looking forward to expanding its bottled beer sales into big supermarket chains and is also keen to get cask Knops into Wetherspoon's pubs – watch this space!

Liquid Brewing

CAMRA member Ivor Ryndycz is currently seeking crowdfunding support to help establish a 12bbl brewhouse for Liquid Brewery Limited, based in Leith. Ivor, who hopes to be brewing commercially early in 2014, has popular blonde beers in mind for his first brews, to be launched initially in the pubs of Leith. He and his wife Alison already run a catering business and have converted a garage to house their pilot brewing kit.

Pilot Beers

Pilot Beer, based in Jane Street, also in Leith, has been launched by Patrick Jones and fellow Heriot-Watt brewing graduate Matt Johnson. Work has been continuing with the installation of brewing equipment, much of it from the defunct brewhouse at McCowan's, Fountainbridge, and the pair expect to have started brewing commercially by about mid-November. Choosing Leith has already proved beneficial, as Pilot will be working with neighbouring wholesaler Boot Liquor to help distribute Pilot Beer south of the Border. The first beer is likely to be 'Maple IPA'.

Scottish Borders Brewing

Scottish Borders Brewing have continued to market their core range of Foxy Blonde, Holy Cow, Dark Horse and Game Bird with enormous success, particularly in their home territory of the Borders. The 3.8% elderflower-infused Wild Harvest was also trialled in the summer. A notable milestone was passed in late September – SBB's 334th brew took total beer production past one million pints!

Stewart Brewing

Stewart Brewing have now moved at Loanhead and are fully settled in to their brand new purpose-built brewery. The new 50HL brewhouse is commissioned and brewing the usual regular beers but also some new beers, such as the coffee-infused oatmeal stout Yoga Chef and First World Problems, a 6.2% Belgian IPA (winner of The Southern's home brew competition). Interest from abroad is growing and Stewart is now exporting to Australia, Japan, Canada and Germany. With the growing capacity the team is expanding too, with a new Marketing Executive, Field Sales and Technical Brewer now in place. Stewart's will also be open for Brewery Tours soon

as well as a Brew-it-yourself facility and a Growler Fill Station. Finally, Radical Road won the award for the 'World's Best Bitter over 5%' at the World Beer Awards in September.

Tempest

With the success of Cobbles, CAMRA's Scotland and Northern Ireland Pub of the Year (Tempest's brewery tap) it's all go for Gavin Meiklejohn and the team. Gavin continues to work wonders from his cramped brewhouse and is continuing to look for new premises. The idea will be not only to have much more room for brewing equipment (a 20 barrel brewery) but also to consider installing a shop and featuring brewery tours. One possible location is at Tweedbank near Galashiels, which will be the southern terminus of the new Borders Railway due to open in 2015. Once up and running – hopefully sometime in the New Year – the focus will be on re-branding, establishing a core range of beers and bringing bottling in-house.

Thistly Cross

Thistly Cross's CAMRA-approved 7.4% cider Jaggy Thistle was very successful at the Scottish Real Ale Festival at the Corn Exchange, Edinburgh, but is not so far widely available in pubs.

Top Out

Top Out Brewing Company started brewing in Loanhead, not far from Stewart's premises, in early summer this year. Founders Moo and Michael have established a core range of three beers – 4% Staple Pale Ale, 5.6% Smoked Porter and 8.9% Belgian-style Dark Abbey. Production is mainly concentrated on bottles, which have been in high demand, but cask versions were launched at the Scottish Real Ale Festival and also in Edinburgh at Cloisters. The labeling draws its inspiration from OS maps of mountain peaks, 'Top Out' also being a mountaineering phrase.

Traquair

Traquair's cask beers Stuart Ale and Bear Ale (each in season) continue to feature permanently at the nearby Traquair Arms in Innerleithen. Traquair has been keen to maximize the export potential of its bottled beers and recently took part in a sales drive in Chicago as part of an effort to increase sales in the US.

New and occasional brewers

Don't be surprised to find beer from the likes of Alpha Project, Still Brew, Porty Brewing and Natural Selection in your local bar in 2014. These are, respectively, the Hanging Bat's in-house brewery project, a new 'house brewery' name, a local Portobello initiative and the annual Heriot Watt brewing students' collaboration. If you come across these or any others why not tell 'Pints of View', so that this regular column can continue to publish the very latest brewery news?

Europe wide microbreweries..

At the beginning of November this year there were more than 430 microbreweries and other small breweries in Italy. By the same period there were above 90 in Denmark and more than 40 in Sweden. After a slow start Poland is catching up with a total of 27.

Many congratulations from CAMRA Edinburgh & South East Scotland to the Jolly Judge, James Court, Edinburgh. Cider Pub of the Year 2013

Real cider and perry
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Cask and Barrel (Southside)

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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 countryside, 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

P is for Peebles..

Our branch area has towns and villages dotted around it. What better way of finding out where to drink and what the surroundings are like by indulging in some Alphabet Geography. Each issue we select a letter from the alphabet and visit a place that begins with that letter. First up, the letter 'P' which in this case stands for Peebles.



Peebles - a douce town in the Borders, perhaps? Certainly the High Street still has a busy appearance, with independent shops and other small businesses sadly lacking in other parts of our branch areas. The official name of the town may seem a bit OTT - the Royal and Ancient Burgh of Peebles - but the official slogan of the burgh sends out a different message which is "Peebles for Pleasure". Outdoor activities are at the heart of this slogan with the highly successful Glentress Mountain Biking Centre near at hand. So, what are the opportunities for the discerning real beer drinker?

In our recently published 4th edition of our local beer guide, six pubs in the town are listed as selling real ale, and it is certainly possible to visit all six in the same day, as all of them are on, or very close to, the High Street. It is possible that if your intention is to sample all the pubs in one outing you will have arrived by public transport. So we will start out short walk from the main bus terminal in the High Street, close to the post office.

Walking along the side of the street closest to the river, our first stopping off point is the **County Hotel**. The main bar is a good size and has a number of more intimate spaces leading off it. The County is of course a hotel and restaurant and so there is an appropriate emphasis on food. Usually three cask beers are available. Our next port of call is also a hotel, the **Tontine**. The bar is snug and cosy. The beer is usually from the Broughton Brewery, so the establishment is helping to support a local brewery.

Leaving the Tontine, and walking further down towards the end of the street, beware of anyone with you obsessed with shoes, as you have to pass a fine Rogerson's shoe shop. At the end of the street you are in Portbrae, which as its name implies, leads to the bridge over the Tweed. It is here that you find the runner-up to the Borders Pub of the Year 2013, namely the **Bridge Inn**. This is a single room, very welcoming pub which usually has four real ales on sale.

You will now realise that your itinerary has been carefully planned because if you turn left coming out of the Bridge and head out around the curve of the road you will find yourself in the Old Town. On the left hand side is the **Neidpath Inn**. This pub has two separate bars, the bar itself being 'L' shaped. One cask beer is usually on sale.

You can now retrace your steps, keeping to the north side of the street. This brings you back into the High Street. Some distance along the street is the **Crown Hotel**, with a comfortable public bar on the right. This is a welcoming pub but just be aware that real ale is not always sold in the winter. There is a fine restaurant at the rear.

When you leave the Crown and head towards the last establishment on the list, you will find it difficult to walk past one of the great institutions of shopping in Peebles - Forsyth's - without ending up with a bag full of pies, or pastries. After all, you may have a long journey home ahead of you, even if you have fortified yourself further at the **Green Tree Hotel**, just off the High Street in Eastgate. This is the last outlet on our list, with a bar, lounge and restaurant. Coming out of this hotel you will find yourself almost opposite where you started.



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BLACK

BREWERS OF DISTINCTION
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Bite Review

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A Patriotic Feast

It's been said many times but I make no apology for repetition, Scotland has arguably the best natural larder in the world. The produce we harvest from the land and the sea is peerless. And to gild the lily we have the skill necessary to transform that produce into some very tasty creations be it at the hands of the butcher, the baker or the beer-maker.

Take Stornoway Black pudding for example. In May of this year it was awarded protected status by the European commission thus securing its provenance and the recipe. It is a phenomenally good ingredient and it is a source of distress to me that my partner in crime, Mr Bite, doesn't 'get' black pudding.

Luckily, the chefs at gastropub pub Teuchters Landing in Leith do get it and they have applied their skill to presenting Stornoway black pudding along with lots of other tasty Scottish ingredients in some wonderful dishes.

Cue the pork and Stornoway black pudding meatballs, with caramelised onion and balsamic gravy (small £4.95, large £7.95). I chose this from the Teuchters 'Mug Menu' designed to accompany a pint, possibly whilst standing at the bar and comprises selections which sit somewhere between a bar snack and a full blown meal.

I knew instinctively that moist pork and well seasoned pudding in this 'Mug of Balls' would marry well and the best man had to be a Sneaky Wee Orkney Stout from the Swannay Brewery (4.2%). I was spot on, the meatballs were lean and tasty and the caramelised notes in the beer harmonised with the sweet onion gravy.

Mr Bite had chosen the Haggis Stovies, (£4.95, large £7.95) along with both a Jarl and a Knops East Coast Pale (both 3.8%). The zingy lemony notes of the former

really complemented the earthy root veg in the stovies and I preferred it to the Knops but Mr Bite fought the Knops corner saying that the toffee and caramel sweetness liked the spicy haggis.

A mug of Brewster tattie chips (£3.50, £4.95) with ketchup, mayo and chippy sauce were also enjoyed and Crieff oatcakes, long and ideal for dunking, were served with the mugs which come in half and pint size portions. Apparently a mug of Mac 'n' Cheese (£4.95, £6.95) is the bestseller and I noted that a mug of Fish Curry (£4.95, £7.95) would have gone very well with the Jarl.

The Mug Menu also includes dessert options and a toothsome portion of Marshmallows with Hot Chocolate Dipping Sauce (£2.95, 4.50) would have been just the ticket with the coffee and bitter chocolate elements of the Sneaky Wee Orkney Stout.

Of course the stout will also complement perfectly some creamy Loch Creran oysters which will be in full seasonal swing by the time you read this. Teuchters are sure to have plenty as they obviously make it their business to source the very best of all produce.

Sitting in front of the woodburner on this particular Autumn evening though, we decided to share an all Scottish Cheese Slate comprising Morangie Brie, Dunsyre Blue, Gruth Dhu, Drumloch Cheddar and Campbeltown Smoked Applewood (£10.95) with artisan oatcakes, crackers and quince (£7.95, £10.95 to share).

We had William Bros Ceilidh lager alongside the cheese which didn't really work although this is no reflection on the beer.

It is a very good lager and we had just selected badly in terms of food and beer tasting. Perhaps we were blinded by choice. Teuchters has plenty of taps and can be relied upon for real ales, craft ales and lagers. Apparently the Innis and Gunn draft lager is as popular as the mac 'n' cheese mug and I again imagine, another good match.

Sharon Wilson

Editor Bite Magazine

All things food & drink in and around Edinburgh

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Mercat boost for Whitecraig



In glorious late September sunshine - now a fading memory - the **Mercat Grill**, Whitecraig (located between Musselburgh and Dalkeith) was officially opened amidst large crowds. Owner Graham Blaikie has completely refurbished the previously ill-starred Dolphin Inn.

CAMRA members from Mid and East Lothian joined in the day's festivities, which also included fundraising for the CLIC Sargent charity, and enjoyed the Stewart Pentland IPA being served on handpump.

Graham, who also owns the Mercat at Haymarket in Edinburgh, said: "we have big plans for the Mercat Grill and want to turn it into an award-winning gastropub". Substantial further expansion is planned over the next five years, which should provide important employment opportunities in this former mining village.

Pat Hanson



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