



PINTS OF VIEW

The CAMRA Magazine for Edinburgh and South-East Scotland

The most real ale pubs ever!

For the first time since CAMRA Edinburgh & South East Scotland was formed in 1975, there are close to four hundred cask beer outlets within the branch area. This was confirmed after the latest list gathered by the branch's Pubs Information Group had been added to our web site's Pub Finder database.

Where are all these new outlets for cask beer? The answer is easy to provide - within the City of Edinburgh. In the Lothians, matters have remained stable, with only the Borders losing out, suffering from an effect common in other such parts of the UK - the closure of rural inns and hotels. Even so, there is news of new developments in at least one Border town.

What is worth celebrating is that the talk is of gains at all. As readers will well know, the last few years have seen an alarming decline in the total number of pubs in the UK, though there is evidence that real ale outlets have been far less involved in this downturn, and in many areas have been bucking this trend, as can be seen by our own figures.

Do these new outlets have anything in common, apart from selling real ale? The answer is simple - very little in their nature. They vary from modern urban bars to village inns. Some of them are new venues. Others are either taking on cask beer for the first time or re-introducing the product. This very variety highlights the fact that real ale drinkers do not fit into any kind of one size fits all category. They are as varied as the outlets themselves. That is surely good news for the future of real ale.

Seeing is believing

If you were reading this magazine cover the first time it appeared in a pub near you, then you are either older than you think or you were an example of seriously underage drinking. This was what our very first edition of Pints of View looked like when it appeared in September 1983. Issue No. 1 consisted of just four pages. The circulation was set at 2000 copies, and, like now, the magazine was FREE.

That first issue included a list of presumed new outlets for real ale within the branch area. Readers of the magazine were asked for comments concerning the list, especially regarding accuracy or quality of beer. In those days readers would have been



expected to write in or telephone their comments, or raise them in person at a branch meeting - definitely no email then.

The first POV was nothing if not wide ranging. The contents included an introduction to the history of

brewing, a prices watchdog, pub preservation and two beer walks, one in the Southside of Edinburgh and the other in Peebles. There was also a description of something called Scotland's Big Four - the four largest brewery groups in Scotland at the time. While Tennent Caledonian is still with us, Grand Metropolitan in the guise of Drybrough's is long gone, as is Allied more recently, and Scottish & Newcastle has turned itself into a property company. In this case, the past truly is a foreign country.

In this issue

All the Pub and Brewery News
'H' is for Haddington
Behind the Scenes
Cumberland Bar Bite review
CAMRA Campaigning
And much more....



Scottish Real Ale Festival

10 - 13 July 2014
Corn Exchange
Edinburgh

How to get there - page 19

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

Editor

Roger Preece
28 Namur Road
Penicuik
Midlothian
EH26 0LL
poveditor@edinburghcamra.org.uk

Advertising Manager

Charles Johnston
17a Clarendon Crescent
Edinburgh EH4 1PU
advertising@edinburghcamra.org.uk

Branch membership secretary

Mike Just
memsec@edinburghcamra.org.uk

Branch secretary

Jim Darroch
secretary@edinburghcamra.org.uk

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Trading Standards Officers

Borders
St Dunstons, High Street, Melrose, TD6 9RU
01896 823924

East Lothian
Council Offices, Court Street, Haddington
01620 827365

West Lothian
Almondvale Boulevard, Livingston
01506 776410

Edinburgh
Chesser House, 500 Gorgie Road, Edinburgh
0131 529 3030

Midlothian
8 Lothian Road, Dalkeith, Midlothian
0131 270 7500

Editorial

In the last Pints of View (POV) we introduced a new look for the magazine. So far comments have been largely positive so we are happy to continue in the same direction. For this edition any changes are mainly cosmetic. This is also a 28 page edition, as it needs to be, given the volume of articles we have received.

For some time this magazine has appeared just twice a year. Many CAMRA branches produce free magazines such as ours, aimed at a similar widespread readership. A large number of these publications appear quarterly and most of them are in the smaller A5 size - so, smaller pages, but more of them. The ultimate CAMRA magazine publication is the Nottingham Drinker, which not only comes out 6 times a year, but is also in the same A4 size as our own magazine. No, we do not know how they manage it either!

In this issue there are more than five pages dedicated to pub and brewery news. This is a large amount of information for the small team dealing with it. More importantly, it is a lot for you, our readers, to absorb. Since Issue No. 1 in 1983 it has also been one of the main purposes of POV to provide much more than listings of pubs. We have always tried to cover a wide range of subjects, as is hopefully obvious in this issue.

Put simply, it has become obvious to the team producing this magazine that it needs to appear more frequently, ideally four times a year. There is also a question about the physical size of Pints of View. Should it continue as it is or become smaller, and perhaps more convenient? Some favour the larger size, believing it to be easy to read. The magazine also carries a lot of advertising, for which, of course, we are very grateful. Perhaps our advertisers have views on the subject? Comments, please, to our contacts on this page, or have your say at one of our meetings.

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

CAMRA CALLING - the branch newsletter



Branch activities

By the time you get to read this section, branch members will have attended three sets of Two or Three Pub socials. Pubs visited so far include:-

Jeremiah's Taproom, Theatre Royal Bar, Lloyd's No. 1, the Hanging Bat and the Blue Blazer - all in central Edinburgh and for June, in Leith at the **Roseleaf, the Malt & Hops and Teuchter's Landing**.

The April branch meeting was at a venue not used for some time, on the coast in the north of Edinburgh at the **Old Chain Pier**. The May meeting had a requirement for a large separate room as it was the branch Annual General Meeting. Therefore it was at the **Volunteer Arms (Stags)** in Musselburgh.

To give the new branch committee time to get to grips with matters administrative and to ensure that activities take place throughout the branch area, the June meeting is a branch social on Saturday June 21 at Peebles and Innerleithen. Details of all branch meetings are on the branch web site.

CAMRA's anniversaries

CAMRA is an organisation strong on anniversaries. Apart from being yet further occasions to get together to talk and drink real ale, some of the longer standing members are still surprised that the Campaign they joined at some time or other in the past is not just still going strong, but is in fact larger than ever. Perhaps a regular but steady intake of cask beer has beneficial effects?

CAMRA Scotland's anniversaries kick off this autumn as it will be the 40th anniversary of the beginning of CAMRA activities in this country. A meeting will take place on Saturday, September 13 at **Calum's** in Johnstone, the pub closest to the now disappeared venue where it all started.

A booklet is also being produced full of anecdotes and memories - accurate it is hoped - of the early days. The Edinburgh & South East Scotland branch's festivities will be during the following year. It is hoped to visit all the pubs in the 1975 Good Beer Guide that are still going strong, but can it be done in one day?

Below are the GBG 1975 entries for our branch area. Thanks to *Paula* and *Ted Sharp* for supplying the information from their treasured copy of that year's publication. Some of the venues cannot be visited because, like the Old Howgate Inn, they no longer exist. Others continue under a different name or do not currently sell cask beer. If you have any particular information about any of these outlets, please let us know.

1975 Good Beer Guide list

Lothians & the Borders

Balerno - Grey Horse	Belhaven - Mason's Arms
Coldstream - Red Lion	Dirlerton - Castle
Dunbar - Eagle	Haddington - Victoria
Kirk Yetholm - White Swan	
West Barns - West Barns	Wester Howgate - Old Howgate
Whitburn, Cross Tavern (then in branch area)	

City of Edinburgh

Athletic Arms (Diggers)	J B Bennet's (Leven St)
Bennet's (Maxwell St),	Braid Hills Hotel (Buckstone)
Cafe Royal	Central Bar (Leith)
Piershill Tavern (now Porter's Bar).	

Two of the above entries were later deleted from the Guide but the reasons are unknown.

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AVENUE

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Fyne Ales - Main sponsor of SRAF 2014 and the Festival programme



Beautifully situated at the top of Loch Fyne, the brewery was set up in 2001 in the traditional farm buildings at Achadunan, Cairndow. A long list of awards won by the brewery include Champion Beer of Scotland in 2013 for Jarl.

Stewart Brewing sponsors the Festival glasses



Stewart Brewing has operated from Loanhead just outside the Edinburgh city bypass since 2004. Now a major player in the Scottish brewing scene, in 2013 it moved to a new purpose-built brewery with 30 barrel brewhouse.

Harviestoun sponsors the staff polo shirts



Harviestoun started in a barn in Dollar in 1985 with a 5-barrel brew plant but now operate in a state-of-the-art 60-barrel brewery in Alva. Their many awards over the years include Champion Beer of Britain in 2003 for Bitter & Twisted.

Sulwath Brewers sponsors the staff T-shirts



Established in 1996, Scotland's most southerly brewery is now located in the main street in Castle Douglas and has a visitor centre which makes a popular brewery tap. Black Galloway won silver at the 2010 National Winter Ales Festival.

Black Wolf Brewery sponsors the Trade, Press and Thursday session



Formerly trading as Traditional Scottish Ales, Black Wolf Brewery is part of VC2 Brands, whose portfolio includes the iconic Stiffy's Shots. 1488 Whisky Ale won the Scottish Food and Drink Excellence Awards in 2006.

Houston Brewery sponsors the Friday session



Established in 1997, the brewery is attached to the Fox and Hounds pub and restaurant in the Renfrewshire village of Houston. Among other awards won, Peter's Well was Champion Best Bitter of Britain in 2010.

Wetherspoon sponsors the Saturday session



Founded by Tim Martin as a single pub in 1979, Wetherspoon now own around 900 outlets with over 60 in Scotland. The chain champions cask ale, low prices and long opening hours and has regular festivals with specially brewed, unique beers.

Ayr Brewing Company sponsors the Sunday session



The Ayr Brewing Company's 5-barrel plant is located in the heart of Rabbe Burns' home town next to the Glen Park Hotel where their four regular beers can be enjoyed. Their Rabbe's Porter won CAMRA's Champion Porter of Scotland in 2012.

Strathaven Ales sponsors the beer cooling system



Strathaven Ales is a 10-barrel brewery in a converted 17th century flour mill on the banks of the River Avon close to the South Lanarkshire market town of Strathaven. The stone clad copper brewing kettle gives the beers their unique flavours.

Cairngorm Brewery Company sponsors the Festival website



The Cairngorm Brewery Company, established in 2001, is situated in Aviemore within the Cairngorms National Park. Traditional Scottish recipes sit alongside more contemporary brews with Black Gold and Trade Winds winning many awards.

Isle of Skye Brewing Co. sponsors the Festival stewards



Established in 1995 at Uig in the north of the island, the brewery was expanded to a 20-barrel plant in 2004. Amongst many awards, the brewery won Champion Beer of Scotland in 2011 for Cuillin Beast. The beers have been given a new look with a recent rebranding.

Loch Ness Brewery sponsors the CAMRA Membership stand



On the shores of Loch Ness at Drumnadrochit, the brewery started production in 2011 in a two-barrel plant in the grounds of the Benleiva Hotel, a long-time stalwart supporter of real ale. The brewery soon expanded in 2012 to nearby premises with an 8-barrel plant.

Tempest Brewing Company sponsors the CAMRA Products stand



Tempest was set up in 2010 by Gavin Meiklejohn, brewer and co-proprietor of The Cobbles in Kelso, which is also the brewery tap. Gavin's focus is on using bold flavours and ingredients to produce interesting styles based on classic and New World beers.

Broughton Ales sponsors the Festival Competition



Founded in a wee town near Biggar in 1979, Broughton Ales was one of the very first microbreweries and soon established its flagship brand Greenmantle Ale. The history and traditions of their home in the Scottish Borders is portrayed through their beer names.

Waulkmill Cider sponsors the Cider Bar



Established in 2010 at Langholm, Waulkmill Cider is one of the few traditional cider producers in Scotland. Their Muckle Toon Rosie cider and perry is made exclusively from local fruit grown in Dumfries and Galloway.

Caledonian sponsors the Festival Entertainment



Opened in 1969, 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.

COASTAL DRINKING (PART 2)

Thanks for all the feedback on Part 1 of this Coastal Crawl. The bus info will be kept to a minimum this time, on a day's outing from Burnmouth in the Borders (near the Border) right up the coast to Musselburgh. I used the same criterion for "coastal" that the Good Beer Guide (GBG) uses for stations and therefore looked for pubs within half a mile of the high water mark. If there were two or more equidistant from the sea then I reserved the right to choose.

I had to change buses in East Linton, so took advantage of the fact that the **Crown and Kitchen** opened at its advertised time of 11am (if only that were true of all pubs) to try the Hook Norton Lion. The beer was in good condition, if a little cold, and was served to me by the cheery host Billy – the other beers today being Robinson's Dizzy Blonde and Timothy Taylor's Landlord. This is complemented neatly by the mainly Scottish beers served just round the corner at the **Linton**. Down the road a planning notice told of an application to turn the former **Drover's Inn** into a house. This was a sad loss when it closed and had also been the site of my very first pint when moving to Scotland in 1994!

My next bus took me all the way to Burnmouth, a small village only a few miles from Berwick-on-Tweed. Delays meant that I was 13 minutes down on my schedule when arriving at the **First and Last**. The ales on offer, both from Tempest as is the norm here, were Long White Cloud and



Cascadian Blonde, so I settled for a quick half of the former (delicious!) and chatted to Paul, the landlord (pictured left) He will again be helping with the organisation of the excellent, non-CAMRA,

Berwick Beer Festival in September. The pub has plenty of interesting photos round the walls, including a great one of the former Burnmouth station (closed in 1962). Like the **Redhall Cottage**, **Allanton Inn** and the **Craw Inn**, it also does accommodation.

The next bus was 15 minutes late! In Eyemouth I therefore sprinted down to the smart **Oblo Bar and Bistro** at the harbour, finished most of a half-pint of Jarl from the one pump, went to the loo, chatted to the staff and ran back to the bus stop in 10 minutes! Later in the year I would have



The 'Volly'

had my beer in the **Tavern**, which is close to the sea wall and beach, but their house real ale only appears in the summer.

My next stop was Dunbar and after a walk I arrived at the famous 'Volly', more formally

known as the **Volunteer**. On the handpumps here were Knops' East Coast Pale and Greene King IPA Reserve. At 5.4% the Reserve packed a mighty punch and it has to be said that this is one pub where the locals really appreciate strong beer – Kelham Island Pale Rider is a perennial best-seller. The bar was busy, but I had time to sit and appreciate GK's finest and to check out the interesting collection of old photos on the walls. There is a separate dining room upstairs. Dunbar has four real ale pubs (five in summer months) and they're well spread out – it's over two miles from the **Pine Marten** on the A1 to the **Rocks** by the cliff tops.

Another short bus ride down the road took me to Belhaven, originally a separate village but now more of a suburb of the

rapidly expanding town of Dunbar, with great walks across Belhaven Bay and round Seafield Pond. The **Masons Arms** on the main road provided a glass of Knops'



Musselburgh Broke; this reddish-brown beer has come into its own since Knops moved to their new brewery at Archerfield. Disappointingly, the small locals' bar had only the one beer on handpump and nothing on cask from the adjacent Belhaven brewery.

So back I went to North Berwick. There is only one pub on Forth St, the road nearest to the sea at North Berwick, and it is the **Auld Hoose**. The pub was packed on the first decent weekend of the year and licensee Craig has recently introduced a second handpump. I chose Cairngorm Trade Winds (these days not quite the beer it used to be); Inveralmond Ossian was on the other pump. Food is now available on Fridays and Saturdays (also Sunday Brunch). For many years this pub was our local and, although there have been a few other changes, some features, such as the large whisky casks above the gantry, have remained unaltered.

Once on the road again I ignored the attractions of the pubs in Dirleton (the **Castle Inn** and the **Walled Garden** – good as they are, the sea was too far away) and got off the bus at Gullane for the **Golf Inn**. This pub, restaurant and hotel was reopened quite recently by Derek Johnstone (with Nikki French) and includes a small but extremely pleasant modernised bar which is very popular with golfers. The single handpump serves Greene King IPA so I took a half pint of this pretty tasty beer. I crossed the road near to the **Old Clubhouse** and travelled on to Aberlady, where two pubs are equidistant from the sea.

My choice was Donald's Bar Bistro at the **Kilspindie House Hotel**; real ale is also available at the **Old Aberlady Inn** along the street. Donald's is another bar serving the very local Knops beer, with both East Coast Pale and Musselburgh Broke featuring on handpump. I went for the East Coast Pale, which was a refreshing pint, and chatted to owner Malcolm Duck. I spotted that in a couple of weeks'

COASTAL DRINKING (PART 2)

time the notable covers band Highway Jones were going to be playing the Kilspindie – their performances always used to be one of the highlights of the sorely-missed **Nether Abbey Hotel** beer festivals in North Berwick. After a brisk walk from the Meadowmill roundabout, between Cockenzie and Tranent via the defunct power station at



Cockenzie I pushed my way into the heaving but friendly public bar at the **Thortree Inn** (left), located on the back road that winds along to Port Seton harbour. This is one of the few pubs on the Firth of Forth that's right

next to the water's edge, with great views across to Fife from the lounge bar. The Stewart's Edinburgh Gold was very welcome after the walk; sensibly handpumps are now located in both bars. Another excellent locals' pub with occasional live music.

Next, to the iconic **Prestoungrange Gothenburg**. It is great that brewing has started up again here, with another new, for me, brew on the bar – Fowler's Wheat IPA (4.2%). This was appearing alongside the revived Gothenburg

Porter, which is now being brewed at an impressive 5% as opposed to 4.4% in its previous incarnation. The bar staff were keen to hear my views on the new beer. The award-winning interior is full of interesting nooks and crannies and lovely green tiling as well as featuring a window into the brewhouse.

In Part 1 of this comprehensive coastal crawl I had made a final unscheduled visit to **Staggs**, Musselburgh. This time I determined that as it was marginally closer to the sea than **Mrs Forman's** and the **Levenhall Arms**, it would be a planned visit. As usual Staggs did not disappoint, with Nigel and his team providing Oakham Bishop's Farewell, Green Devil IPA and JHB on the taps as well as Fyne Ales Avalanche, Highland Island Hopping and Stewart Cauld Reekie. I tried the first two Oakham beers listed and they were excellent, although not quite beating the Tempest Long White Cloud for my beer of the day. Sensibly I only had a half of the Green Devil IPA, at 6%, before the long bus trip home!

So that was the end of my comprehensive survey, in two parts, of coastal drinking from South Queensferry right down to Burnmouth. One or two decent pubs had to be left out, but overall I hope that everyone can see now that there's plenty on offer pub-wise for the real ale drinker in our Branch area near estuary and seaside. Where to next?

Pat Hanson

CAMRA FACTS - saying 'Cheers!' in Japanese is 'kanpai!', in German 'prost!', in Finnish 'kippis!', in Spanish 'Salud!', in Polish 'na zdrowie!', in Welsh 'iechyd da!', in Danish 'skål', in Greek 'lams!', and, of course, in Gaelic 'sláinte'

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CAMRA is still campaigning

Last year CAMRA put a lot of effort into the campaign to scrap the (hated) Beer Duty Escalator, a campaign that was so successful that, not only was the escalator scrapped, but a penny was taken off of beer duty. This year we aimed for a freeze in beer duty – a bit less ambitious perhaps, but something that was eminently winnable. Well, as you know, the Chancellor wrong footed us again, but in a very good way, when he lopped another penny off of beer duty. Many people wonder what the point was as they haven't seen the price of a pint go down, indeed it has gone up. However, what shouldn't be forgotten is that we would be paying another 20 pence a pint in duty and VAT if beer duty had kept pace with inflation, bring the £4.00 pint in Edinburgh ever closer, notwithstanding that some rip off merchants in Edinburgh are already doing just that – you know who you are.

I wrote in the Winter issue about putting pressure on the Business, Innovations and Skills Minister, Vince Cable, to introduce statutory codes for pub owning companies and I am hopeful that an announcement will be made on legislation in the Queen's Speech in June. I certainly made that point in a private conversation with the secretary of state at CAMRA's annual Westminster reception in February. Whilst he was somewhat non-committal, as you would expect from such a senior minister and wily politician, there were signs that he knows we are right and the frantic lobbying of one of his ministerial team by someone on the side of the pubcos backs that up. We just

need to win this one once to ensure that hard pressed tenants of the large pub owning companies get the opportunity to unleash their inner entrepreneur without their landlord clawing back every penny they make in the form of higher rents and beer prices.

With the beer duty cut and the hoped for pubco statutory regulation we can only hope that it goes some way to redressing the disparity between on trade prices, where most of the publican's income comes from the beer they sell, and off trade prices, where supermarkets absorb price increases and adopt the immoral practice of using a controlled substance as a loss leader to drive footfall in their stores. Thirty years ago, beer in the pub cost about three times as much as it did in the off trade and now that differential is six times. These reforms should lessen the differential between the on and off trade and, hopefully, get more people drinking in the relaxed atmosphere of their local pub, rather than on the sofa at home, alone or on a park bench. Pie in the sky? Perhaps, but that is also what I was told when I suggested a petition to scrap the beer duty escalator and it is also what CAMRA's founders were told over forty years ago when they started the battle to regain our national drink. Tilting at windmills is what CAMRA was set up to do because sometimes, just sometimes, it works.

Colin Valentine
CAMRA National Chairman

CAMRA fact

The forerunner of the Great British Beer Festival (GBBF) was the Covent Garden Beer Festival held in London, 9 - 13 September, 1975. The first GBBF was at Alexandra Palace, also in London, in 1977.

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**GOOD
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Starting in the south side of Edinburgh and just near the Forrest Road triangle, **Bristo Bar and Kitchen** (formerly the Assembly) has installed two handpumps, usually featuring Belhaven IPA and a guest beer. In Potterrow the **Potting Shed** was the only Scottish bar in the finals of the Publican/Morning Advertiser 2014 Awards 'best new Pub/Bar' category. Just round the corner there are exciting developments next to the **Peartree**, where Caledonian Heritable are opening a brewpub, **Usher's of Edinburgh**, in the basement of 32 West Nicholson Street.

In Buccleuch Street the **Meadow Bar** has closed again, but across the road the **Dagda Bar** continues to sell four rotating guest beers of the highest quality. Over the Meadows traffic lights the **Royal Dick** in the Summerhall complex will be gearing up for another festival season. Two ales from Barney's on-site brewery can be found on



The Scotch Hop

handpump. On Causewayside there are no less than two new real ale outlets: **Drouthy Neebors** has Greene King IPA on two handpumps (special price offer £1.99) Down from the Art Deco garage the **Scotch Hop** has appeared. The landlord Kenny West

(formerly of **Harry's Bar**) is selling three cask ales on handpump (with super Wells/Dogfish DNA on our visit) and is very keen to welcome real ale drinkers to the pub. We'll survey the pubs further south in more detail in the next POV.

In South Clerk Street itself Maclay Inns' impressive new project **Clerk's Bar** opened in March. It has three handpumps and usually features Stewart Pentland IPA as a regular. Already brewers as diverse as BrewDog and Stewart have featured in sampling evenings at the pub. With the **Cask and Barrel (Southside)**, **Abbey**, **Reverie** and **Southern** close by, this area is fast becoming a beer-lover's destination of note.

Heading back into town the former (McEwan's) Ale House has been transformed into **McSorley's** by Star Pubs and Bars in partnership with Edinburgh-based I@G Events. Three handpumps are in use and there is live music seven days a week. On the east side of the main road refurbishment is the key. Maclay Inns have done up the **Southsider**, and it now has Harviestoun's Bitter and Twisted as a regular, with several guests. The **Royal Oak** has also been refurbished, with the main changes being to the toilet



and lounge areas. The bar offers three real ales, one of which is often from Cairngorm.

Out past Mortonhall the long term future of the **Stable Bar** could be uncertain. This GBG-listed pub currently has a temporary

management team in place following the retirement of its long term landlord. Finally, **Crofter's** in Sighthill has a 'Cask Ale' sign outside and will be visited shortly.

In the centre of Edinburgh it is rumoured that the Isle of Skye brewery may invest in the **Gordon Arms** and **Rose and Crown** (Rose Street) and **Maggie Dickson's** (Grassmarket). The latter pub has recently become a new real ale outlet, with a single handpump serving Deuchars IPA or an alternative. Back in Rose Street the **Amber Rose** on the corner of Castle Street is still shut following a fire. Further along the **Kenilworth** displayed a fine range of guest beers during Nicholson's recent Beer Festival.

Over at Cockburn Street, Caledonian Flying Scotsman has reappeared at the **Arcade Bar**. On the other side of the road the **Scotsman's Lounge** has a selection from Caledonian and there is a good range of up to six ales at the **Malt Shovel** (with CAMRA discount).

On the Royal Mile the **Ensign Ewart** has been up for sale. In James Close the **Jolly Judge** was due to be running one of its cider festivals soon after we went to press, with real cider from up to six producers. At the crossroads the busy **Deacon Brodie's Tavern** has had an elegant refurbishment and also provided an excellent selection of guest ales in the Nicholson's beerfest, with the number of handpumps now being increased to seven.

Further down the Royal Mile, the **Tollbooth Tavern** and the **Kilderkin** are dog friendly, as now is **No 1 High St**, the latter having up to six Scottish ales on display, whilst across the road at the **World's End** four Belhaven real ales featured recently. In Market St the **Doric** has replaced all the Aitken founts with handpumps whilst **Jake's Place** has resumed selling cask beer.

The Edinburgh New Town area has seen a few changes. **Panda and Sons** has opened on Queen Street and has been reported as selling a real ale. The Standard on Howe Street relaunched as **Mother's** in February, presumably still selling real ale. The **Jekyll and Hyde** on Hanover Street seems to have brought its single handpump into use recently. Not far away we find the **Queen's Arms** in Frederick Street – which may be featuring Eden Brewery's beers from St Andrew's.

The **Jam House** is now selling Deuchars IPA, but has limited opening hours. No such problem at **Mather's** on Broughton Street, which has had an excellent and much-needed refurbishment and is also dog-friendly in the bar area. Robinson's Trooper was in good form recently.

Finally, there is a new basement bar on Picardy Place called **Beer and Skittles**, but regrettably no real ale on tap. For the very last word (in toilets) though we have to hand it to the **Alexander Graham Bell** on George Street; their toilets were awarded a platinum-standard rating at the Loo of the Year Awards 2013 (and the beer's pretty good too!).

In the north of Edinburgh the main 'new pub' news has been the reopening of the Raeburn House Hotel on Raeburn Place, Stockbridge. The new hotel bar, **The Raeburn**, has three handpumps and should not be confused with the **Raeburn Bar** round the corner in Dean St. Knops' Musselburgh Broke and Fyne Ales' Jarl were a couple of the early guest beers to go on sale in March.

Directly opposite, the **Scran and Scallie** has installed a third handpump for guest beers (such as Williams 80/-) and well done to the pub for winning 'UK Gastro Pub Newcomer of the Year 2014' in January!

Down in Leith we find the **Roseleaf**, the **King's Wark**, **Bond No 9** and **Vintage**, which all made it into 'List' magazine's 'Pubs and Bars' hit list for 2014/5, recently announced. The Vintage now has a dedicated tap for one of the Pilot beers brewed locally in Leith.

CITY ALE TALES - 2

Back in November the **Flying Dog** opened on the site of the former Trafalgar Bar in Henderson Street. It has three real ales served from taps on the back wall in the modern fashion. The menu specialises in hot dogs of various kinds, hence the name. A month later the **Lioness of Leith** opened in Duke Street and has quickly gained a good reputation for beer, food and general fun and games. Three handpumps are used and there's usually at least one beer from Barney's on tap. While in the area remember also the **Persevere** at the bottom of Easter Road. It continues to set a high standard as a comfortable locals' bar (with interesting cask beers), without going overboard on food at the expense of drinkers.



Inside the Orchard

Close to the Water of Leith and Botanic Gardens the **Orchard Bar** usually offers three cask ales. Good food is also on offer. The pub was built

in 1903 as the Northern Bar and was remodeled in 1995.

In the east and south-east of Edinburgh, March saw the reopening of the former Forester's Arms in Portobello as the **Guild of Foresters**. The former heritage features have been replaced by a smart new layout with a number of distinct areas and four handpumps. Some good quality food is also on offer and overall this is a fine addition to the Portobello real ale scene. Just over the road the **Three Monkeys** has two handpumps offering Fyne Ales, Tempest, Stewart, Cromarty, Alechemy, etc. The **ESPY** and the **Skylark** complete the Portobello real ale scene.

There is a shortage of real ale pubs in the eastern part of Edinburgh, though the **Safari Lounge** and the **Regent** will normally provide a reliable selection of about six ales between them (and real cider at the Regent); the **Artisan** is just over the road. After that we have the **Radical Road** (Willowbrae) and the **Ellwyn Hotel** (Moira Terrace) before we arrive at Portobello. To the southeast is the **Sheep Heid Inn** which still retains its rare skittle alley after a sensitive refurbishment last year.

We now head west from Princes Street. The bar at the **Murrayfield Hotel** was mentioned briefly in the last POV and the **Bothy Restaurant and Drinkery** does serve real ale, including a house beer. At Haymarket, Belhaven Pubs have opened **Platform 5**. This bar is serving four cask beers on handpumps and a range of 'craft keg'. The name is due to the fact that Haymarket station's platforms are numbered from 0 to 4.

Close by the station **Ryrie's** has received a substantial refurbishment from Punch Taverns and serves a good range of real ales on four handpumps. Out on the northwestern edge of Edinburgh the former **Brig** at Cramond has reopened as a **Miller and Carter** steakhouse - 2 real ales currently available.

In the West End **Whigham Wine Cellars** are expected to install a fourth handpump. **Indigo Yard** has had another refurbishment and is emphasising 'craft beer' in its publicity. As far as we know it still sells Deuchars IPA and a guest beer.

Finally, out west, **Winston's Lounge** in Corstorphine has 'Meet the Brewer/Tap Takeover' sessions, including appearances by Knops, Tryst, Alechemy and others. Together with the **Corstorphine Inn** and the **White Lady** three

different but interesting choices are available for the local real ale drinker.

We now turn to 'the rest' – which includes Lothian Road, Fountainbridge, Morningside and the areas close by, for example Gorgie Road. In Gorgie Road is **Pryde's**, which opened recently (under the same management as the Raeburn Bar, Dean St). This has been turned into a smart, family-friendly pub with three handpumps. There is a raised area for weekend live music and food is served. This is good news for Gorgie Road!

Also new, up in Lothian Road, is **Moriarty Bar**. There's usually Deuchars IPA and another beer, on handpump. This bar is on the same block as the **Hanging Bat**, which continues to run imaginative 'Meet the Brewer and Tap Takeover' events. Further down Lothian Road the former **Picture House** live music venue has been earmarked for a new JD Wetherspoon bar. As yet no new name or opening date have been announced.

The **Argyle Bar** in Marchmont is now part of the group that includes the **Brass Monkey** in Drummond Street and **Brass Monkey Leith** on Leith Walk. Its downstairs area is now known as the Cellar Monkey. The **Growler Beers UK** off-licence in Morningside recently celebrated six months in business, with up to five cask ales available from Top Out, Pilot, Tempest, Eden, etc. Growler recently achieved the title of 'Highly Commended New Business' from the Scottish Institute of Enterprise.

Finally, the Fountainbridge area remains a good hunting-ground for cask ale lovers, with a wide selection available at **Lock 25**, **Fountain**, **Golden Rule** and **McCowan's**. For those wishing to attempt a two-area pub crawl the 35 bus provides a handy link to the Royal Mile, Easter Road and Leith whilst avoiding the City Centre traffic.
Craig Millar

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Diggers wins Pub Pies vote!

In the last Pints of View (No. 62) we launched an enquiry / competition regarding the state of health, as might be said, of pub pies within the branch area. The results are now with us. There was an excellent response to the article and **POV** would like to thank all our readers who emailed us or spoke to us in person with their views as to where the best pub pies can be found.

The winner, by a good margin, was the **Athletic Arms (The Diggers)**, 1-3 Angle Park Terrace, Edinburgh. In clear second place was **Thomson's Bar**, Morrison Street, Edinburgh. A complete sweep by City of Edinburgh pubs saw **Bert's Bar**, William Street, ease into a comfortable third place.



The photo on the left is an example of the winning entry - ready and waiting to be eaten, but best accompanied by a glass of real ale - though the beer looks as if it has already been sampled! Yes, it was hard work for the dedicated **POV** reporter.

Obviously, after the results were declared, all the winners had to be sampled again to make sure that the quality of the product was being maintained. We are pleased to report that this was definitely the case, though, understandably, not all the repeat sampling was done on the same day.

The preferred choice of customers at the winning pub and the runner up was the steak pie. At Bert's the traditional Scotch pie was a favourite. Bert's was also commended for its veggie

An Easter Surprise

We thought we had plans for Easter but they fell through. Where should we go instead? Last year we went to the North East but there were some loose ends - so let's go back. Consultation of the Good Beer Guide suggested Nairn would be a good base but could we find a B&B near the GBG pub, preferably with a sea view? First one we called had a room. He said we were lucky because they were rather full - not just Easter but because of the beer festival! Beer Festival? Yes, at the Braeval Hotel!

So off we went and had a splendid weekend. There were 8 taps in the widely known Bandstand Bar and also (we discovered after our first pint) a tent at the back with another 19. The few (!) we had were all in great shape and the pub well deserves its pub of the year status. The beer festival is an annual event and well worth a visit - whether you were planning to be in Nairn or not!

Ted and Paula Sharp

CAMRA Fact 1

A favoured snack to have with beer in Belgium is *cubed cheese*. In Germany *soft pretzels*, *radishes* and, of course, *sausages*, are preferred. In Japan one washes down one's beer with *boiled soya beans*, *dried fish* and *seaweed* (delicious)

CAMRA Fact 2

The bitterness of beer is measured by IBU - International Bittering Units. 1 IBU is equal to 1 mg of alpha acid per 1 litre of beer. Generally, speaking the lower the IBU, the less bitter the beer. An average *Mild* has an IBU of 20, a *Porter* of 30, a *stout* of 35, the same number as a *Pilsner*. An *Imperial Stout* can rate as 50!

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BEER AND LOTHIAN

We start with the Marston's hit list of 'target locations' for new pub/restaurants in Scotland. This includes Dalkeith, Haddington, Livingston, Loanhead, Musselburgh, North Berwick, Penicuik, South Queensferry and Straiton in our Branch 'Lothians' sub-area. Gullane has been named in the East Lothian press as another possible location, but this seems to be incorrect. Marston's are also constructing a 27-bedroom Marston's Inn beside the current **Pine Marten** pub



The Victoria

on the outskirts of Dunbar, where 9am breakfasts and a new menu have also been introduced. Wetherspoon do not appear to have any further plans for this area at present, having rejected a possible site in Dunbar because the town was considered too small; their pubs the **Blacksmith's Forge** in Dalkeith and the **David MacBeth Moir** in Musselburgh featured in the 2013 Loo of the Year awards, where the David MacBeth Moir's manager David Black was even more delighted to receive the overall top award for Scotland!

Elsewhere in East Lothian the **Victoria Inn and Avenue Restaurant** in Haddington was one of the earliest pubs to feature Sugarpine Wilderness Ale, which was one of its two rotating guest beers. Across the Tyne, the **Waterside Bistro** has a number of staff changes and we wait to see what effect this will have on the (usually excellent) range of guest ales, which have often included some from Alechemy. Just nearby is the smart little pub the **Golf Tavern**, where real ale drinkers have been enjoying Broughton Dark Dunter and Tryst Drovers 80/- recently.



A few miles up the road in Gifford (catch the 'Gifford Circle' 123 bus) Derek and Linda Nimmo took over at the **Tweeddale Arms** in December and have regularly provided two real ales in the small, inviting, dog-friendly public bar. The lounge has also been refurbished and meals are served lunchtime and evening. Round the corner at the **Goblin Ha'** the public bar has temporarily disappeared, having been turned into a hairdressing and beauty salon! This is due to the relocation of the neighbouring business burnt out by a fire, although the **Goblin Ha'** hopes to get its bar back by the summer. The pub has a large conservatory



and a lovely garden with durable all-weather seating. HopBack Summer Lightning has been a village favourite for years and was on sale in both pubs on this recent visit. For further East Lothian pub news see the 'Coastal Drinking' article in this POV. Finally, in *North Berwick* the **Nether Abbey Hotel** is having a major bar refurbishment and extension, due to be completed by mid-May. Look out for a possible switch from founts to handpumps for the four real ales too!

In Midlothian the **Bucleuch** in *Dalkeith* has reopened under new ownership after the previous pubco went bust. However, supplying real ale regularly seems to be a problem so you might be better off in the **Blacksmith's Forge** up the road. **Stewart Brewing** have opened a growler fill bar at their *Loanhead* site, with 20 taps serving (so far) only keg and bright beer, although cask ale pumps may be added to the range soon.

South of Penicuik the **Leadburn Inn** at *Leadburn* (which improbably used to be a railway junction) has been transformed since new landlord Iain Dempster took over in October 2013. He's embarked on a mission to educate his customers in the ways of real ale and craft beer, the pub's slogan being "Real Beer and Proper Food". A third handpump has just been installed and when we called in recently it was dispensing Freewheelin' Allsorts Ruby Mild, a brand new 4.5% beer from the nearby fledgling brewery. It's typical of Iain's drive that he's managed to make the pub Freewheelin's brewery tap. Look out also for the interesting range of US and Scottish craft beers in the fridges. Children and dogs are more than welcome and there are handy bus stops nearby.



The Leadburn

In West Lothian and the surrounding areas the **Bridge Inn** at *Ratho* has had a fourth handpump installed exclusively for Alechemy beers. Regular 'Meet the Brewer'-type events are held here and there is a 'new beer suggestions box' for customers to use. To the north, Punch Taverns spent £400K doing up the Two Bridges in *South Queensferry* but failed to put in any cask beer! It reopened in mid-March as the **Three Bridges** and is well furnished with lovely views but this must be seen as a lost opportunity for Punch. There are still four real ale pubs in the town however – the **Anchor**, **Orocco Pier**, **Ferry Tap** and **Hawes Inn**. On a recent visit the landlord of the **Inchcolm Inn** said that he was still considering installing cask beer.

A wonderful photo of some of the locals enjoying their beer in the **Black Bull** at *Mid Calder* accompanied a positive piece in the 'Scotsman' about the good effect on (men's) mental health of socialising in pubs, with a Harviestoun real ale pump and Cask Marque logo clearly visible. Along the road in *East Calder* all signs of real ale have been removed from the **Grapes** and the lease has been reported for sale.

Craig Leith

INN THE BORDERS

In this issue of POV I'm taking a special look at the pub scene in the Valleys (Ettrick and Yarrow, that is). But first, the big news for Peebles is that JD Wetherspoon are finally progressing their plans for the **Cross Keys** and have now published an opening date of July 22 (it's a Tuesday). Apart from the normal facilities the Cross Keys will also have hotel rooms, the fourth Wetherspoon's establishment in Scotland with this feature.

Hot on their heels comes the English brewing and pub company Marston's, who have identified 92 potential sites in Scotland for the expansion of their pub estate. The list includes Hawick, Melrose, Peebles and Selkirk in the Borders. Sticking with brewery-owned pubs, Scottish Borders Brewery's **Cross Keys** in Ancrum is set for a shake-up. SBB's John Henderson tells us that there will be a new manager appointed and (the most welcome aspect) trading hours extended to 'all day, every day'.

So to the Valleys: Ettrick Water joins the Tweed near Galashiels, but before that it passes near Selkirk, where the **Heatherlie House Hotel** provides the only real ale in town at present. When I called in recently the bar's all-day opening had not quite started for the season but Sharon and Simon were happy to open up the bar for me – thanks! After experiencing supply problems with local brewers they are now running with two beers from the Sinclair Group on handpump: Orkney Corncrake Ale and Atlas Three Sisters on this visit. There was improvement work going on in the beautiful hillside garden, which is a natural summer sun trap surrounded by tall pines.



Cross Keys, Ettrickbridge

Following the adjacent turning and the road running south of the Ettrick Water I reached the **Cross Keys** (yes, another one!) in Ettrickbridge, about eight kilometres away. With

new enthusiastic owners the pub is now open from 12 noon every day, food also being available from opening 'until the kitchen closes'. There are also well-priced en-suite B&B rooms. I sampled the Sugarpine Wilderness Ale (see Brewery News section), which was much better than some previous examples in East Lothian; Orkney Corncrake Ale made its second appearance of the day as well.

Moving on, I took the beautifully scenic goat-track that runs by Rough Knowe (481 metres) across to the Yarrow Valley. My first stop was the **Gordon Arms** at Mountbenger, which carries exterior branding as the 'Gordon, Yarrow' and



Gordon Arms, Mountbenger

has been very smartly refurbished. In the small and welcoming public bar SBB's Game Bird and excellent Dark Horse were on handpump. There are several other rooms,

including a rear Dining Room, and good quality food is available as well as letting rooms and camping. Just down the road at **Tibbie Shiels Inn** (well, I had to go there!) camping and caravanning were also in full swing on the edge of St Mary's Loch. I



Tibbie Shiels Inn

was pleased to find Broughton's The Reiver on the unmarked single handpump and went outside to enjoy the fantastic scenery. Having been coming here for many years I would say that the Tibbie Shiels is in need of some extra care and attention these days, both internally and externally. Its location is handy for St Mary's Loch Sailing Club and the Southern Upland Way, which was inaugurated at this pub exactly 30 years ago.

Borders pubs take their responsibilities for promoting a safe environment for customers very seriously; amongst the Best Bar None awards made in Melrose recently a number of Borders real ale outlets were honoured, including the **Waggon Inn** in Kelso (silver), the **Horse and Hound Country Inn** in Bonchester Bridge bronze) and **Hunter's Hall** in Galashiels (bronze).

In the next issue I'll be looking more closely at Melrose, home to excellent pubs like **Burt's Hotel**, the **Ship**, the **King's Arms** and the **George and Abbotsford**.

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THE TRAMS ARE HERE!

After an absence of over 57 years, trams have returned to the streets of Edinburgh. The subject of some bitter controversy in recent years, the reappearance of the trams gracefully gliding along city centre streets has softened public opinion somewhat, and many of Edinburgh's citizens are now looking forward to the extension of the lines to Leith, and to other parts of the city at some future date. These sleek, state of the art, five car vehicles, some of the most modern trams in Europe, whisk their passengers from the city centre to the airport at an eye-watering maximum speed of 43 miles per hour, some 10mph less than that achieved by the Manchester trams more than twenty years ago, and in approximately the same time taken by the airport bus – such is progress!

York Place stop

To mark this milestone in the development of the city's transport infrastructure, it was thought that real ale drinkers would like to use the modern trams for a novelty pub crawl. The journey starts at the present (temporary?) tram terminus in York Place, to the north east of the city centre. There are several real ale pubs around here that can be used before boarding the tram, with the nearest to the terminus being Nicholson's **Conan Doyle** at 71 York Place. Six real ales are normally available, with food served all day, and 25p off the price of a pint can be had by producing a current CAMRA membership card. Nearby in Broughton Street can be found **Wm. Mathers & Son** at number 25, five real ales and food served until 3pm, and the **Barony Bar** at number 81. This pub is listed as nationally important on CAMRA's historic pub inventory, and offers up to seven real ales, with food available all day. Across the busy roundabout will be found the J. D. Wetherspoon **Playfair** on Greenside Place, up to six real ales and food all day.

St Andrew's Square stop

After boarding the tram, the next stop is St Andrew's Square. The **Tiles Bistro Bar**, convenient to the stop at Number 1, has four real ales served from modern chrome dual fonts with long plastic spouts, and food all day, but beware the adjacent similar looking single font dispensing keg beer. Just around the corner in West Register Street, and well worth the effort, is located the beautiful **Café Royal** at number 19. This pub contains one of the best Victorian pub interiors in Scotland, with stunning tiled murals, which is recognised as a historic interior of national importance. Seven real ales and food all day.

Princes Street stop

Princes Street is the next stop. There are no real ale pubs on Princes Street, but a short walk up Hanover Street will find **Milnes** at number 35. This is a basement bar, which has now been extended into Rose Street, known as the 'Poets Pub' for its literary associations. Five real ales, food all day, and 10% discount for card carrying CAMRA members. Several real ale pubs are located in Rose Street, nearby to Milnes, including the **Rose Hip** at 43, the **Black Rose** at 49, the **Rose St Brewery** (NB – no brewery, but 20p off a pint for card carrying CAMRA members!) at 55, and the **Auld Hundred** at 100.

West End – Princes Street stop

"West End – Princes Street" is the name of the next stop, but it's actually situated in Shandwick Place, with the west bound platform on the Atholl Crescent side, and the eastbound on Coates Crescent. A short walk back along Shandwick Place towards the west end of Princes Street



appears the **Grosvenor**, on the left at number 26. This pub is modern, but has an interesting 7 bay Gothic-style gantry. Four real ales, food all day, and a 10% discount for card carrying CAMRA members. Also try **Bert's Bar** at 29 William Street (left down Stafford Street, then right along William Street). Designed as an interpretation of what a traditional Scottish urban pub may have looked like, it serves six real ales, and serves food all day – try the highly regarded Scotch pies! 10% discount is offered to card carrying CAMRA members, and Wetherspoon 50p vouchers can

be exchanged by all. Several other real ale pubs are nearby, including **Au Bar** at 101 Shandwick Place, **Teuchters** and the **Melville Bar**, both in William Street, and it is also worth the short walk to the end of William Street to find the nationally important interior of **H. P. Mather** at 1 Queensferry Street – a basic stand-up boozier, with five real ales.

Haymarket stop

Another short journey on the tram ends at the Haymarket stop. The regionally important interior of **Ryries**, the nearest pub to the stop, can be viewed along with enjoying the choice of up to six real ales, and food all day. Across the busy Haymarket junction lies another Nicholson's pub, the **Haymarket**. An extensive choice of eleven real ales, food served all day, and a 25p discount on real ale to card carrying CAMRA members is on offer.

Murrayfield Stadium stop

Back on the tram, and there is now a longer journey, now leaving the on-street running behind, and traveling on dedicated track to Murrayfield Stadium stop. A third of a mile walk to the north east along Roseburn Street ends at the **Roseburn Bar**, another pub boasting an interior of regional importance. This traditional pub offers two real ales, but beware the Caledonian 80/- which is the keg version. No food.

Saughton stop

Return to the Murrayfield Stadium stop and now travel to Saughton stop, closely following the main railway lines from Edinburgh to the west and north, and ignoring the Balgreen stop as there is no real ale available nearby. From the tram stop, walk a short distance to reach Saughton Road, and turn left to pass beneath the tram and railway bridges, then walking north for $\frac{3}{4}$ of a mile along Saughton Road North to reach Corstorphine High Street, and the **Corstorphine Inn** at number 17. Three real ales are available in this old village inn, with food served all day. A 10% discount is offered to card carrying CAMRA members. A short walk up Kirk Loan leads to **Winstons**, a small one room lounge bar serving three real ales, and food until 2pm (not Sundays). From Winstons, cross the busy St John's Road at the pedestrian crossing to find Wetherspoon's **White Lady**, complete with 30 bedrooms, up to seven real ales, and food served all day.

Edinburgh Airport stop

After re-boarding the tram at Saughton stop, ignore all of the subsequent stops until arriving at the permanent line terminus, Edinburgh Airport. Enter the airport and ascend the escalator to the first floor level, where the land-side **Turnhouse** will be found, another Wetherspoon outlet, the third on this journey, it offers five real ales, and food from 4am until 9pm!

Ron Elder

News of the Wort - 1

Alechemy

Alechemy have introduced bottle-conditioned beers. Carynx Black Saison was brewed to celebrate their 200th brew and was released at the end of March in this form. Most of the new beers being planned for the rest of the year will also be available bottle-conditioned in specialist off licences. Hopwork Orange, a 4.6% pale ale with oranges juiced and zested, was brewed in collaboration with the Fuller Thomson group and launched at Holyrood 9A. It's in cask, keg and bottle at Fuller Thomson pubs. To meet increasing demand Alechemy has taken on two new employees, one in the brewery and another doing sales and deliveries.

Barney's

Barney's launched a new Extra Pale beer in March. It was available in unfiltered form on handpump at the neighbouring Royal Dick bar at Summerhall during the recent Science Festival. Barney's and Summerhall were mounting another two-day (four-session) beer festival in May. This was expected to be a sell-out like last year's event.

Belhaven

Behaven Brewery has launched a new range of craft beers, echoing developments elsewhere in the Greene King group. This follows the installation of 'small batch' brewing equipment in 2013. The beers are Twisted Thistle IPA (5.6%), Scottish Oat Stout (7%), Scottish Ale (5.2%) and Craft Pilsner (4.8%). Speyside Oak Aged Blonde Ale is also expected to be added to the range. Whilst Twisted Thistle IPA has already been seen regularly on cask, the rest will be in kegs or bottles for the foreseeable future. The new bottle labels contain informal typographic elements!

Broughton Ales

Broughton Ales is approaching its 35th anniversary, having started brewing authentic traditional ales in 1979. To mark the occasion Broughton will be bottling an exclusive reserve batch of Greenmantle Ale which will only be available through the brewery and its online shop. Several new cask beers have been introduced, including Hopopotamus (3.8% with 80 IBU bitterness - see page 11), Brewer's Gold (4.0%), Proper IPA (5.0%), Jeddart Justice (4.7%) and Coffee Stout (4.4%, brewed using a West Coast American process to produce a smoother stout). Borders history and legends are also celebrated through cask and bottled versions of Dark Dunter (4.8%), Merlin's Ale (4.2%) and '6.2 IPA'. Broughton's MD Bret Retallick is delighted to see a strong market for premium/cask/craft ales in the UK and told POV: 'We hope this trend continues because it allows independent breweries like ourselves to focus on quality, not quantity'.



Caledonian

The Caledonian Brewing Company appointed Andy Maddock as its new Managing Director in March, replacing Stephen Crawley who departed at the end of December. Andy was previously Trade Marketing Controller for parent company Heineken's UK business. Caledonian have brewed a 4.5% abv Strong Pale Ale called Bill's Beer to celebrate the 90th anniversary of the birth of legendary rugby commentator Bill McLaren. The beer has been available in 500ml bottles, with a percentage from sales going to the Bill McLaren Foundation.

Carbon Smith Brewing

Look out for Carbon Smith's smart rectangular logo at the Potting Shed, where this new nanobrewery's first beer, an

IPA, made its debut in April. This was scheduled to be followed by a Milk Stout. The father and son team of Neil and Ollie behind Carbon Smith has started brewing on a 60 litre kit in Edinburgh. Their primary method of dispense will be via key kegs and anyone who has difficulty sleeping can research CAMRA's to-ings and fro-ings over whether such containers can provide 'real ale' at the point of dispense. (Acknowledgments to Richard Taylor of BeerCast for additional info on this and several other brewers)

DemonBrew

Dave Whyte and his team have started brewing again at the Tryst brewery in Larbert and supplied their Firehead beer (3.9% pale, hoppy) to the recent Larbert Beer Festival, where it was well received. A full relaunch was being planned for May, with regular and new beers. If their operations and business are solely based in the Forth Valley CAMRA area, as seems likely, then we will no longer be covering DemonBrew in detail in POV but we wish them good luck and will be looking out for their beers locally.

Elixir



Elixir has continued brewing at Alechemy in Livingston (and elsewhere - see below) and has so far seen an eventful 2014. In January two new collaborations were launched: Twenty One, a Blackjack Porter with the Stockbridge Tap and Elixium, an experiment with smoked dry hops at Quantum Brewery in Stockport. Co-founder Barry Robertson departed in February so Ben Bullen continued with a solo venture and immediately ran into a trademark challenge over the brewery name, which was defeated after a massive but very brief social media campaign. While this was going on other collaborations produced Sugar Lumps, an Imperial Stout, and an annual beer for ANZAC day.

Forth Bridge Brewery

Dave Robertson's planned crowd-sourced brewery is a new addition to our pages, his intended 25-barrel brewing site now being located (when built) in South Queensferry rather than Inverkeithing. A range of five beers is proposed, with multiple daily brews making use of biomass fuel to provide sustainability, but all this is dependent on attracting more potential investors in the next few months.

Fowler's Ales

The pump clip for the new Prestonpans Lager (cask, 4.2%) gives the name of the newly-reopened brewery at the Gothenburg (Prestonpans) as Fowler's Ales (Prestoungrange) Ltd. Dougie Ross from the Bridge of Allan brewhouse has been brewing a range of beers including a ramped-up 5% version of the Gothenburg Porter and all have been (so far) exclusively sold at the Goth.

Freewheelin' Brewery

Richard White moved to West Linton in the Borders 25 years ago and, after being laid off, decided to start up a micro-brewery as a community-owned business. The minimum share investment that he is seeking is £250. The first beers appeared in bottled form in Peebles in February (Allsorts Blonde, 3.8% and XXX Bitter 5.1%), with cask Blonde selling at the Gordon Arms in West Linton at the end of March, closely followed by the Leadburn Inn over the border in Midlothian, which is now the brewery tap.

Hanging Bat Brewing Company (and Open Barn)

In September 2014 the Hanging Bat Brewing Co (HBBC) are planning to open a twin brewery in Edinburgh with a combined output of 45 barrels. HBBC will be the main brand, with Open Barn being more experimental. Since the Hanging Bat opened, the small brewing kit at the back had been used to make an occasional series of 'Alpha Project'

Cask and Barrel (Southside)

24-26 West Preston Street, Edinburgh EH8 9PZ

0131 667 0856 – casksouthside@btconnect.com

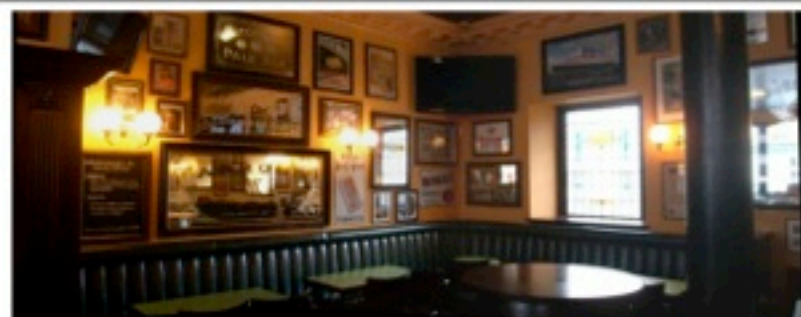
Opening in 2010 the 'Cask Southside' came third in Camra's City of Edinburgh Pub of the Year awards 2011. Since then this young bar has gone from strength to strength, coming first in 2012 and 2013. Showing remarkable consistency they have now been awarded runner up in 2014. An outstanding set of achievements!



Besides the regular ales; Highland's Orkney Best, Stewart's 80/- and Deuchar's IPA, numerous guest ales have been enjoyed by a growing clientele. Guest ales have been sourced from breweries countrywide, from Cornwall to Orkney 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



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

News of the Wort - 2

brews, culminating in the first cask effort, Dawn Patrol Pale. This sold out quickly at the Hanging Bat at the end of March. The progression to a full-size brewery was seen as an inevitable development by Chris Mair and Gavin Ferguson.

Knops Brewing Co

Bob, Bob and Keith celebrated Knops' first birthday with a tap takeover at the adjacent Walled Garden at Archerfield, featuring all five of their regular cask beers. New conditioning tanks and fermenting vessels are being installed. This will allow for some expansion and also provide an ability to try brewing new beers. A new development has been California Common in keg, the first one of which was sold exclusively at the Guildford Arms. Knops continues to contract-brew a range of three ales for Archerfield Ales.

Liquid Brewery

Liquid launched a new website in April, in which they stated that '...we have outgrown our old facility and have secured new premises in Leith'. The move to this (as yet unidentified) location will enable a custom-built 12-barrel microbrewery to be installed. Although the beers have not, to POV's knowledge, been sold in pubs yet, a range of four bottled beers has been available from the current premises in Jane St (Infinity IPA, Thistledhu, Scallywag and Liquid Gold). Ivan and Mike are seeking crowd-funding via the Crowd Cube website.

Natural Selection Brewing

The annual Heriot-Watt students' brewing project got off to an early start in 2014 when 'Beer and Loafing', a 6.5% brown ale with rye bread and spices, was produced for the Heriot-Watt beer festival in March. The main offering, in collaboration with Stewart Brewing, will be launched on 9th July and is expected to be a 'British IPA'.

Pilot Brewery

Pilot started brewing in Leith in November. It's owned and run by Patrick Jones and Matt Johnson, both graduates of the famed Brewing degree course at Heriot-Watt (see above). The brewing plant was acquired from McCowan's and has been re-plumbed to meet their needs as a five-barrel unit. Beer is self-distributed to the Edinburgh area at present but Pilot is seeking opportunities for expansion. To date India Pale Ale (6.4%), Iced Tea Ale (5%) and Vienna Pale (lager-style, 4.6%) have been brewed regularly. A Mochaccino Stout followed later. Ingredients include tea in the ITA and jaggery and fenugreek in the IPA as well as plenty of hops! Kegging and bottling may be introduced as the business expands.

Scottish Borders Brewery

SBB's Dark Horse was awarded a Bronze in the Premium Bitter category at the 'SIBA National Champion' awards in Sheffield in March, all other Scottish winners coming from breweries in the North and West. Plans for the opening of a new Visitor Centre are progressing well. SBB continues to develop its 'Wild Harvest' range of beers featuring foraged ingredients. Apart from Elderflower there has been Sea Buckthorn (from the Berwickshire coast) and Heavy Nettle, the latter being a very quaffable 4.2% ale. Work on the brand new Visitors Centre at Scottish Borders Brewery continues apace and it is due to open to the public on Saturday 21 June, adjacent to the brewery itself on the A698 Kelso-Jedburgh-Hawick road, at Lanton. Though access is by a track between fields, there are SBB flags at the entrance to give visitors a clue!

Stewart Brewing

Stewart Brewing has been seldom out of the news recently and has launched the UK's first Craft Beer Kitchen, where individuals and groups can use a new micro-brewery to create their own beer, with guidance from the brewery

team. To celebrate its opening, a selection of experimental beers were on sale at a Tap Takeover at the Southern. In February Stewart Brewing competed against Fyne Ales in the fourth Battle of the Brewers at Holyrood 9A and Inn Deep (Glasgow), ticket proceeds once again going to charity. Stewart won with a raspberry and cacao nib stout infused stout fermented with Belgian yeast. The Hop Series (Radical Road, Black IPA) now includes three more beers – Cascadian East (5.4%), Hop Jock and the 5% Solas. These are mainly in bottles but may occasionally be available for pubs in cask or keg format. Other new projects have included the Hop Tub Time Machine at Cloisters in April and the new Growler Bar at Loanhead (see 'Beer and Lothian'). Brewery tours are now available every Thursday and Friday evening.

Sugarpine Brewing Co

This is a new brewing company first registered in February 2014. It's the brainchild of Russell Sharp, the founder of Caledonian Brewery, and he describes its first beer, Wilderness Ale (brewed at Belhaven) as 'a wee bit different'. It combines East Lothian barley and three varieties of American hop in a 4% golden beer. The ale was made specially to mark the opening of the full 134-mile John Muir Way in Dunbar in April. The brewery name refers to John Muir's favourite tree, the sugar pine, and possible future plans include export to the US.



Tempest

At the time of writing, completion details for a move to Galashiels were still awaited. However, it is hoped that the new 32 hectolitre brew house (with automated packaging line) will be up and running in July. Tempest will be re-launching with new branding and a core range of beers. POV wishes Gavin and his team well and we hope that the move is trouble free.

Top Out

Since launching in July 2013 at its 6-barrel Loanhead site, Top Out have been primarily focusing on bottled beer, although there was a cask tap takeover at the Kilderkin in April where POV and Branch Brewery Liaison Officer Dave



Perry heard about plans for new cask expansion from Michael (on left in photo) of Top Out. The occasion was also the launch of a powerful new 6.8% IPA called The Cone. The brewery has recently purchased new casks to help expand its cask ale visibility.

Traquair

Traquair continues to focus on its highly successful bottled beer range, although cask ale is always available at the Traquair Arms down the road in Innerleithen. Jacobite Ale got a Silver Award in Ratebeer's 2013 ratings for 'Traditional Ale', being the only Scottish brewery to feature in this 'world top 15' list. A 'Beyond Beer' beer festival will take place at Traquair House on 2nd and 3rd August, including 'superb beer, gourmet and street food, beer and food pairing events, home brew competition, music, talks and a Beer Banquet'!

CAMRA Beer festivals this summer

Roll up, roll up, to Britain's Biggest Pub

The Great British Beer Festival, Olympia, London, 12-16 August 2014

www.gbbf.org.uk/tickets

CAMRA's Great British Beer Festival will be bringing a carnival atmosphere to London's Olympia exhibition centre this summer with an extravagant circus theme complete with live-action circus performers. But fantastic beer will of course remain the star of the show, with over 350 different breweries offering 900 different real ales, ciders, perries and international beers to over 50,000 thirsty beer lovers throughout the week-long event.

The festival will feature 29 bars including 11 brewery bars run by the UK's biggest and best brewers of real ale, plus food and merchandise stalls as well as a full schedule of entertainment on the GBBF music stage. The event is set to be one the biggest and best Great British Beer Festival's ever, so don't miss out on your place at the festival and buy a ticket now via www.gbbf.org.uk/tickets



Remember - the **Scottish Real Ale Festival** takes place at the Corn Exchange, Chesser Road, Edinburgh, 10 - 13 July 2014. The Festival is open from 12 noon to 11 pm every day, excepting Sunday when it will close at 4.30 pm. What are the best ways to get there? Catch a Lothian Bus from the centre of Edinburgh. From South Bridge in the Old Town, take a 35. From Princes Street heading west, a 4 or a 44. These last two buses also pass near to Haymarket train station, so can be boarded at the Haymarket end of Gorgie Road. All three buses stop outside the Corn Exchange. As with all Lothian Buses, remember to have the exact fare. (currently £1.50). Also, Slateford train station is near at hand, with trains running between Edinburgh Waverley and Glasgow Central

Other CAMRA beer festivals in Scotland

Glasgow Real Ale Festival - 26th to 28th June, 2014, Briggait, Glasgow

Ayresshire Real Ale Festival - 2nd to 4th October, 2014, Troon Concert Hall, Troon

Alloa Beer Festival - 31st October to 1st November, Alloa Town Hall, Alloa

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Bite Review

The Cumberland Bar
1-3 Cumberland Street
Edinburgh, EH3 6RT
0131 558 3134

A beer and a bite

In an essay for The Evening Standard in 1946 George Orwell described his perfect pub, Moon Under Water. He extolled its convenient location, Victorian traditional décor, fire, food, games, barmaids and draught stout before confessing "There is no such place as the Moon Under Water. That is to say, there may well be a pub of that name, but I don't know of it, nor do I know any pub with just that combination of qualities."

I think George Orwell's criteria for a decent boozier still cuts the mustard and when I apply it to Edinburgh my shortlist is The Salisbury Arms, Teuchters Landing and The Cumberland Bar.

I imagine readers of POV will be pretty familiar with The Cumberland and it has always ticked an awfy lot of George Orwell's boxes for Mr Bite and me. But I choose to review it here because since it was bought a couple of years ago by D M Stewart (The Guildford Arms, The Canons Gait and The Abbotsford) the food has improved considerably which was apparent on our last visit.

For starters I chose venison meatballs with sour cream and chilli sauce (£5.95) which were excellent. Good quality meat desirably pink in the middle, a fiery homemade sauce and fresh salad garnish meant top marks were duly awarded. A half of Old Mortality from Strathaven Ales was my tippie of choice. It's tricky to pair anything with chilli but

the sticky caramel and slightly smoky elements worked really well with the venison.

Mr Bite had leek and potato soup made with nice fresh veg and a good stock. A bowl of tasty soup is a pub staple and I think the amount of care taken in cooking it can be quite revealing. He washed this one down with a blonde, Duchess Anne, also from Strathaven Ales and commented that the refreshing light taste worked really well with the leeks.

Main courses were fish pie for me (£8.95) and braised belly pork with caramelised shallots, mash and cider jus for Mr Bite (£12.95). This was restaurant standard food. Golden pastry which would have passed muster with Paul Hollywood and Mary Berry topped a sauce brimming with salmon chunks and peas. Accompanying carrots were not over or undercooked but did lack a little flavour whilst the crispy kale by contrast was very tasty and had been nicely seasoned. One of my favorite beers, a hoppy citrus-like Jarl from Fyne Ales, cut through the richness of the fish beautifully.

Mr Bite's main course was even better. The cider jus retained just enough sharpness to make it interesting, the meat was molten tender and the mash yellow, smooth and rich. Old Mortality was chosen again and this time the malty, sweet, caramel notes went particularly well with the crackling and pig. We were very full but managed to share two scoops of excellent ice cream from local Leith café La Cerise.

I am confident that if George Orwell were alive today and visiting Edinburgh The Cumberland Bar would receive top marks from him as well.

Sharon Wilson

Editor, Bite Magazine

All things food & drink in and around Edinburgh

www.bite-magazine.com



Behind the scenes - 1

Whenever a major industry makes the news, good or bad, there is often talk of the smaller businesses that support it, providing specialist services or making specific pieces of equipment. Although we often think of the oil industry or transport in this context, the licensed trade itself has a number of these businesses working away in the background, businesses often started by folk who have spotted a particular gap in the market, and who have been able to plug it by using their particular skills and talents.

In this issue we look at two such companies, both small but very different to each other. The first business has taken advantage of the huge growth in recent years of microbreweries, there currently being more than a thousand in the UK. One thing these new breweries have in common is their need for brewing equipment, often while operating on tight budgets to get started. The second business is partly based on the increasing need to know what is going on in pubs, bars and hotels. You may have experienced the badly hand written notice about menus or special offers, often difficult to read. This business aims to address that problem.

Scotia Welding & Fabrication

Scotia Welding & Fabrication operates from the Borders, just off the A697 between Lauder and Greenlaw. The business is owned by James Sampson. Sam, as he likes to be called, started off as a qualified welder, working for a number of companies in the trade. This did not inhibit his leisure pursuits, such as sidecar racing. In such a sport, being able to work with metal was a considerable plus. Sam worked for other people, worked in partnership but finally, found he was happiest working for himself. Sam's company has been operating since 1994.

Like many of us, Sam has always enjoyed a drink, particularly beer and whisky. If you have more than a passing interest in what you are drinking, you notice things, and then you like to find out more. For many of us that has been the route with real ale. First drinking beer, most beers, then becoming dissatisfied with the lack of flavour and blandness, perhaps also the fizziness. But not only did Sam notice the characteristics of the drink, but also the fact that more and more beers were appearing, produced by new, small breweries.

One thing these companies had in common was a need for brewing equipment. Many of them were starting



Sam's personal brewery plant

up on shoestring budgets so they would be desperately searching around for second hand vessels to convert. For example, dairy equipment was widely sought after. However such conversions require high levels of skills in working and adapting metal. It is also absolutely fundamental that there be no rough edges or sharp corners, nice places for bacteria to hide and multiply.

If you are passionate about drink, are highly skilled in welding and metal working, and prefer to run your own business, this situation looks like a really good business opportunity, and so it has proved for Sam. A lot of time is now spent on adapting and constructing bespoke brewing

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Scotia microbrewery production plant

equipment. The geographical coverage of the business is impressive, from Shropshire in the English West Midlands to the Scottish Highlands.

As a business based in Scotland, Scotia has another advantage. The country has, of course, another even more well known indigenous drink in production, and because the brewing and distilling processes are so similar, there is a demand for equipment refurbishment and replacement, associated with the whisky industry. Sam has just completed the construction of his own pilot brewing plant at his premises and there has been discussion concerning a mini-still.

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Tel: 01506 420770

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THE DAVID MACBETH MOIR

IN THE GOOD BEER GUIDE 2014
Bridge Street, Musselburgh, Scotland EH21 6AG
Tel: 0131 653 1060

Quick Draw Chalkboards

We have so far featured a company that could be described as



being at the front end of the whole brewing process, but of course the end product needs to be properly advertised in the pub, bar or hotel where it is on sale. A number of pubs in our branch area, especially in

Edinburgh itself, make a feature of selling a wide range of ales from different breweries. Obviously distinctive pump clips are used but there is a lot of jostling for space on the bar, plus the fact that any self respecting licensed premises needs to sell a wide range of drinks, not to mention food offerings. We have all seen less than perfect hand written notices in pubs. Occasionally one of the staff has good handwriting but all too often the results are hard to read and poorly displayed.

Enter our second business, **Quick Draw Chalkboards**, owned by Helen Thornton. With an original background in art, Helen then found herself working in the licensed trade. Over a number of years she gained considerable experience of many aspects of the hospitality business, ranging from waiting at table to running her own pub, and including management for a chain of venues. During this time she had always maintained an interest in the way that information was communicated by signage, and began using her own artistic skills to produce this type of information at her own venues. Having the background that she possesses in the licensed trade was a great asset when she decided to re-locate to Edinburgh and set up her own signage business.

Helen has clear views on how information is read and understood. One of her favourite examples is that of a visitor arriving at a new airport. How easy is it for them to

navigate this new space by reading the signs? In the hospitality business it is not just a question of finding the way around, but of seeing what drinks are on offer or the menu options for eating. Clarity is necessary, but also the messages should be easy on the eye and often produced with a touch of visual humour.

Quick Draw Chalkboards can be used both inside and outside the premises. They can appear on windows, walls and on 'A' boards. Chalkboard pens can come in a variety of colours and they can be used on paper, board, glass and metal surfaces. One thing that Helen Thornton knows only too well from her years in hospitality is that the need for a suitable sign may only become obvious very late

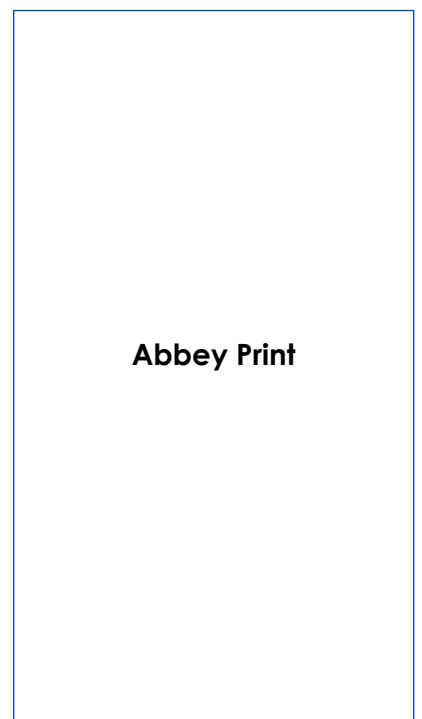
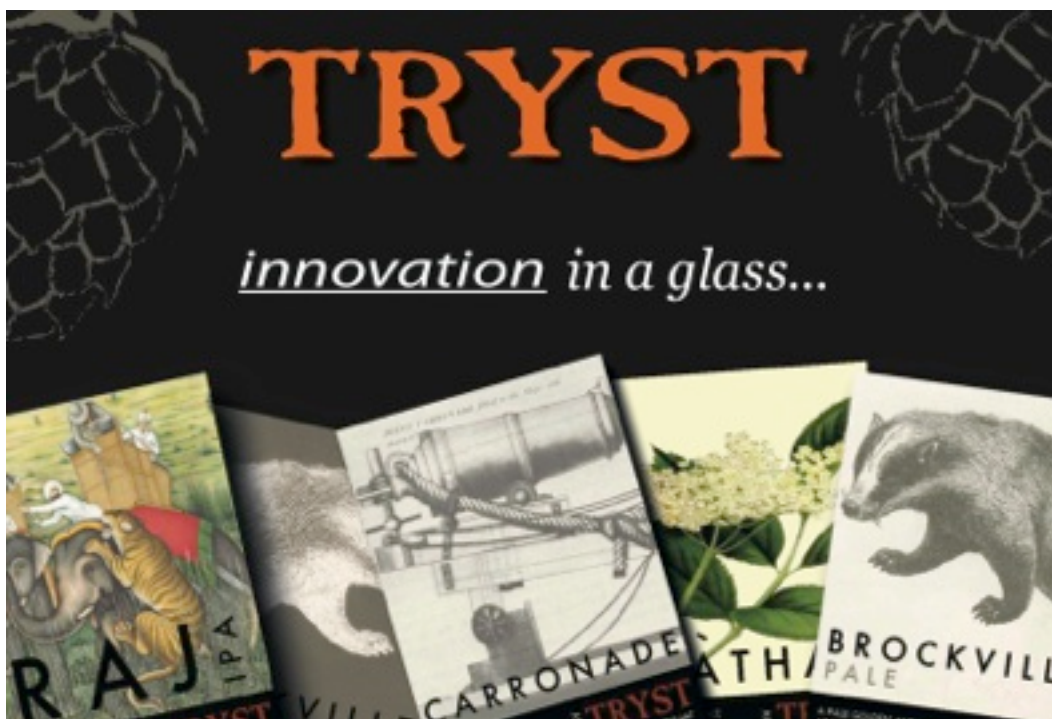


in the day! For that reason the business is geared up for quick response. As can be seen from the accompanying illustrations, Helen's chalkboards are easy to spot - and very easy to read!



WHATPUB

CAMRA's online guide goes from strength to strength, with a huge number of real ale pubs throughout the UK listed. Remember, anyone can use WHATPUB to find out details of pubs and beers. CAMRA members can also log in to the site to enter beer quality scores. Try it for yourself at:- www.whatpub.com



Abbey Print

Publications News..

Edinburgh & South East
Scotland
Real Ale Guide - Fourth Edition



The fourth edition of the Guide went on sale at the end of June 2013. Since that date sales have been very good and the Guide has made a significant contribution to branch funds. There are still copies available and there is to be a new marketing push over the summer.

Our page 1 headline article celebrates the fact that there are now more than ever real ale pubs in the branch area. Some of the latest newcomers will not be in the Guide. Also, there will be a much smaller number of outlets that for one reason or another have fallen by the wayside.

We have a solution to that problem. In the introduction to the Guide there is a QR code on page 2. By using a QR Code scanner or other similar app on your smart phone or tablet, you will find yourself on the branch web site Pubfinder Home Page. There you will see how to display additions and deletions to the Guide. You can of course also go to the Pubfinder Page directly on line, from your computer .

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BELHAVEN
BREWERY

SAME GREAT ALES, BOLD NEW LOOK



'H' IS FOR HADDINGTON

The last issue of Pints of View saw us visiting Peebles in the Borders. This time our alphabet journey takes us to the East Lothian market town of Haddington. Like Peebles, Haddington has a long history and in earlier centuries it was a very turbulent one. The town became a royal burgh during the reign of King David I (twelfth century), one of the sons of Saint Margaret of Scotland, and has long been the administrative centre of what is now known as East Lothian.

Again assuming you have arrived by public transport for visiting a number of pubs, you start your visit in Market Street, close to the Town House. Heading east along Market Street, your first visiting point is **Number 7**, a lounge bar and restaurant which forms part of the Conservative Club. Because of a quirk of Scottish licensing law, the bar/restaurant is very happy to welcome non members, though you may be asked to sign in. The real ales are often from small English breweries.

Turning right at the traffic lights at Hardgate and then left into Church Street, you then cross the River Tyne at the 12th century Nungate Bridge. Continuing on (passing the Waterside Bistro which is your next stop), you reach the furthest point of our walk, the **Golf Tavern**. This is a new real ale outlet in Haddington, not listed in the 4th edition of our local Real Ale Guide (*but see publications article in this edition, Ed*). Broughton and Tryst are just two examples of Scottish breweries that regularly feature on its one hand pump.

You now begin to retrace your steps by walking back through a pub car park to the **Waterside Bistro**. As the name implies the Bistro is located on the side of the river with fine views towards St. Mary's church. The bar has a long light oak counter and serves real ales from Scottish breweries. Meals are available at lunchtimes and evenings. However the availability of good food is a feature of all the pubs you visit in Haddington.

Moving on, you go back across the Nungate Bridge, turn left, follow the line of the river, and then walk through the grounds of St Mary's. The first church of this name was founded under the reign of David I, but was destroyed during the invasion of this part of Scotland by Edward III of England in 1356. The current church building



was begun in 1375 and completed some fifty years later. However it suffered major damage during the Siege of Haddington, 1548-49, which resulted in over half the building lying roofless until the 1970s when it was fully restored. It is open to visitors each afternoon from May to September.

Having passed through the grounds of the church you find yourself in Poldrate. Turn left past another church – this time it's St Mary's Roman Catholic Church – and before you get to the Waterloo Bridge cross the road at the Poldrate Mill into the courtyard of the **Waterloo**

Bistro. With the lounge bar on one side of the courtyard and the bistro on the other this is a fine resting place on a sunny day. Two real ales are normally available.

The walk to the next venue is very short. Indeed you would have passed it on your way to the **Waterloo**. Number 10 Poldrate finds you at the **Tyneside Tavern**. This community pub dates from the 18th century and the bar boasts an open fire in the winter. The lounge is fully equipped for serving food and there is a wide and varying range of real ales from both Scotland and England.

You will probably feel that it is now time for your last destination, unless of course you have divided this walk up over more than one day. To reach the **Victoria Inn & Avenue Restaurant** you walk directly along Poldrate and then continue along Sidegate until the intersection with the High Street. Turning left into the High Street, you are walking west and practically parallel to Market Street, but of course in the opposite direction.

Your destination inn is situated in Court Street near the meeting point of the two streets just mentioned and close to the Town House (Tolbooth), dating

from 1748. An assembly rooms, a common requirement in those days, was added some forty years later. The **Victoria** overlooks the town square and has a horseshoe shaped bar, a ground floor eating area and a restaurant above. Two cask beers are normally available. Finally, leaving the inn you are, for your convenience, practically back to where you started this walk. Enjoy the exercise, the ambiance of Haddington and, of course, the real ales.



How to get to Haddington

Haddington is not served by a railway line but there are good bus links to the north and the south. Services include **Perryman's** (253) between Edinburgh and Berwick on Tweed and **First Bus** (106/X6/X8) from Edinburgh. There are also services by **Prentice** (121 and 123), and **Eve** (128 and 129). Most bus timetables are downloadable online.

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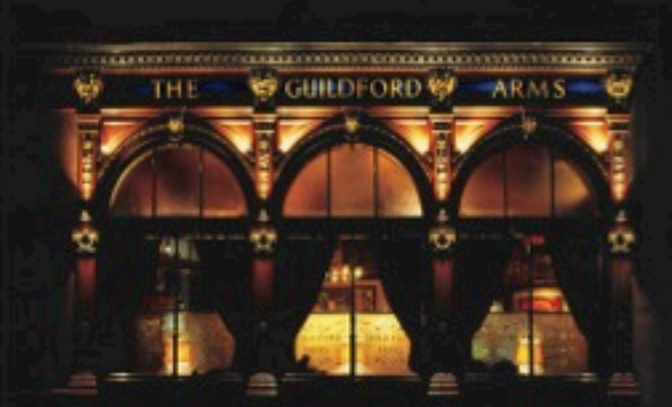
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