



**CAMPAIGN
FOR
REAL ALE**

PINTS of VIEW



**The
Magazine
of
Edinburgh
and
South-East
Scotland
CAMRA**

The Stockbridge Tap – Branch Pub of the Year



Inside this issue...

- Doing the Leith Walk Walk
- Dunbar's Last Brewery
- The Changing Face of the Walk Inn
- Latest Real Ale Pub News
- Latest Local Brewery News
- Beer Scoring Explained
- ...and much more!

**SCOTTISH
REAL ALE
FESTIVAL 2015**


**9th to 12th July
Edinburgh
Corn Exchange
.....see page 8 for
more information.**

**All the Pub of the Year winners
listed inside!**

Pints of View is the magazine of the Edinburgh & South-East Scotland Branch of the Campaign for Real Ale (CAMRA), an independent, voluntary organisation campaigning for real ale, community pubs and consumer rights.



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Editor

Peter Hill • poveditor@edinburghcamra.org.uk

Advertising Manager

Charles Johnston • advertising@edinburghcamra.org.uk

Production & Design

Scott Telford • povdesign@edinburghcamra.org.uk

Branch Membership Secretary

Mike Just • memsec@edinburghcamra.org.uk

Branch Secretary

Jim Darroch • secretary@edinburghcamra.org.uk

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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

Welcome to issue 65 of *Pints of View*. As this is my first issue as editor it's only right that I take time to recognise all those who have contributed to the magazine's longevity. Over the years a number of local CAMRA members have written articles, provided photographs, edited and distributed *Pints of View*. With their continued support I'm sure we'll continue to go from strength to strength.

In this issue, as well as all the latest news on pubs and breweries in our area, we take a look back at a long forgotten brewery and the changing face of one Leith pub. There is also a step by step guide to beer scoring and how it gives you your say in which pubs go into CAMRA's *Good Beer Guide*. Also look out for the branch diary, hopefully we'll see you at an event soon.

If you are reading this as a non member please consider joining the campaign. There is information on membership rates and benefits as well as a membership form printed on page 24 of this magazine.

Peter Hill

+++ STOP PRESS +++

We were sad to learn that the Gordon Arms Hotel in Mountbenger suffered a serious fire on 12th May. We wish Susan and Tommy good luck from CAMRA in their efforts to get the place reopened.



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AVENUE

CAMRA Calling



Branch News for Members



Branch activities

Our branch activities are publicised on our branch website and Facebook page. All CAMRA members are also able to look us up in the Diary section of the CAMRA monthly newspaper *What's Brewing*.

Forthcoming Branch Meetings

Two-Pub Social

7:30pm, 7th July

The Fountain, Dundee Street, then the Golden Rule, Yeaman Pl.

Branch Social Meeting

3pm, 18th July

Roseburn Bar (lounge), Roseburn Terr.

Branch Social Meeting

3pm, 12th September

Venue TBC - see website for details

Branch Social Meeting

3pm, 10th October

Black Bull, Mid Calder

Branch Pubs of the Year 2015

Every year branch members vote on who they think is the best pub in each of our branch areas (Edinburgh, the Lothians and the Borders) as well as an overall branch Pub of the Year. After all the votes were counted the results are as follows:

- Edinburgh Winner (and Overall Branch Pub of the Year): **Stockbridge Tap**, Raeburn Pl.
- Edinburgh Runner Up: **Cask and Barrel (Southside)**, W. Preston St.



The Stockbridge Tap – Edinburgh Pub of the Year

- Lothians Winner: **Volunteer Arms (Stagg's)**, Musselburgh
- Lothians Runner Up:



Stagg's – Lothians Pub of the Year

Grey Horse, Balerno

- Borders Winner: **Bridge Inn**, Peebles
-



The Bridge Inn – Borders Pub of the Year

- Borders Runner Up: **The Cobbles**, Kelso.

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Doing the Leith Walk Walk...

by Pat Hanson

We often take our better-known streets for granted, and Edinburgh's Leith Walk is probably a case in point. So I took off on a Monday evening walking tour from the London Road roundabout to the foot of the Walk (excluding on this occasion the Wetherspoon's **Foot of the Walk**) and back again, visiting most of its pubs. Real ale pubs have their name in **bold** with all others in *italics*.

Heading down the west side of the road I called in first at the **Brass Monkey Leith**, where there was a buzzing atmosphere for a Monday night in the split-level bar. I noticed the cinema screen at the rear for movie buffs, just like its sister pub the **Brass Monkey** in Drummond St. There was no sign of the former regular Caledonian beers, but the Pilot House Beer (Unfined) was excellent. Fyne Ales Jarl was the other beer on handpump and these were complemented by a top-class range of bottled beers. The Brass Monkey's notable five-sided bar is situated under an attractive stained-glass effect ceiling panel. Vegetarians and vegans are very well catered for.



The Brass Monkey (Leith)

I then headed down to the *Harp and Castle* for my first ever visit. In the absence of real ale I settled for 500ml Deuchars IPA. This is a decent well-kept locals' bar, but it was time to move on to **Woodlands Creatures**. Here one handpump was in use, serving the darkish Fyne Ales Vital Spark. Since it opened a few years ago this has been one of our favourite Leith Walk haunts, being a cool and welcoming space with the added benefit of a menu to suit all dietary needs. If you're visiting Woodlands Creatures ask about the secret garden accessed through a wardrobe!

My next stop was the **Cask & Still** (formerly the *Volunteer Arms*). This corner site has been transformed recently by the PG Taverns group in conjunction with Star Pubs and Bars and is an impressive sister pub to **McSorley's** on Southside and the new **Jolly Botanist** at Haymarket. No less than six cask ales are prominently featured on handpump. My choice was Wells/Dogfish Head DNA, which was good, and I could also have had a house beer 'Cask and Still', Caley's Over the Bar and Deuchars IPA, Theakston Old Peculier or Merrie City Atlantic City (from Wakefield). The Wednesday pub quiz here is free and teams also get free nachos!



The bar at the Cask and Still

I headed off past Jane St (home of the Pilot brewery and maybe also Liquid Brewing) to the foot of Leith Walk and crossed over for my first visit to the famous Grade A-listed *Central Bar*. The room is, for a start, over 18 feet high (probably exceeded in height only by the **Guildford Arms**) and the walls are completely covered with wonderful tilework by Minton Hollins of Stoke-on-Trent. There is also a rear wooden gantry which includes four stern griffins.

Up the road the *Spey Lounge*, in contrast turned out to have a very plain interior. The Spey does its bit for social responsibility with tea and coffee at 50p, with soft drinks £1 – and if it all gets too much they will call you a taxi. The next in this group of non-real ale pubs was the *Alhambra Bar*, another street corner local. I can remember drinking some decent real ale in this pub in the past. Just up the road the *Boda Bar* was the first of the five 'Swedish' Boda Bars group pubs in town. It sells no real ale, but the Black Isle Organic Lager was certainly OK.

Only a few metres away, the next Boda Bars pub, the **Victoria**, unexpectedly turned out to have real ale. At first the Deuchars IPA clip was reversed, but in fact the beer was available and tasting fresh. The Victoria is a very nice dog-friendly pub and once again was abuzz on a Monday night.

Robbie's Bar has an unmistakable green and gold curved exterior and on my first visit for ages I was pleased to find a decent selection of beers. I settled down with some BG Sips and relaxed in Robbies' traditional beer-drinking environment. There was no real ale at my next two stops. *Boundary* is a new, rather trendy, bar on the site of the previous *City Limits*. I chatted to the staff and found that they are looking at the possibility of adding cask beer to the range. Less good news at the *Black Fox*, however: having opened recently on the *Bar Luna* site with Orkney Dark Island on handpump, the real ale had disappeared. Owner Richard explained that he was trying to get real ale back in pins, although there could be problems with his tied supply arrangements.

Despite its promising name the *Brunswick Ale House* doesn't have real ale either, so I pressed on quickly to the **Windsor** (formerly the **Windsor Buffet**). Caley Deuchars IPA,

Doing the Leith Walk Walk...

(continued)

Alechemy Ritual, Kelburn Jaguar and Orkney Dark Island comprised the beer range. I selected the Ritual and downed it quickly before moving on to another corner pub from the Swedish Boda group, **Joseph Pearce's**. Unfortunately the Deuchars IPA had just gone off and was about to be changed.



The Windsor



Jeremiah's Taproom

Finally, I promised in the last issue to rectify my error in missing out the **Toby Carvery Liberton** from the 'Boundary Commission' crawl. On a recent visit I found Deuchars IPA on sale at a very reasonable price in this Cask Marque-accredited pub and restaurant just opposite Mortonhall Crematorium. It's located in one of the finest detached pub buildings in Edinburgh, perhaps matched only by the much-rebuilt **Raeburn**.

Jeremiah's Taproom occupies the site of the former *Elm Bar* on Elm Row and is an unashamedly modern craft beer bar, serving real ales from taps on the central gantry. I went for a local beer, Barney's Good Ordinary Pale Ale. There was also Deuchars IPA and Black Isle Organic Red Kite.

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City Ale Tales

Pub News

We start this time in **Edinburgh North and Leith**; the area round Crewe Toll has always been rather a beer desert, with the exception of the **Telford Arms** round the corner in Telford Road, so it's a big welcome to the **Urban Bar and Grill** at the Village Urban Resort, Edinburgh, not far from the Western General Hospital. This swish bar is currently undergoing a re-branding to become **The Public House**. To the west **Ye Olde Inn** and **McKenzie's** are reliable sources of real ale in Davidson's Mains, but we travel east along Ferry Road. **Spiers Bar** is now promoting real ale strongly, with Stewart's Edinburgh Gold usually joined by another guest from the Stewart range. Just along the road the Gosford Bar in the **Victoria Park Hotel** is a relatively new outlet for cask ale, with up to three rotating guest beers on offer. Already the CAMRA Branch has held a meeting there! Cask Marque accreditation was gained in November 2014.

In Leith there have been three closures, the most notable being the award-winning **Vintage** on Henderson St, which lasted in that format for slightly less than two years. It has been replaced by **VDeep**, which sells three ales on handpump and has an innovative menu of Indian tapas-style food produced under the guidance of Hardeep Singh Kohli. As we went to press, plans were being laid for a Pilot tap takeover event at VDeep. **Bond No 9** closed in March after a long-running dispute with their landlords and has been partly reincarnated at sister venue **Clouds and Soil** in Picardy Place. Bond No 9 had been the only local real ale outlet to win an SLTN award back in November ('Cocktail Bar of the Year'). **Isobar** also closed in December for reasons unknown. Along the Water of Leith the **Leith Beer Co** is selling real ale regularly again, the usual choice being Harviestoun Schiehallion. Further reports are required from the **Constitution**, on Constitution St, which appears to have stopped selling real ale.

In Leith Walk the **Victoria** is selling Caledonian Deuchars IPA and the **Black Fox** launched in December with Orkney Dark Island but then took it off (see Pat's Leith Walk crawl in this issue). The former Bar Sienne, now closed, has been reportedly bought by the Ross brothers, owners of the **Old Chain Pier**. Beers from Drygate in Glasgow may be featured at the new site.

Spit/Fire, from the people that brought you the **Hanging Bat**, opened shortly before Christmas on Dublin St, almost opposite the lovely **Magnum Bar**. Spit/Fire has no real ale but has 12 'craft' keg beers listed in its sub-basement bar. There are many other excellent New Town outlets for real ale, of course, including the **Cumberland Bar**, **St Vincent Bar**, **Star Bar**, **Wally Dug**, **Kay's Bar** and **Clark's Bar**. One such fringe area is Stockbridge, where the **Scran and Scallie**, whose cask ales are always in top condition, featured in the Morning Advertiser's 'Top 50 gastropubs', published in January (it was at #18, as you ask!). Down the road **Hector's** has been closed for a massive refurbishment but was due to re-open a few days after we went to press. Along the 36 bus route the **Bonnington** has re-started selling real ale, as anticipated in the last issue of *PoV*. **Mother's** in Howe St, however, has stopped selling real ale. Finally, at the foot of Broughton St the



former Bellevue has become the **Ox**. It's a welcoming split-level bar with a couple of real ales and a good menu.

In **East Edinburgh** there's rather less to report, but interesting news from Portobello, where the closed Three Monkeys pub has become the **Portobello Palm Tree**. When it opened thus in March, press reports described it as 'bringing a touch of the Caribbean to the seaside town', which was perhaps a bit fanciful. Anyway the Palm Tree is owned by the same team as the excellent **Lioness of Leith** and has two real ales from a similar range (Barney's, Pilot, Inveralmond and a few others). There is a big south-facing beer garden and a shack from which Sam Simpson of 'City of Avalon' street-food fame will be producing a range of food in similar style. Along the road in the centre of Portobello the **Beaten Docket** has occasionally had Deuchars IPA but recently said that they were not getting it back until the summer. On a recent visit both the **Guild of Foresters** and the **Espy** both had an impressive four real ales pouring; the **Skylark** usually has one cask ale also.

In February the CAMRA Branch embarked on a two-pub social at the **Regent**, where Stewart's Weiss Noir was a great find. The second stop was the **Mash Tun** down Easter Road, with Greene King's Old Golden Hen providing a good contrast. Both pubs had other ales and Old Rosie cider as well. Further down Easter Rd the **Persevere** has opened an adjacent fine dining 'family style' restaurant.

Moving on to **South Edinburgh** (including Southside and Morningside) we find one of the potential locations for a new pub from **JD Wetherspoon** in the news. JDW have made a second application for a 4000 sq ft (trading area) pub at 50 Nicolson St (a current Bingo hall) after the first application was knocked back by the City of Edinburgh Council. Around the corner in St Leonard's St it's 'not too much change' at the **Auld Hoose** where long-time employee and CAMRA member Jonathan Winks is taking over the Punch lease. There's been a minor refurbishment but the range of three real ales (usually including a hoppy guest) will continue. The **Southsider** is included in the package of former Maclays pubs recently put up for sale and could be yours for £1 million! This

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0131 667 0856 – casksouthside@btconnect.com

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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!!



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City Ale Tales

(continued)



Palm Tree, Portobello

favourite haunt of locals and students sells up to four real ales.

Usher's of Edinburgh may be changing its name to 'Andrew Usher and Co' to match the new name of its brewery although it still retains its former branding at street level. While you're there, why not pop into the **Blind Poet**? There's a good range of beer and the veggie haggis bon-bons are to die for. Round the corner the **Greenmantle** has now joined its sister pub, the **Mash Tun**, in becoming dog-friendly (and also sells a good range of beer and pub food). **Doctor's** has had a terrific new paint job done externally and always offers a good range of about eight beers and ciders, as well as decent food. On the other hand, if you want great atmosphere (and frequent live traditional music) to go with your beer then you could do no better than the famous **Sandy Bell's** just up the road (thanks to a PoV reader for commending it). On a recent visit, beers from Inveralmond, Caley, Orkney, Atlas and Harviestoun were on the taps together with a cider.

In Potterrow the **Potting Shed** has also seen some internal work, with separate bar and dining areas being set up. Up to five real ales are always available – check the blackboard to see what's on. Just down the road the **Moo Bar** remains closed and further south on the main road **Crags** (formerly the Steamie and then Lomond's) saw real ale briefly before the handpumps became barren again. Round the Meadows the **Links Hotel** has kept up Edinburgh's recent tradition of unoriginal bar names by opening the Library Bar (there's already a **Library Bar** at Teviot Row). The nearby Bruntsfield area has suffered a cluster of real ale deletions – the **Blackbird**, **Cuckoo's Nest** and **Bisque** have all stopped selling Deuchars IPA. This is happily partly balanced by the fact that the **International Bar** (almost opposite **Cloisters**) has reintroduced Deuchars. At the time of writing **Cloisters** itself was in the midst of its 20th Anniversary celebrations, featuring many interesting beers old and new, such as HopBack Summer Lightning (not often seen in Edinburgh these days).

In Morningside **Growler Beers UK** have launched a £100,000 crowd-funding exercise, 'which will enable us to expand into Glasgow and open a second unit within Edinburgh, most probably in the west of the city, around Corstorphine'. There are incentives, including beer discounts, for various levels

of investment. The **Canny Man's** has installed a brand new set of handpumps to replace the truncated versions used previously. Finally, bravely defining Colinton as being in the south of Edinburgh, the **Spylaw Tavern** and the **Colinton Inn** banded together at Easter to put on a three-day beer festival, with over 30 ales on sale in total. The Colinton hopes to add a house beer to its range soon (if they've not already done so).

In **West Edinburgh** (including west Fountainbridge and the West End) the Spirit pubco is continuing to convert selected pubs into its 'Flaming Grill' brand, the takeover by Greene King having been put on hold while the CMA investigates possible competition issues. **The Crofters** in Sighthill is now a Flaming Grill and happily has retained real ale and even added a real cider handpump! **McCowan's** at Fountainbridge was due to reopen in the same format in late April and news of any real ale was awaited as we went to press. There's always a good range of cask beer to be found in the nearby **Fountain** and **Golden Rule** anyway. In Morrison St, PG Taverns and Star Pubs and Bars finally completed their mammoth £730k transformation of the previous Spider's Web into the **Jolly Botanist** in February. The name reflects the impressive selection of gins on offer and you'll also find up to three cask ales from the Caledonian range. The interior has several distinct areas, exposed brickwork, mirrors and fascinating light fittings, but the outside paint job looks a bit washed out for a brand new project. Up in the West End **52 Canoes Tiki Den** has stopped selling real ale and the Shilling Group is undertaking a thorough re-vamp of the nearby **Harry's Bar**, which is unlikely to retain that name when it reopens in the summer. **The Huxley** has also stopped selling real ale.

Attendees at the Scottish Real Ale Festival at the Corn Exchange in July will be able to pop round the corner to a new real ale outlet:— **The Pub**, just by the westbound 35 bus stop, is now serving Deuchars IPA plus (usually) another guest beer, often from the Caledonian range. There are many interesting posters, photos and passes (mostly signed) relating to past gigs at the adjacent venue. Out in Corstorphine, Della McGill of **Winston's** was a finalist in the SLTN Barperson of the Year Awards 2014 and later featured in an article in the same magazine talking about her pint-pouring skills and her pub's real ale offering (Deuchars IPA plus three guest ales).

As always, there's plenty to report from **Central Edinburgh** (including New Town, Lothian Rd and the George St area). **Whiski Rooms** on the Mound (Bank St) has stopped selling real ale and replaced it with Innis and Gunn lager! Next door **Crafter's Barn** has a fantastic range of Belgian bottled beer, but real ale has never become established. It's all happening in Cowgate, where the massive **Three Sisters** pub has seldom been out of the news. After sporadic sightings of real ale, Deuchars IPA was a regular during the Six Nations period. Then at Easter the packed Old Town Street Food Festival saw three casks from Drygate in Glasgow on gravity. In between, the Three Sisters won the Best Pub award in the overall Scottish 'Best Bar None' awards (the only local winner). Down the road Fuller Thomson's new **OX184** opened eponymously

City Ale Tales

(continued)

at No. 184. Unusually for a FT pub there's no real ale, with 12 keg taps on the back wall including four dedicated to Tempest beers. Between these pubs **Bannerman's** is little changed and sells some of the best Williams Fraoch on the planet.



The Jolly Botanist, Morrison St.

In the Royal Mile the **Jolly Judge** installed an additional cask tap in February and held another popular Cider Festival in April, where Oliver's Classic Perry was voted 'Cider of the Festival'. Fans of the Cask Marque accreditation system might like to note that the **Mitre** gained maximum marks when re-accredited in April. Like other Nicholson's pubs it was preparing to host a Spring Beer Festival as we went to press. This followed hot on the heels of the **Guildford Arms'** Spring Ale Festival, with over 50 ales pouring in 11 days. Those with longer memories may also recollect the **Bow Bar's** Winter Beer Festival (45 ales in 13 days).

The two **JD Wetherspoon** projects in Edinburgh which are thought to be most likely to come to fruition are the planned pubs on Waverley Bridge and Lothian Rd, although several hurdles still have to be jumped. Another JDW plan for Victoria St has been rejected by the Council. Down on Market St, **Jake's Place** has been looking up beer-wise since a CAMRA-related new manager took over in January. **Banshee Labyrinth** has again been reported as selling real ale, either Deuchars IPA or Robinson's Trooper. In Rose St the former Gordon Arms/Wee Rose was yet again renamed as the **Shoogly Peg**, with all signs of the former real ale completely removed. Lastly, note that **WJ Christie and Sons** (formerly the Grassmarket Bar) were selling Over the Bar on handpump during the Six Nations rugby; hopefully real ale will become more of a permanent feature in this pub.

Craig Millar



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Beer and Lothian

Pub News

Yes, here's someone banging on about the Borders Railway again – but this time to look more closely at the areas around the four new stations in **Midlothian**, and specifically the closest real ale pub to each one. A CAMRA team recently kicked off their survey at the **Old Colliery**, which is about a quarter of a mile from Shawfair station. The pub is right next to the Sheriffhall Park and Ride facility, which makes it fairly easily accessible from both north and south. It's a new-build (2013) Marston's pub/restaurant with a big emphasis on food (most recently pizzas), but there's plenty of room for the casual drinker. The Pedigree had run out, but there was also Marston's Help for Heroes Blonde Ale and Wychwood Hobgoblin on the handpumps. Slightly closer to the station, but difficult to access by bus is the **Cockatoo** at Millerhill, which has a real ale from the Belhaven range. Also a big emphasis on food here and, for car-drivers, is a lot easier to access now the A6106 from the roundabout has reopened.



The Old Colliery, Sheriffhall

The next station on the line is Eskbank, sandwiched between Tesco and Edinburgh College. The closest pub is the **Justinlees**, where the real ale had run out on our visit, soon to be closed for transformation into an Ember Inn. This will hopefully bring a real ale choice comparable to that of its future stable-mate, the **Hunter's Tryst**, on the other side of the bypass. That left the **Sun Inn** at Lothianbridge, on a busy part of the A7, as the closest real ale to Eskbank station. Here we found two very contrasting ales on handpump – Eden's Shipwreck IPA (6.2%) and Scottish Borders Brewery (as we then called it!) 2.8% Lemon Drop, which was, as intended, light and refreshing. The Sun Inn is pretty food-oriented, but there is a small bar area and it's great to drink outside in the garden in decent weather – with the added bonus of a clear view of the soaring Lothianbridge railway viaduct.

It's a short walk from the Sun to the centre of Newtongrange, where real ale can be found in the **Abbey Granary** in the shape of Stewart's Edinburgh Gold. On our visit there was a noisy game of dominoes in progress (quite a rare event these days) and a lively atmosphere overall. There's a dartboard in the bar and a pool table in the back room. This pub would benefit from a few more real ale drinkers to keep the beer turning over, so if you're in the area why not go and try it?

The final new Midlothian station will be at Gorebridge, where the fascinating **Stobsmill Inn** will effectively become the station tap, being located only a short way up the road. Almost

uniquely it possesses no exterior branding or name at all apart from a large red 'T'! Inside, it's welcoming and cosy, with darts, a book shelf, sports TV and an interesting old beer bottle collection on the top shelf. We enjoyed Kelburn Spring Forward (4.3%) and admired the unusual etched sporting panels. There's a rear lounge (seldom used) and a lower level suntrap beer garden.

The trip finished at the **Laird and Dog** in Lasswade, which is not on the new railway but well worth a visit anyway. The Stewart No 3 was in great condition, with Taylor Landlord and Deuchars IPA also available. This is a friendly (and dog-friendly) pub which sells reliably good food as well as good beer and, according to a plaque on the wall, was recently top-rated by Laterooms.com!

Elsewhere in Midlothian the **Stair Arms** near Pathhead seems to have discontinued selling Stewart Edinburgh Gold on its single handpump. The **Forresters Arms** down the road in the village itself has been advertised for sale, so perhaps someone will install real ale? Up the A68 in Dalkeith the **Blacksmith's Forge** held a five-way Battle of the Brewers just before the start of Wetherspoons' Spring Beer Festival. Beers were available both in taster size (bottled) and on cask; Knops were declared the winners at the end of the evening, which was enjoyed by a large group of CAMRA members as well as the pub's regular customers. The nearby **Buccleuch** still has a dismal row of unused handpumps.



The Abbey Granary, Newtongrange

In **West Lothian** (and other remoter western parts of Edinburgh) there is a welcome new real ale outlet in the shape of the **Torphichen Arms** in Mid Calder. This has been selling two rotating guest beers, one of which may often be from Alechemy. Along in the **Black Bull** a perfect 100% score was achieved during Cask Marque re-accreditation in February. Typical beers sold here include Deuchars IPA and Harviestoun Bitter and Twisted. Further north the pub formerly described as the 'Three Bridges' in these pages, in South Queensferry, is correctly known as the **3 Bridges**. There has been no real ale over the winter, but it is expected to return by Easter. Expect Deuchars IPA and possibly a couple more by the time PoV hits the streets.

Beer and Lothian

(Continued)

Look out for the results of an impending refurbishment at the **Kinleith Arms** in Juniper Green. Lessees Ben Smith and Gillian McIntee have been concentrating their efforts on getting the **Riccarton Inn** in nearby Currie running to their satisfaction and will now be tweaking the Kinleith Arms. Just along the road the **Juniper Green Inn** is also well worth a visit in this area. It has a strong community feel and sells up to four real ales. Graham and Rachel Bucknall, from the superb multi-award-winning **Bridge Inn** at Ratho, have taken on two pubs in Elie, Fife – the **Ship Inn** and the **19th Hole**, which are being fully refurbished.

We turn to **East Lothian** next, where the **Waterloo Bistro** in Haddington sadly closed its doors for the last time at the end of March. Over the river at the **Waterside Bistro**, however, there has been something of a management buyout, with Manager Louise Williams and Head Chef Jonny Dunbar taking over as leaseholders earlier in the same month. The **Tyneside Tavern, Victoria** and **Golf Tavern** in Haddington also sell a variety of real ales. Real ale has been re-established as a regular feature at the **Thorntree Inn** in Cockenzie through a policy of rotating the guest ale. Knops East Coast Pale and Inveralmond Ossian have been recent successes and customers are being asked for additional suggestions. The small beer garden has amazing views and is virtually in the Firth of Forth!

Out in the eastern coastal villages there have been a few changes. The **Old Aberlady Inn** has again reopened and has been selling a single ale from the Caledonian range during the winter, and in April has added a guest beer. The **Kilspindie House Hotel** up the road has been selling two consistently good ales, often from the nearby Knops, Eden, Allendale or Kelburn Breweries. At the **Golf Inn** in Gullane Derek Johnstone has opened a new sports bar (Jack's Bar) which has a 10-foot TV screen for sporting events. You'll have to bring your real ale through from the Niblick Bar, which itself has been pleasantly refurbished.



The Ship Inn, North Berwick

In Dirleton the **Castle Inn** has been bought by John and Michelle Dawson, formerly of Bisset's Hotel in Gullane (now closed). The handpumps have been replaced by founts with

side-turning taps and a couple of Caledonian beers are usually on tap. With the **Old Clubhouse** (Gullane) and **Walled Garden** (Archerfield/Dirleton) having side-turning or back wall taps, this leaves the Golf Inn with the only handpumps in either village (for those who worry about such things).

Further east, in North Berwick, the **Ship Inn** has had a makeover, reopening with five handpumps. The Ship enjoys impressive sales of its regular house beer, Harviestoun Schiehallion, weighing in at 4.8%! For the last word (almost) on East Lothian pubs we head right down to the other end of the county, where the **Mercat Grill** in Whitecraig not only won the Edinburgh Evening News 'Best Bar 2014' award but also staged a range of dog-friendly events and competitions in April to raise funds for the Edinburgh Dog and Cat Home at Seafield. The Mercat has plans to add a second real ale, which is good to hear. Finally, Best Bar None accreditation has been awarded to three East Lothian real ale pubs recently: the **Pine Marten**, Dunbar (Gold); **Levenhall Arms**, Musselburgh (Silver); and **Golfers Rest**, North Berwick (Silver). Well done!

Craig Leith

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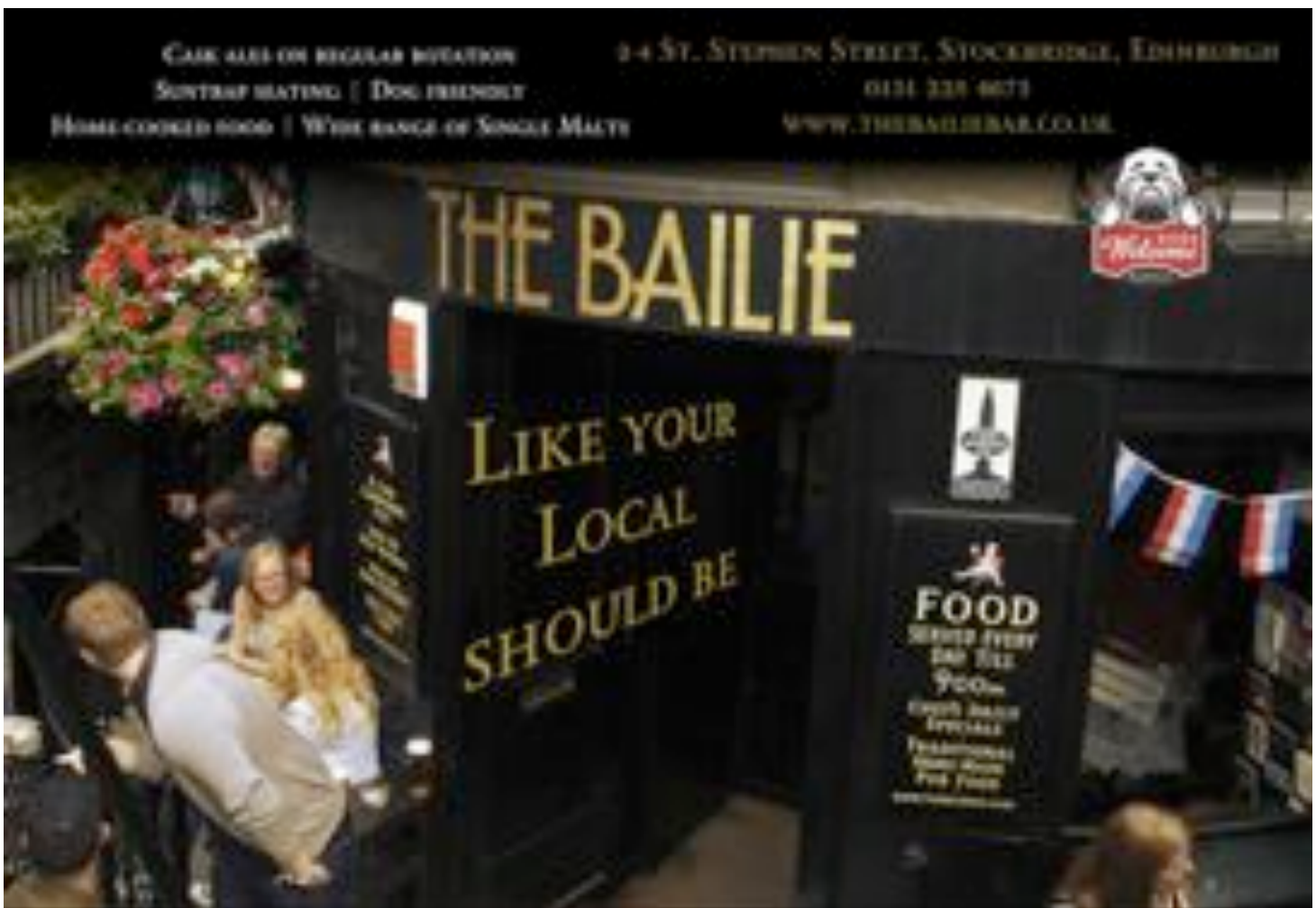



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Inn the Borders

Pub News

The theme of our update this time is 'Regeneration in the Borders'! In January, 'Pub is the Hub' gained an award of £25,000 from the Prince's Countryside Fund for a pilot project in the Scottish Borders to look at the areas of greatest need for rural services, perhaps provided in pubs (e.g. post offices). Moving forward, September 6th sees the opening of the Borders Railway between Edinburgh and Tweedbank, opening up the area to a whole group of expected new visitors and potentially revitalising towns such as Stow and Galashiels. Slightly further away, the **County Hotel** in Selkirk is alive to the railway's potential and is resurrecting a Victorian horse and coach tour route, the new all-inclusive tours to be launched, with a local sightseeing company, for the arrival of the first trains in September.

There will be a brand new micropub in Kelso called **Rutherford's!** This is due to be opened by the end of May by Simon and Debbie Rutherford in a former knitwear shop at 38 The Square. All planning and licensing consents are now in place, so progress towards opening should be fairly smooth. There are now around 100 micropubs in England, following on the heels of the first one in Kent (2005), but this is the very first in Scotland. A range of cask beer and cider will be on offer, with an emphasis on quality and variety, with a mix between locally sourced products and those from further afield. In keeping with the micropub ethos there will be no TVs or music, and cold snack food only. Simon and Debbie were in Berwick-on-Tweed checking out the excellent **Curfew** micropub during its Beer Festival in April. PoV wishes them the best of luck!

Remarkably, it looks as though the **Black Bull** in Ayton, near Eyemouth, will be reopening by mid-June after having been closed for several years. The new owners currently run the **Hemelvaart Beer Café** in Bedale, Yorkshire. On CAMRA's WhatPub database this is already listed as selling real ale, but according to recent Twitter and Facebook messages two cask lines were just about to be installed. Either way, the prospects for seeing cask beer in the **Black Bull** look good – it's hoped to be open by about 16th June according to sources in Ayton. By the way 'Hemelvaart' is Dutch for 'Ascension'!

Continuing the theme, new life is being breathed into the **Clovenfords Country Inn** in the small village of the same name three miles from Galashiels. I had called in a few times to offer apologies for my curt and negative words about the place in the last PoV, but it turned out that the place was closed for six weeks. I eventually caught up with the new lessee, Roy McIntosh, and chatted to him and long-time manager Ross Glastra about their plans for the future. These may include a

third cask ale and will certainly see steps to increase community footfall, perhaps through a loyalty scheme. There are also new tenants at the **First and Last** on the A1 at Burnmouth. Paul and Dee Goodwin left at the end of November, so welcome to Sarah and Neil who have taken over. When we last called in the Hadrian Borders Tyneside Blonde was in very good condition. There is also likely to be a tenancy change at the community-owned **Fisherman's Arms** freehouse pub/restaurant in Birgham, following recent advertisements in the trade press.



The Tontine Hotel, Peebles

With all these changes, is it too optimistic to hope that 2015 might be the year that sees real progress in the struggle to reopen the **Crook Inn** in Tweedsmuir? 'Final Planning Proposals' were available to view at an Upper Tweed workshop on 'Developing and Sustaining a Rural Community' back in March, but since then the 'Save the Crook' Facebook page seems to have gone quiet, so there's

no news about getting the critical planning permission which will be needed before applying for Big Lottery and other funding. For new readers, this ancient pub was partly rebuilt in 1936 and retains many listed Art Deco features from that period.

Now for some items of less happy news. **Oblo** in Eyemouth has decided to sell real ale in the summer months only due to poor winter sales, so the beer should be back by the time you read this. The **Cross Keys** in Kelso (only a couple of doors away from the new micropub site) has ceased selling real ale altogether. The **Cross Inn** at Paxton closed its doors for good in February and there seems little prospect of it reopening at present. The **Eagle** in Lauder, which has been up for sale, has also apparently closed, however real ale can be enjoyed at the **Black Bull** (which has new tenants) and the **Golden Bannock**. Unless things have improved considerably, real ale has become even more sporadic at the **Anchor** in Coldingham, but make sure you call in at the **New Inn** to sample its well-promoted couple of ales.



The George & Abbotsford, Melrose

Our 'historic pub' spotlight falls this month on the **Gordon Arms** on the A702 at West Linton. This has been an inn ever since it was built in 1654 and serves Stewart Pentland IPA as well as a guest beer, which is often from the Peebles-based Freewheelin' Brewery. While the bar area is cosy and convivial, other dining areas have been sensitively modernised by Keith and Donna Jamieson, who have run the Gordon Arms since 2007. Children and dogs are welcome and there's a *sitooterie* for sunny days! The Stagecoach bus to Biggar and Dumfries passes the door.

The CAMRA Branch conducted a semi-organised crawl around Peebles recently, starting at the bustling **Bridge Inn**, which

Inn the Borders

(Continued)

was featuring the newly-rebranded Caley Edinburgh Castle. Other pubs visited were the **Neidpath Inn**, **Tontine Hotel**, **Crown** and **Cross Keys**, the newest Borders Wetherspoon pub. The Crown was particularly lively, with a large group of visiting Welsh people up for the rugby. It's likely that that the Crown's Stewart Edinburgh Gold will be joined by another real ale soon. The very comfortable Tontine was a multiple regional awards winner in the Scottish Hotel Awards 2015, later winning the national 'Front of House' award.

Other Borders real ale venues honoured included the **Wheatsheaf** Swinton and the **Buccleuch Arms** St Boswell's. On the way to Peebles, a stop at Innerleithen found good Traquair Bear Ale at the **Traquair Arms** and really exceptional Stewart Black IPA at the **St Ronan's Hotel**. Just recently a smaller group of us toured Melrose, where the **Station Hotel** is a welcome new real ale outlet, with a single handpump. Unfortunately both the Station and the nearby **Ship Inn** had run out of real ale over the Melrose Sevens weekend. However, the other three cask ale pubs, **Burt's Hotel**, the **George and Abbotsford** and the **Kings Arms** had eight beers to choose from in total. All real ale pubs in Melrose are dog-friendly, by the way.

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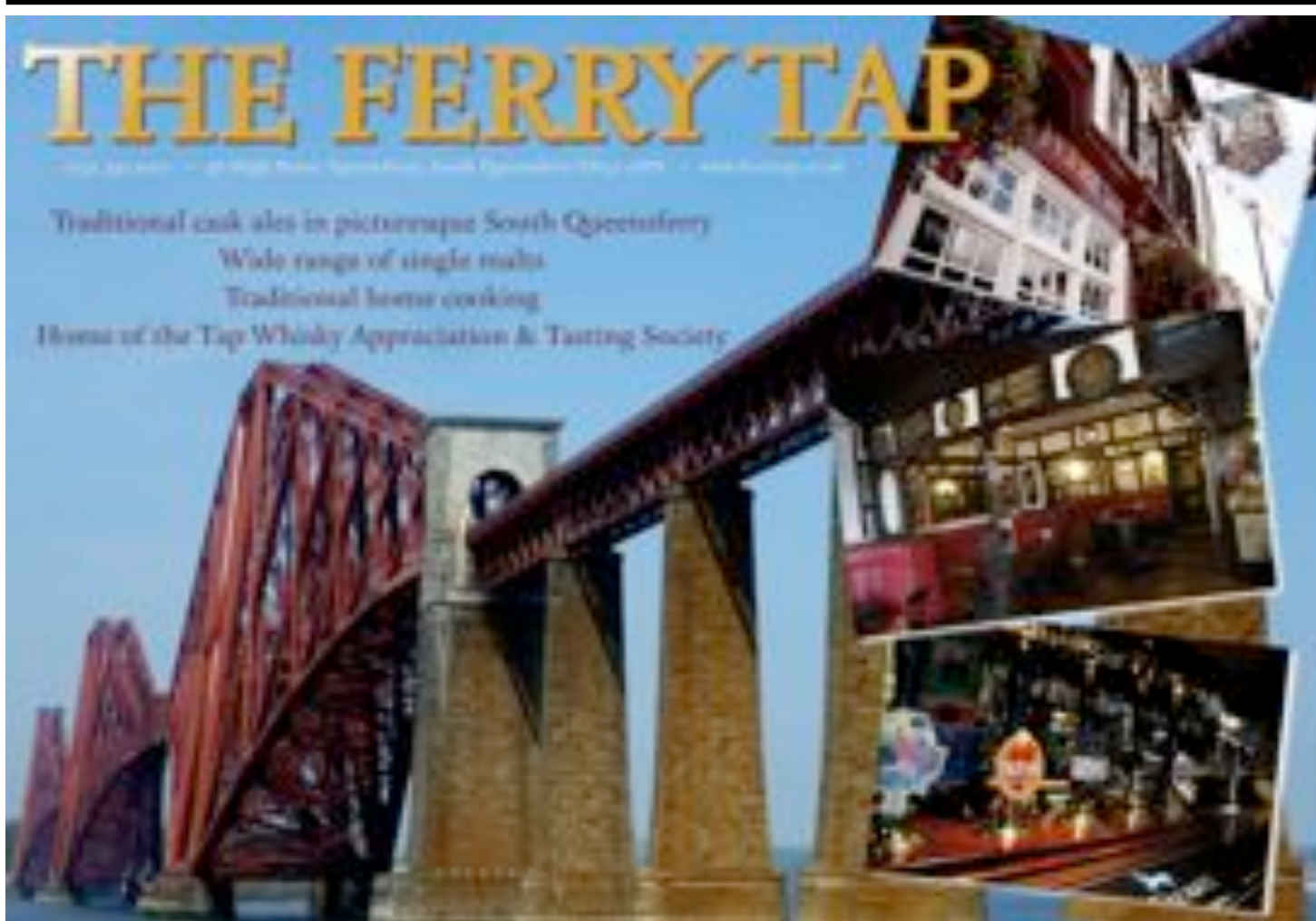
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News of the Brews

Brewery Update

• Alechemy Brewing

Daylight Strobbery, a 6.3% milk stout, was brewed for Christmas. A Hefeweizen wheat beer was also produced in collaboration with Celt Experience, from Caerphilly. Currently just the standard beer range is being produced, but a 10% Imperial Stout aged in Tullibardine whisky casks should be available shortly. This year Alechemy is sponsoring two mountain bike festivals in Perthshire.

• Andrew Usher and Co

This was the new name adopted by Usher's of Edinburgh in March, because the 'Usher's' branding is owned by Wychwood down south (although the original Usher's brewery was closed some time ago). The brewpub, in Edinburgh's Southside, utilises equipment made by Scotia Welding and is a joint project by Inveralmond and Caledonian Heritable. The recently launched Ocean IPA follows the tradition of an IPA for India with a 6% beer, matured in oak casks for 6 weeks at sea – well at least on a yacht in the Firth of Forth!

• Barney's Beer

Scottish Fiction IPA, a hoppy 4.2% ale, was brewed in consultation with the band Idlewild, to coincide with the launch of their new album in February. It was released in bottled and cask formats. Some experimental 'white label' versions of regular beers have been produced and launched at the **Royal Dick** next to the brewery, including a Volcano Double IPA and 'Stout Porter'. Another bottled beer (which is also often seen on cask), the 4.5% Red Rye, provided the only local winner at SIBA-X in Sheffield.

• Belhaven Brewery

The real ale range has continued unchanged, with 60/- scarcely ever seen and Black a rare sight on cask (although it was enjoyed by CAMRA members at the **World's End** in Edinburgh recently at the start of a two-pub crawl). Earlier in the year parent company Greene King warned that trading north of the border had been hit over the Christmas and New Year period due to a combination of bad weather and the new drink-driving limit.

• Black Metal Brewing

All three of Black Metal's core beers (all 6% or over) have now been distributed in cask as well as bottled form. Will O' The Wisp and Blood Revenge even made it as far as the Leicester CAMRA Beer Festival in March, with more beers heading for the Paisley Beer Festival in April. In Edinburgh, Black Metal beers can often be sampled at **Cloisters** and the **Potting Shed**. Production continues to be based at Top Out's brewery in Loanhead.

• Bellfield Brewery

Bellfield are currently pursuing crowd-funding of a targeted £150k via Crowdcube, which has so far been 70% subscribed. This will enable them to set up an Edinburgh-based brewery dedicated to producing gluten-free beer. Some initial recipe and product development has been undertaken with 'a local independent brewer' and the first four beers are expected to be ready for tasting panels imminently (an IPA, two lagers and a stout). Equipment has arrived at Heriot-Watt University for a new research brewery (Bellfield has a collaboration agreement for recipe development at the University). There appears to be

no commitment to selling the beers in cask form as yet, but further details are awaited.

• Born in the Borders Brewery

This is massive news – Scottish Borders Brewery is no more! The success of the Born in the Borders Visitor Centre at Lanton has created such a distinct brand identity that owner John Henderson felt it logical to merge the two operations into one – Born in the Borders Brewery is the result, and all labels, badges and signage will change to reflect this.



On the beer side, the brewery is reducing the number of permanent beers available in favour of more seasonal and innovative ales, although all ales will be brewed periodically. Recent beers have included Ginger Bells for the Festive season, Wee Beastie for Burns' Night, Flower of Scotland for the Six Nations and Lemon Drop, a stunningly flavoured lemongrass ale at only 2.8% abv. Future ales will include Heavy Nettle and Elderflower as well as new blonde, amber and wheat brews. Most beers are now also sent for bottling, which is proving very popular with visitors to the area.

• Broughton Ales



Managing Director Bret Retallick has left Broughton Ales and returned to his native Oregon. In the four years Bret has been at Broughton he has transformed the brewery from one that had lost its way somewhat, to one now back into the main stream and once more brewing innovative ales. PoV wishes Bret all the best and thanks him for his support of CAMRA over the last four years.

New recruit Gary Winning takes on responsibility for the day to day running at Broughton, whilst Elizabeth Rae is the new Administrative Co-ordinator and will be assisted by Kate Thompson who has been CAMRA's office contact for many years. The website is also currently being revamped.

Broughton has recently set up distributor partnerships in Germany, Sweden and Denmark for their bottled ales. On the



BEAUTIFUL BEERS FROM THE HOME OF SCOTTISH BREWING



News of the Brews

(continued)

back of this, Black Douglas and Old Jock Ale won awards at the 2015 Meiningers International Craft Beer Competition.

On the beer front, Broughton is launching a new series of beers this year. Look out for Dark N'Cloudy (a midnight black, vanilla oatmeal espresso stout), HOPopotamus Blonde, a strong red beer called Daft Banter and Throne Shaker (a heavily hopped IPA). Also well hopped is 6.2% IPA, an American-style IPA with four times the hops of a standard IPA. By contrast, Proper IPA replicates the original IPA known as Pale Ale or Pale Export India Ale. It was a SIBA winner in 2014.

• Caledonian Brewery

The big news back in February was the relaunch of the rebranded 80/- as 'Edinburgh Castle', following the signing of a three-year deal with Historic Scotland. The beer has an increased hop character and is more aromatic, with a 25% higher bitterness than the original 80/-.



Caledonian's brewing calendar for 2015 shows a total of 20 different cask beers, plus 5 collaboration beers for Wetherspoon's beer festivals. The spring seasonal beer has been First Dawn. The heritage centre is being refurbished and will be decorated with a timeline showing the brewery's history. The plan is to get it ready for September, when there could be an open day, featuring the heritage centre, the sample cellar and the loading bay, which is now host

to a new pilot brew plant. This has been designed for carrying out scaleable experimental brewing; the main plant has a minimum brew length of 70 barrels, hence the attraction of a smaller kit.

• Campervan Brewery

The massed ranks of local breweries with names beginning with 'B' or 'C' are being joined this year by Campervan Brewery. Paul Gibson has a 50 litre brew kit installed in an old VW campervan for beer making on the move. There is also a central, static, brewery in a garage, where most of the beer will be brewed when the VW is not on the road.

Campervan will be starting off with three beers, including a 4% Blonde Ale and a coconut milk stout. Look out for a soft launch in Edinburgh of the first couple of casks, following the release of a few public samples earlier in the year. (With grateful acknowledgement to Rich Taylor of BeerCast for many of these details).

• Carbon Smith

Following the appearance in cask of Mooze at the end of 2014, the next Carbon Smith beer in cask was 'Muckadaymash-kikiwabu' (Google it!), which featured in a mini-tap takeover at the **Southern** in February.

A collaboration with Elixir saw a 5.8% tea saison launched at **Cloisters** a few days later. In March a new Carbon Smith website featured an in-depth walk-through of how to start a

bedroom brewery; the brewery has in fact now been scaled up to garage-size (two barrel brew length) in Newington, with a new beer, 'Le Chien Noir', a dry, deeply roasted stout, emerging from it recently. The name is no doubt a reference to Carbon Smith Senior's very large dog. In late news, a brand new piece of kit has been installed – a pressurised hop cannon for dry-hopping conditioners and fermenters.

• Edinburgh Beer Factory

This brewery doesn't exist yet, but its creation started in April 2015 at a site on the Bankhead Industrial Estate at Sighthill, Edinburgh, commencing with a purpose-built new floor with appropriate drainage. According to EBF's Twitter account, some trial brews have been sampled and will be refined over the coming months while the new brewery is constructed.

• Elixir Brew Co

Elixir are no longer brewing at Alechemy in Livingston as the brewery has no spare capacity. Ben Bullen is doing one-off collaboration with recent examples including Devil's Bilge Water, a 6.3% smoked porter, with Atom Beers of Hull, and a 6.2% saison style beer with Carbon Smith in Edinburgh. **Cloisters** were also reporting that they had limited stocks of a 7.5% amber ale (with caramelised onions!) from Elixir called Aji Bhaji.

• Forth Bridge Brewery

This is another brewery that doesn't exist yet, although FBB's Dave Robertson has recently Tweeted that 'our first beer is due this summer'. There are also plans to add a distilling arm to the proposed massive site at South Queensferry, to produce whisky, gin and vodka. The crowdfunding effort is continuing.

• Fowler's Real Ales

Fowler's has been located in the small brewhouse at the **Gothenburg** pub, the only real ale outlet in Prestonpans. A new Wee Heavy (7.4%) appeared in February and 80/- has been seen regularly on the handpumps at the pub. Recently a new Prestonpans Farmhouse Cider (6.5%) has also been on the pumps; however, it appears that brewing is now taking place at the Bridge of Allan Brewery and not on-site.

• Freewheelin' Brewery

The Peebles-based Freewheelin' have launched a new low-alcohol bitter at 2.6% abv. This is currently available in bottles and hopefully in draught later. Shortly after we went to press a Meet the Brewer event was to be held at the **David MacBeth Moir** in Musselburgh. Look out for the cask beers at the **Bridge Inn** and **County Hotel** Peebles, the **Gordon Arms** West Linton, the **Leadburn Inn** and the **Stable Bar** Edinburgh.

• Hanging Bat Brewing Co

The company Tweeted that 'we're gonna be brewing soon' in March but so far the new brewhouse somewhere in East Lothian does not seem have been commissioned for brewing. A collaboration with Fallen Brewery was brewed in April and more recently a Black IPA with coffee and a US porter (cask version to be included) was brewed. The small kit at the **Hanging Bat** is used regularly for Alpha Project brews and both cask and keg beers are sold at the pub.

News of the Brews

(continued)

• Innis & Gunn

Innis & Gunn (currently brewing at Tennents in Glasgow) are planning to build a new brewery of their own somewhere in the Borders. At this time Innis & Gunn have not been willing to confirm if cask ale will be produced at the new facility.

• Knops Beer Co

The release of three new beers at Christmas made it a busy end to 2014. Knops' first foray into barrel-ageing (a collaboration with North Berwick's Lockett Bros) was a great success, featuring 'Bunna Porter', Black Cork aged in a 24yo Bunnahabhain hogshead; and 'Tommy Broke', Musselburgh Broke aged in a 19yo Tomatin hogshead. Lastly, Scotch and Rye, a 5.9% dark and rich Scotch Ale, was released on cask and in bottle.

• Krafty Brew

The brewhouse in Bonnington, north Edinburgh, is not only used for producing beer – regular live gigs are also held there! This led to a band collaboration earlier in the year, when the newly renamed Sinderins launched a bottle-conditioned speciality ale of the same name at Krafty with a live acoustic gig. Real ale in bottle form has also been produced for **Elliot's Bar** at the Apex Hotel, Waterloo Place; a good range of Krafty bottled beers (sadly without the dark ones) can also be found at the **Raeburn** in Stockbridge. Latterly some beers have been put into cask and keg, which is an exciting development. They have only been pouring at the brewery so far, but may be seen in pubs later, one hopes.

• Liquid Brewery

This would-be brewery (with Ivor the owner and Mike the brewer) has another crowd-funding exercise just re-launched with a video featuring their four beers and, it has to be said, a banging musical soundtrack. Liquid are seeking £95k to build a large 12 barrel brew length brewery and bottling plant. Some equipment is said to have arrived from Burton-on-Trent in February. Watch this space.

• Odyssey Brothers

This is, in their own words, 'a client brewer at Krafty Brew', creating small batch, flavourful beers. So far a stout, an IPA and a dark IPA have been released; they have been available through Appelation Wines.

• Old Worthy Brewing Co

Nick Ravenhall started out brewing the (now famous) Old Worthy beer in Uig, on the Isle of Skye, in 2011. In 2012 Lee McCrohan joined the team and only one beer was brewed until the move to the Broughton Ales site in 2013. This led to the development of Mighty XP (6%) and 120 Shilling (7.2%). Marc Watson then joined the enterprise and further new and exciting beers followed.

The latest development in 2015 involves ageing beer in Tomatin oak whisky casks. The first beer, aptly named 'Lost on the Dark', was due to be released in May. A stout brewed with Edradour malt blended with sherry notes from an export blend will result in a deep red IPA at 6.5% (to appear in cask, keg and bottle). A smoked amber ale is also expected. As Old Worthy say: 'we want to do justice to the dram'.

• Pilot Beer

Pilot ended 2014 in fine style by winning the **Bow Bar's** epic (blind tasting) Dark Beer Challenge with its cask Mochaccino Milk Stout (5.5%), narrowly beating Cromarty's keg Brewed Awakening. Guinness came 22nd. Most, if not all, of Pilot's lovely beers are now unfiltered, including the remarkable Ultravilot (5.3%), containing a large quantity of a well-known sweetie. This was enjoyed recently by a PoV tasting team at **Jeremiah's Taproom** and other venues.

• Stewart Brewing

There have been no recent major changes at Stewart, with the same core range supplemented by seasonal beers and periodic cask versions of the Hop Series. Weiss (Christmas) Blanc and Noir were sold over the festive season, while SRA was current for the Six Nations rugby. Solas, Black IPA and Cascadian East have all been around on cask. Some oak-aged beers have started to appear, including Elysium in Speyside casks.

Stewart will be hosting a Summer Food and Beer Festival on 1st August. Many beers brewed on Stewart's Craft Beer Kitchen kit will be exhibited and there will be collaborations with Top Out, Black Metal and Carbon Smith. There will also be beer and food taster sessions, some of which are already sold out!

May and June specials are Wai Ora (a cask NZ pale hopped ale at 4.5% with passion fruit and mango aroma) and Stewart's collaboration with Oregon brewer Crux Fermentation (90/-style, in keg). Jack Back, Wai Ora and Ka Pai will be the cask beer specials for the start of the summer.

• Tempest Brewing Co

Tempest officially relocated to their new Tweedbank Industrial Estate site (a short ten-minute walk from the future Borders Railway Station) in late February 2015. The new plant is now in full production, offering ten times the floor space of the previous site in Kelso. This means that production and packaging is now on a much larger scale.



A focus for 2015 will be on making its new range of 330ml bottles available across the UK. By the summer, a new website will have an online shop selling bottled beers, which will also be available direct from the brewery. The bottled beer is unfiltered and unpasteurised and meets CAMRA definitions of 'Real Ale in Bottle'.

• Thistly Cross Cider

Thistly Cross won 'Top Artisan Drink' at the Scottish Rural Awards in March. However, for many Thistly Cross fans it was the end of an era in April when the company announced that Thistly Cross Original was to be reduced in strength from 7.2% to 6.2% and (once more) re-packaged! **NOTE: Only the rarely available Jaggy Thistle is classified by CAMRA's APPLE group as real cider.**

The Shore Brewery: Dunbar's Last Brewery

by Jim Lawrie

It is well documented within the archives that the once-important sea port of Dunbar had no less than twenty-two breweries. Little is known about most of these as they existed during the 16th, 17th and early 18th centuries.

It is known that many of the early brewers were 'farmers and brewers' and one of those was William Burnett who around 1790 had a fixed capital and stock worth £800. Burnett's brewery plant and farm was in an area called 'Viewfield' at the southern end of Dunbar's High Street adjacent to the Earl of Lauderdale's property and close to the church glebe. Another 'farmer and brewer' was David Pringle who had a similarly sized capital and stock. A smaller brewing concern belonged to A. M. Bruce.

Henry and William Knox were merchants who operated a brewery in Dunbar that had been established in 1770 by their father William Knox, senior.

Local man John Dods had the Dawell Brae Brewery in Dunbar. The latter closed in 1825 and Dods re-located to the village of Fisherrow near Musselburgh where he bought the property in North High Street that formerly housed 'Handyside's Brewery'. Dods did not brew there – he took employment as a distiller at Aitchisons Distillery in Whisky Wynd (now Lochend Road North).

John Brown who was born circa 1796 owned the SHORE BREWERY. This was a sizeable brewery located between the town's Coffin Street and Lamer Street. The site of the brewery can clearly be seen on John Wood's survey map of Dunbar dated 1830. Brown had an assistant brewer named Alexander Dunlop. By the 1840s it was the only remaining brewery in Dunbar and it would appear that at the time of its closure in the late 1850s it was referred to as 'The DUNBAR brewery'. The brewery and brewer's dwelling house were sold at a public auction at the George Inn, Dunbar on 30 October 1860. It was some years later in 1865 before the brewing equipment and utensils were sold at auction as detailed in the Haddingtonshire Courier of Friday 31 March 1865.

News of the Brews

(continued)

• Top Out Brewery

Top Out are currently brewing some new beers, ranging from a hoppy IPA to a German Altbier style (a dark, malty and hoppy lager/ale hybrid) as well as a light but fiery ginger beer. All these should be available in time for the Scottish Real Ale Festival in July. The brewery is also looking to increase production capacity. Their cask beer is becoming more widely available throughout the UK and they would like the bottled beers to follow suit. Beer is still being brewed for the Secret Herb Garden at Damhead, with a Stout being added to the range.

• Traquair House

The brewery at Traquair House, near Innerleithen, celebrates 50 years of brewing this year with a special limited edition bottled ale (9.0% abv) set to become a collector's item. In 1965 Peter Maxwell Stuart, the 20th Laird, discovered the ancient brewery in one of the wings of the house and began to brew using all of the original vessels and equipment. Remarkably, 50 years later, brewing continues, and the ales are sold all over the world.

SALE OF BREWERY UTENSILS at DUNBAR

There will be sold by public roup at the Dunbar Brewery on
Thursday 6th April 1865:-

The whole of the working utensils etc., consisting of Wort Copper and pumps, Mash Tun, Wooden Cooler, Sperge and fittings complete, bottle boxes and rack, 4 Fermenting Tuns, Gawntrees and shelves, Syphons, Short and Long Pipes, 24 Kimmings, 2 Wheelbarrows, Ropes, Blocks and Pulleys, Ladders and Steps, Kiln Haircloth, Malt Screen, Sack Barrows, Scoops, Sacks and Wheels, Water Cistern (lined with lead), 2 Dray Carts and Wheels, Close Bodied Cart and Wheels, Stable Utensils, Office Desk, Book Press, Stove, Beams, Scale and Weights, 2 Bushel Measures, 5 Beer Butts, 15 Hogsheads, 600 Half-Barrels, 150 Quarter-Barrels, etc., with various other articles.

Also a number of wine casks. The Sale to begin at 11 o'clock forenoon.

JAMES BRAND, Auctioneer.

The utensils can be seen during the week previous to the sale
by permission
by application to the auctioneer

In the years that followed the closure of Dunbar's last brewery several public houses in the town including the JERSEY ARMS, FORRESTER'S ARMS, and the EAGLE HOTEL made the decision to take their beers from William Steel's brewery at West Barns, a mile outside Dunbar. Although Belhaven Brewery and Maltings was closer to the town the latter company was more pre-occupied with malting practices rather than brewing in the nineteenth century. (The colourful and controversial William Steel was the younger brother to James Steel who was a partner at Steel Coulson's Croft-An-Righ Brewery in Edinburgh.)

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IN THE GOOD BEER GUIDE 2014
Bridge Street, Musselburgh, Scotland EH21 6AG
Tel: 0131 453 1060

HAVE YOU SCORED IN A PUB RECENTLY?

Beer Scoring Explained

Have you ever wondered how the Branch selects which pubs are in the CAMRA *Good Beer Guide* every year from the bewildering choice of great Real Ale outlets in our area? Well, the answer is simple – beer scoring. If you are a CAMRA member, we want you to tell us about the quality of beer in the pubs you visit.

Submitting beer scores is your chance to recognise and support the best Real Ale pubs in the Branch area. It is a quick and easy way in which members can contribute to CAMRA, and involves little more than simply going for a pint. (Please note that only CAMRA members are eligible to participate in beer scoring).

Every score submitted is used at our Branch meeting every November to compile a “hit list” of around double the number of pubs that we can enter into the next edition of the *Good Beer Guide*. Only the pubs on this list will be included in voting for *Good Beer Guide* entries at the following February Branch meeting.

How do I score my beer?

The beer scoring system rates beer on a scale of 0 to 5. There are five possible ways for you to submit your scores (in order of preference) to our Pubs Officer:

1. Submit your scores online via the WhatPub website at <http://whatpub.com>.

- You will have to log in with your CAMRA membership number and password.
- Find the pub and enter scores in the box on the right hand side.

2. Download the Excel spreadsheet from the “Downloads” section of the Branch website at www.edinburghcamra.org.uk. Complete and email the spreadsheet to pub_info@edinburghcamra.org.uk (please read the “Read Me” tab).

3. Enter your scores into, and email the Microsoft Word document on the Branch website to pub_info@edinburghcamra.org.uk.

4. Print, complete and post the Microsoft Word document to the postal address listed at top of document or bring along to the next meeting (Ideal for non smartphone owners to fill it in at the pub)

5. Send your scoring information in a plain text email to pub_info@edinburghcamra.org.uk

What do I need to record?

- The location and name of the pub (WhatPub mobile can work this out!);
- The date you visited the pub;
- A score out of 5;
- The name of the beer/brewery.

What do the scores mean?

0. No cask ale available;

1. Poor. Beer that is anything from barely drinkable to drinkable with considerable resentment;

2. Average. Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing;

3. Good. Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again;

4. Very Good. Excellent beer in excellent condition;

5. Perfect. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

One thing we do slightly differently in our branch is that if you are served a poor pint at the end of a barrel and it is changed without drama and the beer taken off sale then we score a “*” on the paper and Excel sheets. On WhatPub the score should be entered as 0.5 but explain in the comments column what happened.

A few things to remember:

- Some people tend to score high, some tend to score low. Please read the definitions and try to be consistent;
- Don't just give everything 3!
- Do not mark down a beer because it is not your preferred style. However do mark down uninteresting bland beers. Don't give it a high score while thinking “it is not a good beer but this is as good as it gets”. The thinking should be - I have just walked in to a pub listed in the GBG expecting some interesting beers, not just a line-up of uninteresting big brands;
- Over use of 5 (and 4.5) - The idea of 5 is that it is reserved for exceptional beer quality and should only be used a few times a year. Most good beer will get a 3 or 4.

It really is that easy to have you say in what goes into the CAMRA *Good Beer Guide*. So hopefully you'll try scoring next time you're down the pub!

If you'd like to participate in beer scoring, but are not a member of CAMRA, see the membership application form over the page.

For more info on beer scoring, contact us here at PoV or email the branch Pubs Officer at pub_info@edinburghcamra.org.uk.

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01/15

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The Changing Face of the Walk Inn...

How often does an Edinburgh public house change its style of windows?



This picture of the WALK INN in the middle of Leith Walk in 1980 shows signs of its previous life as 'The Joyful Garden Chinese Restaurant'. (Same windows and same curtains).

It was not long before the pub carried out its first window style change. Just a year later in 1981 'boxed' windows were introduced. Many customers and passers-by noticed and remarked that some windows had twenty panes and others had just sixteen. At that time the Walk Inn was the premier outlet for 'Leith Heavy'.



When it became the TOMMY YOUNGER BAR the windows were changed so that all had an equal number of twenty panes each.

In the mid nineteen-eighties the seven boxed windows were replaced with clear glass when the name changed back to the WALK INN.



Around 1990 the name changed again to the TOMMY YOUNGER BAR and of course the 'boxed' windows were reinstated.

Around 1999 the name again was changed to the Walk Inn and the seven plain glass windows were re-introduced... this time with window screens being added.



A new millennium and of course a new name, JAYNES, accompanied by a completely different style of window in the year 2000. Someone made the decision to make the pub look like a car showroom.

By 2006 some of the 'car showroom' windows were retained but others were replaced.



Another change of name? It became the HARP and CASTLE. Of course they had to change the style of window! Is a glazier part-owner of this public house?

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