



**CAMPAIGN
FOR
REAL ALE**

PINTS of VIEW

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

Inside this issue...

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- Latest Local Brewery News
- *and more!*

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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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Editorial

Welcome to issue 66 of *Pints of View*.

We always welcome our readers thoughts and feedback on the magazine we produce. In this issue I hope you'll see that we've taken on board feedback from previous issues and included a wider and more varied range of articles and news this time around. As always, our thanks go to everyone who has submitted articles, news and photos. We wouldn't have much of a magazine without their continued contributions. Please get in touch to let us know what you think of this issue.

Remember and keep an eye on our website and Social Media for all the latest information on Branch events.

Cheers!
Peter

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CAMRA Calling

Branch News for Members



Branch activities

Our branch activities are publicised on our branch website and Facebook page. CAMRA members can also check the Diary section of the CAMRA monthly newspaper *What's Brewing*.

Branch Social Meeting

3pm, 16th January 2016
Colinton Inn, Bridge Rd. (downstairs)

Two-Pub Social

7:30pm, 2nd February 2016
Robbies Bar, Leith Walk, then the Windsor, Elm Row.

GBG 2017 Selection Meeting

2pm, 20th February 2016
Beehive, Grassmarket (1st floor)

Branch Social Meeting

3pm, 19th March 2016
Navaar House Hotel, Bog Rd, Penicuik

Branch Social Meeting

2pm, 23rd April 2016
Caledonian Brewery, Slateford Rd. Places limited, entry fee applies, see website for booking details.

Forthcoming Branch Meetings

Two-Pub Social

7:30pm, 1st December 2015
The Hanging Bat, Lothian Rd, then the Blue Blazer, Spittal St.

Southside Pub Crawl

1pm, 19th December 2015
Starting at the Cask & Barrel (Southside), W. Preston St.

Christmas Social

12th December 2015
Bus tour including dinner at the George & Abbotsford, Melrose. See website for booking details.

Two-Pub Social

7:30pm, 5th January 2016
The Southside Social, then the Dagda Bar, both Buccleuch St.



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Let's Go for a Pint on George Street...

by Pat Hanson

The first stop was the **Dome**, at the east end of George Street. My CAMRA local pub guide suggested that there was Deuchars IPA to be found. I tried both the smart Club Room and the rather ordinary Front Bar. The best I could manage was keg Caledonian 80/-.



Later I tried approaching George Street from the West end. There was nothing in the **Roxburghe Hotel** so the first stop had to be Wetherspoon's **Alexander Graham Bell** where I tried the local Edinbrew 85/- . It really wasn't that good – possibly on sale for too long?

I drew a blank at **TigerLily** and at the new **Slug and Lettuce**. I took my custom down to the **Amber Rose** in Castle Street for a good choice of real ale. Would the brand new **Copper Blossom** hold any hope of real ale? Not a chance.

Further along, **All Bar One** has no real ale. What about the **George Hotel**? The upcoming new **Printing Press** bar was still under wraps and there was no proper bar to try in the meantime.

At the **Standing Order**, another Wetherspoon's, I was delighted to find about 18 ales on sale.

By this time I was getting peckish, so I decided that my last George Street stop would be decided by the choice of bar food rather than beer. Thus I ended up in the front bar of **Le Monde** for the first time and I have to say it was very good!

Now if someone in the whole of George Street could only combine the modern approach of Le Monde with an equally modern selection of real ales then perhaps there would be a whole new audience ready to come here. However, in the meantime the discerning real ale drinker in George Street will have to make do with the choice afforded by two Wetherspoon pubs.

CAMRA Calling

(continued)

Stockbridge Tap: Scottish Pub of the Year.

As you would have read in our last issue, the Stockbridge Tap in Edinburgh was voted Branch Pub of the Year. We're delighted that the Tap has now received a further accolade by being named CAMRA Scottish Pub of the Year. Congratulations to everyone at the Tap.



Tempest Brewing Trip

In early November a group of Branch members took advantage of the newly opened Broders Railway and made the short trip to the new Tempest brewery in Tweedbank. After a guided tour of the impressive new facility members had the chance to sample a number of Tempest's excellent beers. On the way home, members also took time to visit a number of Real Ale pubs in Gala and Gorebridge.



The Barony Bar and The Blue Blazer

Edinburgh's Pub Signs



Within the last decade pub signs have made a comeback and probably at least one in three pubs now have one.

The sign that appears above the Barony Bar in Broughton Street is one of the older ones. The sign itself was almost certainly made in the 1950s. (Bernard's Edinburgh Brewery became an acquisition of Scottish Brewers in 1960).

This is one of the classic T & J Bernard pub signs with a centre-piece depicting an old baronial cast iron cauldron with an iron ladle or pestle. It is surrounded with a square iron frame with an inner square and four circles in each corner. The lower iron nameplate shows the T & J Bernard name. This style of iron frame is similar to the T & J Bernard pub sign that adorns the front of the Blue Blazer in Spittal Street.



Above left is a picture of the Blue Blazer's sign from the 1960s (with suspended nameplate intact) and a more recent picture with the nameplate absent.

The Barony Bar's classic T & J Bernard pub sign was likely to have been removed soon after 1960 following the brewery's acquisition. The iron sign did not make a re-appearance until Scottish & Newcastle re-mounted it in the mid 1990s. It is likely the T & J Bernard sign was stored for 35 years in S & N's 'Bar Service' facility at Croft-An-Righ in Lower Abbeyhill. Below (left) is a picture of the Barony Bar from the 1960s where a plastic brewery sign had replaced the original iron one. The picture on the right dates from 1979 where there is no pub sign at all.



Jim Lawrie

City Ale Tales

Pub News

In West Edinburgh the big news that's troubling CAMRA is the threat of demolition hanging over the **Blue Goose** at Slateford. An unknown company (Lanark Road Living Ltd) is planning to buy and demolish the pub and a commercial garage on the other bank of the Water of Leith so that student flats can be constructed. This is because there is allegedly a shortage of PBSA in Edinburgh (Purpose Built Student Accommodation). The developers and their agents have claimed that the pub's owners feel it to be 'not economically viable', but it still sells up to three real ales, as well as serving all-day food and being very child and dog-friendly. There's also a large patio garden fringing the Water of Leith and a car park.

The pub has seemed less busy since the acquisition by the current owners a couple of years ago. Some areas are looking a little unkempt and it is rather gloomy inside due to a lack of lighting, but CAMRA believes that these issues could easily be addressed to revitalise the pub, rather than selling the whole site to a property speculator for demolition.



The Blue Goose

Pre-planning consultation closed on October 23rd, with CAMRA members and local residents making their opposition to the pub's closure quite clear at that stage. Local members have also informed MP Joanna Cherry of their opposition. It's likely that a formal planning application will be made to City of Edinburgh Council at about the time this PoV hits the pubs. CAMRA will be calling on members to submit formal objections to the plans for the demolition of the Blue Goose. Check out the Branch website and social media (Twitter hashtag #savethebluegoose) for the latest information.

The last real ale pub demolished in Edinburgh was probably the **Caley Ale House** at Haymarket, which was for the tram line. Building student flats at Slateford is a purely optional and speculative exercise which should not result in the destruction of a good local pub.

Just down Lanark Road the B-listed **Crosskeys** is being refurbished under new ownership. It didn't have real ale before closure but perhaps this will change.

In the West Fountainbridge area, **McCowans** reopened as scheduled as a Flaming Grill, promotes real ale decently and normally has three cask beers. On Gorgie Road the former **Pryde's** has changed hands and is now **Entwine** but the real ale offering seems to be intermittent. Further out, **Mortonhall Golf Club** has stopped selling real ale, citing the change in the drink-driving limits as the reason for poor cask ale sales.



McCowans

Out to the West, the **Roseburn Bar** mounted a good-value Black Wolf Brewery showcase earlier in the year. After a very long period closed for refurbishment by the Shilling Group the former **Harry's Bar** in the West End reopened in July as **Harry's Bar and Grill**, selling two real ales. Cask ale sales were said to be slow at first and CAMRA tried to encourage members to visit to ensure that it would not be discontinued. **Akva** opened on the site of the former **Cargo** near the canal basin. It's the latest venture by the Swedish Boda Bars group. **Bert's Bar** in William Street is said to have been taken over by the group behind **Hamilton's** in Stockbridge. As real ale disappeared from Hamilton's during its last refurbishment we'll be monitoring the situation at Bert's carefully.



Harry's Bar and Grill

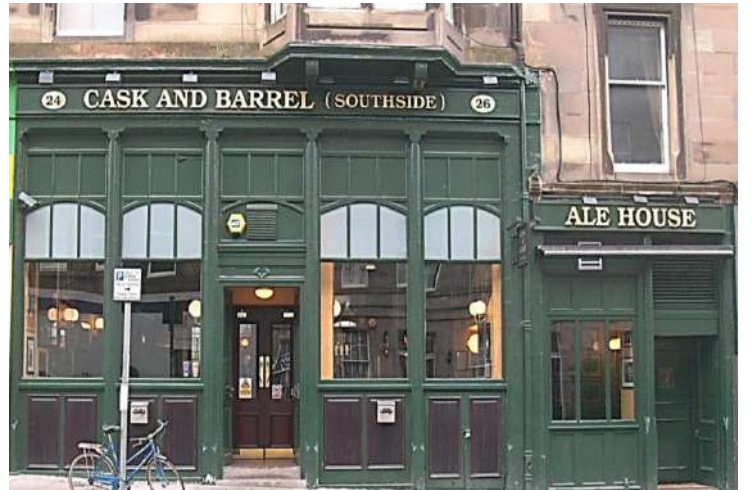


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Opening in 2010 the 'Cask Southside' came third in Camra's City of Edinburgh Pub of the Year awards 2011. Since then this young bar has gone from strength to strength, coming first in 2012 and 2013. Showing remarkable consistency they were awarded runner up in 2014 and now again in 2015. Simply outstanding!! CLASS!!!



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



Cask and Barrel South Side

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

City Ale Tales

(continued)

In *North Edinburgh*, **Growler Beers UK** were due to open their second beer carry-out branch in Bernard St. just after we went to press. It will no doubt resemble their Morningside model with a number of cask ales for growler-fill as well as numerous bottled beers. Whilst there, don't forget to stock up at the well-established **Beets** bottle shop across the road, with a great worldwide selection. **Bernard's Bar** opened up in the former **Isobar** but failed to deliver on its promised Deuchars IPA, with the pump clip usually turned round. There were later signs that the new bar may be closing down already.

Bar Brig was opened in June by the Ross Brothers of **Old Chain Pier** fame. Food is served daily until 11pm and the bar is open till 1am. Not far away there are plans to turn the former **Meridian** bar into a new bar/music venue called **Leith Depot**.



Bar Brig

The former **Bond No 9** reopened as **Wolf and Water** but they sadly did away with the real ale.

Mackenzie's in Davidson's Mains is no longer selling real ale following a change of tenant earlier in the year. The **Doocot** in Drylaw seems to have reopened, but Sam Smith's doubtless still refuse to send any real ale to Scotland. At the foot of Broughton Street the **Ox** (formerly the Bellevue) suffered a serious fire in the summer and finally reopened in September. It sells a couple of real ales.

In *South Edinburgh* the **Southside Social** was a significant new opening on the site of the former Meadow/Moo Bar. It is Edinburgh's first 'social enterprise' pub, meaning it will train young people for a career in the hospitality industry as well as donating a portion of its profits to local charities. Not only that, it serves three real ales. Food is served all day.

Montpelier's in Bruntsfield recently ran a series of Meet the Brewer events, with Barney's, Stewart, Caledonian and Williams Bros all being featured.

Cloisters' Scottish Beer Festival was timed to coincide with the Edinburgh Festival Fringe and ran on the same dates in August. About 100 cask ales appeared during the month. The **Dagda Bar** held a mini beer festival in the first half of

October, with all ales at a very reasonable £2.80 per pint. **Pear Tree** is due to be knocked through into the **Blind Poet**, with the whole new bar likely to be called the **Pear Tree House**.

Finally raise a cheer for the **Brauhaus** near Tollcross, which had a month-long Top Out promotion during which a weekly pin of a different Top Out ale was sold on gravity from the bar-top, using a cooling jacket.

We turn now to *Central Edinburgh*. The **Beer Kitchen by Innis and Gunn** opened on Lothian Rd at the end of July featuring four cask ales.

The **Bow Bar** ran an IPA Challenge (blind tasting) in the summer, followed by a Summer Beer Festival just before the Fringe season. Another big event was the **Jolly Judge** Summer Real Cider and Perry Festival in July, with more than 25 ciders and perries on draught. The pub normally sells three real ciders anyway, as well as a selection of real ales.

In other news, **Malone's** on Forrest Road was named 'Pub of the Year 2015' in the Scottish Entertainment and Hospitality Awards. There's said to be a new Signature Pubs brewpub coming to 4-6 Grassmarket, although there's been nothing seen on the ground yet. **Scott's** on Rose Street has removed its real ale. This leaves the **Black Cat**, as the only dog-friendly real ale pub on Rose Street. It sells two real ales.



The Beer Kitchen

The **Skylark** in Portobello hosted a Knops Meet the Brewer evening in October followed by a similar event with Top Out. The **Safari Lounge** has featured Tempest beers in a special tasting evening. **Cornelius** off-licence on Easter Road now has a house beer. It's an aromatic pale ale in 330ml bottles called 'Choose Leith' and was also brewed at Tempest.

Craig Millar

Alcohol and Socio-Cultural Life

by Stephen McGowan



New regulation surrounding the sale of alcohol continues at such an unrelenting pace that is no wonder the pub sector is getting into a froth. Ale drinkers would gag at the voluminous amount of law and regulation your local hostelry has to contend with, simply to serve you with a pint of your favourite.

There are now five Acts of the Scottish Parliament, 35 regulations, 32 local licensing board policies and dozens of reported and unreported cases all of which amount to the licensing laws of Scotland. How on earth the humble publican is supposed to wrap his head around all of that, far less the beer drinker, is beyond me.

In June this year the Scottish Parliament passed the Air Weapons and Licensing (Scotland) Act 2015, which, despite the name, is a most significant piece of law for publicans as it makes several changes to licensing laws including the re-introduction of a so-called "fit and proper" test for licensees.

Patrick Harvie MSP lodged an amendment to the 2015 Act seeking a new "licensing objective" to be added to those which licensing boards already have to consider when dealing with licence applications: the consideration of "social and cultural life". This came in the context of the closure of Glasgow nightclub the Arches, following a decision by the Glasgow Licensing Board to reduce the clubs trading hours from 3am to 12midnight as a result of police incidents. This effectively killed the art and performance side of the business, which later went into administration and has ceased trading.

The amendment fell, but the point I think Mr Harvie was trying to make is in my view a solid one: the positive associations with the social consumption of alcohol are too often overlooked by those seeking to create headlines out of urban myths like "24 hour licensing". It is even more depressing that such media outpourings often come with a picture of a pub or a pint. Alcohol sold in pubs accounts for less than 30% of all alcohol sold in Scotland – the retail sector, that is, supermarkets and shops, has the rest.

This ubiquitously apocalyptic polemic is at odds with the reality of controlled, sensible consumption in well run pubs as well as the overall drinking patterns in Scotland. Drinking has fallen year and year for almost a decade. The next generation of drinkers are spending less than I did, and my father before me.

The idea that licensing boards should consider the positives that a grant of a licence should bring as well as the negatives is an argument I make time and time again at hearings. Alcohol is regulated for a purpose but the Act is not a refusing Act – the law of the land is that alcohol is a legal product and that premises are licensed to sell it. In other words, that the sale of alcohol should be and is allowed. Edinburgh is one of the more

progressive licensing boards in Scotland – currently – and does grasp the social benefits that a well run pub can bring to the local area and to those who frequent it. And a licence can signify a number of very different types of business, such as the recent opening of the Southside Social pub on Buccleuch Street, opened at the start of August by Chris Thewlis, where all profits go to local causes.

But there is yet more law on the horizon. The Alcohol (Licensing, Public Health and Criminal Justice) Bill was laid before Holyrood earlier this year by Labour MSP Dr Richard Simpson. It proposes various new laws in relation to alcohol including a ban on caffeinated alcohol products (which, albeit not by name, targets a particular tonic wine from Devon), as well as banning alcohol advertising near areas frequently by children such as schools. This would result in a beer poster in a nearby bus shelter being removed, but could also target posters in private residences. The reams and reams of regulations continue and one has to wonder when it will all end. It is harmful for trade, consumer and society that such a vibrant part of our culture must be continually subject to the unfettered whims of political reactionism. Its time to draw breath and let our pubs get on with what they do best: creating a social space that the vast majority enjoy sensibly and responsibly in companionship with each other. Pubs provide us with a space in which we can enjoy ourselves and be happy: I'll drink to that.

Stephen McGowan is one of Scotland's leading licensing lawyers and Head of Licensing at law firm TLT who have offices in Hanover Street. He appears regularly on behalf of the licensed trade at licensing boards across the country. He is also the Chairman of trade group BII Scotland.





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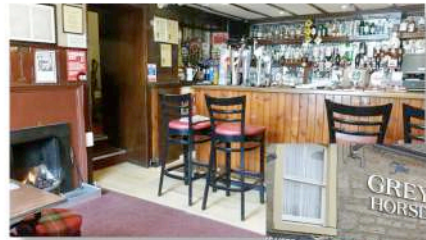


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Size Matters

by Callum Bracher

When is a barrel not a barrel? When it's a firkin, pin, or kilderkin.

In the same way that a square is a specific type of rectangle, a barrel refers to a specific size of cask (for beer anyway, wine casks are sized differently but confusingly with the same names!). As language evolves and fewer people have reason to deal with the specifics of different sized containers for large volumes of liquid, the terms barrel and cask have become interchangeable. However, we drink cask ale not barrel ale and most frequently these days served from a 9 gallon *firkin*, sometimes called a *nine*, which holds 72 pints. Some beers, where sales are high and turnover is quick, may be supplied in 18 gallon *kilderkins*, known as *kils* or *eighteens* which are twice the size of a firkin and half the size of a barrel.

Once upon a time, the 36 gallon *barrel* was the most common size available. Hence it is the prevailing name and often still used as a measure of brewery size. Barrels as a delivery vessel are rare in the beer trade these days not least due to their size and weight but also because the 288 pint contents would be unlikely to sell quickly enough in most situations.

Moving up the scale there is the 54 gallon *hogshead*, the *butt* at double that size, and the *tun* which doubles again with a volume of 216 gallons or 1728 pints. These sizes are merely of historic interest and not to be found anywhere other than in a multitude of pub names. Of more interest is back at the smaller end, the humble *pin* which holds just 36 pints.

Why does all this matter? Well since real ale is a living product which conditions in the cask, it must be vented of excess carbon dioxide prior to serving, a process which eventually brings the beer into contact with oxygen and this will start the process of deterioration. The shelf life of a cask once service begins is only a few days before the beer becomes stale. It is therefore vital that the quantity of beer can be sold by the pub before the beer goes off. The alternatives being wasted beer or worse, the prospect of the pub continuing to sell beer which is past its best! Neither is desirable.

It's easy to imply that smaller containers are better to ensure beer quality but the downside is that the rate at which beer spoils is to do with the ratio of volume to surface area within the cask. Due to the shape of the vessel, the surface area of beer exposed to air increases as the beer empties causing the rate of oxidation to increase. Therefore, larger casks can be shown to keep beer in better condition than smaller casks, if emptied within the same time period.

Smaller casks of beer may cost more relative to larger ones due to the material cost of the containers themselves and increased delivery costs ie, they take up more space and due to smaller volume, resupplying may be needed more frequently. With this in mind you may have thought that pins were most likely to be offered by larger breweries who could more easily absorb the costs but in fact many smaller brewers, keen to offer their wares to new customers, often seem happy to supply the smaller sizes.

Pins, rather than firkins or kilderkins, can provide an option for establishments with lower volume sales to continue offering cask ale in good condition. They may also offer way for existing keg only pubs to try introducing cask ale with lower risk of wastage.

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THE ROUNDHOUSE - DERBY

Beer and Lothian

Pub News

The **Black Bull** in Mid Calder recently hosted an enjoyable CAMRA Branch Social Meeting. Just round the corner the **Torphichen Arms** was shut for refurbishment; it's been taken over by PG Taverns, who run the **Jolly Botanist**, **Cask and Still** and **The Dog House** (formerly McSorley's) in Edinburgh, and is expected to be selling cask ale when it reopens early in 2016.



Black Bull, Mid Calder

The **Railway Inn** in West Calder has started selling real ale again after a break of about nine years. It is listed on CAMRA's National Inventory of Historic Pub Interiors so well worth a visit. There's more good news from Livingston Village, where real ale has returned to the **Livingston Inn** after a similarly long absence. **Oscars** in Ladywell, Livingston has had a refurbishment and will be trying some bottled beers; if that goes well then they may be dipping their toes into the cask market next year. As has been widely reported, JD Wetherspoon has put the **Almond Bank** up for sale. The adjacent **Newyearfield** is unaffected by this move.

The **3 Bridges** in South Queensferry has been advertised as a lease for sale (a Punch Taverns tied lease). The availability of real ale at this pub had been rather patchy and seasonal since it was introduced. There are four other cask ale pubs in town – the **Anchor**, **Ferry Tap**, **Orocco Pier** and **Hawes Inn**.



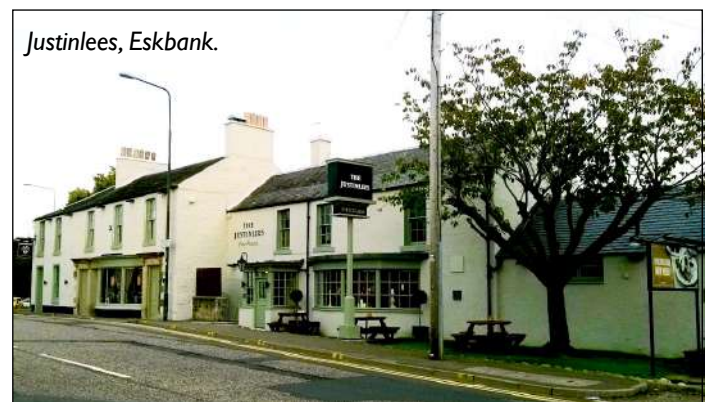
Barman Luke at the East Lothian Beer Festival, Duck's Inn.

It's been beer festival time once again in **East Lothian**; **Duck's Inn** (the newly re-branded Kilspindie House/Duck's/Donald's) in Aberlady mounted its second East Lothian Beer Festival in October. This was followed a few weeks later by the annual **Stagg's** Remembrance Day beer festival in Musselburgh. There was less happy news when **Mrs Forman's** closed in September, the owners reporting that the impact of the long hours on their family life was the main reason. The **Old Aberlady Inn** has been selling two real ales.

In Whitecraig the **Mercat Grill** picked up no less than two of the ten awards at the East Lothian Food and Drink Awards dinner in North Berwick. The Mercat won in the 'Best Pub Meal' and 'Best Overall Customer Care' categories. At the ceremony the local **Nether Abbey Hotel** was finally rewarded for years of trying when it picked up the 'Best Hotel Meal' award. The Nethers sells four ales. Elsewhere in North Berwick the **Auld Hoose** had its second handpump regularly in use during the busy rugby and football period in October.

In Haddington the **Waterside Bistro** had a full redecoration after an electrical fire in the summer and reopened with new, regularised, 11am-11pm weekday opening times. At the town's **Victoria Inn and Avenue Restaurant**, Craig and Kirsty would like to assure their customers that the rumour that they were about to sell was totally unfounded and they fully intend to be at the Vic for years to come. At the **Golf Tavern** owners John and Lynn McIntosh have recently bought the **Tweeddale Arms** in Gifford. We wish them good luck in this new venture. The second pub in Gifford, the **Goblin Ha'**, has closed its public bar after poor usage. At least three real ales are usually on sale here.

The **Linton** in East Linton has been taken over by Pat Cairney, a local butcher. There will be more of a steakhouse feel to the food offering, while three real ales can still be found in the small L-shaped bar.



Justinlees, Eskbank.

In neighbouring **Midlothian** the **Justinlees** at Eskbank reopened as planned as an Ember Inn, selling up to five real ales. There's a Monday-Wednesday real ale promotion at £2.49 per pint and a 20p per pint CAMRA discount which is *not* additionally available during this time. Not far away the relatively new **Elginhaugh Farm** has been suffering from poor sales of real ale and may be giving up cask. ▶▶▶

Beer and Lothian

(continued)

The **Abbey Granary** at Newtongrange has closed, having apparently seen a significant drop-off in trade due to the new Scottish drink-driving limits. The **Sun Inn** at Lothianbridge has won yet another award, picking up the 'Best Place for Lunch' prize at the Midlothian Food and Drink Awards 2015.

In Loanhead **Stewart Brewing** are building a Brewery Tap, situated at the front of the brewery close to the main entrance. When completed at around Easter 2016 it will be open to the public, initially Thursday-Sunday and then on other days of the week later in the year.

In Penicuik, the **Craigiefield House Hotel** is still selling real ale some of the time, although there seems to be a problem ensuring continuity of supply. Finally, **Swanston Golf Club** has been selling Belhaven IPA following a period during which no real ale was visible in either bar.

BREAKING NEWS

The Weavers in Currie has been recently taken over by Andrew Myddleton of Lock 25 and a colleague and has introduced three cask ales.

Craig Leith

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On Unfined Beer

by Colin Valentine



A number of years ago, I was invited to speak at the trade session of a beer festival in New England in Boston on the topic of unfined beer. I was curious as to why New England brewers didn't want to fine their

beers. It finally transpired that it was to differentiate their beer from the almost colourless liquid that passes for beer for the vast majority of US drinkers.

A number of UK brewers have now decided not to have finings in any of their beer. The reason finings are used is to speed up the process whereby the beer clears in the pub cellar. Finings have a positive charge, whereas yeast has a negative charge, meaning that the finings attach themselves to the yeast causing it to precipitate out and leave the beer clear. Without finings, most beers clear naturally, it will just take longer and publicans don't like beer sitting in their cellar for two or three weeks.

I was always taught that if a beer tasted yeasty then it was a fault and a reason to take it back to the bar to get it changed. Yet now many brewers tell us that finings are detrimental to the taste of their beers, despite the fact that finings have been

used to clear beer since at least 1845 when the Glass Tax was repealed. It would be interesting to set up a taste test to find out if there is anything in this claim, although many unfined beers these days are so packed with strongly flavoured hops that most people wouldn't be able to get past the hops to notice any subtle difference between fined and unfined beers.

Interestingly, one of the pioneers of unfined beer has pump clips that clearly state "unfined and naturally hazy". Even if you don't understand what unfined means, almost everyone knows what naturally hazy means and the drinker knows where they stand. However, many pump clips make no mention of the fact that the beer is unfined and, even if they do, there is no explanation as to what unfined means. I have come across a good few members of staff who have no idea what unfined means – all they know is that "the beer is supposed to be like that".

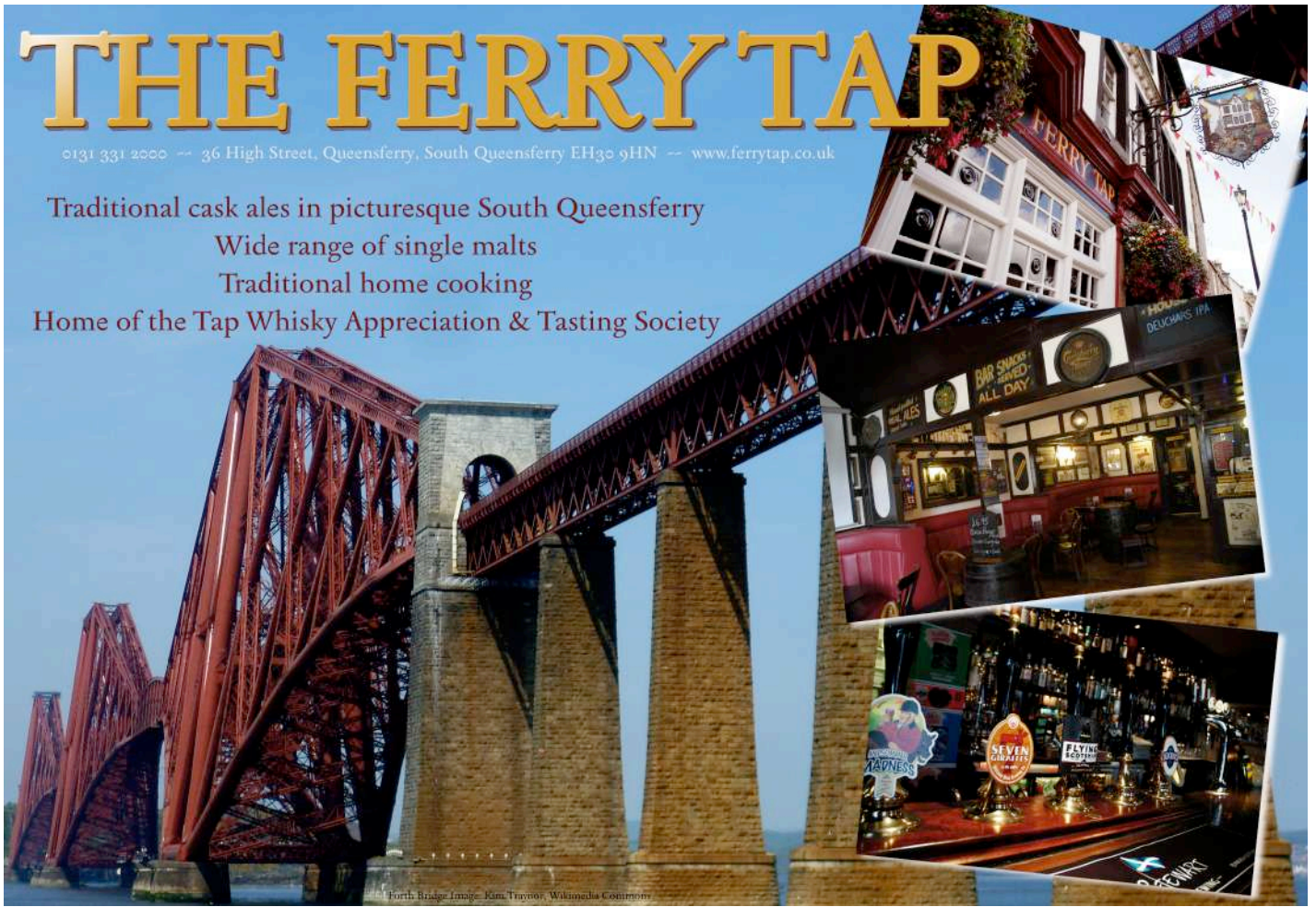
It would be interesting to know what ordinary drinkers think of unfined beer because, ultimately, it is them who will decide if unfined beer is just a fad or is here to stay.

Colin Valentine is CAMRA's National Chairman.

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Inn the Borders

Pub News

Scotland now has its first micropub, **Rutherford's** in Kelso. Simon and Debbie Rutherford opened the pub in a small shop in July, kicking off with eight cask ales during the town's Civic Week. Except for special events, the normal offering is four real ales, often from Scottish brewers, and sometimes featuring English rarities. In keeping with the micropub ethos, no keg beers can be seen, but the pub does have a small selection of wines, spirits and soft drinks (and alcohol-free beer) and no less than five real Scottish ciders. Small meat and cheese platters are also available, as are growlers for carry-out beer.

At **Cobbles Freehouse and Dining**, Gavin and Annika Meiklejohn no longer manage their pub, as they are concentrating on the brewing business at Tempest's new Tweedbank facility. Luca Beccatelli, formerly of the nearby **Cross Keys**, has taken over the running of the pub together with his business partner Stuart. At least two Tempest beers are sold. Cobbles and Rutherford's joined forces for a three-day beer festival in September to mark the cycling Tour of Britain's stage at nearby Floors Castle. Also in Kelso the **Queen's Head Hotel** has relocated its handpump to a more prominent position.

At the **Fisherman's Arms** in Birgham, Nicky Long from the **White Hart** in Kelso has taken on the tenancy. Two cask ales are usually available. In Coldstream itself you'll find real ale at the **Castle Hotel** and the homely and entertaining **Besom**.

A few miles from Kelso the **Plough Inn** in Yetholm has been completely refurbished and reopened by Dave and Sarah MacLean. The signage is still temporary pending approval of suitable changes to this listed building. Accommodation should be available once more by the time you read this.



Ladhope Inn, Galashiels.

When in Gala, hop on an X62 bus from the Transport Interchange for the short trip to the **Clovenfords Country Inn**, where a choice of two cask ales awaits you.

There are, sadly, now no real ale outlets in Eyemouth; the **Redhall Cottage** has closed and is for sale and **Oblo Bar and Bistro** has removed its single handpump, although they do have a good range of Born in the Borders bottled beers. Broughton's bottled beers can also be found in the nearby **Hippodrome** arts and music centre. Punch Taverns are trying to encourage someone to take a punt on the **Ship Hotel**.

At the end of July John and Phil opened the **Hemelvaart Bier Café** in Ayton (the former Black Bull), just off the A1 to the west of Eyemouth. There are two handpumps here.

In Coldingham the **Anchor** has been selling Belhaven IPA as the 'permanent real ale' but in fact this permanency seems to be for the summer only. **Scooties Bar** at Scoutscroft Holiday Centre just out of the village was trialling real ale during the summer. The adjacent Crofters Bar, in the same complex, is open off-season but it's not certain yet that the real ale trial will be continuing. Try also the **New Inn** right in the centre of Coldingham.



Hunters Hall, Galashiels.

The Borders Railway reopened in September. There's no pub at Tweedbank but Tempest, whose brewery is only five minutes walk from the station, hope to have a tap room up and running by 2016. In Galashiels the **Salmon Inn** has a guest ale in addition to its two regulars. Nearby, the **Hunters Hall** is a JD Wetherspoon. Finally, the **Ladhope Inn** is sandwiched between the main road and the railway.




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Inn the Borders

(continued)

The **Allanton Inn** put on a Summer Beer and Cider Festival, with most of the beers served from stillage in the garden. Two-pint carry-out containers were available, and should be an offering of all rural pubs in this era of reduced drink-driving limits in Scotland. The **Craw Inn** in Auchencrow was due to hold its winter festival in November, after our press date. Trevor Wilson at the Craw has revitalised the pub with a sensitive refurbishment, which has sensibly left the customers' side of the bar area broadly unchanged.



The **Allan Ramsay Hotel** in Carlols is divided into a number of spacious areas, some for dining and some for just sitting enjoying the beer. Further down the main road the **Gordon Arms** in West Linton also has real ale on sale.

In the Southern Uplands there's good news to hand from the other **Gordon Arms** in Mountbenger in the Yarrow Valley. We had reported a disastrous fire (May 12th) as a Stop Press item in the last *PoV*; after a frustrating summer the good weather in September has seen excellent progress on the new roof. The bar and dining area are now said by Susan and Tommy to be 'opening soon', with the rooms to follow in 2016. Some funds have been raised through the sale of a CD, *Rebirth*, and top marks go to the **George and Abbotsford, Kings Arms** and **Ship Inn** in Melrose for taking copies to sell. The



Gordon Arms, West Linton.

G&A itself is reported to be thriving, with a fourth handpump planned.



Craw Inn, Auchencrow.

Near Hawick the **Horse and Hound Country Inn** at Bonchester Bridge has new lessees in the shape of Kathryn and Martin Macpherson-Lawley. Look out for the real fire in the winter in the main bar. Food is served lunchtime and evening and there are occasional folk music sessions. Even further south, in the Branch's most remote outpost, Newcastleton, the **Liddesdale Hotel** is currently selling real ale only during the Copshaw Festival.

The **Spread Eagle** in Jedburgh has been sold and we await developments. It did not reopen at all during the previous owners' tenure! Also in Jedburgh the **Forresters Arms (Belters)** has been awarded a 2015 TripAdvisor Certificate of Excellence. Plans for redeveloping the long-closed **Crook Inn** at Tweedsmuir were published in June. Some aspects of the proposed internal restoration were not satisfactory and objections were lodged by CAMRA and other interested parties. However, Borders Council have now approved the plans (subject to certain issues relating to archaeology and utilities), so we can look forward to real progress on this community-driven project in 2016, strongly supported by CAMRA.

The **Black Bull** in Lauder has seen a further change in ownership recently and it's to be hoped that some stability can be brought to one of Lauder's two remaining real ale outlets (the **Golden Bannock** being the other).

Our last reports come from Peebles, where the **Crown Hotel** has had a second handpump installed. Along the road the award-winning **Bridge Inn** has been refurbished and the return trays removed! The famous urinals have been sent to Staffordshire for some TLC.

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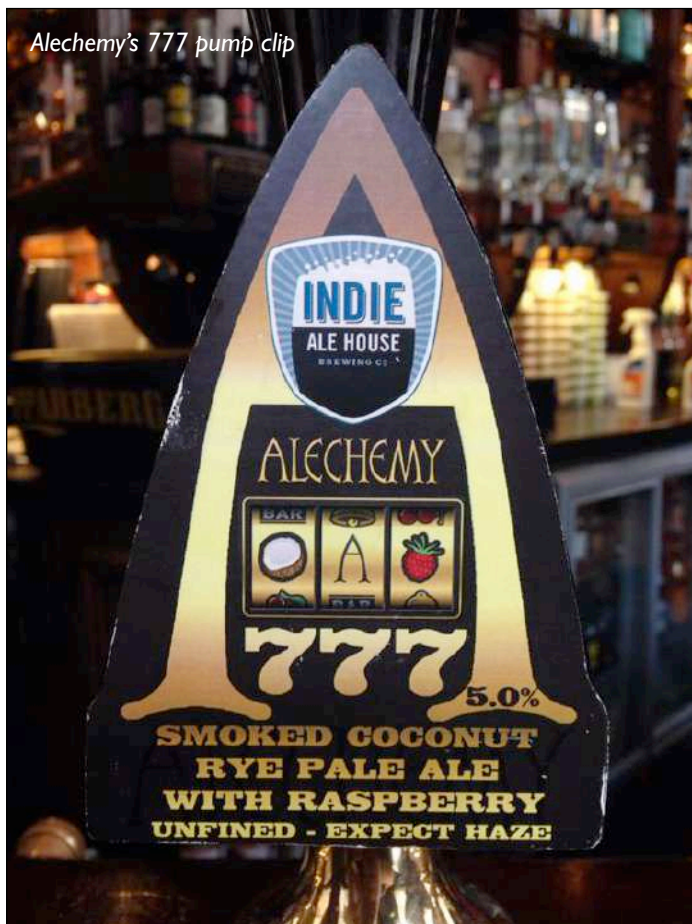
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News of the Brews

Brewery Update

Alechemy Brewing

There have been a few changes to the beer range since our last update. Rye O'Rye will be bottle conditioned from January 2016. Black Aye PA is not available at present due to a shortage of Citra hops. Photon is a new cask-conditioned Pale Ale (4.3% abv) – a light pale ale with plenty of American hops. Imp is a bottle conditioned Oatmeal Imperial Stout finished in Whisky casks for three months (10.5% abv, available from January 2016). Milk Stout will be a new cask-conditioned beer for December (5.3% abv) and finally Higildy Figildy Honey and Fig Saison is a new 5.5% abv bottle conditioned beer. '777' was a summer collaboration with US brewers Indie Ale House – an unfiltered smoked coconut rye pale ale with raspberry! It was spotted at the **Guildford Arms** with a superb fruit-machine styled pump clip.



CAMRA's Doncaster Branch visited in October to present an award for Five Sisters winning 'Best Bitter' and 'Best Overall Beer' at the Doncaster Beer Festival. Alechemy will be installing two new 2000 litre (12 barrel) fermenters during the winter.

Ale House Rock Brewery

This new brewery is being built at Dean Park, Peebles. The electrics and plumbing were being installed in September and the first beer may be 'Suicide Blonde' (4% abv). Ale House says that 'All our beer will be brewed with at least 50 tunes per brew' and 'Drink and listen sensibly' and they have a firm view as to what constitutes good music.

Andrew Usher & Co (brewpub)

Although the former 'Usher's of Edinburgh' had started off brewing cask ale, none is currently being produced. In the Southside pub of the same name typically five keg Andrew Usher beers can be found on tap and no cask, which makes the 20% CAMRA discount on their own beers rather academic!

Barney's Beer

Summerhall's latest Beer Festival, in conjunction with Barney's and Williams Brothers, was due to take place in November, featuring eight new collaboration beers alongside Barney's core range.

Belhaven Brewery

Belhaven's core real ale range remains unchanged, with 60/- being seen only rarely at beer festivals. Old Gold, a 5% abv blond whiskey-aged beer, was brewed again for the Autumn JD Wetherspoon Beer Festival.

Bellfield Brewery

Currently in test production, Bellfield was established in 2014 and will be the UK's first dedicated gluten-free brewery, although no site has been identified yet. The brewery will be in the Edinburgh area. Every beer will be naturally gluten-free; the founders are either coeliac or have loved ones who are, so know from personal experience how the gluten-intolerant drinker has been left behind by the explosion of craft brewing in the UK. Earlier in the year Bellfield announced that they had reached their funding target of £175k.

Born in the Borders Brewery

Having recently changed name from Scottish Borders Brewery so that all of the company's interests can be marketed under one name, the brewery continues to flourish. There is a core beer range, alongside seasonal and foraged brews. Of these, Flower of Scotland was brewed again for the Rugby World Cup; further brews are planned using wheat and lemongrass, plus a Christmas special.

The brewery's Visitor Centre continues to expand and was nominated for the Scottish Thistle Awards. Born in the Borders's Brewery's tap bar, the **Ancrum Cross Keys**, is doing well and restarted its food service in October with the former chef from the award-winning **Buccleuch Arms** in St Boswells in charge.

Broughton Ales

Head brewer Ian Smith continues to brew Broughton's range, many of which were created in association with former MD Bret Retallick. Broughton also secured a new contract with Asda in September, helping the company expand its business. Just before we went to press, it was announced that the brewery has been acquired by drinks industry veterans David McGowan, John Hunt and Steve McCarney.

Caledonian Brewery

In July Caledonian unveiled 'Wee George', a new 400 ►►►

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News of the Brews

(continued)

litre pilot plant located within the 146-year old Edinburgh brewery. Caledonian MD Andy Maddock said that the pilot brewery enabled the company to start testing new recipes on a small scale, allowing them to be locked down before scaling them up to the main brewery. The first beer to be developed in 'Wee George' was Coast to Coast Pale Ale (4.6% abv). Rare Red Rye, a 3.9% ruby-coloured ale, was again brewed for the JD Wetherspoon Autumn Beer Festival. Henk Oexman also returned to Caledonian for the third time to brew Flying Dutchman Spiced Ale (4.4%) for this festival.

Campervan Brewery

Those who have been following the journey of the Campervanman, Paul Gibson, will be delighted with his progress. 'Mutiny on the Bounty', a 4.2% coconut infused milk stout, was one of the first beers to sell out at the Scottish Real Ale Festival in July. Shortly after that a packed **Stockbridge Tap** saw the official launch of the same beer as well as 'Blond Voyage', a 3.8% Citrus and Lemongrass Ale. The stout was also one of the first beers to sell out at the Ayrshire Beer Festival in Troon. According to Paul, the only stress has been trying keep up with demand.



The Campervan Brewery camper van.

Cuckoo brewing has been the main focus recently; having just finished a brew on Drygate's pilot system, the next was taking place at Maxim Brewery, which is in fact part of Edinburgh's brewing heritage. Maxim's plant contains the original S&N pilot kit used at the Canongate Brewery on the Royal Mile.

The next milestone has been launching 'All Shook Up', a champagne-style beer, although it has been a struggle to overcome hop shortages and to tame an aggressive yeast strain. Their bottled beers are now available from **Beehive**, **Cornelius** and **Appellation Wines** in Edinburgh.

Carbon Smith

Carbon Smith sent a cask of Mooze Milk Stout to the Scottish Real Ale Festival; the core range is Carbon Copy pale, Carbon-12 IPA, Graphene porter and Carbon Footprint stout, with a Red IPA and an Earl Grey IPA joining them later. A Citra IPA was later launched at **VDeep** in Leith. However, in November Carbon Smith announced that they will be moving

to the Piccadilly Beer Mile in Manchester in December, for both business and personal reasons. We wish them continued success in their new location.

Carsyth Brewery

Carsyth surfaced on Twitter in August with the strapline 'brewing high quality beer in Edinburgh since 2015'. A test beer was brewed and pictured in September. Further news is awaited.

Edinbrew

Edinbrew have a brewery at Knightsridge East Industrial Estate, Livingston. Their first beer was launched at the **Caley Sample Room** in May and so far the following have appeared: Divided City (3.8% abv blonde beer – production ceased in October); Industrial Pale Ale (5% IPA with three malts and three hops); Friendly Fire (4.3% American Pale Ale); and 85/- (4.6%, rich, creamy session ale). The pump clips are all apethemed. A 4% 70/- beer and the 3.8% Red Alert were due out in November on cask, with an Xmas Festival Ale appearing in December (based on the 85/-).

Matt Beeson was due to join the brewery in November. He had previously worked at Krafty Brew and Freewheelin'.

Edinburgh Beer Factory

Former S&N Chief Executive John Dunsmore and his family have launched this new brewery at Bankhead Industrial Estate, Sighthill. Cask beer is said by EBF to be a 'possibility further down the line'. Head brewer David Kemp is another of the many graduates from Heriot-Watt University working in the industry. Brewery tours, a shop and ultimately a bar/café are planned for the Sighthill base.

Elixir Brew Co

The last beer Elixir brewed was Benedictine Groove II: Enter the Flagon. This is a 10% abv imperial version of the original brew with twice the malt, hops, tonic wine and tablet plus the addition of oats. An exclusive cask was featured at **Cloisters** and 330ml bottles are also available. Leading up to Christmas, Ben Bullen will be trying out more trial brews, so look out for something new and different soon!

Forth Bridge Brewery

It looks as though progress towards brewing at Forth Bridge is going backwards, with beer now promised for February 2016. The reward-based equity funding campaign was completed in August and was followed by the launch of a Brewery Bond. Forth Bridge say that they have everything lined up ready to get started at a temporary site but are just waiting on the investors.

Freewheelin' Brewery

The Peebles-based brewery's 'Allsorts' beer range has continued unchanged, including Ruby Mild, Dizzy Blonde and XX Bitter.



News of the Brews

(continued)

Hanging Bat Brewing Co

There has been no further news about the planned new brewery in East Lothian, at an as yet undisclosed site. Brewing has taken place at a number of other breweries, including Fallen, Drygate, 6 Degrees North and Thornbridge, with some beers appearing in cask eg the 3.0% table beer 'Sun's Up', brewed at Drygate. Other beers have included a barrel-aged Dubbel, a Black IPA and a US Porter. The Alpha Project kit at the **Hanging Bat** has been in regular use, producing its first cask beer Mill Stone Mild in July (unfiltered and unfinned).

Innis & Gunn

12 years after they were founded Innis & Gunn announced in the spring that they were seeking to build their own brewery 'in South East Scotland' with the help of funds raised through the sale of a four-year 'BeerBond'. In August the company reported that they had reached their £3 million investment target and that the brewery would therefore be going ahead. Earlier in the year 'Hot Rocks' was launched – a 7% abv bottle-conditioned beer brewed to an 'ancient recipe' and containing no hops!

Knops Beer Co

Many casks of Musselburgh Broke were sent to the Great British Beer Festival in London and the beer proved to be a big success. A whisky-aged beer will soon appear in bottles (8.7% abv). It was matured in ex-sherry, ex-whisky casks. Knops have been busy with Meet the Brewer events (often in Edinburgh but also including the **Blacksmith's Forge** in Dalkeith, for example) and a number of new staff have been recruited. Other events attended included the Nottingham Beer Festival and EUSA's 'Ochtoberfest' in Edinburgh.

Krafty Brew

This Bonnington-based brewery were due to take beers to the Scottish Real Ale Festival but unfortunately could not source the appropriate casks in time. Real ale from their wide range is usually available in pins (4.5 gallons). Krafty's bottle-conditioned and draught beers were featured at Craft Beer Rising in Glasgow (September). The company is now the official shirt sponsor of Livingston FC. In November, Krafty announced they had acquired the Leith Walk pub, **Woodland Creatures**.

Natural Selection Brewing

This year's collaborative project between four selected MSc students at Heriot-Watt University, the International Centre for Brewing and Distilling and Stewart Brewing brought forth Bitter Descent, a 5.1% Extra Special Bitter with American hops. It was launched in cask, keg, bottles and cans in July at **Teviot Row House** in Edinburgh. Earlier in the year the team had collaborated with Barney's for a one-off cask beer.

Old Town Brewing Co.

David McGowan launched his beers at the **Polwarth Tavern** in Edinburgh in August – an IPA and 'Eighteen' 80/- beer. Other pubs featuring the new beers included the **Dalriada Bar, Gosford Bar (Victoria Park Hotel), Scotch Hop** and **No 1 High St**, where David did a 'Meet the Brewer' stint. All feedback on the beers was being welcomed and it's fair to say that they are a work in progress. David is currently brewing with Dougie Ross at Bridge of Allan but there are possibilities of a move to the brewhouse at the **Goth**, Prestonpans.

Old Worthy Brewing Co

A re-branding earlier in the year saw widespread approval of the new pump clips for 'The De'ils Awa', 'Wild Bill's Aces and

THE CASK & BARREL – F



QUALITY PUB AT THE FOOT OF BROUGHTON S

Eights' and 'A Midnight Caper'. Recent new beers have included 'Curious Case', a 5% abv American Brown Ale and 'A Cure for Scurvy' (5.5% Whisky Infused Marmalade Pale Ale!).

Peebles Hydro

In August it was reported that plans had been put forward to set up a microbrewery in a storage building at historic Peebles Hydro. Marketing Manager Sarah Nicholson said that the idea would be to work with a local brewery. The application was approved by Scottish Borders Council in September subject to a number of conditions about noise, odour control, storage, etc and the brewery is expected to be operational next year.

Pilot Beer

Pilot's core range continued to feature Blond, House, Iced Tea Ale and Mochaccino Stout (all unfiltered), with the 100th brew being celebrated in August. Bramble Crumble (with **Holyrood 9A**), Ultravilot and Darkwheat (collaboration with Hanging Bat Brew Co) have featured among the specials, with '1885 Smoking Gun' also being produced for the **Bow Bar's** Back to the Future beer festival in October.

Scotch Hop (brewpub)

Kenny West at **Scotch Hop** on Causewayside, Edinburgh has been brewing beer on the premises since June. The first was a 3.8% IPA, which was followed in July by Scotch Hop #2. A couple of months' further experimentation followed and as we went to press an announcement about further beer(s) was awaited.

Stewart Brewing

Radical Road is again this year's CAMRA Scottish Champion RAIB (Real Ale in a Bottle) and later also won World's Best Bitter (above 5%) in the World Beer Awards. Jack Back, a 3.7%

pale, hoppy session beer has been widely available over the summer. In August nine variants of Cauld Reekie were created with a variety of flavours such as Tiramisu, Mint Chocolate and Raspberry. These were featured at **Cloisters, Stockbridge Tap** and the **Bow Bar**.

Stewart's Craft Beer Kitchen supplied the Scottish Real Ale Festival with a number of beers ranging from a 4% fruit sour beer to 7.7% Ka Pow, an enhanced version of the popular 5.2% Ka Pai with a generous helping of New Zealand hops.

The oak-aged beers project is being expanded, with a dedicated shed having been built for the barrels. The Elysium Imperial Stout was bottled in September after a year's maturation with three variants using sherry, bourbon and whisky casks. They were due for launch in November.

Cask specials expected during the autumn and over Christmas are Cascadian East (5.4%), Saison des Pluies (4.9%), Weiss Xmas Noire (5.2%) and Weiss Xmas Blanc (4.7%). A low ABV cask special is planned for January 2016 – the name and abv will be announced later. Edinburgh Gold Reserve (7.6%) is available as a one-off bottle packaged in a gift pack.

Finally, Head Brewer Matt Spencer, who has been working at Stewart's for several years, is moving on and has been replaced by Bruce Smith, who has been at the brewery for some time as Innovation Brewer and was part of Natural Selection Brewing.

Stow

Shortly before the Borders Railway opened, there were rumours that a microbrewery might be established in Stow, where there is not even a pub currently (although the lovely **Cloudhouse** café does sell bottled beer).

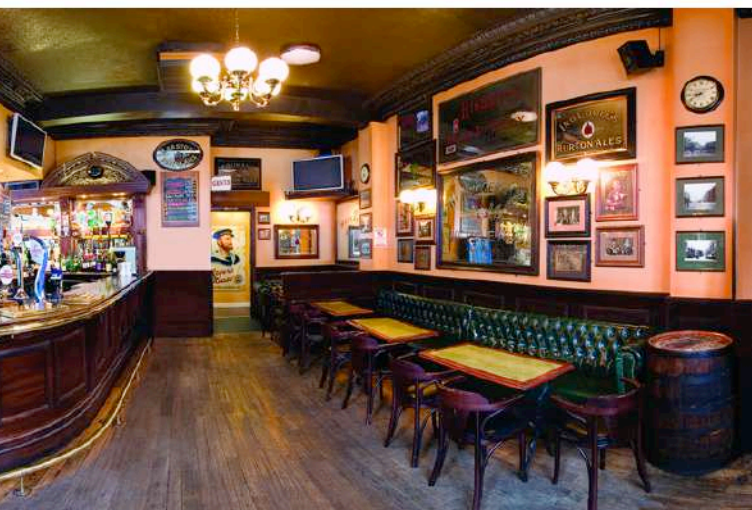
Tempest Brewing Co

Tempest report that they have settled in nicely at the new Tweedbank site. The arrival of some big new tanks (3x64 hectolitres) will allow increased production and better stocking of core beers. To make the most of the new railway links, Tempest has plans for a small taproom and pilot plant for 2016 (subject to Council approval). There is a small warehouse shop from which customers can buy bottled beers (also available from an online shop).

On the brewing side there have been some outstanding limited edition brews such as the Double Shuck Imperial Oyster Stout (11%), which like all Tempest's bottled beers is unfiltered, unpasteurised and bottle-conditioned. Also Longer White Cloud, a limited edition Imperial Pale Ale at 10.2%, was launched at **Cornelius** (bottle) and **Ox184** (keg). Another new beer is the Harvest IPA Single-hopped Mosaic Saison.

Planning ahead, Tempest will see the return of Old Parochial, the barrel-aged 10% Imperial Scotch Ale and Saison du ►►►

REE HOUSE



STREET, EDINBURGH

A Black and White Issue

by Callum Bracher

Or at least it often seems to be when I head to the bar to order a pint recently. You will doubtless be aware of the trend in recent times toward golden and blonde ales and may, as I have been known to, lament the lack of a darker beer choice in many pubs. Well the good news seems to be that dark beers are having a mild renaissance but the colour palette is rather polarised!

The darkest of dark porters and stouts so often occupy the position of token dark beer on bar tops around town. On the other hand, the plethora of pale ales* and IPAs on offer rarely appear in shades deeper than bright copper. I can't help but feel this leaves a wide range of hues from ruby red to nut brown rather under-represented.

Edinburgh (and Scotland as a whole) has one saving grace for brown beer in the form of a traditional 80/- for those who like a dark brown, malty and slightly sweet flavour profile. Look to Stewart Brewing's 80/-, or Caledonian's (recently rebranded) Edinburgh Castle for common examples. Some of the small breweries within the branch area have produced interesting beers which sit somewhere in the middle of the colour spectrum. Try Barney's Red Rye or Tempest's slightly smoky Unforgiven for example.

A brief analysis of 41 regularly available cask beers from breweries in Edinburgh, Lothian and Borders reveals: 25 light coloured beers, pale golden and IPAs (61%); 5 takes on an 80/- (12%); 3 reddish coloured brews (7%); and 8 very dark, porters or stouts (20%). Feel free to carry out your own analysis but I believe my observation will remain true, light beers dominate

but then the picture is skewed towards the black end of the range.

Personally I feel one of the key draws of real ale is the sheer range of variations possible rather than drinking the same thing all the time. I include variations of colour in that statement as well as flavour. It is possible to produce dark beers which are still notably hoppy, try a black IPA or some of the stouts from contemporary brewers, and lighter coloured beers can be sweet and not necessarily as hop forward as many would have you believe. However, I can't help but feel we are missing out on a range of crisp but slightly biscuity or deep and complex malt flavour profiles which seem to me to come from more auburn coloured beers.

When questioned, landlords and brewers will note that there is a strong consumer demand for lighter beers and it's hard to argue against this view. I for one will continue to seek out mid brown beers wherever possible in the hope of maintaining some level of demand for these under-represented ales.

** For the pedants out there, the term 'pale ale' originally referred to beer produced using predominantly pale malt as opposed to brown malt which would have been smoked as part of the kilning process available at the time. Pale ales could still have been brown in appearance depending on the recipe. However, today's brewers mainly preserve the term for beers which are pale straw coloured.*

News of the Brews

(continued)

Pomme (7% apple saison). The limited edition beers are all being released with special labels designed by Zuzana Gibb.

Top Out Brewery

Brewing continues largely as before, but with an additional fermentation tank which has helped to increase capacity. Top Out's three new beers (South Face Red IPA, Copperheid and Altbier, all launched at the **Pot Still** in Glasgow!) have been generally well received. The Cone IPA is not currently being brewed due to hop supply issues, but a replacement is being developed. There are some new brews in the pipeline, with a winter ale having undergone trial brewing.

Black Metal continues to cuckoo brew at Top Out – the extra fermenter helps to facilitate this. The brewery also continues to brew for Hamish at Secret Herb Garden (Damhead), with further brews being developed.

Traquair House

Traquair's Stuart Ale, its summer season beer, made a very rare appearance in Edinburgh as part of **Cloisters'** Scottish Beer Festival in August.

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