



**CAMPAIGN
FOR
REAL ALE**

PINTS of VIEW

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

Pubs of the Year 2016



- Inside this issue...**
- Musings on hops
 - Support our rural pubs
 - Pubs and music: the legal angle
 - Latest real ale pub news
 - Latest local brewery news
 - *and more!*



**SCOTTISH
REAL ALE
FESTIVAL 2016**


*7th to 9th July
Edinburgh
Corn Exchange
.....see page 4 for
more information.*



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

Looking back at the 2008 Local Real Ale Guide, there were only five active breweries in our Branch area (Belhaven, Broughton, Caledonian, Stewart and Traquair).

Now, as one of our regular *PoV* features shows, there are at least 17 more. But is this a one-way process?

Just recently Boggart in Manchester and Wentworth in Rotherham have closed down and there are rumours that a well-known Scottish brewery may be in trouble.

If you're active on Facebook and Twitter, why not track some of the new breweries listed here and look for their beers, tasting sessions and Meet the Brewer events in a pub near you. Also look out for all of the beer events listed on our branch website. If you go along, it will help the pubs and the breweries at the same time, and will usually turn out to be a lot of fun.

Going back to that 2008 guide, the brewery at the Goth, Prestonpans, was one of those listed as inactive, but this has now sprung to life again with Kentwood Brewing. Another inactive brewhouse could be found at McCowans in Fountainbridge, Edinburgh - but this kit is now happily being reused by Pilot to make their excellent unfiltered beers.

So drink your usual beers regularly, but try some new local brews so that the next Boggart or Wentworth doesn't happen on our doorstep!

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CAMRA Calling

Branch News for Members

Branch activities



Our branch activities are publicised on our branch website, Twitter, and Facebook page.

CAMRA members can also check the Diary section of the CAMRA monthly newspaper *What's Brewing*.

Pubs of the Year

As featured on the cover, this year's Pub of the Year winners are:

- Edinburgh: **Stockbridge Tap**, Raeburn Pl.
- Borders: **Bridge Inn**, Peebles.
- Lothians: **Volunteer Arms (Stagg's)**, Musselburgh (overall winner)

Forthcoming Branch Meetings

CAMRA Revitalisation Consultation Meeting

2:30pm, 2 July

Caledonian Brewery, Slateford Rd.

Sign up to attend at:

<https://revitalisation.camra.org.uk/get-involved/?reg=49>

Two-Pub Social

7:30pm, 6 July

Caley Sample Room, then **Diggers**, both Angle Park Terr.

Branch Social Meeting

3pm, 16 July

Laird & Dog, Lasswade

Tollcross Pub Crawl

1pm, 23 July

Provisional itinerary:

Bennets 13:00 till 13:45

Burlington Berties 14:00

Cloisters 15:00

Brauhaus 16:00

Lock 25 17:00

Filmhouse bar 18:00

CAMRA Tap Takeover

31 July (time tbc)

Thomson's Bar, Morrison St.

Three-Pub Social

7:30pm, 10 August

Winston's, Corstorphine Inn, The White Lady, Corstorphine

Branch Social Meeting and Borders bus trip

2pm, 20 August

Plough Inn, Leitholm (trip details tbc)

Two-Pub Social

7:30pm, 7 September

Doctor's, then **Sandy Bells**, both Forrest Rd.

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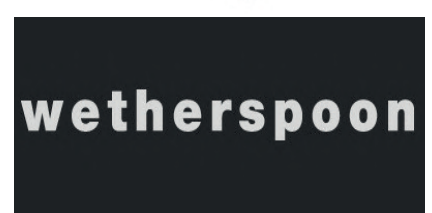
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The Scottish Real Ale Festival

by Colin Valentine, CAMRA National Chairman



The Scottish Real Ale Festival returns to the Edinburgh Corn Exchange, just off Slateford Road from Thursday 7 July until Saturday 9 July. As in previous years, we aim to feature the widest selection of Scottish real ales under one roof. This year will be no exception and we are looking at between 170 and 200 beers from breweries ranging from ones that only opened this year and are still one man bands to Belhaven and Caledonian which, between them, can boast well over 300 years of history.

With the number of breweries operating in Scotland now approaching 100, the difficulty is now about which beers to leave out as there is simply no way that we can bring you even half of the beers that are currently available from Scotland's real ale breweries. Apologies in advance if your particular favourite isn't on the bar this year – hopefully it will be next year.

Every year we try and come up with a different theme, something that will get you thinking about the beers and breweries that fall under that particular heading. This year, given that the lower drink driving limit (European limits, which are the purview of the Scottish Government but UK penalties, which are the purview of the Westminster Government – go figure) will have been in force for a year and a half and the effect that is having on rural pubs the length and breadth of the country, we decided that lower strength session beers and the plight of rural pubs would be our joint themes.

Twenty five years ago, when I was making my way in the local branch, many publicans stated that they simply couldn't sell beers over 4.5% ABV. Even in the last 10 years, Stewart's Pentland IPA, which started out at 4.1% ABV, was reduced to 3.9% because publicans wanted a core beer on their bar that was less than 4%. However, in

a move that appears to reflect the all-pervasive American influence on UK brewers these days, the strength isn't so much creeping up, as leaping ahead. Most of us don't want to have two pints of a 7% beer, but would prefer three or four pints of a 3.5% beer and this year's festival will take account of that by basing the competition theme on session ales.

Rural pubs all over Scotland are struggling with the long term trend of drinking cheap supermarket hooch at home, rather than going out to the pub for a sociable pint or two. As if that wasn't enough, the new Scottish drink driving limits have ensured that people won't even have a pint of session beer if they actually do visit country pubs. When you add in the dreadful state of public transport in



Photo: Malcolm McLean

rural areas which, in some places, is non-existent, you can see why our rural pubs are struggling. Even from the centres of our large cities, genuine rural pubs aren't any more than 20 miles away and we should be pressuring the Scottish Government to up their game when it comes to public transport in rural Scotland. This is not a plea for taxpayer subsidies to allow people to go boozing, but for them to look at the bigger picture and ensure that our rural communities, which are home to over 20% of the Scottish population, continue to be viable.

I hope we would all drink to that.

Book Review: *Edinburgh Pubs*, by Jack Gillon

by Pat Hanson

Jack Gillon, a long-term resident of Edinburgh, has worked as a Town Planner involved in the conservation of the city's historic buildings for some thirty years. His new book reflects this professional interest, whilst embellishing his descriptions of over 60 Edinburgh pubs (stretching as far out as South Queensferry) with fascinating social, literary and historical contexts.



However, the photos have been brilliantly supplemented by the watercolours of local artist Ross Macintyre, whose painting of the Port O'Leith pub on page 83 is exceptionally good. Another of Macintyre's paintings depicts Sandy Bell's; in the 1920s it was a pub owned by a Mrs Bell – it's likely, says Gillon, that Sandy was a barman at

Mrs Bell's and the signage was eventually changed to reflect his name in the early 1990s.

Many of the pubs described and illustrated are well-known architectural gems such as the Café Royal, Abbotsford, Kenilworth and HP Mathers', but you'll also find more surprising entries for the City Café, Monboddie, Burke and Hare and the Boundary Bar. Some of the internal photography refreshingly features named members of bar staff posing behind (usually) banks of real ale taps, although the colour fidelity is a little wanting, with some strange rose-tinted hues.

This is a lovely book which, as the Introduction says, “..won't tell you how many real ales or malts the pub stocks or whether the burgers are worth popping in for”, but is none the worse for that!

“Edinburgh Pubs” was published in March 2016 by the Amberley Press. Its nominal retail price is £14.99 but it can be found for less at Blackwell's and other good bookshops.

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City Ale Tales

Pub News

Central Edinburgh

Wetherspoon's new **Booking Office** pub is nearing completion on Waverley Bridge and was due to open in mid-June.

The **Traverse Theatre** has installed a third handpump for a rotating guest beer.

The **Arcade Bar** on Cockburn St seems to have given up selling its occasional real ale.

Three Sisters on Cowgate was a National winner in the 'Pub' category in the Best Bar None Scotland awards. Deuchars IPA is the regular real ale.

Hemma on Holyrood Rd, which normally sells a real ale from Barney's, was named overall winner in the Edinburgh Best Bar None awards.

Bert's Bar in the West End is now owned by the Big Red Teapot company and was refurbished late in 2015. There is still an excellent real ale selection.



Bert's Bar

The **George IV Bar** occupies the former **Slighthouse** site on George IV Bridge. Despite the 'real ale' signs on the window there has been a lengthy delay in installing the necessary equipment.

The **Bow Bar** ran its customary Winter Beer Festival in January/February, featuring about 35 cask ales. Other pubs holding beer festivals included the **Guildford Arms**, which

followed up its regular weekend brewery showcases with a Spring Beer Festival with over 50 ales.

The **Rose St Brewery** closed for a major refurbishment in late 2015 and emerged as a Nicholson's pub (although it has yet to appear on the Nicholson's smartphone app). It sells three regular ales plus two guest beers.

In the SLTN 2015 Awards the **Hanging Bat** won the Craft Beer Award.

The **Brauhaus** at Tollcross has installed a handpump following its successful trial of Top Out and Fallen beers served on gravity.

Southside, Southwest and West Edinburgh

Real ale seems to have disappeared from **Malone's Irish Bar**, Forrest Rd.

The **Blue Goose** in Slateford has continued to trade, still selling real ale, well into 2016, despite earlier dire predictions. It's believed that Edinburgh Council's Planning Dept is recommending rejection of the proposal to build student flats on the site.

Also in Slateford **The Pub** (by the Corn Exchange) stopped selling real ale, and the **Crosskeys** (a listed building) reopened but still as a keg-only pub.



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City Ale Tales

(continued)

It's all change in the Fountainbridge area, with the **Caley Sample Room** reported sold and the Shilling Group's **Fountain** on the market. There's been quite an influx of Edinbrew's beers at the Caley Sample Room.

Another Shilling Group offload was the **Golden Rule**, sold to Caledonian Heritable. The impressive cask ale range is now even better since the change.

Gorgie lost real ale from **Entwine**, but gained it at the nicely modernised **Jessie May's Bar and Kitchen**, selling two real ales on the old **Station Tavern** site.

The **Jolly Botanist** on Morrison St won Star Pubs and Bars' Marketing Award late in 2015. The handpumps dispense beers exclusively from the Caledonian range.



Southpour

The **Auld Hoose** was closed for a month's refurbishment early in 2016 and is looking very smart. The choice of real ales on the three handpumps has been considerably expanded.

The nearby **Jeanie Deans Tryste**, a genuine back street locals' bar, reopened in January. It has happily sorted out earlier cask ale issues and now keeps a single real ale from Inveralmond, Knops and other breweries.



Carter's Tap

Carters Bar over the road has been dramatically transformed into **Carters Tap**. Six handpumps feature prominently, with all keg beers banished to the back bar wall.

The former **McSorley's Bar** on Southside has been changed into the **Dog House**. Even though it is now appropriately dog-friendly, real ale has sadly been removed.

In South Edinburgh **Charwood** won 'Family Outlet of the Year' in the 2015 SLTN Awards.

After a very lengthy closure the **Reverie** reopened as **Southpour** in March, with a single handpump selling a house ale from Caledonian.



The Auld Hoose

The former **Carrick Knowe Inn** has had a complete makeover and is now the **Terrace**.

Clerk's Bar has been acquired by Signature Pubs, taking their estate to 12. Signature are also behind the planned new brewpub in the premises at **4-6 Grassmarket**, with a planning application having been submitted





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City Ale Tales

(continued)

recently. Just round the corner **WJ Christie and Sons** has closed.

The **Potting Shed** uses lined pint glasses, one of very few in Edinburgh (the only one?) to do so.

North and East Edinburgh

Clark's Bar: there is a new planning application similar to a previous one which involved expanding into adjacent shops. The pub sells two rotating guest beers from as far away as Shetland, well publicised on Facebook.

Leith Depot opened on the site of the former **Meridian** bar on Leith Walk. **Krafty Brew** installed a handpump to sell their beers but it was later withdrawn.

Close by, the former multi-real ale **Cask and Still** is now the **Mousetrap**. Three handpumps were spotted

on a recent visit and cask ale, including some from Theakston's, has now been pouring.



The Joker & the Thief

Further up Leith Walk the old **Brunswick Ale House** reopened late in 2015 as the welcoming and comfortable **Joker and the Thief** (a Bob Dylan reference, or *Wolfmother* if you prefer). It sells two cask ales from *Fallen, Williams, Pilot* and others.

The **Radical Road** closed soon after the last issue of *PoV* went to press, but was reported as reopened on 5th June and planning to sell real ale soon.

The **Compass** in Leith, on the corner of Constitution St, has undergone a massive transformation, having expanded into the neighbouring premises. It is now very busy and popular as a consequence, and still sells one real ale.

Growler Beers UK expanded their estate by opening a new carry-out and beer shop in Leith, near **Carriers Quarters**. This Growler branch has three handpumps.

After a brief spell as **Bernard's Bar**, the former **Isobar** is now the **Cavern Bar** but the handpump remains unused.

In Stockbridge the **Bon Vivant** closed for good in mid-May and has become a wine bar. The handpumps have not yet been removed.

Woodland Creatures on Leith Walk has had a rustic new exterior job. *Alechemy* real ales have been on sale, pending **Krafty Brew** starting production in Linlithgow.

Craig Millar

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Pubs and Music: the Legal Angle

by Niall Hassard, licensing legal director, TLT LLP



and the pub thrives for years, as do the bands. The upstairs neighbour sells the flat and is replaced by a young self-employed artist. The new neighbour has excellent hearing and tends to be in the flat most evenings, working in silence. On the first band night, there is audible low-level amplified music and vocals apparent within the flat. It is reported to the Council by the artist at 9pm. The publican is in fact in breach of his licence condition and must stop the live music or attempt to soundproof.

After several of Edinburgh's bars and pubs had their licences placed in peril, in situations akin to the one described, the local music community rallied and established a campaign called Music is Audible. A petition to scrap the condition attracted 1,000 signatures in 24 hours, with numbers ultimately reaching several thousand. Whilst there is still a long way to go, the good news is that Edinburgh's licensing authority has agreed to review the condition and consult on replacing it. The outcome will be known in due course but in the meantime, in Edinburgh and elsewhere, don't take the entertainment in your local for granted, get out and support it.

There can be few greater pleasures in life than supping a good pint and enjoying some live music in your local. But while the prevalence of quality cask is on the rise in bars and pubs, many have commented on the widespread decline of live entertainment. Somehow a jukebox doesn't quite resonate, it's the craft keg equivalent... better than nothing but not as good as the real deal!

Across the country there will be many reasons for this decline in live entertainment - not least the cost. Coupled with other commercial pressures, it means publicans aren't always confident they'll make the returns required. But for some of Edinburgh's bars and pubs that are committed to serving up the winning combo of quality ale and entertainment, it is bureaucracy that is posing the greatest threat.

A little known fact is that all licences for bars and pubs in Edinburgh are granted subject to a condition which stipulates, "all amplified music and vocals must be inaudible in neighbouring residential property".

The scope and application of the condition has caused severe problems for live music venues, in particular bars and pubs acting as occasional music venues. Inaudibility is not necessarily an objective test. Whether a neighbour in a residential property can hear amplified music depends on a number of factors such as their hearing; background noise; weather conditions; lifestyle; and (of course) their tolerance/interpretation.

Take the following example - a local pub makes a name for itself supporting local talent by having live bands on a Friday and Saturday night between 8pm and 11pm. The upstairs neighbour is a busy middle-aged professional, with below average hearing and a tendency to have the TV or radio on when at home. His normal bedtime is after midnight. The publican is responsible, and has taken steps to set appropriate sound levels. Everyone is happy

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BEER AND LOTHIAN

Pub News

The **Black Bull** in Mid Calder was a National Finalist in the Best Bar None Scotland awards in March 2016.

Round the corner the **Torphichen Arms** was scheduled to reopen around the end of May as the **Fork and Field** after a £475k refurbishment and extension.

The **Kinleith Arms** in Juniper Green has now been renamed the **Kinleith Mill** after substantial investment and modernisation.

Wetherspoon's **Almond Bank** in Livingston is set to close in October, having been put up for sale. There's no news about a buyer, although Hawthorn Leisure have taken on two of Wetherspoon's other Scottish pubs.

Real ale has returned to **Ross High Rugby Club** in Tranent after a lengthy absence. The bar is open on four days a week – consult the club website for further details.

There's great news from Newtongrange, where the **Dean Tavern** (a pub run on Gothenburg principles) has installed a handpump. Expect to see a rotating lighter ale from Tempest.



The Dean Tavern, Newtongrange

In Balerno the **Fig and Pheasant** is being developed out of the former **Malleny Arms**. It's not yet known whether real ale will be introduced. This was a £350k project by John O'Malley and Star Pubs and Bars.

3 Bridges in South Queensferry has been taken over by Harry Ramsden's and is being refurbished (it reopened at the end of May). Hopefully a regular supply of real ale will return, having been sporadic under the previous ownership.

The **Sun Inn** at Lothianbridge is undertaking a substantial programme of rebuilding and extension, whilst remaining open. It sells two real ales on handpump.

The **Buccleuch** in Dalkeith has seen a welcome return of real ale, with **Doom Bar** appearing late in 2015.

In Whitecraig the **Mercat Bar and Grill** is reported to have stopped selling real ale due to poor demand.

It's rumoured that real ale will be returning to the **County Hotel** in North Berwick, at least for summer 2016.

Mrs Forman's, the 'world's oldest golf club' was reported closed in the last PoV. East Lothian Council has now approved plans to turn it into a house, despite 66 written objections.

The **Gothenburg** in Prestonpans could be put on sale on the open market in April 2017 unless a community group or venture comes forward to buy it first at the 'knock down' price of £350k. A public meeting at the pub in February was reported as 'very positive'. As reported in News of the Brews, new venture Kentwood Brewing have been brewing a number of different beers in the small brewhouse at the Goth since March 2016.

Handpumps have been removed at the **Elginhaugh Farm**, Lasswade.

The **Longniddry Inn** is reportedly planning to re-introduce a handpump for Scottish ales.

There was no real ale at the **Stair Arms** near Pathhead during most of 2015 but it might reappear now that improved cellar cooling has been installed.

The **Livingston Inn** in Livingston Village has been selling two real ales, although a trial at **Oscar's** has not been successful, for now at least.

Craig Leith

Jim Findlay retires

An appreciation



Jim Findlay, owner of the Rocks Hotel in Dunbar (where he is pictured at the bar), retired at the end of February 2016 after a stellar 53-year career in the licensed trade, much of it concerned with the running of real ale bars.

He had started out at the George Hotel in Edinburgh at the age of 14, and progressed (increasingly using his catering skills) via Danny Brown's in George St (selling Ushers and Arrols beer), Hunter's Tryst and then the Horseshoe in Eddleston before taking on the Waterside

Bistro in Haddington. He also ran the Howgate ('Burnside') near Penicuik and the famous Drovers Inn, East Linton. Whilst at the Drovers, Jim established a huge reputation for high quality real ale; there's evidence of this at the Rocks in the shape of a beautiful Adnams mirror, presented to the Drovers for achieving the highest sales of Broadside anywhere in Scotland! He also set a high standard with the warmth of his deceptively easy-looking customer service.

Jim's recollections of the earliest part of his career include carrying trays of ale down to the men-only bar (as it then was) at the George Hotel.

Jim was immaculately dressed in black, like all of his waiting and bar staff, when *PoV* caught up with him during his last weekend at the Rocks; he explained that his sons James and Jack would be taking over after his retirement, so the place would be in good hands. A few weeks later these two made their first significant change by offering all-day food (12-9) seven days a week; the Rocks' small bar also features two rotating real ales and there are superb views out to sea. *PoV* recommends a visit to enjoy the fruits of Jim's legacy to pubs, beer and the licensed trade – we wish him a long and happy retirement.

An advertisement for The Theatre Royal bar. The background is a photograph of the bar's interior, featuring a large, ornate chandelier, framed posters on the wall, and a wooden bar. In the foreground, there are two golden theatrical masks (tragedy and comedy) and the text 'THE THEATRE ROYAL'. A dark, semi-transparent box on the right contains the following text:

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It would be understandable to assume that as Edinburgh & South-East Scotland Branch our main focus falls on Edinburgh, Scotland's real ale capital. However our branch also covers most of the Lothians and all of the Scottish Borders and there are many cracking pubs in these areas.

Edinburgh pubs are perhaps less affected by the economic climate and especially Scotland's drink drive limit; one can find numerous pubs within a few minutes' walk. Of course many others will have been affected to some degree by the various pressures now put on pubs, but it is fair to say that it is our rural pubs that have been hardest hit. Many are served by such a poor transport system that one cannot conveniently reach them by bus, indeed some have no bus service at all. And now we have First Bus threatening to pull a number of services in the Borders and East Lothian, which will exacerbate the situation.

One pub that has no bus service is the **Garvald Inn** at the foot of the Lammermuirs. Landlord Peter McQuade said "The new drink drive limit has hit us hard. Before, our customers would come, have a pint with their friends and be reasonably certain they would be okay. Now they don't know so they don't come. Instead they buy from supermarkets and drink at home and that's become a habit. I'm hoping that the growler packs supplied by CAMRA will encourage those who really enjoy real ale to take a few pints home." This is just one of several pubs that have agreed to try this initiative.

Some pubs have diversified by providing other services for their local communities. One such pub is the **Plough Inn** at Leitholm where you can buy newspapers and locally laid eggs and which operates flexibly as a cafe during the day. Furthermore, "Pub is the Hub" is an initiative which was launched in the Borders earlier this year. Supported by the Scottish Borders Council it allows pub owners to apply for grants to provide in-house community services such as shop, post office etc.

However, many pubs, even those serving food, find it difficult to rely on local patronage alone, especially during the day. Having accommodation can help "isolated" pubs and there's nothing better than a short break at an inn serving good food and real ale. Examples drawn at random would include the Plough Inn mentioned above (which will have three bedrooms running later in the summer), the **Craw Inn**, Auchencrow, the **Allanton Inn**, Allanton, the **Cross Keys Inn**, Ettrickbridge and the **Gordon Arms** at Mountbenger. The latter – at a junction between Moffat and Selkirk – has recovered well from a serious fire last year. It holds popular music events every third Sunday in the month and its recording studio is back on site – possibly a first for a pub? Finally, it's good

to see the **Cross Inn** at Paxton refurbished and open again. Bedrooms will be their next phase.

So CAMRA's appeal is: please make every effort to get out and about and visit our rural pubs. If you can take public transport then fine, otherwise try to persuade a friend to drive. If your local is a rural pub then try to give it a bit more support. Remember that if a pub is struggling, the first thing likely to go is its real ale. And let's not forget that many pubs in our country towns are also finding things difficult. Use them or risk losing them.

Go to www.whatpub.com for full details on the pubs mentioned above, as well as all others in our branch area.

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INN the BORDERS

Pub News

The **Plough Inn**, Leitholm, was hoping to see its letting rooms open again in May or June. It now opens from 7am to 12pm daily (in addition to normal pub hours) for daily newspapers, coffee, hot rolls and sandwiches to take away. The normal quota of two real ales will be increased to four for the relaunch of the Beer Garden in June.

The **Red Lion** in Earlston has continued to evolve, with a major bar refurbishment and an expansion to eight letting bedrooms taking place early in 2016. One or two real ales will usually include something dark and/or malty to suit the local palate.



In Duns the only real ale is found in the family-run **Black Bull**, which sells three cask ales on handpump as well as a real cider. A beer festival is being planned for the summer – watch out for details on the local CAMRA website.

Some 12 miles from Selkirk the remote **Tushielaw Inn** is being reopened as a bar and restaurant after being closed as a pub for several years. It's not yet known whether there'll be real ale.

There's further good news from the fire-hit **Gordon Arms** at Mountbenger in the Yarrow Valley, where a temporary closure earlier this year enabled the rebuilt lounge area to be completed and reopened.

The **Queens Head** in Kelso was refurbished earlier in 2016 and also celebrated a Gold award in the Borders Best Bar None scheme. Amongst the real ale pubs winning silver were the **Horse and Hound**, Bonchester Bridge; **Fisherman's Arms**, Birgham; **Liddesdale Hotel**, Newcastleton; **White**

Swan, Kelso; **Hunters Hall**, Galashiels; **Rutherford's**, Kelso; **Allanton Inn**; and the **Black Bull**, Duns.

Carris Donaldson, Assistant Manager at the **Bridge Inn**, Peebles, won 'Bartender of the Year' in the SLTN Awards. Congratulations from PoV!

The **Black Bull** in Lauder has been under new ownership since Autumn 2015 and has two real ale taps. It's possible that a small brewery will be set up in the outbuildings.

On the AI at Burnmouth the **First and Last's** new tenants Andrea and Justin took over on 1st March. They have at least one beer on handpump.

Real ale has unexpectedly returned to the **Cross Keys** in Kelso, with Belhaven IPA being spotted earlier this year.

The **George and Abbotsford** in Melrose experimented with Tempest craft lager but dropped it in favour of previous plans to install a fourth handpump.

We've heard terrific late news from Paxton, where the **Cross Inn** has been reopened and is selling three real ales.

T B Shiels

FOOTNOTE – Not everything goes to plan! When editing the "Inn the Borders" article in our previous issue we got our two Ploughs mixed up. We mentioned Sarah and David MacLean's Plough Inn at Yetholm, whereas their inn is in Leitholm. The Plough Hotel in Yetholm is run by mother and daughter team Sandi and Zoe Keddie, and has two real ales on. We apologise to both Ploughs for this error and are happy to set the record straight – The Editor.



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Hoppy Daze

by Callum Bracher

We've reached that time of year when all the seasonal brews available adopt the light and hoppy mantra. Though the season is about twelve months long in many cases. Nevertheless, here are some musings on hops and hoppy beer.

IBU – a bitter virtue

If you pay attention to trends in the beer scene you may have noticed these three letters adorning pump clips or bottles followed by a number. International bitterness units are an objective measure of the impact of hop bitterness on beer and may fall in the range of 0 – 100.

The bitterness of the hops was originally used to balance out the sweetness derived from the remaining unfermentable sugars from the malted barley. Hops also impart a wide range of desirable flavours which has led to their continued use and cultivation of many different varieties. Though the 'hoppy' flavour is not characterised by the IBU level!

Higher gravity beers, by their nature, will contain more residual sugars as will darker beers, which rely on heavily kilned malt for flavour and colour. These will therefore tolerate a higher level of bitterness in order to balance out the inherent sweetness.

The use of roasted barley, typically in stouts, tends to result in a certain bitterness in the finished beer. Furthermore, additions of herbs (bog myrtle, yarrow) and other less usual ingredients like seaweed or orange peel, could also impart some bitter flavour to beers. This would not be measured in the IBU value.

What this means is that IBU is not a good measure of perceived bitterness and may only be of value when comparing beers within the same style but even then it is only an indication. It is perfectly possible to make very hop forward beers without them being too bitter, just as less 'hoppy' beers can actually contain large quantities of hops! My advice is always let your own taste buds guide you.

Hop it

Hops contain a number of compounds including alpha and beta acids, which impart bitterness when dissolved in boiling water. The longer hops are boiled for (up to about 90 minutes), the more bitterness they impart but at the same time this will drive off the volatile oils which give the beer aroma and flavour. For this reason, it is common practice to add hops at two stages when brewing: bittering hops added early in the boil give bitterness but not aroma, and late hops added around 20 minutes or less before the end of the boil don't add much more bitterness but do contribute the flavour and aroma to the finished beer.

By adding large quantities of late hops, the beer can be made with plenty of hoppy character without being overly bitter. I've even had one local brewer confess to using no early hops at all in some beers!

Dry hopping, adding more aroma hops after fermentation, is also common practice to ensure a fresh, hoppy nose to the beer when served.



Callum is a CAMRA member of over 10 years in several different branches, former University of Salford real ale society chairman and keen homebrewer. He is currently attempting to start his own hop garden!

Hip Hops

Impress (or bore) your pals by looking out for these hop varieties and characteristics.

Origin	Varieties	Typical characteristics	Beer styles
English	Goldings, Fuggles	earthy, floral, slightly spicy	classic British ales
European (noble)	Saaz, Tettnanger	mild, earthy, grassy	lagers, wheat beers
American	Amarillo, any beginning with 'C'	fruity, citrus	American pale ales, IPAs
New Zealand	Motueka, Nelson Sauvin	tropical fruits, more citrus	pale ales, anything!

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NEWS OF THE BREWS

Brewery Update

Alechemy

Head Brewer Iain Couper moved on from Alechemy at the end of 2015, since when founder James Davies has taken more of a lead in the brewing, supported by some keen new brewery staff. A new addition to the range is 'EH54', named after the brewery's postcode. This is a bold statement beer weighing in at 5.7% which can be found in cask form around Edinburgh, with a permanent place on the taps at the **Dagda Bar**.

James has produced some single-hopped pale ales, similar to the 'Burst' range but at a more accessible 4.4% abv. The first two, Azacca Pale and Jaryllo Pale, have proved very popular. There will also be an increase in small batch bottled beers in the near future.

Ale House Rock

This Peebles operation is the newest brewery in the Borders, its first three beers (appearing commercially in April 2016) being Bitter Sweet Symphony, White Riot and Suicide Blonde (4%). The **Bridge Inn** in Peebles hosted an inaugural Tap Takeover and Meet the Brewer evening at the beginning of May. The first pub in Edinburgh to feature Ale House Rock beers was the **Cumberland Bar**. At the end of April a deal to start supplying JD Wetherspoon pubs in the Borders and Edinburgh was also announced, with the **Cross Keys** in Peebles receiving the first ales.

Barney's Beer

Barney's Extra Pale (4%) was a Bronze medal-winner at the SIBA Scotland awards. Barney's beers can be regularly found at the **Lioness of Leith** and **Hemma** (amongst others) as well as the refurbished brewery tap at the **Royal Dick**, Summerhall. They have been working with the Hutton Institute to produce Tundra IPA, made with 40% faba beans and have made a number of beer/art collaborations with Summerhall artists such as Sorachi Ace with Ryoko Tamura and Alt Beer and Bastard Amber with illustrator Stewart Armstrong. These beers will be brewed again over the next 6 months. Barney's are regular attendees at The Pitt food market in Leith with cask and guest beers, and a new distribution deal with Innis and Gunn should see Barney's beers appearing more widely.

Belhaven

Not strictly a brewing issue, but pubs ordering from the Belhaven cask ale list will have noticed that the range of cask beers offered has been reduced – it now comprises Belhaven/Greene King ales plus beers from Inveralmond, Stewart, Orkney and Harviestoun only.

Bellfield Brewery

This is, or will be, the UK's first 100% naturally gluten-free brewery. The first two beers, Lawless Village IPA and Bohemian Pilsner, are produced under contract and were launched at the Allergy and 'Free From' Show in Glasgow in March 2016. A brewery site in Stanley Place, Abbeyhill, has been found and will be fitted out ready for brewing by July, according to Bellfield. Further beers planned include a golden ale and a stout. There's been no announcement by Bellfield about any plans to brew cask beer.



Black Metal Brewery at the Kilderkin

Black Metal Brewery

Black Metal has continued to brew at Top Out in Loanhead and sent four casks to the Paisley Beer Festival. Their two latest sledgehammer beers, Jotanblod (8.1%) and Gates of Valhalla (7.9%) were launched one riotous evening in February at the **Kilderkin** on the Royal Mile. At least one Black Metal cask ale can usually be found at the **Potting Shed**.

Born in the Borders

Born in the Borders had good reason to celebrate in late 2015 at the SIBA Scotland awards, winning Gold for bottled Dark Horse and Silver for the draught version. Seasonal offerings included Festive Foxy and Star of Scotland, slight twists on Foxy Blonde and Flower of Scotland. 2016 is likely to see more seasonal and foraged brews. Born in the Borders' cask ales can often be found at **Rutherfords** in Kelso, which featured the 'dark and delicious' Chocolate Drop (4.5%) earlier this year.

Brewhive

This new company is based in Melville St, Edinburgh, and produces a range of beers for dispatch by courier under the banner 'Beer that's Crafted with Care'. The beers are not available in shops or pubs.



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NEWS OF THE BREWS

(continued)

Broughton Ales

As mentioned briefly in the last PoV, Broughton Ales were acquired by drinks industry veterans David McGowan, John Hunt and Steve McCarney late in 2015. New General Manager McGowan said that they aimed to 'ensure that Broughton is at the forefront of Scotland's beer resurgence'. Broughton's Old Jock was awarded Bronze in the Barley Wine/Strong Old Ales category at the CAMRA Winter Ales Festival.

Caledonian

The abv of Flying Scotsman was reduced from 4% to 3.5% late in 2015, apparently to make it more 'accessible'. The new Vienna Red (4.1%) was featured in Wetherspoon's Spring Beer Festival; Caley also hosted Jason Oliver from Devil's Backbone Brewery (Virginia, USA) for his Bravo Four Point (4%).

Crossborders Brewing Company

Crossborders are opening a new 10-barrel plant in Midlothian (Hardengreen Industrial Estate, Dalkeith) and hope to have beer in the pubs by summer 2016. The first brew is likely to be Crossborder Pale Ale (3.8%), followed by a 4.5% IPA.

Edinbrew

Edinbrew are coming to the end of their first year and are quickly building a strong following. Brews such as Industrial Pale Ale, Friendly Fire, Sivinty, 85 Shilling and CommRed have gone down well, with more ales such as Black Current, Monster and a range of summer ales planned. Edinbrew have recently joined the SIBA Beerflex scheme, which should assist in getting their beers distributed more widely.



Edinburgh Beer Factory

EBF's 'Paolozzi', a 5.2% lager, was launched in keg and bottle late in 2015, accompanied by eye-catching packaging and promotional material. This new beer promptly won Gold in the 'Small Pack Premium Lager or Pilsner' category at the SIBA Scotland awards. There are no plans yet to brew cask beer.

Freewheelin'

Freewheelin' beers are now starting to become available in Edinburgh pubs (eg **Teuchters, Jolly Judge, Cask and Barrel Southside, Royal McGregor, St Vincent Bar, Kay's Bar** and **Standing Order**), in addition to the regular local outlets around Peebles, West Linton and Leadburn. The brewery is believed to be moving to a site at the Peebles Hydro Hotel later in 2016.

Hanging Bat Brewing Co

According to local rumours in East Lothian, HBBC's planned brewery site is at Myreton (between Drem and Aberlady), although progress towards brewing seems slow. The Alpha Project pico-brewery at the **Hanging Bat** still sees regular use.

Hurly Burly Brewery Ltd

The directors of this new company are Peter McNaught and Louise Allen McNaught. Hurly Burly is brewing in Inveresk, near Musselburgh, and their new bottle-conditioned ales have been seen, and sampled approvingly, in Haddington and North Berwick. The beers include Hare of the Dog, Gnat's Hop and Last Sheep Sheared.

Innis and Gunn Inveralmond Brewery

Yes, that was the massive news breaking in April – the acquisition of Perth's Inveralmond Brewery by Innis and Gunn. This ended I&G's search for a brewery site 'in SE Scotland', the BeerBond crowdfunding money being used instead to buy Inveralmond. There seems to be very little overlap between the beers produced by each company, so to some extent (maybe a large extent) they will co-exist with their own identities. As pointed out by Rich Taylor in his excellent 'Beercast' blog on this acquisition, there may be a question mark over Inveralmond's role in the **Andrew Usher & Co** brewpub in Edinburgh – perhaps to become another **Beer Kitchen** like the ones on Lothian Rd and in Dundee?

Kentwood Brewing Ltd

Sean Wood and Lewis Kent's company Kentwood Brewing took over the small ►►►

NEWS OF THE BREWS

(continued)

CAMRA *toasting Kentwood Brewing at the Goth*



Brewhouse at the **Gothenburg** in Prestonpans in March 2016. This was extremely good news after a long period of uncertainty over the future of on-site brewing here. CAMRA members were out in force for the launch of Kentwood's version of the famous Prestonpans 80/- (unfined, 4.2%). This beer uses the old 'Fowler's' branding and has been followed at the Goth by Kentwood's own El Tropicano IPA (5.2%) and John Muir Way Traveller's Tipple Dark Mild (3.2%). It's possible that a local beer festival will be held later in the year, say Kentwood. Lady's Oxter 80/- was first spotted in Edinburgh at **Kay's Bar** and in the Borders at the **Plough Inn**, Leitholm.

Knops Beer Company

Knops have been preparing to launch bottle-conditioned versions of 'Fortitude North', a Belgian Pale Ale, and

'Musselburgh Smoke', a smoked version of the popular Musselburgh Broke (infused with Lapsang Souchong tea). Cask Fortitude North (4%) also featured prominently in Nicholson's Spring Ale Festival. Black Cork won Bronze in the 'Packaged Porters, Milds or Stouts' category at SIBA X in Sheffield, having also won Gold and Silver at SIBA Scotland.

Three new conditioning tanks were due to arrive in May to help cope with increasing demand, freeing up more capacity for special and one-off beers, such as 'Musselburgh Champion' an American hopped IPA produced in collaboration with the Musselburgh Riding of the Marches 2016. New deals with Asda and Waitrose to take Knops' bottled beers have been announced recently.

Krafty Brew

After the departure of Carbon Smith to Manchester, it was Krafty Brew's turn to come up with the announcement that they would be leaving Bonnington to set up in a new brewhouse at the **Star and Garter** pub in Linlithgow. The new majority shareholder at the pub, John Ward (whose son Mike runs Krafty with him), said 'I am really looking forward to delivering Krafty Brew to Linlithgow'. Krafty also bought **Woodland Creatures** in Leith Walk, which will continue to feature cask and bottle-conditioned Krafty Brew beers.

THE CASK & BARREL – F



Photo: pubinatube.com

QUALITY PUB AT THE FOOT OF BROUGHTON S

Liquid Brewery

It's all been fairly quiet at this would-be Leith brewery, but in January Liquid tweeted a picture of new brewing equipment arriving on site.

Natural Selection

The annual Heriot-Watt students' project is this year presenting Volcan Wolf, a 4.7% Black Berliner Weisse, to be launched at Teviot Row House on July 8th.

Odyssey Brothers

This is another local company with a sporadic social media presence. In March they announced that they would be brewing at Stewart's Craft Beer Kitchen for the first time – a hoppy pale ale with a tangerine twist. This Tangerine Pale Ale (4.7%) was being sold by **Appellation Wines** from the end of April.

Pilot

Demand is strong for Pilot Blond, with around every second brew being Blond to keep up. One-off beers appear regularly, such as a Simcoe version of the Blond and one to celebrate Pilot's 100th brew, called 'Citrus and Basil Sharp Sour'. Cask Mochaccino Stout was the best-performing local ale in the **Bow Bar's** latest Dark Beer Challenge, coming 7th overall.

Stewart Brewing

Stewart's have been delighted with the popularity of their new beer Cross Fire (a 4.3% golden, hoppy ale). Jack Back is now a regular session beer and No 3 and Cascade will only be brewed on an occasional basis. Other new beers include Sonsie Face, a 6.2% gluten-free beer produced exclusively for the **Skylark** in Portobello, which has a very large range of such beers. Telos, a 3% cask ale with a good hop character, has recently appeared. Radical Road has won yet more awards, in the International Beer Challenge and again in the World Beer Awards.

Stewart Brewing appointed Craig Frod (formerly of Matthew Clark and Caledonian) as new Sales Director in March. In mid-April the 'Edinburgh Beer Festival' was held at Loanhead, with a range of cask and keg beers, street food, live music and hailstones!

Stow Brewery

This new brewery at Stow, the first stop up the Borders Railway from Galashiels, launched Smokebox Porter and Skean Dhu Dark Lager recently.

Tempest Brewing Co

Tempest are now very well-established in Tweedbank, the site being only 5 minutes' walk from Tweedbank station, and the company is going from strength to strength. Tempest is now creating an international market and won two awards at the Barcelona Beer Challenge earlier this year, as well as 'Brewery of the Year' at the BII Scotland Awards. In keeping with many other 'craft' brewers they produce a regular selection of seasonal and limited edition ales to supplement the core range; the bottled beers are also regulars on Aldi's shelves. There are still plans to develop a small tap room and pilot plant at the brewery, subject to planning and licensing approval.

Thistly Cross Cider

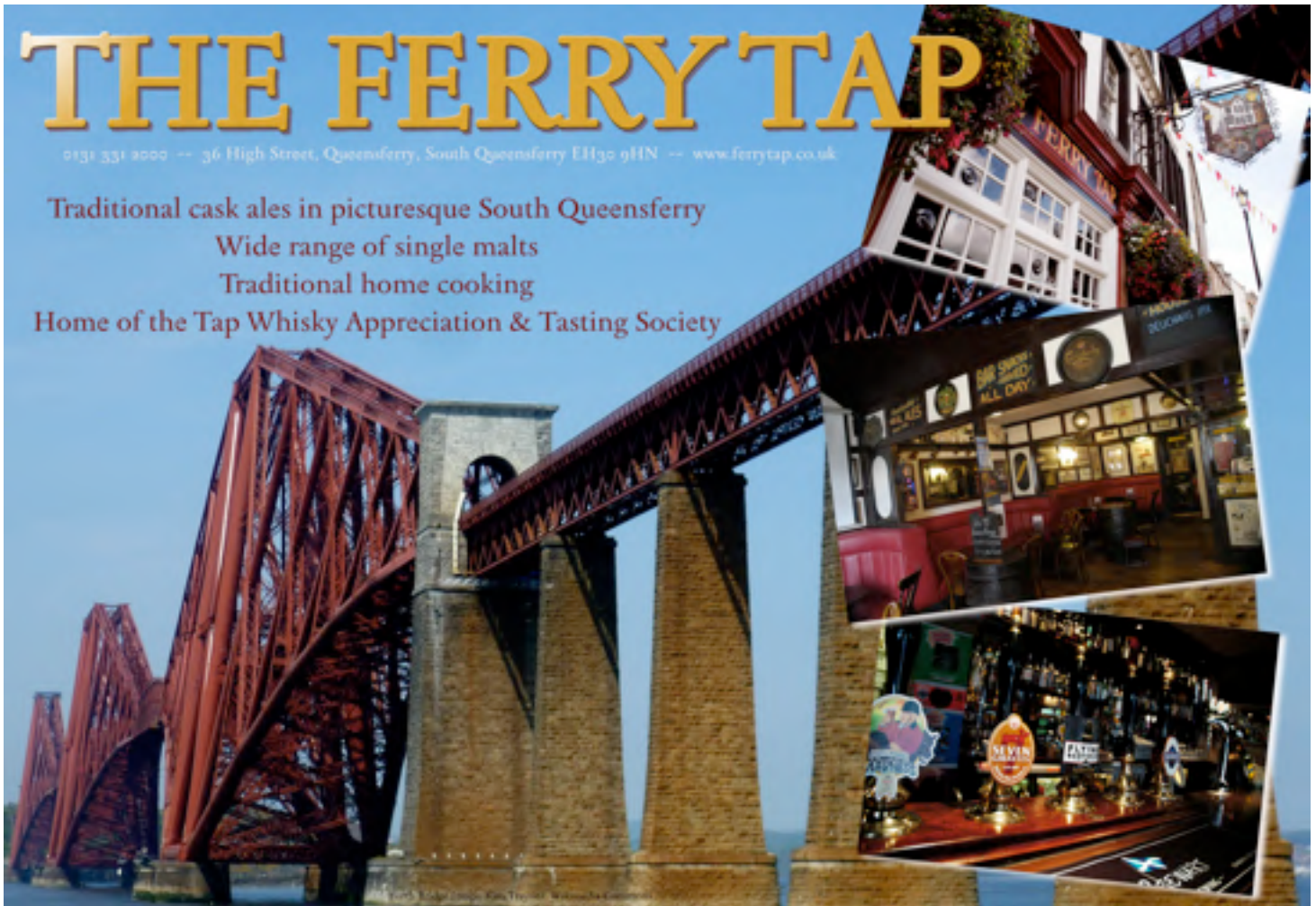
Thistly Cross has launched a new cidershed in the East Lothian village of West Barns, on the outskirts of Dunbar. The new site (an old steading with storage and production facilities as well as three new chiller tanks) will allow capacity to be increased sevenfold! The site has a history going back over 200 years, including usage as a distillery and brewery. The CAMRA-approved Jaggy Thistle (7.3%) can regularly be found at the **Old Clubhouse** in Gullane and is usually featured at the Scottish Real Ale Festival in July.

REE HOUSE



STREET, EDINBURGH





NEWS OF THE BREWS

(continued)

Valve Brewing

Paul Marshall's 'garage brewery' was launched at the **Stockbridge Tap** in November, with Matchbox Brown Ale and Garden Hop bitter on cask. Later beers have included Reel to Reel Sorachi Brown Rye (5%) and a pale ale called Analogue. The Stockbridge launch had also featured Number 23 IPA (7.5%) on keg, an extremely powerful brew. Paul does not see any major expansion to his brewing operation for a couple of years.

Willowbrae Brewing Co

This is another putative East Edinburgh brewery which posted a photo of a trial beer in July 2015, when they reported 'good progress', but there's been little news since.

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