

Issue 70  
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Winter 2017  
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# PINTS of VIEW



CAMPAIGN  
FOR  
REAL ALE

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

## **The Bridge Inn, Peebles: Scotland and NI Pub of the Year 2017**



### **In this issue ...**


- Drinker's Voice: Having Your Say
- The Return of Leith Heavy
- The Branch Tasting Panel
- Champion Beer of Britain Update
- Latest real ale pub news
- Latest local brewery news

*... and more!*

**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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Circulation: 9,500 copies distributed throughout Edinburgh, Lothian and the Borders.

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## Editorial

A notable recent development in our branch is the relaunch of the Tasting Panel. Beer tasting might sound like the easiest job in the world, but the panel actually performs an important role within the branch. You can read more about what it does on page 5.

Drinkers' Voice is a new network of people across the UK who enjoy drinking moderately as part of a healthy lifestyle. Their aim is to bring ordinary people back into the debate about drinking, to counter the anti-alcohol lobby. Read more about this CAMRA-supported organisation on page 7.

And, of course, it's great to see the Pub of the Year award for the Scotland and Northern Ireland CAMRA region return to our branch area again. Congrats to all at the Bridge Inn!

*Scott*

## Advertising Rates

Our standard fees for advertisements are as follows:

- Full page: £270
- Half-page: £180
- Quarter-page: £108
- One-eighth page: £72
- Back cover: £POA

We normally also give a discount for multiple inserts in a single publication.

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## Subscriptions

This magazine is available by subscription at the following rates:

- 4 issues – £8.00
- 6 issues – £12.00

We currently publish *PoV* twice a year. The magazine is also available as a PDF version on our website if you would prefer just to download it.

Subscription requests with a cheque payable to "Edinburgh CAMRA" should be sent to:

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# CAMRA Calling

## Branch News



Sarah Bellis, CAMRA Regional Director for Scotland & NI, presents the Pub of the Year award. (Photo: Peter Hill)

## Scotland and N. Ireland Pub of the Year

As featured on the front cover, the **Bridge Inn, Peebles** is this year's CAMRA Pub of the Year for Scotland and Northern Ireland, following its selection as our overall Branch Pub of the Year earlier this year. Hearty congratulations to Nikki and her colleagues at the Bridge!

## Forthcoming Branch Events

Please check [www.edinburghcamra.org.uk/diary](http://www.edinburghcamra.org.uk/diary) for the latest information and updates.

### Christmas Pub Crawl

1pm, 16 December 2017

Starting at the **Blue Blazer**, Spittal St

### Two-Pub Social

7:30pm, 10 January 2018

**Hampton Hotel**, Corstorphine Rd, then **Roseburn Bar**, Roseburn Terr.

### Branch Social Meeting

2:30pm, 13 January 2018

**Levenhall Arms**, Musselburgh



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## CAMRA Calling

(continued)

### Two-Pub Social

7:30pm, 14 February 2018

Venues tbc

### Good Beer Guide 2019 Selection Meeting

2pm, 17 February 2018 (strictly members only)

Beehive (tbc), Grassmarket

### Branch Social Meeting

2:30pm, 17 March 2018

Venue tbc

### Member Discount Update

Several pubs in the Branch area are kind enough to offer discounts to card-carrying CAMRA members. Note that discounts are given at the discretion of the pub, and are subject to change at any time.

Please let us know of any corrections or updates to this list, via the Contact Us page on our website.

- Auld Hoose**, St Leonards St (10% off food)
- Beehive Inn**, Grassmarket (10% off real ale)
- Bennets of Morningside**, Maxwell St (50p off a pint or 25p off a half-pint, of real ale)
- Bridge Inn, Peebles** (10% off a pint of real ale)
- Corstorphine Inn**, Corstorphine High St (10% off)
- Duck's Inn, Aberlady** (Knops beers £2.95/pint)
- Greenmantle**, W. Crosscauseway (selected ales £3.00/pint)
- Grosvenor**, Shandwick Pl. (10% off)
- Halfway House**, Fleshmarket Cl. (20p off pints of real ale)
- Haymarket**, West Maitland St (10% off real ale)
- Hunter's Tryst**, Oxfgangs Rd (20p off per pint)
- Laird & Dog Inn, Lasswade** (10% off food, except special deals)
- Mash Tun**, Easter Rd (real ales £3.00/pint)
- Milne's Bar**, Hanover St (10% off)
- Monty's**, Morrison St (10p off pints of real ale)
- Plough Inn, Leitholm** (10p off 1/3pt, 15p off 1/2pt and 30p off a pint of real ale)
- Safari Lounge**, Cadzow Pl. (10% off real ales)
- Spylaw Tavern**, Spylaw St (£3.30/pint or £1.65/half)
- Steel Coulson**, Henderson St (50p off any Dawkins or Steel Coulson pint)
- Andrew Usher & Co.**, W. Nicolson St (20% off real ale & food)
- Victoria Park Hotel**, Ferry Rd (10% off all drinks and food)

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# The Branch Tasting Panel

by Charlie Hughes

## What is a Tasting Panel?

Tasting panels are made up of CAMRA members who have been on a CAMRA-accredited tasting course. The course helps members identify the relative strengths of the key flavours in beer: malt, roast, caramel, hops and fruit ... and to assess the overall balance between bitterness and sweetness. This is done in respect of aroma, taste and aftertaste – which can be surprisingly different from each other.

Other aspects are also considered including clarity, head, colour etc. Most importantly, a view has to be taken on what style of beer it is: bitter, best bitter, golden ale, stout or another of the ten types CAMRA has identified nationally. This isn't always straightforward, and styles overlap quite a bit, but it is important as we need to judge beers in terms of what they are trying to be (and sometimes we agree with the brewer's view, sometimes we don't!).

Finally, the taster makes their own subjective judgement on how good a beer, of its type, it is.

## What do Tasting Panels do?

Members fill in tasting cards and enter them online to populate a national database. The two key purposes of this are:

1. To ensure the tasting notes in the *Good Beer Guide* are up to date and accurate. There are always new beers to assess, and perhaps more importantly, existing beers change as ingredients change, new plant is used, scale of production changes etc.
2. To consider which beers from the branch area should be nominated for Champion Beer of Scotland and Champion Beer of Britain. Individual members can make nominations for this too, but panel recommendations have more weight as they are backed up by the tasting cards of many members.

## What's been happening in our area?

We put on a couple of well-attended training sessions early in the year to increase the number of panel members. Members are encouraged to submit cards individually but it is more fun, and more informative to taste beers together. Discussing what we are finding with each other broadens everyone's appreciation of the brews.

To date we have had excellent sessions at Stewart Brewing, Ferry Brewery, and The Diggers. Thanks to all three.

## How do I join in?

We will be holding more training sessions early in 2018. If you are interested, let me know via [tasting@edinburghcamra.org.uk](mailto:tasting@edinburghcamra.org.uk) and we will be back in touch when we have further details.

## What's the worst part of this?

Swallowing. Unlike with wine tasting, it is essential to swallow the beer in order to catch some of the bitter flavours and aftertastes. Shame eh? We still generally manage to get through five or six halves before losing track. As somebody more skilled than me said: "After three pints you're drinking not tasting". I'll drink to that.

**Charlie Hughes is the Chair of the Edinburgh and South-East Scotland Tasting Panel**

# SCOTTISH BEER AWARDS 2017

by Callum Bracher

Thursday 28 September saw the second annual Scottish Beer Awards ceremony take place at the Corn Exchange in Edinburgh. Our local breweries did very well in the 11 beer categories judged. Tempest Brewing Co. took Gold and Silver awards in both Best IPA and Best Amplified Beer, with their Soma IPA and Brave New World in the former, and In The Dark We Live and Marmalade on Rye in the latter. They also picked up Gold in Best Lager for their Modern Helles.

The Ferry Brewery were awarded Gold in the Best Stout class for their Ferry Stout as well as Silver for Ferry Witches Brew in Best Amber or Dark Ale.

Cross Borders Brewing Company's Pale got a Bronze medal in the Pale Ale group.

Gold in Best Sour Beer (and possibly best name) went to They're Coming to Get Rhu Barbara by Stewart Brewing. Steve Stewart was also named Master Brewer of the Year.

Finally, a special Lifetime Achievement Award was presented to local resident Sir Geoff Palmer OBE.

## Winners in our branch area:

- **Best amber or dark ale** – Ferry Brewery, Ferry Witches Brew (Silver)
- **Best stout** – Ferry Brewery, Ferry Stout (Gold)
- **Best sour beer** – Stewart Brewing, They're Coming to Get Rhu Barbara (Gold)
- **Best amplified beer** – Tempest, In The Dark We Live (Gold) and Marmalade on Rye (Silver)
- **Best lager** – Tempest, Modern Helles (Gold)
- **Best pale ale** – Cross Borders, Pale (Bronze)
- **Best IPA** – Tempest, Soma IPA (Gold) and Brave New World (Silver)
- **Master brewer of the year** – Steve Stewart
- **Lifetime achievement award** – Professor Sir Geoff Palmer OBE

**Congratulations all round!**

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# Drinkers' Voice: Having Your Say

by Colin Valentine, CAMRA National Chairman



**Its time for the moderate, silent majority to have their say.**

For a number of years, through my articles in *Pints of View* and other CAMRA publications plus my *Friends of the Scotsman* columns and when speaking in public, I have called out the anti-alcohol lobby and their bogus and sometimes dishonest use of statistics to try and browbeat us into stopping drinking.

This is despite the fact that there are decades of peer reviewed evidence that show that moderate drinkers live longer than people who never drink. The vast majority of us are moderate drinkers, and when we see the recommendations from the UK's four Chief Medical Officers that 16 stone, 6 foot men and 8 stone, 5 feet 4 inch women should both drink no more than 14 units of alcohol a week, we find it almost impossible to take this seriously.

CAMRA has had a long internal debate as to how we could counter this apparently constant stream of pseudo-science, and this year we finally got involved in the setting up of an organisation called Drinkers Voice, which will speak up for those of us who drink moderately, and bring a sensible voice to the debate around alcohol and health.

Its simple aim is to be the voice of all moderate drinkers, no matter their tittle of choice and I am proud to be a founding director. Although CAMRA provided start-up capital, we don't accept corporate donations, only those from individuals like you and me. All donations are welcome, no matter how large or small.

The launch comes at a time when the *Spectator* has published an article claiming that the new drinking guidelines introduced at the beginning of 2016 (14 units, or about 7 pints, a week for both men and women no matter their height or weight) were based on massaged evidence. It claims, as I have done on numerous occasions, that this is *policy-based evidence*, rather than *evidence-based policy*. In simple terms, this means that they only considered evidence that supported where they wanted to

end up and ignored everything else, including the aforementioned decades of peer reviewed evidence.

Alcohol consumption has been on a downward trend for more than ten years, and still the anti-alcohol lobby tell us that we are all drinking too much and that drinking any alcohol at all would increase your risk of any number of cancers significantly. What we moderate drinkers want is the facts. We are all adults and if you give us the full facts, we will be able to decide for ourselves what we consider a safe limit to be.

In Spain and Italy, two of the European countries with the lowest heart disease rates in the world, the recommended maximum intake of units is over 30, more than double the United Kingdom equivalent. What, exactly, do our Chief Medical Officers know that their Italian and Spanish counterparts don't? I, for one, would love to know.

We would love you to join us at Drinkers' Voice and make a pledge. You can do so at [www.drinkersvoice.org.uk](http://www.drinkersvoice.org.uk).



Help grow the  
CAMRA family and invite  
your friends to join



Introduce your friend to CAMRA and receive 10% off in the CAMRA Shop when they join.

**So what's in it for them?**

As a member you probably know there are hundreds of reasons to join CAMRA, but if your friends need convincing further, why not tell them about all the fantastic benefits of membership.

Spread the CAMRA love, invite your friends to...  
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# City Ale Tales

## Pub News

### EDINBURGH NORTH, LEITH, NEW TOWN

It's all happening in Henderson Street. The former **Vintage** or **VDeep** became **Harmonium**, a vegan bar and restaurant from the well-known Glasgow-based Mono/78/Stereo group selling up to three real ales, often from Williams. Over the road, the **Bakers Arms** went through a phase of refurbishment and expansion but then abruptly announced their permanent closure at the end of September. The lease was immediately available, so perhaps someone will take over the site (previously an Indian restaurant) and continue selling real ale.

The final Henderson Street saga is that of **Steel Coulson**, located in the former **Flying Dog** premises. The pub opened briefly at the end of July, but had severe (keg) dispense problems and finally reopened in October, selling six real ales, some from owners Dawkins Ales of Bristol. An on-site brewery is planned for 2018, when the pub's name will become the Steel Coulson Tap.



Lord Nelson

Beating Steel Coulson to it by a couple of weeks, the **Lord Nelson** in Trafalgar Street, just off Ferry Road, reopened on 23 September after 18 months' closure. Admiral Taverns have done a fine job in renovating this old corner locals' pub with an island bar – expect to see Deuchars IPA and a guest ale on the handpumps. Adnams' Ghost Ship was the first ale poured here after the reopening.

Other North Leith/North Edinburgh real ale pubs include the excellent **Dreadnought**, **Village**, **Gosford Bar (Victoria Park Hotel)**, **Spiers Bar** and **Telford Arms**. The **Public House** at the Village Urban Resort (Crewe Toll) no longer sells real ale.

The **Kings Wark**, now run by PG Taverns, has recently disconnected its return tray (Autovac/economiser) system. Its



guest beers have recently included rarities such as Wadworth's Farmers Glory; and it's now dog-friendly in the bar area.

There's a new real ale outlet in Broughton Street: the **Liquor Library** is a 'speakeasy' cellar bar located beneath Seasons restaurant. It opens from 5pm weekdays (earlier at weekends), has two handpumps and is something of an Old Worthy brewery tap. Talking of which, the **Campervan Brewery Tap** is now operating at their site at 112 Jane St, not far from Leith Walk. It's open 5–10pm Fridays and 2–9pm Saturdays. No cask beer, but all of the bottled beer is bottle-conditioned. Takeaway pizzas can be delivered by Origano, as at the **Dreadnought** and **Joker and the Thief**.

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Soon after the last PoV went to press, the **Port O'Leith** reopened, selling a couple of real ales (usually including Stewart's Jack Back). This pub has been modernised up to a point but still retains some of its famous character(s).

**Boston and Hawthorne** opened on the site of the former **Raeburn Bar** in Dean Street, Stockbridge, at the end of May. No real ale yet, but they will be getting at least one cask line installed. Further along Dean St, **Good Brothers Wine Bar** stopped selling real ale after an internal revamp.

Stewart Brewing's **Dockside Tap** is no longer using its handpumps but has opened a taproom for on-site drinking.

In Young Street, the **Cambridge Bar** has bought the floor above and reopened after six weeks' building work in October. The bar area has been extended into the former kitchen. There are still three rotating real ales, with Fyne Ales Avalanche being a recent standout.



Bow Bar

## EDINBURGH CENTRAL, OLD TOWN, LOTHIAN ROAD

Amongst Wetherspoon pubs, the **Caley Picture House** has been jointly nominated by the CAMRA Branch and the pub's architects for a CAMRA/Historic England (sic) Pub Design award. In George Street, the **Alexander Graham Bell** has been taken off the market and will now presumably be reinvigorated by Wetherspoon.

Sticking with pub companies, Stonegate has launched new food and drink menus across its 'millennial-focused' Common Room brand, including the **Chanter** in Bread Street, which also sells a number of rotating cask ales (suitable also for non-millennials).

The **Bow Bar** celebrated its 30<sup>th</sup> anniversary with 30 days of events earlier in the year, including beer and whisky pairings, flashback beers and previous winners of the IPA and Dark Beer Blind Tasting Challenges. In September, it won 'Best Pub in Scotland' at the AA Hospitality Awards in London. Congratulations!

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Castle Leisure Group opened its massive **Brewhemia** bar complex at the rear of Waverley Station in July. It features 'tank beer', some of it unfiltered and/or unpasteurised, including Stewart's Jack Back (and later their new unfiltered lager), but no real ale.

Pubs no longer selling real ale include **52 Canoes Tiki Den** (ex-**WJ Christie**), **Element** in Rose Street and the **City Café** in Blair Street. However, happily the **Tron** on Hunter Square is now selling Deuchars IPA through remarkable double-glassed Angram beer engines in both main bars of the fully refurbished pub.

## EDINBURGH SOUTH, SOUTHSIDE

**Clerk's Bar** surprisingly shut down in October and was converted into a 'Bar Mexicano' called **El Diablo Loco**. Previously it sold two or three real ales, but it's likely that they will disappear.

**No.1 Grange Rd** has changed its name subtly to **No.1 The Grange** after a change of management and an external repaint. On recent visits, its guest ales have included examples from Oakham and Swannay. It's also now dog-friendly.

The **Southside Social** has been completely gutted and is eventually expected to reopen as **Harry's Southside**, thereby gaining a similar name to the social enterprise group's **Harry's Bar** in the West End. There's no information at the time of going to press about the continuation of real ale, which had usually been from Caledonian before closure.

Just up the road, another huge internal gutting job ▶▶▶

# City Ale Tales

(continued)

saw the **Pear Tree** finally reopen in expanded premises that included the former **Blind Poet** site. However, the previous real ale offering has disappeared in favour of an all-keg line-up. That's not such a great loss when there are still four or five quality cask ales at **Andrew Usher & Co** downstairs.



The Tron

The former **Montague** in St Leonards Street, which has been trading as the **MonteBar**, has been close recently, but is still scheduled for investment by Star Pubs and Bars when they have found a suitable new lessee. The pub has been selling one or two real ales, usually from Theakston.

## EDINBURGH WEST, SOUTH-WEST, WEST END, TOLLCROSS

The **Links Hotel** in Bruntsfield has now been transformed into the **Black Ivy** after a very lengthy refurbishment project. Deuchars IPA is listed on the pub website as a regular cask ale.

**Cloisters** once again mounted a Summer Beer Festival in August, kicking off with a Waen/Hopcraft showcase and later featuring seven Scottish brewery showcase mini-events, including beer selections from local brewers Campervan, Cross Borders and Tempest.

**Burlington Bertie** in Tarvit Street, Tollcross, has been reported to have closed in the summer. This is a shame, because the pub featured some of the best atmosphere and conversation in that part of town.

The **Golden Rule** staged a complementary beer festival to SRAF in July, with a full range of Great Heck beers on the handpumps. SRAF attendees were given a discount on the real ales, and an attractive full-colour beer festival brochure was published by the pub.

The **Caley Sample Room** was a finalist in the 'Best Beer/Pub' category in the Great British Pub Awards 2017, but lost out to a London pub. **Lock 25** is now **Crosstown** (or **Crosstown ED**), still selling a selection of real ales. The very

popular **Akva** has a single real ale and these days it's from Campervan, as Pilot is currently not doing cask beer.

The **Mercat Bar** near Haymarket Station was refurbished in June but no longer sells real ale, having found that its throughput was insufficient to keep the quality up. However, with up to 32 cask ales in total on the taps at the nearby **Platform 5, Ryrie's, Haymarket, Monty's** and **Thomson's** there are plenty of alternatives.

There is to be a new Greene King 'Farmhouse Inn' pub called the **Westgate Farm**, at South Gyle Broadway. Hopefully any real ale will last longer as a feature than that at sister venue the **Elginhaugh Farm** at Lasswade.

The former **Oak Inn** on St John's Road received a big makeover and was reopened in October as the **Torfin**, selling Caledonian Deuchars IPA on handpump.

## EDINBURGH EAST, PORTOBELLO, JOPPA

This area is significantly populated by the 'Espy' pub group, operating not only the **Espy** down by the seaside in Portobello, but also the **Jaffle Joint** and the **Barrel House Bar and Grill** (previously **Jock's Lodge**). At the Barrel House the beer range has been extended to four real ales, the three guests mainly being from smaller Scottish brewers like Edinbrew.



During the year, local CAMRA members enjoyed a Branch Social Meeting at the **Artisan**, which had some excellent beers including Orkney Dark Island for the occasion. The post-meeting crawl took in the **Safari Lounge, Mash Tun** and **Regent**, all with two or three interesting real ales (and real cider at the Regent).

The **Scottie** at Piershill is now selling four real ales, including typically Greene King Abbot, Caledonian Deuchars IPA, Old Golden Hen and a house beer called Scottie EPA.

We would love to get some reports from the **Radical Road** (which may now have re-introduced real ale) and **Ellwyn Hotel**, so if any CAMRA members or other readers would like to write about these pubs please contact the Editor!

**Craig Millar**



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for the facts

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AND WHAT'S BEER FOR IF NOT DRINKING?

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# The rebirth of LEITH HEAVY

by Steven Hope, Brew Shed Beers

It all started with crime writer Ian Rankin posting on Twitter in March 2017. A copy of an article in *Scotland on Sunday*, written by David Mclean of the Lost Edinburgh Facebook page, showed photos of the Oxford Bar from 1982, including this one.



I was intrigued by the pump clip: Leith Heavy. I'd never heard of Leith Heavy and, searching on the web, I could find no reference to it. I started asking around, but when Ron Pattinson – a man I assume knows everything worth knowing about beer – didn't know, I figured the game was up.

The photos were posted again in April by Avalanche Records and retweeted by Mr Rankin. On that occasion, Ian Rankin retweeted my query about who made the beer; and with his 110,000 followers, responses started coming back identifying the short-lived Leith Brewing Company, which only operated between 1982 and 1985, and the brewer as Ken or ChummyKen. Most importantly:



The most remarkable thing about this is that I've known Scobes since around 2010 when he was a stalwart of photo-sharing site Blipfoto and I was a new member. Edinburgh truly is a village.

And a couple of weeks later we met up (in the Oxford) and I was handed the brewing logs and other gems from the Leith Brewing Company, and Leith Heavy was reborn.

The Leith Brewing Company had its origins in four Edinburgh CAMRA members who were unhappy with the beers they could buy at the time. The brewer was Ken Garden, a graphic artist, jazz aficionado and all-round loveable rogue. He had come home from a period in London with a taste for English bitters and found the Scottish beers of the time too bland. The friends decided they could do better.

Leith Heavy is, as you might expect, a fairly traditional Scottish Heavy made with pale malt, a generous helping of crystal malt, flaked maize, which I'd never used before, and sugar. With an OG of 1038, it comes out at a very sessionable 3.8% ABV.

But there are also big differences between Leith Heavy and a standard Scottish Heavy. It is lighter and much hoppier. Where a typical Scottish Heavy has between 10 and 20 IBU (international bittering units), the Leith Heavy is 40 IBU, so although it was last brewed over 30 years ago, it tastes more like a contemporary take on a Scottish Heavy.

The only issue in recreating the original beer was the yeast. There's many mentions in the logs of "Yeast from L/Clark" which must refer to the Caledonian Brewery (founded in 1869 as the Lorimer and Clark Caledonian Brewery). Without access to the original yeast, the first batch was split and fermented with three commercial yeasts: Wyeast 1728 Scottish yeast, Mangrove Jack's M15 and Safale S-04. There was no shortage of volunteers to assess the three versions!

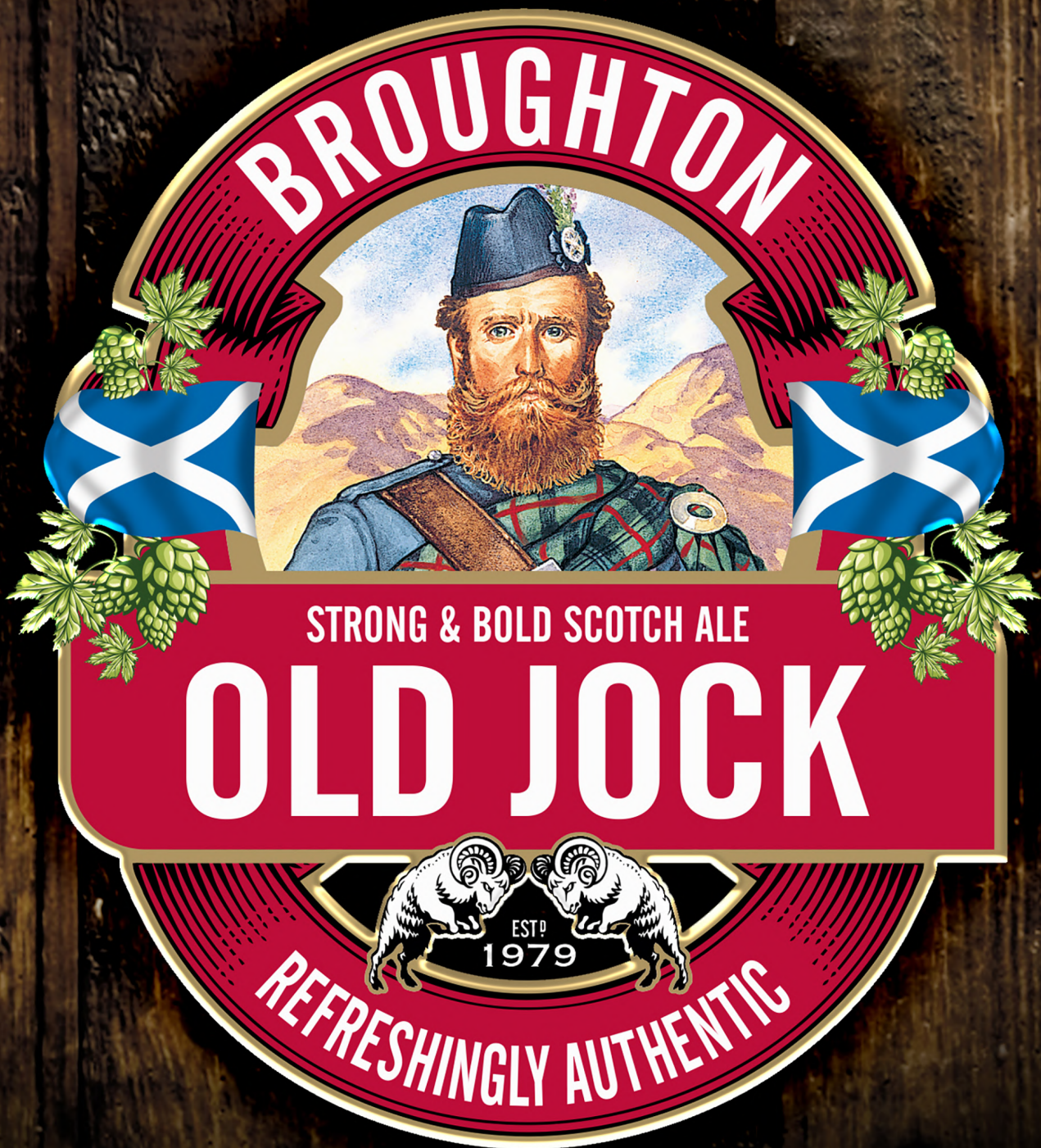
The final version was conditioned in my tiny brewery and the first batch was successfully road tested at the Oxford in October ... first pint pulled by Ian Rankin himself!

## About Brew Shed Beers

Brew Shed Beers is a tiny microbrewery run by Steven Hope and based in Limekilns, Fife. With a maximum batch of only 100 litres, beers are genuinely small batch and are supplied in casks to the Ship Inn in Limekilns or bottle-conditioned to the Ship Inn and the Corner Shop in Crossgates. Steven also sells direct to customers at a market at Woodlea Stables just outside Crossgates. Details can be found on Facebook as @brewshedbeers and on Twitter as @brewshedbeers.



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# All About HOPS

by Callum Bracher

## Hop stuff

I'm writing this whilst I await the hop harvest here in north Edinburgh. People laughed when I inquired about growing hop plants in Scotland, the main response being 'there's a reason why they grow them in Kent!'. But now in their second year my three plants seem to be going strong.

## Hop-Scotch

I'm not alone; a trial crop has been grown in the Tay valley for the last couple of years as well. Research is taking place at the James Hutton Institute which resulted in a commercially available brew 'Harvest Beer,' from St Andrews Brewing Co., released last year and produced with all-Scottish ingredients! If deemed successful, this trial crop could lead to the start of commercially farmed hops in Scotland. At the time of writing, it is not clear whether this beer or another similar effort will be repeated, but do watch out ...

## Wye\* grow hops?

As a home brewer, the aim of growing hops is as an experiment to provide ingredients for my own beers. Even if you don't brew yourself, hops are grown by many simply as an ornamental plant – as a beer drinker you're bound to appreciate the smell of the flowers in your garden, and dried hop garlands can be used for decoration or added to pillows to aid sleep. You may also know another home brewer – or you could always give your crop to me!

\* many British hop varieties were developed at Wye College, Kent.

## Hop to it

Hop bine cultivation is surprisingly easy even in our cooler, damper climate.

Hops are perennial climbers which grow to 20 feet high, though dwarf varieties which typically reach 8–10 feet are available. They need deep, rich, well-drained soil and you'll need to consider a support structure, traditionally poles and wires on which hang coir twine, but poles, ropes or trellises will do. If growing up a wall or fence, then ensure this has a south or south-west aspect.

Planted from rhizomes (root stock) in the winter months, December to February, the plants will start to grow around April time, maturing in August / September. The harvest usually takes place in September (late September in my experience), and the plants die back naturally in the autumn.



In theory you need to train the shoots to grow up the intended supports in spring, but I have found their natural climbing instinct seems to take over and they need little if any help. Select the strongest two or three shoots from each plant to grow, and pluck out any others – apparently young hop shoots make for good eating similar to asparagus.

The plants should grow tall, then send out side shoots which develop small burrs which turn into hop cones. The cones need several weeks to mature before picking. For brewing purposes, timing is critical. The cones should feel dry and papery and spring back after being squeezed when they are ready to harvest.

Unless you want to brew a fresh hop beer, you'll want to dry them and store for later use. Several days in the airing cupboard in mesh bags works for me, but other warm, dark places (sunlight is unwanted once they're picked) will work. Store in zip lock bags in the freezer and use within a year or so.

## (S)Hopping list

Prima Donna (a.k.a. First Gold) are a dwarf variety which won't grow as tall as regular bines. Classic English strains such as Fuggles and Goldings should adapt more easily to the climate, but increasingly foreign varieties like my American Cascade plant are becoming available. Strangely, I haven't found any Scottish nurseries offering hops for sale, but rhizomes and small plants can be mail ordered from the following places:

- Essentially Hops - [www.essentiallyhops.co.uk](http://www.essentiallyhops.co.uk)
- A plus Hops - [www.aplus-hops.co.uk](http://www.aplus-hops.co.uk)
- Castle Farm - [hopshop.co.uk](http://hopshop.co.uk)



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# BEER AND LOTHIAN

## Pub News

### EAST LOTHIAN

In Haddington the former **Railway** pub is now the **Bell**, with real ale and a new emphasis on food after Greene King's £250,000 refurbishment. GK's Abbot was one of the first real ales on offer, although the landlord was initially not happy with the beer quality, possibly due to a long run from the cellar. Hopefully this will have been sorted out by now. There is also a sports bar upstairs (open evenings).

In the same town two keg-only pubs, the **Plough** and the **Mercat**, are amongst those that Heineken UK has undertaken to sell as part of their takeover of Punch Taverns. This is to satisfy the competitions authority. Not far away the **Goblin Ha'** in Gifford, a cask ale pub, is also on Heineken's sale list. This pub is operated by the same company that runs the **Old Aberlady Inn** and the **Buccleuch** in Dalkeith (which has also been styling itself the **New Buccleuch** in some social media).

In other Haddington news, the **Waterside Bistro** closed for a while and was then reopened by James and Jack Findlay, sons of Jim who had founded the same pub 32 years ago! The attractive bar area has been retained more or less the same, but a new restaurant has been developed on the first floor. The adjacent **Golf Tavern** now has two real ales, often including a darker one from Tryst. The **Maitlandfield House Hotel** now has no real ale after a change of ownership. The **Victoria Inn** (and Avenue Restaurant) will see new tenants from February 2018. Sadly Craig and Kirsty Hunter are moving on after 10 years at the helm. We wish them well.

The only real ale in Tranent is found at **Ross High Rugby Club**, which is open to the public. Fyne Ales' Jarl was a recent beer on the handpump.



An August survey of Dunbar real ale pubs found a total of seven good cask ales on the handpumps at the **Pine Marten** (out of town near Asda), **Royal Mackintosh Hotel**, **Volunteer Arms** and **Rocks**, with some of the best beers being at the Pine Marten, where all of the outside areas are dog-friendly. Dogs can also be taken into the Volly on a lead at all times (this was once only permitted after 9pm).

The **Station Yard**, a planned micropub right next to Dunbar Station, has obtained the necessary planning and licensing consents and was expected to open in the autumn. Its internal area is a mere 35 square metres. The owners are Gerard McPhillips and David McGee and they promise a number of 'craft ales' in their licence application, which will hopefully mean cask ale.

North Berwick pub the **County Hotel** sold cask ale intermittently during the summer, responding to requests from customers for beer such as Courage Directors, but is unlikely to be selling real ale again until summer 2018. Just round the corner, the **Ship Inn** was a finalist for the "Pub Spy of the Year" award at the Scottish Bar and Pub Awards, but unfortunately lost out.

In Pencaitland, Jamie and Elaine have renewed the lease of the **Winton Arms**, which is very good news for customers of this real ale outpost. On a recent visit, Stewart's Edinburgh Gold and Sharp's Doom Bar were on the guest handpumps.

Gullane pubs the **Old Clubhouse** and the **Golf Inn** are providing some good real ale choices, with a total of six real ales on the taps (plus Thistly Cross Jaggy Thistle real cider at the Old Clubhouse) on a recent visit. There's been a change to the rules relating to dogs at the Old Clubhouse, where owners are not allowed to give them food or water inside the bar area.

Graham Blaikie's **Mercat Bar and Grill** in Whitecraig has reintroduced real ale and has been selling a rotating cask ale, often from Stewart Brewing. Graham's plan is to expand eventually to a choice of three real ales, and we wish him luck.

### WEST LOTHIAN (AND OUTER WEST EDINBURGH)

The **Railway Inn**, owned by the Hawthorn Leisure pubco, at West Calder has new lessees, Karen and David Robertson. They have installed a second handpump, which is good news.

Outer Edinburgh pubs in the group that Heineken UK has undertaken to sell off as part of the Punch deal include the **Riccarton Arms**, Currie, and **Kinleith Mill**, Juniper Green, real ale pubs that have a common tenant. The timescale for this exercise is not clear.

The **Bridge Inn** at Ratho, which regularly features four cask ales, retained its AA Rosette for the fifth consecutive year and was one of only four Scottish venues included in the Guardian's '50 best places for Sunday lunch' list.



Bridge Inn, Ratho

### MIDLOTHIAN

The **Melville Inn** near Lasswade (and its sister pub the **Hawes Inn** in South Queensferry) provided rare examples of local pubs celebrating Cask Ale Week in September/October.

The **Paper Mill** in Lasswade, normally a keg-only pub, once again featured a number of cask ales at its Beer Festival in May. For the real stuff all year round though, visit the nearby **Laird and Dog**.

A 1986 book detailing the history of the superb **Dean Tavern** in Newtongrange has come to light and may well be profiled in the next edition of PoV. The Dean often has a Cross Borders or Tempest real ale on its single handpump, and is also an outlet for Sam Smith's unmissable bottled Organic Chocolate Stout.

Also in Newtongrange, the former **Abbey Granary** pub (closed) and the **Mayflower** in Loanhead have been bought from Punch Taverns by a private owner, who will convert both into restaurant premises before letting them out.

Dan Bunn has left the **Blacksmith's Forge** in Dalkeith, and the pub is now run by Lisa Hamilton along with new assistant manager Jacklyn Ward, who were previously at the **James Young** in Bathgate, now sold by JD Wetherspoon. There continues to be a varied choice from breweries such as Skye, Strathaven and Stewart, with Caledonian Deuchars IPA and Greene King Abbot as regulars.

Craig Leith

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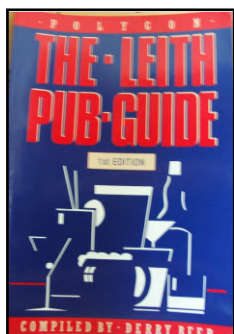
# THIRTY YEARS IN LEITH

by Pat Hanson

Tracing the fate of the pubs featured in a 1987 guide.

Photos © Jim Lawrie.

In 1987, Derry Beer's fascinating Leith Pub Guide was published by Polygon. Written in anecdotal style, it described 104 pubs and bars ranging alphabetically from the Admiralty Bar (now Swanny's) to Ye Old Peacock Inn (now Sasso, a restaurant-bar). Real ale was occasionally mentioned in the book, but in the 1970s and 1980s very few Leith pubs sold cask beer.



It would occupy far too much space to describe the fate of all 104 individually, but here is a summary of the main statistics (see paired photos for some examples of the changes):

Name changed, currently serving real ale:	15
Name changed, currently no real ale:	26
Name essentially unchanged, serving real ale:	9
Name unchanged, currently no real ale:	19

This leaves 35 pubs and bars that have been completely closed, burnt down, converted (shops, restaurants, offices, even a members' club) etc. The only real question mark I have is over Stags (on the Shore in 1987), which according to Derry Beer's map was approximately on the site of the current Malmaison Hotel.

Which, you ask, are the nine current real ale pubs with unchanged names? Here they are: Joseph Pearce; Kings Wark; Lord Nelson; Nobles; Persevere; Port O'Leith; the Shore; the Village; and the Windsor. That would make a challenging but entertaining pub crawl!

There's a final bonus photo here of Leith Walk's famous Central Bar in the 1990s when real ale had just been introduced (it's unfortunately all keg these days). Jim Lawrie describes how the locals were bemused by the apparent change of the pub's name to 'CASKALES'.





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# INN the BORDERS

## Pub News

Village gains a real ale pub (1) – Newtown St Boswells. Scott Paterson from the **Ladhope Inn** in Galashiels took over the **Dryburgh Arms Hotel** in July and has now started selling real ale in his new pub, an early example being York Brewery's Yorkshire Terrier. If sales are good, a second handpump could follow. Manager Tracey Hay has worked in both the Ladhope and the **Auld Mill** (no real ale), Scott's other pubs in Gala. Newtown is a small town/large village and contains famously the headquarters of Scottish Borders Council. Good luck from CAMRA!

Village gains a real ale pub (2) – Greenlaw. The **Blackadder Hotel Pub and Restaurant** reopened at the end of May after a lengthy period of closure. It's run by Chris Gregg, who has a number of local business interests including a caravan park. The business manager is Mandy Lunn. The pub started off with one real ale (Cairngorm Buzz being one of the first on tap) and will look to optimise their cask ale offering, using a second handpump if possible. Good luck from CAMRA!



Blackadder, Greenlaw

On a recent visit to Coldstream, the excellent Inveralmond Ossian was on sale at the **Castle Hotel**, whilst the **Besom** along the road was featuring the outstanding Pagan Queen from Firebrick Brewery.

In Kelso **Cobbles** added to its lengthy list of awards by winning 'Scotland's Best Gastro Pub' in the Scottish Entertainment and Hospitality Awards 2017. The nearby **White Swan** reopened in June after a period of closure, selling Deuchars IPA. In related news, the **Fisherman's Arms** in Birgham also reopened in June. It's still community-owned. More success came the way of **Rutherford's**

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micropub, winning 'Best Licensed Premises' in the Borders Retail Business Awards 2017.

The **Plough Inn** in Leitholm, connected to Kelso by a Busker's bus service (but check the day of travel!), finally had its outside signage in place for the summer and celebrated its second birthday under David and Sarah's ownership with live music and two extra handpumps (featuring two dark beers out of four, which made some guests very happy!).

The **Gordon Arms** in Mountbenger (in the Yarrow Valley) is now open seven days a week, with all catering and accommodation up and running. This marks the final phase of recovery from a disastrous fire.

CAMRA members enjoyed a coach tour of the Hawick area in July. Real ales were sampled in a very wet Hawick at the **Bourtree, Dalton's (Exchange)** and **Masonic Lodge 424**, where an excellent buffet meal was complemented by a couple of Born in the Borders real ales on gravity dispense. Beers from this brewery were found throughout the trip, which also took in the **Fox and Hounds** and **Auld Cross Keys** in Denholm, the remote but welcoming **Horse and Hound** (Bonchester Bridge) and the **Red Lion** (Earlston). Later in the year, Dave and Karen at the Auld Cross Keys were expressing public concern about the possible effect on their business of a potentially massive business-rates hike, against which they were appealing.

Another CAMRA adventure in the Borders saw a Branch Social Meeting at the **Gordon Arms** in West Linton, where members enjoyed excellent hospitality and a good range of four real ales.

There's one pub closure in the Borders to report, and it's not a big surprise! The **Grantshouse Inn**, down the A1 by the Duns turn-off, was only open occasionally and sold no real ale. It finally closed about four months ago.

The **Border Hotel** in Kirk Yetholm no longer seems to be selling Hadrian Border Pennine Pint, the long-time favourite of hill-walkers. Recent reports suggest that there may be up to four Greene King beers on tap; on one occasion these included the very rare Belhaven 60/-.

Roy and Theresa McIntosh at the **Clovenfords Hotel**, located in the village of the same name near Galashiels, have opened a village shop in the pub after the previous shop closed. With help from Pub is the Hub, they secured a grant of almost £4,000 to help with the project. There are always a

couple of real ales on the bar at this Cask Marque pub. Recognition for their initiative came at the Scottish Bar and Pub Awards, where the hotel won the Diageo Award for Social Responsibility and Community.

The **Canon (Exchange)** in Jedburgh has had an impressive refurbishment, with the bar being moved to achieve a slightly larger floor space. Thwaites and Theakston's beers have featured recently. There will also be a new kitchen area so that snacks, toasties and the like can be served. The other real ale in town is at the **Carters Rest**.

The **Hunters Hall** in Galashiels, a JD Wetherspoon pub, has submitted a planning application to expand into a former butcher's shop, creating a new outdoor area.

The **Anchor** in Coldingham, reported previously in these pages to have given up real ale, started it up again in the summer. The pins on trial have mainly been from Belhaven.

In Eyemouth, the summer reappearance of cask ale at the **Contented Sole** by the harbour happened as expected, but it's now likely to disappear again for the winter as they only seem to be able to sell it to tourists!



Canon, Jedburgh

The **Craw Inn** in tiny Auchencrow staged its customary August Beer Festival, with six real ales and two real ciders on at any one time over the weekend. A few minutes away on the 34 bus, the **Hemelvaart Bier Café** in Ayton was the only non-city-based bar in the itinerary of an ambitious 1300-mile 'Beer by Bike' cycle ride by the 6 Degrees North (Aberdeenshire) brewers and helpers.

A recent visit to Lauder took in the **Black Bull** (Stewart Edinburgh Gold and Campbell's Gunner) and the **Golden Bannock** (Tetley Bitter). The **Eagle** is still shut, and the **Lauderdale Hotel** has a nice little bar but no real ale.



Horse and Hound, Bonchester Bridge

The **Allanton Inn** won the Scottish Borders regional award in the 2017 National Pub and Bar Awards and celebrated their success with a mid-June Beer

Festival. Once again the weather was kind, which was just as well, with the extra stillage constructed as usual in the middle of the garden.

The **Cross Inn** in Paxton has now relented and become dog-friendly in the bar area, as it had been in former times. There are always three real ales on the bar, including at least one from Firebrick. Take the 32 bus from Berwick-upon-Tweed.

**T B Shiels**

# Champion Beer of Britain 2018 Update

by Lindsay Grant, CBoB Coordinator Scotland & N. Ireland

Results from Champion Beer of Britain (CBoB) heats held recently in the Scotland and Northern Ireland CAMRA Region are listed below. The winning beers will progress to the CBoB category finals in 2018. The winners of the cask categories also progress to the 2018 Champion Beer of Scotland final.

## Mild (Ayrshire Real Ale Festival, Troon, 6/10/17)

- 1st Strathaven Craigmill Mild
- 2nd Belhaven 80/-
- 3rd Tryst Brockville Dark

Other shortlisted beers, which the breweries could not supply, were Hebridean Celtic Black, Inveralmond Inkie Pinkie, Swannay Dark Munro.

## Best Bitter (Ayrshire Real Ale Festival, Troon, 6/10/17)

- 1st Kelburn Red Smiddy

- 2nd Swannay Scapa Special
- 3rd Cairngorm Stag
- 4th Ayr Jolly Beggars
- 5th Alechemy Five Sisters
- 6th Ayr Fair Jenny's Jig

Other shortlisted beers, which the breweries could not supply, were An Teallach An Teallach Ale, Inveralmond Thrappledouser.

## Porter (Ayrshire Real Ale Festival, Troon, 6/10/17)

- 1st Ayr Rabbie's Porter
- 2nd Sulwath Black Galloway

Other shortlisted beers, which the breweries could not supply, were Fyne Ales Vital Spark, Harviestoun Old Engine Oil, Cromarty Ghost Town, Fallen Blackhouse, Woooha Porter.

## Real Ale in a Bottle (Light) (Roy Bridge, 23/9/17)

- 1st Fyne Ales Superior IPA
- 2nd Stewart Brewing Radical Road
- 3rd Tempest Brave New World
- 4th Windswept Tornado
- 5th Stewart Brewing Edinburgh Gold
- 6th Mor Mor Please

Other shortlisted beer, which the brewery could not supply, was Ards Pig Island Pale.



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# NEWS OF THE BREWS

## Brewery Update

See also page 6 for the full list of Scottish Beer Awards winners from our branch area.

### Bellfield Brewery

No further cask ale has been produced, but Bellfield have said recently that they are looking to roll it out in the future. The gluten-free beer is brewed at an unspecified Scottish location. Progress on developing the Abbeyhill site continues. A £430,000 fundraising exercise was recently completed.

### Black Metal Brewery

Black Metal's award-winning run continued when Blood Revenge (6.6%) was named CAMRA's Champion Real Ale in Bottle (Scotland) for 2017.

### Born in the Borders Brewery

The brewery's core range continues to be popular, supplemented by specials such as Elderflower and Summer Cloud, with foraged ingredients. Later in the year Hopscotch and Flower of Scotland will reappear.

As well as operating the Ancrum Cross Keys pub and the Galashiels Transport Interchange café, Born in the Borders now has a café at Tweedbank station. Both cafes have licences so that the brewery's bottled beers can be enjoyed by travellers.

### Broughton Ales

Broughton's latest seasonal ales have included Scottish Pale Ale (3.8%) and No 5 Autumn Ale (5%). Halloween Ale, Sin Bin Ale, Winter Fire and Santa's Stout were all due to follow. The brewery sponsored the Dunfermline Charity Beer Festival in October.

Broughton promoted Old Jock heavily in October by launching #thehuntforoldjocktober, involving social media, beer tastings, tap takeovers, etc, all focusing on Old Jock but also featuring other beers.

Interestingly, Broughton Ales is one of the very few breweries in the UK still doing their own traditional barley milling.

### Campbell's Brewery

The new Peebles brewery now has its second cask ale on the market – Flintlock, a 3.7% session golden ale. Both this and

Gunner can usually be sampled at the Crown in Peebles, which is the self-proclaimed birthplace of Campbell's brewery.

### Campervan Brewery

In addition to its core range, Campervan has also introduced a 'Wandering' series of beers, one of the latest being Farmhouse, a 5% Belgian-style pale ale. All of the bottled beers on sale at Campervan's new tap room in Leith are bottle-conditioned.

### Cross Borders Brewing Company

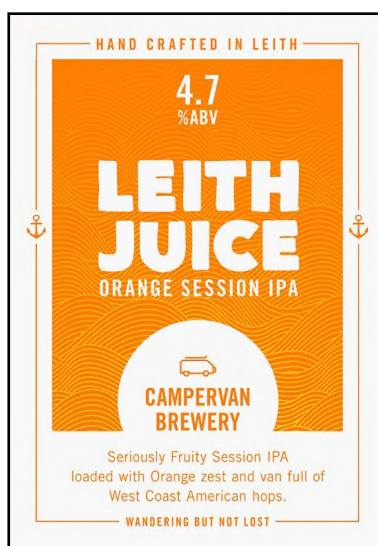
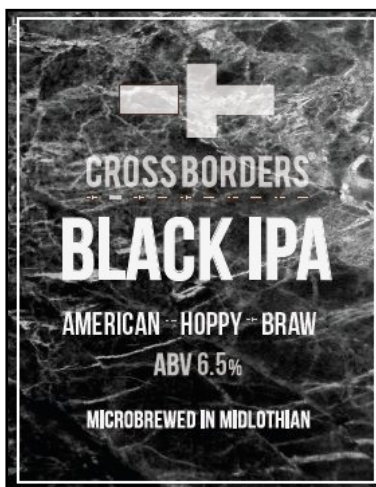
Cross Borders' Summer, a saison with foraged honeysuckle and wild rose, was launched in July. Over the last 6 months they have consolidated their core range of beers (Pale, IPA, Porter, Heavy & Braw), and have had to increase brewing to cope with the demand for their canned beers (unfined and unfiltered).

They have continued their collaboration with Hipsters & Hobos to forage for ingredients for their seasonal ales, producing Autumn, featuring rowan berries and brambles. There will be also be a foraged winter brew of a style to be determined.

A few 'one-off' brews included BIPA (a black IPA), which was such a success at their first birthday bash it has been brewed again on a larger scale, and a Nacho Usual IPA (a hickory smoked IPA), produced for a local chilli contest.

By the new year they hope to have their brewery taproom opened (limited opening times) and brewery tours (by appointment) started.

Their core beers featured in the four-way (and four-week) battle of the brewers at the Windsor in Leith Walk, with Braw being the overall victor.



### Edinbrew

Edinbrew mounted a highly impressive tap takeover at Wetherspoon's Counting House in Glasgow in September, with no fewer than nine cask ales!

### Elixir Brew Co.

This year's Anzac beer was produced as a collaboration between Elixir, the Bow Bar and Fallen Brewing. This 6.3% Biscuit Pale was available in cask, keg and cans. Elixir intends to continue the collaboration next year.

### EyeBall Brewing

EyeBall, based in Cockenzie, continues to cuckoo-brew in England, the latest addition to the range being the tasty EyeBall Orange, a 6.5% beer. EyeBall's James Dempsey is hopeful of setting up a brewery in the western part of East Lothian by early 2018. Until then, production will be concentrated on keg and bottled beers for quality-control reasons.



# NEWS OF THE BREWS

(continued)

## Ferry Brewery

Ferry have launched a range of seasonal beers for the festive season: Hoppy Christmas, a 4% hoppy pale ale available in cask, and a pack of three bottle-conditioned beers, comprising Santa's Wee Helper (7.5%), Christmas Warmer (7.2%) and Hoppy Christmas, only available from the brewery shop.

## Freewheelin' Brewery Co.

Richard is now regularly brewing an Amber beer at 4% and a Porter at 4.6%. He also produced bottles of Tour of the Tweed Ale (3.8%) for participants in this cycling event. Brewery tours are proving popular with guests at Peebles Hydro, where the brewery is based.

## Knops Beer Company

At the SIBA Scotland awards held in Glasgow, Black Cork won gold in the Small Pack Premium Strong Beers category. 1505, a cardamom-infused beer brewed in collaboration with the Royal College of Surgeons in Edinburgh, won Silver for Small Pack Speciality Light Beer, and has also been available in cask (seen recently at the Jolly Judge in Edinburgh).

Musselburgh Smoke, a smoked version of Musselburgh Broke, has also been released in cask format.

Earlier in the year, Knops' Revolver appeared in cask. This is a powerful 6% West Coast IPA and was first spotted at the Royal Mackintosh Hotel in Dunbar.

## Left Field

Is it a brewery? The new Eyemouth-based company Left Field Kombucha Ltd infuses and ferments teas. The resultant kombucha is raw and unpasteurised, with less than 0.5% alcohol, packaged in a 330ml beer-style bottle (with sediment!). It might not be beer, but it's a refreshing low-alcohol alternative.

## Natural Selection Brewing

The annual project by four Heriot-Watt brewing students saw Common Ancestor, a 5.2% California Common beer, launched at OX184 in Edinburgh's Cowgate in July. A cask of the beer, brewed with the assistance of Stewart Brewing, was set up on gravity at this usually keg-only pub as part of the launch, with Roger Protz as guest speaker.

## Signature Pubs

The fast-growing Signature Pubs group doesn't brew beer yet, but is keen to get started. Plans for a brewpub at 4-6 Grassmarket in Edinburgh have been revived, and a further planning application for a microbrewery in Dunedin St (near Broughton Rd) was submitted in August.

## Stewart Brewing

Stewart's have been experiencing some busy and exciting times. May saw the arrival of six new 50-hectolitre dual-purpose vessels, just in time for the busy summer months. In August there was the usual Edinburgh Festival volume uplift, with several pop-up bars and venues featuring Stewart beers. In the same month, a new bottling line was commissioned, with small pack volumes growing rapidly.

The inaugural Oktoberfest took place in September. This was a lot of fun, with over 30 beers, some cask-conditioned, mainly German/Bavarian-inspired, on the bar including Oktoberfest Beer, a 6.2% full-bodied malty lager brewed by Stewart's own German brewer, Johannes!

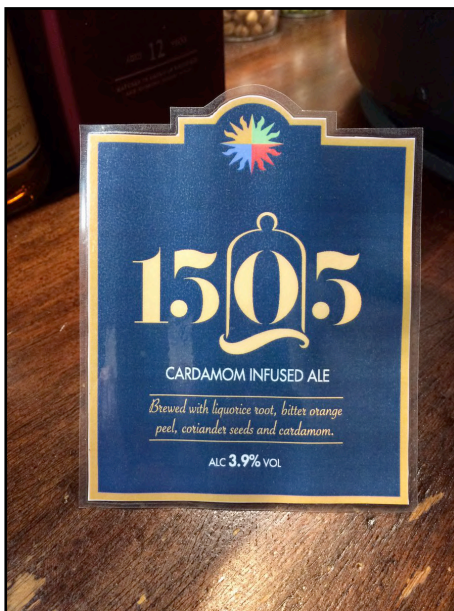
Campbell's Ramble, an exclusive brew for Mitchells and Butlers, was launched on cask in September – a 4.2% amber ale with dark fruit tones. There was also Kilted Kiwi, a 3.9% golden ale dry-hopped with kiwi hops.

The cask special for October was Dakota, a 4.4% American brown ale. November's is Hollyrood, the 5% golden ale normally found in bottles. Stewart's Christmas beer will be Fezziwig – a 4.6% chocolate orange stout (cask/bottle). Cauld Reekie will also be back for the winter. Other new beers include Corpse Reviver, a 5.9% zesty sour beer with lactose, brewed for the BrewDog Collab Festival. No cask, but the bottled versions contain live yeast.

Awards have been abundant, with success in the International Beer Challenge for three beers; Radical Road winning World Best Bitter over 5% in the World Beer Awards (plus three beers with other awards); and Radical Road again winning the Scotland's Food and Drink Excellence Award for Beer. Stewart also did very well in the Scottish Beer Awards in September, with three awards including Master Brewer of the Year for Steve Stewart.

## Stow Brewery

Progress towards establishing a brewery in the village of Stow has been slow or possibly zero. Smokebox Porter has been available in bottles at Lebowski's in Edinburgh. Some stockists of Stow beers in Galashiels have run out of supplies, but the brewer is believed to have been unwell.



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# NEWS OF THE BREWS

(continued)

## Tempest Brewing Co.

The Tweedbank brewery has been quick to acknowledge the key role that the reopening of the Borders Railway has had in its success. The team has expanded to 13 full-time employees, one of whom uses the train to commute from Glasgow!

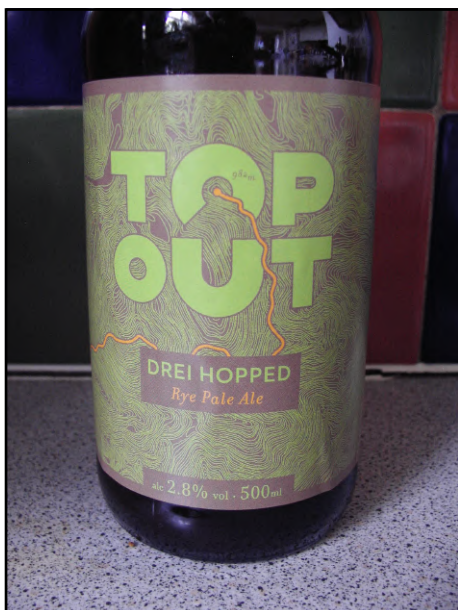
Nearly all Tempest beers are now vegan-friendly, with isinglass finings having been binned earlier this year. A new centrifuge is now used instead.

Most of the Tempest cask beer seen in pubs is Cascadian or Armadillo, but the Mash Tun in Edinburgh has featured a wider range, and the Black Cat was recently pouring the rarely-seen Elemental Dark. A successful beer festival was held at Tempest's Tweedbank site in September. Brave New World on keg was the narrow winner (again) of the Bow Bar IPA Challenge in the summer.

## Top Out

Top Out has recently released a new 2.8% Rye Pale Ale called Drei Hopped (it's dry-hopped using three hop varieties). This is a hop-forward beer, and the rye is said to enhance its body, despite the low ABV.

The brewery recently enrolled with BeerFlex and is also an approved Caledonian Heritable supplier, so expect to see a lot more Top Out cask beer around Edinburgh and further afield.



## Winton Brewery

We should have pointed out in the last PoV that Winton's two initial beers, Peelywally and Barry Swally (brewed at Top Out), are both bottle-conditioned. A keg beer has also been released, appearing first at the Linton Hotel and Steakhouse in East Linton. Winton is still looking for a local site in East Lothian to set up its new microbrewery.

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