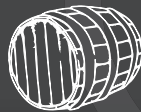


Barrel Organ

The magazine of the Salisbury & South
Wiltshire and Heart of Wessex branches
of the Campaign for Real Ale (CAMRA)



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FOR
REAL ALE



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September - November 2015



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Plus Much More...

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FROM THE EDITOR

A warm welcome to you

Hello and welcome to the first edition of our new style CAMRA magazine, Barrel Organ. This magazine covers the CAMRA regions of Salisbury & South Wiltshire and the Heart of Wessex.

We aim to cover a range of local and national issues, along with event highlights and informative articles. Every three months there will be a new edition and we encourage you, as readers, to let us know what you think of the magazine and its content and I look forward to hearing any ideas for future articles.

CAMRA now boasts more than 160,000 members and has been campaigning for real ale, community pubs and consumer rights since 1971.

CAMRA's Key Campaigns: • Stop tax killing beer and pubs • Secure an effective government support package for pubs • Encourage more people to try a range of real ale, cider and perry • To raise the profile of pub-going and increase the number of people using pubs regularly

Whether you are a CAMRA member or not, we hope that you enjoy this free copy and take some time to read up on who we are and what we are doing in the local area. If you feel inclined to join up and join us, please contact the membership secretary or complete the CAMRA membership form that can be found in the magazine.

Cheers!

Kathy Pascoe

Editor, Barrel Organ magazine

CAMRA MEMBER DISCOUNTS

The following is a list of local pubs that offer a discount to CAMRA members. Please notify any errors or new additions to the editors at barrel.organ@salisburycamra.org.uk

- **The Bell, Amesbury:** Wetherspoon CAMRA member voucher 50p per pint (*T&C apply*)
- **The King's Head, Salisbury:** Wetherspoon CAMRA member voucher 50p per pint (*T&C apply*)
- **Rai d'Or, Salisbury:** 1st pint full price, subsequent pints 50p off
- **The Village, Salisbury:** 20p per pint, 10p per half on Real Ales
- **Winchester Gate, Salisbury:** 20p per pint, 10p per half
- **Nog Inn, Wincanton:** 10p per pint
- **Bell Inn, Wylye:** 15% discount on meals

Members need to be in possession of a valid CAMRA membership card to claim the discounts.

SALISBURY BEEREX 2015

Beerex Thirty Five

Beerex was held on 12th & 13th June and after a damp start on the Friday evening we had another year of sunshine so drinkers could make the most of the al fresco opportunities in the churchyard of the Salisbury Arts Centre. Saturday lunchtime session had its family picnic atmosphere with buggies, gazebos, rugs and picnics arranged around the tombstone 'tables'. I'm sure Mr & Mrs Ghost welcomed their visitors once again.

We had a range of 54 ales, 2 ciders and a perry and you were quite thirsty drinking 3520 pints of it! My apologies that the cider and perry ran out a bit early we will get more next year.

Every year we hold a vote for Beer of the Festival and this year's winner was Red Cat Brewery in Winchester with their C60 which is a 6% IPA really crisp, hoppy and bitter but it did have a few malty flavours so wasn't just hop, hop and more hop. I loved it. Red Cat have only been brewing since 2014 but Iain the brewer has a locally renowned reputation and enjoys trying different beer styles. The other beer we had from them was a traditional mild which was spot on without the strong malt or even bitterness you frequently get in today's milds (they should be mildly flavoured, neither hoppy nor massively malty but gentle and subtle). The runner up was Imperial Russian Stoot from Wessex brewery which is a 9% Imperial stout, black and malty but not sweet as a barley wine would be. Chaz always tries to persuade me to order this and as this batch was brewed in September 2014 I thought it would have had plenty of time to mature – I tried it a Bath beer Festival and ordered it on the spot. Do look out for reports of visits to present Red Cat and Wessex with their festival certificates.

Every year we select an area of



the country to choose about 12 beers from. It tends to be where the CAMRA National Members Weekend has been held so this year it was around Nottingham. I always ask for suggestions of beers or breweries to try to feature and everyone suggested Nottingham's Castle Rock brewery. We had Screech Owl, an IPA, from them and Black Gold which was described as a mild with some bitterness but I personally think it was far too hoppy and bitter for a mild, even bordering on the black IPA concept. Brewsters beers (Grantham) were also very popular - the female touch in the brewing? and Derby and Dancing Duck also attracted a following.

We aim to have a good range of beer styles with very pale but smooth as well as those with lots of hop and lots of bitterness. The average beer colour is much lighter these days but I think there are more people giving the more traditional coloured copper bitters a second look. Many of these from small brewers are flavoursome well balanced with malt and hops and just that hint sweeter than the American style IPAs. Unfortunately this year one of the dark beers I ordered was replaced last minute by a light coloured one so those of you after porters and stouts had limited choice. Next year we'll add another dark beer to reflect their increased popularity, even in the summer.

Planning has started for Winterfest and Beerex 2016 and I'm always after suggestions of beers or breweries to try, although I can't promise to get them. If you want to comment on our festivals you could write to Barrel Organ or contact the festival organiser via *beer.festivals@salisburycamra.org.uk*.

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THE ROYAL OAK, REBORN

Heart of Wessex Pub News

The Royal Oak in the tiny village of Swallowcliffe, near Tisbury was last open and trading as a pub eight years ago. It was the heart of Swallowcliffe village and when it closed down, in unfortunate circumstances, it was a real blow to the community. It then stood derelict for the best part of six years, but local people continued to meet every Friday in the village hall. A group of local village investors, three of whom live in Swallowcliffe, decided to buy the property to stop it from falling into the hands of property developers who planned to turn it into a private house. Two years of hard work and investment later, it was ready to reopen and give new life to this 18th Century village inn. The aim is to create a welcoming local pub which serves outstanding food. Their Chef Patron, Mark Treasure, has previously won Michelin Stars for his food, but the focus in The Royal Oak will be on "good country cooking", accessible to everyone and sourced from local farms. Their focus will be on the local community, whether it is sourcing their ingredients or providing a place to have a drink with friends. There is a restaurant, six letting bedrooms, a beer garden and a bar with 20 "non-reservable" seats for drinkers.

The Royal oak just before its opening in August.



Additionally all of the furniture has been made from Wiltshire wood by local sculptor Matthew Burt. Butcombe Bitter is the regular ale, but guest ales also feature from local and regional breweries. As we went to press the pub was preparing for its opening night (last week in August).

FOR SALE *Collectors Items*

Collectors items Salisbury Beerex glasses 1978 to 2009 perfect condition. 1978 was the 1st year & still has the little transfer on the outside - this is the rare one. £100 the lot. Contact Steve on 07867 724595

DIARY DATES *Salisbury & South Wiltshire*



SEPTEMBER

2nd OPEN BRANCH MEETING - 7.30pm, Duke of York, York Road, Salisbury. Guest speaker - History of the Maltings Industry in Salisbury.

4th MINIBUS TRIP - 7pm, Green Dragon (Aldebury), Three Crowns (Whaddon), Fountain & Parish Lantern (Whiteparish).

16th BRANCH SOCIAL - 8pm, Salisbury City Crawl - Red Lion, 5 Bells, Market Inn, Ox Wood Inn.

OCTOBER

2nd MINIBUS TRIP - 7pm, Hatchet (lower Chute), Rose & Crown (Bulford), Queens Head (Ludgershall), Cricketers (Tangley).

7th OPEN BRANCH MEETING - 8pm, New Inn, New Street, Salisbury.

21st BRANCH SOCIAL - 8pm, Salisbury City Crawl - Chapterhouse. Queens Arms, Rai D'or, Huntsman.

NOVEMBER

4th OPEN BRANCH MEETING - 8pm, Royal George, Bedwin Street, Salisbury.

6th MINIBUS TRIP - 7pm, Orchard (Amesbury), Stonehenge Inn (Durrington), Red Lion (East Chisonbury), Swan (Enford).

15th BRANCH SOCIAL - 8pm, Salisbury City Crawl - Boat House, George & Dragon, Qudos, Danny's Craft Ale Bar.

DECEMBER

2nd OPEN BRANCH MEETING - 8pm, Railway Club, Fisherton Street, Salisbury.

For more info on socials and to book for minibus trips please contact Paul Simpson social.secretary@salisburycamra.org.uk

FANCY A JAR?

History of the Drinking Vessel

The first drinking vessels were probably made from animal skins. With the development of pottery came terracotta pots and bowls and alongside hollowed out horns of cattle. It is said it was the Phoenicians who mastered the art of glassblowing and use of glass drinking goblets grew in the Mediterranean area. The use of glass glasses however would have been limited to the very rich whilst the rest used whatever they could.

Beer drinkers in Britain would along with horn mugs have used vessels made from carved wood or leather. These would have had thick walls and the letter would have contained significant traces from the tanning process. The thought of tasting wet leather every time I had a beer might well put me off. The Romans in the latter part of their stay in Britain who introduced use of pewter but along with the concept of central heating this died out when they left and did not reappear until the 15th or 16th century. Early pewter contained traces of lead which would have leached into the drink, causing a number of long-term effects; Off course some of the long-term effects were never seen because life expectancy was so short.

My first pewter tankard has long gone but I remember that having your tankard hung in the pub for your sole use was a sign that you had been accepted into the fraternity at your local. Some tankards had a glass bottom. There has long been a legend that this was so that the drinker could not be duped into military service by having a shilling (10p to those under 45) slipped into his tankard by a recruiting officer and by his finishing the drink to have "taken the shilling" i.e. enlisted. Another reason given is that it gave the drinker some idea as to whether the drink was clear or cloudy. Given the relatively poor lighting I would have some doubt as to the practicality of that.

During the Victorian era pubs gradually became brighter with better lighting and larger windows. At the same time improved filtration methods began to make clearer beer.

B e e r



clarity became a selling point and glasses began to become general usage. Early examples were thick walled with a taper toward the base and no handle. It was in the 1920s that the first mass produced beer mugs appeared often the 10 sided or fluted handled tankards as seen on many vintage advertisements.

The move to glass however was not universal. In 1946 George Orwell writing about his ideal pub, *The Moon Under Water*, said:

"They are particular about their drinking vessels at the Moon Under Water, and never, for example, make the mistake of serving a pint of beer in a handleless glass. Apart from glass and pewter mugs, they have some of those pleasant strawberry-pink china ones which are now seldom seen in London. China mugs went out about 30 years ago, because most people like their drink to be transparent, but in my opinion beer tastes better out of china."

In the late 1940s that the classic handled dimpled beer pot appeared. Lighter coloured beers were shown off to great advantage as the light permeated the curves of the dimples. Some people think that this is one of the reasons that darker beers began to go out of favour.

Straight sided glasses began to reappear in the early 1960s. They were easier to wash and to stack but being made of thinner glass tended to chip. The invention of the 'nonic', (no nick) with a bulge below the head and a rolled lip brought the straight glass to paramount position. A position strengthened in 2001 when the last the UK factory making the dimple closed down. The dimple now, I am told, has to be imported from places such as Turkey and costs about 3 times price of the straight.

Brewers brought out a number of shape variations with their badge or Crest engraved on it in an effort to develop brand loyalty. Today the majority of people drinking real ale do so from the nonic or one of its variations. If however you were to take a trip across the Channel and visit Belgium you would find almost as many different types of beer glasses as there are beers, and there are hundreds of them. Each beer it seems has to be served in its own particular glass.



So why do we stick to the nonic? It's a glass that is easy to hold onto, and to drink from. From the bar staff point of view it stacks

easily and uniformly and fits easily into a glass washer. I suspect most of us drink from the nonic because that is what we get. But is it the best way to appreciate the beer? Certainly helps with judging clarity beer along with the level of carbonation but the wider top does not allow the same savouring of the aroma given off by the brew. Aroma is one of the principal factors that CAMRA's tasting panels are asked to take note of and citrusy floral notes in the aroma are a feature of many modern beers. For the best appreciation of aroma you need a glass narrower at the lip than in the body. The classic example is a brandy glass but there are beer glasses available. It would be a rare local that stocked them however.

In 2014 a story began to emerge that young hipsters in the metropolitan areas were turning to the dimpled mug is a vessel of choice. The dimple it seems is becoming cool. The wheel keeps turning and I have no doubt that the next-generation will be looking for something different.

The arguments about what is best to drink from will probably go on as long as beer is drunk. I think that as long

as people are drinking real ale they will have a satisfactory drink which ever vessel they choose.

Derek Blackshaw



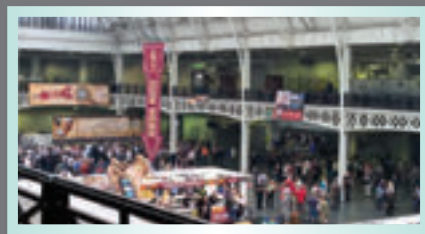
CHAMPION BEER OF BRITAIN

Great British Beer Festival 2015

Tiny Rebel, Cwtch, has been named as the 2015 supreme Champion Beer of Britain at this year's Great British Beer Festival, held at London Olympia in August.

The silver medal went to Kelburn, Jaguar whilst Dancing Duck, Dark Drake came in third for the bronze award.

Cwtch is a 4.6% best bitter and is described by the brewery as an untraditional Welsh Red Ale. I was lucky enough to gain a taste of the winning brew shortly after the prestigious announcement. The ale is a pleasant, balanced, best bitter. Brewed with 6 different malts and 2 American hops there is an undertone of toasted bread and cereal flavours along with a slight tropical fruit taste. A well deserved win in my humble opinion. Well done to Tiny Rebel brewery.



SALISBURY FOOD & DRINK FESTIVAL

Coombe Bissett Stores are once again running the beer tent for the Food & Drink Festival which this year is on September 13th in the Market Square. Here at Salisbury & South Wiltshire CAMRA we help with the beer selection and provide the volunteer staff to sell the beer, cider and perry. In return we get the chance to talk to visitors about real ale, real cider and why it is important as our national drink, and a donation to the national campaign. Without such income the campaigns to revise beer duty, save endangered pubs by changing

planning rules etc just wouldn't have happened.

If you have never been to the Food & Drink Festival it has a wide selection of food stalls selling ready to eat and things to buy - pickle hoard is restocked each year and as for the cheeses... Not to mention all the cakes!

We look forward to meeting you in the Beer tent, open from 10 am to 5pm; join us for a chat and a pint. www.salisburyfestival.co.uk

BREWERY NEWS



FEATURED BREWERY - SIXPENNY

The Sixpenny Brewery is located at Manor Farm, Sixpenny Handley, SP5 5NU. This brewery was originally established in

Surrey as Wayland's Brewery but relocated to its present site in Dorset in 2009. It is now a 20-barrel plant producing a range of regular, seasonal and occasional special beers. The current summer seasonal beer is Rushmore Gold (3.9%), a refreshing golden ale with a distinctive hop aroma and flavour leading to a long bitter finish. This beer was Beer of the Festival at the Salisbury Beerex in 2014.

A great feature of this brewery is the "Sixpenny Tap", which is the Brewery's own onsite bar and shop. All the

regular beers and the current seasonal beer are available at the Tap. It is very popular with the locals, and visitors will find a very welcoming, friendly and cosy environment there.



BLACKMORE ALES: Is a brew pub located at the Trooper, Stourton Caundle. The landlord is finding it difficult to sustain brewing whilst running the pub and having a young family. However, he is confident of restarting brewing in the near future.



DOWNTON: The mobile bar is now available for functions and has got off to a good start. The brewery will not be represented at the Great British Beer Festival this year. Local sales are

steady, June/July were good. The Thirsty Thursday club is proving to be very popular. Sales from the Friday afternoon openings are also good, particularly in carryout form. The online shop is now up and running. On the beer front, GET CARTA is now available as Real Ale in a Bottle (RAIB); a further brew of the ROMAN IMPERIAL STOUT is to

Breweries within our branch areas are Blackmore Ales, Downton, Hop Back, Keystone, King Alfred Ales, Sherborne, Sixpenny, Small Paul's and Stonehenge. We provide news and updates for all our local breweries and a more in-depth focus feature on one brewery in each issue of Barrel Organ.

The word "cosy" is very deliberately chosen – you will see why on your visit! The Brewery is located in excellent walking country and lies on the X12 Bus route which operates between Salisbury, Blandford and Weymouth. Opening times of the Sixpenny Tap are: Wed and Thurs 4.30 – 6.00pm, Fri 4.00 – 6.30pm and Sat 11.30am – 1.00pm. Brewery tours can be arranged for Saturday mornings. Further information can be found at www.sixpennybrewery.co.uk.

Sixpenny's regular beers are Best Bitter (3.8%), Gold (4.2%), Addlestone Ale (4.2%), IPA (5.2%) and a recent addition, SAM fm Ale (4.2%). Addlestone Ale was originally brewed at Wayland's Brewery and is still supplied to outlets in Surrey and South London. This beer was exhibited at this year's GBBF. If you are a visitor to Wetherspoon pubs in our area you will find some have house beers supplied by Sixpenny. These include the King's Head in Salisbury, Nightjar in Ferndown and The Man in the Wall in Wimborne.

The Brewery holds two Open Days a year, the most recent one on 4 July which was attended by over 200 people who were entertained by Morris Dancers, music, brewery tours, horse racing (well –Totopoly!) and volunteers for the stocks. Sustenance was provided by the full range of Sixpenny beers, Cranborne Chase Cider and food from O'Hagan's Sausages barbecue. Look out for the next Open Day, which is usually held in mid-December.

be undertaken shortly. A new of part time staff member has been recruited for carrying out office duties.



HOP BACK: Exhibited "Hop Back Citra" at the Great British Beer Festival but was not included in the judging for Champion Beer of Britain. The brewery produces one or two seasonals each

month complementing their range of regular beers and those for September through to the end of the year are as follows: September - John Barleycorn Bitter ABV 4.3%. This is a pale ruby bitter with a strong English hop character. Named after the folk song which celebrates the end of the Spring barley harvest; October - Hopfest ABV 4.5% East Kent Goldings, Celeia and Pioneer hops give this feisty blonde ale a great flavour, and Back Row ABV 4.6% a strong best bitter, ruby coloured with a deep

malty flavour backed up with a strong hoppy finish brewed for the rugby world cup; November and December - Red Ember ABV 4.6% a dark, strong malty brew, deep red in colour with a rich flavour, and Winter Lightning ABV 5.5% brewed with Fuggles and East Kent Goldings hops this returns by popular demand every year at this time.



KEYSTONE BREWERY: Goes from strength to strength and regularly produce seasonal ales as well as their stock beers. Check out their web site for the latest news. www.keystonebrewery.co.uk Their pub, the Benett Arms, Tisbury, is also trading well and often has a local guest beer.

KING ALFRED ALES: Is a garage brewery located in Bourton, Dorset. Brewing is suspended because the owner's full time job takes him away at the moment. However, he is hoping to reallocate his time to allow for occasional brews.

SHERBORNE BREWERY: Is a 1½ barrel plant but due to other commitments, namely a fish shop and bar, they haven't brewed for a couple of years. However they are adamant they will restart.



SMALL PAUL'S BREWERY: Is a hobby garage brewery that brews two or three times per month and supplies beer to festivals and local pubs. Business is steady with beer festivals being dominant at the moment. A new beer, Amber Nectar, seen at numerous beer festivals recently, appeared as 'The Rifles' in Gillingham as The Rifles Regiment exercised their right to the freedom of the town.



STONEHENGE: The water from the borehole dug at the brewery in 2013 has proved to be something of a double whammy success. The water has proved to be very successful in the brewing process and has produced significant savings in brewery costs and will continue to do so going forward.

Following research and stringent testing of the water, owner Stig Andersen has now set up a very successful bottling operation for the water which is marketed as Stonehenge Spring Water. It is proving very popular at the nearby Stonehenge visitor centre and other markets are currently being investigated. This new revenue stream is providing much needed support for the beer brewing side of the business where markets remain difficult and sales fairly flat. Current plans include brewing the cask lager Great Dane with the possibility of marketing it as a craft beer to the new lucrative "craft beer" market. There has been an increase in support from more pubs within the region.

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TOUR OF THE WYLYE VALLEY

Minibus Tour back in June

Sixteen members turned out for the minibus trip to the selected Wylve Valley pubs. Although originally scheduled for only four of the pubs we decided early on to extend the trip to include five, given the relatively short distances between the pubs and also the short travel time to the starting pub.

Our first point of call was The Bell at South Newton, they had a live music event on so this was chosen as our first pub. Beers on offer were Sixpenny Big Bob and Palmers Best Bitter, a few early evening diners were present and we had the chance to hear the band warming up.

From South Newton we had added in The Bell at Wylve as this was to be our furthest point from Salisbury. We were greeted enthusiastically by the landlord at The Bell and luckily the short rain shower that had fallen during the drive had now stopped, so we did not get wet walking from the bus to the pub. Beers available were Palmers Dorset Gold, Jennings Cocky Blond and Sharps Doom Bar.

We then
started our



return towards Salisbury with the first stop being The Pelican at Stapleford. The dining area was full as we were now at peak dining time. Being a Marston's house they had Ringwood Best and Ringwood Boondoggle, the Boondoggle I had was well kept and had good flavour.

The next stop was at The Swan at Stoford, another popular dining spot on this route. Spitfire, Bombardier and Doom Bar were the beers on offer.

Our final stop was at the Royal Oak at Great Wishford. They had their own badged beer from The Shed Brewery, Patrick's Best plus Sharp's Rockpool.

We then returned to Salisbury where we were all dropped off at convenient points around the city and beyond.

It was a very enjoyable evening, particularly good to be able to get out and visit our country pubs in the evening daylight hours. Quite a varied selection of beers available with quite a mixture of styles of pub.

Why not try to join us on a future evening trip out to visit our great country pubs.

Contact salisburycamra@yaboogroups.com



REGIONAL EVENTS

September 4th - 5th

PORTSMOUTH CAMRA BEEREX - Portsmouth University Students' Union, Cambridge Rd, Portsmouth, PO1 2EF.
www.portsmouthcamrabeerfestivals.co.uk

September 13th

SALISBURY FOOD & DRINK FESTIVAL BEER TENT
Salisbury Market Place, Salisbury, SP1 1JH. 10am-5pm

September 17th - 19th

27th JERSEY BEER & CIDER FESTIVAL - Peoples Park, Westmount Rd, St Helier, JE2 3LP. www.camrajersey.org.je

October 9th - 10th

6th WOOLSTON BEER FESTIVAL - Pear Tree Church Hall, 80 Peartree Rd, Southampton, SO19 7GZ. www.woolstonbeerfestival.org.uk

October 9th - 11th

7th HAMPSHIRE OCTOBERFEST - Basingstoke Cricket Ground, Fairfields Road, Basingstoke, RG21 3DR. www.hampshireoctoberfest.co.uk

DID YOU GET A FREE BEER?

Salisbury Branch AGM & Social

This year's branch AGM and Social was held at the Rugby Club on Castle Road, in Salisbury. The club is well known for its range of Hop Back beers in excellent condition and provided a great venue for the meeting. In addition to Hop Back ales available at £2 per pint to attendees, CAMRA members had free samples of Rushmore Gold provided by the Sixpenny Brewery, and a fine spread of food for the social. Twenty two members attended with many others presenting apologies due to the holidays. The Tour de France was being shown on a screen in the side-bar, so the members of the cycling club the "Legendary Fat Blokes on Bikes" provided appropriate local colour in the Bar.

GUEST SPEAKER - Our meeting opened with a presentation from John Buckley CAMRA regional director for Wessex and the Channel Islands. John began by saying that this would be his last report to us as he was standing down in August. He had thoroughly enjoyed his time as Regional Director during which time the relations between Wessex branches has been excellent. Of Salisbury & South Wilts branch he said: • It is a good strong campaigning branch, • It produces good beer festivals, • Its magazine distribution system is the best in the region, • It ticks all of the right boxes at CAMRA HQ. • It has become more focussed during the past year and most importantly making more time for socials.

ELECTION OF OFFICERS - The following branch officers were elected for the coming year:

Chairman	Derek Blackshaw
Secretary	Andrew Hesketh
Treasurer	Chris Harris
Membership Secretary	Pete Matthews
Social Secretary	Paul Simpson
Pubs Officer	Peter Wicks
Public Affairs Officer	Andrew Hesketh
Webmaster	Ian Turner
Press & Publicity Officer	Jena Hartley
Festivals Organiser	Hilary Bird
GBG Co-ordinator	Derek Blackshaw
LocAle Officer	Hilary Bird
Cider Champion	Diane Burke

Barrel Organ editors: The previous decision to elect Kathy Pascoe as Editor and Neil Beagrie (Salisbury & SW) and Paul Smith (Heart of Wessex) as Deputy Editors was noted and agreed.



The meeting agreed to carry over the position of Vice Chairman to a branch meeting later in the year.

CAMPAIGNING GOALS - The Chairman reported on the three campaigning goals set at last year's AGM:

1. To encourage more pubs to provide benefits to CAMRA members.
2. To encourage Members to submit NBSS scores.
3. Continue to help communities achieve the listing of pubs as assets of community value.

The chairman noted that although branches were no longer required to have 3 campaigning aims he proposed three foci for the coming year. These were:

1. To further work in recruiting new members by an invigorated membership stand/presence at festivals and by possibly involving new volunteers at festivals.
2. To seek out data on how many clubs in the branch area serve real ale and what real ales they serve. Combined with this the objective of getting clubs who allow access to CAMRA members and/or general public on to WhatPub.
3. To examine ways of furthering our activity promoting cider.

These ideas were accepted.

THE SOCIAL - The meeting was followed by a very enjoyable social event for members. A vote of thanks was given from all branch members to the Committee and staff at the Rugby Club for their hospitality on the day.



Heart of Wessex Branch

CIDER PUB OF THE YEAR 2015

In early May branch members presented Richard Cummins at the Unicorn, Bayford with his certificate for Cider Pub Of The Year 2015. The date coincided with one of the Unicorn's famous folk music nights (1st Wednesday in the month) immediately following the cider festival, thereby ensuring a greater selection of ciders were available than normal. As a bonus ale drinkers get a free half pint for every pint purchased up until 9.00pm on music nights.

The Unicorn was selected for its unstinting enthusiastic support for real cider and the unrivalled knowledge by landlord, Richard Cummins, of all things cider related. The recent annual cider festival, featuring some 23 farmhouse ciders and perries is testament to this. There is always a choice of competitively priced farmhouse ciders (as well as three real ales). Richard provides a great welcome and jovial enthusiastic attendance to all customers (particularly if an interest in cider is expressed). The Unicorn was chosen from a number of pubs stocking real cider, nominated by members, out of the 90 or so pubs in the branch area. This is the second consecutive year the Unicorn has won the award.

The Unicorn has been, variously, a coaching inn, cider house and pub for about 250 years and sits alongside the old London to Plymouth coach road. The pub is very compact with a single room divided into three areas with a central



Landlord, Richard,
with some of the
ciders at his festival

fireplace and beamed ceiling. There is a small outside area and car park (through the narrow archway).

CIDER NOTE: Quite a lot of ciders are made from concentrate; the real ciders and perries that are sold at the Unicorn are traditionally made and fermented without the use of concentrate and thus are only made once a year. May is the appropriate time to taste the offerings from the previous year's harvest. Richard often goes in search of these farm ciders and perries sampling their product before buying.

DIARY DATES *Heart of Wessex Branch*



SEPTEMBER

- 2nd OPEN BRANCH MEETING - 7.30pm, Half Moon, Horsington.
- 16th BRANCH SOCIAL - 8.15pm, Montague Arms, Shepton Montague followed by the Stags Head, Yarlinton at 9.15pm.

OCTOBER

- 7th OPEN BRANCH MEETING - 7.30pm, Three Horseshoes, Batcombe.
- 21st BRANCH SOCIAL - 8.15pm, Royal Oak, Swallowcliffe followed by the Benett Arms, Semley at 9.15pm.

EVENTS - Proposed brewery trip to Palmers Brewery, Bridport.

NOVEMBER

- 4th OPEN BRANCH MEETING - 7.30pm, Red Lion, Kilmington.
- 18th BRANCH SOCIAL - 8.15pm, Butt of Sherry, Mere followed by the Bell & Crown, Zeals at 9.15pm.

DECEMBER

- 2nd OPEN BRANCH MEETING - 7.30pm, Nog Inn, Wincanton (*Pie & Pint night, let us know in advance if you will be attending howessex@aol.com*)
- 16th BRANCH SOCIAL - 8.15pm, Spread Eagle, Stourton followed by the White Lion, Bourton at 9.15pm.

Heart of Wessex Branch

PUB OF THE YEAR 2015

Earlier in the year branch members joined forces with Semley villagers to present our Pub of The Year certificate to Amy Lanchester at the Benett Arms. From member nominations the branch had a shortlist of five pubs spread across the area from which the Benett was chosen.

The branch selected the Benett for its continued support for real ale and its focus as a community asset to Semley and its surrounding hamlets. There is always a choice of competitively priced real ales sourced from local brewers such as Ringwood, Plain Ales and Hopback as well as further afield such as Slaters, Church End and Goddards. A good selection of equally competitive wines is available. The welcome is always very friendly and attentive to all customers. Food is available most sessions using locally sourced ingredients, including seasonal game, and is excellent in both quality and value for money. There are comfortable and welcoming accommodation rooms available, particularly useful for exploring the local

countryside and historic attractions.

Of particular interest to CAMRA is the community involvement of the pub, with the pub hosting seasonal events and participating in village life. Although a quintessentially British establishment, there is also Petanque rink.

The Benett Arms is a traditional and authentic 18th century country pub and stands alongside one of the largest village greens in Wiltshire. Although slightly remote it is very close to nearby tourist attractions of Gold Hill, Shaftesbury and Wardour castle. The unusual spelling of Benett is from the Benett family of nearby Pyhous who bought parts of Semley Manor in the early 1800's.



Branch members and regulars celebrating the presentation of the POTY award to the Benett Arms

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CLASSIC BUSES, BEERS & WALKS WEEKEND

Isle of Wight Weekend 2015

Following the great success of the inaugural 2014 event, the IW branch of CAMRA and the IW Bus Museum are joining forces again to present the 2015 Isle of Wight Classic Buses, Beer and Walks Weekend, on Saturday 17th and Sunday 18th October 2015.

Since the 2014 event, the IW Bus Museum has moved premises to the old Southern Vectis bus depot in Park Road, Ryde. However, whilst the new building has a superb new display hall, side displays, and its own café and toilets, external space is at a premium. This means the event operations will be split between the museum at Ryde and the car park on Newport Quay, with a shuttle service running regularly between the two locations.

In addition to the shuttle service linking Ryde and Newport, a revised network of eight Beer and Buses routes has been prepared and IW CAMRA representatives have

been busy signing up pubs for this year's event. New for 2015 is an enhanced service to the West Wight area, with pubs in Yarmouth, Shalfleet and Calbourne added to the map, and we have also managed to add a route serving pubs in Sandown and Shanklin Esplanade too.

Information updates for the event can be found either on our website, www.iwbeerandbuses.co.uk, or on Facebook by typing "Isle of Wight Beer and Buses Weekend 2015". Programmes including timetables will be sold via the website from August onwards.

Please come along and support the event!

BACK STORY - In 2013 Paul and Sheila Sheldon moved from Sheffield to the Isle of Wight and joined the local branch of CAMRA. They invited branch membership secretary, Tim Marshall to visit them to show him Paul's collection of pub memorabilia. Tim was intrigued by a photo of a vintage bus. Paul explained that periodically the bus would travel round Sheffield stopping off at a selected group of pubs, each of which would put on something special. Coincidentally, only two weeks previously his friend (and fellow bass guitarist) Ben had shown him a photograph of a vintage bus that he had just bought. Tim phoned Ben and suggested that they stage something similar on the Isle of Wight. Ben contacted some fellow bus enthusiasts and the idea grew and grew. What started as an idea for one bus and a handful of pubs ended up with over 50 buses and 30 pubs. Over 2,000 passengers took part; this year we expect even more.

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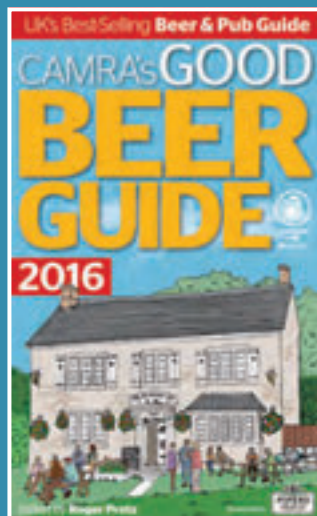
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