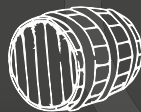


Barrel Organ

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



CAMPAIGN
FOR
REAL ALE



FREE
please
take one

December 2015 - February 2016



IN THIS ISSUE

- RED CAT WINS AWARD FOR IPA
- DEVELOPING ICONIC WILTSHIRE MALT & BEERS
- EVER WANTED TO TRY REAL CIDER?

Plus Much More...

**10% OFF
REAL ALES**
for all CAMRA
members
(with a valid
card)



Wig & Quill

1 New Street, Salisbury
Wiltshire, SP1 2PH

t. 01722 335 665

e. theofficialwigandquill2014@outlook.com

www.thewigandquill.com

A **WADWORTH** & PUB

4 REAL CASK ALES

Wadworth's -

6X, Swordfish, Horizon, Henry's IPA

& 1 GUEST ALE



**A Warm & Friendly
Welcome To All**

FOOD SERVED ALL DAY

Good English pub food is freshly cooked to order using produce sourced from local suppliers. Sunday roasts are a speciality.

LIVE MUSIC AT WEEKENDS

Including jazz, blues and acoustic.

QUIZ NIGHT ON SUNDAY

Come and enjoy our attractive, secluded courtyard garden and roaring log fires.

We are a traditional pub and welcome children, families and dogs

❁ **EXPERIENCE** ❁
❁ **CHRISTMAS** ❁
❁

at the **Wig & Quill**

View our menu online at
www.thewigandquill.com



SALISBURY & SOUTH WILTSHIRE CONTACTS



CHAIRMAN - DEREK BLACKSHAW
e: chairman@salisburycamra.org.uk, t: 07770 767455

SECRETARY - ANDREW HESKETH
e: secretary@salisburycamra.org.uk

SOCIAL SECRETARY - PAUL SIMPSON
e: social.secretary@salisburycamra.org.uk

MEMBERSHIP SECRETARY - PETE MATTHEWS
e: membership@salisburycamra.org.uk

www.salisburycamra.org.uk

HEART OF WESSEX CONTACTS



CHAIRMAN - PAUL SMITH
e: g1sni@btinternet.com, t: 01747 823574

PUBS OFFICER - PETE SYMES
e: petesyms@tiscali.co.uk

MEMBERSHIP SECRETARY - PAUL REEVES
e: paul@paul8ja.free-online.co.uk

BRANCH EMAIL howessex@aol.com
www.heartofwessex.camra.org.uk

**EDITORS KATHY PASCOE, NEIL BEAGRIE
& PAUL SMITH**
e: barrel.organ@salisburycamra.org.uk

The Editor reserves the right to amend or shorten contributions for publication. All editorial copyright © Salisbury & Heart of Wessex CAMRA 2015. Views expressed in this publication are those of their individual authors and are not necessarily endorsed by the Editor, branch committee or the Campaign for Real Ale nationally. Salisbury & Heart of Wessex CAMRA accepts no liability in relation to the accuracy of advertisements; readers must rely on their own enquiries. It should also be noted that acceptance of an advertisement in this publication should not be deemed an endorsement of quality by Salisbury & Heart of Wessex CAMRA.

Trading Standards (Wiltshire)

Wiltshire Council, County Hall, Bythesea Road,
Trowbridge, Wiltshire, BA14 8JN. t: 08454 040506
e: tradingstandards@wiltshire.gov.uk, www.wiltshire.gov.uk

Campaign for Real Ale Ltd.

230 Hatfield Road, St. Albans, Herts, AL1 4LW
t: 01727 867 201 e: camra@camra.org.uk
www.camra.org.uk

PUBLISHED BY Capital

Capital Media Group, 1st Floor, Central Buildings,
Middlegate, Newark-on-Trent, Notts., NG24 1AG
t: 01636 302 302 e: hello@choose.capital
www.choose.capital

© 2015 Capital Media Group. All Rights Reserved. No part of this publication may be transmitted, reproduced, recorded, photocopied or otherwise without the express written permission of the copyright holder.

FROM THE EDITOR

Welcome to the second edition of our new look Barrel Organ magazine. I hope you enjoyed the first issue and thanks to all who have helped with by submitting articles and distributing the magazine. We've had lots of positive feedback and please, as readers, let us know what you think of the magazine and its content and I look forward to any suggestions and ideas for future articles. Our next issue is due out on the 1st March 2016 but please note that our deadline for articles is the 1st February.

If you are a CAMRA member, we want you to tell us about the quality of beer in the pubs you visit. The National Beer Scoring System (NBSS) is an easy to use system that has been designed to assist CAMRA branches in selecting pubs for the Good Beer Guide and also to monitor beer quality by encouraging CAMRA members from any part of the world to report beer quality on any pub in the UK. If you haven't tried it yet, log on at www.whatpub.com to submit scores. Of course, scores can always be submitted direct to your local branch using the contacts on this page if you prefer. In addition please note that this winter all local members will be sent details on how they can nominate local branch pubs for the CAMRA good beer guide entries and the pub of the year. Please respond by post, phone or e-mail to ensure your voice is heard when selecting which pubs are put forward.

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!



Map of
the Branch
Areas.
Map data
©Google
2015

SALISBURY BEEREX 2015

A Round Up

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 Stout 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

Winterfest XIX



A Winter Beer Festival

British Legion Club, Endless Street
Salisbury SP1 1DL

Friday 29th Jan and Saturday 30th Jan 2016

Featuring 23 real ales and 2 ciders from around the country
Hot food available at all sessions

Friday Evening	Saturday Lunchtime	Saturday Evening
6:30 – 11:00	11:00 – 3:30	6:30 – 11:00

Tickets £5.00 per session

Includes entrance to festival, programme and souvenir glass
All beers available at all sessions All sessions music-free

Tickets available from the Wyndham Arms, Estcourt Road and
the Village Freehouse, Wilton Road Salisbury
or contact winterfest@salisburycamra.org.uk

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*



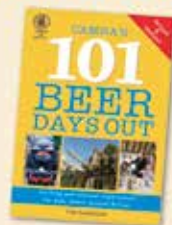
Runners-up of the Beerex Beer of the Festival 2015 Downton Brewery receiving their silver award for 'Chocolate Orange'.

NEW FROM CAMRA BOOKS



SO YOU WANT TO BE A BEER EXPERT?

What makes a great beer? This book answers that question by presenting a hands-on course in beer appreciation, leading to an understanding of world beer styles, beer flavours, how beer is made, the ingredients, buying and storing beer, and more. Uniquely, *So You Want...* doesn't just relate the facts but uses interactive tastings that show readers, through their own taste-buds, what beer is all about.



101 BEER DAYS OUT (NEW EDITION)

From brewery tours to rail-ale trails, beer festivals to hop farms, brewing courses to historic pubs, Britain has a huge variety of beer experiences to explore and enjoy. *101 Beer Days Out* brings together the very best events, activities and places to visit around the country, all with real ale at their heart.

Both books:

RRP £12.99

Members' price £10.99

Available from www.camra.org.uk/shop



The White Horse, Lower Road
Quidhampton, Salisbury, SP2 9AS
t. 01722 744448

[whitehorsequidhampton](http://www.whitehorsequidhampton.co.uk)
[quidhamptonpub](http://www.whitehorsequidhampton.co.uk)

www.whitehorsequidhampton.co.uk

A warm welcome awaits at
THE WHITE HORSE
QUIDHAMPTON'S
TRADITIONAL VILLAGE PUB

- GREAT QUALITY CASK ALES
Regular real ales plus ever-changing guest ales
- HOME COOKED FOOD
proper pub grub
- ENCLOSED BEER GARDEN
- DECKED SEATING AREA
- COVERED PATIO
- AMPLE PARKING
- FAMILY & DOG FRIENDLY

20p OFF A PINT OF REAL ALE*
with production of a current CAMRA membership card

Terms & Conditions: 20p off is only available on pints of Real Ale. Offer runs 01.12.2015 to 31.01.2016 (excluding the Christmas period of 25.12.2015 to 01.01.2016 and the 23.01.2016). Current CAMRA Membership Cards only.

Victoria & Albert Netherhampton

16th Century "Quintessential British"
Thatched Pub Just South Of The City
Of Salisbury Near The Racecourse.

~3 Ever Changing Guest Ales~

~Good Selection On Draught~

~Good Food~

~Log Fire~

~Large Covered Patio~

~Peaceful Garden~

~Dog's Welcome On Leads~

~Children Welcome If Sedate(d)~

Go To www.victoriaandalbert.org
For What's On At The Pub & Pump
Tel:01722 743174

Salisbury & South Wilts Pub Of The
Year 2005, 2007, 2012

KEYSTONE BREWERY

FINE BEER
BREWED IN
SOUTH WILTSHIRE

Regular Beers

Bedrock 3.6%
Gold Hill 4%
Gold Spice 4%
Large One 4.2%

Seasonal Beers

Ruby 4.8%
Very Pale Ale 4.6%
Born To Be Mild 3.8%
Christmas Pale Ale 4.6%
Cornerstone 4.8%
Porter 4.5%



www.keystonebrewery.co.uk

e: info@keystonebrewery.co.uk

t: 01747 820426 / 870307

The Old Carpenters Workshop, Berwick St Leonard, Salisbury SP3 5SN

THE DUKE OF YORK

- A TRADITIONAL PUB -

A traditional locals'
pub offering 5 ever
changing, reasonably
priced cask ales and
traditional cider



Open Every Evening:
Monday - Friday
from 6:30pm,
Saturday from 4pm
& Sunday from 1pm

The Duke of York | 34 York Road | Salisbury | SP2 7AS

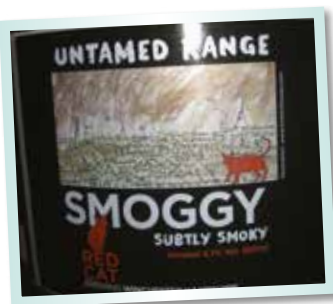
RED CAT WINS AWARD FOR IPA

Beerex Beer of the Festival 2015

Tucked away in the corner of a business park on the outskirts of Winchester you can find the home of Red Cat Brewing. The brewery includes a small licensed bar and shop where you can enjoy a pint in the brewery bar or buy some beer to take home and while out of the way it is well worth seeking out.

Members of the Salisbury and South Wilts branch visited the brewery to present brewers Iain McIntosh and Andy Marshall with the award for Beer of the Festival at Salisbury Beerex 2015, won by their Special, C60, a modern IPA with plenty of flavour. This was the branch's second trip to the brewery this year; Red Cat's Mr M'S Porter won Beer of the Festival at Salisbury Winterfest in January 2015.

We tried Kairos, the first beer from Red Cat's new 'Untamed' range of beers, a range that the brewery describes as being 'a little more out there', allowing them to experiment with a mix of ingredients and to brew different styles. Kairos is a session IPA, highly hopped but at moderate strength and infused with fresh lemon zest,



which enhances the hops and gives a refreshing finish.

Having recently visited Bamberg, I am looking forward to trying Smoggy, Red Cat's take on a Bamberg "Rauchbier" (smoked beer). Barley malt is slowly dried over hot, smoky embers of well-aged beech wood and is carefully blended with English Pale Ale malt and other roast malts, to give a subtle smoky beer.

The Untamed range of beers are all being put in to bottle and cask, but only in limited quantity, so you'll have to be quick if you want to try them. Red Cat also has a core range of beers including Prowler Pale, Scratch and Tomcat.

In August Red Cat expanded, taking delivery of a new fermenting vessel. The new tank is almost twice the size of the other fermenters, holding about 5,700 pints, meaning that the brewery can brew larger batches of beer more often, which is good news for fans of their beer. Let's see if they can make it a hat trick at Winterfest XIX in January 2016.

Jena Hartley

REGIONAL & NATIONAL EVENTS

DECEMBER 18th - 19th PORTSMOUTH BEER FESTIVAL

Portsmouth Guildhall, Guildhall Square, Portsmouth, Hampshire PO1 2AB (non-CAMRA event).

www.portsmouthbeerfestival.wordpress.com

JANUARY 29th - 30th SALISBURY WINTERFEST XIX

Royal British Legion Club, Endless Street, Salisbury, SP1 1DL. www.salisburycamra.org.uk

FEBRUARY 17th - 20th CAMRA'S NATIONAL WINTER ALES

FESTIVAL - The Roundhouse, Roundhouse Road Pride Park, Derby, DE24 8JE. www.nwaf.org.uk

FEBRUARY 19th - 20th ALTON BEER FESTIVAL

Alton College, Old Odiham Road, Alton, Hampshire GU34 2LX (non-CAMRA event).

www.altonbeerfestival.co.uk

DEVELOPING ICONIC WILTSHIRE MALT & BEERS

MALTINGS AND BEER

The excellent talk on the malting industry in Salisbury at our last branch meeting, reported elsewhere in this magazine, set me thinking about beer ingredients and the part played by Wiltshire farmers in producing top quality barley for the malting industry.

I contacted Robin Appel, owner of Warminster Maltings the oldest working malting in Britain, to get some more information on this hugely important ingredient in the production of fine ale. I was delighted to discover that Robin has such passion for Wiltshire barley and indeed Wiltshire beers and I understand that VisitWiltshire, the county tourism organisation, are also beginning to see some tourism possibilities linked to our breweries, beer and pubs – but more on that as plans progress.

For the moment settle back and take a read of what follows, put together following several conversations with Robin, and a thought provoking insight into what Wiltshire offers to the brewing world.

Gerald Gibson (Salisbury and South Wiltshire CAMRA)

ICONIC BREWING

Over time, a handful of regional beer styles have achieved prominence – Burton Ales, Irish Stout, and Yorkshire Bitter spring to mind. So what about ‘Wiltshire Beers’, do they have what it takes to achieve similar iconic status? If you could pull the right elements together, they probably do!

So what are we talking about that could set ‘Wiltshire Beers’ even further apart from the rest? Three potential features stand out.

WILTSHIRE BARLEY AND MALT

First, we should learn from the wine industry, and start talking about ‘terroir’. ‘Terroir’ is the integrity of a vintage, it is the soil type, the aspect and the climate of a vineyard, and the cultivation of the vines. With beer it is time to start talking about the integrity of the barley and the malt.



The British Isles enjoy a maritime climate, the best climate in the world for growing malting barley. But within that, not all soil types are suitable. There is one, however, the Icknield Series (light loam over chalk) which is God’s gift to the brewing industry. Only a handful of shires are blessed, and Wiltshire is more endowed than any other!

Wiltshire farmers excel at growing malting barley, and produce far more than Wiltshire brewing at full capacity could ever consume. So the opportunity to ‘cherry pick’ Wiltshire barley each harvest, would be easy enough.

WILTSHIRE MALTINGS

Secondly, we could talk about malt production. Today the UK malting industry is polarised into less than a dozen companies, mostly large scale factory maltings, all dotted along the eastern seaboard. There are only two maltings in the western half of the country, and one of them is in Wiltshire, in Warminster!

Warminster Maltings, the oldest working maltings in Britain, is described as the spiritual home of malting barley. For it was here, in 1905, that the then proprietor, Edwin Sloper Beaven, bred the first genetically true variety of barley in the world. This was a breakthrough of global importance, spawning plant breeders who could now refine the malting and brewing traits in modern barley varieties.

Malt production at Warminster continues ‘flat out’, producing malt in the traditional way, by hand, on germination floors. Yes, it is small scale, and it’s not cheap, but it’s malt is sought after by brewers all around the world, which suggests it has obviously got something that could add value to ‘Wiltshire Beer’!

MARKETING ICONIC WILTSHIRE BEERS?

This leads to a third element, differentiating the (Wiltshire grown) varieties of malt. All malts have their own unique flavours, mostly overlooked by brewers, except those who swear by Maris Otter, which particularly stands out. There are others, the subject of ongoing research at Campden BRI, commissioned by Robin Appel, the owner of Warminster Maltings.

Malt is 'the heart and soul' of a beer, and in the same way the New World Wines educated us all by naming the grapes, brewers could name and describe the malts.

This has been a massive oversight up to now, but could be a particular point of prominence for the counties' ales!

Of course, there is no certainty that any initiative to pull these elements together under a Wiltshire banner would succeed. But if someone was to try, and stakeholders were to respond, in due course it would be surprising if it did not achieve wider recognition. This in itself could deliver an even greater demand for 'Wiltshire Beers'.

Robin Appel (Warminster Maltings) and Gerald Gibson (Salisbury and South Wiltshire CAMRA)

MALTINGS IN SALISBURY

Lecture by Douglas Jackson

There was a cheerful full house at the Duke of York in September for the joint CAMRA and Fisherton Historical Society social event: an entertaining and informative lecture by Douglas Jackson on the Maltings of Salisbury.

With a stunning set of early illustrations and photographs, Douglas took us through the history of malting in Salisbury. From the Victorian period into the 1960s the industry was dominated by the massive 10 malthouses established by the William brothers in central Salisbury. Stretching across the area now occupied by the central car park, Sainsburys and the Playhouse,

Williams Brothers Maltings covered an area of three and a half acres but is remembered only vaguely by Salisbury's older inhabitants and by the names The Maltings and Malthouse Lane. The buildings which stood on the site for a century and the process of malting which took place there under conditions which we would now consider intolerable were vividly described.

Though dwarfed in size by this firm, there were at least eighteen other sites in the city where malting was carried on during the past two centuries.

Only one malthouse survives today, although it is not used for its original purpose – the building now used by Salisbury Printing in Greencroft Street. Two of the small original windows that are typical of maltings can still be seen if you look closely at the front and side of the building (one was relocated from its original position to the side wall).

If you missed the talk, facsimile copies of South Wiltshire Industrial Archaeology Society Historical Monograph No 11: MALTINGS IN SALISBURY by Douglas Jackson are available for £2.00p each, plus 80p post & packing see their website www.swias.org

Our thanks to Matt and his team at the Duke of York for their hospitality and for hosting the evening.

*Former Malthouse in Greencroft Street
Salisbury now home to Salisbury Printing*



*Douglas
Jackson. Photo
by Spencer
Mulholland.*



BREWERY NEWS



FEATURED BREWERY - DOWNTON

The brewery is based on the industrial estate on the edge of the village and was established in 2003 with a 20 barrel brew length plant.

Brewery owner and head brewer Martin Strawbridge is a qualified chemist and his knowledge in this field area allows him to brew using a variety of innovative ingredients whilst maintaining the highest quality standards for his beers. He is very grateful for the support he receives from local landlords and he acknowledges the contribution that local pubs make to the local communities that they serve.

A core range of six beers is supplemented by monthly and seasonal offerings, many of them being available in both cask and bottle conditioned form. The winter arrival of Chocolate Orange Delight and Roman Imperial Stout is always eagerly awaited by many local drinkers, CAMRA members in particular.

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.

Full details of the range and where to find them can be found at www.downtonbrewery.com

Martin recognises that diversity is the key to success in the tough beer market, and Downton have invested in a mobile bar and a market operation to tap in to the demand for real ale at festivals, fairs and craft markets. The brewery is also open to the public until 6pm on Fridays and on the last Thursday of every month from 6pm – 9pm, dubbed the “Thirsty Thursday Club”, the evening is proving very popular with Downton locals and a great place to meet up for a social drink and have an opportunity to have a look around and chat to Martin.

The local CAMRA branch descended on the October opening to present Martin with yet another award, this time silver from the London area panel of the Champion Beer of Britain competition.



BLACKMORE ALES: Blackmore Ales at the Trooper Inn, Stourton Caundle has restarted brewing in the past few weeks and their first test brew was well received.



HOP BACK: The brewery has reported increased turnover for the year ended 30 September 2015 over the previous year. The company is investing in new equipment including coppers and whirlpool which will increase the efficiency of brewing and at the same time reduce costs and improve the brewery's carbon footprint. The new equipment will be up and working by the end of February 2016.

The company has sold the First & Last pub in Exeter and are using the proceeds in new investments in the brewery and repairs and refurbishment of its pub estate.

Seasonals for 2016 are expected to run for two months at a time following customer feedback that one

month often gives customers little time to obtain and appreciate each seasonal ale. Winter lightning will be available through December to February by to popular demand and Hooking Good will be making a welcome return for the Six Nations Championship. Spring Zing is returning in March.



SIXPENNY: On a Saturday morning visit to the Sixpenny Tap in October, I was greeted by the pleasant surprise of a new autumn seasonal beer Dorset Ruby. This is a 3.6% ABV bitter, reddish brown in colour with a complex malty taste and bitterness to finish. A very pleasant session beer. Dorset Ruby will be available for the rest of the year and, by now, will have been joined by Sixpenny Black (4.4%) a very popular winter ale. Both of these beers will be available along with their regular beers at the Sixpenny Brewery Winter Open Day which is provisionally scheduled for Saturday 19th December

2015, 11.30am - 4.00pm. Last years event was very successful with a Mummers Play, Carol singing and band, BBQ and Cranborne Chase Cider bar. Well worth a visit. For information, the X12 bus service (Salisbury Blandford Weymouth) passes the Sixpenny Brewery in Sixpenny Handley. In 2014, Sixpenny won the Best Drinks Producer Award in the Taste of Dorset Awards. They have been selected as a finalist again this year in the Best Brewer category along with Cerne Abbas and Piddle breweries. The results were due to be announced in November.



STONEHENGE: Owners Stig and Anna report a healthy situation out at Netheravon with both beer and bottled mineral water sales in good form.

The Autumn seasonal beer Body Line was well received and featured nationally across the Wetherspoons estate, to be followed by Old Smokey in December and Danish Dynamite in the New Year. Christmas beer Rudolph will be available on a bar near you in December before retiring for a well earned rest, to be followed by winter beer Old Smokey which will hit local pubs in January for its annual two month run. Much to look forward to for local drinkers. Plans are in place for a revamp of the brewery website which will see a new mobile friendly site available by the spring.

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.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*)

RAID'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

WIG & QUILL, Salisbury: 10% discount on real ales

NOG INN, Wincanton: 10p per pint

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



THE FOX & GOOSE
COOMBE BISSETT
SALISBURY

We are a busy Village Freehouse offering an excellent range of local and national Real Ales

Traditional Homecooked food with daily chalkboard Specials and a choice of wines from around the World

A warm and friendly atmosphere where all are welcome even well behaved dogs get spoilt!

Open All Day • Food Served from 12 noon - 9pm

Blandford Rd, Salisbury, Wiltshire, SP5 4LE
Tel: 01722 718437
www.foxandgoose-coombebissett.co.uk

THE SHIP INN



REAL ALES
•
TRADITIONAL PUB FOOD
•
BEAUTIFUL RIVERSIDE BEER GARDEN

The Ship Inn
Burcombe Lane
Burcombe
SP2 0EJ
(Signposted from A30)

OPEN 7 DAYS A WEEK
t. 01722 744879

www.theshipinnburcombe.co.uk

EVER WANTED TO TRY REAL CIDER?

A Few Helpful Pointers

I would definitely seek the guidance of someone who is knowledgeable and passionate about Real Cider. I am lucky enough to live near the Unicorn at Bayford near Wincanton and landlord, Richard, has guided me through the Real Cider maze. Richard has won the Heart of Wessex Cider Pub of the Year 2014 and 2015. His cider festivals are legendary, serving up to 35 real ciders and perrys and at these events will always find time to explain in detail what he knows about the one(s) you are interested in.

Your mentor will hopefully take a cider novice through the process of finding a cider (or perry) to meet their taste; starting with samples of a sweet one then on to a dry then a medium; or blending the sweet and dry. From this they can try different cider maker's variations of blended or single varieties. It is recommended that cider or perry be served at a temperature of 15 C / 60 F and be stored in a dark, cool, dry place. Richard suggests the taste is more important than strength but be warned his ciders range in strength between 4.8% and 11% abv.

As an example of what you may find in a good cider pub, here is what Richard normally keeps (about 6 or 7 ciders and 2 perrys), from the following suppliers:

BLENDS

- Wilkins from Mudgeley;
- King Brain from Little Weston;
- Hecks from Street;
- Parsons Choice from West Lyng;
- Tampitts from Bathpool;
- Sheppy's from Taunton.

BLENDED AND SINGLE VARIETIES

- Bridge Farm from East Chinnock

SINGLE VARIETY

- Hecks: Kingston Black, Cox's, Brayburn and Red Streak Perry;
- Tom Putt from Marshwood Vale;
- Green Valley Cider from Exeter who produce RTT, Rum Tiddly Tum, which is matured in old rum barrels.

There is also a Cider Brandy from Burrow Hill Cider



and occasional guest ciders from Hereford, Wales, Devon, Cornwall and Suffolk.

Finally, not all cider and perry that purports to be real is real by CAMRA's definition. Check out CAMRA's cider pages on their web site for the definitive list. Also be wary of some ciders by large manufacturers who 'hot-fill' their boxes to extend the shelf life which could be considered 'pasteurisation' in all but name.

If you intend to visit the Unicorn to seek Richard's and advice and tuition, give him a call first on 01963 34941 to check his opening times.

Mike Ward, Wincanton

THE
DEVIZES INN

COMMUNITY LOCAL FREEHOUSE

**3 PERMANENT
REAL ALES + GUEST**

WADWORTH & CO

**10P OFF ALL REAL ALES
FOR CAMRA MEMBERS**
(ONLY WITH A VALID MEMBERSHIP CARD)

53-55 DEVIZES ROAD, SALISBURY,
SP2 7LQ • TEL: 01722 416630

THE BEAR & THE FREEHOUSE

Salisbury Branch Pub News

The Bear Inn, West Street, Wilton, has been re-launched as a freehouse following many years as a Hall & Woodhouse tied pub.

Tenants, Jason and Sarah Sims, offer a warm welcome and a convivial atmosphere in which to relax and enjoy a pint and the company of both locals and visitors to this historic market town: "After many years of running the Bear as a tied pub we're excited at the prospect of serving the community with an exciting and regularly changing



range of local brews and guest ales. We pride ourselves as a traditional community pub and plan to run beer festivals, local quiz nights and regular charity events".

The grade II listed pub can be found just off the market square and features a traditional fire, large garden and welcomes happy dogs and children.



DIARY DATES *Salisbury & South Wiltshire*



DECEMBER 2015

- 2nd **OPEN BRANCH MEETING** -
Salisbury Railway Club, Fisherton Street,
Salisbury (8.00pm).
- 18th **BRANCH SOCIAL** - Salisbury City Crawl.
Local GBG pubs, for details contact social
secretary.

JANUARY 2016

- 6th **OPEN BRANCH MEETING** -
New Inn, High Street, Amesbury (8.00pm).
- 16th **BRANCH CHRISTMAS MEAL SOCIAL**
- Rai D'or, Brown Street, Salisbury (1pm).
Advance bookings only.
- 20th **BRANCH SOCIAL** - Salisbury City Crawl.
Cathedral Hotel, Coach & Horses, Anchor &
Hope, Pheasant. (8.00pm).

- 29th - 30th **WINTERFEST** - British Legion,
Endless Street, Salisbury.
Email: winterfest@salisburycamra.org.uk

FEBRUARY 2016

- 3rd **OPEN BRANCH MEETING** -
Winchester Gate, Rampart Rd. Salisbury.
Pub of the Year announced. (8.00pm)
- 17th **BRANCH SOCIAL** - Salisbury City Crawl
- Cosy Club, Haunch of Venison, Mill, Slug
& Lettuce. (8.00pm)
- 26th **MINIBUS TRIP** - Amesbury, Durrington,
East Chisenbury & Enford. Start from
Salisbury Coach Park (7.00pm).

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

PARTICULAR PUBS

An occasional look at one of our more characterful pubs

The Red Lion, Kilmington is not in the village of Kilmington as such but sits alone, adjacent the busy B3092 a few miles north of the A303. It nestles below the White Sheet Hill in the Cranborne Chase and West Wilts Downs AONB, by an old coach road and is but a short distance from Stourhead.

Now owned by the National Trust, it was originally a farmworkers cottage in the 16th C. It's NT tenants, and there have only been a few (three in the 20th C), are able to operate the pub fully free of tie. For many years the pub was mainly wet led with a nod to supplying basic (but well respected) food to the weary traveller (walker). In recent years, following major refurbishment by the NT, there has been a quiet move towards providing more substantial meals and indeed even available in the evening (not a feature before). This is understandable in the current climate of drink driving/no smoking/excessive beer duty, which has had such a dramatic effect on pubs such as the Red Lion which has only one residential property within walking distance.

The interior retains its original layout (i.e. since the 1980's) with one bar, two wood burners (until recently open fires) and a restaurant area. Stone flags, beams, old ceilings and wooden settles abound. There is an old-fashioned counter top, below ground cellar, barn



outbuildings, and a front door secured by a horizontal metal bar. Unfortunately refurbishments brought new recessed ceiling lighting which, in my view, has diminished the charm and old world character a little.

The current landlord, Andrew Morgan, has lived and worked locally for many years, sometimes as holiday relief in the Red Lion. He is proficient at his trade and is a real ale enthusiast, seeking very local guest beers, but not averse to trying the unusual from farther afield, particularly from his native Wales. He is also keen to source local food and, a Red Lion tradition, local staff (usually offspring of his locals). Although expanding the offerings of this quintessentially English country pub, he has maintained his support from the regular 'locals' who enjoy nothing more than a good pint and banter without the unnecessary distractions of music or machines.

In the past the Red Lion has been a regular Good Beer Guide entry, Branch Pub of the Year, Regional Pub of the Year and, after a couple of years absence, has returned to the GBG 2016 where essential details can be found.

DIARY DATES *Heart of Wessex Branch*



JANUARY 2016

6th OPEN COMMITTEE MEETING - Buffalo, Gillingham (7.30pm).

16th BRANCH SOCIAL - To Castle Cary starting at the White Hart (8.15pm) followed by the George (9.15pm).

FEBRUARY 2016

3rd COMMITTEE MEETING - The Unicorn, Bayford (7.30pm).

17th BRANCH SOCIAL - To Templars Retreat, Templecombe (8.00pm) followed by the

Virginia Ash, Hentridge (9.00pm) and the Bird in Hand, Hentridge (9.30pm).

MARCH 2016

3rd OPEN COMMITTEE MEETING - White Lion, Bourton (7.30pm).

16th BRANCH SOCIAL - to the Fountain Inn, Shaftesbury (8.15pm) followed by the Two Brewers, Shaftesbury (9.30pm).

APRIL 2016

6th OPEN COMMITTEE MEETING - Plough, Manston (7.30pm).

EVENTS - Proposed brewery trip to Wadworths Brewery, Devizes.



**AWARD-WINNING REAL ALES & LAGER,
NATURALLY STILL SPRING WATER
AVAILABLE TO THE TRADE
& THE GENERAL PUBLIC**

STONEHENGE ALES LTD, The Old Mill, Mill Road,
Netheravon, Salisbury, Wiltshire SP4 9QB
Tel: 01980 670631
Email: info@stonehengeales.co.uk
www.stonehengeales.co.uk
www.stonehenge-spring-water.co.uk



**'Home of
Chimera Beers'**





Telephone:
01725 513 313
Fax: 01725 513 513 email: sales@downtonbrewery.com
www.downtonbrewery.com
Unit 11 • Batten Road • Downton Ind Est
Downton • SP5 3HU

The BRIDGE INN *Upper Woodford*

The Bridge Inn is sat in the picturesque Woodford Valley on the River Avon, where you can enjoy fresh locally sourced ingredients mixed with culinary flair, great local ales, fine wines and a relaxed atmosphere.

WHAT'S ON?
SUPPER CLUB EVERY TUESDAY
PIE & PUDDING CLUB EVERY THURSDAY

Open every day from 11am to 10:30pm
Upper Woodford, Salisbury, SP4 6NU
01722 783203 | bridgeinnsalisbury.co.uk





CAMPAIGN
FOR
REAL ALE

CAMRA proudly presents:

400+ REAL ALES

CIDERS & PERRIES, BOTTLED WORLD BEERS AND MEAD



CAMPAIGN
FOR
REAL ALE



BREWERY BARS

THORNBRIDGE
TINY REBEL

BREWERY BARS

FALSTAFF
DANCING DUCK

F E B R U A R Y

WED	THU	FRI	SAT
17	18	19	20

OPEN 11AM-11PM EVERY DAY
EXCEPT WED 4-11PM



nwaf.org.uk



@WinterAlesFest



WinterAlesFestival



CAMPAIGN
FOR
REAL ALE

ROUNDHOUSE
PRIDE PARK, DERBY
D E 2 4 8 J E

FOR MORE DETAILS INCLUDING PRICING VISIT NWAF.ORG.UK

WHAT PUB? BEER SCORING & THE GOOD BEER GUIDE

How Do You Score Beers?

You are probably aware of the 'Good Beer Guide', National CAMRA's flagship publication which lists the best pubs in the UK. But what you may not know is how those pubs are selected to appear in the Guide. The answer is that it is largely via beer scores submitted by CAMRA members - like yourself - from all over the country. So, if you've ever wondered why your favourite pub isn't in the Guide, this may well be because you, and others, haven't entered scores rating the quality of beer there. By beer scoring, you can contribute to the process of selection of pubs that go in the Good Beer Guide.

HOW DO I SCORE THE BEER QUALITY?

You don't have to be an 'expert' to begin scoring your beer. However, it is not always about your personal favourite beer receiving the highest scores! You may try a beer that isn't to your normal taste but what you need to consider is the quality of that beer and score it according to the general guide below. It is a simple system of a ten point range from 0 to 5, with half points being used if your opinion of the beer falls between two categories.

0. NO CASK ALE AVAILABLE
1. POOR. Beer is anything from barely drinkable to drinkable with considerable resentment.
2. AVERAGE. Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.
3. GOOD. Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.
4. VERY GOOD. Excellent beer in excellent condition. You stay put!
5. PERFECT. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

HOW DO I SUBMIT MY SCORES?

In order to submit your scores you need to login to CAMRA's online pub guide www.whatpub.com. Here you will find a list of over 35,800 real ale pubs from all over the UK; these are not all Good Beer Guide pubs, merely pubs that serve real ale. In order to start submitting scores via What Pub you need to:-

1. Login, to do this you need your membership number and your CAMRA password.
2. You can then search for your pub by name, be careful here as there are many pubs in the country which share the same name, my advice is to search by the pub name and the town. The What Pub smart phone web page also gives you the option to search for real ale pubs nearby, very useful if you are in an unfamiliar town
3. Once you have found your pub a 'Submit Beer Scores' box will appear on the left hand side of the screen (or on the tab bar underneath the pub photo if you are using a smart phone).
4. Simply fill in the date and your score then as you begin typing the brewery name should automatically appear underneath were you are typing. You do not have to enter the name of the beer you are drinking but if you wish to do so once you have entered the brewery name you should be able to click on the arrow in the Beer box and a drop down list of that brewery's beers should appear. In some cases the beer you are drinking may be new or a one off by the Brewery so may not appear on the list, if this is the case you can simply type in the beer name. Select the correct one click 'submit score' and your score will be entered into the database.

It is as simple as that. An added bonus is that it will keep a record of your scores so you can look back to see what beers you have had and how you rated them if you want.

Happy Beer Scoring!

Article kindly donated by Mersey Ale CAMRA branch magazine.



WHAT?PUB



The Coppleridge Inn

**GREAT BEERS, SUPERB FOOD
& BEAUTIFUL GROUNDS.
IDEAL FOR FAMILIES.**

A traditional country pub set in an old farm house
with 15 acres of meadows and woodland.

A friendly bar and four different dining areas each
with its own log fire and style. Offer a range of home
cooked pub classics.

Sun terrace • Children's Garden • Dogs Welcome

10 recently renovated, spacious en-suite rooms

Our 18th Century restored barn is a function room
full of character. We are renowned for our weddings.

Motcombe, Shaftesbury, Dorset SP7 9HW

Tel: 01747 851980 Fax: 01747 851858

www.coppleridge.com



THE PARISH LANTERN

*Paul & Lorraine have been at the pub for 24 years,
creating a welcoming, friendly environment in this
great village free house*

Five real ales always on including Hop Back,
Butcombe, Flacks plus Guest Ales & some weekend
barrels. Come & try our top quality beers.

Bar food served lunchtimes and evenings with mid
week specials.

Large Garden • Childrens Play Area • 5 Caravan Pitches

Romsey Rd | Whiteparish | Wiltshire | SP5 2SA
t. 01794 884392 | e. theparishlantern@gmail.com

www.theparishlantern.co.uk

FLACK MANOR
BREWERY

FLACK MANOR
BREWERY

FLACK'S DOUBLE
CATCHER

BREWED IN Romsey

01794 518 520
info@flackmanor.co.uk

The Winchester Gate

A Genuine Free House

The Gate is one of the few pubs in
Salisbury that is completely free of tie.

We offer an ever-changing range of
real ales from around the country.

LocAle accredited and Salisbury &
South Wilts CAMRA Pub of the Year
2010 and 2013.

Regular beer and cider festivals.

Our next beer festival is on the
8th - 10th January 2016.

Regular live music.

Pétanque terrain.

113-117 Rampart Road, Salisbury, SP1 1JA
01722 322834

www.winchestergate.co.uk

A Campaign

of Two Halves



Fair deal on beer tax

Save Britain's Pubs!

Join CAMRA Today

Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd using your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to the: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Address _____

_____ Postcode _____

Email address _____

Tel No(s) _____

Partner's Details (if Joint Membership)

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Email address (if different from main member) _____

Direct Debit Non DD

Single Membership £24 £26
(UK & EU)

Joint Membership £29.50 £31.50
(Partner at the same address)

For Young Member and other concessionary rates please visit www.camra.org.uk or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

01/15

Campaigning for Pub Goers & Beer Drinkers

Enjoying Real Ale & Pubs

Join CAMRA today – www.camra.org.uk/joinus

Instruction to your Bank or Building Society to pay by Direct Debit



Please fill in the whole form using a ball point pen and send to: Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW

Name and full postal address of your Bank or Building Society Service User Number

To the Manager Bank or Building Society

9 2 6 1 2 9

Address

FOR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY
This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

Postcode

Name(s) of Account Holder

Bank or Building Society Account Number

Branch Sort Code

Reference

Instructions to your Bank or Building Society

Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards issued by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so will be passed electronically to my Bank/Building Society.

Signature(s)

Date

This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.
 - If you receive a refund you are not entitled to, you must pay it back when The Campaign For Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.



ANDWELL
BREWING CO

Beautifully Crafted Hampshire Ales



Try our award winning beer, available at
The Brewery Shop and your local pub

BEER • TOURS • SHOP