

# Barrel Organ

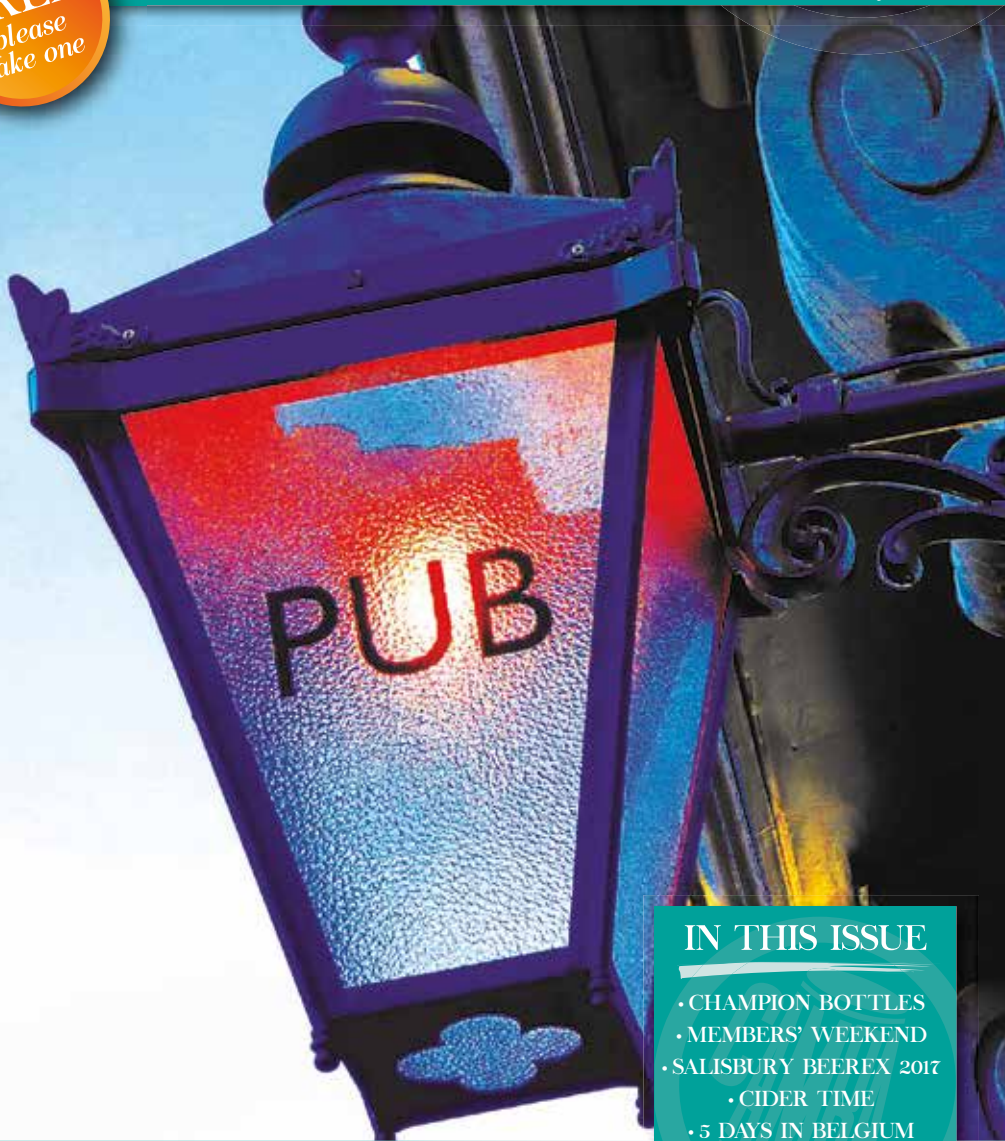
The magazine of the Salisbury & South  
Wiltshire and Heart of Wessex branches  
of the Campaign for Real Ale (CAMRA)



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March - June 2017



## IN THIS ISSUE

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- SALISBURY BEEREX 2017
  - CIDER TIME
- 5 DAYS IN BELGIUM

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## STUDIO CAPITAL

## FROM THE EDITORS

Welcome to the spring edition of the Barrel Organ magazine. Springtime is when the cider and perry orchards bloom and begin producing the fruit which will be harvested in October. May is promoted as Cider and Perry month by CAMRA as it is also when cider and perry produced in the previous year reaches maturity and can start being enjoyed.

Our magazine is read by pub-goers and drinkers, both CAMRA members and non-members alike, across a wide area covered by the Salisbury and South Wiltshire, and Heart of Wessex CAMRA branches. In this issue we have a trip to Belgium, bottled beer tasting and snippets of pub and brewery news.

And as a final note the S&SW's Winterfest beer of the festival has been announced as Electric Bear Cherry Blackout, and now we look forward to Beerex, which will now be a beer and cider festival, at the Salisbury Arts Centre on the 16th and 17th June.

We hope you all enjoy the content in this issue.

Our next issue is due out in early June 2017 but please note that our deadline for articles is the 30th April. Thank you to all those who have submitted articles or helped distribute the magazine, John Buckley for the cover photo, and to our advertisers: we would not be here without your support.

**Neil Beagrie, Kathy Pascoe & Paul Smith**  
*Editors, Barrel Organ magazine*



Map of the Branch Areas. Map data ©Google 2015

## CHAMPION IN A BOTTLE

### CBBOB judging

It was with a mix of pleasure, excitement and trepidation that I accepted an invitation to be on the panel to judge the champion bottled beer of Britain (CBBOB) it was the icing on the cake, or in our case perhaps the head on the beer, for the taster training that branch members had recently undertaken.

At 9 am on the day the judges assembled and were divided into two teams one to judge the bitters and IPAs and one to judge the stouts and porters. To my delight I was called to the dark side. The team of judges comprised CAMRA members trained as tasters, a lady brewer and a self trained connoisseur of bottled beer who had won a seat at the table in a competition run by Beer Hawk the online beer sellers, who were sponsoring the event.

Before we began our tasting we were told that every opinion mattered and that each of us would be responsible for filling out and submitting our own scoresheet. We were asked to score the four categories of appearance, aroma, taste and aftertaste on a scale of 1 to 10 though we also learnt that the scores for taste would be doubled in the final count.

A little my surprise before we started we were presented with "a wet to start you off", or perhaps it was a whet, which was an amber bitter with sharp hoppy aroma. I had a good sniff at this beer and then set it aside without drinking in order to save myself for the task ahead. I noted that most of the judges follow the same pattern.

There were seven beers to be judged. All had presumably been chosen by regional panels and each was served in turn starting with the lowest alcohol strength gradually ascending the scale. All were bottle conditioned beers (Real Ale in A Bottle or RAIB) which meant that they had finished their conditioning in the bottle and therefore had a little yeast deposit in the bottom. That meant they needed careful pouring into jugs so that a small quantity could be decanted into each judge's glass, that activity



took place away from us so we never saw the bottle or name of the beer. Each glass was approximately a quarter to a third full, 150ml, allowing plenty of room to dip our nose into the glass.

Judges held their glass up to the light looking at colour and clarity and some shone pen torches through. Then the beer would be swirled around the glass before the nose dipped in to get the full effect of the aroma. Judges made comments to each other about the appearance and smell before sampling the contents and discussing taste and aftertaste. I found these discussions helpful with judges building on each other's comment and respecting each other's opinions.

Once one beer had been judged we rinsed our mouths with water, had a bite of water biscuit and the next beer arrived.

The first sample was a porter at 5.2% , which remember was the lowest gravity. Comments between the judges however quickly discerned that we felt it too light and hoppy and it was more like a black IPA.

The third sample was near black though when I shone a light across the edge of it, rather than through it, it was evident that there was a mist or haze of solids in suspension. We made our comment on the beer but asked that asked that before finalising we be given a fresh sample poured from a different bottle. When it came that sample shone and although it was not the winning beers it's score was increased significantly.

On we went through beers of increasing strength until we reached our seventh sample which incidentally went on to become the overall champion. It was a deep dark 9.3% double stout

with subtle and complex flavours. Just the beer for late of a December evening sat by a fire with a slice of equally dark rich fruitcake. Not the beer for 10:30 of a weekday morning in a vast hall at the NEC. Nonetheless its glory shone through and although our scores were separate we were unanimous that it was the best of the seven.

Our scores submitted we then withdrew and a little later we watched as a new panel of judges deliberated over the top three beers from each of the two panels.

At a little after 1 o'clock the results were announced. In third place Yakima Gold a 4.2% pale ale from Chelmsford-based Crouch Vale brewery. Second place was a wonderful rich 7.3% Russian Imperial Stout, Russian Rouble from Nottingham-based Flipside brewery. Finally the winner, Champion Bottled Beer of Britain, Mutiny from Stringers brewery in Ulverston in Cumbria, a worthy winner. Stringers prides itself not just on good beer but also on the fact that the brewery is 100% renewable energy powered.

Derek Blackshaw – *Salisbury & S. Wiltshire branch member*

## NEW YEAR SOCIAL

### Salisbury branch social

Thanks to Simon and staff at the Rai d'Or in Salisbury for hosting another outstanding branch New Year social on Saturday 14th January. Great Thai food and superb beer were available.



Thanks also to Chris for organising the event and to the 50+ members who came along, filled the pub to capacity, and filled it with the buzz of conversation and good cheer to get our New Year activities underway.

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## COLIN VALENTINE



### Why I'm looking forward to Bournemouth 2017

This April, I will be joining CAMRA members from across the UK in the seaside resort of Bournemouth for CAMRA's Members' Weekend, which includes our National AGM and Conference.

I have been attending the CAMRA Members' Weekend for almost 30 years, well before I was active nationally, never mind National Chairman. Those of you who were in Norwich in 2013 may remember that I still have my glass from my first AGM weekend, as they were then called, in Norwich in 1990. Even prior to becoming Chairman, I always made an effort to travel to whichever corner of the country the weekend was held and have only missed one since then - and was even organiser in Edinburgh in 1998. It has always been, and still is, an opportunity to meet with old friends, make new acquaintances and socialise with other CAMRA members from across the country.

Most importantly, the Members' Weekend is a fantastic opportunity for any member across the organisation - whether you have just joined, been a member for 20+ years, active or inactive - to shape the future direction and purpose of CAMRA.

As Chairman, I now have the great responsibility of making sure that the AGM and Conference part of

the Members' Weekend is run successfully and open to every single one of our 185,000 members. This year, that responsibility is even greater than ever before.

Following 50 consultation meetings across the UK and three national surveys, we have now seen the proposals that were put forward by the Revitalisation Project Steering Committee on CAMRA's future. Whether you agree or disagree with the proposals, took part in the consultation events or stayed at home, the Members' Weekend will be the opportunity to discuss them inside and out ahead of a decision next year. Over the weekend, members will be able to consider the Revitalisation Project and proposals on the future of CAMRA in a series of discussion groups. It will be your chance to have a say on the Revitalisation Project's findings and represent your views in the debate. A final decision on the proposals will then be taken at the Members' Weekend in 2018.

I am proud to chair an organisation that is a true democracy - where every member has the opportunity to feed into our policies, direction and future. I never forget that without our huge membership base and dedicated volunteers; there simply would not be a CAMRA.

I hope you will consider joining us in Bournemouth this year. The closing date for registration is Friday 17th March 2017. For more information simply visit [camraagm.org.uk](http://camraagm.org.uk).

Colin Valentine - *National CAMRA Chairman*

## DIARY DATES *Heart of Wessex Branch*



### MARCH 2017

1st COMMITTEE MEETING -  
The White Horse, South Cheriton (7.30pm)

15th BRANCH SOCIAL - to the Unicorn,  
Bayford (8.15pm) then to the Hunters Lodge

### APRIL 2017

5th COMMITTEE MEETING -  
White Lion, Bourton (7.30pm).

19th BRANCH SOCIAL -  
To be confirmed, see website.

### MAY 2017

3rd OPEN COMMITTEE MEETING -  
Bird In Hand Henstridge (7.30pm)

17th BRANCH SOCIAL -  
Fiddleford Inn, Fiddleford (8.00pm) then  
Plough Manston (9.15pm)

Please see website [www.heartofwessex.camra.org.uk](http://www.heartofwessex.camra.org.uk) for any updates and excursions.

## OPENING OF THE PENNY TAP

I am one of a group of 8 villagers who have formed a consortium, and have launched The Penny Tap Ltd. This came about directly from the relocation of the Sixpenny Brewery to Cranborne. The brewery and bar was a major asset to the village, it became a focus point and general hub of the community. We are thus pleased to announce the opening of The Penny Tap in the Handley sports pavilion. This building is owned by the parish council, and they have given us their full backing. We aim to open Wednesday/Thursday/Friday late afternoons/evenings, as well as on Saturday lunchtimes. We will also open on other special occasions. We aim to sell locally produced beers and ciders. Simon 'Badger' Meaden and his son Bill are part of the 8, and Bill is the ex head brewer at 6D Brewery. The Meaden's produce Cranborne Chase ciders.

Nigel Turton

### 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](mailto:barrel.organ@salisburycamra.org.uk)

**THE BELL, Amesbury:** Wetherspoon CAMRA member voucher 50p per pint (*T&C apply*)

**DEVIZES INN, Salisbury:** 10p per pint on Real Ales

**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

**RUGBY CLUB, Salisbury:** 10% off all beers

**WINCHESTER GATE, Salisbury:** 20p per pint, 10p per half

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

**THE BELL INN, South Newton:** Wetherspoon CAMRA member voucher 50p per pint (*T&C apply*)

**NOG INN, Wincanton:** 10p per pint

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## FRUIT OF THE ORCHARD

### Straight off the press

**M**ay is one of the two months when CAMRA promotes Cider and Perry. It's when the orchards bloom and start to produce the fruit which will be harvested later in the year to produce the next year's product; it's also when for some producers the previous year's product has reached maturity and so is a good time for it to be enjoyed.

Whilst much cider comes from Somerset and adjoining counties, there are several cider producers in the area covered by the Salisbury and Heart of Wessex CAMRA branches. You may even find one or two more that I am not aware of and have missed. None are really "national" brands. Some you may find in local pubs or farm shops; others maybe only for sale from the producer, or perhaps even harder to find than that!

**Blackmore Vale Cider, Templecombe**  
**Bridles Cider and Perry, Shaftsbury**  
**Copse House Cider, Sandley**  
**Cranbourne Chase Cider, Minchington**  
**Wessex Cider, Fifield Bavant**

If you look just over the border from our branches' area you can find:

**Becketts Vineyard, Littleton Panell, Devizes**  
**Chalkdown Cider, Andover Down** (*sparkling, using "methode champenoise"*)  
**Cider by Rosie, Winterbourne Houghton**  
**Lawrence's Cider, Corton Denham, Sherborne**  
**Rutts Lane Cider, West Lavington**  
**Sherborne Cider Company, Sherborne**  
**Skylark Cider, Stockbridge**  
**Twisted Cider, Longburton**

I need to add that not all ciders constitute "real cider" as it is determined by CAMRA (since there's quite a tight definition). For instance many bottled versions will be artificially carbonated, as are keg



ciders sold "on draught" from keg fonts. Generally if it's being served from a "bag-in-box", it's likely to count as real, and some bottled versions are either still or naturally sparkling. Still, it shows that there's a lot more variety than the few most commonly seen fizzy ciders and bottles with artificial flavourings.

Cider is not just a drink for old country men, it is a fast rising favourite of young urbanites. If you want to know more about cider and perry get yourself a ticket to this year's Beerex, see the article on page 10, which this year will feature many more ciders than before.

Steve Garrett - *Salisbury & S. Wiltshire branch member*

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## SALISBURY BEEREX 37

June 16th and 17th 2017

As well as the massive increase in the number of small breweries there are now also a lot more cider producers with traditional cider becoming a more popular drink. At Beerex we have gradually increased the range of ciders on offer but for 2017 we are making it truly a Beer & Cider Festival. There will be at least 48 different beers and at least 10 different ciders / perries so traditional drinking for a wider audience.

Other things won't really be changing although we are looking at ways to make more use of the outside space and to have different music with quieter areas and quieter times inside and out.

Our Beer Focus this year is London. As breweries closed in the capital, the time came when Fuller's was the only long standing brewery remaining and for a while there may have been no other breweries there at all. More recently there has been an explosion of new breweries with the 2012 Good Beer Guide listing 12 and the 2017 Guide having an amazing 69. Many of these are very small truly artisan breweries producing a range of beer styles both traditional and more experimental.

If you want to suggest beers or ciders for us to consider getting let me know by emailing [hilary.bird@salisburycamra.org.uk](mailto:hilary.bird@salisburycamra.org.uk)

Now it's time to book the date in you diary and buy your tickets - on sale from March from Salisbury Arts Centre Box Office on 01722 321744 or at [www.salisburyartscentre.co.uk](http://www.salisburyartscentre.co.uk)

Many thanks to Hop Back Brewery for generously sponsoring the tankards for the second year running.

Hilary Bird - Salisbury & S. Wiltshire branch festival organiser



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If you want to join the CAMRA members' weekend in Bournemouth, don't forget to register first if you're a CAMRA member!

Visit [www.camraagm.org.uk](http://www.camraagm.org.uk)

7th-9th APRIL 2017

Bournemouth International Centre,  
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# Barrel Organ

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## BREWERY NEWS

### FEATURED BREWERY - DOWNTON



2017 marks 14 years since Downton Brewery began brewing, and looks to be the brewery's busiest year to date. The original 20 barrel

plant is still in place – with the addition of a 3rd fermenter – but events at the brewery are becoming more regular year-on-year, with a 'Firsty Friday Club' on the first Friday of every month joining the popular 'Thirsty Thursday Club' (last Thursday of the month) and plans to bring in a Saturday Lunchtime session.

The Landrover bar is also pulling in more events with each passing month, and already has a fairly full calendar for 2017 including Wilton Classics and Super Cars and various cheese and chilli festivals.

The brewery continues to brew roughly 30 barrels a week across 35 to 40 different beers a year, with 10 regulars, 17 monthly specials, 4 seasonal specials, and a handful of extra specials to look out



Breweries within our branch areas are Blackmore Ales, Dark Revolution, Downton, Hop Back, Keystone, King Alfred Ales, 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.

for. New beers for this year include Black 'Ops, a 4.3% Black I.P.A., Eureka!, a 4.6% single hop pale ale using new variety Eureka, Argento, a 4% crimson ale with Argentinean Cascade, and Junga Juice, a tangerine coloured 4.3% brew utilising polish hops including Junga. Despite the influx of new cask beers every year, Quadhop (3.9%) remains the main seller, closely followed by New Forest Ale (3.8%).

The brewery has a core range of 6 bottled beers, complimented by 4 seasonal specials. Chimera I.P.A. (7%) is the long standing favourite in bottle, with Solstice (4.6%) and Slovenian Dream (4.5%) proving very popular seasonals.

The brewery has also taken on new staff – singular – with Office Manager Sue McKechnie joining MD/Head Brewer Martin Strawbridge and Junior Brewer Chaz Penny in the increasingly cozy brewery.

The brewery shop is also seeing increased trade with customers dropping by to purchase beer and merchandise. Christmas was a particularly busy time for mini/polypins and presentation packs, with 4pt carry outs and bottled beer proving ever-popular.

**DARK REVOLUTION:** We have a new brewery on our patch established at Old Sarum on the outskirts of Salisbury. See the website at <http://www.darkrevolution.co.uk/>. More news on this brewery in the next issue.



**HOP BACK:** Firstly a Happy Birthday to founder and Chairman John Gilbert who celebrated at The Wyndham Arms with friends and customers. 2017 sees the celebration

of the brewery's thirtieth anniversary. There is to be a "celebration" ale (name and details TBA) that will be brewed by John himself. Hop Back will be sponsoring the glasses at Salisbury Beerex this year and again sponsoring "Salisbury Live" in the summer. The brewery's AGM will be held on 20 March at the Waterloo Arms in Southampton (shareholders only).

There will be no fewer than four new seasonal beers in addition to the anniversary special and these will

be available from March through to July. For the duration of this edition three of these will be available: Endeavour ABV 4.2 Made with an English hop that was bred at Wye in 2002. A golden chestnut beer, the hop promises blackcurrant, spicy grapefruit flavours.

Admiral ABV 3.8 An English hop bred from Challenger and Northdown which will give resinous orange notes to the flavour of this deep chestnut, traditionally English bitter Minstrel ABV 4.3 Another new English hop for Hop Back that should impart spiced berries, orange and herbal notes to this golden ale.



**KEYSTONE:** Business continues as usual with main portfolio beers complemented by seasonal specials.

**KING ALFRED ALES:** Periodic brewing taking place as beers have appeared at some beer festivals in the area.



**STONEHENGE:** Sad news from Stig and Anna Marie, much loved brewery dog Fudge, always on guard on the stairs to vet visitors and generally ignore them, had to be put down recently, everyone very sad. Old Smokey porter has gone well and the top selling seasonal beer Sign of Spring (yes, the green one!) makes its much anticipated return at the end of February and as usual is likely to be available far and wide.



**SMALL PAUL'S:** After the Christmas rush, brewing has been confined to beer festivals. Upcoming commissions are for a unique beer for Weymouth Sailing Club Beer Festival and a unique beer for the MoD near Salisbury for part of their 2017 1st World War commemorations.



**THE BELL INN**  
1737

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CLOSED MONDAYS



## HEART OF WESSEX

### PUB NOTES

The Blackmore Vale Inn in Motcombe has been closed for a while. It is owned by Hall & Woodhouse and for sale as a pub. It is thought that negotiations with a potential buyer are under way.

Both the Templars Retreat in Templecombe and the Fountain Inn, Shaftesbury closed at Christmas and both are for sale. Open but for sale - The Old Inn at Holton; The Tippling Philosopher, Milborne Port; Kings Arms, East Stour; Rising Sun, Donhead; Green Man, Kings Stag.

The Stapleton Arms, Buckhorn Weston has recently changed hands and is now run by Teela and Steve Philpott who also have a bar/restaurant in Portland Marina. They intend to have three or four beers on rotation with Plain Ales as a permanent feature.

[salisbury.camra.org.uk](http://salisbury.camra.org.uk)  
[heartofwessex.camra.org.uk](http://heartofwessex.camra.org.uk)

## FIVE DAYS, FOUR BREWERIES, ONE BEER FESTIVAL TOO GOOD TO MISS!



Belgium has long been considered by most beer aficionados as the beer capital of Europe so the opportunity to join a tour of breweries and a beer festival had to be taken.

Our 11am Eurostar departure saw us at our hotel in Mechelen by 3pm – impressive indeed. A little time to settle in and freshen up before heading off to our first brewery, Het Anker, brewers of the excellent Gouden Carolous beers. The brewery site dates from the 15th century and has been in the Van Breedam family since 1872. Following the impressive tour we headed for the equally impressive on site brasserie and bar (via the shop of course!) for our “Brewers Menu” meal, food cooked with brewery beers followed by a free choice for a third beer. I opted for the latest beer in the range, Hopsinjoor a 9% 5 hopped beauty, my favourite tippie of the trip. Lots more information here [www.hetanker.be/en](http://www.hetanker.be/en). Definitely a strongly recommended visit, with the added advantage of an on site boutique hotel – drink, eat, sleep all in one!

Day 2 saw us head off to Gent for brewery No 2, the Gruut Brewery, a unique experience. A brewing tradition revived from the 15th century when herbs were used in brewing instead of hops. The whole set up of brewing plant, bar and eatery are contained in one building in the city centre which the brewery was moved to last year, and it should all be completed in 2017. A fascinating, quirky place greatly enjoyed by all of our party. Following an explanation of the

process we enjoyed a tutored tasting of three beers including the one sole brew using hops. All tasted very good, the herb brewed beers being particularly popular amongst the ladies probably because of their slightly sweet and less astringent taste. Great place and highly recommended. More info [www.gruut.be/en](http://www.gruut.be/en)

After lunch it was off on our boat tour of the city with a glass of 9% Gents Tripel to help it along with free time afterwards for a look at either the Christmas market or the city. Here the group split, the ladies heading for the market and unsurprisingly most of the gentlemen heading off to the famous Bierhaus for a beer. On the list here was a beer noted as “our low alcohol beer, possibly appealing to the ladies” It was a mere 6% ABV. Gent was a lovely city to visit and for it me scores over Bruges because it is a “real” place rather than a tourist hotspot.

So after two hugely enjoyable days it was time for day 3, two breweries and Bruges. It was extremely busy and overcrowded – two Saturdays before Christmas is not a good time to visit! Beautiful though it is it was just too busy. Brewery one was Bourgogne des Flandres (John Martin), a lovely place and a very well presented tour with the head brewer as guide. This was followed by a really enjoyable blending session where we got to mix our own blend of a spontaneous fermentation lambic beer (from Timmermans) with the home produced top fermented black beer, it was



great fun and enjoyed by all. We finished by being treated to the brewers own blend, sold as Bourgogne des Flandres Brune, a lovely well balanced beer at a very sensible 5% ABV. Another impressive set up and tour, if you are in Bruges it is well worth popping in to book.



More info [www.bourgognedesflandres.be/en](http://www.bourgognedesflandres.be/en)

By the time we got to brewery 4 we were feeling a little breweried out, nonetheless we soldiered on and visited De Halve Maan (Half Moon) brewery owned for many years by the Maes family. Lots of family and brewery history here but the tour was a little "touristy" for me as I suppose you would expect for Bruges. Once again a good on site set up of brewery, tour, bar and eatery, but I wouldn't rush back! Our free time in Bruges was curtailed and we headed back to more peaceful Mechelen for a quieter evening in and around the town. More info [www.halvemaan.be/en/home](http://www.halvemaan.be/en/home)

Day 4 was the one many on the tour were looking forward to most, a trip to Essen on the Dutch border for the Kerstbierfestival organised by OBER (Objective Beertasters of the Essen Region). As I was a rookie I didn't really know what to expect but wow what a treat this was. It is easy to see why it is now an all ticket event which sells out very quickly. The friendly crowd had a good few over from UK along with Dutch, German, French, American, and of course the locals. Armed with our glasses we found seats (plenty for all) and scanned the excellent programme, which was available in English! Around 20 beers on tap, mostly 10% or more, and around 160 bottles from 5% to a whopping 15%. The system for buying is simple, the glass is marked in 3 small measures, 50/100/150 ml which was quite enough to be able to decide if it was your tittle or not, and small

enough a measure to allow the sampling of a good number of beers. A wholly impressive set up and a much calmer atmosphere than many British festivals; a truly superb day. More info [www.kerstbierfestival.be/ENG/index.htm](http://www.kerstbierfestival.be/ENG/index.htm)

Returning to the hotel the group met up in the hotel restaurant for a meal and a reprise of the tour, there was total agreement that it had been a well put together tour, well organised, hugely enjoyable but mighty hectic. Belgian railways could have done better; perhaps ours aren't all that bad! The tour was organised by Railtrail of Leek in Staffordshire.

Each evening most of the party retired to a splendid bar, t'Ankertje described as " a convivial brown discussion bar" and just 150m from the hotel where the full range of Het Anker beers were available, alongside some Belgian classics. A perfect place to round off the day.

Gerald Gibson - *Salisbury & S. Wiltshire branch member*



## OPEN FOR ENTRIES

### Heritage Open Days 2017

**D**o you own or run an historic pub or inn in Salisbury? Are you interested in sharing its history with the public and attracting more customers? Then read on and consider being part of our plans for Heritage Open Days in Salisbury during September 2017!

The Salisbury and South Wilts branch of CAMRA and Salisbury Civic Society will be collaborating on a "Salisbury's Historic Pubs and Inns" themed programme for the Heritage Open Days in September 2017. We are focussing primarily on existing premises but we also hope to include some former pubs and inns of particular interest.

Heritage Open Days is England's largest festival of history and culture, bringing together over 2,500 organisations, 5,000 events and 40,000 volunteers. Every year for four days in September, places across the country throw open their doors to celebrate their heritage, community and history. It's a chance for the public to see hidden places and try out new experiences.

To be part of the CAMRA/Civic Society themed programme for 2017, your Pub or Inn doesn't need to boast of famous connections (although we like those things too!), it just needs to meet the four conditions below:

#### 1. Entrance must be Free.

#### 2. As pubs and inns are routinely open to the public you must in addition offer something special:

- Open a building or part of a building that isn't usually open to the public;
- OR**
- Do something out of the ordinary - here are some simple ideas:
  - Put on related activities, history lectures, heritage pub quiz or a competition;
  - Invite other groups to showcase their work and history – e.g. local breweries, artists, local history societies; architects and others who have worked on the building;



- Heritage Open Day festivals, tastings, Food and Beer pairings and menus;
- Offer to take part in guided tours as part of the programme;
- Offer other ideas and suggestions you may have for us to consider!

#### 3. Provide some form of information.

Heritage Open Days visitors want to learn something new. You can support their exploration by providing: guided tours, talks, information flyers, quizzes, exhibitions, demonstrations.

#### 4. Take place within the festival dates 7-10 September 2017.

Your suggested events must take place at some point during this time. However, they do not have to be open on all days or even for a full day.

If you are interested in joining the CAMRA/Civic Society events for the Heritage Open Days, then please contact me (email [neil@beagrie.com](mailto:neil@beagrie.com)) during March 2017 to discuss your ideas and inclusion in the programme. There will be national and local advertising for the programme from May onwards. We have a great living heritage of pubs and inns in Salisbury – let's highlight it.

*Neil Beagrie - Salisbury & South Wiltshire branch member/  
Salisbury Civic Society*

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## DIARY DATES



### MARCH 2017

- 1st OPEN BRANCH MEETING - George & Dragon, Castle Street (8pm) (speaker)
- 4th MINIBUS TRIP - Sixpenny Tap, Eight Arch Brewery, and Wimborne - leaves Coach Park 10.30am
- 15th CITY CRAWL - Cat Tavern, Deacons, Slug & Lettuce and Old Ale House (8pm)
- 24th MINIBUS TRIP - Wheatsheaf Woodford, Black Horse Great Durnford, The Stones High Post - leaves Coach Park 7pm

### APRIL 2017

- 7-8th MEMBERS WEEKEND - & AGM at Bournemouth (members need to register beforehand).
- 12th BRANCH MEETING - Wynydam Arms (8pm)
- 19th CITY CRAWL - Bell, Antrobus Arms, Kings Arms, George & New Inn (8pm Amesbury)
- 28th MINIBUS TRIP - Royal Oak Great Wishford, Bell South Newton, Pelican Stapleford, Solstice Rest Winterbourne, Stoke & Swan Stoford - leaves Coach Park 7pm

### MAY 2017

- 3rd BRANCH MEETING - Danny's Craft Bar & Kitchen, Salt Lane (8pm)
- 6th MINIBUS CIDER TRIP - Unicorn at Bayford followed by visits to cider producers - leaves Coach Park 10.30am
- 26th MINIBUS TRIP - Coach Park to Downton Brewery, Bull, White Horse & Wooden Spoon - leaves Coach Park 7pm

*For more info on socials and to book for minibus trips please contact Chris MacMahon [social.secretary@salisburycamra.org.uk](mailto:social.secretary@salisburycamra.org.uk)*

## SIBA LAUNCHES CRAFT SCHEME

### SIBA Assured Independent British Craft Breweries Scheme

**S**IBA, the Society of Independent Brewers, has launched an initiative to promote 'Assured Independent British Craft Breweries' in an effort to provide greater clarity for consumers looking to purchase beer from genuinely independent craft breweries in the UK.



To be part of the scheme a brewery must:

- have agreed to abide by SIBA's Manual of Good Brewing Practice;
- be truly independent of any larger controlling brewing interest;
- and brewing no more than 200,000hl per year.

Mike Benner, Managing Director of SIBA, said, "The passion and innovation of independent brewers together with increasing consumer demand for diversity, provenance and excellence has created the craft beer revolution ... Hundreds of passionate and genuine independent brewers have brought thousands of world-class beers to communities across the UK. However, as the craft beer market has grown it is being flooded with beers from across the world, often from large global brewers ... as more and more brewers jump on the 'craft' bandwagon we think firstly that people want to know where their beer is being brewed and by whom, and secondly that we need to help even our relatively small members compete with the huge marketing budgets of big 'craft' brands. This is why we have launched this stamp of approval which assures independence and quality."

Market research commissioned by SIBA shows that 46% of beer drinkers, by far the biggest group,



regard craft beer as 'made by small brewers rather than large corporations', although one in ten beer drinkers are unsure what the term means. 35% regard craft breweries as 'artisanal' with 22% associating the term with 'small' and 14% with 'local'.

Some of the breweries who have pledged their support for the initiative to date and will be using the new logo on their bottles, pump clips or marketing include: Andwell Brewing Company, Betteridge's Brewery, Cerne Abbas Brewery, Flower Pots Brewery, Moor Beer Company, Staggeringly Good Beer, and Twisted Brewing.

Neil Beagrie – CAMRA Salisbury & S. Wilts Branch Member

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### Your Details

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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 \_\_\_\_\_

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01/15

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