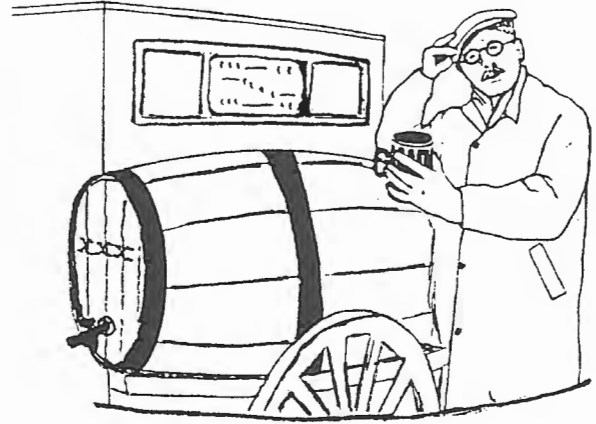




CAMPAIGN FOR REAL ALE
Salisbury and South Wiltshire Branch

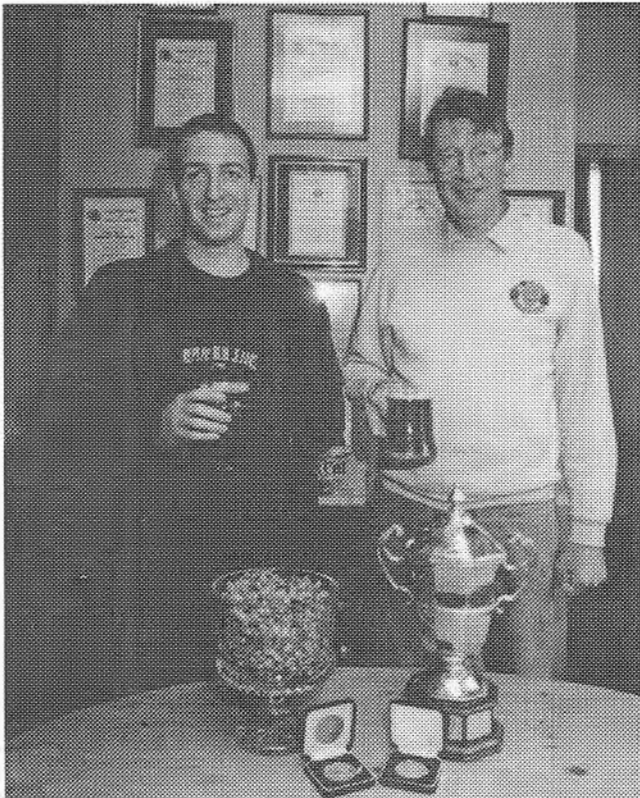


Barrel Organ

May–August 1996

Free Newsletter

Summer arrives in a Golden April



Rik Lyall (head brewer) and John Gilbert (founder and MD of Hop Back) at the Wyndham Arms with their April awards.

Hop Back Brewery's Summer Lightning which has 'probably' won more CAMRA awards than any other beer is now on sale at Oddbins in an excellent bottle which was the result of the Brewery working round the clock late in April to complete the order of 500 cases.

Coupled with this success 2 prodigious awards were presented in April. Their first award went to **Thunderstorm**.

The recently held National Hop Association Beauty of Hops English Ale Awards – you need a beer after that title – invited 21 small independents to submit a single varietal hop ale for judging. Usually brewers prefer to use two or more varieties, one for bitterness and another for aroma. Entrants were to use either Progress, Pheonix or Target. The complete list of winners were:

Progress hop: Gold, Thunderstorm (Hop Back); Silver, Hopping Mad (Woods); Bronze, Rolling Rock (Pilgrims).

Pheonix hop: Gold, Nyewood Gold (Ballards); Silver, Hampshire Hare (Hampshire); Bronze, Mustang (Harviestoun).

Target hop: Gold, Bullseye (Rooster); Silver, Level Best (Rother Valley); Bronze, Bullseye (Arundel).

Rik Lyall, Head Brewer with Hop Back stated 'We worked very hard over three months perfecting this beer, combining the Progress hop with a new malt from Crisps, called Melanie. We used equal amounts of barley malt and wheat malt in Thunderstorm, making it a wheat ale in the British cask-conditioned style, and not a continental-style wheat beer, and although it is 5.5 ABV, like all our brews it does not taste to its strength'.

The second award was presented on 22 April at Harrogate in Yorkshire – **GFB (Gilberts' First Brew)** a 3.5–3.7 ABV, very pale ale won Gold for 1st in its class, followed by **International Draught Champion**. This is a 2 yearly event with some 342 Breweries entering from all over the world. Twenty judges from as far afield as Mexico, Japan, Canada, Germany, Australia as well as England voted it a winner. The Hop Back Brewers' were presented with medals, diplomas and a marvellous old cup. The cup's first entry winner dates back to 1921 with James Aitken & Co. (Falkirk) and many more famous names, some long gone can be discovered on its many sides including, Armley, Offlers, G. Gales, Youngs, Ruddles, Hall & Woodhouse, Home, Hardy & Hansons, Davenports, Greene King, Paine, T. Taylor, right up to 1994, Mansfield Brewery. This trophy is at present on display at the Wyndham Arms, Salisbury. P.D.W.

Wiltshire – The New Pub Guide

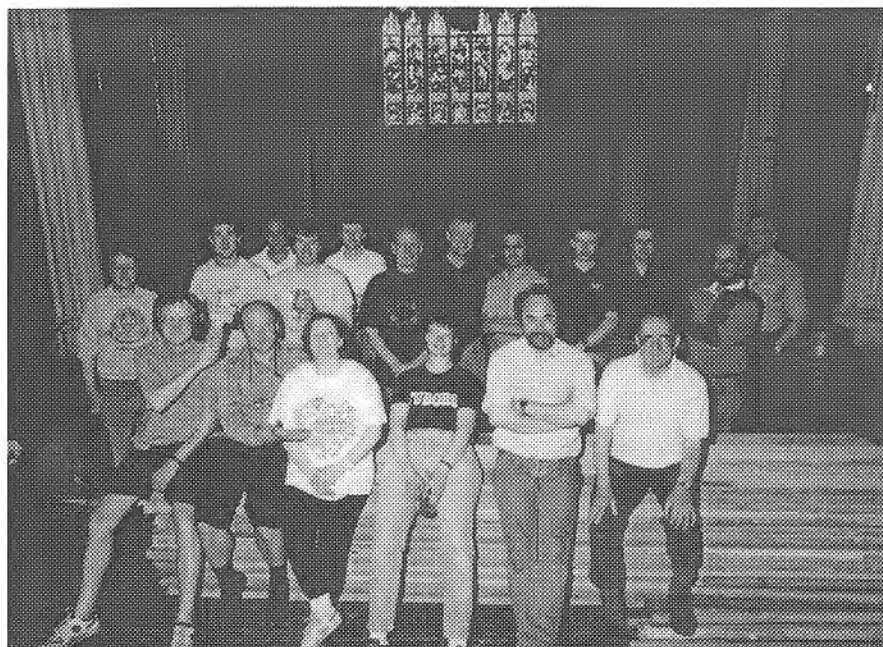
Featuring every pub in Wiltshire – Available Mail Order £3.35 including p&p
Cheques payable to Salisbury & South Wilts. CAMRA to
H. Powell, New House, Cherry Orchard Lane, Salisbury SP2 7JG

25 years on – still going strong

Salisbury and S. Wiltshire Branch of CAMRA inaugural meeting was held on 17 June 1975 at the Railway Hotel, Whitbread (now Railway Tavern, Gibbs). Ed Garman who is still very active in our branch was present at that meeting taking on the reins of Chairman. Michael Maidment, who's also still in the branch went along to the second meeting and one other, Geoff Norton who now lives in London, but turns up at most of our social events was also present at that first meeting at the Railway Hotel. Some other names from those early years (1975–1976) include Audrey Pickett, Barry Chandler, Barry Keel, Bob Bull, Chris Witt, Douglas Perry, Guy Lawrenson, John Durrant, John Vize, Ken Lailey and Robin-Pitman Collie – where are they now?

On 16 March this year CAMRA celebrated its 25th birthday. It's first 25 years have been very successful, more so than most people – even most drinkers, realise.

In 1971 everyone was convinced that the tradition of Real Ale from local breweries was a thing of the past. A few national brands of cold tasteless liquid would be our heritage. However four journalists on holiday in Ireland, Jim Makin, Bill Mellor, Graham Lees and Mike Hardman, thought otherwise and that is where the story starts. That



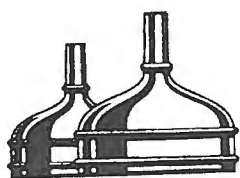
Clear-up after 1995 Beerex, local branch take a breather. Front row second from right, Ed Garman original Chairman (1975), immediately behind (dark glasses) Geoff Norton, back row far left Mike Maidment are the only remaining members from the 1975/6 Salisbury & South Wilts Branch.

year they sent out a Christmas card with a poem about bad ale to others who they thought might be interested – the response was overwhelming and it became apparent that people wanted the organisation and wanted to fight for their beer.

Of the original four, Graham Lees and Mike Hardman became the mainstay of the organisation and are still around in CAMRA today – Mike Hardman addressed the National AGM this April. They never expected their baby to be as successful as it is

believing 1000 members would be 'Hitting the Big Time'. CAMRA now has nearly 50,000 members.

The fight is not over, the big 6 are now the big 4 and have a higher market share than before, albeit with Real as well as keg. If we want to keep a good range of quality Real Ales available as local brands in traditional pubs we must keep on campaigning. Support your local breweries, your local pubs and your local branch of this organisation 'The Most Successful Consumer Pressure Group Ever'. H.P./P.D.W.



Brewery and pub news

Bunces, Netheravon, have 'gone green' with their Sign of Spring – Reading Lion Brewery, Hopbacks Reading Arm, have given us Ginger Stout and are promising us

Nutmeg Mild – Tisbury have a new brewer, from Enville Brewery – Wylve Valley IPA from Corton has been spotted in a number of outlets – Gibbs are to test out a cask version of their nitrokeg ale 'Summersolstice' 3.8 ABV, first sampling point, Salisbury Beerex – New to Salisbury is The Spire, one of Whitbread's Hogshead Ale House chain. Early reports are encouraging with 8 Real Ales, when visited included a number of Spring Specials. Despite being owned by Whitbread the manager has a lot of freedom in his choice of beer with most of them from independent brewers, often unavailable elsewhere in Salisbury. A series of single brewery mini festivals are planned – Other pubs

planning beer festivals include The Cuckoo, Hamptworth, The Blackbird, Churchfields Rd and The Greyhound, Wilton – The Blackbird, Churchfields Rd, now has a published guest beer programme with beers unknown to Salisbury, including several from Poole and one from the newly opened Wylve Valley Brewery – The Tollgate have replaced Badger IPA with Tanglefoot.

Editorial matters

If you have any news views or comments for Barrel Organ please send them to the Editor, P. D. Wood, 23 Palmer Road, Salisbury, Wilts, SP2 7LX, by the 15th August.

Views expressed in this Newsletter are those of the contributors not necessarily the Editor, CAMRA, or Salisbury & S. Wilts. Branch of CAMRA.

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Local branch visit AGM

This year the National AGM was held in the Guildhall in Portsmouth and four members of the branch went along to find out what it was all about and present two motions to the conference.

The AGM is the only time that regular members of CAMRA can have their say in front of the National Executive Committee and other 'hard core' HQ'ites. At this meeting CAMRA issues are debated and policy is set.

The hottest topic for debate this year was the level of influence the cider campaign has on the rest of CAMRA policy. The first motion in the Campaigns section was that references to cider should be removed from all CAMRA documents. After a heated debate with many speakers including one who stated that she was going to oppose the motion until she heard some of the speakers for the motion. The motion was narrowly defeated.

The next pair of motions were about whether or not pubs with misleading dispense of keg beers or ciders should be eligible for the Good Beer Guide. Where keg products have large handles, reminiscent of a hand pumps, on the bar people are misled into thinking that it is cask conditioned. Most of the debate on these two motions was off the subject and discussed why misleading dispense

should be opposed not whether it should exclude an otherwise worthy pub from the GBG. Both motions were carried but I don't believe people realised exactly what it was they were voting for.

With these motions passed, the Chairman let the majority of the other motions in the section, including the one from Salisbury & S. Wilts, fall undebated. We had no right of appeal and the Order Papers did not state which motions would fall if others were passed. So we didn't get our say on the only occasion we are allowed one in public.

The second motion from the branch was not reached before the conference closed as it had been placed as the last motion of the event.

Thoughts from the AGM

It was an experience, a view of the politics in CAMRA and an insight into who really has control of policy. It was also a good weekend and some excellent beers were sampled. Will I go again? Definitely Yes, it is the only way 'joe CAMRA member' can influence the campaign they have worked hard for all year. See you at Llandudno 1997.

From a Founder

The most notable guest speaker of the weekend was Mike Hardman, one of

the founder members who got the most applause of the meeting. He recounted the founding of CAMRA its initial battles and successes. He also urged us to focus ourselves on the real issues of the Campaign and not allow ourselves to get overwhelmed by side issues such as oversized glasses, traditional cider and pub designs. He suggested that the threat to Real Ale from 'Nitrokeg' (Smoothflow & Creamflow Beers) was no greater than that from other keg beers and that by concentrating on it we could actually increase its popularity and score an 'own goal'.

H.P.

JOIN CAMRA TODAY

Just fill in the form below and send, with a cheque (payable to CAMRA Ltd) to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, Herts, AL1 4LW

Rates are Single £12, OAP £6, Joint £14, Overseas single £16, overseas joint £18.

Name(s).....

Address.....

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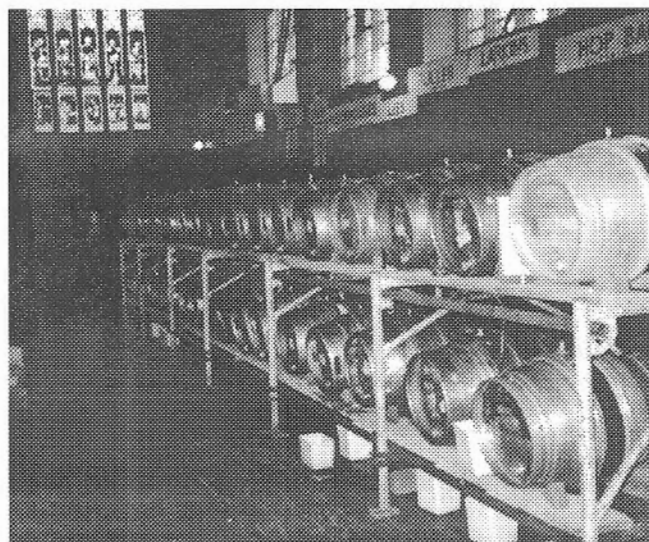
I/We wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association.

I enclose a cheque for.....

Signature.....

.....

Date.....



The 'long stillage' looked over by one of the many lovely stained glass windows.

19th Salisbury Beerex

The years roll on (and come round faster) and who'd have thought we'd be now reached 19 - not I.

As I wrote in the programme a few years back, the Beerex is more than just a chance to sample many new ales (well a few plus Jennings) its the fun of the event, being there (year after year) a place where many reunions happen - some people only ever meet at the Beerex - and I've since found out, after the ritual of queueing for tickets at the Arts Centre - some people only ever meet in that famous queue.

Going back to when we sold tickets at a Building Society from 10-1 and the Railway Tavern (Gibbs) 6-11. The queue at the pub stretched right down South Western Road (approx 200 persons) waiting for the doors to open. One commuter off the train going home and unaware of the Beerex and seeing this seemingly thirsty gathering, remarked to his fellow traveller 'The beer must be bloody good in there'. P.D.W.

How I stopped worrying and learned to love housework – or the birth of Nadder Valley Cider Company

Initial thought – there's not enough 'session' i.e. medium strength ciders about that actually taste of apples, and are reasonably priced.

Second thought – there's a gap in the market. I can't be the only person who wants to quench my thirst on a hot summers day or who wants to spend a sociable evening without being under the table and excluded from conversation after two pints.

Could I be the man (in the loosest sense of the word), for the job?

Priority need – research. I needed to get out and about visiting people. My obvious destination Somerset and the West Country.

Alex Hill 'Virgo' Vineyard Supplies and maker of sparkling cider (méthode champenoise). Phill Owens, retired advisor to Gaymers. Julian Temperley 'Burrow Hill' cider and maker of cider brandy. John Thatcher Thatchers Cider Company.

All these persons and several others were interested and very helpful. Among my travels I met only one person/cider maker who thought I might be more appropriately placed somewhere between the cooker and the kitchen sink! Obviously research of a more consumable nature was also crucial!

As the exploratory weeks drew to a close, I was confident that I could 'give it a serious go'. I approached Chris Wally, (Longford Estate Manager), could he find me some reasonable premises? after due thought, 'Home Farm' was offered an ex dairy on the edge of Downton.

Next step planning permission, 'to change the use of'. A long and tedious affair. Next official visitor, the E.H.O. resulting in major improvements to the inside of the building. Closely followed by the ever present Customs & Excise.

Equipment – I was given some fermenting vessels and heard during one of my visits to another cider company that 'Fonthill Wine Yards' were due to send some equipment to auction, whereby a worthwhile visit to their plant resulted in the installation of two 55 barrel stainless steel fermenting vessels at Home Farm.

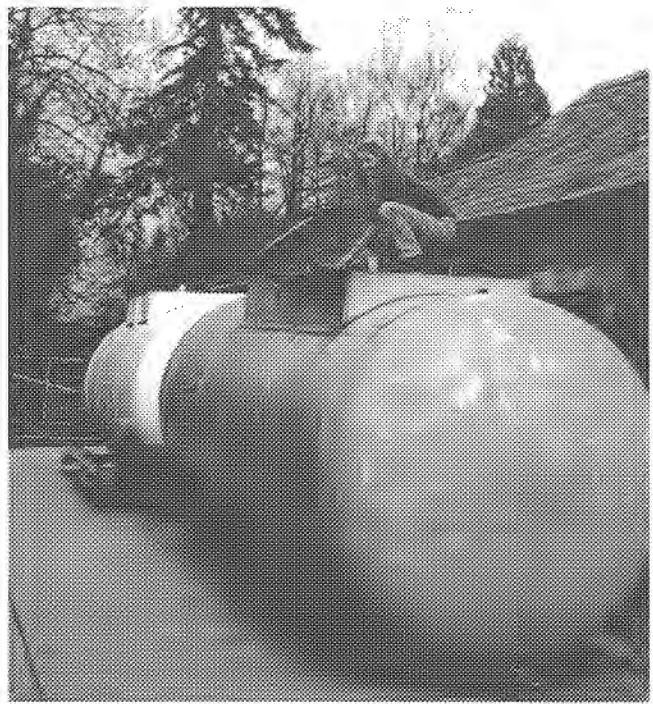
Moving on to more liquid matters – apples, 60% cider and 40% culanary were pressed at Thatcher's Cider Co. on 10.11.95. The following day I took delivery of said juice, some 5000 gallons. A wine yeast, (ferments well at low temperatures), was added the same day approx 24 h after pressing.

I kept a close eye over the following weeks as mother nature took her course producing a 1st ferment of 6% ABV. Invert sugar was the next step and produced a 2nd ferment of 8%.

Third thought – this 8% brew is deliciously clean, fresh and fruity, why not produce another of the same ilk at 4% ABV.

Therefore to date two ciders have been born at Home Farm – 'Nadder Bite' 8% and 'Valley High' 4%, both medium dry.

Finally lots of thanks to persons including chaps from neighbouring Trout Farm for manpower and loan of their lifting gear and to one undying source for practical help and much needed support throughout, to whom I would like to give enormous and heart felt Thank You.



Philippa, owner, (top) checking allswell, and here Phil & Mike enjoying just one more!

Whats on

June Beerex

Visit to New Ale Brewery
Bike ramble – Horseshoe,
Ebbesbourne Wake

July Hop Back pub visit –

Sultan, Wimbledon
Pork Pie Challenge Cup

Bike ramble – Compasses,
Chicks Grove

Aug. CAMRA National Beerex –
Olympia

Pompey Beerex

Hop Back pub visit –

Waterloo Arms, Soton

Bike ramble – Black Horse,

W. Tytherly