

# BARREL



# ORGAN



Salisbury & South Wiltshire Campaign for Real Ale

Winter 2000

Circulation 1200

FREE Newsletter

## Pub of the Year

The Pelican Inn at Stapleford has become the second Salisbury & South Wiltshire CAMRA's Pub of the Year. Our congratulations to Chris and Marion Pitcher for their efforts in making this tremendously popular village pub so appealing.

So, how does the Pelican become our Pub of the Year? Although its popularity brings people in from far and wide, there is still an overwhelming feeling of a "local". People know each other and people talk to each other without having to shout above loud music. There is a "pleasant" atmosphere. Nothing tangible, just a feeling that you want to come again.

And the main question..

"What does the pub set out to do?" Well, there is no doubt whatsoever that the kitchen forms as much a part of the business as the bar. The food is probably what most people come for but those who don't try the beer really don't appreciate what a truly complete experience they are missing. The pub has been awarded the prestigious "Cask Marque" - a guarantee of beer quality but like most of

*(Continued on page 3)*



### Come Inside For:

News and views on breweries, pubs, festivals, trips

AND MUCH, MUCH MORE

Pub regularly selling short measures?- Contact Wiltshire Trading Standards  
50 Bedwin St Salisbury (01722) 328367

**For your information :**

At present, Barrel Organ is published quarterly, entirely by volunteers. It is distributed free to nearly 200 pubs, clubs and other institutions in the area. If you wish to receive copies, or place advertisements, contact the editor. (A small charge may be made for postal deliveries).

We would love to have articles, news, comments, puzzle entries etc., from you.\*  
Please send to :

Editor: Ian Turner  
32 Linkway  
Salisbury  
SP1 3EP

e-mail [barrel.organ@salisburycamra.org.uk](mailto:barrel.organ@salisburycamra.org.uk)

\* The editor reserves the right to edit all contributions

For other CAMRA business :

Branch Contact is:  
Mike Bird, Branch Secretary  
01722 333839

The branch meets on the first Wednesday of each month in one of the local pubs. Details of the venues are available from the branch contact or through the branch web site at [www.salisburycamra.org.uk](http://www.salisburycamra.org.uk)

Our great thanks to all the advertisers, it is their contributions which make the publication of this newsletter possible.

*(Continued from page 1)*

the pubs we recommend for CAMRA's prestigious Good Beer Guide, they do not need to have the quality of their beer tested. So what do they do? They do great food, great beer, they have a lovely garden which keeps the kids happy and anything that keeps the kids amused and happy must be a good thing!



Ian Turner presents a certificate to Marion & Chris Pitcher

Winning the Salisbury & South Wilts competition gives automatic entry to the Wessex regional Pub of the Year. You guessed, we're not the only ones who think this is a great pub - our regional Director and a team of CAMRA hierarchy also believed it good enough to take the title "Wessex Regional Pub of the Year 2000". Oh no.... another presentation, another excuse!

---

## **Cheriton Brewery** by Ian Turner

It seems an age ago now but at Salisbury Beerex in June, Cheriton Brewery, near Winchester, picked up the overall winner of the festival with their superb Village Elder. A few stalwarts of the branch ventured to Cheriton to present a certificate and sample an ale or two. Martin Roberts, head brewer and partner received the award from Ian Turner, branch chairman.

Following a tour of the brewery, a beer or four and much discussion on how to run the world, we adjourned to the Flowerpots, adjoining the brewery, for a bite to eat and another pint or three (it was getting slower by now).



Village Elder has been an unprecedented success. We have tried it on several occasions and found it exceptionally moorish. We look forward to the next brew.

## **Salisbury and South Wiltshire Pub Guide Update**

The pub business is an ever changing one with places opening, closing and changing hands. Here are some changes to pubs in the Guide which we know about. If you know of others please contact us.

**Stonehenge Inn**, Durrington page 23 - Recently bought by Paul & Doreen Banks formally of the Hook & Glove at Farley, now offering three real ales generally with at least one mild. Make an effort to try it... you'll like it.

**Winchester Gate**, Rampart Rd,  
Salisbury page 69 -

Now owned by Milk St brewery. Many changes.

# TRCG Ltd.

## *Licensed Trade Consultants*

**Professional Advisors to the Licensed Trade**  
**Freehold/Leasehold Licensed Property Acquisition Specialists**  
(Pubs, Bars, Hotels, Guesthouses & Clubs)

We offer the complete property service whether you are buying or selling  
Sales Commission 1.5% of selling price (no upfront charges, no extras).

Valuations, Surveys, Auditing, Stocktaking, & Training undertaken by qualified personnel.

**60 Bedwin Street, Salisbury Wiltshire, SP1 3UW**  
**Tel. 01722-321244 Fax 01722-414053**

### **The Bear 25 Years on...** by Ian Turner

Sunday 19th November was a special day for Dave & Sheila Phippard of the Bear at Wilton. As well as being their 25th anniversary since taking the tenancy it was also Dave's 60th birthday. Salisbury CAMRA were there to join in the celebrations and to give a small present to Dave, not so much for his birthday, more for his dedication to the licensed trade. Dave, we believe, is the longest serving landlord in our area to keep a single tenancy.

Chris White, a regular of the pub and branch member, presented a CAMRA mirror to Dave as a reward for his many years of public service. The Bear, a Hall & Woodhouse

pub, has consistently earned its place in CAMRA's Good Beer Guide thanks to the efforts of the landlord.

Well done Dave, let's have another twenty-five years.



## It's Time for a Change in Beer Duty

William Hague's famous fourteen pints a day is dwarfed by the nine million pints a day Gordon Brown takes in tax from Britain's beer drinkers.

Figures released in November by the Brewers and Licensed Retailers Association (BLRA) and Campaign for Real Ale (CAMRA) show that when duty and VAT are added together, the Chancellor takes a third of every pint in tax. That adds up to nine million of the 27 million pints bought in the UK every day.

In response, the BLRA and CAMRA are launching a major national campaign, which will run from now until the Budget next year, to focus consumer attention on the amount of beer tax they pay every time they buy a pint. The campaign aims to involve every pub and beer drinker in Britain. People can vote in a national e-poll on whether they think beer taxes are too high and sign an e-petition to support the campaign to bring beer taxes down.

Every year, Gordon Brown collects more than 3.2 billion pints in tax. That's enough beer to fill more than one and a half Domes, just over three Wembley Stadiums or 21 Albert Halls.

On duty alone, Gordon Brown now charges 34 pence a pint. That compares with 5 pence in France and 3 pence in Germany and Spain for a similar pint. When duty and VAT are added together, the Chancellor is now taking more than £5 billion a year in taxes on beer. That is the equivalent of £228 a year from the pocket of every beer drinker in the UK.

### The Cuckoo Inn



**The Cuckoo Inn** at Hamptworth is a warm, friendly and traditional pub run by the Proudley family.

Situated just to the north of the New Forest boundary accessible from the A36 at Landford.

It is well known for providing a good selection of beers, i.e Hopback, Pots etc., all served straight from the barrel. The Cuckoo also

serves excellent food and snacks.

Children and dogs are welcome and can be accommodated within the enclosed garden that surrounds this pleasant English pub.

*Private garden with barbecue and Petanque terrains available by arrangement.  
Large and small private functions can be catered for at your choice of venue.*

**Hamptworth, Salisbury, Wiltshire SP5 2DU**

**Tel: 01794 390302**

**Salisbury CAMRA's Pub of the Year 1999**

Marion and Chris Pitcher  
welcome you to



Home-cooked foods  
\*\*\*  
Traditional Real Ales  
\*\*\*  
Large garden  
good children's play  
area  
\*\*\*  
Families welcome  
Special children's  
menu  
\*\*\*

STAPLEFORD, SALISBURY  
Telephone 01722 790241

*Old, friendly, comfortable pub with warming inglenook and staff.  
Excellent value for money. Special offers on pitcher of ale.  
Otter and Ringwood Ales served regularly + weekly guests*

***Salisbury & South Wilts Pub of the Year 2000***

Rob Hayward, Chief Executive of the BLRA said, "Now we know why Gordon loves his beer. Every time you buy a pint, the Government takes a third in tax. The Chancellor is the nine million pint a day man. As an industry, we're calling on our customers to tell us what they think about the level of tax they pay on their beer. Their voice is a vital part of our campaign to bring beer taxes down."

Mike Benner, Head of Campaigns for CAMRA said, "We are calling on Britain's fifteen million beer drinkers to stand up and be counted in the battle for a fair deal on beer tax. High beer tax is not only damaging brewers, pubs and the farmers who grow the raw materials for beer, it is also leading to rural pub closures and the loss of important centres of the community."

---

## A Stale Pork Pie

The annual grudge match between the Wyndham Arms, Salisbury and CAMRA played out its second leg in November, the darts. The match went to the wire, all was on the eights but finally the Wyndham triumphed. The series was taken by CAMRA as, having won the cricket in July, they had the highest finish of the evening thrown by the only lady playing!!! You must try harder lads.

## **A fair deal at last for beer drinkers**

Government proposals released on 7th December will ensure that Britain's 15 million beer drinkers get a fair deal in pubs. The proposals have been warmly welcomed by CAMRA, the Campaign for Real Ale, which has led the campaign for full pints for fifteen years.

Mike Benner, Head of Campaigns and Communications said, "There has been too much short measure in too many pubs for too many years. These proposals are a giant leap forward for consumer rights. The great British Beer rip-off costs drinkers a million pounds a week and the Government has finally decided to do something about it. Drinkers should get what they pay for - a full pint."

CAMRA has rejected industry claims that full pints will lead to huge price increases and put pubs under threat of closure. It claims that self-regulation has failed to prevent widespread abuse.

Mike Benner added, "The industry has claimed that full pints will cost £500 million because pubs will have to serve more beer. This is nonsense. Some pubs already serve full measure, and do not charge any more than their short-measure competitors. The industry's own guidelines say that top-ups should be given, but only when requested. That is an admission that short measure is served. Is the trade really saying that the value of unclaimed top-ups amounts to £500 million. If so, it clearly highlights the need for clearer legislation."

"The Government has sensibly suggested a two year phasing in period to let publicans get used to the idea and to give them a chance to replace glass stocks and train staff. The fact is that some companies make extra profits through blatant short measure by removing wastage allowances on barrels of beer. The only way to achieve that is by serving short measures."

"The huge majority of licensees are honest hard-working people, but this legislation will stop those pubs which make extra profit through ripping off drinkers."

Recent research by CAMRA reveals that:

- 82% of people believe a pint should be 100% liquid (only 6% disagree)
- 73% agree that new laws should be introduced to ensure pubs serve a full measure of beer every time (only 7% disagree)
- Pints can be short by as much as 15%!
- The average pint of stout was found to be only 93.5% liquid!
- Short measure costs drinkers over £1 million a week

Mr Benner said, "There is widespread public support for a fair deal. You can't drink the air in the head on beer and it should not be treated as part of the pint. The Government's proposals will mean that some beers can still be served in brim measure glasses, while others with bigger heads will have to be served in oversized line glasses to ensure a full pint. This overcomes the industry's main objection that customers do not like big glasses and does not mean that drinkers who like frothy beers will lose



The Old Mill  
Netheravon  
(01980) 670631

### **Regular Beers**

Benchmark 3.5% ABV  
Pigswill 4.0% ABV  
Best Bitter 4.1% ABV  
Old Smokey 5.0% ABV  
Danish Dynamite 5.0% ABV  
Great Dane (Real Lager) 5.0% ABV

### **Seasonal Beers**

Sign of Spring 4.6% ABV  
(March - May)  
Second to None 4.6% ABV  
(June - August)  
Stig Swig 5.0% ABV  
(Sept. - Nov.)  
Rudolph 5.0% ABV  
(December - January)

out.”

West Midlands brewer Wolverhampton and Dudley has served full pints in its Bank’s managed pubs for thirty years and is in the process of rolling out full measures to recently acquired pubs from Mansfield and Marstons Breweries.

Mike Benner said, “If a large independent brewer like Wolverhampton and Dudley can give customers full pints without charging their customers higher prices than average, why can’t every one else?”

---

### **New Face for the Dusthole**

The Railway Inn aka the Dusthole in Tollgate Rd is under new management. Karen Stafford and her son Darryl have taken a temporary lease for six months.

We wish you both every success.

## **DTI decision on review of beer orders will help protect consumer choice**

The Government has announced today (1<sup>st</sup> December) that brewers with more than 2,000 pubs will still have to allow their pubs to offer customers guest beers from other brewers. CAMRA, The Campaign for Real Ale, has welcomed the decision as a victory for consumer choice.

The announcement follows a review of the Beer Orders legislation and means that about 1,700 pubs will still be able to offer consumers more choice. Mike Benner, Head of Campaigns and Communications said, "We are ecstatic that the Government has listened to our calls to protect consumer choice by maintaining the guest beer provision. The provision offers an important outlet for the beers of Britain's 400 small independent brewers and means beer drinkers can continue to enjoy interesting and distinctive beers."

However, CAMRA warned that the Government's decision to revoke the cap on the size of brewers' tied estates could lead to more consolidation in pub ownership. Mr Benner added, "The Beer Orders have led to huge changes in the British beer market and to a large separation of brewing and pub ownership. However, the revocation of this provision does mean that brewers with tied estates will be able to buy as many pubs as they like - although they will have to offer guest beers if they run over 2,000 pubs. There is a real danger that this could lead to Britain's 60,000 pubs falling into fewer hands which could reduce consumer choice. Today's regional brewers may well become tomorrow's big national brewers. It could also lead to global brewers like Carlsberg Tetley getting back into the pub ownership market."

CAMRA also welcomed the decision to prevent brewers from de-licensing pubs when sold. Mr Benner said, "This is a welcome development at a time when rural and community pubs are closing on a daily basis. Pubs should be sold as a going concern whenever possible to prevent the loss of this important community amenity."

The New Orders will be subject to consultation and CAMRA has vowed to make its views known to the DTI.

## **Winterfest IV**

Salisbury's only winter beer festival (Castle St. Social Club)

Friday 16th February 6:30 - 11:00


Saturday 17th February 11:00 - 3:30 & 6:30 - 11:00

Up to 20 great beers (many never seen in Salisbury), live music Friday & Saturday evenings, food, CAMRA goods. Tickets £3.50, will be available in January and include commemorative glass and programme, from Ottakars bookshop or by post - please send sae and cheque payable to "Salisbury & S. Wilts CAMRA" stating which sessions are required to "Winterfest", 2 Longlands, Salisbury, SP2 7ET or phone 01722 328949.

## Branch Diary





Date	Event
16 <sup>th</sup> Dec.	Christmas social at the Pelican. Coach from Salisbury and other pick-ups. Details from Pete Wood.
3 <sup>rd</sup> Jan.	City pub crawl (hangover cure). 20:00: Dusthole, Tollgate Rd., 21:00: Queens Arms, Ivy St., 22:00: Clock Tower, Fisherton St.
6 <sup>th</sup> Jan.	Pub crawl to Three Horseshoes, Bishopstone; Queens Head, Broadchalke; Crown, Alvediston; Horseshoe, Ebbesbourne Wake.
10 <sup>th</sup> Jan.	Open branch meeting - Village Freehouse. 8:00. (Note date)
20 <sup>th</sup> Jan.	Pub crawl to the Ship Inn, Burcombe; Pembroke Arms, Fovant; Compasses, Chicksgrave; Black Dog, Chilmark.
30 <sup>th</sup> Jan.	Brewery trip - Tisbury Brewery.
3 <sup>rd</sup> Feb.	Pub crawl to the Bell, South Newton; Swan, Stoford and others down the Wylye valley.
7 <sup>th</sup> Feb.	Open branch meeting - Winchester Gate, Salisbury. 20:00 everyone welcome.
16 <sup>th</sup> & 17 <sup>th</sup> Feb.	Winterfest IV. See the ad in this month's issue.

For further information, as well as updating and booking please contact Pete Wood (Social Secretary) on Salisbury 501481. Pete is also keen to hear of any other activities planned locally.



**CAMRA's  
Aims**

We aim to

-  *maintain consumer rights*
-  *promote quality, choice and value for money*
-  *support the public house*
-  *and campaign for greater appreciation of traditional beers, ciders and perries*

We welcome new members! Why not join?  
CAMRA, 230 Hatfield Road, St. Albans, AL1 4LW  
Tel: 01727 867201 Fax: 01727 867670  
E-mail: [camra@camra.org.uk](mailto:camra@camra.org.uk)

### Why isn't your name HERE ?

Advertise in Barrel Organ, get your name known and support CAMRA.

Contact Ian Turner  
01722 331134

1/4 page £10, 1/2 page £18,  
full page £35 per edition. Back  
cover £70

Discount for booking more than  
one edition at a time.

**ENGLISH ALES  
SCOTTISH MEASURES  
IRISH CRAIC**

All at the

**DEACON'S ALMS**

FISHERTON STREET

PLUS A WARM WELCOME FROM FRANK, ANNIE AND STAFF

We're in the Good Beer Guide

Focus



**A Teaching  
Pub**

Ken Staniforth has a passion. A passion that we at CAMRA enjoy. He is deeply in love with his cellar... well cellar in the metaphoric sense as, I suppose, the word implies a room below ground level but the cellar at the Wig and Quill, New Street, Salisbury is not only at ground level but is also very much viewable with its own window on the outside world.

Ken has joined forces with Salisbury Technical College to host a part of the National Licensee Certificate (NLC) and British Institute of Innkeepers (BII) courses. His cellar is used as a training aid to show delegates the art of cellarmanship. Ken treats his cellar as a chef treats his kitchen and admits that beer is as much a food as anything from a kitchen, "cleanliness and hygiene are paramount" he says. "Innkeeping and cellarmanship is a way of life and those who believe that a pub is a hobby should undertake the training and study the trade before taking the plunge".

Beers from the wood are high on the shopping list. Ken insists the brewery supply the 6X and IPA in wooden casks, a tradition very few breweries are able to keep. Tom's Tipple is also hopefully to be supplied in the wood. "It makes all the difference to the taste" says Ken, "I would love to have all my ales supplied in this way".

January will see a refurbishment of the pub with an extension to the cellar (most important as it means more stillage space for the real ales) and a redecoration of the bar areas. It is anticipated the pub will close for two or three days whilst the work is undertaken. Once complete, Ken has promised a beer festival to celebrate the reopening with up to 10 real ales available. Following this he hopes to take advantage

of the 40 or so guest ales supplied through the brewery - he anticipates three Wadworth ales and two guest ales.

The efforts made to ensure consistently high quality have paid off with recent inclusion in the Cask Marque directory - a register of pubs who prove they can serve good real ale. Customers too are converting from keg beers and lagers to real ales. The Wig & Quill bucks the trend, real ales are more than keeping up with the rest.

For many years I have found myself avoiding Wadworth pubs. My love of their beers is somewhat legendary! But now thank goodness I have found a pub that serves great Wadworth ales. I think, Mr. Wadworth, that you may want to start sending other managers and tenants to this school to learn how it should be done!

Ed.

---

### **Overton Beer Festival**

The annual pilgrimage to Overton was undertaken by the chosen few at the end of October. Catching the train from Salisbury to Overton is painless enough though the walk from the station to the village hall is always a lot longer on the way there!

Once again a superb range of beers - thanks to John Buckley and his team. Much too much tasting and why is it that the local pub seems like a good idea on the way back to the station? A swift half and a sudden realisation that the train leaves in fifteen minutes and it's a good twenty minute walk!!!

Still, we need the exercise.

Ed.

**PAV**  
Tel/Fax: 01980 610902  
Mobile: 07733220346/07780547658  
for  
**PAV'S PARTIES**  
SPECIAL FUNCTIONS  
RESTAURANT AND CATERING ADVISORY  
SERVICE

---

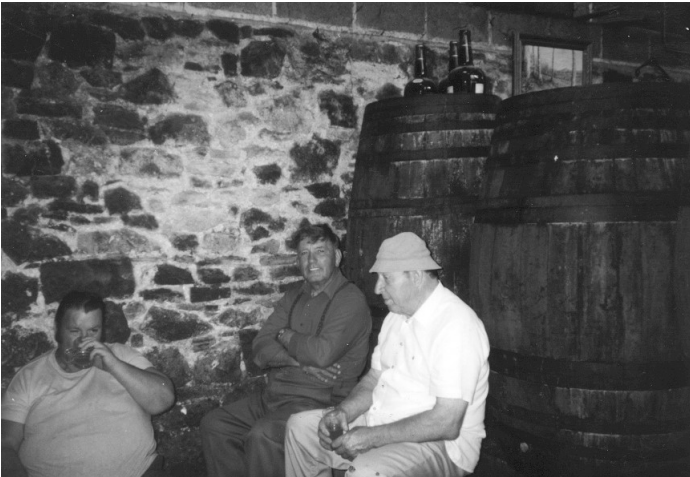
Invaluable for new licensees  
I will help you in the kitchen to get you going!!

## Pick-ups... part 2

In our early pick-ups for Salisbury Beerex we had what you could call a cavalier team spirit, in as much as although we never knew what lay ahead, *it was all for one and one for all*. Half the addresses did not exist and the other half nobody knew their whereabouts. By and large we enjoyed the collections as much as Beerex.

In one of the later year collections, Round Table gave us (CAMRA) the luxury of a driver to go with our hired transit, whereby we could *all* have a few drinks on the way round. That day the pickups included: 1) Roger Wilkins' cider farm, Wedmore, Somerset; 2) Smiles Brewery, Bristol; 3) Uley Brewery, Dursley, Gloucester; 4) Archers Brewery, Swindon and 5) Wadworths of Devizes, but we had to come back to Wadworths on the following day, as we had spent a lot of time in good company, drinking excellent ale on the previous day.

On our very first visit to Roger Wilkin's cider farm, which I had made with Ed our driver and Mike, it was a quiet Monday morning. The cider farm is unique, a



Letting the world go by.....

wonderful place where they've let the rest of the world go charging by while they relax and live life's pace as its surely meant to be spent. Roger made us very welcome (nothing seemed to be too much trouble for him) he gave us a guided tour and was very proud to think we had come to his farm for our Beerex cider. We had to sample *all* his cider styles plus a very good perry before he let us

depart.

The farm is a full working farm, and if you visit on a Sunday lunch time it's a full house, whole families are there and it seems you only pay for the cider you take away, not what you consume on the premises. He sells a full range of produce and everything seems to be pickled in cider, the visitors as well. After we had escaped on that first trip, Ed asked had we noticed that full rack of shoes in what turned out to be the regulars drinking area. I only found out on a much later trip how that rack and its contents came to be there. As we all sat in the "regulars lounge bar" with what seemed like half of Mudley, I said to this old timer "What's that rack of boots and shoes all about?". "Well" he says, "if you sees anything you fancy there and they fit, you can take 'em with 'e, cos' you leave yours though". Sure enough a young lass, tries on a pair of knee length boots, parades round the barn to a few whistles, leaves her shoes and departs.

On another trip to the farm, as we waited in the “lounge” a crash of glass and metal came from outside, I went to investigate and spied this old character clambering from his car, which had a very battered front, it seemed he always stopped like that, gently though! He not only drank his fair share of cider but later on, a secret cupboard door revealed a full shelf of spirits. I took his word for it, “that a good shot of whisky in the cider puts hairs on your chest”.



Roger Wilkins, centre, and a couple of “regulars”

Reminiscing on cider trips brings me round to a story that I first told in the 21st Beerex program. It happened after we had returned empty beer casks to the New Inn at Waterly Bottom, near Dursley. We were driving around Bath, looking for another lost address to return some empty cider polypins. James our driver got out to ask the whereabouts at a shop “James”, says I, “what we all need very badly is a toilet”. “Use a

polypin”, he says “and we’ll empty it before we get there”. Well he found the answer to our searching and we set off. About two miles outside of Bath we turned down this winding lane and at the very end was a large barn, we all hop out. I’m just about to empty the polypin with the “liquid” in, when two females appear. “You found us then” one remarked, “how did it all go”. “Excellent, sold it all” I replied, “what a shame”, the other one remarks “we are having a bar-b-q tonight, and we were hoping you’d bring some back”. She then spies the polypin I’m just about to empty, I inwardly groan as she takes it from me and lifts it up, shakes it and says, “We’re in luck after all, there’s still some in here” - well what can one say? As we drove off not knowing whether to laugh or cry, we all agreed that they would never know, after all, it’s all the same colour!!!!

- *old Woody*      Letting the world go by

## An Audience With Stig by Pete Wood

It was a sort of fireworks party. Were we having a bonfire? - no, any fireworks? well not real fireworks, food? yes, beer? lots - the truth being, it was a brewery trip on bonfire weekend. The brewery in question was Stig and Anna-Marie Andersens' Stonehenge Brewery (up north!) at Netheravon.

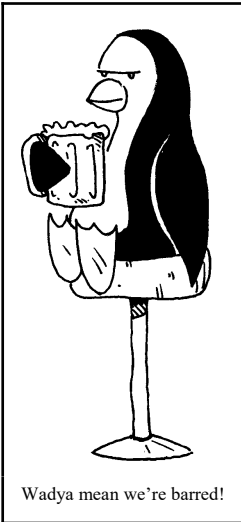
The brewery is in an old water-driven electric power station (grade II listed). The brew plant is arranged so that materials and worts mostly move downwards using gravity as in early tower breweries. Stig met us at the door and welcomed us in that well-known Danish custom, shook all the men warmly by the hand and kissed all the women passionately on the lips.

After a brief introduction and a little history of the building and brewery changes, Stig asked if any person in our party was afraid of heights as we were going to the top of the building which is approximately 50 ft, reached by way of ladders and trapdoors. We all made it bar one, Sue did not even attempt it. Oh for the days of mini-skirts! When we reached the dizzy heights, we found ourselves in a room where all the malt was stored and the mill was sited. Another little chat on the art of brewing followed and then it was time to go back down. Although it was easier and we were going down, you cannot see where you are going and one ladder is virtually vertical.

Our reward for the journey awaited us, aaaaaahhh, four casks to sample from at our leisure, Heel Stone, 4.3%; Second to None, 4.6%; Great Dane 5% (a cask conditioned, *Real* lager) and the brewery's flagship ale Danish Dynamite also at 5% A.B.V. This is where I'm sure I saw the fireworks, after my third pint of Dynamite and much sampling of all the rest!

During those couple of hours of merriment, Anna-Marie joined us and I waited for the second phase of that wonderful Danish custom to take place, but as in the words of the song - I'm still waiting. But all good things come to an end, and so we set off to the Dog & Gun in the village, for some refreshment in the shape of food and would you believe it more beer. We were all made very welcome (no other customs forthcoming) ate and drank our fill, before departing into the dark, cold November night.

A small footnote to that night's tale - Stig, who has a very good command of the English language, does occasionally make the odd mistake (I blame it on the beer). My grandson Lewis once remarked - when I had just returned from a trip up north, "did you see the penguins?" Well, that night we were up north, we *must* have been because the brewery has a penguin. We did not see it but Stig has told his draymen to "get rid of that bloomin' penguin that keeps flying around". *Pigeon perhaps???*



**YOU  
WOULDN'T  
ACCEPT  
THIS!**



**SO  
WHY  
ACCEPT  
THIS?**



Eight out of ten pints served are short measure.  
CAMRA is calling for a change in the law to make sure  
you get what you pay for - a full pint of beer every time.  
Write to your MP at House of Commons, London SW1A 0AA

**JOIN CAMRA**

**CALL THE ACTION LINE  
0845 60 30 20 8**

Calls charged at local rate

Or write to CAMRA, 230 Hatfield Road,  
St Albans, Herts AL1 4LW



**CAMPAIGN  
FOR  
REAL ALE**

## Well What is it Then - This “Cask Marque”?

I have mentioned on at least two occasions this issue the initiative known as Cask Marque. The scheme is supported by many brewers and pub chains. It is an independent accreditation scheme to recognise excellence in the service of cask ale (Cask Marque’s own words).

The award is given to the licensee rather than the pub.

A payment is made by the pub for consideration for Cask Marque accreditation. The fee is jointly funded by the brewer or sponsoring pub chain and the retailer.

If the pub fails to come up to the standard required there is an obligation on the sponsor to help the pub licensee improve their facilities so they can pass the next inspection.

When the award is made, the licensee is given a plaque to display outside the pub and a certificate to display inside.

There are follow up inspections twice a year.

Customers should be able to comment independently to Cask Marque on the quality of the ales in a pub. There should be feedback forms in the pub for you to do so. If there aren’t, you should either ask the licensee or contact Cask Marque on 01254 668104 ([www.cask-marque.co.uk](http://www.cask-marque.co.uk)).

Sponsors of Cask Marque include:

Adnams, Black Sheep, Brains, Breakspeare, Robert Cain, Fuller’s, Gales, Green King, Hall & Woodhouse, Harveys, Jennings, McMullens, Ringwood, Charles Wells, Whitbread Beer Co., Enterprise Inns, Regent Inns, Wetherspoons.

Just because a company is a sponsor to the scheme does not mean that their pubs automatically receive Cask Marque accreditation; each pub has to be inspected and the real ales on sale judged on four criteria: appearance, aroma, taste and temperature.



# **ROY PINCHES**

**01980 610902**  
**Mobile: 07780547658**  
**HOLIDAY RELIEF**  
**EMERGENCY RELIEF**  
**OUTSIDE BARS**  
**LICENSED TRADE MANAGEMENT**  
**SERVICES**  
Protection Orders and Special Licenses arranged

---

8 years license experience  
Trustworthy and will keep the customers satisfied!!



## **Busabout**

In a bid by the branch to get out of Salisbury and try other pubs, we are arranging more and more bus trips to outlying villages to see what's going down. I've long preached the gospel according to the village pub (that "use it or lose it" approach) so I was so pleased to see all of the pubs we visited at the end of November were all well attended.

First on the trip was out to Alderbury and the Green Dragon. Probably better known as a food pub, we were very impressed with the Badger Best and Tanglefoot on offer.

Next on to the Lamb at Nomansland. A packed pub where the food was everywhere. Many of the locals were looking forward to the live music which was to follow.

George (our very own giant at 6'11") was almost outdone by one of the youngsters - another inch may have done it! The beer? excellent.

Onward to the Woodfalls Inn at Woodfalls! Strong ales were the order here with Gales HSB and Courage Directors topping the bill. Gales was ok but sorry guys - did the Directors come out of a can???

Last but by no means least we finished at the Bull at Downton. Hop Back beers were all good but why oh why do two of the beer engines now contain Ringwood? We probably don't say it enough but we are immensely proud of this, our local brewery and certainly would expect to find a good range of Hop Back beers in this brewery tap.

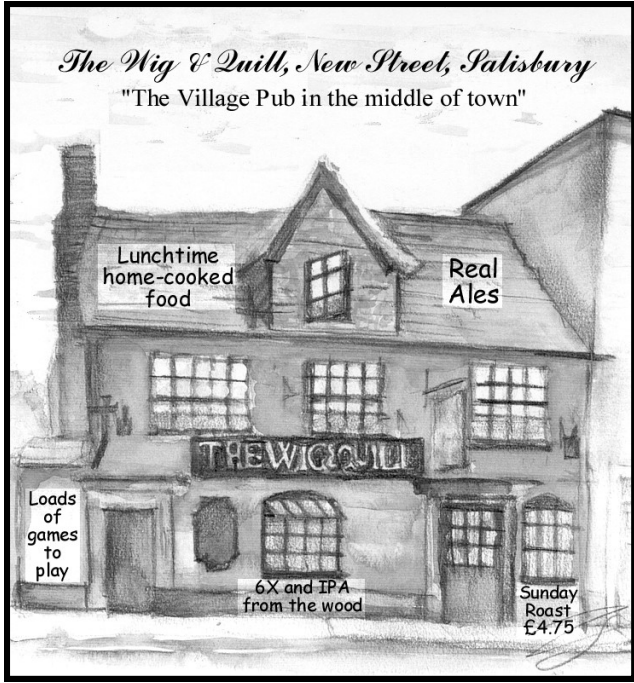
---

## **Do You Smoke - or Just Burst Into Flames?** by Richard Godwin

Nice to see that many pubs have, over the last few years, fitted air filtering equipment to remove smoke from the atmosphere. As an asthmatic I really do appreciate not having to suffer other people's second hand carcinogenic burnt leaf exhalations. I am now no longer restricted to the only pub in Salisbury that is non-smoking, the New Inn.

Venturing into other pubs, particularly the smaller ones, is disappointing as so many Landlords and bar staff seem to fail to understand that there has, for a long time, been an area of no smoking in all pubs - behind the bar! I appreciate it may seem a silly law when smoking customers can reach over the bar with their cigarettes and flood the area with smoke but it is still the law! The reason.... hygiene. No-one appreciates cigarette ash dropped in their drink and besides which you are making contact with an orifice of your body - a distinct "no no" when handling food products. So please, respect our health, don't get yourself prosecuted, don't smoke behind the bar.

Who remembers the Malet circa 1976??? Ed



## JOIN CAMRA TODAY

Fill in the form and send it with a cheque (payable to CAMRA Ltd.) to:  
 Membership Secretary, CAMRA, 230 Hatfield Rd, St Albans HERTS AL1 4LW.  
 Rates: Single £14 Joint £17 per year

Name(s).....

Address.....

.....

Postcode.....

I/We wish to join the Campaign for Real Ale and agree to abide by its rules.

Signature(s).....

Date.....

Salisbury and South Wilts Branch BO Winter 2000