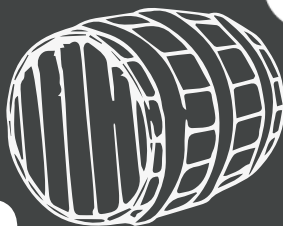


# Barrel Organ



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

Voted CAMRA's most improved

magazine of 2018

November - January 2021/22

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## IN THIS ISSUE

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PANDEMIC

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## FROM THE EDITORS

Welcome back to the print version of Barrel Organ after an absence of more than a year and a half forced on us by the Covid-19 pandemic – we produced one online issue during that period. The pubs for which CAMRA passionately campaigns have been closed for much of that time and the excellent independent local breweries in South Wiltshire and North Dorset have had to be inventive to survive – some have ramped up their home delivery operations and have won new customers in the process.

Now something approaching normality has returned and we are all praying that this winter will not bring any further lockdowns. The Salisbury & South Wiltshire branch of CAMRA is particularly hoping that normality continues all the way through to the final weekend in January when Winterfest, our local beer festival, is scheduled to take place at The Chapel night club in Salisbury.

The Barrel Organ team would like to congratulate the Hop Back Brewery, based in Downton, for being selected to receive one of just 50 Golden Awards bestowed by CAMRA across the whole of the UK. The awards mark the 50th anniversary of CAMRA's foundation in 1971 and Hop Back's certificate is in recognition of the superb quality of its beers over more than 30 years.

Finally we would like to salute Derek Blackshaw, who has had to step down from the Barrel Organ editorial panel for health reasons. Derek's hard work and unquenchable enthusiasm have turned our magazine into a success story. Derek, we all raise a glass to you.

Kathy, Paul, Will & Neil  
Editors, Barrel Organ magazine

### SALISBURY & SOUTH WILTSHIRE CONTACTS

**Chairman:** Ian Turner  
Tel: 07795 952374  
Email: chairman@salisburycamra.org.uk  
**Secretary:** Alan Purchase  
Email: secretary@salisburycamra.org.uk  
**Social Secretary:** Bruce Springett  
Email: social.secretary@salisburycamra.org.uk  
**Membership Secretary:** Roger Braddick  
Email: membership@salisburycamra.org.uk

[www.salisburycamra.org.uk](http://www.salisburycamra.org.uk)



### HEART OF WESSEX CONTACTS

**Chairman:** Paul Smith  
Tel: 01747 823574  
Email: g1sni@btinternet.com  
**Pubs Officer:** Pete Symes  
Email: petesyms@tiscali.co.uk  
**Membership Secretary:** Paul Reeves  
Email: paul@paulg8gja.free-online.co.uk  
Branch Email: howessex@aol.com

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



### EDITORS

Kathy Pascoe, Paul Smith, Will Bennett and Neil Beagrie  
Email: barrel.organ@salisburycamra.org.uk

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Wiltshire, BA14 8JN Tel: 03454 040506  
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**Campaign for Real Ale Ltd.**  
230 Hatfield Road, St. Albans, Herts, AL1 4LW  
Tel: 01727 867 201 Email: camra@camra.org.uk  
[www.camra.org.uk](http://www.camra.org.uk)

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Neil Richards MBE  
Tel: 01536 358670  
Email/s: n.richards@btinternet.com  
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(interlinked Vs in a W shape – an invocation to the Virgin Mary “Virgin of Virgins”), and crosses found on the Ox Row fireplace, or deposits of shoes from these times placed on or near entry points such as chimneys, windows, or doorways in order to protect inhabitants and visitors from witches and evil spirits. Heeled shoes were introduced at the French royal court in 1598 and spread out to the wealthiest strata of society in Europe from there. A fine graffiti shoe with a large heel dating from c 1610-1639 incised on the fireplace could also possibly be averting evil, and represent a simpler / cheaper / more convenient way of leaving an expensive shoe for protection around the chimney.

What sets the Ox Row group apart from other groups of ritual protection marks and graffiti elsewhere, are the carefully executed, and probably also intended to avert evil, Christian iconography of the stag with an eight-pointed star on its breast, Lamb of God (Agnus Dei) with blood spurting from its chest, triquetra (three intertwined fish forming a triangle), and unicorn with an incomplete eight-pointed star on its breast.

Also of interest is the drawing of a dancing musician (c1620s) with the later (Civil War?) comic or satirical addition of a peg leg incised below his bent knee, situated on the far-left side of the fireplace. What this figure commemorates or is celebrating is unknown. The figure is dressed in a wide-brimmed hat that has a finely incised thistle attached to it. There is a segmented belt around the waist to which is attached a simple cross-hilt sword. He is dancing or hopping on one leg. What we think is the chanter of his bagpipes extends to the right behind him above the sword hilt, and a possible drone projects out from the area of his chest. The area around the face is heavily damaged but it is also possible he is either smoking or playing a pipe.

Salisbury of course is full of historic pubs. The Ox Row fireplace represents a remarkable 17th century time capsule in one of them, well worth taking a look at when you are there.

*Acknowledgements: drawing by Rob Read, photo by Mike Woolf.*

Neil Beagrie

## A WARM WELCOME AWAITS YOU ON THE EAST SUSSEX COAST!

**C**AMRA's Members' Weekend, AGM & Conference will be hosted by our Sussex branches at the Winter Garden in Eastbourne 8-10 April 2022.

After two years without a physical event, hundreds of members have already registered to attend – to see what Sussex has to offer by way of great beer, cider and perry. The weekend is a chance to meet friends, make new ones, go on organised brewery trips and take part in activities.

It's free to attend and open to all CAMRA members.

The weekend is staffed by volunteers – with a range of opportunities to help on offer.

All the information is on the event page – where you can register to attend / sign up to help - go to:

[www.camra.org.uk/members-weekend-agm-conference](http://www.camra.org.uk/members-weekend-agm-conference)

Or email: [membersweekend@camra.org.uk](mailto:membersweekend@camra.org.uk)



## FIFTEEN SOUTH WILTSHIRE PUBS IN LATEST GOOD BEER GUIDE



Fifteen pubs from Salisbury and South Wiltshire have been chosen by local members of the Campaign for Real Ale to be included in the 2022 edition of the Good Beer Guide. Altogether 130 pubs in the area were eligible to be included in Britain's premier guide to real ale but local

CAMRA members with personal knowledge of the district picked only the very best.

Full details of the Salisbury and South Wiltshire pubs included can be found in the 2022 edition which went on sale on 12 November. As well as 4,500 of the best real ale pubs in Great Britain,

the Guide also includes a comprehensive breweries section. It is any beer lover's passport to discovering where and what they should be drinking.

Ian Turner, chairman of the Salisbury & South Wiltshire branch of CAMRA said: "I would urge people to support their local pubs which have been through an extremely tough time since the Covid pandemic struck in March last year. The Good Beer Guide is the perfect tool to find the ones serving the best real ale."

The Guide, recommended retail price £15.99, can be ordered from:

<https://shop1.camra.org.uk/product/the-good-beer-guide-2022/>

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## BREWERY NEWS SURVIVING THE PANDEMIC

### Sixpenny Brewery

The Sixpenny Brewery based at Cranborne has survived the last 18 months of the Covid pandemic and has now returned to more normal operations. The brewery operation was scaled down after the original closure of pubs ordered by the Government on 23 March 2020. However, they were able to provide a takeaway beer service from the hatch at the front of the Sixpenny Tap (the bar attached to the brewery). By May, some of the staff had been furloughed but regular beers (Gold, Best and IPA) continued to be brewed.

When the first lockdown was relaxed on 4 July, the Tap did not reopen as the staff wanted to find the best way to ensure the safety of customers and staff as well as maintaining the unique atmosphere and enjoyment of the Tap Bar. Eventually, the Tap reopened on 1 October for drinking on the premises and takeaways – the beers available then were Best, Gold, IPA and Cranborne Chaser. The number of drinkers allowed in the Tap was 16 to allow for social distancing. Around this time, brewing was disrupted by a wind-damaged transformer mounted on an external pole which damaged electrical equipment in the brewing room. This delayed production of Sixpenny Black, their popular autumn/winter beer.

Unfortunately, the lockdown soon returned (5 November) so the Tap was closed for drinkers and reverted to just providing takeaways again. A full lockdown was introduced just before Christmas which prevented the sale of takeaways as well. Unfortunately, two furloughed members of staff were made redundant at the end of the year.

Light at the end of the tunnel appeared on 12 April 2021 when beers were allowed to be sold outdoors by pubs, bars and breweries. Sixpenny beers available then were the three regulars plus the Black brewed in the previous autumn. The Tap bar reopened in May for a limited

number of drinkers who were required to be served sitting at their tables. The final stage of the Covid relaxation came on 19 July when all the previous restrictions were removed but it is still recommended to take precautions in certain environments. Sixpenny beers available then were the regulars and Rushmore Gold, the summer special. Unfortunately, the remaining supply of Black was withdrawn due to its age.

During the lockdown the brewery received a government grant which will eventually need to be repaid. Income for the brewery during this time was considerably less than previous years. However, the owner of the brewery, Scott Wayland, and his team are working hard to maintain the success of the Sixpenny Brewery. During this autumn two seasonal beers will have been brewed: “Special” (4.6%, last produced in 2014) and the Sixpenny Black, along with their regular beers.

### Wriggle Valley

Matt Glide took over the brewery from Chris Clark in November 2020. Despite this being a difficult time in the middle of a lockdown he managed to build up some regular take-out customers as well as delivering carry-outs. Sales picked up with the reopening of pubs and Wriggle Valley beer can now be found as far afield as Weymouth, Southampton and Bournemouth.

Local pubs and farm shops are regularly supplied and the Butt of Sherry in Mere always has at least two Wriggle ales on. These include Dorset Nomad at 3.8% and Dorset Pilgrim at 4.2%. The Butt was rescued after the Ei Group put it up for sale last year and the new landlady has transformed it back into the real community pub that it used to be. Wriggle Valley currently has a range of five beers available in cask and bottles as well as take-outs from the brewery. Brewing usually takes place once a week.

## Stonehenge

Production continues at a sustainable level with a decent number of pubs stocking the beers and home deliveries continuing to provide a useful revenue stream. Production is being concentrated on the standard core beers but the Christmas seasonal beer Rudolph will be making its usual late November appearance to help beer drinkers everywhere cope with the festive season!

## Hop Back

The high regard in which Hop Back is held was demonstrated when the Downton-based brewery received one of just 50 Golden Awards bestowed across the whole of the UK by CAMRA to mark its Golden Jubilee. This is reported in more detail elsewhere in Barrel Organ.

Hop Back and its tied pubs are now all open again for business. Following the end of lockdown the brewery is planning to use its 2020 calendar for seasonal beers. A special beer Sweet Freedom was brewed to celebrate the end of lockdown and was available during August this year. More seasonal beers will appear closer to Christmas and are likely to include such past favourites as Winter Lightning, Pickled Santa and Elf and Hoppiness.

## Brew Shack

Brew Shack continues to offer a fully tracked DHL National Delivery Service for orders placed on its Web Shop and free local delivery for spends over £15. Lyall Dew, formerly Head Brewer and Brewery Manager at Sixpenny Brewery has been appointed Logistics Manager at Brew Shack.

The brewery finally had its 10 Barrel (1600L) Copper installed in April. This will improve brewhouse efficiency and halve the production time meaning more beer in the fermenters. First batches from the new kit were rolled out in early May. In July a new 4% Golden Ale was added to the core beers brewed all year round. The new beer is cask conditioned, vegan friendly, and will also be available in 500ml cans.

## Downton Brewery

During lockdown the brewery operated at half capacity but managed to achieve a steady revenue stream. Emphasis has been on brewing the lower ABV beers for both cask and RAIB (Real Ale in a Bottle) forms; sales of the latter have been very good. All other beers are also available. No monthly specials are planned but an Oatmeal stout at 4.2% is now available, as is a canned beer, Stonefish, originating from Australia, at 3.0%. The local weekly deliveries are continuing and proving to be popular. The outside bar also continues to be successful.

*Contributors: Derek Ellis, Allan Glide, Gerald Gibson, Andrew Hesketh, Neil Beagrie and John Lambert.*





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## MEET THE GOVERNORS THE VILLAGE FREE HOUSE, SALISBURY



The Village Free House at the city end of Salisbury's Wilton Road has a light airy feel to its interior which, perhaps surprisingly, is the result of the first of the Covid-19 lockdowns that have blighted the pub trade since March last year. When the Government announced that all pubs were to close down as the entire nation went into hibernation, landlord Adrian Leonard spotted an opportunity.



He had already noticed that the people coming into the Village Free House were getting younger and he was keen to encourage this trend and to attract more women customers to the pub whilst keeping its existing status as a community hub

for the St Paul's area. Helped by his fiancée Paula and her two daughters, he gutted the interior of the pub to create a slicker, more modern look, providing a real sense of space in what is actually quite a small bar.

To make sure the longstanding regulars felt at home he had a piece of the old carpet – which they had always complained about – framed and put on the wall. The old pub sign also moved inside to a well deserved retirement and was replaced outside by a smart new one depicting an outline of Salisbury Cathedral. “I wanted to make it more appealing for the younger crowd and to have a nicely presented bar where ladies would feel welcome and safe,” said Adrian.



Business recovered to some extent when most lockdown restrictions were eased in the summer of 2020 but the Village Free House faced a new challenge when controls were tightened at the end of the year. Pubs could only serve alcohol alongside “substantial meals” and Adrian did not provide food. In a superb example of community spirit and ingenuity, locals made dishes and brought them in for sale at £3 for main courses and £1.50 for desserts. The pub kept going although trade was much reduced.

But there was no way round the third nationwide lockdown imposed on 6 January this year. “The worst was from January to May,” said Adrian. “I just stayed at home and self-isolated.” The Village Free House, which has no garden, opened partially in May and fully in July. Yet despite Covid-19 having been a financial

disaster for his and many other pubs, Adrian's enthusiasm for the trade remains undimmed. "I am certainly going to be here for at least another 10 years," he promised. "I have been in the trade for 26 years and I still love it."

Pubs are in Salisbury-born Adrian's blood. Although he started out with a stall in Salisbury market, his father Joe, who died in September, and mother Audrey, were in the trade. They ran the White Horse in Quidhampton and then the Blackbird just across the road from Salisbury railway station. It was at the latter that Adrian got his first experience of life behind the bar when his parents asked him to help them out in 1995 and since then he has never lost his love for the business.



After a spell managing the Village Free House – named after Salisbury's historic Fisherton Village – he moved to another city pub before returning to Wilton Road in 2011. He was

manager for five years, before buying the leasehold of the Free House in 2016. The defining characteristics of the pub then were real ale and railway memorabilia and both are still important, although the latter has been moved downstairs to a meeting room.

As members of the Salisbury & South Wiltshire branch of the Campaign for Real Ale (CAMRA) can attest, Adrian takes his beer seriously. They have declared the Village Free House to be local Pub of the Year three times and have regularly voted it into CAMRA's annual Good Beer Guide. Downton Brewery's pale session bitter Quadhop is an ever-present and there always two other real ales on sale, often from local breweries such as Stonehenge or Plain Ales.

One is a guest bitter, normally in the 3.5% to 4.5% ABV range, while the other is a mild, porter or stout. On the day that Barrel Organ spoke to Adrian the guest bitter was Box O' Frogs, brewed by Tanners Ales in Wiveliscombe, Somerset, while Limehouse Porter from Lister's in West Sussex was on the third handpump. For lovers of traditional beers it is a real joy to be able to drink mild, porter or stout all year round. Adrian has emerged from the series of Covid lockdowns financially poorer – revamping the Village Free House swallowed up much of his savings – but also wiser. "Lockdowns have taught me that when we had to close at 10pm I quite liked it. It moved us away from being busy right up to the end of the day. When we got back we said 'let's not burn the candle at both ends.'" Most crises have upsides and Adrian, with his natural optimism, has proved adept at finding them.

Will Bennett





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## PUB NEWS

**W**ell what a year...or two!! So exciting to have Barrel Organ back on the shelves now that Salisbury pub-life is almost returning to normal. There have been a lot of changes in our pubs over the last year or so but it is a relief to note that they have at least survived. So here is a quick round-up of the most significant changes across our area.



The following pubs have changed management over the past year or so; The Plough, Durrington, The Pelican, Stapleford, The Swan, Stoford, The Bennett Arms, Tisbury, Dog and Gun, Netheravon, King's Head, Redlynch, The Packhorse, Larkhill (with a promise to start serving real ale), Royal George, Bedwin Street and The Royal Oak, Devizes Road. Also Fiona at the Hook and Glove, Farley retired handing over the management to Pete the chef.

In Downton The White Horse has become a gastro pub called The Goat at Downton and the Bull Hotel is now a Thai restaurant and take-away. Following Kate and Taff's retirement the New Inn at Amesbury has a new manager (Nathan from the now closed Bank nightclub) and a new look including the addition of an outdoor entertainment area called The Stables.

Some good news of closed pubs re-opening includes The Bell at Wylde, The Black Dog at Chilmark, The Ship at Burcombe and the Black

Horse at Hurdcott (reopened and being run by Sarah and Jesse alongside the Winterbourne Arms). Sadly The Woodfalls Inn was sold in June 2020 and is now a bed and breakfast, the Three Crowns, Whaddon is closed and currently for sale and the saga of the Cuckoo at Hamptworth is reportedly reaching a conclusion with the engagement of a new tenant (not the community group that had been hoping to take it over) due to move in soon. The Boathouse, Salisbury and the King's Head, Chitterne remain for sale. The South Western Hotel at Tisbury is still for sale following the failure of the community effort to take it on.

In more recent news, after 15 years at The Crown, Cholderton landlord Tim Clem is leaving. Zoe and her team hope to re-open on 4 November. The Porton Hotel was bought by a community group and has re-opened as The Old Railway Hotel. Maggie has retired from the Victoria and Albert, Netherhampton, taking her sons with her. The future of the pub is currently unknown.

The Chapel has adapted part of its premises to create an exciting new entertainment venue called Brown Street and TV Chef and sandwich guru Max Halley from Channel 4's Sunday Brunch has bought the Five Bells on Salt Lane and says he's going to put a speedboat in the garden for customers to sit in!

Finally, a quick mention of some pubs that have undergone refurbishments during lockdown including making the most of their outside space. King's Head, Wetherspoons, Salisbury, Duke of York, York Road, The Winchester Gate, Rampart Road, Halfway House, Wilton Road, The Village Free House, Wilton Road, the Hatchet at Upper Chute, The Earl of Normanton, Idmiston, The Bridge Inn, Woodford and The Rose and Crown, Bulford.

The latest pub news can be found on our website, Facebook, Twitter and Instagram.

**Sue Turner**

Links (or just a search for Salisbury CAMRA will work):

<https://salisburycamra.org.uk/>

<https://www.facebook.com/groups/114295341991094/?ref=share>

<https://twitter.com/SalisburyCAMRA?t=9JSzPGZLwBfW5TcNjhTPlw&cs=09>

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## SHORT STORY WINNER AFTER A LONG DELAY!

**B**arrel Organ is delighted to be able at last to publish the winning entry in its short story competition for which entries were originally requested two years ago. No sooner had a number of excellent stories been submitted than the Covid-19 pandemic intervened and the magazine shut down along with almost every other aspect of our lives.

Our winner is Carol Cole with a splendid tale which echoes an episode in the history of one of Salisbury's most famous pubs The Haunch of Venison. She receives a £20 voucher to be spent on food and drink at the Bell & Crown in Catherine Street, Salisbury. We are most grateful

to landlord Robert Daley for donating this and for honouring a promise made so long ago in pre-pandemic days. Robert is pictured here handing Carol her winner's voucher.



We are also indebted to local author Michael Hambling, a pub and real ale enthusiast, for judging the competition. The second-placed story by Mike Rogers will be published in the next issue of Barrel Organ.

## A PUB OF MY OWN BY CAROL COLE

I have always wanted a pub of my own.

I drift through the ground floor, getting a feel for the place. Gnarled beams tarred by centuries of pipe smoke support the low ceiling, the oak lintel in the brick chimney breast is charred and indigoed, the stag's head above watches me with a glassy eye. The January fire spits resinous sparks, flames gust and dance, then disappear upwards with a roar. The smell of hot pine tickles my nose. Two dogs lie on the hearth, jowls resting on their paws and they raise their heads when they see me.

Round bullseye panes in the casement windows wink at me. Their circles of light turn a slow kaleidoscope of dust in the wintery sun. The beam plays across the tables of domino and card players, highlighting a whist for drinking cream-headed beer. I examine each face in the light. I don't remember them. I can sense history seeping from every pore of this room and the hackles on the back of my neck bristle.

The wall behind the card players is the colour of curdled milk, stained by years of dirty hands and damp shoulders. Black framed photos are randomly dotted across the surface, their subjects hazed behind sepia glass. I examine them; men in working clothes raising tankards; bar staff in white aprons lined up along the front of the building; past landlords with their hounds.

Set apart from the others is a picture of four men beside a corpse dangling from a gibbet. I lean closer to study it. Robert Hiscock, hanged for cheating at cards a century ago. I remember at the time we had thought there was more to it than an ace up the sleeve, they don't hang card sharps. But the lynch mob, judge and jury, had hanged him anyway. Then they cut off his hand and baked it in the bread oven that's still over there, behind the spitting fire. Their four faces glow with satisfaction and pride, like trophy hunters. Hunters who stole his stash of winnings and left his wife and children to fend for themselves.

I glance back at the whist players sitting in the sunlight, the strong planes of their faces are mirrored by their forebearers in the lynch mob photo. And in a flash of clarity, I know why they gave me this pub.

I thread through the crowd around the bar, breath in the richness of hoppy beer, the charred dottle of a thousand pipes and the smell of working men. The back of the bar is lined with casks, firkins and kilderkins squatting like a range of ancient brown hills. My eye flits over the spiles and shives on the shelf below the ale. The belch and bubble of a breathing barrel floods flavour into the air and I savour a breath. It is strong enough to make a man salivate when it kisses his tongue. The cask is nearly ready to drink, the tap lies beside it, waiting. What a bonus, a barman who knows his job.

The pewter bar top reflects blurred pools along its surface, like gas lights on water. The ceiling above the bar creaks, wood on wood and for a moment overrides the gurgle of the ale and the click of an optic. Vibrations rattle the collection of metal tankards on a high shelf above the bar, each inscribed with a man's name. I recognise Rodney, Glyn and Tom, regulars. Uncle Robert's is missing. Did they bury it with his body, and crush it to stop him drinking with the devil? No one believes all those old lores these days, and by the time they find themselves wrong, it is too late. Now this feels like a homecoming. An opportunity to settle old scores, take revenge.

A lone drinker sits at the bar, an old man, red veined cheeks and washed-out grey eyes. He swallows his peaty liquid a dimple at a time and he gives a soft burp when he replaces his glass on the bar. He looks up when I stand beside him and rubs an arthritic hand over his stippled chin then pushes his face forward to peer at me. I lift a hand in acknowledgement and his mouth slackens into a dark 'o'. He looks across to the card players and points at me with a bent forefinger. 'Look. It's young Daisy Hiscock.'

They shake their heads at him and make circular motions in the air with their fingers. They don't see me.

'Bert's seen another ghost. How many's that mate?'

They chuckle good naturedly.

'She's there, you mark my words.'

I give Bert my best scare-a-human look and then smile at him to show him he's not my target.

'And she's come for revenge.' He takes a mouthful of ale and smacks his lips together.

'There's no such thing as ghosts, Bert. It's all in your head.' They resume their game and mutter of deeds past best forgotten.

Bert peers into his ale, bottom lip pushed out like a petulant child. I flutter my fingers against the back of his neck, and he shivers.

'I won't forget Bert Hiscock. This is my pub now.'

A half smile lifts the corner of his mouth. 'See you soon, then.'

I know he is watching as I glide through the wall and out into the street.



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## HOP BACK BREWERY WINS CAMRA GOLDEN AWARD

**H**op Back Brewery has been presented with a prestigious national Golden Award by CAMRA in recognition of the superb quality of its beers since it was founded in Salisbury's Wyndham Arms in 1987. Now based in Downton, it is the only brewery in the Wessex region to receive one of the awards which mark the 50th anniversary of the start of CAMRA's campaign to support real ale and local pubs. John Gilbert, founder and chairman of Hop Back, and colleagues from the brewery were given the award certificate by Ian Turner, chairman of the Salisbury & South Wiltshire branch of CAMRA, at a celebration at the Wyndham Arms.

"I am really overwhelmed by this award," said John. "We are very honoured to have got this.

Not long after we first started in 1987 CAMRA awarded us the prize for the best new beer in Britain and so this latest award is a recognition of the long relationship between ourselves and CAMRA."

Ian said: "I started drinking in the Wyndham Arms, then the brewery, in 1988 very shortly after it opened as a Hop Back pub. John and his brewing staff have never lost focus and their ales remain traditionally brewed and served. It is no surprise that Hop Back ales are available in so many local



*Left to right: John Gilbert, chairman and founder of Hop Back; Lisa Saberton, landlady of the Wyndham; Ian Turner, CAMRA branch chairman; with the award certificate.*

pubs: from their excellent session ale, GFB, to their flagship and multi award-winning Summer Lightning. This award is richly deserved and I am delighted to present it to Hop Back Brewery.”

Hop Back’s beers were achieving recognition at CAMRA festivals soon after brewing began at the Wyndham Arms and in 1991 a second pub, the Waterloo Arms in Southampton, was purchased. Steadily increasing demand meant that by 1991 brewing at the Wyndham Arms reached full capacity. To cope with the increase, Hop Back Brewery Limited was formed and a factory unit at Downton leased to become the new brewery.

Today Hop Back has nine pubs and its beers are available in many others. But the Wyndham Arms, which has been run by landlady Lisa Saberton for the past 12 years, remains the brewery’s spiritual home. It has been voted Pub of the Year by members of the Salisbury & South Wiltshire branch of CAMRA four times in the past decade. Lisa was one of the Hop Back team who received the Golden Award along with brewery director Steve Wright.

The Golden Award certificate reads: “In recognition of being a multiple national award winner and going above and beyond in delivering brewing excellence over the years.” Just 50 recipients across the whole of the UK, including breweries, pubs, clubs and individuals, have received the award from CAMRA, which was founded in 1971.

Lyn Atack, CAMRA’s awards organiser, said: “It is more important than ever before to shout about the last 50 years of campaigning to demonstrate just what can be achieved when we come together in support of the beer and pubs industry. The Golden Awards aim to do just that by honouring the people, groups, breweries, cider producers, pubs and clubs that have really made a difference to the beer world since 1971.”

**Will Bennett**

### Front Cover

*Celebrating outside the Wyndham Arms, Salisbury.*

*Left to right: Steve Wright, Hop Back brewery director; Ian Turner, CAMRA branch chairman; Andrew Hesketh; Lisa Saberton, landlady of the Wyndham; Alan Purchase; John Gilbert, chairman and founder of Hop Back.*

## DIARY DATES *Salisbury & South Wiltshire*



### NOVEMBER 2021

**17th: City Saunter**

*7.30pm Pheasant, Royal George, Qudos, Avon Brewery, George and Dragon.*

**26th: Social – Minibus Trip**

*6.30pm from Salisbury Coach Park. King’s Head and Parish Lantern Whiteparish; Poacher, Landford; Green Dragon, Alderbury.*

### DECEMBER 2021

**1st: Open Branch Meeting**

*7pm King’s Head (Wetherspoons), Salisbury.*

**17th: Good Beer Guide Gallop**

*7pm A circuit of Salisbury pubs in the 2022 Good Beer Guide starting at the Rugby Club.*

### JANUARY 2022

**5th: Open Branch Meeting**

*7.30pm Village Free House, Salisbury*

**15th: New Year Social**

*Venue TBC.*

**28th & 29th: Winterfest, Salisbury’s Winter Beer Festival**

*Details TBC.*

### FEBRUARY 2022

**2nd: Open Branch Meeting**

*Venue TBC.*

**BEEREX DATES ARE FRIDAY, JUNE 12  
& SATURDAY, JUNE 13.**

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# Love pubs?

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Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinup](http://www.camra.org.uk/joinup), or call **01727 798440**. \* All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

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Postcode .....

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Applications will be processed within 21 days.

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Email: [membership@camra.org.uk](mailto:membership@camra.org.uk) Telephone: 01727 867201

Name(s) of Account Holder

Billing Address

Bank or Building Society Account Number

Branch Sort Code

Postcode

Payments will show as CAMRA Membership on your bank statement.

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- If you receive a refund you are not entitled to, you must pay it back when Stripe 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. Setup of Direct Debit Instruction with Stripe on behalf of CAMRA.



Campaign for Real Ale

<sup>†</sup>Price of single membership when paying by Direct Debit. \*Calls from landlines charged at standard national rates, cost may vary from mobile phones. New Direct Debit members will receive a 12 month supply of vouchers in their first 15 months of membership. The data you provide will be processed in accordance with our privacy policy in accordance with the General Data Protection Regulations.



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