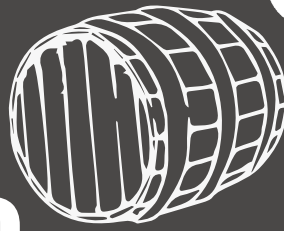


# Barrel Organ



CAMPAIGN  
FOR  
REAL ALE

*The magazine of the Salisbury & South Wiltshire  
branch of the Campaign for Real Ale*

Voted CAMRA's most improved

magazine of 2018

December 2022 - February 2023

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FINDING HAPPINESS IN  
WILTSHIRE

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THE BOATHOUSE & THE  
OLD MILL

DETAILS OF JANUARY'S  
WINTERFEST

*Plus much more...*



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## FROM THE EDITORS

**P**ub landlords throughout Britain face a gruelling time beset by soaring energy bills, rising prices and changing customer habits. The scale of the problem has been outlined to *Barrel Organ* by one Salisbury landlord. His annual electricity bill had shot up from £12,000 to £40,000 and however many pints you pull or plates of food you sell that is an unbridgeable gap. Temporary relief has been provided by the Government's scheme for non-domestic users. Our landlord's bill has been capped at 21 pence a unit, well up from the 15 pence he was paying before the price rise but a whole lot better than the 55 pence he would have been paying otherwise. The problem is that the energy help scheme only runs until the end of March. It must be extended beyond that.

Inflation is pushing up pub prices as well, deterring customers feeling the financial pinch. Our landlord also says that drinking habits have changed. More people are working from home, lunchtime or early evening drinking is less prevalent among today's office workers and increasingly former customers buy their drink in supermarkets and consume it in front of the television. Tough times indeed and not all of our pubs will survive it.

However some people are managing to defy the odds. The Harris family have made a huge success of The Stag Hotel in Lyndhurst and are now hoping to repeat this with the newly re-opened Boathouse and Old Mill in Salisbury. So the front cover of *Barrel Organ* is a photo of Maria, Steve and Nathalie Harris at the opening of The Boathouse and we tell their remarkable story inside.

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

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Branch area: The Salisbury & South Wiltshire branch covers the whole of the south of the county having incorporated the area around Mere, Hindon, Zeals and Semley. While Salisbury is by far the largest population centre in the branch's territory, there are several smaller towns such as Amesbury and Wilton and large villages like Downton and Tisbury. The branch has nearly 140 open pubs selling real ale, about 70% of which are in rural areas.

*Barrel Organ* is distributed to these plus other distribution points such as Salisbury railway station.

## EDITORS

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

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## MEET THE GOVERNORS

### The Boathouse and The Old Mill, Salisbury

For a city that famously has five rivers, Salisbury has surprisingly few pubs and restaurants where customers can sit over a drink or a meal and watch the water flow gently past. At heart Salisbury is still a medieval city and centuries ago rivers were used for very different purposes and there was no modern-style hospitality industry. But riverside relaxation in the city is receiving a huge boost from an entrepreneurial family who are re-opening not one but two venues along the banks of the rivers Avon and Nadder.

Steve and Maria Harris and their daughter-in-law Nathalie (pictured on our front cover) have taken over The Boathouse next to Salisbury coach station, which had lain empty and increasingly derelict for years, and The Old Mill in Harnham, which recently closed after going into administration. It is an audacious move for a family which only entered the hospitality business in 2020 having previously run a care homes consultancy company.

Having decided to close the care homes company, the Harris family took over The Stag Hotel at Lyndhurst in the New Forest and in just 18 months have increased its revenue by 90% through turning it into a lively community hub serving good quality food. Recently The Stag made it to the final of the Great British Pub Awards organised by the drinks industry newspaper *The Morning Advertiser*.

The family then spotted the potential of The Boathouse situated on the banks of the Avon right next to the arrival point for coaches bringing visitors to Salisbury and within easy reach of the city centre. Nathalie said: “When Steve sees something he goes for it. Nobody had taken advantage of the fact that it is a riverside venue. It needed love and attention and a bit of pizzazz.”

In just a few weeks The Boathouse was transformed into a smart, light, airy space with a contemporary feel and the opening ceremony



was held on 31 August. It is more a restaurant than a pub, providing brunch, sandwiches, tapas and cream teas during the day and a full menu in the evening. But customers wanting drinks rather than meals are welcome and, encouragingly for beer lovers, Stonehenge Ales from Netheravon have become its supplier of real ales. On the day that *Barrel Organ* visited Stonehenge's Danish Dynamite at 5.0% ABV, Great Bustard at 4.8% and Pigs will at 4.0% were on tap.

The Harris family had been approached by Greene King, owners of The Old Mill, even



*Nathalie Harris outside The Old Mill*

before they began The Boathouse project. The reason was simple. Greene King also owns The Stag and had been impressed by their successful turnaround project in Lyndhurst. "We have got this great property that we think would be ideal for you", a representative of the giant pub company told them. When the Harnham pub, restaurant and hotel finally sank financially, Steve, Maria and Nathalie decided that it was too good an opportunity to turn down and took over the lease.

The Old Mill is one of Salisbury's most historic buildings, dating from the 15th century with parts going back to 1250. Situated on the banks of the Nadder at the Harnham end of the Town Path walk to the city, it stands above three mill runs off the Nadder, one going through the middle of the restaurant. It has huge potential, none of which had been realised in recent years.

Transforming it has inevitably been slowed down by the fact that parts of the building have Grade 1 Listed status and the original date for re-opening had to be put back to early

November. By the time that you read this, it should be open although it will then close again in January for a full refurbishment. The bar, restaurant and 11 guest bedrooms will all re-open in February and The Old Mill will once again be fully operational.

The hotel part of the business is crucial but, if properly run, it should surely be possible to attract tourists to the kind of location that Americans dream of when planning their trips in far-off Connecticut or California. Food will range from decent pub grub to restaurant-quality meals, with an emphasis on freshness, and beer will all come from Greene King, in line with the latter's company policy.

But how will the family run three businesses and are they not taking a huge risk at a time when Britain and the wider world economy are beset by problems? Managers run both The Boathouse and The Old Mill but Nathalie said: "I don't think that we will ever be completely hands off but we will definitely have to share our time between all three sites." In simple terms Steve is in charge of finance, Maria implements standards and makes sure everything is up to scratch and Nathalie runs marketing, public relations and social media.

The money for this twin project has come from cash made from their past business successes plus what Nathalie admitted is "some financial backing". As for risk, she said: "Nothing worth having comes without taking a risk. Throughout the Covid pandemic we saw so much isolation and to have somewhere where you can go and be with family and friends is so important." If ever a venture deserves to succeed it is these two. If they do Salisbury will be making better use of its rivers and that is long overdue.

**Will Bennett**

## BREWERY NEWS

### Sixpenny Brewery

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Since the last report, the autumn seasonal beer, Sixpenny Special (4.8%), has been and gone and has been replaced by the very popular winter beer, Sixpenny Black (4.2%), brewed with smoked malt. The Black was first available at the Poole Beer Festival at the end of October and should continue to be available until the end of January. Sixpenny Best (3.8%), Gold (4%) and IPA (5.2%) are on sale all year.

As mentioned in the previous *Barrel Organ*, Roger Protz (who has made major contributions to CAMRA) visited the brewery in August and has subsequently put a report on his website [protzonbeer.co.uk](http://protzonbeer.co.uk) about his visit which is well worth reading. Look on the features section of his site.

The brewery has recently acquired a complete set of Salisbury Beerex glasses (1978 – 2022). The glasses had been collected by John Lambert, a long serving member of CAMRA, who gave the glasses to our branch to sell and raise money for Leukaemia research. Subsequently, the purchaser donated the glasses to the Sixpenny Brewery where they will now be displayed in the Tap Bar.

The outdoor music gigs on Saturday evenings, which brought in extra income to the brewery, stopped at the end of October, although open mic sessions now take place on Saturday afternoons. On Sunday 13 November, the annual 'Big Curry Lunch' was held which raises money for the Army Benevolent Fund.

For Christmas events at the brewery, see their website. One event on Christmas Eve is the Phil Humphries Quartet who will play a tribute to John Barry, composer of many James Bond movie theme tunes.

### Stonehenge Ales

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Stonehenge has started the refurbishment of the brewery office which will now become an office and shop and will sell a number of merchandise items including clothing and gifts. These will also become available online and distributed on their Friday home delivery round.

On the week commencing 7 November the brewery started its second Wetherspoons promotion of the year, this time for the popular Danish Dynamite. They will take casks over the Christmas period and these will be distributed nationally so James and Nicola are looking forward to seeing how far afield they go!

Mystik, Stonehenge's 4.5% brown ale has been brewed for the first time since 2019, before the pandemic. Initially the taste is malty, dry and nutty, but the aftertaste is aromatic with citrusy notes and a lingering slight bitterness. Next up was Christmas beer Rudolph, a 5.0% strong bitter out at the end of November.

### Downton Brewery

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During December, Oatmeal Stout will be the brewery special and the brewery will be represented at both the Winchester and Salisbury markets.

The brewery has been working on its 2023 beer list which will feature a move towards lower gravity beers. January's special will be Secret Sobriety a 1.2% table beer, catering for those who wish to cut down on their alcohol intake after the excesses of the Christmas season. The June special will be Stonefish, a session IPA at 3%. It is intended to remove Downton Dream (4.8%) from the brewery's stock list of beers and replace it with Dream a Little Dream, a 3.6% English Pale Ale.

It is hoped to increase the level of canning and kegging of the brewery's products in the New Year, using facilities at Hop Back, and consideration is being given to acquiring an additional unit on the Downton Industrial Estate to serve as a standalone bar and shop. This will enable the brewery tap opening hours to be extended to working hours during the week and also on Saturdays.

## Hop Back Brewery

The winter specials are being brewed again meaning we can look forward to sitting somewhere cosy and supping a Winter Lightning (5.5%), this is brewed with Fuggles

and East Kent Golding hops, very lightly spiced, this chestnut ale is deceptively drinkable. Alternatives are Elf & Hoppiness (3.9%), a pale, chestnut coloured, easy drinking Christmas brew with juicy hops and seasonal spices to get you into the celebratory mood or perhaps Pickled Santa (6.0%), a strong, spicy, limited edition ale ready for the first King's Speech.

The head brewer, Jamie is developing a Coronation Beer and we look forward to sampling this in May.

**Contributors:** *Derek Ellis, Gerald Gibson, Nigel Allison and John Hinton*

## CHANGES TO GOOD BEER GUIDE SELECTIONS

Further to the article published six months ago in this magazine, the Salisbury & South Wilts branch of CAMRA has met to discuss and agree the way forward in selecting pubs for inclusion in the *Good Beer Guide*. These changes will be reflected in the 2024 edition that will be published in the autumn of next year.

The two main criteria for selecting a pub is that it has to sell real ale of a consistently good quality and that the selection of pubs as a whole needs to reflect a reasonable geographic spread across the branch area. In the past the majority of our GBG pubs have come from the City of Salisbury which now contains only about 30% of the total of our qualifying pubs.

To that end the branch has decided not to make any changes to how a pub may be nominated for the annual voting list from which all members may vote for the pubs they feel to be the most suitable. As before, nominations are sent to me as NBSS (National Beer Scoring System) Officer at the e-mail address below and accompanied by a score for a beer at that pub being entered on the NBSS system.

The final voting list will now be split into three separate areas being South East Wiltshire ('East'), West Wiltshire ('West') and Salisbury. The number of pubs for each area is six for East, seven for West and six for Salisbury. The allocation reflects the number of eligible pubs in each area.

Voting papers will be sent out to each branch member in December and members can vote for up to the number allowed for each area but no more. The change will allow our often neglected rural pubs a better opportunity to feature in the *Good Beer Guide*.

**Andrew Hesketh**

*Good Beer Guide* Submissions Co-ordinator,  
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## FINDING A SENSE OF BELONGING IN WILTSHIRE

The River Avon flows peacefully past just a few yards from their house and next door is the Stonehenge Ales brewery that Anna Marie Andersen and her husband Stig Anker recently sold after making a great success of it over three decades. Netheravon is a lovely part of rural Wiltshire and here Anna has finally found a sense of belonging after a troubled upbringing in Denmark that was plagued by racism.



*Anna was commissioned to paint a figure of a great bustard, Wiltshire's county bird, for the Council Hall in Trowbridge. The design featured the county crest and flag and she says it is "my big thank you to Wiltshire."*

Anna has almost completed the third volume of her autobiography. The first two dealt with her childhood and early adult life in Denmark and have been published in both Danish and Greenlandic, the language of the Inuit population of the Danish territory of Greenland. This one, entitled *Bastard Daughter of Soldier*, is an account of the 30 years since she landed at Heathrow airport clutching her seven-month old daughter to start a new life in Wiltshire

with Stig. It is also an investigation into her complicated heritage.



*Anna pictured with the Stonehenge Ales brewery in the background*

Just how complicated is revealed by the results of a recent DNA test which showed that she is 46.9% Scandinavian, 28.7% Inuit, 15.9% Irish/Scottish/Welsh and 8.5% Middle American Indian/Andes Indian. She is baffled as to how the Celts and Central/South Americans got into the family tree but the rest makes more sense. Her grandmother, an Inuit in Greenland, gave birth to her mother in 1929 and the only clue to the identity of her grandfather is the brutal entry "bastard daughter of soldier of expedition" in the birth records. Anna has established that there was an army expedition to Greenland in 1928 but is still trying to identify her grandfather. However an official's insensitivity almost a century ago has provided her with a title for her new book.

Anna is one of six daughters of their half-Inuit mother and a Danish bricklayer who went to Greenland to work on construction projects in the 1950s. She was born in Denmark and brought up in the countryside west of Copenhagen, but what might have been an ideal childhood was

marred by family tensions and by the huge amount of racial prejudice against anyone with any Greenlandic blood in their veins. The family problems stemmed from the fact that the girls found that they had a half-brother - their father also had a son by an Inuit woman in Greenland.



*The first two volumes of Anna's autobiography were published in Danish and Greenlandic*

The prejudice was widespread in Denmark when Anna was growing up and the words "Greenlander" or "Eskimo" were used as insults. The Danes only recently substituted the term Inuit. Such attitudes are still not far from the surface today, although more muted in an age when racism is regarded as unacceptable. "The prejudice is still there," said Anna. "Recently when I flew to Denmark, an official at the airport assumed that I had come on the Greenland flight until I said that I had actually flown from Gatwick."


The move to England suited the needs of both Anna and Stig. He was the managing director of a Danish brewery but felt trapped in the corporate structure. He spotted an advertisement for the sale of what was then called Bunce's Brewery in Netheravon and decided to check it out. Thirty years ago last September, they came to look at it and everything seemed to fall into place. "Stig wanted to run his own business and be in charge of his own life," said Anna. "He also wanted to brew proper beer and the one place that there was proper beer was England." Anna, who worked in IT at the time, took over the administrative side of the business.

For Anna the move to Wiltshire represented freedom from the prejudice that had always dogged her. "I have never felt inferior here," she said. "My confidence grew and I didn't feel any stigma at all, I have never been unhappy here. Running Stonehenge Ales was hard but you can gain strength from seeing that you can succeed. Before she died my mother told me 'I am so proud of what you have done'."

"If I had not come here, I would have never have embarked on five years of art studies where imperialism and post-colonialism were parts of the subject matter, which led me to look seriously into my background and taught me to be proud of my Greenlandic heritage. I am a happy brewer's wife. But what I have found here is a sense of belonging. I feel I belong here in Wiltshire and I would never leave. I feel at home here and accepted."

**Will Bennett**

WINTERFEST XXIV



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## WHAT PUB, BEER SCORING AND THE GOOD BEER GUIDE

**Y**ou are probably aware of the *Good Beer Guide*, CAMRA's flagship publication, which lists the best pubs in the UK. But what you may not know is how those pubs are selected to appear in the Guide. The answer is that it is largely via beer scores submitted by CAMRA members from all over the country.

So, if you are a CAMRA member you can send in beer scores and if you have ever wondered why your favourite pub is not in the Guide, this may well be because you, and others, have not entered scores rating the quality of beer there. By beer scoring, you can contribute to the process of selection of pubs that go in the *Good Beer Guide*.

So how do I score the quality of the beer? You do not have to be an expert to begin scoring your beer. However, it is not about your personal favourite beer receiving the highest scores! You may try a beer that is not to your normal taste but what you need to consider is the quality of that beer, how well the pub has kept it and served it and score it according to the general guide below.

It is a simple 0 to 5 point system, with half points being used if your opinion of the beer falls between two categories.

**0.** No cask ale available

**1. Poor.** Beer is anything from barely drinkable to drinkable with considerable resentment.

**2. Average.** Competently kept, drinkable pint but does not inspire in any way, not worth moving to another pub but you drink the beer without really noticing.

**3. Good.** Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.

**4. Very Good.** Excellent beer in excellent condition. You stay put!

**5. Perfect.** Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

How do I submit my scores? In order to submit your scores, you need to login to CAMRA's online pub guide [www.whatpub.com](http://www.whatpub.com) either on a computer or by smart phone. Here you will find a list of over 55,000 pubs from all over the UK.

In order to start submitting scores via What Pub you need to:

**1. Login.** To do this you need your membership number and your CAMRA password.

**2. You can then search for your pub by name.** Be careful here as there are many pubs in the country which share the same name. My advice is to search by the pub name and the town or postcode. The What Pub smart phone web page also gives you the option to search for real ale pubs nearby, very useful if you are in an unfamiliar town.

**3. Once you have found your pub a 'Submit Beer Scores' box will appear on the right hand side of the screen** (or on the tab bar underneath the pub photo if you are using a smart phone).

**4. Simply fill in the date and your score then as you begin typing the brewery name should automatically appear underneath where you are typing.** You do not have to enter the name of the beer you are drinking but if you wish to do so once you have entered the brewery name you should be able to click on the arrow in the beer box and a dropdown list of that brewery's beers should appear. In some cases, the beer you are drinking may be new or a one-off by the brewery so may not appear on the list, if this is the case you can simply type in the beer name. Select the correct one click 'submit score' and your score will be entered into the database. It is as simple as that.

An added bonus is that it will keep a record of your scores so you can look back to see what beers you have had and how you rated them if you want. If you have any questions about beer scoring, visit [www.camra.org.uk/nbss](http://www.camra.org.uk/nbss)

Sonia James-Henry

## NINETEEN SOUTH WILTSHIRE PUBS VOTED INTO THE NEW CAMRA GOOD BEER GUIDE

Nineteen pubs in Salisbury and South Wiltshire have been voted into the 50th edition of the *Good Beer Guide* published by the Campaign for Real Ale (CAMRA) on 27 October. They were selected for the *Good Beer Guide* by local CAMRA members with personal experience of pubs in the South Wiltshire area. They include The Pheasant Inn in Salt Lane, Salisbury and the landlord Martin Crane and his wife Julie were presented with their *Good Beer Guide* certificate by Ian Turner, chairman of the Salisbury & South Wilts branch of CAMRA.



*Ian Turner (left), chairman of the Salisbury & S. Wilts branch of CAMRA, presents a Good Beer Guide certificate to Martin Crane, landlord of The Pheasant, Salisbury, and his wife Julie. Photograph: Roger Braddick.*

“We are delighted to be voted into the *Good Beer Guide*,” said Martin, who has been at The Pheasant for three years. “I go to a lot of trouble to keep my beers just right. Freshness, a minimal stock and regular cleaning are all crucial.” The Pheasant also serves a range of excellent traditional English food from a kitchen run by his wife Julie. Martin is a hugely experienced landlord having been in the pub trade for 29 years, 14 of them in Salisbury.

Ian Turner, chairman of the Salisbury & South Wilts branch of CAMRA, said: “We are lucky to have so many good pubs in this area and inclusion in the *Good Beer Guide* is a tremendous

accolade for the very best of them. The Pheasant is an excellent example of a really cracking good local with a selection of well-kept real ales.”

Altogether 140 pubs in the area covered by the Salisbury & South Wilts Branch of CAMRA were eligible for inclusion in Britain’s premier guide to real ale. The full list of South Wiltshire pubs which have been included can be found in the 2023 edition of the *Good Beer Guide* now on sale. It is available at £16.99 plus postage and packing from CAMRA at: <https://shop1.camra.org.uk/product/the-good-beer-guide-2023/>

**Will Bennett**



## PUB NEWS

Here is a round-up of local pub news since the last issue of *Barrel Organ*.

Congratulations go to **The Black Dog**, Chilmark and **The Carriers Arms** at Stockton for their recent Travellers' Choice Awards from Trip Advisor. An excellent achievement, well done.

More praise is due to the **Ox Row Inn**, Salisbury for their team reaching the final in the Silver Trophy at the annual Fuller's Charity Football Tournament.

The recent re-opening of **The Boathouse** at Salisbury was so successful it took the team by surprise, giving rise to some teething problems coping with customer numbers. All was resolved and it is great to see them continuing to do well with live entertainment and a successful quiz night. The management is keen to collaborate with Stonehenge Ales and is stocking three of their beers plus their gin (which I can personally recommend!!). The group's refurbishment of the **Old Mill Hotel** at Harnham is ongoing and by the time that you read this, it should be open, albeit with only light bites and sandwiches. They hope to offer the full menu by December and the plan for a major refurb is still on for early next year (see also pages 1 and 3-5 in this issue).

Talking of refurbs, **The Packhorse** at Larkhill has now re-opened and the **George Hotel** at Amesbury closed mid-September for the conversion of the downstairs sports bar to ground floor accessible hotel accommodation. At the end of August the former Vestry Bar on Milford Street, Salisbury opened its doors as the brand new **Botanic Cocktail Bar** serving mainly cocktails and bottled beers and **The King's Head** at Whiteparish has been refurbished under their new management, the team at **The Goat** at Downton. **The Chapel Nightclub**, Milford Street re-opened mid-October following a half-

million pound refurb of the ladies' toilets and disco room including the addition of a light-up multi-coloured disco floor, glitter balls and new VIP booths. The adjacent **Brown Street** venue has also had a makeover with the addition of a canvas roof and walls making it comfortable all year round whatever the weather.

Last August we had the pleasure of attending Ruby Vitorino's signing of her new book *The Haunch of Venison, Salisbury* about the pub's fascinating history, not least because our Branch Chairman Ian Turner has been acknowledged for the few words he provided on CAMRA's behalf. The occasion, held at the Haunch itself (where else?) was very well attended with an interesting photo display downstairs in the 'secret' bar. The book is now on sale locally (see book review in this issue) and we wish Ruby every success.

It is good to see **The Cuckoo** at Hamptworth continuing to do so well with a successful beer festival over the first weekend of September serving 50 real ales and 50 real ciders with live music and a BBQ.

A new landlord moved into the **Market Inn**, Salisbury at the end of August and **The Royal George**, Bedwin Street launched a new menu from 5 September serving lunches from 12pm until 3pm.

Further afield, **The Greater Good** at Fovant have started serving lunches and opening on Sundays, **The Three Crowns** at Whaddon have applied for planning permission to install a milk vending machine in line with their conversion to a farm shop and good luck to Hannah and her team who re-opened **The Silver Plough** at Pitton on 1 October. **The Bell Inn** at South

Newton will be opening from 4pm to 9pm weekdays and remaining closed at weekends until 9 April.

Salisbury's **Ox Row Inn's** Oktoberfest featured beers from the Downton, Dark Revolution, Gritchie, Hop Back and Stonehenge breweries over the month and offered 'meet the brewer' opportunities, **The Greyfisher**, Salisbury is now offering a 10% discount to CAMRA members and **The Village Freehouse**, Wilton Road will be opening at 4pm on Sundays for the winter. To help with the current cost of living increases **Deacons**, Salisbury will be offering a huge range of beers and spirits for less than £3 per drink until the end of the year. Welcome news indeed!

And finally, congratulations and best wishes to the **Village Freehouse's** Adrian Leonard and Paula Henty on their recent marriage.

**Sue Turner**  
*Pubs Officer*

## HOOK & GLOVE at Farley



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## DIARY DATES *Salisbury & South Wiltshire*



### DECEMBER 2022

#### 7th Open Branch Meeting

6.30pm King's Head, Bridge Street, Salisbury.

#### 16th City Saunter

6.30pm Good Beer Guide Saunter, starts Duke of York, York Road, Salisbury.

### JANUARY 2023

#### 4th Open Branch Meeting

7.30pm Royal George, Bedwin Street, Salisbury.

#### 14th New Year Social

12.30pm. Venue TBC

#### 27th Winterfest session 1

6.30pm to 11,00pm, Brown Street Entertainment, 29A Brown Street, Salisbury.

#### 28th Winterfest session 2

11.00am to 8.00pm Brown Street Entertainment, 29A Brown Street, Salisbury.

### FEBRUARY 2023

#### 1st Open Branch Meeting

7.30pm Winchester Gate, Rampart Road, Salisbury.

#### 10th Minibus Trip

6.30pm Crown Inn, Cholderton; Malet Arms, Newton Tony; Earl of Normanton, Idmiston; and The Old Railway Hotel, Porton.

#### 15th City Saunter

7.30pm Details TBC.

### MARCH 2023

#### 1st Open Branch Meeting

7.30pm Deacons, Fisherton Street, Salisbury.

## BOOK REVIEW

### The Haunch of Venison Salisbury An A-Z History by Ruby Vitorino Moody



*Copies of the book in front of the former bread oven where the Haunch's infamous severed, mummified hand is on display*

The Haunch of Venison is the only Salisbury pub with an interior listed as of national importance by English Heritage and CAMRA. It is a pub of great antiquity and character. Arguably it is also one of a handful of pubs in the country, which can be regarded as 'iconic' – for example, a picture of the Haunch forms the front cover and a main entry of the recent Great Pubs of England book honouring 33 of England's 'finest and most distinctive inns'.



*Author Ruby Vitorino Moody is congratulated by Councillor Tom Corbin, Mayor of Salisbury*

All pub-goers will know that a great pub is made not just by great architecture but also by great publicans, communities and customers, and beer. This fabulous, well-researched and engrossing book on the Haunch does justice to all of these things. The many larger than life characters in its history and details of the pub are brought vividly to life.



*Left to right, John Glen, MP for Salisbury; Frogg Moody, local historian and Ruby's husband; and Ruby Vitorino Moody at the book launch*

The author's love of the Haunch shines throughout the book: in many ways it is a love letter to the pub, its publicans and customers, the communities of Salisbury who frequented it throughout the ages, and more widely to the role of pubs in society and social history.

Readers will learn a lot about the Haunch including the origin of the names 'House of Commons' and 'House of Lords' for the lower and upper bars and the pub's associations with the local Conservative Party, trades unions and Labour Party amongst others. You will also make sure that your hand remains firmly around

your drink at all times when in this pub after reading the Ghosts section! CAMRA and the Haunch's many entries in the *Good Beer Guide* and the changing ownership and beers over the years feature prominently under 'C'.

The A-Z format of the book works well and that with the author's engaging style makes this history an easy, informative, but entertaining read. It is a perfect Christmas present for anyone who loves beer and pubs. Priced at £14.95 and

published by Hobnob Press, it is available from local bookshops, Salisbury Information Centre and Amazon.

Neil Beagrie

*All photographs by Spencer Mulholland*



## WINTERFEST IS BACK

Winterfest, the popular beer festival held by CAMRA's Salisbury & South Wiltshire branch, returns after an absence of three years owing to the Covid lockdowns. Thanks to the generosity of Amanda and Jonty Newbery, owners of the Brown Street entertainment hub and the Duke of York pub in Salisbury, our new home in 2023 will be at Brown Street in spacious accommodation.

Winterfest XXIV will continue the tradition of a comfortable, conversation-led festival with the possibility of a little acoustic background music and, of course, an excellent range of 24 real ales and five ciders. There will also be a Meet The Brewer session. Food and hot/soft drinks will be available.

The festival at 29A Brown Street, Salisbury SP1 2AS will begin on **Friday 27 January** at 6:30 pm through to 11pm and continue on **Saturday 28 January** from 11am through to 8pm. Tickets cost £8 and include a free glass. For ticket information go to: [salisburycamra.org.uk](https://salisburycamra.org.uk)

Please make a note in your diary for this unmissable event.

Andrew Hesketh



## SHORT STORY: WHAT'S IN A NAME?

This is it. My masterpiece.

I take it round to Jim's, carrying it carefully into his garden and placing the box gently on the gravel. I slide a bottle out and hold it like a precious baby, keeping the sediment safely where it belongs, not allowing it to swirl up into the amber nectar. I pass the vessel, two-handed, to Jim, who takes it with statesman-like solemnity.

"This is it?" he whispers.

"This is it" I confirm.

We watch the rich, nutty stream fill the glass. Jim lifts it high, appraising the colour in the sunshine. The light catches the glass, making the beer glow with fire. He is a bishop before communion. A prayer whispers through my conscience.

My oldest friend inhales the heady scent and raises his eyes to meet mine. This is it, they seem to say. This. Is. It.

Eyes closed, he takes a pull.

The seconds tick by. I can hardly bear to wait. I know the beer is good, but... is it that good? Can it be?

Jim lowers the glass. He places it on the table with utmost delicacy. Can I dare hope?

Eyes downcast, he measures his steps around the table. Is he about to tell me that this isn't it? He rubs his jaw, shaking his head. His hand lands heavily on my shoulder. My heart contracts.

"You've done it. You've done it, lad. This is the one. This is the one!"

I find I'm out of my chair and Jim is wringing my hand we are laughing and hugging and dancing around his lawn. The years fall away and we are the boys of our youth, carefree and larking about. My glorious, wonderful friend, Jim.

I realise I haven't seen him like this since his wife died. The thought almost sobers me; my dear friend has been sad for a decade. But Jim is euphoric. His joy is an avalanche.

"A name!" he proclaims. "It must have a name!"

He throws himself into the garden bench.

"I've never tasted anything like it," he cries. "The warmth! The flavours! It's so refreshing! Sweetness and depth and layers! The aromas! The silken feel on the tongue!" He jumps up. "Another taste!"

We sit, side by side, sharing the glass, Just as we would share a beer in the old days when a stag do was just a pint in a little pub. I was saving for married life and Jim was a penniless apprentice. When each of our children was born and we were terrified and elated in equal measure; just one beer, shared.

Jim is right. It needs to be fitting for this king among beers. An Emperor, even. How can I name this most wonderful brew?

The following afternoon I sit down and prepare to note down the distinguishing features.

The name should be refined, noble. But not stuffy. A hint of eccentricity could be allowed. But it should be grounded. Real. Reassuring.

I take a sip, allowing the flavours to develop, the very epitome of a master sommelier. A long finish. I write 'Long'.

'Long Bow'? That appeals to me. The history, the strength, the skill. A definite contender.

What about the flavours? The malty notes. Perhaps a play on words? 'Molten lava'? Too destructive. 'Molten iron'? No. 'Molten Gold'? That conveys something of the rarity. Another for the shortlist.

I think of my carefully considered ingredients. The hops. I note down 'Hoppy'.

Looking across the meadow beyond the garden, my mind wanders. Rabbits hop.

I sketch a rabbit. I'm not much of an artist, but I aim for something proud, regal. I draw the rabbit upright, sitting on its hind quarters. It puts me in mind of a lion on a heraldic family crest, front paws outstretched. Rampant.

That's it!

I congratulate myself on having struck upon the right name so easily, one that rolls off the tongue with such relish. Unfortunately the wife doesn't quite see it like that. I explain my idea as she pauses her gardening to take an appreciative swig, but something about my proposed monika catches her off-guard. Instead of the reverent appreciation that I expect, the resulting spray is, I reflect sadly, patting her vigorously on the back, a sad waste of a mouthful. I mop my face with my handkerchief and clean the beer off my glasses. My wife tries to recover herself, but her shaking shoulders betray her as she returns to the flowerbed.

Not that then. I lay my soggy notebook to dry in the sun and head indoors for another. Amazing how far a mouthful of beer can go.

Jim puffs up, his face anxious. "Come on, it's time!"

He tows me to the crowded bar and we squeeze in at the back, grinning at each other.

"So? What did you call it?" he whispers, but I shush him.

"And the winner of this year's Gold Award is..."

A heavy pause. And then, unbelievably, they announce my name. My name!

"...with his entry, 'Jim'!"

The blood thunders in my ears as everyone turns to congratulate me. A confusion of arms reaches to shake me vigorously by the hand, ringing slaps are laid upon my back. And beside me is my old pal. My strength, my companion, my boyhood, my retirement. My inspiration.

The whole room raises their glasses.


"To 'Jim'!"


To Jim.


**Laura Ansbro**

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A man wearing a tan cap, glasses, a red t-shirt, and a brown apron is smiling broadly while carrying a large, silver metal cask on his shoulder. He is wearing a black watch on his left wrist. The background is a blurred industrial setting, likely a brewery or distillery.

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