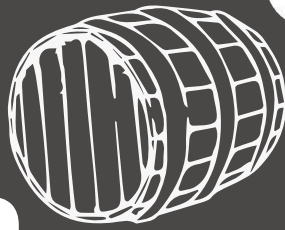


Barrel Organ



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

Voted CAMRA's most improved

magazine of 2018

September 2023 - November 2023

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IN THIS ISSUE

A CENTURY NOT OUT
IN NETHERAVON

MEET THE GOVERNORS:
THE MALET ARMS,
NEWTON TONY

THE PUB WITH NO NAME

Plus much more...



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FROM THE EDITORS

Living in a historic medieval city such as Salisbury can be a wonderful experience as anyone who has ever strolled through the Cathedral Close will testify. One of the less obvious advantages is that the church of St Edmunds, now Salisbury Arts Centre, is a perfect venue for beer festivals. The medieval former churchyard is a spacious, relaxing place in which to drink, eat and listen to music - as our front cover picture from the 2023 Beerex shows.

Yet this year's Beerex reflected the strange times in which we live - both the weird weather and the fact that many drinkers are suffering from inflation and higher mortgages and rents. About 100 people who had bought tickets stayed away, either because of the heavy downpours or because they were feeling the pinch financially. Beer and cider consumption was noticeably down. In this atmosphere some pubs are opting for the unconventional to stay afloat. The Salisbury Arms in Endless Street has reinvented itself as a funky, all-day cocktail bar. The Anchor and Hope in Winchester Street has reopened with a circus theme and a bathtub complete with 400 rubber ducks under the management of the enterprising Reece Brown.

CAMRA, as the guardian of real ale and traditional pubs, might be expected to throw its hands up in horror, but in the current climate we recognise that landlords are just doing what they can to survive. The Romans coined the phrase 'bread and circuses' when emperors gave people food and entertainment to keep them happy. Now it seems that we have 'beer and circuses'! It may not be ideal but it reflects the realities of life amid difficult conditions in 2023.

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.

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MEET THE GOVERNORS

The Malet Arms, Newton Tony



The Malet Arms



Noel and Annie Cardew outside their pub

The Malet Arms in the little village of Newton Tony is the quintessential English pub. Tucked away in a corner of south-eastern Wiltshire close to the Hampshire border with the River Bourne just outside the front door, it is what American tourists dream of in faraway New York or Los Angeles. The food is excellent, there is a decent range of real ales, the bar oozes a sense of history and Noel and Annie Cardew, who have run it for 24 years, are welcoming.

Yet while some foreign tourists make it to the pub, which is rather off the beaten track (one bespoke minibus tour from London includes it alongside Salisbury Cathedral and Stonehenge), the core of its business remains local. That loyalty from the people of Newton Tony, which has a population of just a few hundred, and the wider locality is what helped the Malet through the Covid pandemic when at one stage it came close to shutting its doors altogether.

Noel Cardew is a hospitality industry veteran, who, with some business partners, built up a group of bars and restaurants in the West End of London. His parents came to live in Newton Tony in 1983 and for a while he joined them and commuted to the capital. When the Malet Arms, named after the family that once owned nearby Wilbury Park, came onto the market in 1999 he persuaded his partners that they should buy the free house. Three years later he and his wife Annie decided to buy the pub outright and, as he puts it, “the rest is history”.



The pub's historic interior

That history includes some very turbulent times. Noel still remembers when the Government effectively shut down much of the country in the face of the pandemic. “The morning of the first lockdown was very frightening, all our revenue streams were cut off,” he said. “That first morning there was nothing and we thought ‘what are we going to do?’”



Noel Cardew, landlord of the Malet Arms

He and Annie rolled up their sleeves, founded a WhatsApp group which soon had 170 families on it, set up a takeaway food service and got in beers from local breweries such as Stonehenge Ales and Hop Back to sell as carry outs. “It took us about a week to 10 days to nail it,” he said with pride. But the second lockdown banned takeaway beers and, as regulations constantly changed, keeping the Malet going became ever more difficult.

“We got closest to folding towards the end of Covid in January and February 2021,” he said. “There were so many days when we were running on fumes and we were waiting for the next takeaway day to come round. But once we re-opened in March 2021 we had a strong start and we picked up a good head of steam.”

To cut staff costs post-Covid, Noel did every cooking shift at the Malet for a year, apart from one weekend when he and Annie went to Jersey to watch their son, a professional rugby player, turn out for Richmond in the Championship. “We probably would not have survived if I had not done that,” he said.

Then the energy crisis arrived. There is no mains gas in Newton Tony but electricity bills have soared by 400%. “It is essential to be shut a couple of days a week because it costs us so much to open the doors,” said Noel. So the Malet is closed on Mondays and Tuesdays.

The Malet has survived because of staunch support from the local community and also because of its reputation for having a great atmosphere and excellent food, which brings in customers from a

15 to 20 mile radius. The menu includes venison which Noel, a keen deerstalker, has shot locally. He said: “We are fortunate that we have got very loyal customers. The village really supports us, it is a community led thing.” The demographic of those customers has changed a great deal over the years with fewer younger people – despite the best efforts of the local Young Farmers Club – more retirees and fewer service personnel as the Army and the RAF have shrunk.



Real ales are important at the Malet Arms

“The food does a lot of the heavy lifting financially but it’s a bit of a chicken and egg situation”, said Noel. “You can’t have the pub without the food but we could not have the strength of the food offering without the pub atmosphere. The pub atmosphere helps food takings. It is a symbiotic relationship, it’s difficult to say which comes first. I think probably it’s the pub atmosphere.”

The Malet Arms is one of the pubs voted into the Campaign for Real Ale’s *Good Beer Guide* by members of the Salisbury & South Wiltshire branch of CAMRA. Noel believes that serving good beers is an important part of the pub’s appeal and always has three real ales on tap from local breweries such as Stonehenge, Downton Brewery and Plain Ales. “It is unlikely that you are going to find any of the beers I serve on a supermarket shelf,” he said.

What about the future? “People love pubs,” he said. “I think that if you try to reinvent the pub, you are probably barking up the wrong tree. The pub is a public house and everyone, however different, has to rub along. That is crucial. We are not a country club next to a golf course.”

Will Bennett

BREWERY NEWS

Sixpenny Brewery

Congratulations to Sixpenny Brewery as the Sixpenny Tap has been chosen as the 'Rural Pub of the Season for Summer 2023', by the East Dorset CAMRA Branch. Unfortunately though, Scott Wayland, the owner and head brewer of Sixpenny was involved in a motorbike accident around the same time in mid-June, sustaining a broken leg, and has not been able to work at the brewery for several weeks. As a consequence, the brewery has not been able to brew the summer seasonal beer, Rushmore Gold, yet, but the regular beers are still being brewed.

Two of those beers were supplied to the XLI Salisbury Beerex held at the Arts Centre on 7/8 July. The Sixpenny Best (3.8% ABV) was described as a well balanced ale with a good rounded malt flavour, leading to a bitter finish. The other beer, Sixpenny Gold (4% ABV), was described as a thirst quenching American golden ale with citrus flavour and a distinct hoppy floral aroma. The beers were in very good condition and very popular.

Social activities still take place at the Sixpenny Tap. On Saturdays there are Open Mic sessions. On a recent Saturday a wedding reception was held at the Tap with about 80 guests.

Dark Revolution

Dark Revolution brewery and taproom are hurtling into 2023. So far this year the brewery has released 32 new beers and continues to launch a new brew every week - allowing it to develop new styles, utilising new ingredients and techniques to showcase a variety of different styles of beer.

Shrugging off the Covid blues, the brewery has enjoyed getting out and about, pouring at various beer festivals across the country

including Bristol, Salisbury, Manchester, London, Chichester, and Southampton. It won joint second at the Salisbury Beerex festival for Fat Boy Jim; its IPA finished with pineapple, and sold out of 'Here We Go', its very popular Double IPA (DIPA), at the We Are Beer Manchester festival in July. The feedback has been really positive, reflected in reviews on sites like 'Untappd'. Dark Revolution has also joined breweries such as Verdant and Deya, featuring in 'Brewser' boxes, a new and different beer subscription community.

The brewery and taproom are expanding to keep up with demand, taking on a unit opposite their current site into which they will be moving the main production brewery. This will allow greater brewing capacity with the installation of additional tanks whilst creating extra space in the already very busy taproom. Dark Revolution is recruiting additional production and management staff to continue growing its team.

Stonehenge Ales

James Robinson has come up with a new seasonal beer Pillars of Pale, his first since taking over at Stonehenge just over a year ago. The beer is a summer seasonal and will be available until late September. The light coloured pale ale with an ABV of 4.2%, is traditionally brewed using only the finest quality Stonehenge Spring Water, barley and wheat malts, whole hops and the brewery's own top-fermenting yeast.

Stonehenge beers were also on show at the Great British Beer Festival in London last month, featured in the main hall for the first time

Downton Brewery

The new taproom and shop opposite the brewery is now fully open and doing a good trade. In addition to the usual Downton beers, Crop Circle from Hop Back and a cider from



Cranborne Chase are available on keg. There is a large, bright inside space with a permanent bar and plenty of seating. The original outside drinking area, next to the brewery, is still available when the weather is good together with additional outdoor seating adjacent to the new tap room. Current opening times for the shop are weekday brewery working hours with the tap room open 16.00 to 21.00 on Fridays although there are plans to extend these times in the future.

A new beer called Opening Score (4.5% ABV), is to be brewed for Downton's 20th birthday celebrations in September. Around this time there will be a celebratory beer festival and a 10 year-old barrel of Roman Imperial Stout will be tapped.

Hop Back

July's special Garden Party (4.3% ABV) was of great interest to drinkers at Beerex 2023 in

Salisbury with its refreshing and light hoppy and minty combination. Drinkers at the Great British Beer Festival were also able to sample another two of their beers with the special Hop Jam (4.1% ABV) and Taiphooon (4.2% ABV) being selected. Autumn specials will see the return of Rye Tangled (4.3% ABV) for September and later on in September/early October Green Hopped (5.0% ABV) which is made from freshly picked East Kent Goldings hops that are added to the brew on the same day. Members of Salisbury and South Wiltshire CAMRA and CAMRA Members Investment Club are looking forward to a brewery visit in October.

Contributors in order: *Derek Ellis, Sarah Hughes, Gerald Gibson, Nigel Allison and John Hinton*

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NETHERAVON CLUB A CENTURY NOT OUT

On 26 June 1920 a group of 26 people met up in the Wiltshire village of Netheravon to found a social club. How can we be so precise about this? Well, the original minutes book started at that meeting is today one of the most treasured mementos of Netheravon Working Mens Club, which is still going strong 103 years later and is a hugely important part of community life.



Club veteran Pete Hayward (left) and chairman Gary Davis (right) receive the Club of the Year 2023 certificate from CAMRA's Andrew Hesketh

It has not all been plain sailing. Quite apart from the challenges posed by global events such as the Second World War and the Covid pandemic, the club has hit choppy financial waters on at least two occasions. Once was in the 1980s and the other in 2017 when it was six weeks away from closing its doors. A special meeting was held at which a number of members put their hands in their pockets and loaned the club money. Economies were made and the club not only survived but has since prospered.

“It runs on love”, said Gary Davis, the club chairman, a retired Ministry of Defence firefighter. He and his wife Sue, helped by other volunteers, work constantly to keep the club

going. It was not surprising that the solution to its financial crisis came from within the community because it contributes so much to village life. Boxing Day is a big family event at the club, a free curry is served on Remembrance Sunday, there is a ‘Netheravon’s Got Talent’ night and an annual three-course dinner with wine and entertainment for its life members at just £5 a head. It acts as a community ‘warm space’ for those struggling with their heating bills, and runs darts and skittles competitions and a quiz.



The Club on certificate presentation night

This role as the beating heart of the community – and the fact that the club serves a good pint – led to the Salisbury & South Wiltshire branch of the Campaign for Real Ale (CAMRA) choosing Netheravon Working Mens Club as its local 2023 Club of the Year. Presenting the award, local CAMRA *Good Beer Guide* Co-ordinator Andrew Hesketh commented upon the lovely warm and welcoming atmosphere. The club now moves forward to the regional phase when it will be visited by judges from other Wessex Branches.

The club is lucky to have a brewery on its doorstep in the village with Stonehenge Ales just a short stroll away. It started its relationship

with what was then called Bunce's brewery many years ago, continued when the Danish couple Stig Anker and Anna Marie Andersen took over and changed its name, and have carried on since James and Nicola Robinson bought the business in March last year. Stonehenge's Heel Stone, a 4.3% ABV bitter, is the permanent beer at the bar. Normally the club has two or three real ales from various breweries on at any given time, the others being rotated.



The outside of the Club building - in service for 98 years



The smart interior of the bar

The sense of continuity at the club is its other defining characteristic. After starting up in a small hut in what is now the school playing field, it moved into its present site just off the High Street in 1925, acquired a pre-fabricated hut that was being taken down at Perham Down and is still in the same building 98 years later.

Ninety-one year-old Pete Hayward, a club trustee and a member since 1949, is the very embodiment of that continuity. Pete, whose various careers, have included a spell as a

racehorse trainer, remembers the post-war era that was utterly different to today's world.

"Then the club was used by the old farm labourers," he recalled. "They would come off the farm and there was nothing else. There were only half a dozen cars in the village then and, in any case, they were too knackered to go anywhere else. It was totally different to life now. The biggest change was people going out of the village to drink."

Gary added: "It has gone full circle really. It used to be that people stayed in the village to drink because they had no way of going anywhere else and now they stay here because they don't want to drink and drive."

With the decline of agricultural employment, the club's current membership of almost 300, including 120 life members who have clocked up ten years or more, are a much more mixed bunch. It even has what has been jokingly nicknamed 'Corduroy Corner' where some of its "posher" members meet on a Friday evening. One of the stalwarts of this, known as "Posh John" was recently presented with an engraved glass by the club's beer supplier Tollchards.



The club sign welcoming new members

The world has changed beyond belief during Pete Hayward's nine decades and Netheravon Working Mens Club has moved with it. But it has stuck to the core principles that that group who met up in 1920 would recognise – a belief that we are stronger together than we are as individuals and recognition that people need somewhere to meet up and relax. All of which is helped by a decent pint.

Will Bennett

CHILLING IN THE RAIN COOLER BEER AS DRINKERS DODGE THE SHOWERS AT BEEREX

Drinkers at the 41st edition of Beerex held at Salisbury Arts Centre in July may have noticed that this year the barrels containing 60 different real ales were covered in smart white jackets. This was not for aesthetic reasons. One of the principal problems at the 2022 Beerex was keeping the beers cool and so this time the Salisbury & South Wiltshire branch of the Campaign For Real Ale (CAMRA) installed a chilling system, the most visible component of which was the white insulation jackets fitted over the barrels.

This solved the problem of warm beer but there was nothing that CAMRA could do about the weather with heavy rain showers sometimes forcing all but the most hardened festival-goers to retreat inside the Arts Centre. Whether it was the overcast skies that led to about 100 out of almost 1,000 people who bought tickets failing to turn up is unclear although train strikes and tight personal finances amid the current economic climate may also have played a part. But overall beer consumption was noticeably down on last year.

That said the most popular beers all sold out. The well-deserved winner of the vote for Beer of the Festival was the marvellous Black Country Mild from Holdens Brewery in the West Midlands, a family firm which has been going for four generations. Brewed using amber malt, caramalt, black malt and Fuggles hops, this wonderful 3.7% ABV mild rightly won rave reviews. Equal second were the Bristol Beer Factory's 4.5% ABV Milk Stout and Fat Boy Jim, a 6.5% ABV hazy New England IPA from Salisbury's own Dark Revolution brewery. Of the 10 most highly voted beers, the first seven





sold out and the remaining three had only 7.75 gallons left between them when the festival closed. As well as a huge range of real ales, there were 15 ciders and perries on offer.



Beerex, Salisbury's summer beer festival, is a joint project between Wiltshire Creative, which runs

the Arts Centre, the local branch of CAMRA and Salisbury Rotary COGS. Some of the profits go to charities – this year the Samaritans and the Disasters Emergency Committee. At Beerex XLI, to give it its formal title, the lead sponsor was the newly formed Rude Giant Brew Company, based in the Wylde Valley, while the sponsors of the Beer of the Festival competition were Britz Fish and Chips in Wilton Road, Salisbury.

Live music in the churchyard of what used to be St Edmund's Church before it became the Arts Centre, and food stalls contributed to a wonderful atmosphere. Beerex is a family-friendly event with a gentle charm which it has developed over the past four decades. Saturday lunchtime proved the most popular of the three sessions held on Friday 7 July and Saturday 8 July and average consumption per person was very moderate – about three pints. The CAMRA volunteer bar staff were kept busy and when there were delays in filling glasses at peak times, drinkers were unflinchingly good humoured.

Will Bennett



PUB NEWS

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

Sadly I have to open by reporting that **The Crown** at Alvediston will be closed for the foreseeable future following a serious thatched roof fire in May. At the present time the future of the pub remains unclear and our thoughts are with the team there. In Salisbury, the **Yoyo** bar on Milford Street has also closed.

In planning news, **The Black Dog** at Chilmark has had an Asset of Community Value order requested by local residents and **The Silver Plough** at Pitton has had one submitted by the Parish Council. If granted this means that the pubs' future will have a degree of protection against any possible change of use attempts. On the subject of **The Silver Plough**, landlady Hannah has had to step down due to health concerns and the new management has closed the pub for refurbishment until the end of the summer.

There is good news about some city pubs that have been closed including the long-shuttered **Coach and Horses** which has recently been bought and appears to be undergoing a make-over. Reece Brown, landlord of **The Royal George**, has re-opened **The Anchor and Hope** on Winchester Street with a circus theme and a bathtub full of 400 rubber ducks! His first live entertainment evening was an aerial circus act on 12 August. Reece himself is a professional circus performer and is keen to bring something different to the Salisbury pub scene. The pub is also dog-friendly! **The Salisbury Arms**, Endless Street has re-opened as a fun cocktail bar with quiz nights and live music. Following Martin Crane's move to **The Crown Inn**, **Devizes**, pubco Stonegate was planning to re-open **The Pheasant** with new managers by the end of August and **The Lamb** at Hindon has re-opened following its refurbishment. **The George Hotel**, Amesbury has opened following an extensive refurbishment including a new

restaurant and lounges, bars, 31 refurbished bedrooms and a coffee shop with an entrance onto the street. And the best bit is that the bar carries two regular Stonehenge Ales! Francesca Gay has retired from **The Plume of Feathers** at Shrewton and the pub re-opened in mid-July under the new management of Colin and Sara Strudwick.

Boscombe Down Recreation Club has opened a new garden and pet friendly area outside the function room giving it a nice outdoor space and **Downton Brewery** has opened its **Brewery Tap** and shop in the unit opposite the brewery. It currently opens on Fridays from 4pm – 9pm. Back in the city, the former **Boathouse** has been bought by Elai, South Indian restaurant in Basingstoke. We are looking forward to sampling their Kerala-influenced menu. And nice to have the premises open again. **The Rose and Crown** at Harnham no longer serves real ale and **The Avon Brewery** on Castle Street now has Real Ale Mondays, serving its ales for £2.70 a pint. Cheers!

Congratulations to **The Dust Hole/Railway Inn** for being named *The Salisbury Journal* Readers' Pub of the Year. A 'well done' is also due to the rest of the Top Ten – **Duke of York** and **The George and Dragon**, both Salisbury, **The Bear**, Wilton, **The Bell**, South Newton, **The White Horse**, Quidhampton and **The New Inn**, **The Ox Row**, **The Pheasant** (currently closed), and **The Winchester Gate**, all Salisbury.

And finally, some more congratulations for our local successes in the Muddy Stiletto's Wiltshire finals – Best Destination Pub finalists **The Lamb** at Hindon and **The Compasses** at Chicks Grove and Best Bar finalist **Maul's Wine and Cheese Bar**, Fish Row, Salisbury.

Sue Turner
Pubs Officer



FOX & GOOSE IS CAMRA'S LOCAL RURAL PUB OF THE YEAR FOR THE FIRST TIME



Keith Smith, landlord of The Fox & Goose, receives his awards from Derek Blackshaw's widow Sue

The Fox & Goose at Coombe Bissett, near Salisbury, has been voted local Rural Pub of the Year by members of the Salisbury & South Wilts Branch of the Campaign for Real Ale (CAMRA). It is the first time that the busy village freehouse, which sells real ales and traditional home-cooked food, has won the award. Landlord Keith Smith also received the first-ever Derek Blackshaw Trophy, founded this year in memory of the late Derek Blackshaw,



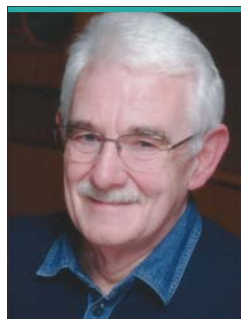
The trophy founded by CAMRA in Derek Blackshaw's memory

who was chairman of the local CAMRA branch. Both awards were presented to Keith by Derek's widow Sue.

"Apparently we have been close to winning Rural Pub of the Year for a while now," said Keith, who has run The Fox & Goose with his wife Sue for more than 20 years. "So we are very pleased and happy to have won it for the first time."

Andrew Hesketh, the local CAMRA branch's Pubs of the Year Co-ordinator, said: "The Fox & Goose is not only a friendly local community pub but it also services a lot of passing custom along the nearby A354. It has two large bars and indoor dining areas as well as spacious gardens and an outside covered area in which to eat. Keith and Sue have been at The Fox & Goose for many years, he runs the front of house while she is the chef. The real ales are kept well, the food is excellent and the pub has become a key part of village life."

The Derek Blackshaw Trophy was founded by the Salisbury & South Wilts Branch of CAMRA this year, in memory of Derek, who died from leukaemia in 2022. Andrew Hesketh said: "It commemorates a great man and branch chairman whose interpersonal skills were exceptional. He felt passionately about the survival of rural pubs, many of which he saw disappear in this area over the past 40 years. The trophy, which will be presented to the Rural Pub of the Year annually alongside the traditional winner's certificate, perpetuates the memory of a thoroughly decent man. We are immensely grateful to his widow Sue for agreeing to present it."



The late Derek Blackshaw

Keith Smith said: "It is particularly nice to be awarded the first-ever Derek Blackshaw Trophy. I knew Derek as he used to come here to eat with his wife Sue. He was a lovely man."

Will Bennett

SHORT STORY COMPETITION WINNERS ANNOUNCED

The second short story competition held by *Barrel Organ* has been won by Pete Matthews with the runner-up contributed by Sam Moran. The theme was 'The Pub with No Name' and the judge was local Wiltshire/Dorset author Michael Hambling, a CAMRA member.

Pete's story is published in this issue of *Barrel Organ*. He has won a brewery tour of Stonehenge Ales in Netheravon together with a tasting session for two people and a gift pack of

beers. Sam's entry will appear in the December issue and he will receive a £25 voucher towards food from the Rai d'Or pub and Thai restaurant in Salisbury. Photographs of both presentations will appear in the December magazine.

We would like to thank Nicola and James Robinson of Stonehenge Ales, and Simon Wheeler, owner of the Rai d'Or, for generously donating the prizes and Michael Hambling for judging the entries.

THE PUB WITH NO NAME

The sky was dark, the rain lashed down, bouncing off the pavement as the couple got off the bus. They hurried with heads down and hoods up as the wind blew the water at them, soaking them more. A shame that the weather was so bad on this day, hopefully it would not be a bad omen, as they were on their way to meet an estate agent at a premises they hoped to buy and revive, a pub that had been closed for over a year and was in danger of being bought and changed to flats. Dave and Chrissy had chosen public transport as they wanted to check out any other pubs in the area, a small town near a World Heritage Site, and would be drinking.

The property, number 25, a Victorian building, was situated on the corner of the High Street and the old route to the West Country. A weather-worn pub sign, the name no longer recognisable, was hanging from a bracket, viewable from both the roads. The building had three stories, a bar area and kitchen on the ground floor with the top two floors being accommodation. A good potential for a pub with bed and breakfast they thought. Providing basic, but good, local food

and local ales. The food served would be mostly vegan and vegetarian, hopefully filling a gap in the market for the thousands that visited the local attraction, Stonehenge.

Waiting for them, in the dry, was the estate agent. They removed their wet coats, and the inclement weather was shut out when the door closed. Unused for many months, the venue would need a lot of work doing to make it pleasant and viable as a business. A total refurbishment would be needed, but they hoped their investment of money and enthusiasm would create their dream pub. When they finally exited the building, the weather was much better, the sky was now blue and the sun had come out, only on the horizon were the dark clouds still visible. A good omen? They decided to make a go of it as they had the opportunity of initially renting before buying if the business was successful.

A few months passed with lots of activity, building work taking place to create the image they wanted, an accessible pub with large bar and dining area, whilst retaining a pub rather than a restaurant atmosphere. The second floor

having four en suite rooms for bed and breakfast and the top floor their home. Soon they would be ready to open. Now to choose the pub name.

With a lot of time spent on planning and arranging the work to be done, they had not even begun to think of a name for the pub. As they started to look through a list of names, they realised that it would become a huge, unexpected chore as each name was causing a problem, a reminder or memory resurfacing from the depths of their subconscious. To give a few examples, they knew of publicans, friends or relatives who had suffered bad or fatal injuries. The Kings Head - the landlord had been concussed when the rope broke on the dumb waiter as he had looked up. The Bird in Hand - a friend had been pecked in the jugular by an eagle at an open day at the local falconry centre. The Bull - the landlord's Spanish chef had been gored at a bullfighting event whilst back home on holiday (Karma!). The Rose & Crown - Dave's brother had nearly died of sepsis after being pricked badly by a rose bush. The Plough - an unfortunate incident involving Chrissy's uncle and a combine harvester.

Eliminating any names previously dismissed and those within the town or locality, they started with an internet search of the most common pub names and then the most unusual names. To break down the list, they then removed any names associated with hunting or royalty as they disagree with blood sports and are republicans. They were still stuck, unable to decide on a name that stood out, was original and reflected the business and its locality.

Time was running out; they had now finished the refurbishment and would soon be fixing an opening date; therefore, advertising was needed, in appropriate food magazines and those concerned with archaeology, those for runners, walkers and of course pubs and CAMRA. They would also need a name before they started ordering food and ales. So far 25 High Street had been the only contact address.

The pub sign, bracket and hinges had been repaired by a local blacksmith. A new blank board made by a carpenter was plain painted, just awaiting the name. They were still stuck. They had to name a date and crack on regardless. A month later they had a grand opening, the rooms fully booked, a good menu and four local ales on tap. The pub sign was fixed, back on the corner. It was covered up by a velvet curtain ready to be unveiled when the business doors opened.

The tape was cut at 11am by a local dignitary, the curtain removed, the sign revealed, freshly signwritten, 'The Pub With No Name'.

Pete Matthews



Short story competition winner Pete Matthews has won a brewery tour and tasting session at Stonehenge Ales and a gift pack of their beers



IRON MAIDEN AND THE 2024 GOOD BEER GUIDE

The 2024 edition of CAMRA's *Good Beer Guide* will be published on 28 September 2023 with a superb front cover depicting Eddie, mascot of the heavy metal band Iron Maiden, pulling a pint of real ale. The cover design and a foreword have been contributed by Bruce Dickinson, the band's lead singer, an avid drinker of real ale.



will include 20 pubs from Salisbury and South Wiltshire selected by the local CAMRA branch.

The hardback edition, only available on pre-order, will cost £25 and the standard edition £16.99 (£14.99 for CAMRA members). For those of a nervous disposition worried by the sight of Eddie bursting through the front cover, there is an alternative version without him featuring the recognisable lettering and imagery

The *Good Beer Guide* contains 4,500 pubs, bars and clubs up and down the country selected by CAMRA's unpaid volunteers as being the best places to find a good pint and a friendly welcome. Each entry contains a short description as well as details of regular beers that can be linked to the breweries section. It

of previous editions also at £16.99 (£14.99 for CAMRA members).

All versions can be ordered online from CAMRA at: <https://camra.org.uk/the-good-beer-guide-2024/>

DIARY DATES *Salisbury & South Wiltshire*



SEPTEMBER 2023

6th Open Branch Meeting.

7.30pm Deacons, Fisherton Street, Salisbury.

8th Minibus Trip

6.30pm Wheatsheaf, Lower Woodford; Bridge Inn, Upper Woodford; Plume of Feathers, Shrewton; Rose and Crown, Tilshead; Bell Inn, Winterbourne Stoke.

20th City Saunter

7.30pm. Village Freehouse, Devizes Inn, Duke of York, Deacons, all Salisbury.

OCTOBER 2023

4th Open Branch Meeting

7.30pm Winchester Gate, Rampart Road, Salisbury.

13th Minibus Trip

6.30pm Bell and Crown, Zeals; George Inn, Mere; Butt of Sherry, Mere; Penruddocke Arms, Dinton.

18th City Saunter.

7.30pm. Winchester Gate, Five Bells, Royal George, Wyndham Arms, all Salisbury.

NOVEMBER 2023

1st Open Branch Meeting

7.30pm The Ox Row Inn, Market Square, Salisbury.

10th Minibus Trip

6.30pm Yew Tree Inn, Odstock; Landford Poacher, Landford; Royal Oak, Fritham; Cuckoo Inn, Hamptworth.

15th City Saunter

7.30pm. George & Dragon, Avon Brewery, Qudos, Haunch of Venison, all Salisbury.

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A man wearing a tan cap, glasses, a red t-shirt, and a dark apron is smiling broadly while carrying a large, silver metal cask on his shoulder. He is in a workshop or brewery setting with industrial equipment visible in the background.

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