

Hooked ON ALE



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the Tayside Branch of
CAMRA
Issue 2 2019**

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Features from
CAMRA Tayside Branch**



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Hello and welcome to the latest issue of Tayside CAMRA branch magazine HOOKED ON ALE

I started drinking real ale about five years ago mainly on trips down to Derby where I attend a yearly rock & metal music festival called Download. The Brunswick, Ye Old Dolphin and the Furnace brewpub were just a few I would visit. I was at a gig in Bannerman's rock & whisky bar in Edinburgh when I had my first cask version of Joker IPA by Williams brewery and to this day it's still one of my favourite beers. I've been a member of CAMRA now for about three years and I enjoy the meetings and the enthusiasm for real ale and cider that my fellow members share.



Our branch meetings take place on a monthly basis in different locations across Tayside. After meetings have finished, we usually visit a few nearby hostelries, and these have helped me discover more about what the pubs in Tayside have to offer. There are also the away days to CAMRA beer festivals that are always fun with many different beers to enjoy.

I was elected Chairman for the Tayside branch a few months ago and I really enjoy the challenge. We have a good diversity of members in age and profession although all with one thing in common, a love of real ale and a desire keep real ale widely available as well as trying to convince pubs that people will enjoy and buy it if kept well. Tayside covers a large area with a number of remote pubs and hotels and I hope to see Tayside branch membership grow throughout the area and more pubs in Tayside being encouraged to cask ale on.

If anyone is looking for more info about Tayside CAMRA and what we do, please visit our web site tayside.camra.org.uk/ or email me at chairman@tayside.camra.org.uk and I will hopefully be able to answer any questions

Stephen Robertson Branch Chair

***And finally a huge thank you to all our advertisers
without whose support Hooked on Ale would not be
possible***

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Disclaimer: The views contained within **Hooked on Ale** do not necessarily represent the views of CAMRA, the editor or the Tayside Branch.

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newsletter@tayside.camra.org.uk

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Tayside Pub News by *Jim McMahon*

Starting off in Perth and the Shire, there has been quite a lot of activity since the last issue of Hooked on Ale.

- The **County Hotel** in Perth gave up real ale due to poor sales.
- However, nearby **Dickens (below)** is doing well with one changing ale usually one from Strathbraan although Orkney ales and Inveralmond's Ossian have also been spotted here. They hope to increase to two hand pulls as demand increases.
- The big news since the last issue of Hooked on Ale was the demise of the **Green Room**. This must be a first for a Pub of the Year to close so quickly after receiving the award. Rather than dwell on the reasons for the closure, best to reflect that it was good while it lasted. My personal favourites were the Cromarty ales which are now more readily available in other outlets than they were. It was also well sited on the route from bus and train stations to home. This regular pit stop has now been substituted by Dickens so life moves on. (As we went to print there was rumour that the Green Room



might re-open before Christmas and if so, no word as to whether real ale would be available)



- Tina at the **Old Ship Inn (left)** celebrated her first ten years as landlady in September. Real ales selling well here.

- The **Welcome Inn** in Perth is due to reopen from 22 November after extensive refurbishment and word has it that they are hoping to have two real ales on.

- **The Badgers** at the Almondbank Inn (**below right**) reopened after nearly a three-year closure on 27 September with one hand pull and plans for more. Family run, their suppliers are Liverpool Brewing Company. Meantime whilst demand is assessed, ale is being supplied in pins. They expect shortly to be serving meals in the lounge overlooking the river and beer garden.

- Perth based **Cullach Brewing** reported to be opening a tap room in Perth city centre by Christmas 2019.

Hopefully more information will be available in the next issue of Hooked on Ale.

- Some diversification is being seen in the country pubs. **Lawers Hotel** and **Birnam Inn** have been doing pizzas to eat in or take away. **Bankfoot Inn** is planning to do fish and chips and is now back to three ales with scope for more. Usually Ossian, a MÒR and a guest.
- Another sad loss was the **Strathardle Hotel** which changed to residents only from July 2019. Fortunately, the nearby **Kirky Bar** in central Kirkmichael is still selling real ale.
- **Dunning Hotel** has two handpulls one of which is usually a MòR ale.

Heading east into Dundee and Angus, strangely no great changes in Dundee with the old faithful all still doing well.

- The **Pillars** is worth a mention because following CAMRA's Members Weekend in April it has retained one hand pull usually MÒR selling every weekend.
- **71 Brewing** in Dundee is continuing to expand, and you can expect to find their beers anywhere now. Their taproom has been increased in size with a lounge area now open. They were awarded the Best Breakthrough Brewery at this year's Scottish Beer Awards.
- **Braes** appears to have ceased serving real ale although real ciders (two) is still available.
- The **Aboukir** in Carnoustie closed then reopened again with real ales being retained.



- The **Dunnichen Stone** in Forfar is no longer doing real ale. Earlier this year, Marston's took the decision to remove cask ale from all its managed pubs other than a pub in Dumfries.
- The **Stag**, Forfar has also ceased real ale although the hand pull remains in place. Perhaps a possibility that real ale might be reintroduced sometime in the future.
- **Brown Horse**, Brechin reported to have reintroduced real ale although advised that it is generally available at weekends only.
- **Commercial Hotel** Newtyle introduced real ale approximately two months ago.

Other pub related news items of interest include:-

- It's been reported in the press that the owner of the Weem Inn is looking for a new partner to invest in the business. Failing that closure by the start of 2020 could be an option. Do any CAMRA members have a spare £100k?
- Glenfarg Community Company are progressing plans for a village inn by a share issue to the village under the Scottish Government's Community Benefit Society scheme. According to their website, £100k is being sought to help bring plans to fruition. Check it out on www.glenfargvillageinn.co.uk/
- Similarly, a new community cafe, licensed bar and shop in Inverkeillor has been given planning permission with work expected to get underway soon.

As well as the award to 71 Brewing there was other local interest in the inaugural Scottish Bar and Brew Awards 2019.

- Best Cocktail Bar: **The Venue** (Perth). They have one real ale and one real cider
- Country Pub of the Year: The **Pitcairngreen Inn** (Perth)
- Hotel Bar of the Year: **Moulin Hotel** (Pitlochry)
- Bar of the Year Overall Winner: **Twa Tams** (Perth). Real ale possibly making an appearance here before Christmas.

Remember if you have any news about your local please email:

whatpub@tayside.camra.org.uk

And finally, both myself and the branch are reliant on you whether CAMRA members or not, passing on information about pubs and breweries in the Tayside area. So even if not having a beer, if you are passing a pub and it is convenient, why not just pop your head around the door and see what is going on.

Hooked on Ale welcomes updates from all Tayside breweries producing cask or bottled conditioned real ale. If your brewery has not provided an update for this issue of Hooked on Ale but you would like to do so for future issues, please contact:-
newsletter@tayside.camra.org.uk

Tayside Real Ale Pubs

As at mid November 2019, the following Pubs, Hotels and Clubs (in some cases members and guests only) are known to sell cask conditioned ale. Those known to serve real cider and perry are annotated C. Those known to serve real ale on a seasonal basis are annotated S. W denotes real ale usually served at weekends.

Angus

Arbroath

Corn Exchange
Lochlands Bar
Old Boatyard

Brechin

Brechin Arms
Brown Horse
Caledonian Hotel

Carnoustie

Stag's Head
Station Hotel

Finavon

Finavon Hotel

Forfar

Osnaburg

Glen Clova

Glen Clova Hotel

Hillside (by Montrose)

Hillside Hotel

Kirkton of Glenisla

Glenisla Hotel

Kirriemuir

Airlie Arms Hotel
Roods Bar
Thrums Hotel

Letham

Commercial Inn

Memus

Drovers Inn

Monifieth

Grange Golf Club (S)
Milton Inn

Montrose

George Hotel
Market Arms

Newtyle

Commercial Hotel

Dundee & District

Barnhill

Cambustay

Broughty Ferry

Anchor
Fisherman's
Jolly's Hotel
Royal Arch
Ship Inn

Dundee

71 Brewing Taproom
Bank Bar
Beefeater (Discovery Quay)
Beer Kitchen
Braes (C only - no real ale)
Counting House
Frews Bar (S)
George Orwell (C)
Market
Pillars (W)
Phoenix
Speedwell (Mennies)
Taybridge

Panmurefield

Bell Tree

Kinross-shire

Kinross

Loch Leven Brewery Tap
Muir's Inn

Milnathort

Village Inn

Scotlandwell

Well Inn

Wester Balgedie

Balgedie Toll Tavern

Perth City

Capital Asset
Cherrybank Inn
Dickens
Foundry
Glover Arms
Greyfriars
Kirkside Bar
Old Ship Inn
The Sandeman
The Tavern
The Venue (C)

Perthshire

Aberfeldy

Black Watch
Schiehallion

Abernethy

Crees Inn

Aberuthven

Smiddy Haugh Hotel

Almondbank

The Badgers

Alyth

Losset Inn

Auchterarder

Auchterarder Golf Club

Balbeggie

Macdonald Arms Hotel (W)

Bankfoot

Bankfoot Inn

Birnam

Birnam Inn

Blair Atholl

Atholl Arms Hotel

Blairgowrie

Blairgowrie Golf Club
Ericht Ale House
Fair o Blair
Royal Hotel
Stormont Arms

Bridge of Cally

Bridge of Cally Hotel

Bridge of Earn

Cyprus Inn

Comrie

Ancaster Arms (S) (W)
Bothy Bar, Royal Hotel

Crieff

Quaich Bar
Tower Gastro Pub

Dunkeld

Atholl Arms Hotel
Royal Dunkeld Hotel
Perth Arms
Taybank Hotel

Dunning

Kirkstyle Inn
Dunning Hotel

Fortingall

Fortingall Hotel

Glendevon

Tormaukin Hotel

Glen Farg

Bein Inn

Kenmore

Courtyard Bar & Restaurant
(Taymouth Mains)

Kirkmichael

Kirkmichael Hotel

Lawers

Ben Lawers Hotel

Meikle

Kinloch Arms

Meikleour

Meikleour Arms Hotel

Moulin

Moulin Inn

Murthly

Uisge Bar/Restaurant

Pitcairngreen

Pitcairngreen Inn (C)

Pitlochry

Auld Smiddy
McKays
Old Mill Inn
Pitlochry Golf Club

Scone

Perth Race Course*

Strathtummel

Inn at Loch Tummel

Weem

Ailean Chraggan
Weem Inn

If your local pub, hotel or even club serves 'real ale' or 'real cider or perry' and is not included in this listing please let us know.

***Perth Race Course** and **Ancaster Arms** - check website and Facebook for events when real ale is available.

Up to date information can be viewed on
www.whatpub.com



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Further “Cross Border” escapades of the Thirstday Group

After very enjoyable trips over into the Fife and Forth Valley areas, we mused on a trip northward, either to Highlands & Western Isles or Aberdeen & Grampian. After some deliberation we opted to head up into Aberdeenshire. Inspection of CAMRA's Good Beer Guide revealed that Gourdon and Johnshaven each had a hostelry listed, The Harbour & The Ship respectively. A check of WhatPub also uncovered another real ale pub in Johnshaven, The Anchor (is there a theme here?), and with good transport links we decided to head north along the coast on Thirstday September 12th.

Plan A was the 12:02 train from Dundee to Montrose but this was scuppered by a fault on the line between Arbroath and Montrose. On “First Mate” Mike's arrival a quick conflag took place and we opted for plan B. Collecting “Cabin Boy” Gregor en-route, we headed to Seagate bus station and boarded the 12:20 X7 which would take us all the way to the Gourdon road end. “Admiral” Garry & “Seadog” Zoe were piped aboard at Ethiebeaton on the outskirts of Dundee.



After being jettisoned at Gourdon road end, we crossed and (st)rolled down the hill into the village, finding The Harbour (**left**), funnily enough - at the harbour! Entering the cosy wee lounge, we were confronted by a Bitter & Twisted pump clip (3.8% Harviestoun). After

ascertaining whether straight or handled were required (3:1 for handled), 4 excellent pints were poured by the charming mine host (I forgot to get the ladies name), and we went through to the nautical themed bar (a bit bigger than the lounge), and planned our next manoeuvre.

Overhearing our deliberations, mine host pointed out that we were working off the wrong 747 bus timetable (is this because it serves Aberdeen (Dyce) airport?) and that the next one was in a few minutes and after that in 2 hours; we made ourselves comfy. Being next door to one of the top ten chippies in Britain, the connoisseurs amongst us (Mike & Garry) thought they'd better try it. Their verdict “very good”. Gregor and I just settled for another pint!



Being informed that the bus stop was at the other end of the street, we gave ourselves time to get there to catch the 15:53

only to discover this was a School bus, and we'd have to wait for the 16:06 which is not supposed to run on School days (according to the timetable I later acquired). A short trip back down the coast to Johnshaven and ten minutes later we were outside The Anchor. A quick look round the bonnie wee harbour before entering an airy open plan bar / lounge where three handpulls were on prominent display. Unfortunately, Timothy Taylor Landlord had just finished, leaving a choice of Sharpe's Doom Bar (4%) and Wooha's Sunshine IPA (4.0%). The Sunshine IPA was in excellent condition but the Doom Bar not so; sour in fact.

Having just the one at the Anchor, we headed diagonally across the road to the Ship (**right**), which we approached with apprehension as it looked closed. However, apparently this is how it always looks, but closer inspection revealed an open door. It turned out to be well worth finding because this is a cracking wee bar (don't know about the lounge). Strathbraan Due South (3.8 %) was the offering here and yet again another excellent pint.



Our deliberations over how long it would take to reach the main road for the X7 were overheard and the locals provided us with a local bus timetable showing that there was a 747 due in about 15 minutes. Supping up and saying our goodbyes, we took the dozen or so strides to the bus stop where the 747 duly appeared. On arrival at Montrose we found that the trains were running again, so we opted for a train back to Dundee and on to the Bank Bar for a final pint or two (Jennings's Head Point (3.8%) to round off another cracking day out.

We have now crossed 3 of the 5 borders, just Highland & Western Isles and Argyle & The Isles to do ---- Inverness next time anyone?

Kenny Smith ('Thirstday' Group)

Further Adventures of The 'Thirstday' Group

Since the last issue of Hooked on Ale we have changed our routine and reverted back to starting off at the Bank Bar (7-9 Union St, Dundee) between 13:30 & 14:00 on a Thursday.

We have departed from the comforts of the Bank Bar on numerous occasions to undertake visits to the Counting House, Market, "Mennies", Phoenix and Taybridge (all in Dundee) as well as venturing along the coast to Broughty Ferry to visit the Fisherman's, Ship and Royal Arch.

Continued on page 12



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Further afield, the Ericht Alehouse (Blairgowrie) and Kinloch Arms Hotel (Meigle) have also been frequented. A recent outing saw us head over to Dunning and Bridge of Earn. Our first port of call was the Kirkstyle Inn in Dunning where the excellent ales served by Anita included Risky Kelt (house ale) 4.0% and Rhubarbeer 3.7 % (Yorkshire Heart). Then on to the Cyprus in Bridge of Earn where Look West (4.0% Strathbraan) was on tap.

As well as pub visits, we've continued to attend a number of real ale festivals including Alba Royal Tay Yacht Club), Alloa, Bo'ness, R.N.L.I./Fisherman's (Broughty Ferry).

We don't just stick to Tayside and as regular readers of Hooked on Ale will know, we do venture into neighbouring CAMRA areas as testified in the preceding account.

As always, there is an open invitation extended to join us. If you are at a loose end on a 'Thirstday', enjoy a good pint, then why not pop along and come along to the Bank Bar and find out more about our forthcoming adventures.

NB...All our 'adventures' are undertaken by public transport and journey details can be planned via the Traveline Scotland website or App.



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The Royal Arch, Broughty Ferry: Celebrating 150 Years



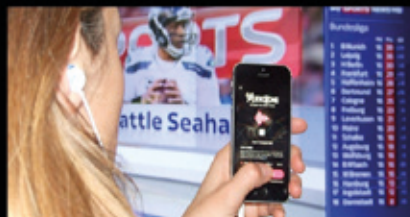
This popular bar/bistro in central Broughty Ferry was extra busy in late September (2019). There were beer and gin tastings, a charity coffee morning and music from a jazz duo, the University of Dundee Traditional Fiddlers and Dundee Gaelic Choir. All in celebration of the Arch's Sesquicentenary or 150th birthday.

The pub was redecorated in the 1990's in stylish maroon and cream colours and splendid new stained glass windows showing scenes from around the Ferry

were installed. A new pub sign was also created depicting the now demolished monument erected in 1853 to commemorate the visit to Dundee in 1844 of Queen Victoria and Prince Albert. The current owner, real ale pioneer Jonathan Stewart, whose family took over the bar in 2000, told me that a piece of the monument has been kept as a souvenir and is currently on loan to Dundee museums.

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At the same time the pub's interior was also thoroughly refurbished as a traditional bar and comfortable lounge by the then owner, Eden McGrowther. Previously the pub, while always welcoming, had been rather Spartan in décor. The bar and gantry were rescued from the Craigour Bar in Dens Road when it was demolished and are believed to date from the mid 19th century.

Jonathan continued to maintain and enhance the ethos of the establishment with a refit in 2014 which retained the cosy atmosphere. Relics of the early twentieth century are discreetly displayed: fine glass spirits decanters bearing the name of Mrs Cardwell, one of the former owners, as well as historical and sporting photographs on the bar walls. In the Tavern (public bar) there is a range of craft beers and real ale is dispensed from two handpumps at the right end of the bar. Back in the 1970's cask-conditioned McEwan's 70/- Ale was served from two Dalex tall founts by air pressure. I also have a memory of a rare McGlashan fount though I think this was latterly purely decorative. I claim to have drunk the last pint of cask-conditioned 70/- just before the then owner, John Gallacher, switched to the keg McEwan's 80/- Ale. Normally John's beer was fine, but this was very much end-of-the barrel!



As the celebration would suggest, the pub can be traced to 1869 when it was apparently called the Royal Arch Hotel, though there is reference to ownership of the Royal Arch Tavern by a Mrs Millar in 1856. Early photographs show the name as the Railway Tavern and there is also mention of a Railway Hotel, both being owned by one James McEwan and tenanted by a Mrs Thomson. This is not surprising given the proximity to the East Coast main line and Broughty Ferry station, which opened in 1838 as part of the Dundee to Arbroath railway and is one of the oldest surviving stations of that era. The main building originally had a lounge upstairs and stables behind an adjacent cottage but these were purchased at some stage and converted into what is today the Bistro lounge. The probability is that the establishment was built to cater for travellers on the expanded railway at some time in the 1840's-50's.



No records have been found as yet indicating date of the name change, but in his book *Dundee Pubs Past and Present*, John Alexander suggests that the

name was taken from the Royal Arch Chapter of Freemasonry, rather than the Victoria memorial. He cites the original name of the lounge, the Gavel, as significant, this being an instrument used by the Master of a Lodge, and also the proximity of the Broughty Castle Lodge directly across Brook Street from the bar, where its name was faintly visible until the building was demolished in 1992. There is another Royal Arch Bar in Montrose High Street which had strong associations with Freemasonry, so it is likely that the name of the Broughty pub has a masonic connection.

Whatever the source of the name, the Arch today is a thriving town centre local which attracts football fans (two televisions in the bar), pub food gourmets and of course, as a Good Beer Guide regular, CAMRA members and other ale enthusiasts.

My thanks to Jonathan Stewart and John Alexander as major sources of information.

Forbes Browne

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Dickens

Dickens Bar South Street Perth changed hands in April 2019. Now Leased by Frank and Tina McCarron, Dickens offers a selection of over eighty different malts and over thirty different Gins.

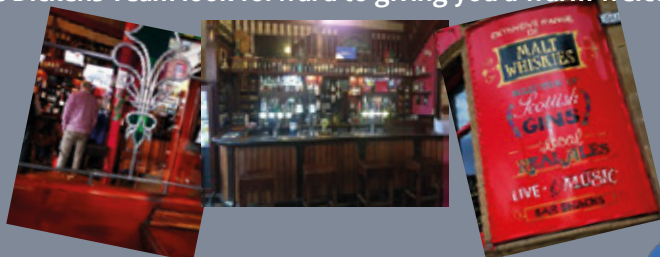
Dickens always has two variety's of bottled ale, and one hand pull offering local real Ale.

Located in a central spot near the Train and Bus station , Dickens is a great place to start your Perth journey. Live music is available most Saturday nights.

Frank and Tina plan to extend the food offering in 2020.

The Dickens Team look forward to giving you a warm welcome

Opening times are
Monday 11am - 11pm
Tuesday 11am - 11pm
Wednesday 11am- 11pm
Thursday 11am - 11pm
Fridays 11am - 12.30am
Saturday 11am -12.30am
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CAMRA Events



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4-8 Feb 2020

Find out more at: winter.gbbf.org.uk

After three successful years in Norwich, CAMRA's Winter Beer Festival moves to the West Midlands. Tickets are now available to purchase via CAMRA's Great British Beer Festival Winter website (winter.gbbf.org.uk). As the West Midlands is a region built on the trade and innovation of the industrial revolution, 2020's festival will be themed "A Festival of a Thousand Trades", celebrating industry, diversity, and creativity throughout time. This theme will define the drinks on offer, which will include a range of spirits and non-alcoholic options to accompany over 400 beers, ciders and perries that will represent the region, the wider United Kingdom, and beyond. Alongside the drinks, the festival will feature games and activities, musical entertainment, a range of mouth-watering food stalls, and a selection of tastings

and talks for those looking to expand their horizons further.

Members' Weekend, AGM & Conference 2020

Following on from the successful 2019 event at Dundee's Caird Hall, York is the venue for the 2020 Members' Weekend, AGM & Conference to be held from 3-5 April in the Central Hall, West Campus, University of York, Heslington, York. Registration is now open and can be completed by visiting the Members' Weekend web pages at www.camra.org.uk where more information about the event can also be found.

As always, Members' Weekends rely on volunteers to help ensure the event is a success. Volunteers help run the bars, act as stewards, help with set-up and take down, registration, glass washing & collection, man CAMRA stalls and a wide range of other tasks. For a full insight from a volunteer's perspective, please see the article in the last issue of Hooked on Ale (page 9) which can still be read on our branch website - address in the footer below.



Far from the Thirsting Crowd: Dun Brewing...A Remote Highland Gem



Is there another brewery in Scotland able to match Dun Brewing when it comes to location? Approximately three miles beyond Glenelg and situated in scenic Glean Beag, the brewery (**left**) sits in the shadow of Dun Trodden just along the road from Dun Telve, both well preserved 2000 years old brochs.

The brewery was established approximately two years ago by owner and brewer, Neil Hammond. Neil and his family had been running the Wagon Cafe on their farm (Corrory Farm) in close proximity to the brewery site for approximately nine to ten years. As well as the farm and forestry, Neil worked in the wind energy industry for thirty years before he decided to follow a long-term ambition and open a brewery. Neil felt that Glenelg was in need of some decent beer, in his own words, "a purely selfish motivation for setting up the brewery".



Operating from a purpose-built brewery set alongside old farm buildings and using a four bbl brew kit (**right**), Neil normally brews twice per week from February through to October. There are four core ales in the Dun Brewing range; Dun Light (3.8%), Dun4 (4.2%), Dungeon (4.6%) and Dun & Dusted (5.6%). Neil brewed a Winter Warmer (6.8%) during December 2018 and he has also brewed an Imperial Stout (8%).



Dun Brewing ales are available in the nearby Glenelg Inn located in the centre of Glenelg village and handily passed on the only road in and out to the brewery or if heading further along the coast to Arnisdale and Corran at the end of Loch Hourn. It is well worth the drive down to Corran on the single-track road for the stunning views over to Knoydart or back down the loch to Skye and the Cullin ridge. When I visited the Glenelg Inn in July there were 3 hand pulls dispensing Dun Light, Dun4 and Dungeon. The inn is very popular with locals and tourists alike and also serves very good food. Kintail Lodge at Shiel Bridge is also supplied by the brewery.



In addition to the two local outlets, there is a brewery tap room (Dun Inn) (**left**) where ales can be sampled from either of the two hand pulls or from bottles. Bottles can be purchased alongside other brewery related merchandise. Given the remote location it's worth checking the brewery website (www.dunbrewing.co.uk) or phoning ahead (01599 522 333) to confirm opening times before planning a visit.

Did you know that just a couple of miles north along the bay from Glenelg you can sail across the Kylesha straits on board the Glenachulish, the last manually operated turntable ferry in Scotland. The ferry is seasonally operated and runs from Easter until October. Check skyeferry.co.uk website for more information.

Martin Fox



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Mike Jarron's Edinburgh Pub Reminiscences

I was brought up in Edinburgh (who said 'hard luck'?) and my first recollections of going to pubs were to pubs such as Leslie's (**below left**), Liberton Inn, Spiers, Old Inn Davidson's Mains , Corstorphine Inn etc before church hall dances where you could hear local rock bands (not groups in those days) thrash out numbers by Chuck Berry, Little Richard, Buddy Holly etc. The pint of heavy (which was the only drink I was confident of asking for without my age being challenged) would have been 'real' as this was before the factory bright beer invasion. Campbell Hope & King, McEwans, Youngers, Ushers, Belhaven were common as were wooden barrels, but I was no beer connoisseur being more interested in a bit of Dutch courage before the fray.



Sometimes I used to go with a pal to the wrestling at the Eldorado, Leith where Shirley Crabtree, masked Kendo Nagasaki, and George Kidd were among the performers. The latter was particularly skilful in squirming out of the embraces or dodging the charges of much bigger men than he. He used to roll into a ball leaving his opponent nothing to grapple with. A main part of the entertainment came from standing (the standing enclosure was much cheaper than being seated) and listening to the crowd with great barracking and repartee; fearsome females sat ringside shouting erudite encouragement such as "pull his leg aff an' hit him wi' the soggy end" or "go fur his goolies".

Before this cultural delight (pubs shut at 10pm) we used to visit the Old Chain Pier bar (**right**) in Newhaven. This was a single room bar boasting a large pot-bellied stove (and some large pot-bellied customers). The walls and ceiling were festooned with knick-knacks such as flags, foreign bank notes, post cards , beer bottle labels, posters, floats, gourds, carved coconut shells, conches, pseudo shrunken heads, instruments musical and medical, all donated by visiting sailors – Newhaven and Granton were busy ports and not far from Leith docks. Heavy was 1/10d per pint i.e. less than 10new pence and the Light even cheaper.



Continued on page 25



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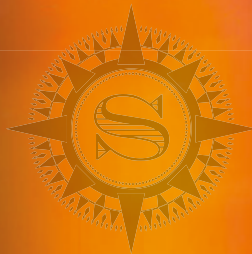
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The bar was run by two sisters, one a little old personage dressed all in black sat in a tiny office poring over the account and orders books. The other, the eccentric Betty Moss, wore a kimono and cane framed spectacles. She could be the polite hostess, "Would you care for lemon with your rum, sir?" but if any hint of trouble started, she would produce a cutlass from behind the bar waving it alarmingly and shouting curses at the miscreants. On one occasion, so armed, she went storming into the gents' bog screeching "effing behave yersels or yer barred."

The bar boasted a rickety balcony out the back where you could escape the indoor fuf to stand outside and, if the tide was out, hear the bog flushing onto the rocks beneath. Obstreperous customers used to see how far out they could throw their beer bottles or other objects. After a fire the bar was completely rebuilt and nowadays is a pleasant place to eat with views out over the water and 4 real ales including one or more from Alechemy.

(Next instalment – The Diggers)



**Mike Jarron 'Thirstday' Group regular
pictured on recent outing to Gourdon &
Johnshaven**

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CAMRA's Dutch little sister: PINT (pronounced as in "mint")

PINT was formed in 1980 in response to the sorry state of the Dutch beer landscape. In the 1970s in the Netherlands, there were just 14 breweries producing a total of 40 beers, mostly pilsners. Some breweries limited their production to just one alternative style of beer.

Beer lovers took a dim view of this and many of them joined CAMRA (formed in 1971) as a result. By that time CAMRA already had some thousands of members. It seemed reasonable to assume that what worked in the UK would also work in the Netherlands, so a group was formed on 14 October 1980 with statutes and an initial capital of 50 British pounds. PINT was born!

PINT is a consumer organisation with the mission of promoting and providing information over "beer culture" (in the most general sense) in the Netherlands. From 2010, PINT became the representative of the interests of Dutch beer consumers.

PINT negotiates with all other parties involved in matters relating to quality, price, availability, etc., and provides consumer information via PINT magazine, Facebook, newsletters, social media, and its own website and app. It organizes festivals, tasting evenings, excursions (e.g. trips to breweries), workshops, symposia and other activities. Each year it organises more than ten festivals, which are open to the public, via its nine regional organisations throughout the Netherlands, where hard-to-find beers can be sampled, and breweries can present their newest brews. Anyone wishing to advertise their own festival can do so via the PINT website.

Most branches organise excursions to breweries both within the Netherlands and abroad (mostly to Belgium or the UK). Of course, this latter takes some organising, so there are more frequent tours within the local region, including visits to local breweries or presentations.

A summary of events - and diary - can be found on the main pint.nl website or the appropriate branch website. The pint.nl diary often includes festivals in neighbouring countries, and membership of PINT is not restricted to Dutch nationals or residents.

One of the smaller-scale social events organised by the PINT regions are the tasting evenings ("proefavonden") where members can sample a number of beers from a particular brewery or different styles from various breweries (which don't have to be Dutch!). Costs are shared by the attendees, and the tastings may be held at a member's home or in a friendly pub (or café). There are also "bottle sharing" activities where each attendee can bring exotic or home-brewed beers for other members to sample.

There are now more than 600 commercial breweries in the Netherlands.



The PINT “horecalabel”

In 2016, PINT introduced its “horecalabel” (horeca stands for HOtels, REstaurants and CAFes, and is often used to refer to the catering trade in general). This label lets consumers and the owners of a hotel, restaurant, or café, know how well the special beers available in the establishment are kept and served.

After a biennial anonymous visit by an expert (mystery guest) - from PINT - to a hotel, restaurant, or café, PINT may issue a label, valid for two years. The expert uses an evaluation form consisting of questions by which the horeca establishment is rated. The award consists of a bronze, silver, or gold label based on this rating. A list of the awards can be found on the PINT website, and the labels can be displayed by the establishment during their period of validity.

PINT is a co-founder (with CAMRA) and member of the European Beer Consumers Union (website: ebcu.eu or ebcu.org).

Website www.pint.nl (in Dutch only)

Ken Donald

Ed: Ken is a regular visitor to the Netherlands and in the last issue of Hooked on Ale he wrote about his favourite pub, the De Bonte Koe in Leiden.

Tayside CAMRA Branch Diary

13th December 2019 - ‘Thirstday’ Group Xmas Social to St Andrews (meet Dundee Seagate bus station at 12 noon)

11th January 2020 - Branch meeting at Mennies (Speedwell Tavern) (1.30pm)

25th January 2020 - Joint social with Aberdeen Branch in Aberdeen (see branch website and /or Tayside CAMRA Members Group Facebook page for details)

15th February 2020 - Branch meeting at Village Inn, Milnathort (1.30pm)

All Tayside CAMRA members are invited to the above but please always check the Tayside CAMRA branch website or the branch Facebook page prior to all meetings and socials to confirm venue and start time.



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AMBER ALE

FROM THE HEART OF SCOTLAND

Tayside Brewery News

Blunt Chisel - Bottle labels have been rebranded, now appearing as individual wood-cut designs for each beer. These unfinned bottles continue to be on sale at the monthly Farmers' Market in Kinross (last Saturday morning every month), but have recently been seen at the Perth Farmers' Market, as well as Leith Market.

While Real Ale In Bottle remains the stock trade, proprietor Roy Herd has been busy filling pins and a few firkins for individual orders. One of these was from CAMRA Nottingham at their October Robin Hood Beer Festival, which featured Ginger Honey Rye (5.2%) in the NanoBar. This giant festival featured a wide range of vegan cask beers, mostly unfinned. Containing honey, this beer could not be marked as vegan, but you can be confident that Roy will produce a vegan, unfinned cask of his other beers, if specified, along with the unfinned bottle range.

Inveralmond Brewery - Following the resignation of Head brewer Ken Duncan, Neil Everett has taken over as 'head brewer' in Perth, working under the head of brewing who also covers contract brewing operations at Tennents and Marsdens. The four core ales still being brewed are Ossian, Lia fail, EPA, and Daracher. Bheira will be coming out for Christmas and the winter season followed in January by Bård and Hope & Try in February. Inveralmond also produced a premium Ossian at 5.6%, called Ossian Founder's Reserve, exclusively for the Wetherspoons Autumn Festival. Branch Membership Secretary, Richard Barnes, recently retired after working at Inveralmond for many years.



Law Brewery - Now up to speed with new 4BBL brew kit acquired from St. Andrews Brewing Co and producing a higher quality and more consistent product - still no finings used so Vegan friendly! A Modern Apprentice was taken on board in September and will undergo training in Brewing Skills for 12 months. A 'Dundee Saison Ale' will soon be available made solely with home-grown hops (DD2) and only Scottish barley, wheat and oats, plus another beer made with surplus rolls from Clark's Bakery entitled 'Doughboy IPA'. These beers will be released in bottles (conditioned), casks, and kegs over the next few months. Law cask ales have been pouring in the Market Bar, Orwell, and The Pillars. Law bottles can currently be found at Frasers, Aitkens, Balgove Larder, Luvians and the Craft Beer Bottleshop (Perth).

Loch Leven Brewery - Production continues apace, with increased deliveries to Edinburgh for the festivals, while cask continues to penetrate into Perthshire and Fife. In Kinross, Gordon has passed his first anniversary as manager of the Loch Leven Tap, promoting regular local "open mic" music, and busy Sunday quiz nights. The long-awaited extension in hours has been granted, and is currently permitting 9pm closing

on Fridays and Saturdays (but check Facebook to keep up to date).



Black Douglas Halloween Stout at 4.2% was brewed exclusively for the halloween quiz at the Tap (**left**), and sold at the modest price of £3 per pint. While the regular four beers have been available for some time in litre and 2-litre growlers, it is now possible to order real ale in pins and firkins for your own events.

MòR Beers - MòR Brewery is now MòR Beers if you are searching for it online, but don't worry we are still a brewery with a real brewhouse in Kellas. Still housed on the site of an old mill, the brewery is a traditional two vessel brewhouse with a mash tun and kettle as you'll find in most cask ale breweries. Normally the size of the brewery is described as the volume of the kettle in UK brewer's barrels, which at MòR would be five. Really though, breweries are measured by the volume of beer they produce in a year, so it's actually a measure of how many fermentation vessels there are and how often you can fill and empty them. As we're not quite at our one-year anniversary until February 2020 we don't have an exact figure yet, but we can safely say it's less than the 5000hl that the government classifies as a small brewery.

Our focus is still on traditional cask conditioned ales, but the main news is that soon the core range of: Tea, Vicar? (3.8%), Scode! (4.0%), Ish! (4.2%) and Ticia (4.5%) will be available in 500ml bottles in time for Christmas. As a real ale brewery it is important for our beer to still be real in the bottle, so we have decided to bottle condition our beer. So please do pour carefully, as they're not hefeweizens! ***Dominic Hughes (MòR Beers)***

71 Brewing - 71 are concentrating on increasing volumes of craft beers, canned on their own premises in Dundee. Collaboration is the name of the game, with the plant increasingly being used for custom and contract brewing and packaging operations, even producing a revival of the famous Ballingall's name!

Cask beer has not been forgotten though; after 71 came up trumps, providing the only really local ales for this year's CAMRA Members' Weekend in April at the Caird Hall. Small rackings of real ale continue to find their way into pubs in Dundee and around. Tours are always popular, taking in the brewery and can line, booked online, with hospitality guaranteed in the Taproom.

Also appearing from Tayside alongside Blunt Chisel at the Nottingham Robin Hood Beer & Cider Festival 2019 were 71 Brewing, Abernyte and Redcastle, plus a host of beers from other smaller Scottish Breweries.

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Going POSH - Tayside Camra Trip to Peterborough

Dateline 19 August Highland Chieftain 09.57 from Perth station. The journey was mostly on time, although we missed our original seven minute York connection which gave us an opportunity to have a beer break in York (were we disappointed?). Pub of choice was the Blue Bell, where an excellent pint of

Laine's Obligation was had. Resisting the temptation to linger longer, we returned to the station where the York Tap was a better place to wait for the next train. Although with 20 handpulls and only time for one it was difficult to choose! We managed a pint of Arbor Mosaic before catching our connection to Peterborough which was achieved just before 6 pm.

Upon arrival, the only rain shower of the week meant an unscheduled (although I am convinced it was a sign from the Beer God!) stop en-route to our hotel at the Oakham Ales Brewery Tap (**right**). Not surprisingly it was not our only visit! After checking into our hotel, we headed out for some food and to Charters / East Restaurant (another Oaka Group outlet which includes the Bartons Arms in Birmingham), a converted Dutch barge on the River Nene. Thereafter off to explore the town but being Monday some outlets were closed. However, after returning to Oakham Tap, we found the Ostrich with 6 ales on.



During the evening we found out that the Festival the next day wouldn't be open till 5.30. So, following a recommendation from a fellow Tayside member, we decided to get the train to Ely with the intention of visiting the Cathedral. Prior to that, a relaxing lunchtime pint in the Cutter Inn overlooking the river and marina the choice there being Woodforde's Wherry and a particularly nice pint of Marstons 61 Deep which we had only ever seen (and not tried) on keg. We decided not to eat there but headed towards the Cathedral



via the Prince Albert (**left**) where sausage (local Haddenham) and mash was washed down with Sharps Atlantic Pale and Milk Worm by Three Blind Mice. Following an excellent tour of the Cathedral, we decided to try the first micropub of the week, which was the 3 at 3 Real Ale and Craft Beer Café. On the day, however, there were only craft kegs. Being 'tourists' we opted for two from the local Three Blind

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Mice Brewery- Piney Boi & Phi Phi Pale sitting out on the sun deck for a while before heading back to the station.

Arrived at the festival shortly after opening time. The statistics of over 350 real ales, other specialist bars in 2 marquees don't do justice to the size of this event. We spent the evening wandering around getting our bearings and surprisingly getting the occasional seat. You could tell the festival regulars; they were the ones arriving with folding camping furniture. Beers of the day being Purity's Pure Gold & Elgood's Black Dog. En route back to our hotel, a nightcap of Kelham Best was had in the Tap which showed that it wasn't just all Oakham ales there.



Day 3. Up and about and after a quick alfresco breakfast in the main square, allowing us time to then give Peterborough Cathedral a visit before heading to the festival to join the queue for opening time. A standout beer was called Table Beer from Windmill Hill Brewing Company at an interesting 2.9% which didn't compromise on the flavour, and also Blackberry Porter from Mile Tree was up there with the best of them. Prior to the evening rush, we decided to investigate the town further. The first stop was the local POTY, the Frothblowers micro (**above right**) situated in a few miles north in a residential area (Citi 1 bus from the city centre to Werrington). Remarkable pub insofar that 3 years ago it was a tanning studio in a typical housing estate shop unit with flats above. Now with 7 hand pumps. Always with a good range of beers and around 20 ciders. This is a classic micropub that you could describe as no-frills with the emphasis on the beer and conversation. Well done to the owners for bucking the trend of out of town pub closures.



Our next stop was back in town to the 2018 POTY, The Bumble Inn (**above left**) which had been closed when we had previously tried. Another micropub which 4 years ago was a chemists. A common denominator with both micros winning POTY and the predominance of real ale and cider with Carling nowhere to be seen.

After an excellent Thai meal in the nearby Oakham Tap we took the Citi 2 bus back north again to the now opened Hand and Heart (**right**). Situated in the cosmopolitan, colourful and sometimes described as notorious Lincoln Road area. An area where a lot of residential property has been lost to various commercial conversions over the last 15 years. Not



having changed for 80 years, the pub seemed strange situated in this area. Unfortunately, many new incomers to the area tend not to use the pub, so the pub relies on a small number of regulars to keep it going. The owners not really doing it for the money but definitely for the love of the job, the customers and the ales of which there were three Brewsters. It was interesting to hear how CAMRA had assisted in setting up their ACV (Asset of Community Value) as there was every chance a few years ago it could have been converted to housing or even worse a phone or kebab shop despite more of these than the city needs nearby. The seal of approval perhaps as it was the local Chairman's choice who was sitting in the corner the evening we were there. It was an excellent pub, unfortunately, we had to rush out just before closing time to catch the last bus back into town where yet another nightcap was had in the Oakham Tap. That was as long as a beer day could be!

Day 4 was a slightly later start at the festival, with Jim having breakfast at the Drapers Arms which was an opportunity to see the local 'Spoons, followed by a riverside walk taking in the football ground and the Nene Valley Railway. Rejoining with Frank in the afternoon having a few more beers in the festival sun before reading flyers at the festival for quaintly named outlet - Wonky Donkey **(right)**. Consensus was that this was a must-visit as our devices told us it was only 20 minutes walk. It actually took slightly longer due to breaking the journey and diverting to the historic Coalheavers Arms for a Nene Valley Blonde Ale.



Thereafter proceeding in tourist mode with phone at the ready for guiding us towards the Wonky Donkey **(left)**. This time a former florist/gift shop which had only been opened for 6 months. Once there not disappointed – with our favourites being Phipps Ratliffes Stout (Grainstore Brewery) and Dancing Ducks Ay Up which we later found was the bitter winner in the recent 2019 champion beer of Britain just down the road at Olympia. Other beers we had there weren't far behind. So good that we stayed longer than expected, deciding against returning to the festival. Instead made a return visit to a Day 1 pub, The Ostrich, which was very worthwhile with 4 Hop Men of the Apocalypse from Totally Brewed and Sherwood Reserve from Castle Rock in excellent condition. We then, somehow decided on a return to Bumble Inn for a nightcap, on our last night – Picadilly Porter from Isaac Poad and Sunraker from Quantock were beers of choice.



The next day we made sure that we had plenty of time to get to the station for our train which was fortunate as upon arrival at the station, a quick look at the board showed our booked train was cancelled but an earlier train was just coming in. We managed to

squeeze and endured a long journey back (standing room only). Jim had decided to get off at Durham to revisit a favourite pub of his - the Station House micro located under the viaduct. Then finding that it now has a rival, The Waiting Room on the platform which is a bit closer to the train tracks!. After a 2 hour refreshment stop, Jim then caught the train back to Perth (opting out of a quick stop in Edinburgh – Fringe madness!!)



Summing up; perhaps regret at not having spent more time at the festival but more than made up for by getting round some excellent pubs which although a bit quiet with the festival being on, gave more time to get a seat, appreciate them and speak to owners and regulars. The pub highlights being of the micro variety – Frothblowers, Bumble Inn and Wonkey Donkey. Being so small with shorter hours and concentration on the beer, the owners are always hands-on. Does anyone know where we can find one in Scotland?

We didn't encounter the renowned elusive Oakham Green Devil anywhere. Perhaps it had all been sent up the A1 to Scotland?

Jim McMahon / Frank Mills

Scottish Brewing Archive Association (SBAA)

The last edition of Hooked on Ale carried a full-page spread presenting the valuable work being carried out in promoting the history of brewing in Scotland. It included the paragraph: "We want to be more proactive in working with CAMRA members to document Scotland's brewing history as it happens. What happens today becomes history tomorrow. An unprecedented number of breweries are springing up in Scotland and it is imperative that their stories are preserved for the future."

Having been involved with the Archive on the fringes for decades, back to when it was located at Heriot-Watt University in Chambers Street, Edinburgh, I have decided to join up properly now that I have retired from brewing work. I know that the archive has a wealth of material from the historic brewing centres of Edinburgh and Alloa, but I am sure that from amongst our Tayside readers, there is far more material out there from breweries of old in Dundee, Perth, Montrose and who knows where else?

As the quote above states, SBAA will be looking to catch up also on recent brewing history from our area, and I hope to catch up with Tayside BLOs and the breweries themselves to preserve their stories too. In the meantime, please will any Hooked on Ale readers with unusual bottles, labels, beer mats, or just interesting anecdotes, please contact me, or the SBAA directly at info@scottishbrewingarchive.co.uk?

Richard Barnes



...where all who enter as guests, leave as friends

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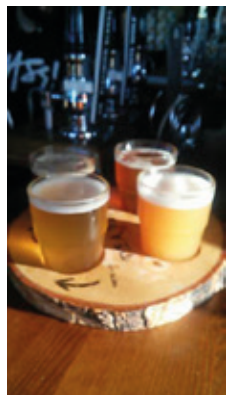
More T.E.A. Krakow?

This autumn our annual lads' midweek break was spent in Krakow, avoiding the best known Oktoberfest locations. We found some great wee bars with interesting Polish and Czech craft beers and cocktails, most costing far fewer zlotys than we had been expecting. Scanning the internet and local guides, it was apparent that most of the supposed craft brewery taps were in fact foodie outlets with brewing carried out miles away. However, one place down near the Vistula River looked like the real thing – T.E.A. Time BrewPub. Indeed, they claim to be the only Real Ale Brewpub in the whole of Poland.

While walking through the cobbled streets, I had been berating my pals about a visit the night before to the ubiquitous Irish pub, only to consume Guinness and Murphys, away in such a fine foreign land. Rather embarrassingly, the irony was initially lost on me, that I was now dragging my fizzy-lager-drinking pals to a venue mimicking an English pub, maybe only serving English-style real ales, which they could find any day at home, without even needing to travel to England! Only when I agreed to stand the round, did they accompany me through the door.



As many of you will know, in the world of beer, T.E.A can sometimes stand for Traditional English Ale. Apparently, the owner worked for many years in the English microbrewery scene and decided to replicate the whole experience in Krakow. Reasonably authentic then – a corner pub with long shiny wooden bar, 5 proper Angram handpulls, and genuine belly-shaped casks, featuring shives and keystones. However, on entering the bar, we were met with a strong smell of vinegar, and no chips in sight! In fact, the brewer had just been cask washing way down in the cellars, and maybe should have performed the operation out in the yard.



The beers were available in good imperial pints, but I went for a flight (**left**) of four beers, out of a choice of six. All of them were unfiltered and yeasty – too much for the rest of my party, who preferred a mainstream lager, and spent the time playing darts. The Helmut Weissbeer (5.6% and brewed with mango) was so heavily yeasted and mangoed that it almost needed a knife and fork. More acceptable were Platinum Blond (4% pale ale) and Anaconda (7% American IPA), although I found the hop experience of both somewhat disappointing. The best bet for me was Smooth Hoperator, an amber ale at 5.6%, well-balanced with aroma hops.

(Continued on page 42)



Good Beer Guide Selection

At our January and February branch meetings in the new year (see diary page 3), Tayside CAMRA members will be deciding which real ale outlets in our area will be nominated for the 2021 Good Beer Guide. This is not an easy decision because our quota is only 30 entries.

If your local doesn't make the cut, it doesn't mean that it's not worth a visit. With Tayside CAMRA covering such a large area and with many rural pubs, we can't be everywhere all the time so we rely on the feedback CAMRA members give us which in turn can

help inform our annual selection of Tayside pubs for the Good Beer Guide.

One important tool which can help us in our deliberations is WhatPub. Beer scoring on WhatPub is easy, just log in as a CAMRA member and get your opinions known with scores from 0 being No Real Ale to 5 the perfect pint! It's very useful for your local branch as the National Beer Scoring System (NBSS) is fully integrated with WhatPub and the branch can review the results from the NBSS and see which pubs are doing well or indeed badly.

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T.E.A Mash Tun

More T.E.A. Krakow? (continued from page 39)

Down in the cellars underneath the taproom, I found the offending cask washing facility, and then ventured past a barrier saying "no access – brewing staff only". Having only just retired from brewing, and on hearing familiar noises, I chanced my arm, calling "hello – is anybody there?" Unfortunately, this scared the resident brewer out of her wits, just as she was on the laptop catching up on paperwork, while the last boiled wort was pumping from kettle, via chilling, into open fermenter. Once composure was regained, we had a brief chat, in good English, about such topics as top fermentation, vienna malt and new hop varieties, while viewing a familiar microbrewery setup, with infusion mash tun, wort kettle, flat-bottomed open fermenters, and plenty of hoses.

Returning to the bar, the darts championship was coming to an end, time to drink up, and catch the last of the day's sunshine. Then it was back to the local lager.....

Richard Barnes

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