



Hooked ON ALE



Campaign
for
Real Ale

**FREE Magazine
from the Tayside
Branch of CAMRA
Issue 1 2019**



**All the latest Real Ale News and Features from
CAMRA Tayside Branch**



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Hello and welcome to the fourth issue of our branch magazine HOOKED ON ALE

Over the first weekend of April, the Caird Hall Dundee was the venue for CAMRA's Members' Weekend, AGM and Conference. With over 800 CAMRA members from all parts of the UK and even beyond (I met someone from Belgium attending as a volunteer) descending on Dundee for this event, it was a real opportunity to showcase all the best that Dundee has to offer. In this issue of Hooked on Ale we include a couple of features relating to the Members Weekend. Branch member, Jim McMahon writes about his experience as a volunteer helping to set-up the venue and during the weekend. Joe Crawford (Fife Branch) pays tribute to those involved in making the weekend such a success. Joe played a key role along with representatives from the Scottish and Northern Ireland branches in the organisation of this main event in CAMRA's calendar.

Volunteers are key to making CAMRA Members Weekends a success and special thanks must go to Tayside Branch members (Jim McMahon, Kenny Smith, Gregor Wallace, Mike Jarron, Jake Stewart, Tom McLaughlin, Bill Hoy and Graeme Duguid) who gave up their time to help make the event the success it was.

A huge thank you must also go to Inveralmond Brewery, Loch Leven Brewery, 71 Brewing and St Andrews Brewing for hosting tours on Friday and Saturday evenings. And also to all the real ale pubs in our branch area and across the Tay in Fife which welcomed CAMRA members throughout the weekend.

Congratulations go to the Green Room, Perth which for the second year running was CAMRA Tayside Pub of the Year (POTY) and the Pitcairngreen Inn which also for the second year running was Tayside CAMRA Cider Pub of the Year. The Ericht Alehouse and Fisherman's were commendable POTY runner-ups.

As always we hope you enjoy this issue of Hooked on Ale. We always welcome contributions for future issues (the next issue will be due out towards the end of the year) as well as any comments readers may have on design and content.

Martin Fox Hooked on Ale Editor

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

Cover Photo: Neil O'Keeffe (Green Room) receiving the Tayside

POTY Award from Jim McMahon

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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.

Advertsing: If you would like to advertise in the next issue of Hooked on Ale due to be published in December, for more information, please contact us at:

newsletter@tayside.camra.org.uk

Tayside CAMRA Branch Contacts

The Tayside Branch AGM was due to be held on 15 June 2019 shortly after this issue of Hooked on Ale went for publication. For this reason we have been unable to give the names of elected office bearers. These will be confirmed on our branch website immediately after the AGM.

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Pubs Officer:	whatpub@tayside.camra.org.uk

To find out more about Tayside CAMRA, visit either our website at tayside.camra.org.uk or Facebook page CAMRA Tayside



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Tayside Pub News

As always, the pub scene never stands still. First the good news about additions to the Tayside Real Ale scene:

- In Dundee the **Beefeater at Discovery Quay** is selling the ever popular Doom Bar.
- During CAMRA's Members Weekend at the beginning of April, MòR ales were to be had at both the **Pillars** and **Arctic** bars. These two pubs have occasionally served real ales in the past so if you find none are to be had, then please encourage them to get more in!
- **71 Tap Room** in Dundee are regularly doing cask ales alongside their craft kegs
- The **Crown** in Monifieth which reopened 1 February 2019 hinted that real ale might be available sometime in the future. Meanwhile Real Ale in bottles is available until consumption levels become clearer.
- The **Caledonian** in Brechin changed management in February and thankfully real ales are being retained.
- Into Perthshire, The **New County Hotel** in Perth introduced Inveralmond Ossian into their lounge bar and is apparently very popular with their guests.
- The **Tavern (left)** in Perth reintroduced real ale last summer and has now increased to 2 hand pulls. A surprising local visitor is Woodforde's Wherry which has been spotted there. Their home cooked food is proving very popular.
- George Street in Perth hasn't been the same since the Kings Arms closed but now has a pub again with the opening of a **Brewdog** in November 2018.
- **Twa Tams** in Perth has changed hands. Now being run by Chris and Sandy of Mad Ferret fame. They have plans this year for 3 real ales from local breweries which in my humble opinion is the only thing that's been missing from this pub.
- **Dickens** in Perth now being run by Tina and Frank McCarron since April 2019. Real ale scheduled for a welcome return from June 2019. Two taps being installed with probably Ossian initially then with hopes to increase to a second ale as demand increases
- The **Inn at Loch Tummel** reopened 2 years ago and has been selling Strathbraan ales. Yes, we've only just noticed but it's not the easiest place to get to although well worth a visit.
- The **Ancaster Arms** in Comrie is operating on a pop-up basis over a weekend about once per month. The exception being the Comrie fortnight at the end of July when its open for a whole week! Quite often with ales from Fallen Brewing and Strathbraan brewery.
- I've found one pub which has been listed by Highlands and Western Isles CAMRA but is actually in Tayside. That's the **Moor of Rannoch hotel** which is selling bottled real ale, namely Glen Spean. If anyone can get there to check it out without leaving Tayside and not using a car and chauffeur and get back to Perth the same day then the beers are on me!



Now the bad news about pubs which have stopped selling ale or barely or didn't even start!

- **Camperdown Elm** just off Kingsway West, Dundee opened in January with 8 handpulls however sales dictated that they could only sell one or two ales from the Marston's stable.

Latest news is that they will be changing to keg by summer 2019.

- **Broxden Farm**, Perth no longer serves real ales due to lack of customer demand.
- **Scotlands and McNabs** in Pitlochry have been sold and currently under renovation with plans to permanently close the public bar and the lounge to be for residents only
- **Wheel Inn** in Scone is now permanently closed and is being converted into a residential home.
- Despite **New Scone Arms** opening August 2018 with freshly painted 'Cask Ales' signage on an exterior wall we still await their promised arrival.
- **Copper Still** in Dundee closed suddenly in December after being open for only 8 months.

Challenging times as it's getting to be that it's not unusual for country pubs to be closed Monday and Tuesday and even some city ones not opening till later in the afternoon. For example:

- **Bankfoot Inn** now closed Monday and Tuesday. Even the recently opened Crees Inn has cut back their opening hours.
- **Greyfriars** not opening till 4 Monday to Thursday
- **Macdonald Arms** Balbeggie have removed their signage but are operating very short hours over 4 days and no longer do food. This leaves the Scone area stretching to Coupar Angus and into the Carse a bit of a real ale desert during the daytime compared to the rest of Perthshire
- **Strathardle Inn** now seasonal and also has shorter regular opening times and like others it's advised to check their Facebook and/or website for any changes.
- Some pub owners looking for other ways to diversify, e.g. it's rumoured about **Bothy at Royal** in Comrie being converted to a bistro.

Tayside CAMRA welcomes any feedback on pub changes either by notifying us through WhatPub or directly by email to outlets@tayside.camra.org.uk . If you are aware of any changes to or errors in the Tayside pub listing on page 8, again, please contact us by emailing outlets@tayside.camra.org.uk .

By Jim McMahon



The Bank Bar

7/9 Union Street, Dundee

Tel: 01382 205037

Real Ales (4 hand pulls)

Homemade Food Available

Free Live Music Fridays & Saturdays

Open Mike Wednesdays & Sundays

Tayside Real Ale Pubs

The following Pubs, Hotels and Clubs are known to sell (or recently sold) 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
Caledonian Hotel

Carnoustie

Aboukir Hotel
Stag's Head
Station Hotel

Finavon

Finavon Hotel

Forfar

Dunnichen Stone
Osnaburg
The Stag

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

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)
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
The Green Room
Greyfriars
Kirkside Bar
New County Hotel
Old Ship Inn
The Sandeman
The Tavern
The Venue (C)

Perthshire

Aberfeldy

Black Watch
Schiehallion

Abernethy

Crees Inn

Aberuthven

Smiddy Haugh Hotel

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

Fortingall

Fortingall Hotel

Glendevon

Tormaukin Hotel

Glen Farg

Bein Inn

Kenmore

Courtyard Bar & Restaurant
(Taymouth Mains)

Kirkmichael

Kirkmichael Hotel
Strathardle Inn

Lawers

Ben Lawers Hotel

Meikle

Kinloch Arms

Meikleour

Meikleour Arms Hotel

Moulin

Moulin Inn

Murthly

Uisge Bar/Restaurant

Pitcairngreen

Pitcairngreen Inn (C)

Pitlochry

Atholl Palace (S)
Auld Smiddy

McKays
Old Mill Inn
Pitlochry Golf Club

Scone

Perth Race Course*

Strathtummel

Inn at Loch Tummel

Weem

Ailean Chraggan

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 <https://whatpub.com/>



CAMRA Members' Weekend - A Volunteers Experience

Some 2 years ago it was announced that the venue for the 2019 CAMRA's Members Weekend, AGM and Conference would be the Caird Hall, Dundee. For most of us, the Members Weekend is something we read about in What's Brewing, but we don't actually make an effort to attend.

With the Scotland & Northern Ireland Branches (SNIB) being the host region, an organising committee was set up from SNIB branch members working in tandem with staff from CAMRA HQ. In the 12 months leading up to MW2019, regular planning meetings were held throughout Scotland with the organising committee visiting Dundee and the Caird Hall on a number of occasions. The final meeting was held at Mennies in March when local members had a chance to find out what was planned and how they could help make the event a success and put Dundee firmly on the CAMRA map. Volunteers are the key to making CAMRA events a success and Members Weekends rely on CAMRA members giving up some time and energy to help with the set-up, running and take down of the event.

On Tuesday 2 April, myself and other local members reported to the Caird Hall to see what



awaited us. It wasn't long before trucks were being unloaded at the rear of the hall and their contents taken up in the lifts. One of the biggest challenges was fitting the 13' planking for the bar into the lifts! A variety of tasks needed to be undertaken ranging from bar assembly, driving to St Andrews and Alloa to collect casks, glass washing and bag stuffing. Around 6 Tayside branch members were there most of the time to support and admire the skill of the experienced CAMRA veterans. Numerous volunteers came from as far afield as Lochee and Bruges, in Belgium. Stillage and casks were all installed by Tuesday afternoon and we were well rewarded when a cask of Bitter and Twisted was

opened. Next day the bar counter was installed, with the hand pumps and pipe fittings completed on Thursday.

Ahead of schedule we were allowed a later start on Friday. Maybe just as well after the social in Mennies on Thursday evening. This was followed by a tour round other local hostelries to see what they were doing during MW whilst bemused locals looked on wondering what had happened to their quiet Thursday night pints! It was great to see additional beers in the George Orwell and the Pillars with their Gaskell & Chamber vintage self-service handpumps.



Duty started again on Friday with us local volunteers allocated front door duties to meet and greet our guests. At least the weather was kind for the queue (**above right**) forming across City Square ready for the 4pm opening and registration. Due to sufficient numbers of volunteers staffing the member's bar located in the Marriot Hall, no-one had to wait long to sample any of over 70 real ales and ciders showcasing some of the best of breweries in Scotland and Northern Ireland. That evening members also had the opportunity to go on either pre-booked brewery tours (Loch Leven, Inveralmond, St Andrews Brewing and 71 Brewing) or to venture out and visit some of Dundee's real ale pubs. Despite the best efforts of Scotrail with cancelled trains, many made it as far as Perth and Broughty Ferry. That included some gentlemen from the west who had substituted their usual Giraffe (Glasgow Real Ale Festival) gear for a Dennis the Menace tour of Broughty Ferry.



Members Bar in full swing

Saturday and Sunday offered more of the same, for me, meeting and greeting, and generally helping out where required. Being a volunteer meant not being able to participate fully in the conference business but when speaking to delegates it was easy to appreciate their enthusiasm

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Tayside Branch volunteers enjoying a bit of 'down' time during 'set-up'

and dedication to the CAMRA cause. Meeting and greeting also meant being a local tourist guide. Strangest question asked on a few occasions related to the George Orwell on the pub trail. 'Is it a Wetherspoons?' It's not too unusual a question really when you consider that an Orwell fictional pub name has been used by Wetherspoons for their pub names in England.

Dismantling the bar started on Sunday immediately after the event formally closed and by Monday everything was dismantled and packed up 2 hours ahead of schedule. Some volunteers then went to Bank bar to relax. Me, I got the train home to catch up and recover what had been a thoroughly enjoyable week. It was evident on Sunday that there wasn't much beer left over. When setting up

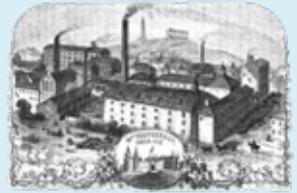
the bar you get an early look at what beers were to be on and their positions on the stillage. I managed to sample all those I had particularly wanted to try, the exception being Inveralmond's Bruach Tatha which at 2.2% makes me wonder why it was one of the first casks to be finished. All in all, it was a great experience being involved in a major CAMRA event and on one's doorstep to boot. York will be the venue for next year's Members Weekend, and I would encourage CAMRA members to go along either as a delegate or as a volunteer. Did I mention the free t-shirt and beer for volunteers!!!

Jim McMahon

www.tayside.camra.org.uk



Scottish Brewing Archive Association
Promoting the History of Brewing in Scotland



The **Scottish Brewing Archive (SBA)** was established in the early 1980s by Heriot-Watt University's Brewing Department with financial support from the brewing industry to begin with.

Key players were Professor Anna Macleod and Geoff Palmer (now Sir Geoff). Today Sir Geoff continues to give talks, write papers and books putting his knowledge, experience, energy and charisma at the service of brewing history and social issues. The SBA was officially opened by Sir William McEwan-Younger Bt. in 1982, coinciding with its first exhibition.

In 1991 the Archive was transferred to the University of Glasgow Archive Services where environmentally controlled facilities were available. The SBA now has an excellent reading room readily accessed by public transport for visiting (by prior appointment) for research or study. It is also very convenient for the award-winning real ale pub The Three Judges!

The **Scottish Brewing Archive Association (SBAA)** was formed in 2008 to support and promote the SBA by voluntary efforts from SBAA members. SBAA's main aim is to promote Scottish brewing history in the following ways:



Community: Bringing people with a passion for Scottish brewing together, both online and at events throughout the year.



Storytelling: Sharing the story of Scotland's brewing heritage through talks, tours and research.



Tomorrow's History: Engaging with today's brewers to record their stories for future generations.

SBAA MEMBERSHIP GIVES YOU:

- Free and discounted event attendance
- Social and networking opportunities
- Guidance and advice on the archive and brewing history
- Regular newsletters
- The annual SBAA Journal
- Member Directory and Corporate Gallery
- Create value for future generations and your brand
- Access to funded projects

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.

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Members' Weekend 2019

Dundee's Caird Hall was the host venue for the 2019 National Members Weekend and AGM from the 5th to the 7th of April 2019. Joe Crawford, the Organiser, would like to say a few thank you's...



Sarah Crawford (Scotland & Northern Ireland Regional Director) & Joe Crawford (MW Organiser)

When I was first asked to organise the Members Weekend, I was hesitant. A team was beginning to be formed within Scotland and Colin Valentine was to be my co-organiser. Our team attended the handover meeting from the Coventry weekend in Carlisle and came out raring to go, our planning started in earnest. We had our full complement of offices filled and everything was delegated to the right team member for action. The most difficult thing we found was to decide which pubs in Scotland should host for our meetings! Thanks specifically to the Green Rooms in Perth and the Speedwell Bar in Dundee for providing us with a meeting space, good beer and a warm welcome.

The thanks don't end there.... Thank you to all the CAMRA members that were involved in the organising of the weekend whether you were stuffing bags, researching local information, proof reading the handbook, serving in the members bar, guiding a tour or counting votes, the weekend could not have happened without you. We have delivered one of the best Members Weekends in the Campaigns history (not my words!), I heard so much positive feedback over the weekend and it's all down to the Organising Committee and all who volunteered - We have set the bar very high for York to aim for.

Thanks to the pubs of Dundee, Broughty Ferry, St Andrews and Perth who not only believed our forecasts but who stepped up and provided enough beer and food to keep the attendees fuelled. Thank you to the breweries that hosted our tours and a special thanks to Inveralmond for pulling out all the stops to get their new tasting room ready for the National Executives special tour on the Friday evening. Thank you to the staff at the hotels and guest houses in Dundee that put up with our members coming back late at night after sampling the best beers Scotland could offer. Thanks to all the takeaway food outlets who experienced a very different demographic than usual requesting late night food that weekend! A special thanks to Kevin Pirie & Son who managed to MOT my car while I was in Dundee, something I had completely forgotten about while we were building up to the weekend!



Thank you also to the people of Dundee, every single one of you. You shared Dundee with us over the weekend and for that we are extremely grateful. I remember seeing a post on social media warning of 'lots of (mainly) English middle aged men with beards, beer bellies, woolly (sic) jumpers and sandals staggering around the city centre', it continued to say that 'although they may

drink a lot, they are unlikely to cause any trouble! Our members were made to feel very welcome in your city and many are planning return trips in the future.

The 2020 Members Weekend and AGM will be in York from 3rd to 5th of April 2020. I'm looking forward to going and not being involved in the organisation next year. Maybe I'll see some of you there...?

Joe Crawford



A weeked break: Riga, Latvia



An autumn weekend trip to Riga, the capital of Latvia, got off to a good start, finding a bar with 60 "draught" beers. Our research had suggested that Tervete was one craft brewery to look out for, and our bar tender confirmed that we might find it hard to beat their Tumsais (dark); a fine ruby, bitter-sweet lager it was too! A nearby bar had a surprisingly good Sezonalais Alus (seasonal beer) from Lielvarde as its guest. This autumn beer was loaded with hazelnut flavour, and unfiltered. Other bars seemed full of craft beer promise. However, Moonshine Rockabilly House had superb 1950s automotive decor, good food, the amazing Fortress Blues Band, but the single craft beer was pretty awful. Riga has plenty of dungeon-like cellar bars, often with good unfiltered beers, but with the usual long distance table service, hard to identify just what they have poured for you.

Looking for craft breweries, we went on a long cycle ride beside the River Daugava to the Lido Centre, which features its own micro-brewery. However, brewing was suspended, being out of season, and the anonymous craft offering in the restaurant was undrinkable. Returning thirsty into the city on our hired bikes, we had more luck at a micro-brewery belonging to the Czech Stargorod restaurant chain. We enjoyed a flight of craft beers, including Amber Stricka, Black and Lager, far more than the noodle soup provided. I managed to sneak a photo of the traditional shiny copper kettle, well on the boil, reflecting the otherwise ghostly apparition of a brewer, and featuring a sack of hops, probably Saaz.

Peter's Brewhouse in the city centre was more in the German style, with three unfiltered beers, an old-fashioned rustic bar, and large beer garden outside. The red lager at 4.7% abv was quite hoppy, but a bit metallic; the dark at 5% was my favourite, while the blond at 4.5% was full of hop flavour, but so murky with yeast, that when I went back with my keg lager drinking friends, they soon gave up and abandoned me to finish the lot – wonderful!



Richard Barnes

www.tayside.camra.org.uk

Further Adventures of The 'Thirstday' Group

Since the last issue of Hooked on Ale we have changed our routine ... we now start off in the Phoenix (103 Nethergate) between 13:30 & 14:00, have a couple there and then wander along to the Bank Bar (7-9 Union Street).

At various occasions since the last issue, we have ventured away from our natural habitat to visit a number of hostelries within Dundee including Arctic, Pillars, "Mennies", 71 Brewery Tap, Dynamo, St. Andrews Brewery, Frews, Counting House, Market, and before it's closure, the Copper Still. The Fishermans, Ship, Royal Arch & Jolly's in Broughty Ferry also enjoyed our presence when our Christmas 'swaree' here was well attended.

Trips have been made within Tayside to Perth, Carnoustie, Meigle, Blairgowrie, Alyth, Arbroath, Forfar and Montrose. We've even undertaken foreign travel (no passport required) to visit pubs in Freuchie, Anstruther, Crail, St. Andrews and Stirling as well as attend Real Ale festivals at Alloa, Larbert, Kingdom of Fife (Glenrothes), Aberfeldy (Black Watch & Schiehallion), Wee Ale Festival (Settle Inn, Stirling) and Perth Rugby Club. In May we participated in the Forth Valley Mild Ale Trail between Linlithgow & Dunblane.

In addition to regular pub and festival visits, there was a good turnout from Thirstday Group members participating as volunteers at the Members Weekend / AGM & Conference held at the Caird Hall, Dundee over the first weekend in April.

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 Phoenix or the Bank Bar and find out more about our forthcoming adventures.

Kenny Smiths' Big Day Out – A Fife Foray

A trip that the Bank Bar Thirstday Group had pondered upon for some time came to fruition on Thirstday 22nd of November 2018. Gathering at Seagate Bus Station with bus passes at the ready, we (Garry (& Zoe), Gregor, Mike & I) boarded a No. 99 for the 11:05 departure to St. Andrews. On arrival and with a hop, step and a jump to the next bay, we boarded an X60 which departed bang on time at 11:40.

After a scenic trip through central Fife, we alighted in Anstruther (the stop after Waid Academy). Crossing the road, we headed down the hill to the crossroads (didn't see Robert Johnson !!!!) and turned right and followed the road past the Bank, left over the river and right again and we reached the Dreel Tavern, where a cosy wee bar greeted us on entry.

While deliberating which of the ales we would have, Richard (aka The Cat in the Hat) from the Fife Branch joined us; we suspect he'd been hiding around the corner. Selecting our poison (mine was Tower IPA 4.8% (Redcastle)) we took up position at a table in the window. Some cracking banter then ensued (as per usual), the option of sustenance was taken up and we ordered more refreshment (Autumn Red 4.4% (Caledonian) to go with it.

Continued on Page 19

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Angus, DD11 1HR
Tel: 01241 432430

THE CAPITAL ASSET

26 Tay Street, Perth
Perth and Kinross, PH1 5LQ
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www.perth-bars.co.uk

Departing the Dreel we retraced our steps to the Bank (just like being at home), a more modern airy building. The electricity was off, but we were still able to get some ale, Dark Horse 4.5% (Born in the Borders). Taking our drinks through to the lounge we were very impressed by the view from the veranda.

On leaving the Bank, right turn and a short stroll down and along the promenade, and we pitched up at the Boathouse (GBG listed) and again a comfy bar area. Here some of the company opted for the 3 thirds offer - one of which was off but got replaced – I sampled the Drover's 80/- 4.3% (Tryst), which was in very good condition.



Turning left on exit from the Boathouse and only a short walk away, we reached another GBG listed pub, the Ship (**left**). In the small comfy bar area, we found a table through the back beside the pool table and consumed our pints of Reaper 3.9% (Eden Mill) (is this the house ale?).

Bus stop to the left on departure and the 14:36 (No. 95) to Crail, this being a School day it goes past the Golf Hotel (**below**) and does a loop round, attempts at bribery for the driver to let us off failed! The bus stop is then just down from the pub on the same side of the road. This being Richard's

local we let him lead on. Bitter & Twisted 3.5% (Harviestoun) & Ghost Ship 4.5% (Adnams) were available here. Leaving Richard in the capable hands of his friends (for which he was later rebuked) we crossed and went up the road to catch the 17:41 back to St. Andrews followed by the 18:26 from St. Andrews to Dundee. A cracking day out was completed by a quick visit to the Bank Bar for a Plum Porter 4.9% (Titanic).

I'm afraid I didn't take a note of all the ales that were on during our outing, or for the bus enthusiasts amongst Hooked on Ale readers, any vehicle numbers!

Our next jaunt under consideration A coastal odyssey by X7 to Gourdon & Johnshaven

Kenny Smith



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Dundee - 01382 434 000

Perthshire - 01738 476 476

Bitten By A Brewer's Horse

CAMRA strongly encourages responsible drinking and of course, in these health-conscious days, we all take on board the message that restraint in beer consumption in the short term is essential to its prolonged enjoyment through life. Nonetheless, there is still a strong strand in our culture that involves a fascination with the excesses of past years and a multitude of metaphors and epithets to describe them.

Anywhere in the United Kingdom people could, and can, be: intoxicated, inebriated, under the influence, half seas over, one over the eight, merry, happy, tipsy or tight. In England one can be: squiffy, half-cut, Brahms & Liszt, bitten by a brewer's horse, stewed, well-oiled, canned, bottled, pixilated, fuddled, woozy, pie-eyed, smashed, sozzled, blotto, stinko, plastered, stoned, out of it, legless, shit-faced or stocious.

I always thought this last was Scots since, despite frequenting many taverns and indulging in many conversations about drink before I returned to Scotland, I never heard it used until I came as a student to Aberdeen. But apparently not.

There is obviously a crossover of usage on both sides of the border, like folk music, but according to the thesauruses (thesauri?), the Scots seem to have the edge (as we do in terms of abuse and criticism). We can be: beamfu, bedrucken, blink, blin fou, bung fou, corned, chippit, fleein, fou as a puggie fou as a piper, mingin, miraculous, mixed, molassed, mortal, ree, reezie, roarie, shit mirac, smeekeit, souple, spuin fou, steamin, stavin, swash, stottin fou, tosie, fou as a wulk.

This last simile of course, refers to a whelk. Another version which is allegedly Scottish is, "coot" and of course "pissed as a newt" is well-known all over the place. A "puggie" has various meanings: a hole in a game of marbles, a kitty in a card game, a purse, a fruit machine (latterly) and a monkey. Why these innocent creatures should be accused of a very human vice is indeed a mystery.

However, one George Gascoigne, writing in 1576, stated "all dronkardes are beasts" and a contemporary satirical writer called Nash expanded on this, describing the stages of drunkenness:

"The first is ape-drunk, and he leaps and sings and hollows and danceth for the heavens; the second is lion-drunk, and he flings the pots about the house, calls the hostess whore, breaks the glass windows with his dagger, and is apt to quarrel with any man that speaks to him; the third is swine-drunk, heavy, lumpish and sleepy, and cries for a little more drink and a few more clothes; the fourth is sheep-drunk, wise in his own conceit when he cannot bring forth a right word; the fifth is maudlin-drunk, when a fellow will weep for kindness in the midst of his drink, and kiss you, saying, 'By God, Captain, I love thee; go thy ways; thou dost not think so often of me as I do of thee', and then he puts his finger in his eye and cries. The sixth is martin-drunk*, when a man is drunk, and drinks himself so sober ere he stir; the seventh is goat-drunk, when in his drunkenness he hath no mind but on lechery. The eighth is fox-drunk,* when he is crafty drunk, as many of the Dutchmen be, which will never bargain but when they are drunk."

The Dutch were often accused of this and apparently – though the Oxford Dictionary is sceptical – the term "half seas over", which had always puzzled me, is derived from Op-zee, an expression from maritime Dutch meaning literally "over sea" or half drunk. The name was given to an especially strong beer introduced from the Low Countries (a predecessor of modern Belgian beer?)

introduced to England at about the time mentioned earlier.

Enjoy your ale, but dinnae get fou as a puggie!

* Editor take note!

Forbes Browne

Discounts for CAMRA Members

The following Tayside pubs currently offer discounts on real ale for CAMRA members.

Perth- Glover Arms 20p per pint; The Green Room 15%; Foundry 10%

Dundee - Speedwell (Mennies) 10%; Taybridge Bar 10%; George Orwell 10%

Broughty Ferry - Royal Arch 10%; Fisherman's 10%

Please show your CAMRA membership card and note that Landlords reserve the right to remove these discounts at anytime. And rememberwhen you join or renew your CAMRA membership, you receive £20 in Wetherspoon vouchers. (40 x 50p vouchers off a pint of real ale)

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Hooked on MòR Beers

Late December 2018 the brewing equipment used by Mor Brewing Ltd was sold on, the business dissolved and the brands laid to rest. Fortunately for fans of the much loved MòR punned beers it wouldn't be long before they would be rebrewed again and by February 2019 MòR Tea Vicar?, MòR Scode!, MòR Ish!, and MòR Ticia! were being delivered again.

Now trading as MòR Beers all the brewing is being done on the same equipment, in the same location, and with similar branding, but the pump clips now display the beer's style, to give you a better idea of the beer. The recipes have been tweaked, refreshed, updated, dare we say improved?, to bring each of the core beers in line with its style.

The beers are now being brewed, packed, sold and delivered by Dominic Hughes, 35, (**left**) who has moved 450miles north to live and work in Dundee. A lot of breweries have a familiar backstory of being just a couple of guys home-brewing, often in their garage with a dog, but Dominic studied a masters in brewing and business at the University of Sheffield instead.

He has homebrewed and still does, but he's spent the last five years after graduating helping other businesses start-up and grow and taken further qualifications from the Institute of Brewing's (the IBD's) diploma programme to further his understanding and appreciation of the science behind the art of brewing.

As anybody who loves going on brewery tours knows; breweries are all different, but at the heart of it the processes are pretty similar, whether it's an automated 60-brl, semi-automated 15-brl, or a fully manual 6-brl brewhouse. If you hadn't guessed, these are the sizes Dominic has been working on over the last 5 years. The MòR Beers are made on a manual 5-brl brewery with a single infusion mash tun, electric element kettle and four jacketed fermenters, so it's almost full circle.

When MòR was founded eight-ish! years ago, there was a simple aim to produce English style cask ales, and as can be seen from most handpumps these days, that's what's typically still being drunk. Recently there has been an influx of ales made with American hops, but not with MòR. The core beers are brewed with British hop varieties, with a firm belief that a great tasting flavour can be achieved without exotic hops. The beers are now all vegan-friendly too, which can result in a slightly hazier pint but it improves the beer's flavour and preserves the hop aroma too.

Going vegan-friendly, wasn't an easy decision to make as there are still so many drinkers that just expect all beer to be clear, as if it's been filtered, which in the case of some cask breweries, it has been! The final nail in the coffin was apparently seeing some CAMRA members drinking macro lager, as there wasn't always any suitable cask ale available. As the beers are all brewed to order in small batches, it allows Dominic to tweak the recipes, and experiment with different yeasts and malts, often based on consumer feedback. So if after trying the beer you've got a comment, just send them an email with your thoughts.



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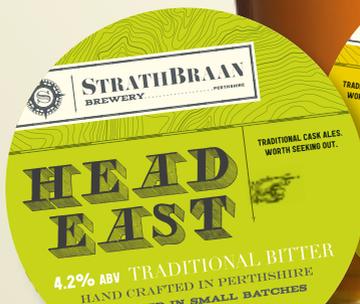
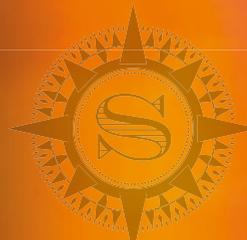
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Golden colour in the glass
Slight citrus flavours with a bitter finish

LOOK WEST

4.0% ABV Refreshing Blond Beer
Straw colour in the glass
Crisp, fruity, refreshing flavour

HEAD EAST

4.2% ABV Traditional Bitter
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At the time of publishing there were three core beers, a stout and a Spring special on offer in 9-gal firkin and 4.5-gal pin casks.

- **MòR Tea Vicar? 3.8% Scottish Best.** Core Beer, brewed with First Gold and Cascade hops..
- **MòR Scode! 4.0% Dundee Pale Ale.** Core beer, brewed with Cascade and the experimental hop Pilot.
- **MòR Ish! 4.2% Caledonian IPA.** Core beer, brewed with Fuggles and First Gold hops.
- **MòR Ticia! 4.5% Ruby Stout.** Brewed with Wakatu and Bramling Cross. This beer is always on at The Phoenix on the Nethergate in Dundee.
- **MòR Calm & Wise. Spring special, 3.4% Golden Ale.** This is a single hopped late addition only, brewed with Waimea, another New Zealand hop renown for its summer berry and honey like aromas. This beer was brewed to have a very low bitterness yet refreshing crisp taste.



So, what next for MòR? Well, there are no plans to brew any more New Zealand beers as these hops are increasingly harder to get hold off, and the focus is to solely use British hops, so try these whilst you can. Labels are being designed for bottles of the core beers which hopefully will be in shops and bars by the summer, and if it all works out, it'll still be real ale, using bottle conditioning.

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Hooked on71 Brewing

71 Brewing was born in Dundee in 2016 with a mission to revive the lost art of brewing in Scotland's fourth city which then was a relative brewing desert with only the shortlived and now defunct Hawkhill Brewery on the go at that time. Crafting crisp lagers and seasonal beers inspired by progressive new world flavours and traditional European classics, 71 Brewing describe their beers as packed with flavour, character and extreme drinkability.

Craig Cunningham (Business Development Manager) advised that with a 25HL (2500l) Brew length, the brewery is equipped with 3x 3000l Fermenters, 2x 6000l Fermenters, 8x 2600l

Conditioning tanks and an in-house canning line. Current staffing consists of 3 brew staff, 1 packaging manager, 3 office staff, 1 Managing Director and 5 Taproom staff.

Craig explained that their 'Blueprint Series' is seasonal over spring / summer and autumn / winter so each time they enter into the new seasons they tweak the range. They strive to perfect these beers as well as producing top quality special releases and collaborations. There are currently 8 beers in the Blueprint Series of which 5 are available in cask (as well as being available in cans, keykeg and steel keg). The 5 ales available in cask are **Manderina Sky** (Hazy IPA 5%), **Cloud Fall** (American IPA 4.5%), **Left Coast** (West Coast IPA 5.4%), **Pale & Significant** (Table Beer 3.5%) and **Breakfast Toast** (Breakfast Stout 4.4%). **Berry Bon Bon** (Strawberry Milkshake IPA 5%), **Lemon Loca** (Lemon Sherbert Radler 2.8%) and **Passion Killer** (Passion Fruit Sour 4.2%) complete the current 'Blueprint Series'.

In addition to the brewery tap, 71 Brewing cask ales can often be found in Mennies (Speedwell Bar) Dundee and the Royal Arch in Broughty Ferry. Keg beers are found extensively throughout Dundee in any good bar or restaurant.



Taproom times can be found at <https://71brewing.com/taproom-bottle-shop/>

There are plans to expand the brewery to cope with demand as well as developing the Taproom into a bigger space to cope with guests and tours at the same time. Craig also mentioned that they will be seeking to develop their core series further.



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Mike Jarron's Pub Tales

In a time before Edinburgh was awash with real ales, branch member Mike Jarron used to take himself off on cycling trips to scenic parts of England (and once Wales) and stay in pubs / inns from the CAMRA Beer and Breakfast guide and sample local ales. Mike wrote accounts of these trips for himself and the amusement of friends. The following extract is taken from a story about a short tour of Somerset and Devon.

A cycle for beer in Devon 1992 (extract)

Down again into a valley then one last push steeply uphill to Knowstone village. Opposite the pub a large dog lies snoozing in the middle of the road. I later learn that this is a useful ruse to get any passing tourist to slow right down while the mutt ambles off and then hopefully decide to try the pub.

The Masons' Arms at Knowstone is an amazing 13C thatched inn with very low black cracked rough beams, a huge fireplace with a bread oven built into the ingle, and many old agricultural implements including a man-trap hanging around. I am taken up crooked stairs through a latched door and along a narrow passage with rafter beams in the corner at head bumping height to a surprisingly large bedroom with small windows set in the thick walls. Most of the end wall is taken up by a chimney breast which presumably originates from the floor below. In it is set a small Victorian cast iron fireplace and to each side of the chimney breast is set a narrow door. These prove to ingeniously conceal a modern shower and toilet respectively. The walls, ceiling and floor are irregular, and exposed black oak rafter beams cross clear of the coomb leaving a dusty space behind. There is a large iron-framed bed with brass top-rails on the bed-ends and brass knobs on, an antique scroll-backed sofa with velvet upholstery, elegant Regency side-tables with swan-necked brass lamps, a chunky mahogany chest of drawers with an enormous jug and ewer of blue floral pattern and a huge Victorian wardrobe. On the walls are assorted engravings and prints and one lurid impressionistic oil of a man at table; it is signed Bannard whom I trust is an artist of infinite obscurity. To complete the impression of an albeit comfortable antique-cum-junk shop is a 60's storage heater, a 70's tranny, 80's TV and kettle, and 90's push-button phone.

Back down in the bar I am greeted by the afore mentioned dog - a very hairy collie cross called Charlie. From across the road comes the sound of church bells playing somewhat irregularly, note by individual note, a simple hymn tune. I ask about this and am told that the player pulls on four small levers which release spring loaded clappers on four bells. Three tunes are played using these four notes - going like the clappers as they say.

I am the only customer this early and the landlord announces "oim orf fur moi tea neow. Yew just 'elp yourself' an' we can settle up la'er". So, I help myself to excellent Cotleigh Tawny and Badger Bitter (Hall & Woodhouse, Dorset) both drawn straight from the cask.

Once the bar gets going properly a local worthy starts reminiscing: "Droi weather like this Oi've knowed they be short of 'ay. Oi 'member the steam 'arvest with the engine and thresher. Then the Field Maarshall came in. Our contractors 'ad noine of those."

The regulars organised by the Landlady are going off to another pub for a quiz challenge; they are a member short; will I go along? Thus I find myself racketing along narrow lanes in the back

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of a swaying 2CV. Luckily we do not meet anything on the many blind corners. The Royal Oak at Oakford is the opposition and a friendly bunch they are, quite ready to share their Boddingtons and Marstons Pedigree.

The questions are read by the opposing landlady who has to be helped over the longer words. We fall behind at first but catch up and win by three points at the end of the 10th round. Then we have to do it all over again for a beer challenge. It amazes me some of the things they know; they are especially good at English history and I can hear them muttering the kings of England off by rote to reach the right period.

Fortunately, I am able to contribute on some other topics and dredging up the common name of CaO in the last round helps us to victory by one point earning one pint each. One woman with thick specs and buck teeth hardly knows any answers and gets some wildly wrong. Later she lets on she has packed in work to go as a mature student to Exeter to study divinity - a pious hope I think. Back to the Masons, hoping we are not chased by the Knowstone cops, for more beer and conversation until 1am.

Mike Jarron

Ed: Although less than 30 years since Mike undertook this trip, I wonder if he would be met with same welcome today. A quick glance at the Masons' Arms website reveals that the pub is now a Michelin starred restaurant although it does retain a traditional bar area and real ale is still served. Accommodation is no longer available at the pub although their website does provide details of nearby places to stay.



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Tayside Brewery News

Inveralmond Brewery - Ossian and other Inveralmond cask ales have been re-appearing in various pubs and hotels, both in Perth, and throughout Tayside, supplied directly by the Inveralmond Dray Team. Outlets include the Wee Bar at the Green Room, our Pub of the Year.

A very limited edition beer, by the name of Bruach Tatha, was brewed at 2.7% ABV, as chosen specially for the CAMRA Members' Weekend in Dundee. An American Pale Ale, loaded with oats and citra hops, it has also made an appearance at Bankfoot Gala, Foot-tappers Real Ale Festival at the Mosset Tavern in Forres, and the Green Room.

Solasta is soon to appear as the Inveralmond summer seasonal ale. If we're lucky, its recipe might be similar to Inkie Pinkie of years gone by.

The Inveralmond Tap Room has been refurbished and has opened for tours, priced at £12.50 including the tour, sampling from conditioning tanks and maybe oaken casks, plus real ale tasting of up to 3 beers at the bar; just phone the brewery to book.

Loch Leven Brewery - The launch of Loch Leven Brewery's 'Great Scots' range last year saw them growing in popularity throughout Scotland - with their beer in pubs in Edinburgh, Glasgow, Perth, Dunfermline - and further afield. Loch Leven also provided two cask ales (Warrior Queen and Shining Night) for the Members Bar at the CAMRA Members Weekend and also hosted successful brewery tours on the Friday and Saturday evenings. 2019 is proving another successful year for this popular and growing brewery - watch out for them at venues throughout this year's Fringe Festival too.

Law Brewery - New brew kit (4bbl) has been installed and was ready to test at the end of May. Danny Cullen at Law anticipates that increased brewing capacity will lead to an increase in beer sales. He is also hoping to start a young person on the Modern Apprenticeship scheme as soon as funding is available. Law are collaborating with Clark's Bakery to produce beer made with surplus bread under the name 'The Hangry Duck' to promote recycling and reduce waste. He expects the first beer to be released during June.

MòR Brewery - Under new ownership and now trading as MòR Beers. Please see indepth feature on page 14.

71 Brewing - Provided three cask ales (Aurora Burst, Cloud Fall and Breakfast Toast) for the Members Bar at the CAMRA Members Weekend and also hosted successful brewery tours on the Friday and Saturday evenings. For a more indepth look at 71 Brewing, please see the feature on page 27.

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



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My Favourite Pub - Going Dutch at De Bonte Koe, Leiden



My favourite pub is not technically a pub, it's a Dutch brown café in Leiden, the home of the first university in the Netherlands.

The café's interior dates from about 1890, when it was created as a butcher's shop, which it never became. The reason it didn't remains unknown, although there are many stories, as all the relevant documents were destroyed in a fire in the town hall in 1929. All that is known for certain is that it became a café in the late 19th century, although the interior was not changed.

The hand-painted tiles on the walls came from a manufacturer in Utrecht.

Visitors often comment on

the strangeness of the cows' anatomy, but back then cattle did have squarer shoulders than modern cattle.



Recently, Amstel took over the Koe, but despite insisting on their own pilsner being sold, they haven't really interfered, so there is always a choice of pilsner as well as a wide range of other beers, mostly from Holland and Belgium, although there is also always a German Weissbier on tap. For a few years now, it has been Weihenstephaner, although there have been others. Boards display the current offerings, and a menu is available for the bottled beers.



But it's not the history or even the beer selection that makes this my personal favourite, or the chatty bar staff (often students, so they change about once a year,

although some stay on for a year or two after graduation). It's the varied and easy-going clientele. When I started going to the Koe back in the nineties it was a mixture of journalists and artists, with local politicians, academics, and lawyers, plus a few students and foreigners. Now there are more students and tourists, but the generational mix remains, from opening time (usually at 4pm), when some customers come in to read





the newspapers (which arrive with fresh flowers every day), until the end of the night (2am Fridays and Saturdays).

Another plus is that there is no 'background' music, no machines or flashing lights, and mobile phones don't work well indoors (probably because of lead in the tiles), so the only "noise" is conversation. There is occasionally live entertainment, although the poetry evenings seem to have stopped (to my personal relief, and that of others not fluent in Dutch), and it can get very busy, especially on New Year's Eve and on "Drie Oktober" - a major annual event in Leiden, which celebrates the liberation of the city from siege by the Spanish in 1574.

Leiden can be reached easily by train (including night-trains) on the line Amsterdam-Schiphol Airport-Leiden-The Hague-Rotterdam.

Ken Donald

De Bonte Koe, Hooglandsekerkchoorsteeg 13, 2312 KK Leiden, Netherlands

Tayside CAMRA and Social Media

As most people know, these days Social Media is a big thing and many businesses, companies and individuals use it daily for many different purposes. One of these of course is Facebook, which is a popular free social networking website that allows registered users to create profiles, upload photos and video, send messages and keep in touch with friends, family and colleagues

The official stated purpose of Facebook is to make the world more open and connected and that people use Facebook to stay connected with friends and family, discover what's going on in the world and share and express what matters to them.

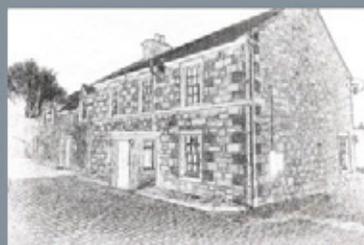
Tayside Branch have had their own Facebook page **CAMRA Tayside** for some time now which is open to anybody to access and follow. However a Facebook page often has a variety of followers where many of them don't show interest in what is behind the page, just casual browsing!

This is why we have now created a closed group **Tayside CAMRA Members Group** specifically for the purposes of trying to get more interaction between branch members enabling members to share information, keep in touch and communicate through internal chat.

So, if you are a CAMRA member, why not click on the link via the branch Facebook page and request to join the group and become more involved with the Branch. This could be a way for branch members who cannot attend meetings / socials on a regular basis to connect with other members and find out what's going on and also have input into branch matters.

And, if you don't use Facebook, you can always keep upto date on branch matters by visiting our web page **www.tayside.camra.org.uk**

Frank Mills



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(left to right) Jim McCrystal , Liz Dand, Sam
O'Brien (manager), Mairie MacGregor (CAMRA) &
Paul Watt (CAMRA)

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Join the campaign today at
www.camra.org.uk/joinup
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*Price for paying by Direct Debit and correct at April 2017. Concessionary rates available. Please visit camra.org.uk/membership-rates



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