



**CAMPAIGN  
FOR  
REAL ALE**



**Hooked  
ON ALE**

**FREE Magazine from  
the Tayside Branch of  
CAMRA  
Issue 1 2018**



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

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## **Hello and welcome to the second issue of our revamped branch magazine HOOKED ON ALE**

2017 was a very busy year for the branch. We organised our first beer festival in over 20 years. Held in Perth, we showcased 16 local ales and another 30 ales and several 'real ciders' from across the UK. A massive thank you to everyone who attended and especially to those members who gave up their free time to set up, serve, and dismantle the bar.

As well as attending other CAMRA festivals, members also supported local pubs and organisations which hosted beer festivals, such as the Bankfoot Inn, Fisherman's Tavern and the RTYC (Alba beer festival). Three members took a trip down to Birmingham to attend a beer festival. Thanks to our local guide, Ian Woods aka Moley, and our own tour organiser (and branch secretary) Frank Mills who was fully prepared with information on what pubs to visit, buses to catch and even where to eat. We hope to do two 'over the border' tours this year, one down to York and a return to Birmingham, as well as some tours around our own branch area. Check our Facebook and web pages where we will keep you updated as to what's on as soon as we get news of events coming up.

All that's left for me to say is thank you to everyone that has supported this edition, and to the hard work our members undertake to get this all pulled together this is very much appreciated. We are always looking for volunteers to help with distribution so if you can help, please contact us.

***Alex Faulds Tayside 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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[tayside.camra.org.uk](http://tayside.camra.org.uk) or Facebook page CAMRA Tayside**

## In this issue of Hooked on Ale...

- 6** Tayside CAMRA visits Birmingham
- 8** Tayside Pub List
- 10** Have you been in the Bein Inn?
- 12** Real Ale Bike Rides on Tayside - Supporting Rural and Other Pubs
- 15** Goseanna!
- 19** Perth City Ale Trail Revisted
- 21** A Yorkshire Odyssey: A Visit to Masham
- 25** Cask Marque - A Sign of a Good Pint
- 29** My favourite Pub: The State Bar, Glasgow
- 31** Tayside Brewery News
- 35** So I'm Vegan ...Is there an ale for me?

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## Tayside CAMRA visits Birmingham

Having been on the agenda / discussed for some time 3 branch members – Alex Faulds, Frank Mills & Ray Kelly (**below**) finally made a trip to Birmingham at the end of October 2017.



After a long drive down, we arrived about 4pm and after a quick freshen up made our first visit to Birmingham CAMRA's Pub of The Year – The Inn on the Green in Acock's Green. (**[www.innonthegreen.pub/](http://www.innonthegreen.pub/)**) This was the main reason for the timing of the visit as Brendon, the licensee has one of this twice-yearly beer festivals and we started the trip by sampling his excellent choice of Real Ales (16 cask ales / 7 craft beers on tap plus a selection of 6 ciders). Amongst our favourites was a 6% Porter from Good Chemistry called Becoming North and Rest a 4.2% seasonal beer from Fyne Ales.

The following day and despite the heavy rain, we had a trip into Birmingham city centre, starting with a must when visiting Birmingham – The Wellington on Bennetts Hill, which always has a range of at least 16 Real Ales. The beer board is available online, (**[www.thewellingtonrealale.co.uk/](http://www.thewellingtonrealale.co.uk/)**) and beers are ordered by number.

After a couple of pints, we took the rear entrance from the Wellington and into to the back entrance of the Old Joint Stock (**right**) – a Grade II Listed building on Temple Row which has its own 100 seat studio theatre. (**[www.oldjointstock.co.uk/](http://www.oldjointstock.co.uk/)**) Unfortunately, the choice of ale was limited as they were in the process of changing over casks. However, we managed to sample a limited selection of Fullers Beer before moving on to The Post Office Vaults on New Street / Pinfold Street – via a well known waterless landmark in Victoria Square “Floozi in the Jacuzzi” (real name “The River”). The Post Office Vaults has up to 6 guest beers, 13 ciders and perries along with a large range of foreign bottled beers. Hobson Mild was on good form along with



By this time food was high on the agenda, so we decided to visit the Barton Arms. On route to getting a bus after taking refuge from the rain in The Old Contemptibles (a Nicholson's Pub), obviously grabbing a quick pint, we made the 15-minute bus ride (No7 from Livery Street) out to Newtown and the Barton, run by a Thai Couple which if you like Thai food has an excellent range of food to match the range of Real Ales on offer. Unfortunately, we arrived just too late for the food as the restaurant closed at 2:30, so we decided to have a couple of pints while there and made the decision to visit the following day. From the Barton we headed back to the Inn on the Green to sample more beers at their festival.

Next day we headed back into Birmingham, where our first port of call was the Indian Brewery (Snowhill) in Livery Street, where we sampled Indian Summer (4%), Bombay Honey and Peacock



(both at 5%). We did not try any of the street food on offer as we were heading back to the Barton Arms. After we had our excellent lunch washed down by a few beers at the Barton we headed back into Birmingham and to the Craven Arms in Upper Gough Street where we sampled a few of the Black Country Ales – including Pig on the Wall and BFG.

Walking back into the city centre we decided to head out to the Rock and Roll Brewhouse in the Jewellery Quarter taking a short taxi ride from just outside New Street Station. The brewhouse is a small, quirky brewery Tap room filled with music memorabilia. Vegan friendly ales available – their Voodoo Mild was in top form as was Brew Springsteen. Well worth a trip. Reluctantly we decided to move on as it was getting late and stomachs were rumbling. We decided to head back to the Indian Brewery for some street food and more beer. Remembering our earlier visit, we used the location of the BT Tower to navigate down to Snowhill. We had some excellent street food in the form of Delhi Paneer, Bombay Wings and Fat Naan all washed down with the brewery IPA (4.9%).

From here we headed back to the Inn on the Green for a few night caps after a long but enjoyable day.



On our last full day we decided that a trip to Moseley would be a good way to finish. Taking a number 50 bus from Adcock's Green - our first stop was the Prince of Wales (**left**), which had 6 Real Ales on at the time – Oakham Citra and Purity Mad Goose were amongst those available. Next on the list was the Fighting Cocks a short 5-minute walk which had a large range of 'craft' beers along with a couple of cask – one of which was a reasonable beer from Purity Brewing – UBU (4.5%). From the Fighting Cocks it was another 10 minute walk along to the Village (predominately a family / food orientated pub) – there was a choice of 4 ales at the time, with. From the village we hopped on a number 50 bus to our last stop in Moseley, and by far the best, to the Old Moseley Arms (**below right**) ([www.oldmoseleyarms.co.uk/](http://www.oldmoseleyarms.co.uk/)) where

we sampled three excellent beers - Church End Brewery Goats Milk 3.8% Wye Valley Butty Bach 4.5% Wye Valley HPA 4.0%. The Old Moseley Arms holds four seasonal festivals and if you are a cricket buff Edgbaston is only 10 minutes away

Sadly, it was coming towards the end of our trip and it was yet another long day – we caught the bus back into Birmingham for some food – this time it was 'Yo Sushi, before heading back to our base at the Inn on the Green for our last night to continue sampling Brendon's selection of ales.

All in all, a Bostin trip, with some great Booza's, beers and Bosti fittle. Definitely worth a visit, and one which we will be looking at doing again in 2018 – possibly taking in one of The Old Moseley Inn festivals.

**Ray Kelly**



## **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

### **Angus**

#### **Arbroath**

Corn Exchange  
Lochlands Bar  
Old Boatyard

#### **Brechin**

Brechin Arms  
Brown Horse  
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

#### **Kirriemuir**

Airlie Arms Hotel  
Roods Bar  
Thrums Hotel

#### **Letham**

Commercial Inn

#### **Memus**

Drovers Inn

## **Monifieth**

Grange Golf Club  
Milton Inn

## **Montrose**

George Hotel  
Market Arms

## **Dundee & District**

### **Barnhill**

Cambustay

### **Broughty Ferry**

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

### **Dundee**

Bank Bar  
Beer Kitchen  
Braes  
Counting House  
Frews Bar  
George Orwell (C)  
Kingsway Farm  
Market (was Lloyds)  
Pillars  
Phoenix  
Speedwell (Mennies)  
Taybridge

### **Invergowrie**

Doubletree by Hilton

### **Panmurefield**

Bell Tree

## **Kinross-shire**

### **Kinross**

Kinross Curling Bar  
Loch Leven Brewery Tap  
Muirs Inn

### **Milnathort**

Village Inn

## **Scotlandwell**

Well Inn

## **Wester Balgedie**

Balgedie Toll Tavern

## **Perth City**

Abbotsford Inn  
Bridgend Bar  
Broxden Farm (new)  
Capital Asset  
Cherrybank Inn  
Dickens  
Foundry  
Glover Arms  
The Green Room  
Greyfriars  
Kirkside Bar  
The Maltings  
Old Ship Inn  
The Sandeman  
The Tavern  
The Venue

## **East Perthshire (north of**

## **Perth & east of the A9)**

### **Alyth**

Losset Inn

### **Balbeggie**

Macdonald Arms Hotel

### **Birnam**

Birnam Hotel / Tap

### **Blair Atholl**

Atholl Arms Hotel

### **Blairgowrie**

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

### **Blairgowrie (Rattray)**

Old Cross Inn

**Bridge of Cally**

Bridge of Cally Hotel

**Coupar Angus**

Victoria

**Dunkeld**

Atholl Arms Hotel

Royal Dunkeld Hotel

Perth Arms

Taybank Hotel

**Glenshee**

Dalmunzie Hotel

**Guildtown**

Anglers Inn (S)

**Kirkmichael**

Kirkmichael Hotel

Strathardle Inn

**Meikle**

Kinloch Arms

**Meikleour**

Meikleour Arms Hotel

**Moulin**

Moulin Inn

**Murthly**

Uisge Bar/Restaurant

**Pitlochry**

Auld Smiddy

Craigvrack Hotel

Coachhouse

(Fisher's Hotel)

McNabs

McKays

Old Mill Inn

**Scone**

Wheel Inn

Perth Race Course\*

**West Perthshire (north of****Perth & west of A9)****Aberfeldy**

Black Watch

Schiehallion

**Bankfoot**

Bankfoot Inn

**Crieff**

Murraypark Hotel

Quaich Bar

Tower Gastro Pub

**Fortingall**

Fortingall Hotel

**Kenmore**

Courtyard Restaurant

(Taymouth Mains)

**Lawers**

Ben Lawers Hotel

**Pitcairngreen**

Pitcairngreen Inn (C)

**Weem**

Ailean Chraggan

**South Perthshire (south of Perth)****Abernethy**

The Inn

**Aberuthven**

Smiddy Haugh Hotel

**Auchterarder**

Craigrossie Hotel

Auchterarder Golf Club

**Bridge of Earn**

Cyprus

**Dunning**

Kirkstyle Inn

**Glendevon**

Tormaukin Hotel

**Glen Farg**

Bein 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.

**Trading Standards Offices:** For issues such as consistent short measures or no price lists, contact:

**Angus - 03452 777 778**

**Dundee - 01382 434 000**

**Perthshire - 01738 476 476**

## Have you been in the Bein Inn?

I live in Kirkcaldy and work in Perth. My commute takes me forty-five minutes through various landscapes, from the A92 dual carriageway, through little villages and onto the M90. Every day I pass a pub, the Bein Inn (**right**). The chalk boards outside call to passing trade, with phrases like "Don't drive past, come in" and "Quality Real Ale Sold Here". In the morning, I can see the cleaner hard at work. By the time I'm passing at night the pub is all lit up and welcoming in customers. 'The Famous Bein Inn' was originally built as a resting place for travellers on the traditional route north from Edinburgh to the Highlands. It enjoys a peaceful, rural location in picturesque, wooded Glen Farg, on the A912 not far south of Perth. Sounds lovely I know... but still it is a pub I've never been in. I always seem to be in rush to get home when I pass. I have things to do at home and I never seem to have time to go in. I've been passing the place for months and always said, I will pop in when I get time.



Maybe it's not that I don't have time. Maybe because I know that if I go in, on my way home, that my car is outside and because of the drink driving laws here in Scotland I can't have a pint and still drive home. Since the new laws were introduced in December 2014, reducing the alcohol limit for drivers from 80mg to 50mg of alcohol in every 100ml of blood, early indications have shown that it has contributed to a change in people's drinking habits. Many people are now opting to drink at home rather than going out, which has had a significant impact on pubs particularly in rural areas. Pubs play an important role in bringing communities together and thus improving people's wellbeing. For some people, who live alone, or in rural areas, it's generally the only place

they can meet people socially. That's why CAMRA is calling on the Scottish Government to commission work into developing proposals to help support affected pubs, such as improving transport in rural areas.



Is there a pub like the Bein Inn that you pass on a regular basis, why don't you pop in and enjoy a drink next time your passing. - I promise that I will too!

***Sarah Bellis (left) Scotland & Northern Ireland Regional Director***

### Discounts for CAMRA Members

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

Glover Arms (Perth) 20p per pint; The Green Room (Perth) 15%; Speedwell (Dundee) 10%  
Taybridge Bar (Dundee) 10%; George Orwell (Dundee) 10%; Nicolls (Dundee) 10%

Landlords reserve the right to remove these discounts at anytime. And remember .....when 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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### **The Bank Bar 'Thirstday' Group**

For the past couple of years or so, a small group of local CAMRA members have met informally on a Thursday in the Bank Bar, Dundee. With a shared love of real ale, the group take time to 'chew the fat' on a wide range of issues and topics whilst enjoying a pint or two.

Although the Bank Bar is the regular haunt of the 'Thirstday' group, they have been known to venture from their natural habitat, and not always on a "Thirstday". During 2017 the group attended a number of CAMRA and other Real Ale Festivals across the breadth of Scotland. These included Forth Valley Festival (Larbert), Kingdom of Fife Festival (Glenrothes), Glasgow & West of Scotland Festival (Glasgow), Scottish Real Ale Festival (Edinburgh) and Tayside Festival (Perth).

Other festivals included the Bankfoot Inn (Bankfoot), Fisherman's / R.N.L.I. Festival (Broughty Ferry), Bell Tree Festival (Dundee), Alba Festival (RTYC Broughty Ferry), Bo'ness Real Ale Festival and Alloa Real Ale Festival.

The 'Thirstday' group also organised several days out including the Mild Ale Trail by Rail, and trips to Dunblane, Freuchie, Stirling and Blairgowrie.

The group normally get together around 14:00 / 14:30 and are usually in the Bank Bar until about 16:00 / 17:00. So, if you are at a loose end on a 'Thirstday', enjoy a good pint and craic, why not pop along to the Bank Bar where a warm welcome awaits you?

## **Real Ale Bike Rides on Tayside - Supporting Rural and Other Pubs**

Many of the Tayside real ale outlets lie on, or near to, the area's many signed cycle routes which follow quiet country roads or are on traffic-free cycle paths. These days many cycling routes are also clearly marked on Ordnance Survey maps and those on line, such as from Google. For the latest in our series of Real Ale Bike Rides we are highlighting some of the opportunities offered by some of these. But first, a reminder that we are not condoning 'cycling under the influence', just the moderate consumption of good beer whilst getting healthy exercise and enjoying Tayside's rural and coastal scenery.

Sustrans' National Cycle Network 'Salmon Run' route, the NCN77, runs from Dundee to Pitlochry and is well signposted visiting some out of the way pubs en route. Unfortunately, none of the pubs in the Carse of Gowrie currently sell real ale but from Perth things improve. The route out of Perth takes you along the North Inch and River Almond on traffic-free paths to Almondbank. Care is currently needed on this section, due to major construction works on parts of the River Almond, but these do have signed diversions. The next section is along minor roads passing the Pitcairngreen Inn, which offers both real ales and ciders, and then the Bankfoot Inn, with a changing range of real ales but varying opening hours so check before you set off. NCN77 continues up the B867 to Birnam and Dunkeld, where the Birnam Hotel & Inn, Taybank Hotel, Atholl Arms Hotel, Perth Arms and Royal Dunkeld Hotel all usually sell real ale.

The more adventurous can continue on NCN77, or the alternative Regional Route 83 alongside the A9, to Ballinluig and Logierait and join NCN7 up to Pitlochry where the Old Mill Inn, Auld Smiddy and Moulin Inn, slightly out the town, all sell real ale along with some of the hotel bars. Those wanting to head even further North can continue on NCN7 to the Atholl Arms Hotel at Blair Atholl. Stations at Dunkeld & Birnam, Pitlochry and Blair Atholl mean it is possible to shorten journeys or head off on linear trips of varying length – subject to availability of cycle spaces on trains!

Those who favour the seaside over Perthshire hills can follow the section of National Cycle Network 'Coast & Castles North' route, NCN1 north from Dundee to Montrose and beyond. This again has the advantage of following a main railway line offering various stations to plan a trip around and has some excellent traffic-free cycle paths and quiet lanes with spectacular sea views.

Soon after leaving Dundee there are several excellent pubs at Broughty Ferry, such as the Ship Inn, Royal Arch, Fisherman's Tavern and Wetherspoon's Jolly's Hotel all offering range of real ales. At Monifieth, a short detour up the Dundee 'Green Circular' cycle route will bring you to West Grange Road and the Milton Inn offering several real ales. A few miles further up the coast, the Station Hotel, Aboukir Hotel and Stag's Head at Carnoustie all have real ale. Continue even further on to Arbroath and there are the Lochlands Bar, Old Boatyard and another Wetherspoon's, the Corn Exchange, all offer real ales.

The availability of real ale does change as do the opening hours of more rural or remote pubs so it is worth checking details and location of the real ale outlets available on **[www.whatpub.com](http://www.whatpub.com)**.

***Bill Grigg***



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## Cask Ale Revival

Your tippie of choice can say a lot about you, despite the associations being based on little more than myth and cliché. Enthusiasts of red wine are applauded for being chic while someone who orders whisky on the rocks might be mistaken for being a little bit dangerous.

But what about beer drinkers? And we're talking about real ale here, not its slightly more racy rival, lager. Ale is drunk by old men with a misguided penchant for socks and sandals, right? It is enjoyed by chaps who stop off in a country pub for a quick refreshment in between maybe a hike, or say, some birdwatching. There's certainly nothing cool or sexy about real ale and besides, nobody really drinks it any more, do they?

Not quite. Statistics tell a very different story. Real ale is enjoying a huge revival in the UK and is rapidly shedding its beardy image. The Cask Report – Britain's National Drink, reports that despite declining total beer sales and a number of pub closures, cask ale has outperformed the rest of the beer market for the third year running and grew its drinker base by 1.4 per cent.

Some 121,000 people started drinking cask ale over the past year, taking the total number to over 8.6 million; 3,000 more pubs started selling cask ale and it now accounts for about one in every six pints sold in UK pubs.

***Sourced by Alex Faulds Branch Chair***

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### **Goseanna!**

The rain was turning to sleet as we disembarked in the coach park in Goslar, Lower Saxony, and made our way down Hoher Weg to the town centre. We were tired, after not too much sleep, and despite an excellent German breakfast, quite hungry and looking for a friendly “stube” to escape the dismal weather and enjoy a beer. Turning into Marktkirchof, we saw the Christmas Market without enthusiasm then, just beside us, the Brauhaus Goslar – an answer to our prayers!

We squeezed through the crowded bar and past the gleaming copper brewkit, inhaling the fragrant aroma of gluhwein, and eventually found seats, sharing one of the scrubbed wooden tables with a friendly family. As we studied the menu, I realised that we had chanced upon one of the few outposts of a rare German beer style: Gose (pronounced goes-ur). Apart from a mention in a list in Steve Thomas’s excellent, if slightly dated, “Good Beer Guide Germany” (CAMRA Books), I had not come across it before.

Gose is a top-fermented wheat beer which defies the Rheinheitsgebot (German beer purity law) by including coriander and salt in its ingredients. It is currently brewed in only three places in Germany: Goslar and the Bauer and Bayerischer-Bahnhof breweries in Leipzig, about 100 miles to the south east.

At Brauhaus Goslar, brewmaster Odin Paul and brewer Arne Kosik produce Gose Hell (light) and Dunkel (dark) as well as Rammelsberger Pilsner, seasonal beers such as Maibock, Marzen and a stronger version of the dark gose matured in oak. We both chose the Dunkel, which, like the Hell,

is about 4.8% ABV and has a malty, slightly sour flavour – some detect a hint of smoke – with no trace of hops (or salt), rather different from regular wheat beers. It certainly went down well with our baked potato, chicken and salad.

Gose was first developed in Goslar between the 12th and 16th centuries, as far as can be assessed. The small local River Gose has given its name to the town and the beer – and apparently its salinity to the latter, flowing through mineral-rich land famous for silver and other mining. Its popularity spread, particularly to Leipzig, and it became associated with that city where many “gosenschenken” or gose bars appeared over the years. It was originally fermented by wild yeasts, like the Belgian lambic beers, but by the late 19th century brewers were using lactic acid bacteria and top-fermented yeasts to achieve fermentation, which continued in the barrel. It was also transferred to a tank and thence to the traditional dark, long-necked bottles, sealed with a plug of yeast, which are available at various outlets in Goslar today.

By the 1930's, the popularity of gose had declined so much that only one brewery was still making it at the outbreak of World War II: the Rittergutsbrauerei in Dollnitz, to the west of Leipzig. After the war, food shortages caused the GDR government to allocate grain for making bread rather than beer and the now nationalised brewery closed. However, Friedrich Wurzler, one of the workers there, opened his own brewery in Leipzig. He passed details of the brewing technique and recipe to his stepson, Guido Pfnister, who continued brewing gose, despite declining sales, until his death and the brewery closure in 1966.

The beer style might have been totally lost, but in the 1980's Lothar Goldhahn, who was restoring “Ohne Bedenken”, one of the Leipzig gosenschenken, decided it would be appropriate to sell gose in his pub. The problem was that no brewery was at first willing to take a chance on such an unusual and forgotten beer, but eventually he persuaded the Berliner-Weisse-Brauerei to make a test brew in 1985. The following year production resumed and, apart from a hiccup in 1988, has continued from one source or another ever since.

There appears to have been a flurry of interest among American microbrewers a few years ago and Google searches show a large number of versions of gose being produced in the U.S.A. In spite of the initial enthusiasm some critics have been disparaging – “like drinking sweat” said one – which reflects his taste or perhaps the quality of a particular brew. Certainly my experience of the beer was that it was very acceptable – maybe not the greatest, but an interesting and very palatable one.

I have not been able to discover when the Goslar Brauhaus resumed brewing – I would guess the 1990's – but in the pub there are photographs of the old brewery which seems to be on the same site as the present brewpub in the late 19th/early 20th century, so a tradition is continuing. The pub itself is a large, high-ceilinged, welcoming place (child and dog friendly) with good locally sourced food – including beef from Harz red highland cattle. It was certainly an oasis for us and is well worth a visit if you are in the area. Other attractions are the castle, cathedral and, a short distance away, one of the silver mines.

Two final points, “Goseanna!” appears on the brewpub's publicity material like toast or a shout of approbation, which appeals to me; and yes, we did eventually get to the Christmas Market, after our refreshment.

***Forbes Browne***





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## Perth City Ale Trail Revisted

Perth's central location makes it a relatively easy city to get to and real ale drinkers will not be disappointed. Arriving at the train or bus station, proceed to walk down Leonard Street towards South Street. Long distance buses usually arrive at Broxden 'Park and Ride' where a change to bus number 7A / B drops you outside DICKENS the first pub at the South Street Port. This is an interesting town centre bar with high ceiling and stained-glass partitions forming cosy alcoves. Formerly known as the Central and John Moirs, one guest ale in good condition is always available.

Across from Dickens and following the curve of Canal Crescent is the GREEN ROOM. It doesn't open till 5pm weekdays although it is open on Saturday afternoons. A former granary where you'll find two bars. The ground floor bar has 6 hand pulls with regular offerings from Alechemy, Jaw, MòR, Inveralmond and Strathbraan alongside a large section of bottled ales. Remember and ask for the CAMRA discount. The upstairs bar sells keg ales. Both bars feature open fires.

From the Green Room return to and continue down South Street, and at the next corner you come to the ROYAL. This pub features a traditional island bar but unfortunately no real ale. Onward to the TAVERN which usually has an Inveralmond ale on the one hand pull. (Service numbers 16, X7, X8 to and from Dundee run from the bus stop located outside the pub.)

Next along South Street you come to another heritage pub, The AULD HOOSE, but again no real ale. Turning left at this corner carry on past City Hall entrance then right towards St. Johns Church scene of John Knox's sermon which started a riot in 1559. Opposite St. Johns you'll find the KIRKSIDE which has two hand pulls, usually Ossian and another local ale. Continue on and you will see THE VENUE which has an ale and a cider hand pull. Turning south you will face the Salutation Hotel, once frequented by Bonnie Prince Charlie. Now having returned to South Street, shortly afterwards you come to another pub, not to missed, the GREYFRIARS, named after the former nearby Greyfriars Monastery which was destroyed by the mob inspired by John Knox in 1559. This small but at times busy pub has four hand pulls mostly with local ales. Inveralmond Ossian and Timothy Taylor Landlord being regular favourites.

Continue down to the traffic lights at Queensbridge on the Tay and turn left and in a few hundred yards come to The CAPITAL ASSET. This converted TSB bank and now a Wetherspoon outlet has 5 hand pulls, one of which may have a cider on. A good selection of ales in good condition can be expected. The beer garden gives a good view of 18th century Smeaton's Bridge over the Tay.

Continue on for a few metres and turn left into High Street and 2nd right into Watergate where you will find THE OLD SHIP, Perth's oldest pub, dating back to 1665. Once popular with sailors whose boats tied up at nearby River Tay, this friendly pub is a Belhaven lease which normally has at least two Greene King ales on. Well worth a visit to sample its ambience and history or to quietly watch the footy.

On leaving, proceed up High Street. If the GREEN ROOM was closed earlier, then it should be open by now. Alternatively head along Kinnoull Street to the junction with Mill Street, where you will notice THE SANDEMAN, built as a public library in 1898 following a bequest from sherry magnate Archibald Sandeman. A Stonegate pub with normally Doom Bar, Greene King IPA and house beer, the Librarian. In Mill Street there is the FOUNDRY, another Belhaven lease. As the name suggests the building was once the St. John's Foundry. Expect to see 4 hand pulls as you enter the bar. Outside the Foundry most local Perth bus services start and terminate.

If you feel like travelling further afield or have another day available, there's also the CHERRYBANK INN up the Glasgow road, BANKFOOT INN and PITCAIRNGREEN INN which are all recommended for food. For the latter two, bear in mind that some afternoons they are closed so just check their websites before going. All these are recent CAMRA award winners. Pitcairngreen notably being Scottish Cider Pub of Year 2017 but will also serve an ale or two

Pitcairngreen is 30 minutes travel time using number 14/15 buses (one per hour from Scott Street). Bankfoot is 30 minutes travel time using number 23 bus (one per hour from Mill Street).

Quite a few pubs to choose from but the ones to try and not miss are the Green Room, Greyfriars, Cherrybank, Bankfoot and Pitcairngreen. Unfortunately, two of these are out of town but if you make the effort you won't be disappointed.

If you're heading home from the bus or rail station, a return visit to the Green Room is the ideal pub to finish in, then it's just a short jog to the station or correct bus stop to get back to Broxden 'Park and Ride'. **Jim McMahon**

### Stop Press: New Perth Pub

New pub/restaurant opening at Broxden mid-February 2018. Hungry Horse branch of Greene King Empire so will probably sell their usual Greene King favourites. Worth an exploratory visit using new 7 or 7A/B bus service or walk from park and ride. Cherrybank Inn is just down the road on same bus route should you wish a change of beer.



  
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## A Yorkshire Odyssey: A Visit to Masham

It all began with Theakston Brewery donating a brewery tour voucher to the Bank Bar, Dundee for their raffle in aid of Tayside Mountain Rescue. I was the lucky recipient of this prize and having ascertained that none of the real ale drinkers in my immediate family could accompany me, I put it to the regular Bank Bar Thirstday group, and Gregor volunteered his companionship for this most arduous task. My sister, Joan, offered to be designated driver" and organised accommodation for the two nights at an old cheesery called "Gromit Cottage"; fans of a certain man & dog will get it!



Travelling down on Sunday 12th November and arriving late afternoon, we missed a turning for the cottage, so retired to the Bay Horse and over a pint of MARY JANE (3.9% ABV from Ilkley) we studied the information & map, only to discover we were just around the corner from our destination. Once settled in, we opted for eating out at the Bruce Arms where we enjoyed a good meal accompanied by HAIR OF THE DOG (3.9% from Pennine) and BEST BITTER (3.8% from Theakston). Joan retired for the night leaving Gregor and I to head to The King's Head Hotel. Although a Greene King establishment, two each from Theakston and Black Sheep were on so I went for BAA BAA PALE ALE (4.0%).

All these establishments are clustered round Masham's market square although our next port of call, the GBG listed and Theakston owned, White Bear, was a 5 minutes' walk away. Welcomed with a roaring log fire, the first pump clip to catch our eye was for DEUCHARS IPA! A not bad beer but not one we had travelled all this way to sample so I went for INFALLIBLE (4.2%) and Gregor opted for BLACK BULL (3.9%). Afterwards we retraced our steps to the Bay Horse and sampled the house beer BAY HORSE HOUSE ALE (3.9%) supplied by Hardy & Hanson.

Next morning bright and early, we made an expectant trek of 100 yards to the Black Bull in Paradise, the reception, gift shop & brewery tap (**right**) for Theakston - the name comes from the original brewery, in the Black Bull and the field the new brewery was built in. Our tour was booked for 11:00 and after a brief lecture about Health & Safety, we were taken round the outside to the ingredients entrance. This is located in a tower and everything is hoisted to the top. In the old days by beam engine but now electric motors do the hard work. The mash tun is the original item (although the lid has had to be replaced due to warping) as is most of the equipment in use. During our visit, BEST BITTER was bubbling away.



Once we'd toured the brewery, we went back through reception to view the cooperage through

a window, where the cooper and his apprentice were working away. The tools looked as though they dated from the age of Noah and were used to build the Ark! OLD PECULIER is still put into oak casks and in some local pubs & the brewery tap you can tell this by the wooden backing to the pump clip.

The next stop on this tour was the brewery tap where either a pint / two half pints or three thirds were the rewards for our effort. We opted for the thirds; BLACK BULL, XB 4.5 and of course OLD PECULIER 5.6% (5.5% normally!) Although Gregor selected BEST BITTER instead of XB.

Whilst sitting beside the fire supping our ales there was a brief flurry of snow just to make us feel at home. A "craft ale" BARISTA stout 4.2% was available so we sampled half before heading to the brewery shop where I purchased a T-shirt and had the good fortune to meet Mr Theakston, a nice chap.



A 10-minute stroll took us to the Black Sheep brewery, where upon enquiry we were told that the next tour would be at 2pm. With that doing nicely, we adjourned to the bar (**below left**) to await the appointed time. Halves of RIGGWELTER (5.9%) and HOLY GRAIL (4.0%) for me and SPECIAL EDITION of BLACK SHEEP (25th anniversary brew) 4.4% and a bottle of IMPERIAL RUSSIAN STOUT for Gregor.

The Black Sheep tour starts with a video presented by Paul Theakston giving the background to the setting up of the brewery. Most of the equipment came from defunct breweries or scrapyards when scrap dealers had beaten him to a brewery. There are some Yorkshire Square fermenters, that are used sparingly.

A micro-brewery where they experiment with different brews is located in the basement. BLOOD ORANGE Wheat beer (4.9%) had just been brewed and happened to be on sale in the bar so with 'thirds' the order of the day as a reward for the tour I settled for SPECIAL EDITION, the BLOOD ORANGE and LEGACY TWENTY FIVE (again to do with 25th anniversary and a heady 8.5%). As they have just started brewing a lager I thought one of us should try it, so I did ...54° NORTH (4.5%), lots of flavour compared to standard lagers and finally to finish off, there was a "craft beer" MY GENERATION (4.7%).

For our meal that evening we headed a few miles down the road to West Tanfield to "Yorkshire's Favourite Pub 2016/17", where we enjoyed good food accompanied by AUTUMN AMBER (4.5%) from Pennine. Returning to Masham, Gregor and I toured the local hosteleries again...BEST BITTER (Theakston) at the Bruce Arms, OLD PECULIER from the wood at the King's Head and finally BEST BITTER at the Bay Horse.

With two breweries & taps, four pubs, all dispensing real ale from both breweries (except the White Bear (which is right next to Black Sheep) that is owned by Theakston), Masham pronounced "Massum" is well worth a visit.

**Kenny Smith**





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## Cask Marque - A Sign of a Good Pint

On a recent trip south before Christmas to my home town of Lincoln, I made a lunch-time visit to my favourite Lincoln pub, The Strugglers. Starting off with my usual three 1/3rds (in a pub with 9 hand pulls and serving over 600 different ales each year it makes sense to do so), I sat quietly enjoying my beer whilst attempting a crossword when a man who Anna, the landlady, seemed to know reasonably well came in.

After a quick chat Anna proceeded to pull six half pints and lined them up on the bar alongside their respective hand pulls. I watched as the chap held each half pint up to the light, then proceeded to check each for temperature, then aroma and finally took a quick taste. Anna asked if he wanted to visit the cellar but my recollection is that he said it wasn't necessary. A few quick notes written down and away he went. I looked enquiringly at Anna and she explained that he was the man from Cask Marque doing his 6-monthly check.

This was the first time I'd seen a Cask Marque inspector doing the rounds and I thought a bit of insight into Cask Marque might make a useful item for Hooked on Ale. I'm sure most readers are familiar with CAMRA's annual publication, the Good Beer Guide (GBG) (and occasionally sponsored by Cask Marque) but what many readers might not appreciate, unless active CAMRA branch members, is that the GBG does not list every real ale pub in a branch area and with entry quotas, a lot of worthy pubs serving 'good' beer don't always get in. If a pub isn't listed in the GBG it is always worth looking to see if it has been awarded Cask Marque. If it has then you can be reasonably assured that the cask ale served is of good quality.

Cask Marque was formed in 1998 to address the void in beer quality control, caused partly by the 1990 beer orders which forced breweries to sell their pubs or vice versa, and thus often their interest in the quality itself, resulting in a major concern for the industry. Set-up by four leading breweries, Cask Marque remains a non-profit making organisation with a Board made up of representatives from large and small breweries, pub companies and trade bodies, all engaged in continuing to drive beer quality.

To assess the beer quality in pubs and ensure standards are driven and maintained, Cask Marque's team of assessors (all qualified brewers with significant industry experience in all aspects of beer and cellar management) visit the pubs in the scheme at least twice a year. During the unannounced visit, the assessor checks all the cask ales on sale (up to a maximum of six) for temperature, taste, appearance and aroma. All the beers must reach the required standard for the pub to pass and it then receives a plaque, framed certificate and merchandising material to inform its customers of the award and their rights.

Cask Marque actively encourage members of the public to feed back the quality of cask ale they come across in accredited pubs, both good and bad. If they receive complaints on poor beer they will send in an assessor to investigate and to try and highlight the cause of the problem. If the problem persists or the necessary investment is not made then the plaque will be removed from the pub. To comment on beer quality email [info@cask-marque.co.uk](mailto:info@cask-marque.co.uk) with full details. All complaints will be dealt with confidentially.

For more information about Cask Marque and to find accredited pubs near you, visit [cask-marque.co.uk](http://cask-marque.co.uk). Finally, I should add that the six half pints pulled didn't go to waste; Anna offered them to the few regulars in the bar at the time and I gladly accepted two!! **Martin Fox**



## JD Wetherspoon Real Ale Festivals

Last October, local CAMRA members were invited along to the Corn Exchange Arbroath for the launch of Wetherspoon's Autumn Real Ale Festival which ran from 11th - 22nd October. As well as an opportunity to have a chat with and give feedback to area manager Alan Harrison (**left**), Richard Airey, Corn Exchange manager and other Wetherspoon pub managers from across Tayside and Fife, members were treated to a pint of one of the festival ales. After the launch in Arbroath,

Alan and his management team proceeded to do a tour of all the Wetherspoon pubs in his area.

More recently, Alan extended an invite to the launch in the Counting House Dundee of the Wetherspoon Scottish Beer Festival which ran from 26 January to 4 February. Showcasing real ales from 14 Scottish breweries including Tayside's Inveralmond and Redcastle breweries, Alan's invitation was taken up by a number of local CAMRA members who were warmly hosted by Paula Wilson, the Counting House manager.

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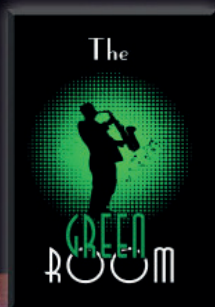
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## My favourite Pub: The State Bar, Glasgow

Much as I enjoy visiting the best pubs Tayside has to offer I also like to travel the country. Having worked and stayed at Charing Cross (Glasgow) during the eighties I grew to like and still have an affinity for this cosmopolitan part of a great city. Things have changed a bit since then with the growth of chain pubs and restaurants. Coincidentally with the growth of the student population

If you want to escape the student takeover of Sauchiehall Street or the busier central chain pubs then The State Bar (**right**) is well worth a shout. Tucked away on Holland Street, just off Sauchiehall Street, you could easily have missed this pub without using your phone app or by not being old fashioned by asking a local if you can find one with a Glasgow accent.



Whatever your age might be you won't feel out of place amongst customers of all ages and stages. Prices are very reasonable for the centre of Glasgow and tend to be the same for all ales no matter strength or distance travelled. Consequently, it can be busy at weekend evenings. However, despite the popularity, you never have to wait long to get served and if there was a small wait, the staff behind the bar acknowledge you are there and you feel reassured you'll be attended to very soon.



Be impressed by the huge choice of spirits - all neatly stacked on the large gantry situated in the middle of this, perhaps old-fashioned, but comfortable pub. Despite having a traditional circular bar to help, if you're not tall enough to see all the taps then the blackboard (**left**) above the door is kept up to date. Be prepared to find a range of ales (most of which may be from South of the Border but when they are Oakham and Dark Star you don't mind!). If you're lucky a local stalwart of Oakham Green Devil may be on.

Lunches are available on weekdays, however, if you miss out there's a good Wetherspoon across the road as well as countless nearby restaurants, cafés and takeaways. Tuesday nights are blues nights and Saturday comedy night which I guess leaves the other nights for drinking.

Needless to say, the State has won many local CAMRA awards namely Glasgow and West of Scotland pub of the year for last four years.

Walkable from bus and rail stations but if you prefer to avoid the usual west coast rain, you can see bus no 18 terminus from the bar which you can use as well as other buses in Sauchiehall and Bath Streets. Charing Cross train station is 4 minutes' walk away which links to Queen Street Station low level. If you don't fancy a walk or the bus, there is a taxi rank conveniently placed outside the pub.

*Jim McMahon*

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## Tayside Brewery News

**Inveralmond Brewery** - Ossian remains the focus of the Inveralmond core range of cask-conditioned ales, finding its way into new national markets, alongside a rebranded Innis & Gunn range of IPAs, barrel-aged beers, and craft lager.

Seasonal cask-conditioned beers for 2018 from Inveralmond started with Bheira, a spiced winter ale at 4.3%. Next up is 4.2% Brass Monkey Chilli Stout; already brewed and now conditioning, this should keep the cold out until we are well into the Spring. Look out for Thai PA at 5.2%, due to make a return over the summer months. Plans for the autumn real ale are still taking shape, but Bheira will make a comeback in good time for next Christmas.

**Loch Leven Brewery** - Installation and commissioning of the brewing plant was completed just in time for the first ales to be showcased at Tayside CAMRA's Real Ale & Cider Festival back in July. With the opening of the Tap Room last September, Kinross has gained a new real ale outlet, where you can sample the 5% Mary Queen of Scots ale, alongside beers named after various legendary locals – Pale Alice (4%), Cool Roy (3.8%) and Big John (5.2%), dispensed in cask and craft keg alternatives.

Another larger-than-life local, CAMRA member Gareth Thomas, was the Tap's first ever customer (photo, more details and other news on the Loch Leven Brewery Facebook page – well done Gareth!). Our November branch meeting was held in the Tap Room, complete with a fascinating brewery tour (thanks again guys!). Please note that current Tap Room opening hours are 11am till 8pm Thursday till Sunday. If you want to take real ale home with you, then you should order a Growler, filled before your very eyes. For those who like to diversify, Loch Leven now distil their own gin just around the corner.

Further afield, cask-conditioned Loch Leven beers can often be found on sale at other Kinrossshire pubs, including the Balgedie Toll and the Well. Events include a "tap takeover" at the Gravediggers in Edinburgh, and an upcoming "meet the brewer" at Betty Nichols in Kirkcaldy on 1st March. Surely it must be Tayside's turn next?

**Law Brewery** - The recent installation of a 120L brewing kit will increase in output enabling more casks (and kegs) to pubs. A truly Scottish beer made with home grown 'DD2' hops (Brewers Gold, Bramblings Cross, Nugget, Cascade, Galena) went on sale early February. This was a limited edition beer entitled 'Optimistic Sound Pale Ale' and all profits will go to the local Optimistic Sound charity which brought the 'Big Noise' orchestra program to Douglas. Hopefully a Pin or Firkin of this beer will be available the near future.

The brewery has obtained nine different barley varieties grown locally from the James Hutton Institute with the aim to do some malting for brewing. The varieties include old Scottish and unusual Asian types so will result in some novel beers with all the ingredients actually grown in Dundee. A Cherry Red Stout (Chocolate/Cherry flavours) should also be available towards the end of February.

**MòR Brewery** - August 2017 saw another big development for MòR Brewery with the installation of a new, larger, more modern brewplant, improving the quality & production capacity of MòR beers.

*Continued on Page 33*



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Please circle if you have any specialist skills: first aider / cellarman / local knowledge / logistics / customer service / other.

(Closing date for postal & online registration is Tuesday 3rd April 2018)



One of the first brews produced in the new equipment was an addition to our range. 'MòR the Merrier' is a golden ale with the accent on citrus, and with a refreshing, dry finish. At 3.9% it's a great session ale and has already proved really popular with publicans & ale drinkers alike.

Once again, we were pleased to be a part of Aldi's winter beer festival with over 2,000 bottles of our stout 'MòR Ticia' (4.5%) being distributed amongst their stores nationwide.

Our 5 litre mini-kegs were a big seller in the run up to Xmas. Seven different MòR ales were available in this format. All sold equally well and will continue to be available throughout the year. Not just the perfect size for the Festive season, but also, as we look forward to the arrival of spring & warmer weather, ideal for barbecues & picnics!

As always, orders for casks, mini-kegs and bottles of your favourite MòR ales can be placed by phoning Jim on 07884 346 351, or sent via email to [jim@morbrewing.co.uk](mailto:jim@morbrewing.co.uk) or through our Facebook page.

**Shed 35 Brewery** - A relatively new brewery on the Angus brewing scene. Started up in late 2016 by beer enthusiast Gary Mellon and his friend John Wilson, Shed 35 is based in Carnoustie with brewing taking place in a garden shed.

At the moment, only bottled conditioned ales are produced with the range consisting of Patriot (American Pale Ale), Tomahawk (India Pale Ale), Red Bear (Irish Red Ale), Dark Angel (Oatmeal Stout), Five (Light Ale) and Shed Red (Raspberry Wheat Beer).

Shed 35 ales are available in a number of stockists in the Carnoustie area and at local farmer's markets. For more information about Shed 35 visit [www.shed35brewery.co.uk](http://www.shed35brewery.co.uk) or their Facebook page Shed35 Brewery.

**Strathbraan Brewery** - With sales continuing to grow period on period, Strathbraan beers are available throughout Tayside and regularly as far afield as Edinburgh to Aberdeen and with regular appearances at beer festivals. Strathbraan continue to concentrate on their core beers in cask although Due South and Head East also doing well in bottles.

**Strathmore Brewery** - Another newcomer on the Angus brewing scene. Located at Nether Finlarg Farm, nr Forfar, Strathmore Brewery produce a range of bottled conditioned ales using water from their own spring. At present the range consists of Strathmore Original Red Ale 4.7% ABV, Nether Finlarg Blonde Ale 4.7% ABV and Strathmore Dark Ale 4.7% ABV.

For more information about Strathmore Brewery visit [www.strathmorebrewery.co.uk](http://www.strathmorebrewery.co.uk) or Strathmore Brewery Ltd on Facebook.

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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](mailto:newsletter@tayside.camra.org.uk)



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After an active or leisurely day, relax in our Climbers Bar and mull over the day's activities in front of a roaring fire. We are a pet friendly location and for a small cleaning fee our steading & lodge accommodation accept your 4 legged friends.

Our regular hand pulled ales include selections from Inveralmond, Eden & Burnside Brewery

**For more information visit our website: - [www.clova.com](http://www.clova.com)**

**Or contact us at: - Glen Clova Hotel, Glen Clova, Nr Kirriemuir DD8 4QS Tel: - 01575 550350**





  
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**LIA FAIL**  
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**E.P.A.**  
VIBRANT HOPPY  
EDINBURGH PALE ALE

  
**DARACHA**  
OAK MATURED  
RUBY SCOTCH ALE

### **So I'm Vegan ...Is there an ale for me?**

I'm certainly not a vegan; in fact, if truth is to be told, I did not have a great deal of sympathy with the cause particularly when friends and family returned from a gap year to break the news that there was no chance any more of an invitation for roast beef on Sunday.....

What actually prompted my interest in brewing veganism was my achievement in enrolling three vegans as new CAMRA members in just one weekend. My euphoria was dampened down when I realised that I could not tell for sure which if any real ales would be suitable for them, and that they might be safer drinking keg! I quickly sensed that CAMRA might not be quite up-to-speed on the subject! Unsurprisingly, there is still a perception amongst some members that vegans are a shower of weirdos – attitudes can be slow to change! CAMRA does have a factsheet on the national website entitled "Vegan and Vegetarian Beers" and this does list a few cask beers and quite a few real ales in bottle (RAIB); however, it is looks far from up-to-date, it mixes up the two "V-words", and all the beers are from way down south of the border. The CAMRA Good Beer Guide is finally recognising vegan accreditation, featuring a "V for vegan" symbol since 2017, as well as RAIB marked to denote qualifying breweries (but not individual beers).

So, what is it about real ale that is potentially unsuitable for the vegan diet? Basically it comes down to the addition of isinglass finings used to clarify beer during its conditioning. Brewers have perhaps kept a bit quiet as to what isinglass actually is; put bluntly, it is made from the swim bladders of various large fish, minced up and boiled with sulphur dioxide. This forms a thick off-white suspension which is normally poured from a jug or injected into the cask on racking. "Ah

but..." I hear you say "...finings doesn't dissolve in the beer; it simply clogs up the yeast cells, and the whole lot drops out to the bottom of the cask, never appearing in your pint". That may be okay for me as an omnivore, and even acceptable to many pescatarians, yet I can appreciate that vegans might just find this treatment somewhat offensive. After all, vegan principles go beyond not actually eating animal or fish products; they are exercising a choice not to be involved with any product that involves the killing or exploitation of a single creature from the animal kingdom. As well as isinglass, this may well prohibit rarer brewing ingredients like lactose and honey.

Surely there must be alternatives to "fishy finings"? Indeed, bovine serum and egg albumen have been used in times when isinglass was unavailable, but these are perceived as even more offensive. Plenty of inorganic fining alternatives exist for brewery conditioning of craft beers, along with centrifuging and filtration processes. Yet these remove mainly proteins, as well as yeast before it gets into the cask, so there is no potential for cask conditioning, and no real ale. Arguably the best solution is to dispense with isinglass altogether, and enjoy the beer in a naturally hazy condition. Choice of brewing yeast is important here; some yeasts are more "sticky" in nature, and this enables many RAIBs to settle out completely, pouring well into the glass, without sediment rising, despite an absence of isinglass.

Vegans may well ask why draught beers are still made bright at all? For over fifty years breweries promoted their claims to supply both keg and cask beers brighter and clearer than anybody else's, and only with the introduction of Belgian and Germanic wheat beers, and more recently certain craft beers, have yeasty cloudy beers become more marketable. Many producers and drinkers alike will always prefer the clarity of a well-fined ale to the murky depths of its vegan alternative. Even when the isinglass is left out, there may be a reluctance on the part of the producer to identify with the vegan movement, preferring to advertise its brands to a wider or different market, leaving the vegan drinker in doubt about a beer otherwise acceptable to them. Craft brewers have tended to leave real ale brewers napping here, with many vegans attracted to the marketing of a diverse range of craft keg and filtered bottled beers, frequently carrying more detailed information available on websites and social media, as well as labels and beer mats. When all is said and done, we should welcome vegan CAMRA members into our organisation, and provide full support in accessing the beers of their choice, even if the brewing industry is currently thin on the ground with real ales to suit.

Most vegans will know all about Barnivore, an international vegan website listing food and a wide range of drinks by brand, defining them as "vegan friendly" or not, and providing extracts of emails sent by the producers. If you select BEER and SCOTLAND, you will find currently that an amazing 274 out of 430 products and product groups are vegan friendly; however, the vast majority of these are brewery-conditioned. Barnivore suffers from some data being way out of date and misleading, so make sure you check the addition date. Locally, for example, the former Angus Ales remain listed, while the data for both Innis & Gunn and Inveralmond are over 7 years old. Moreover, there is no joy at all on the Tayside cask-plus-vegan front.

However, all is not lost in Scotland; St Andrews Brewing Company brew a good RAIB range, listed on Barnivore as all vegan friendly except for one brewed with lactose. Across the Forth, Pilot Brewery and Ferry Brewery do not use finings at all. Tempest in Galashiels pronounced just last September "Today we're making it official: Tempest is binning using Isinglass finings". Further north, a similar stance is being taken by Windswept, Wooha and Six Degrees North. Barnivore is not just for beer either; if you search CASK, there are a good few vegan friendly whiskies listed, as well as Thistly Cross ciders. Brewdog claim to have a good range of vegan trademarked beers, but I doubt if any of these are cask- conditioned or RAIB, and their vegan logo certainly does not



sit well with Brewdog's whacky stunt several years ago to sell beer bottles stuffed reportedly into roadkill animals.

So, are there any vegan beers at all from Tayside? Happily, the answer is "yes". Liquid Bread supplied in cask by Law Brewing of Dundee for our 2017 Tayside CAMRA Real Ale & Cider Festival was certainly unfiltered and vegan friendly, even if we did not realise until afterwards. Law supply three more cask ales and RAIB too, and is the only Tayside brewery listed in the 2018 Good Beer Guide as producing vegan beers. The bottled beers from MòR, Kirrie Ales, Strathbraan and Redcastle are RAIB, possibly unfiltered, but not marketed as vegan. Bottles from Inveralmond are vegan friendly, but not real ale. Vegans should check out new craft bottled ale and stout brewers Shed 35 in Carnoustie and find out whether they use isinglass. Do not forget Abernethy Brewery, producing a good diverse range of unfiltered bottled beers using their step mashed brewing technique; these are actually labelled "vegan friendly". Perhaps when there is a CAMRA Brewery Liaison Officer appointed for Abernethy, we shall be in a position to determine if these qualify as real ale too?

Finally, a mention is due for a vegan restaurant in Edinburgh; Harmonium Bar & Kitchen in Leith do not say much about beers on their website, but I am informed that they are supplied with cask-conditioned beer to order, without finings, from Scottish breweries such as Fallen and Williams Bros. This type of arrangement is referred to in the CAMRA factsheet mentioned earlier, but I do not see much evidence of breweries in our local area supplying unfiltered versions of established beers normally treated with isinglass. Please let us know if you find any bars or restaurants in and around Tayside doing likewise?

*Richard Barnes*



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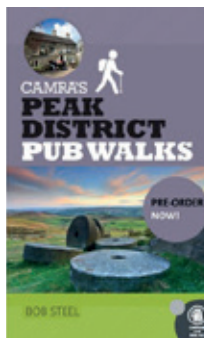
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