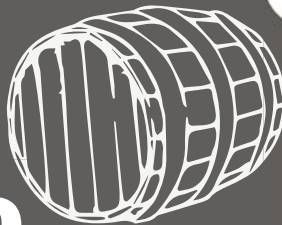


Barrel Organ



*The magazine of the Salisbury & South Wiltshire and
Heart of Wessex branches of the Campaign for Real Ale*

February - April 2019

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take one



IN THIS ISSUE

- BARREL ORGAN RAMBLINGS
- BEEREX 2019
- A LOOK BACK AT 2018
- BREWERY NEWS

Plus much more...



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FROM THE EDITORS

Welcome to this edition of Barrel Organ, a local beer magazine for the Salisbury & South Wiltshire, and Heart of Wessex branches of the Campaign for Real Ale. The new year is in full flow and we hope 2019 will bring healthy and exciting times.

Our magazine is read by pub-goers and drinkers, both CAMRA members and non-members alike. We hope you enjoy this issue and thank you to all who have submitted articles and help distribute the magazine.

Our next beer festival is Beerex at Salisbury Arts centre on June 14th and 15th. Further details can be found in this issue.

Our next issue of Barrel Organ is due out early May 2019, please forward any contributions to barrel.organ@salisburycamra.org.uk by the end of March.

Cheers

Kathy, Paul, Will & Derek
Editors, Barrel Organ magazine



CAMPAIGN
FOR
REAL ALE

MY BARREL ORGAN RAMBLINGS

(Coombe Bissett)

One week on from our first ramble to Nunton and Odstock my second delivery walk was to be to Coombe Bissett to deliver to both the shop and also the Fox and Goose.

I decided that Monday would be a good day as the pub would be quieter and also that for one reason or another it was the first available day that I had with time to make the walk.

As with my walk the previous Monday I again walked across the field at the back of the estate at Rowbarrow and across the Lime Kilns Open Space to join the field on the back of Harvard Heights and then down the well-defined paths through the field to the Avon Valley Path and then across the two fields following the hedge line up to Dogdean Farm.

Turning right onto the farm drive I walked out to the Homington Road and then took the diagonal path across the road through the field of broad beans that had been planted. This brings you to Pigeon Hill a delightful field of wild flowers that was being fed on by some wonderful blue butterflies.

Following the footpath across the fields diagonally through a couple of well-maintained gates you then come to a gate by a house on the edge of Coombe Bissett. This takes you up the side of the house and through what seems to be their orchard, it then joins a short wooded section that walks above the old watercress meadows of Coombe Bissett and out onto Marsh Farm Lane, then turn left and you are at the Fox and Goose. The walk took me about 1 hour going at a reasonable pace.

After delivering to the shop I arrived at the pub and decided to treat myself to lunch of a baguette and chips (rude to refuse for £1.00 extra). Beer choice was Flack Catcher, Double Drop and Doom Bar, I went for the Flack Catcher which was very good.

Garden at the Fox and Goose

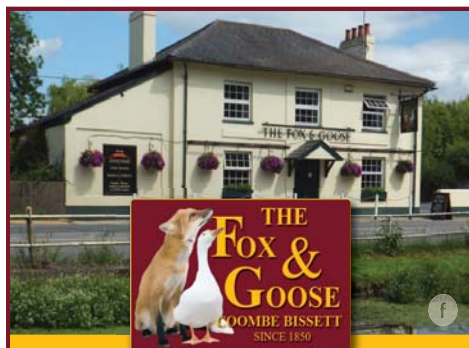


My return home was made using the same route in reverse.

It is also possible to visit the Fox and Goose by bus using the 29 Shaftesbury bus or the 20 Damory service to Blandford.

I have also combined it with the Radnor Arms and Yew Tree at Odstock starting with the Woodfalls bus at 12.50 to Nunton, a walk to the Yew Tree then catch 29 to Coombe Bissett and return on either the 20 or 29 later in the afternoon.

Chris Harris



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Salisbury & South Wilts Pub Of The
Year 2005, 2007, 2012

A LOOK BACK AT 2018

Traditionally at the New Year one looks back at what happened and thinks about what might happen. There is no doubt what dominated the local news in 2018. Around the world for years to come people when they think of Salisbury will immediately recall the Novichok incident, and of course the 123 metre spire so popular with Russian tourists.

The effect on Salisbury's tourist industry, and therefore the income of the town, has been significant and nowhere more so than in the hospitality industry. Locally CAMRA responded by organising a special city saunter to generate positive publicity for the beleaguered pubs. In the coming year we will all still need to get out there and be seen to be supporting them.

An unusual trend in 2018 was pubs that have been closed for some time reopening. The King's Head Whiteparish after 2 years, the Crown Alvediston after 3, the George Codford after 5 and The Greater Good Fovant after 7 ½ years. We wish them success.

Talking of success, a number of pubs in the area won awards in 2018. The Swan at Enford won the prestigious Country Pub of the Year award from the Countryside Alliance not just for its beer and food, which are excellent, but for being a living beating heart of the community.

Salisbury and South Wilts Branch chose The Victoria and Albert, Netherhampton, as local pub of the year; the Rai d'Or, Brown Street as town pub of the year. The Cuckoo at Hamptworth won the cider pub of the year for the 2nd year running. The Kings Head in Bridge Street was awarded gold status in the national "Loo of the Year" awards. Sadly that competition is not as tough as one might wish.



Over in the West, Heart of Wessex chose the Benett Arms, Semley, as their Pub of The Year 2018. The Benett has been a winner before, but with a different landlord. However, the branch was suitably impressed with how the new landlord has retained the enviable reputation for community activities and excellent and varied beer choice they allowed it to be a contender and subsequently worthy winner. Equally they have chosen the ubiquitous Unicorn at Bayford, near Wincanton as their Cider Pub of The Year. It will, no doubt, take a remarkable effort on the part of any aspirational cider pub to unseat this former national champion.



Between the two branches we provided a judge for national competitions including Champion Beer of Britain, Champion Bottled Beer of Britain and Champion Winter Beer. We have also provided a judge for the most high-profile competition in CAMRA but at the time of writing we cannot say who or what because it is all under embargo.


Nationally CAMRA successfully persuaded the Chancellor to freeze beer duty and have been busily campaigning to protect local pubs. Something we will continue to work on in the coming year.

By the time you read this article CAMRA nationally will have its new chief executive Tom Stainer, previously editor of what is brewing and BEER. It will have chosen its pubs of the year and will already be busy campaigning nationally and locally promoting good beer and the pubs in which it is served. Pubs are changing but, ultimately, they will only survive if they are part of the community. That entails the community getting out there and using them.

Doubtless as you read this the headlines will still be about Brexit. Who knows what effect it will have on the price of malting barley and hops many of which are imported. One thing is for sure, we are going to need a good beer and somewhere to share it.

Derek Blackshaw,
Salisbury & S. Wiltshire branch

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BREWERY NEWS

Keystone

No major changes planned. Trade has been steady with the regular beers going well. With the New Year brings Cheer up (the days are getting longer!) a deep ruby 4.6% malty beer dry hopped with Fuggles hops. Just the thing to welcome spring. Possible beers in the spring include Born to Be Mild and VPA, very pale ale. But much will depend on the weather and demand.

Downton Brewery

All the usual beers available plus in February Apple Blossom a 4.3% fruity blonde, in March Mad Hare 4.4% with ginger and lemongrass flavours. April brings the fearsome Dragon IPA a 5% strong aromatic golden bitter with 4 varieties of Slovenian hops. If you call in at brewery events on a Friday evening you complement the beers with pizzas that will now be available at the Thirsty Friday events.

Stonehenge

Sales ticking over nicely, Rudolph was brewed and rolled out over the festive season. To keep out the remaining winter chills Old Smokey 5% Porter will be available in February and as the days begin to lengthen and we see the first signs of spring with what else but the Sign of Spring Stonehenge's legendary green beer. Stonehenge bottled water continues to do well and plans are being considered to allow production to develop and free up space in the brewery.

Hop Back

The brewery remains busy and sales buoyant. Ian Jeffs has been appointed as Sales Manager and a Pubs Manager has recently been appointed. Steve hopes to recruit another brewer in the Spring.

A great selection of beers coming for the Spring:

February: New Zealand Pale - 4.0%

A new recipe. Pale golden ale with lemony hop to the fore. Brewed with New Zealand hops, Pacific Jade and Motueka.

Hooking Good - ABV 4.0%

Chestnut quaffing ale brewed with quintessentially English malt and hops.

March: Golden Nugget - ABV 4.1%

Brewed with pale malt and a splash of rye, this golden ale is flavoured with American Nugget hops promising a spicy fruitiness with hints of peaches and pears.

April: Thunderstorm - ABV 4.7%

An English wheat beer first brewed by Hop Back in 1994. A 50% barley malt recipe, flavoured with English hops and coriander. It has a soft malty palate with a hoppy, orangey finish.

Dark Revolution

A new development is setting up an in house lab (with help from CAMRA member Nigel) to bring all microbiological testing in house rather than using an external lab. This will not only mean faster results but allows an increase in the number of test points, ensuring that the final product meets high quality standards.

Two more fermenters are due to be installed in Jan, increasing capacity by 30%.

Own canning line now installed to continue to expand the range of canned beers and allow much tighter control on quality. It also includes the facility to can more products and therefore increase product range. For the technically minded the line was purchased from Vigo, who installed lines for the likes of Cloudwater, Left handed Giant, Dark Star and Wild Beer co, and an Anton Parr dissolved oxygen and CO2 meter to ensure all canned products meet tight specifications.

The brewery is now brewing all of Yeastie Boys



seasonal and short run beers which are available for sale throughout the UK. Head Brewer, JK, formerly of Marble, Thornbridge and Buxton, arrives every few weeks which has been a great experience for all of the brewing team. They have also hosted Yeastie Boys collaborations, the highlight being with Wayne from Cigar City, Florida.

Following on from the canning line install export of canned beers to Holland and Switzerland has now started, with expansion into other countries due in 2019.

Gritchie

Production carries on with English Lore but word is that when Spring comes there will be a new beer, as yet unnamed which is being described as “a New World Ale”. There are also plans for an IPA at about 5.7% but as yet no details are available

Wriggle Valley

Exciting things happening in Stalbridge with plans for converting part of one of the 2 units that houses the brewery into a tap. This will give

the opportunity both to sample the beers and to carry off a takeaway. The 2 regular beers Golden Bear and Dorset Pilgrim continue to do well and will be joined in the spring by Gold Rush a 5% IPA.

Sixpenny

Sixpenny will continue to brew their regular beers (Best, Gold and IPA) throughout 2019 with the addition of the spring special, Cranborne Chaser 3.9%, at the end of February. The Brewery has recently appointed a new Assistant Brewer, Henry Paulins.

Last year the Brewery raised over £4500 for national and local charities including Dorset Air Ambulance, Bloodwise, Army Benevolent Fund and Mosaic through activities at Open Days, Charity Auctions, “The Big Curry Lunch”, etc. The Brewery thanks everyone who has supported these events. The most recent event was the Christmas Open Day which featured carol singing, music from the Two Man Travelling Medicine show, home made Secret Santa, a Mummers Play and food provided by Disco Chilli Shack.

Sixpenny Go Camping will be returning on the 12 – 14 July at Jubilee Camping, Damerham featuring music, family entertainments and beer (obviously!). Tickets are now available from the Brewery.

Small Paul's

The run up to Xmas was relatively busy with brewing recommencing immediately in the new year in preparation for beer festivals in January and February. The new fermenter is performing well, as is the handmade CIP system. Paul was pleased to have won Beer of the Festival at the Weymouth October fest with his Blackberry Mild.

SALISBURY **BEEREX 2019**

Friday 14 – Saturday 15 June

**Your annual Beer & Cider Festival is back,
bigger and better!**

**EARLY BIRD
OFFER**
£10.00 (PER SESSION)
BEFORE 1 JUNE

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Friday 14 – Saturday 15 June

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- | First half pint and tankard included
- | Food stalls
- | 50+ ales and 15+ ciders on offer
- | Live music on our outdoor stage

Tickets on sale March 2019

Early Bird offer £10.00 (per session) before 1 June

£12.50 (per session) after this date

Beerex 2019 takes place on Friday 14 June at 6:00pm and Saturday 15 June at 11:00am and 6:00pm (Each session runs for 5 hours).



BEEREX 2019

Salisbury's beer and cider festival - is celebrating its 39th year this year

This popular event, run in association with Salisbury Arts Centre and Rotary COGS, returns to the Arts Centre on the evening of Friday 14 and Saturday 15 June 2019.

There will be a selection of over 50 ales and 15+ ciders on offer! Your ticket includes a Beerex tankard and your first half pint of beer.

As always, the festival will take place in the Arts Centre and surrounding grounds. This year we'll have a selection of beers from around the

country with a variety of new and traditional styles on offer. We love to celebrate quality and innovation so there will be beers from the new range of small craft breweries with intense hop flavours and American and European beer styles and some novel ingredients! We won't limit ourselves to the unusual and last year we were commended by many drinkers for the number of traditional bitters – but really well brewed and distinctive examples. We will have some truly dark porters and stouts and some dark and hoppy beers but as its summer there will be plenty of pale or golden light and refreshing beers as well.

Last year we had a greater range of ciders than previously as summer is cider time. We plan to look out for some with heritage cider apples but also added summer and autumn fruits.



Come and relax with a pint, soak up the sounds from our outdoor stage, bring family and friends and enjoy lots of camaraderie and fun. Check out the delicious selection of food stalls. For those non ale-lovers who still want to participate in the fun, there is of course a full bar available.

Tickets can be bought for any of three sessions starting at 6pm on Friday 14 June, or at 11am on Saturday 15 June or again at 6pm on Saturday. Earlybird tickets cost £10 and will go on sale in March (Earlybird price applies until 1 June). Book by calling Ticket Sales on 01722 320333, online www.wiltshirecreative.co.uk or in person at Salisbury Playhouse Ticket Sales office.



SALISBURY BEEREX 2019

MEET THE GOVERNORS

The Royal Oak, Great Wishford

During the 40 years I have known the Royal Oak at Great Wishford the quality of beer and food has varied. Sometimes good, sometimes, well just say I did not bother visiting. A number of times it closed and one wondered whether it could survive. Closure in 2014 seemed terminal but a group of local residents decided that they would fight to save it. The group, working with CAMRA locally, got the Royal Oak designated as an Asset of Community Value. The owner of the property became sympathetic to their aims and, fortunately, was an individual and not a large pubco. The word went out that a licensee was sought.

Meanwhile Stephen and Inez, now licensees of the Royal Oak, were running the Dolphin in Southampton.

Stephen, a Kentish man, a designation reserved for those born west of the Medway, knew about pubs. His career had been as a chartered surveyor and builder specialising in building and redeveloping pubs for major companies such as Whitbread, Enterprise Inns and Shepherd Neame. It meant travelling thousands of miles a year and he decided that he wanted to do something involving less travel. He and Inez decided that instead of him developing pubs they would run one. They took on the Dolphin, owned by one of the big pubcos, and were set a target to increase beer

sales by 37%. Through hard work they increased it by 125%. As is inevitable with a pubco, success made the rent soar, and increased turnover put the rates up. The pubco compelled them to buy all beer from them, costing almost double the open market rate.

A Great Wishford resident working in Southampton drank at the Dolphin and told them about the Royal Oak. Stephen told me he did detailed work on its feasibility but it was on their first visit, turning off the A326 and crossing the old bridge across the River Wylfe that the decision was made. That decision was made instantly by Inez on seeing the village.

Having been interviewed by the residents group they took on the Royal Oak, initially in addition to the Dolphin but before long decided that Great Wishford should be their home. As well as backing from the local group, Stephen used his contacts and got help from Shepherd Neame whose beers now feature at the bar along with other local and national ales.

Inez, who comes from High Wycombe, although her family is from the more exotic St Vincent in the Caribbean, did not have a background in pub management. She was a paediatric nurse accustomed to hard work, demanding hours and difficult situations. As a nurse I know how demanding that can be, it takes a special kind of person, probably why she manages Stephen so well. Look around in the pub and spot the photograph of her showing the Duchess of Cornwall around the paediatric unit in Southampton.

Both bring their influence to bear on the pub in the range and quality of beer, the varied menu and events that the pub hosts. It is a family affair with Inez's daughters Kimberly and Keisha playing an active role.



Kimberly, a well regarded soul singer, can be found either generally helping out or hosting one of the many music nights. Keisha, a teacher, also helps front of house.

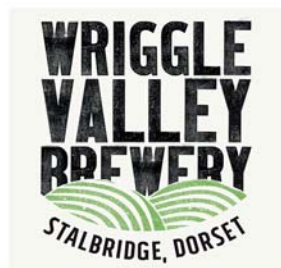
I asked Stephen about the challenges he and Inez faced. The first he said had been getting to know the village which was vital. Then encouraging people from beyond the village to come out and visit. The competition he said is not other pubs but supermarkets selling cut-price drinks and how people are entertained in their own home. The pub has to be different, an experience with a bonus, offering something you cannot get at home. It needs a unique selling point offering a different and dynamic experience with changing special events.

Stephen and Inez agree food forms an important part of the experience and that it is important to offer a menu that is home cooked and of constant good quality along with the quality of beers and range of drinks offered. They feature English pub food but also influences from the West Indies and from Stephen's past connection with Senegal and Gambia.

When I interviewed Stephen one lunchtime he was busy entertaining an Australian couple, first timers in the UK. Visiting the area they had popped in for something to eat and asked "what are English beers like?". They were clearly bowled over by the welcome and by the tasters offered. Within minutes they were part of the pub community and were friends. That sort of atmosphere does not just happen, it depends on skill and hard work.

As I said, there have been times when I have not bothered visiting the Royal Oak but that is no longer the case. It is difficult to think of another pub in our rural area that can offer such a range of beers and ciders in such excellent condition. My 97 year old mum-in-law thinks the Royal Oak Sunday carvery is wonderful, and I would not, nor dare not, disagree.

Derek Blackshaw



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DIARY DATES *Salisbury & South Wiltshire*



FEBRUARY 2019

6th OPEN BRANCH MEETING
8pm Cloisters, Catherine Street Salisbury
(7:30 for Tasting Panel)

20th SOCIAL - AMESBURY AMBLE
8pm Bell, Antrobus Arms, King's Arms,
George, New Inn

MARCH 2019

1st SOCIAL - MINIBUS TRIP
7pm from Salisbury Coach Park -Compasses
Chicksgrove, Greater Good Fovant, Ship Inn
Burcombe, Victoria & Albert Netherhampton

6th OPEN BRANCH MEETING
8pm Royal George, Bedwin St, Salisbury.
(7:30 for Tasting Panel)

20th SOCIAL - CITY SAUNTER
8pm George & Dragon, Pheasant, Wyndham
Arms, Winchester Gate

29th SOCIAL - MINIBUS TRIP
7pm from Salisbury Coach Park -Bell
Winterbourne Stoke, Pelican Stapleford, Bell
Wylye, Bell South Newton

APRIL 2019

3rd OPEN BRANCH MEETING
8pm George & Dragon, Castle Street,
Salisbury (7:30 for Tasting Panel)

**7th SOCIAL - CYCLE RIDE
WOODFORD VALLEY**
10:30am From Rugby Club
Castle Road Salisbury

17th SOCIAL - LAVERSTOCK LOPE
8pm Hampton Inn, Laverstock & Ford Club,
Duck Inn (7:55pm R2 bus Blue Boar Row
stand M)

26th SOCIAL - MINIBUS TRIP
7pm from Salisbury Coach Park White
Horse Quidhampton, Queen's Head
Broadchalke, Crown Alvediston., Horseshoe
Ebbesbourne Wake

DIARY DATES *Heart Of Wessex Branch*

FEBRUARY 2019

5th BRANCH COMMITTEE MEETING
at the Buffalo, Gillingham 7.30pm

20th SOCIAL - MERE
starting at the Walnut Tree 8.00pm, then
to the Butt of Sherry and the George

MARCH 2019

**5th OPEN BRANCH
COMMITTEE MEETING**
the Ship, Shaftesbury 7.30pm

20th SOCIAL - THE FORESTERS
Donhead St Andrew 8.15pm, then to the
Benett Arms, Semley 9.15pm

APRIL 2019

**2nd OPEN BRANCH
COMMITTEE MEETING**
at the Stalbridge Arms, Stalbridge
7.30pm TBC!

17th SOCIAL - MARNHULL
starting at the Crown 8.15pm then to the
Blackmore Vale Inn 9.15pm

TASTING PANEL

Did you know South Wilts and Heart of Wessex CAMRA branches have a tasting panel? Do you know what a tasting panel is or does? Go on, have a guess.

If you guessed that the panel taste beer give yourself 5 out of 10 and award yourself ½ pint. If you had guessed that the tasting panel decides on how a beer is to be described in the Good Beer Guide and that it has a very powerful voice on which beer will be put forward to the Champion Beer of Britain competition you could have awarded yourself the whole pint.

Any CAMRA member can apply to join their local tasting panel. Before they can start however CAMRA gives them training in

identifying particular tastes that might occur in the beer and in how to describe beer. Training is given locally and there is no test involved. If you want to learn more and perhaps become a member of the tasting panel contact Derek Blackshaw who is the panel coordinator for this area. derekblackshaw@salisburycamra.org.uk



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Christmas Pale Ale 4.6%
Cornerstone 4.8%
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Gold Spice 4%
Gold Hill 4%

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Wednesday 20th - Saturday 23rd 12:00 - 22:30

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Join up, join in, join the campaign



**CAMPAIGN
FOR
REAL ALE**

From
as little as
£25⁺
a year. That's less
than a pint a
month!

Protect the traditions of great
British pubs and everything that
goes with them by joining today
at www.camra.org.uk/joinup

Or enter your details and complete the Direct Debit form below and you will receive
15 months membership for the price of 12 and save £2 on your membership subscription

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form,
visit www.camra.org.uk/joinus, or call **01727 798440**.* All forms should be addressed to
Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your details:

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

Address

..... Postcode

Email address

Daytime Tel

Partner's Details (if Joint Membership)

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

Direct Debit

Non DD

Single Membership £25 ☐ £27 ☐

Joint Membership £30 ☐ £32 ☐

(Partner at the same address)

For concessionary rates please visit
www.camra.org.uk or call **01727 798440**.

I wish to join the Campaign for Real Ale, and
agree to abide by the Memorandum and
Articles of Association which can be found
on our website.

Signed

Date

Applications will be processed within 21 days.



**CAMPAIGN
FOR
REAL ALE**

Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the whole form using a ball point pen and send to:
Campaign for Real Ale Ltd, 230 Hatfield Road St. Albans, Herts AL1 4LW



Name and full postal address of your Bank or Building Society

To the Manager Bank or Building Society

Address

Postcode

Name(s) of Account Holder

Bank or Building Society Account Number

Branch Sort Code

Reference

Service User Number

9 2 6 1 2 9

FOR CAMRA OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

Instructions to your Bank or Building Society

Please pay Campaign For Real Ale Limited Direct Debits
from the account detailed on this instruction subject to
the safeguards assured by the Direct Debit Guarantee. I
understand that this instruction may remain with Campaign
For Real Ale Limited and, if so, will be passed electronically
to my Bank/Building Society.

Signature(s)

Date

This Guarantee should be detached
and retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all banks
and building societies that accept
instructions to pay by Direct Debits
- If there are any changes to the amount,
date or frequency of your Direct Debit
The Campaign for Real Ale Ltd will notify
you 10 working days in advance of your
account being debited or as otherwise
agreed. If you request The Campaign
for Real Ale Ltd to collect a payment,
confirmation of the amount and date
will be given to you at the time of
the request
- If an error is made in the payment of
your Direct Debit by The Campaign
for Real Ale Ltd or your bank or
building society, you are entitled to
a full and immediate refund of the
amount paid from your bank or
building society
- If you receive a refund you are not
entitled to, you must pay it back
when The Campaign Real Ale Ltd
asks you to
- You can cancel a Direct Debit at any
time by simply contacting your bank
or building society. Written confirmation
may be required. Please also notify us.

Banks and Building Societies may not accept Direct Debit Instructions for some types of account.

*Price of single membership when paying by Direct Debit. *Calls from landlines charged at local rates, cost may vary from mobile phones.
New Direct Debit members will receive a 12 month supply of vouchers in their first 15 months of membership.



DARTS
FARM

A legacy of cider making continued...



VISIT THE DRINKS CELLAR | WWW.DARTSFARM.CO.UK