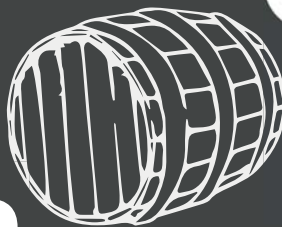


# Barrel Organ



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

Voted CAMRA's most improved magazine of 2018 May - July 2019

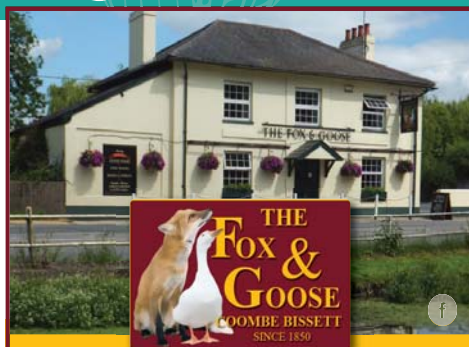
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## IN THIS ISSUE

- POTY WONSTON ARMS
- JUDGING THE NATIONAL FINAL
  - PUB & BREWERY NEWS

*Plus much more...*



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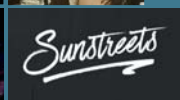
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## FROM THE EDITORS

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. Our magazine is read by pub-goers and drinker, both CAMRA members and non-members alike. I hope you enjoy this issue and thank you to all who have submitted articles and help distribute the magazine. Voted CAMRA's most improved magazine of 2018.

Our next beer festival is Beerex 2019. 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! 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](http://www.wiltshirecreative.co.uk) or in person at Salisbury Playhouse Ticket Sales office.

Our next issue of Barrel Organ is due out early August 2019, please forward any contributions to [barrel.organ@salisburycamra.org.uk](mailto:barrel.organ@salisburycamra.org.uk) by the end of June.

Cheers

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



## JUDGING BEER

Over the last year I have had the pleasure and honour of being a judge in the finals of the 3 major competitions, Champion Beer of Britain, Champion Bottled Beer of Britain and Champion Winter Beer of Britain.

At its simplest judging beer is easy; look at it, sniff it, drink it and if all three are okay then it is a good beer. As you might expect though judging for Champion beers is a bit more complicated and CAMRA make sure that judges for the major competitions receive appropriate training.



The last competition I judged was that for Champion Winter beer. The competition was held at the Norwich Winter Beer Festival and followed the same format as the other two competitions. The judges arrive at ten in the morning and are allocated to one of the panels to judge the entries for a particular style of beer. For the winter beers I was judging strong mild and old ale while other panels judged stouts, porters and barley wines.

Each beer is served in a fresh glass which is identified only by a small sticker giving a code letter and number; the judges are never told what the beers are until the competition is over. Each glass is approximately 1/3 full which allows the judge to assess the beers visual appearance before swilling around the glass and getting their nose in to test the aroma. The judges mark down their comments and scores before that vital test, drinking the brew. Only when they have made their comments on the taste and aftertaste do

those round the table start to compare their notes. When each of the seven or eight beers to be judged has been through this process the judges start to seek a consensus on which beers are at the head of their lists and which have not made the grade. Normally this means asking for a further sample, often served in a more generous quantity than the first. It is not always easy to make a decision and as the shortlisting goes on it may need further samples to be tested. I never said it was an easy life!

Once the panel reaches its decision the top two beers go forward to the final panel to judge the overall champion. I have not yet made it to the final table, the ultimate for any judge, but one day perhaps. While the final table are judging the first panels go off to lunch and a reviving pint. Then, well it would be rude to leave without going round the host festival and trying some of the other beers. When I was a child my Gran always said if someone has been good enough to prepare a meal for you it is only good manners to eat it. She never mentioned beer and festivals but I am sure the same applies.

How did I become a judge? I joined my branch tasting panel, did the training for that and then took the judging training. Each region has competitions for the different types of beer and the winners of those competitions are the ones that go forward to the national. If you are interested in becoming a judge contact me and join our local tasting panel. It is the first step on the ladder or is it the slippery slope?

**Derek Blackshaw**

[derek.blackshaw@salisburycamra.org.uk](mailto:derek.blackshaw@salisburycamra.org.uk)



# SALISBURY **BEEREX 2019**

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## JUDGING THE NATIONAL FINAL...

On a dank, grey November morning last year I received an email from CAMRA National Executive member Ben Wilkinson asking me if I was available to be a judge for the final round of judging to decide the CAMRA National Pub of the Year.

Once I had read the email several times over to make sure it was meant for me and that I was reading it correctly I pondered as to whether I was available and if I wanted to do it – that took all of about 2 seconds and my “Yes please” response was quickly fired off to Ben without giving any thought as to where the pubs were or what the logistics of getting to them in December involved.

Five weeks, 1500 miles, 10 train journeys, 6 bus journeys, 2 car trips, and three hotel stays later I had completed the job of visiting the four finalist pubs:



- The Volunteer Arms (Staggs), Musselburgh, Scotland



- The Cricketers Arms, St Helens, Merseyside



- Chequers, Little Gransden, Cambridgeshire



- The Wonston Arms, Wonston, Hampshire

For a pub to get to this stage of the competition is a remarkable achievement by any standards. The pubs would have gone through up to seven

rounds of judging involving 20+ different judges and they would have been judged on criteria well beyond just the quality of the beer, although that was obviously at the top of the list. On that matter all four scored highly on my judging form, all providing beer of the highest standard as you would expect.

The four pubs were very different, the Volunteer being a beer drinkers and locals community and sport pub in a small town outside Edinburgh; the Cricketers something of a real ale mecca with 13 cask beers and 10 ciders, the Chequers a brew pub (Son of Sid brewery) in a small village. The eventual winner The Wonston Arms situated in our neighbour branch of North Hants is very much a community pub at the heart of village life. Apart from beer the only other common link between the four was the absence of a food offer in any of them, who says pubs can not survive without offering food? These four weren't just surviving, they were prospering!

There were five judges involved, each asked to visit the pubs twice, once at a quieter time and once at a busy time, so each pub involved should have been visited and judged a total of ten times, that's quite a lot of scrutiny. The judging is anonymous and unannounced, I still don't know who my fellow judges of the competition were, apart from knowing that they were senior members of CAMRA with a wide knowledge of pubs.

Each judge marks the pubs out of ten on six judging criteria, with beer quality given double points, so a maximum score per judge of 70 points, 350 in total. The criteria go beyond just beer quality and includes things like décor, welcome and service, community focus, and alignment with CAMRA aims. The accompanying guideline notes run to three pages so the judging is pretty detailed.

Once the judging process was over and reports submitted I was able to tell people why I had been chasing around the country to obscure locations


in December. The most common response was "lucky \*\*\*\*\*", how did you manage to land a jolly like that?" - well whilst I loved doing it, jolly it wasn't and as anyone who travels on CAMRA business knows, the expenses are frugal at best and for this job fairly deep pockets are required. Would I do it again? - too right I would, no hesitation, as a long standing CAMRA member with a passion for good pubs I considered it something of an honour to be asked.

**Gerald Gibson**

Would you like to try your hand at judging pubs? Volunteers to judge the regional Pub of the Year will be sought during April. Ask your Branch secretary for details.



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## THE WONSTON ARMS

### From dereliction to the best pub in Britain

**F**our years ago the Wonston Arms was derelict and empty and nothing symbolised this more than the state of the name on the side of the pub. The 's' in 'Wonston' had slipped forlornly to one side and the final letters in both words had almost vanished. It seemed like another example of an all too familiar story – the death of a pub which had once been at the heart of a community.

But by 28 February this year the Wonston, near Sutton Scotney, north Hampshire, had undergone a startling renaissance. A packed house of locals, CAMRA members, television crews and press photographers watched as landlord and owner Matt Todd, his wife Lisa and their team were declared winners of CAMRA's National Pub of the Year competition. The Wonston had undergone an amazing transformation from being a building site to being judged the best pub in the whole of the UK.

### Before



"I'm overwhelmed that our little pub – which had been handed a death sentence four years ago – has now been named the very best in the

### After



country," said Matt. "I have strived to recreate the kind of wet pub I went to in the 1970s with my dad when I was a young boy in the north of England. The support from the local community and beyond has been overwhelming, helping to propel us forward despite these testing times."



Ben Wilkinson, CAMRA's National Pub of the Year Co-ordinator, said: "Matt and his team have created a fantastic rural village pub with a great atmosphere by shaping it around the community and its needs. They have realised that it takes something special to create a sense of real belonging so that people want to come out of their homes and get back in the pub."

Matt's recipe for success since he bought the derelict pub has been to make it the focus for the local community and to serve an excellent selection of real ales and an extraordinary range of 180 gins. Local food vendors are invited to





Derek poses in front of one sign



But Derek failed to spot another



put on fish and chip, pizza and curry nights and other regular events include darts matches, folk music, jazz sessions, quizzes and a photography club. The Wonston is also an important centre for charitable fundraising and has contributed over £35,000 to local good causes.

Matt's background in marketing and the fact that he and Lisa lived in the village for 11 years before buying the pub have also contributed to the success of the Wonston Arms. He has a marketing man's flair for promotion and on the day that CAMRA presented him with the national award threw a tremendous celebration party. A fraternal delegation from the Salisbury & South Wilts branch of CAMRA, led by Vice-Chairman Derek Blackshaw, discovered to their joy that beer and pizza were free all day. That is the way to a CAMRA member's heart and we will be back to this wonderful pub – although we are not expecting it to be free next time!

Will Bennett



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## BREWERY NEWS

### Hop Back

The brewery has received accreditation for "SALSA", Safe and Local Suppliers Association, which is helping it to sell more bottled beer in supermarkets. Contracts have already been agreed with Waitrose and the Co-op.

The brewery has won gold awards at "Taste of the West" with Crop Circle and Taiphoo.

Some of the bottling has been outsourced and more may follow depending on how the contract goes. Bottle conditioned Summer Lightning will continue to be bottled in-house for the foreseeable future.

The company is recruiting for a new Managing Director and Pubs Manager.

The forthcoming seasonal ales are as follows:

May: Mayfly ABV 4.1%

Hopped with American hop, Belma, added late-copper to this amber golden ale. Including possibly an experiment in keg form.

June: Rye and Coriander ABV 4.3%

Last brewed in 1999 this brew has a lot of biscuit rye flavour, a moderate bitterness and an orange marmalade finish.

July: Pacific Jade ABV 3.9%

This New Zealand hopped beer is a real crowd pleaser. Herbal, lemon zest and black pepper add to this easy drinking very pale bitter.

### Downton

After a quiet start to the year, the brewery is busy at present. The re-branding of products is imminent. The Friday bar continues to be popular and pizzas will be on some Fridays from 5<sup>th</sup> April. Next outside event will be at the Cuckoo fair.

Monthly specials are:

May - Eureka 4.6% single hop American Pale ale.

June Four Corners 4.4% New World Red.

July Buffalo APA 4.6% American style pale ale. Apple

Blossom Ale 4.3% and Slovenian Gold 4.8%.

### Stonehenge

Demand for seasonal beer Sign of Spring reached unprecedented levels this year with orders for the beer coming from all over the UK, possibly helped a little by a spoof story circulated widely on Facebook and elsewhere telling the story of green beer from Ireland produced using leprechaun urine for colouring. Yuck! Stig at Stonehenge of course uses only the finest ingredients in his now famous green beer!

June seasonal beer will be Eye Opener, a pale golden premium bitter at 4.5%.

Look out for some exciting news about an entirely new brew and a beer style from northern Europe making its debut in the UK, there is likely to be high demand for this brew so if you see it, grab it! More on a release date in a future issue.

### Sixpenny Brewery

The Spring seasonal beer, Cranborne Chaser (4%) became available in March. It is described as a "traditional dark English ale" brewed with English hops and malt (10 different malts were used in the recipe) producing a predominantly complex malty flavour. The "Chaser" will be replaced with their popular summer beer, "Rushmore Gold", in late May. The Brewery supplied Honey Porter as a late replacement beer for the Salisbury CAMRA Winterfest in January. This porter is derived from Sixpenny Black. It went down very well with the drinkers at the festival and was voted equal second for "Beer of the Festival". Sixpenny Best and Gold are candidates for the SIBA (SW Region) awards competition to be held in Newton Abbot later this year.

The fortnightly "Fish and Chips" evenings at the Brewery Tap have restarted. They are held on Monday evenings, 6.45 – 8.00pm, and in May the dates are the 6<sup>th</sup> and 20<sup>th</sup>. Pizzas are still available, early evening, on Fridays. Tickets for the "Sixpenny Go Camping" event at Damerham (12 -14 July) are now on sale – see details on the Sixpenny Brewery Website/Facebook page if you are interested.

### Wriggle Valley

Business continues to be brisk and plans for the Brewery Tap are on going with the opening hoped to be before the end of May.



In addition to the regular beers watch out for Five Buzzards, an experimental brew and the return of last year's success the Wallonia Wobble, a Belgian style Saison beer.

## Keystone

Having "shaken off the dust of winter" the brewery is in full activity preparing for spring and summer. Look out at the beginning of May for the return of Cornerstone 4.8% premium bitter and for the summer the return of Gold Hill 4% golden beer.

## Small Paul

Demand has slowed little over the last month but looks to improve over the next couple of months. Very pleased that Blackberry Mild won beer of the festival award for both Weymouth Oktoberfest and Salisbury Winterfest. Looking forward to entertaining Salisbury and South Wilts Branch in Gillingham on 16 May

## Dark Revolution

The 2 new fermentation vessels mentioned in the last Barrel Organ have now been installed and are working. The micro biology lab has been set up to bring quality control testing in house enabling the brewery to maintain and monitor the highest quality for packaged beers. To get this established they called in the help of Salisbury branch's own Nigel Allison.



Exciting news is that the new lead Brewer Minde will be starting in mid April. Previously Minde has been producing beer for brewhouse and kitchen in their Bournemouth site.

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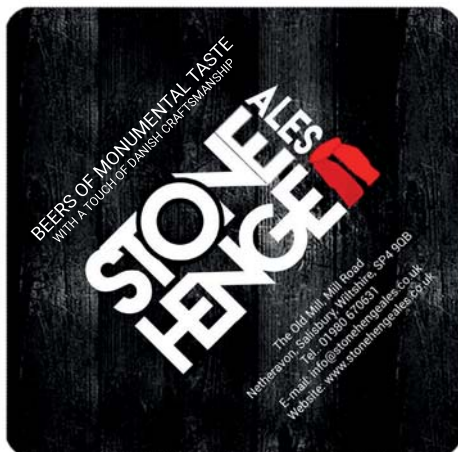
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## PUB NEWS

- Cuckoo Inn Hamptworth. New licensees in place, former licensee Chris has gone to the Bat and Ball at Breamore. Beer cider and gin festival organised for 10 11, 12 May.
- The Stag Inn Charlton all Saints. Closed for a number of years but now talk of a reopening in June.
- The Bell South Newton. Undergoing extensive refurbishment and redecoration but remaining open.
- The Rose and Crown at Tilshead. Closed at the moment while being changed to an Italian restaurant and bar. No news as to whether they intend selling real ale.
- The Bell and Crown, Salisbury, until recently The Cloisters, has been renovated and reopened under its original name.
- The Mill Salisbury has reopened as The Bishops Mill after being closed for a year.
- Queens Arms Salisbury: Closed and no news about reopening.
- Coach and Horses Salisbury: Closed and no news about reopening.
- Anchor and Hope Salisbury: Closed and no news about reopening but it has had a lick of paint so hopefully it may not be long.
- The Plough, Manston is closed for refurbishment and new management. No date for its re-opening.
- The Stalbridge Arms, Stalbridge has reopened after major refurbishment by the new owners.
- The Dolphin, Gillingham has been closed for major refurbishment following its sale by Hall & Woodhouse. It has now re-opened as a free house with 5 ales available.

- The Old Inn, Holton is closed with no information about re-opening.
- The Rising Sun, Donhead has re-opened as a tea shop/café and part-time bar with limited opening hours.

**Licensee: Do you have a beer or cider festival planned for July August or September?**

**If so let us know by the beginning of June so we can list it. Better still place an advertisement and support CAMRA supporting you.**



### THE PARISH LANTERN

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## MEET THE GOVERNORS

### The Swan, Enford

On the day that Pete and Emma Jefferies launched a new era at The Swan in Enford they cooked every dish that they planned to put on the menu and invited people to turn up and eat as much as they wanted for free. Delighted to discover that there is such a thing as a free lunch, people poured into the Grade II Listed pub and wolfed down everything on offer. Customers who had drifted away from The Swan realised that their much-loved local was back with a vengeance and during the five years since then the pub has gone from strength to strength winning a series of awards.



After scooping up several local trophies, The Swan achieved national recognition when it was voted the best country pub in the whole of the United Kingdom in the Countryside Alliance Awards. In 2018 Pete and Emma went up to the House of Lords in London with members of the team who run the pub to collect their winner's plaque and certificate feeling justifiably proud that all their hard work had paid off.

It was not always like this at the 16<sup>th</sup>-century pub in Enford, which is 14 miles north of Salisbury and 10 miles south-east of Devizes. A group of locals bought The Swan in 1998 to ensure the survival of a key community facility following the closure of other village services. The deal was, and still is, that the pub landlord runs the business, maintains the property and pays rent to these shareholders, who are effectively sleeping partners.

By the time that Pete and Emma took over aided by their noisily enthusiastic Jack Russell terriers Digger and Pickle both the building and the business were greatly in need of renovation. The couple had already been living in Enford for 12 years and had long been keen to run The Swan. However Pete, a professional chef, had no previous experience of pub management while Emma is a teacher and is still juggling her job as a school head in Hampshire with helping out in the business.



Pete and Emma paid for major renovations to the property including rethatching the roof, installing a new kitchen and revamping the back garden. "We almost had to start from scratch," says Pete, who originally hails from Ripon in North Yorkshire. Once The Swan itself was back in good order, they needed



to rebuild trade and, as Pete puts it, “in the first six months there was a lot to learn in a very short time.”

Food has always been a key part of this – hence the free offerings on the opening day – and here Pete’s long experience as a restaurant chef has proved crucial. “The aim is to have really good pub grub and we keep it simple and as English as possible,” he says. “We believe in using the best ingredients that we can find and that whenever possible these should be sourced locally.

Getting the beer right is another priority with four hand pumps reserved for local real ales and a fifth for one from further afield. On the day that Barrel Organ visited the locals were Sheep Dip from Plain Ales, Great Bustard from Stonehenge, Golden Bolt from Box Steam Brewery, Trowbridge and Union Jack from Flack Manor in Romsey. The ‘non-local’ beer was Twist and Stout from Fine Tuned in Somerton, Somerset, which had not travelled very far. Pete is also introducing vegan, gluten-free and non-alcoholic beers to cater for these growing sectors of the market. Customers can buy ‘flights’ – one-third of a pint of three different beers – for the price of a pint.



An even wider range of beers will be available at Swanfest, The Swan’s annual beer festival set up by Pete and Emma which takes place on the final August Bank Holiday (Saturday 24 August in 2019). Ten live bands play as ale-lovers sample some 20 local beers and this year there will be more ciders available. Local people and real ale enthusiasts from further afield now regard Swanfest as an essential date to put in their diary.

Involvement in the community is another factor in the revival of The Swan. On Tuesdays a local crafts group meets in the pub while Thursday is the day for

The Hub in the Pub, a coffee and cakes morning run by volunteers which raises money for local projects. Among other things, this has paid for a plaque commemorating Enford men who were killed during the First World War. On weekdays The Swan is easily accessible from Salisbury using the X5 bus with a gentle 500 yard stroll from the bus stop to the pub.

All this is extremely hard work but Pete says: “I love it, I absolutely love it. It is everything that I thought it would be and more. But you don’t do it for the money, it has to be because you are passionate about it.”

Will Bennett



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## DIARY DATES *Salisbury & South Wiltshire*



### MAY 2019

- 1st OPEN BRANCH MEETING**  
8pm New Inn Amesbury  
(7:30 for Tasting Panel)
- 15th SOCIAL - HARNHAM HIKE**  
8pm Greyfisher, Rose and Crown, Harnham  
Sports and Social Club, Old Mill
- 16th SOCIAL GILLINGHAM**  
To present Winterfest award to Small Paul.  
Train time to be confirmed

- 18th SOCIAL - BREWERY VISIT AND  
NATIONAL PUB OF THE YEAR**  
10:30am Salisbury Coach Park to Red Cat  
Brewery open day followed by national pub  
of the year at the Wonston Arms.  
Now fully booked

- 31st SOCIAL - MINIBUS TRIP**  
7pm from Salisbury Coach Park. Ship  
Inn Burcombe, Greater Good Fovant,  
Compasses Chicksgrove, Royal Oak  
Great Wishford

### JUNE 2019

- 5th OPEN BRANCH MEETING**  
8pm Winchester Gate Rampart Rd,  
Salisbury (7:30 for Tasting Panel)

- 12th BEEREX SETUP**  
9am Volunteers at Salisbury Arts Centre
- 14th BEEREX Salisbury Arts Centre 6pm**
- 15th BEEREX Salisbury Arts Centre**  
11am & 6pm
- 28th SOCIAL - MINIBUS TRIP**  
7pm from Salisbury Coach Park: Stonehenge  
Inn Durrington, Dog and Gun Netheravon,  
Red Lion East Chisenbury, Swan Enford

### JULY 2019

- 13th BRANCH AGM AND SOCIAL**  
2pm Bell and Crown Catherine Street  
Salisbury *was formally The Cloisters*
- 17th SOCIAL-TISBURY TODDLE**  
7.26pm from Salisbury Rail Station South-  
Western Hotel (if open), Benett Arms,  
Boot Inn
- 26th SOCIAL - MINIBUS TRIP**  
7pm from Salisbury Coach Park: Victoria  
and Albert Netherhampton, White Hart  
Bishopstone, Fox and Goose Coombe Bisset,  
Yew tree Odstock, Radnor Arms Nunton

## DIARY DATES *Heart Of Wessex Branch*

### MAY 2019

- 7th BRANCH COMMITTEE MEETING**  
at the Red Lion, Kilmington (7.30pm)
- 22nd SOCIAL TO EVERCREECH**  
starting at the Pickled Inn (8.00pm), then to  
the Bell Inn (9.00pm)

### JUNE 2019

- 4th OPEN BRANCH  
COMMITTEE MEETING**  
at the Virginia Ash (7.30pm)

- 19th SOCIAL TO THE THREE  
HORSESHOES**  
Batcombe (8.00pm)

### JULY 2019

- 2nd OPEN BRANCH  
COMMITTEE MEETING**  
at the The Smithy, Charlton Musgrove  
(7.30pm)
- 17th SOCIAL TO MONTAGUE ARMS**  
Shepton Montague (8.00pm) then to the  
Stag, Yarlinton (9.00pm)

## WYNDHAM ARMS WINS SALISBURY & SOUTH WILTS CAMRA PUB OF THE YEAR AWARD

The Wyndham Arms in Salisbury has been voted Pub of the Year by members of the Salisbury & South Wilts Branch of the Campaign for Real Ale (CAMRA). It is the fourth time in the decade since Lisa Saberton took over as landlady that the Wyndham has been chosen as the best pub in the area by CAMRA members.



Lisa was presented with the winner's certificate by Ian Turner, chairman of the Salisbury & South Wilts branch of CAMRA, at the pub in Estcourt Road, which was packed with

regulars and CAMRA members for the occasion. The Wyndham Arms was the birthplace of the Hop Back Brewery 31 years ago and today is one of ten pubs owned by Downton-based Hop Back.

"Many congratulations to Lisa and her team of bar staff who work hard to maintain the pub's popularity," said Ian after the presentation. "At a time where we are, sadly, seeing a decline in people visiting their local pubs, it is just great to see such a thriving example. Lisa has been at the helm for the past 10 years and, in that time, has won the award four times - competition rules prevent the same pub winning in consecutive years."

"Voted for by members of Salisbury & South Wilts CAMRA, the competition considers our local pubs that have already been included in CAMRA's Good Beer Guide, so beer quality is undisputed. In addition, the pub atmosphere, support for CAMRA and community focus are all considered."

Lisa said: "I am delighted and honoured that the Wyndham Arms has been chosen as the Pub of the Year by local CAMRA members for the fourth time in a decade. The whole team at the Wyndham work very hard to keep the beer good, the service friendly and the atmosphere right. It is a proper 'local' and it is great that CAMRA appreciates our efforts."



The Wyndham Arms began life in the 1880s as the Wyndham Hotel, and the building remains fundamentally unchanged. In 1987 John Gilbert set up a microbrewery in the cellar and produced G.F.B. (Gilbert's First Brew), the first of many award-winning beers produced by Hop Back. In the early 1990s the brewery moved to Downton because its success required larger premises but the Wyndham remains its spiritual home in every sense of the word. The brewery's logo is the face of Dionysus, the ancient Greek god of wine, which is above the door of the pub, which has been in the Good Beer Guide continuously for 31 years.



The Salisbury & South Wilts branch Country Pub of the Year is The Horseshoe at Ebbesbourne Wake.

Will Bennett



CAMRA

# MOST IMPROVED MAGAZINE OF THE YEAR 2018



CAMPAIGN  
FOR  
REAL ALE

This is to certify that

# Barrel Organ

## Salisbury & South Wiltshire and Heart of Wessex Branches

has been declared

# Winner



in the CAMRA Most Improved  
Magazine of the Year  
Competition at the CAMRA  
Members' Weekend, AGM &  
Conference Dundee  
April 2019



NATIONAL CHAIRMAN

# Join up, join in, join the campaign



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FOR  
REAL ALE**

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as little as  
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a year. That's less  
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month!

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

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Single Membership £25 ☐ £27 ☐  
(UK)

Joint Membership £30 ☐ £32 ☐  
(Partner at the same address)

For concessionary rates please visit  
[www.camra.org.uk](http://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:  
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To the Manager Bank or Building Society

Address

Postcode

### Name(s) of Account Holder

### Bank or Building Society Account Number

### Branch Sort Code

### Reference

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### FOR CAMRA OFFICIAL USE ONLY

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Please pay Campaign For Real Ale Limited Direct Debits  
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the safeguards assured by the Direct Debit Guarantee. I  
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you 10 working days in advance of your  
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confirmation of the amount and date  
will be given to you at the time of  
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for Real Ale Ltd or your bank or  
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a full and immediate refund of the  
amount paid from your bank or  
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entitled to, you must pay it back  
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FOR TICKET DETAILS AND MORE INFORMATION, PLEASE VISIT  
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