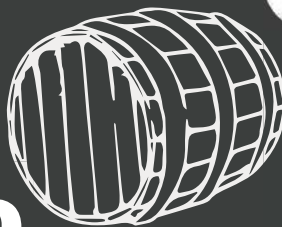


Barrel Organ



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

November 2017 - January 2018

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IN THIS ISSUE

- WINTERFEST 2018
 - HERITAGE OPEN DAYS
 - CUT THE TAX!
- Plus much more...*

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FROM THE EDITOR

Welcome to the winter edition of the Barrel Organ magazine. In this issue we have a trip to Herm Island, the Winterfest announcement and snippets of pub and brewery news. For those of you who are keen eyed, you may notice that this issue is slightly later than scheduled and in a different format. The reason for this is that we have changed our publishing group due to unforeseen issues and this has resulted in these few slight changes.

Our magazine is read by pub-goers and drinkers, both CAMRA members and non-members alike, across a wide area covered by the Salisbury and South Wiltshire, and Heart of Wessex CAMRA branches.

Enjoy this new issue and we hope to see you at Salisbury Winterfest at the Royal British Legion club, Endless Street, on January the 27th & 28th.

Thank you to all those who have submitted articles or helped distribute the magazine, and to our advertisers: we would not be here without your support.

Our next issue is due out in early February 2018, please let us know if you would like us to include any particular local news; stories and articles are always welcome.

Cheers.

Neil, Kathy, and Paul
Editors, Barrel Organ magazine

Cover photo: Nicky Bishop and David Hydon, licensees at the Bell Inn at South Newton.

Map of the Branch Areas.

Map data © Google 2017



SUMMER OF 2017

Salisbury Beerex, Salisbury Food and Drink Festival, Langford Beer Festival

My Summer of 2017 featured Beerex 37 and the Salisbury Food & Drink Festival Beer tent – both brought to you by a partnership between Salisbury CAMRA and Salisbury Arts Centre, not forgetting Rotary COGS who are the third partner in Beerex.

As well as being a CAMRA beer festival, Beerex has always been a charity fundraising event and has raised over £43,000 in the past ten years. This year it raised about £4,000 towards the new airbase for the Wiltshire Air Ambulance and Salisbury Trust for the Homeless ran a successful raffle.

The weather featured highly this year with Beerex very hot – but the beer still at good drinking temperatures – and the Arts Centre grounds full of families and friends relaxing in the sun with acoustic music in the background. The Food & Drink Festival was autumnally cool with a few showers and sadly fewer people braved the elements to enjoy the local beers on offer.



Beer of the Festival at Beerex was from the new local brewery Dark Revolution. Their Elevator IPA – at 7.2% – went down a storm with its massive bitter hoppiness as well as the high ABV. Dark Revolution are expanding the brewery at Old Sarum and will soon be opening a Tap Room bar. Runner up was from Five Points Brewery in Hackney with their Railway Porter. The 2017 Langford Beer Festival was a first for me... I have been to the festival at Steeple Langford cricket club, raising money for a Community Centre and the local children's playground many times.

I have been rained on at beer festivals many times.

I have sat in the sun after the rain listening to music at beer festivals many times.

Never before have I been able to guess which square of a cricket pitch the parachutist will land in – and then watch him land – all at a beer festival.

So thanks to the off duty representatives of the Joint Service Parachute Wing who added that new dimension to the afternoon of relaxing in the sun and rain with an excellent choice of real ales.

*Hilary Bird, Salisbury & S Wilts branch member with
photos by Hilary Bird and Spencer Mulholland*





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QUALITY CONTROL AND REAL ALE

Part 2 - Spoilage organisms

Following on from part 1 of this article (Dec 2016 issue); here I will briefly describe the issues and effects of beer spoilage organisms and the taints they often lead to.

Beer is generally a hostile environment for most microorganisms. The high ethanol concentration, low pH, high carbon dioxide and extremely low oxygen content makes beer a near anaerobic medium and difficult for most live organisms to tolerate for growth. Hop compounds also tend to be toxic to bacteria. However there are a few bacteria and wild yeasts able to exist in these conditions and they can lead to beer spoilage.

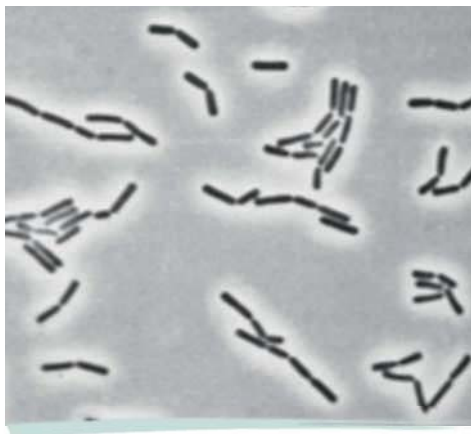
The two most common types of beer spoilage organisms we have found in beer festival environments are lactic acid producing strains and acetic acid bacteria.

LACTIC ACID BACTERIA

In the same way as yeast, bacteria can ferment sugars into alcohol. A product of fermentation by two main culprits, *Lactobacillus* and *Pediococcus*, is lactic acid. Lactic acid can give the beer sharp, sour, acidic flavours, and an unpleasant diacetyl flavour, sometimes described as buttery, phenolic, or TCP like.



Microbiology testing at the GBBF QC lab



These bacteria are one of the most common bacterial organisms found but by far are not the only organisms that cause beer spoilage.

ACETIC ACID BACTERIA

Acetic acid bacteria ferment ethanol into acetic acid which acts to spoil the beer by producing a sour, vinegary taste. *Acetobacter* and *Gluconobacter* are two common species of acetic acid bacteria that are traditionally associated with brewing. These organisms thrive in highly aerobic conditions often only spoiling the beer once the cask has been opened to the air.

Other bacteria and wild yeast

There are a variety of other organisms that can create beer spoilage, such as *Zymomonas*, *Pectinatus* and *Megasphaera*, which can be responsible for production of unacceptable levels of acetaldehyde and hydrogen sulphide. Wild yeasts can also be found and are defined as any yeast other than the original brewers pitching yeast. Wild yeast can produce a variety of undesired flavours such as hydrogen sulphide, fruity, sour or medicinal. The wild yeast may also interfere with the turbidity as they may not flocculate well and settle like the intended brewing yeast. Wild yeast can either be *Saccharomyces* (as is brewing yeast) or non-*Saccharomyces* in origin.

SOURCES OF CONTAMINATION

A clean environment and equipment plays an essential part in reducing the risk of beer spoilage. The brewery, pub or other outlet must ensure that equipment and casks are efficiently cleaned to reduce possible contamination including at the place of service when tapping, venting casks and serving via hand pumps. Lactic acid bacteria are anaerobic which

means they live in a low oxygen environment. The source of contamination is commonly found in the fermentation vessels or in sealed casks where oxygen levels are low. Acetic acid bacteria are aerobic, and need oxygen to survive. Their source of contamination has most likely occurred post fermentation, and can come from almost anything that may have touched the cask or the beer itself. Once the cask is tapped or vented the bacteria will multiply and a beer that started as okay can develop a distinct acetic taste over a day or more. Wild yeast can come in from source materials, the pitching yeast stock or even the environment itself. In fact Belgium Lambic brewers rely on this trait by opening their fermentation vessels to the air inviting wild yeast strains such as *Brettanomyces* into the beer to give it a distinctive sour taste.

It is not always easy to detect and confirm a spoiled beer through taste alone unless you are well practised in the art of beer taints. If you have access to one, the easiest way to confirm bacterial or wild yeast contamination is through the use of a microscope. Some larger breweries will also have quality control labs that can grow and identify sources of contamination. Alternatively there are commercial companies that can provide this service the brewery.

In conclusion, spoilage organisms are common, and they can find their way into the wort, or beer at many steps in the brewing process. Beer that is infected in a way will tend to be quite unpleasant and not an intentional taste by the brewer. A good brewer will understand how to manage cleaning and sanitation practices in order to minimise the potential problems associated with these unwanted organisms!

Kathy Pascoe, Salisbury & S. Wiltshire branch



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THE MAKING OF CIDER

Unlike beer, real cider is normally only made in one season each year. It relies on having fresh apples to process and these ripen on the trees in this country between September and November. So now is cider season...

Cider apples tend to be smaller and less sweet than dessert or cooking apples, and so more like crab apples. There are 4 basic styles - bittersweet, bittersharp, sharp or sweet depending on whether they are high or low in tannin or acidity. There are many different varieties and some can be recognised when the cider is made with just a single apple variety - Yarlington Mill, Dabinett, Kingston Black, for example.

Apple orchards tend to be planted so that you can get a tractor between the rows of trees to cut the grass (see picture 1). It also helps to have a vehicle to collect the apples. Some producers let the apples fully ripen so that many are collected up off the ground rather than pulled from the trees (see picture 2).

After collecting, the apples are sorted to remove any rotten ones and then washed. After this they need to be crushed to make it easier to extract the juice. This is typically be in a mill, or in a "scratcher" and the resulting product is called "pomace" (see picture 3). The next task is to press the pomace to get the juice out. The traditional way of doing this is to wrap it in cloth and squeeze in a press (see picture 4).

The liquid that flows out is collected and put into the fermenting tanks (see picture 5).

Smaller producers will then just leave the juice and the wild yeasts will then ferment it into cider. The cider will be then stored in the tanks until it is racked off to be sold and enjoyed!

Derek Blackshaw, Salisbury and S. Wiltshire branch



TALKING TO THE GOVERNORS

The first of an occasional series of conversations with licensees in the area.

I spent a pleasant afternoon in conversation with Nicky Bishop and David Hydon FBII licensees at the Bell Inn at South Newton. David told me that he started his career in the Army catering corps and returning to civilian life he entered the licenced trade in his native county of Northamptonshire. He and his wife were successful franchisees/lessees & freeholders of pubs in the county including Woodnewton, the village which houses the tomb of Coco the clown, a well-known figure in the childhood of everybody of my era. David said he was for 4 years a leaseholder with Enterprise Inns and when I commented on their current reputation he replied that he had found them to be fair and reasonable at the time.



Eventually the family moved to Dorset. Unfortunately David's wife died and after a short break he returned to pubs as a shift manager for one of the largest Wetherspoon pubs in the south. He told me that there he learnt valuable skills about personnel management, teamwork and the Wetherspoon quality system - Cleanliness, Quality, Service, Maintenance and Atmosphere (CQSMA).

By that time he had met Nicky the other half of the team at the Bell. Nicky had no experience in the pub trade having been a doctor's receptionist, after a career in banking and raising children. Together they first took a short term tenancy with a local regional brewer to see whether Nicky would take to running a

pub. Nicky said that she soon found that although she had specifics to learn she found that she had valuable transferable skills when it came to working with people. She has moved from dispensing appointments and prescriptions to pints and is definitely in control front of house. I expect her long experience of discretion and respecting privacy working for a GP is equally valuable in her role behind the bar.

They decided a free house was the way forward where they could set a standard and establish long term relationships with customers said David. So in 2016 they bought the Bell Inn. The first task was to extensively refurbish and to some extent restructure this tired, neglected old building. One of the objectives was to make the pub inclusive by providing wheelchair access and a disabled toilet in the pub itself. Not an easy task in a building that in parts dates back to 1737 - A list of all of their predecessors dating back to 1737 is displayed in the bar.

Cientele is a mix of locals, with many darts teams, and passing trade from the A36. One of the problems with such a busy road however is that they found their car park being used for all manner of purposes not all of which were pleasant or acceptable and which were an annoyance to themselves and their neighbours, propriety causes me to draw a veil over the description of some of these activities. To overcome the problem they installed car park barriers with customers given a code on their receipt so they can raise the barrier on exit.

Turning to the subject of food the couple said that their objective was not to have a restaurant with a bar or to have a "gastropub" but to serve honest good quality proper home made pub grub. With the family knowledge of food intolerances David makes a particular point of being able to provide dishes that would suit those needing a gluten or dairy free diet and vegetarians. They even stock a gluten free bottled beer.

That brought us neatly to the subject of beer. Their objective, the couple told me is to showcase regional beers at sensible prices. When I visited they had two real ales, one from Otter and one from Exmoor Breweries. David said they change their beers regularly including ones from Box, Downton, Moles and others. He acknowledged that being a country pub meant it was sometimes difficult choosing the right beer. Whilst many customers like to stick to what they know, he is encouraging some to try some of the new beers. With Otter & Exmoor among my favourites it certainly is a pub that I will be back to visit in the near future.

Oh I nearly forgot not only is the pub child

friendly, Honey the resident Labrador/Collie cross is as soft as any I've seen in a long time, and so welcomes other dogs of similar disposition.

If you fancy a visit to the Bell do remember to get the car park code before you leave or use any bus heading for Warminster or Devizes.

Derek Blackshaw, Salisbury and S. Wiltshire branch

HEART OF WESSEX PUB NEWS

The Bull on the Hardway is closed for refurbishment by the new owners.

The Blackmore Vale Inn in Marnhull has been sold by Hall & Woodhouse and is expected to reopen soon.

The Smithy at Charlton Musgrove reopened a few months ago and appears to be succeeding.

The White Hart in Sturminster Newton has been put up for sale by Hall & Woodhouse.

NEWS FROM STONEHENGE BREWERY

Things ticking over nicely at Stonehenge, new brewer Marek, formally of Dartmoor Brewery and Castle Coombe Brewery has settled in well and is brewing regularly.

Seasonal beer "Rudolph" will be hitting bars locally and further afield from Late November, including a national listing with the JD Wetherspoon chain.



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BEER THEMED XMAS PRESENTS

Christmas is almost here and if you are looking for interesting and affordable gifts and experiences to give as presents here are some of our top suggestions.

CAMRA GIFTS - Gift membership of CAMRA is an ideal gift for any lover of Real Ale, Cider, Perry and pubs and there is also a wide range of **books on beer** available for purchase.

Salisbury Pubs Book - "The Public Houses and Inns of Salisbury - A History" by Ed Garmin is the definitive guide to every public house, alehouse, tavern, Inn or beerhouse known in Salisbury. Published by HobNob Press in July 2017, it is available for a very reasonable £14.99.

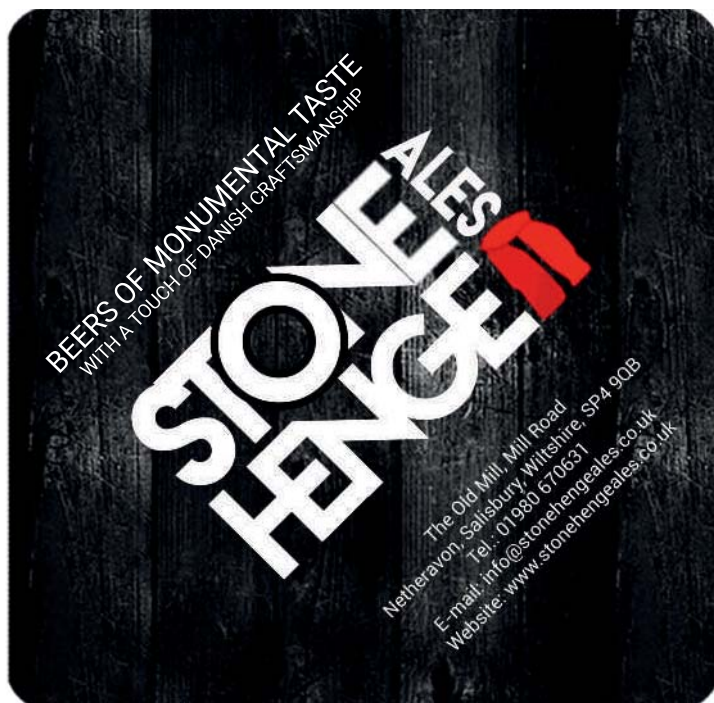
Salisbury Pub Posters - Fred Fieber has now completed over 80 drawings of Salisbury's lost and existing pubs. A series of A3 posters are available

covering Lost Pubs, Country Pubs, and current Pubs of Salisbury. Unframed prints are £25 + p&cp, and framed prints £55. See Fred's website for details.

BREWERY TOURS - are very reasonably priced and always interesting experiences (usually with free beer samples included in the price). For a great day out locally consider booking a brewery tour with Andwell Brewery or Ringwood Brewery in Hampshire, or Wadworths Brewery in Devizes. If you want to spend a little more, how about a train ticket and a tour of Fullers Brewery in Chiswick London, or Cantillon Brewery in Brussels (a short distance from the Eurostar terminal!).

BOTTLES AND TAKEOUTS - our local breweries such as Dark Revolution, Hop Back, Keystone, Stonehenge, and nearby Flack Manor in Romsey, all have facilities to order from the brewery - take a look at their advertisements in this magazine or look at their websites for details of what they can offer in the way of bottles, polypins, and take-outs as suitable gifts. Your local pub may also be able to put together a gift pack for you.

Neil Beagrie CAMRA Salisbury & South Wilts branch member



COMING OF AGE: WINTERFEST AT 21

Salisbury Winterfest is 21 years of age this year and going from strength to strength.

When a group of dark ale fans within Salisbury & South Wiltshire CAMRA launched Winterfest in 1998 many people said it wouldn't last as few people like dark beers. Winterfest 1 had just 16 ales and no cider, we now have 24 ales and three ciders so it's still a very small beer festival which gives it a very friendly relaxed atmosphere.

At early festivals we had music at the evening sessions, then just Saturday evening then we decided as the venue was small and it was difficult to get something everyone enjoyed we went quiet. Nowadays it is far from quiet with the sound of voices chatting away discussing the beers, weather and everything else you discuss over a beer.

We used to do our own food – we passed through the home made pasty phase to rolls & crisps. With the move in 2015 to the Royal British Legion Club in Endless Street we passed the food to them so we could concentrate on what we love – the beers.

In 2017 we added the ½ pint measure which was very popular and will be an option again in 2018. In recent years we have hosted judging rounds for the CAMRA Champion Beer of Britain for stouts and for porters.

We don't plan any major changes in 2018 just an excellent choice of beers for you to sample. Most breweries and beers are by recommendation and we are moving with the style revolution and featuring very hoppy and very bitter pale ales as well as traditional bitters, dark beers and some of the weird and wonderful speciality beers.

If you haven't been before give it a try – if you like distinctive beer you won't be disappointed. Tickets from CAMRA (winterfest@salisburycamra.org.uk), Village Freehouse and Wyndham Arms from mid November.

**Hilary Bird, Salisbury & S Wilts branch festival
organiser**

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HERITAGE OPEN DAYS:

Salisbury's Historic Pubs and Inns

The Salisbury and South Wilts branch of CAMRA and Salisbury Civic Society collaborated on a very successful "Salisbury's Historic Pubs and Inns" themed programme for the Heritage Open Days during September 2017.

Starting the programme of public events was local archaeologist, Time Team member, and beer lover Phil Harding. He unveiled a Salisbury Civic Society Blue Plaque dedicated to Agnes Bottenham outside the Rai D'Or pub and restaurant on Brown Street. The plaque reads "Here dwelt Agnes Bottenham Landlady of the Rydedorre who founded Trinity Hospital for the poor c 1370".

Other co-organised free events in the programme included:

- Tours of the Haunch of Venison in Salisbury, the only Salisbury pub on the CAMRA list of historic pub interiors, and its "Churchill Bar" normally closed to the public;
- Tours of the former Three Crowns Inn at Harnham, which has award winning restorations of its stunning C18th plasterwork;
- A Salisbury historic pubs walk led by Ed Garman, a former chair of Salisbury and South Wilts branch of CAMRA, author of the recent book on "The Public Houses and Inns of Salisbury: a History". The Ox Row Inn and Boston Tea Party (formerly the George Inn) kindly permitted photography for the tours and the Cloisters and Queens Arms access for the tour groups;
- An exhibition of Salisbury pubs and inns in Salisbury Public Library displaying drawings by local artist Fred Fieber and photographs by Mike Woolf;
- Displays for the 30th anniversary of Hop Back brewery at the Wyndham Arms, where its beers were first brewed and the brewery founded; and
- A lecture on Romano-British Beer at Salisbury Rugby Club by Alison Freezer (company secretary at Hop Back Brewery).



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The pre-booked tours filled up quickly and there has been very good coverage of the events in local press and social media. The opportunity was taken on the tours to present certificates for their inclusion in the Good Beer Guide 2018 to the Haunch of Venison and the Rai d'Or.

Hopefully all the events and publicity has helped raise the profile of Salisbury's many atmospheric pubs and inns and their contribution to the history and architecture of the city (as well as serving great beer!).

Neil Beagrie, Salisbury & S Wilts branch member with photographs by Adrian Harris, Spencer Mulholland, and Mike Woolf.



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

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Name and full postal address of your Bank or Building Society		Service User Number		The Direct Debit Guarantee	
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Address		FOR CAMRA OFFICIAL USE ONLY			
Postcode		This is not part of the instruction to your Bank or Building Society			
Names(s) of Account Holder		Membership Number			
Bank or Building Society Account Number		Name			
Branch Sort Code		Postcode			
Reference		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			
Banks and Building Societies may not accept Direct Debit instructions for some types of account.					

New Direct Debit members will receive a 12 month supply of vouchers in their first 15 months of membership

NEW CAMPAIGN LAUNCHED TO CUT THE TAX BURDEN ON PUBS

CAMRA has launched a campaign to stop our valued pubs from being driven out of business by calling on the Government to act on business rates and beer duty.

Tax now makes up more than a third of the cost of a pint in a pub. When you spend £4 on a pint of beer in a pub, 15p is business rates, 49p is beer tax and a further 82p is VAT and other taxes. Tax hikes hit pubs hard, and risk forcing pubs to put up prices to stay afloat, increasing costs for consumers.

At the top of the agenda for CAMRA is the introduction of a permanent £5,000 business rate relief for pubs in England every year. This will help counter business rate increases from the recent revaluation, and also recognise the positive contribution that pubs make to society as community facilities which enhance social wellbeing.

CAMRA is also calling on the Chancellor to freeze beer duty for the rest of the Parliament to help cap the price of beer, keeping more money in consumers' pockets and helping the pubs and brewing sector to grow.

Breakdown of tax paid on a typical pint priced at £4



CAMRA is calling on people across the country to get involved by emailing their MP, and asking them to write to the Chancellor about the tax burden on beer and pubs. To take action, visit www.camra.org.uk/keeppubsafloat

Colin Valentine, CAMRA's National Chairman says: "Pubs are a huge part of many people's lives. If people can't afford to visit their local, we will see even more pubs close their doors forever - hurting jobs, the local economy and the community. We urgently need to ease the tax burden on our pubs in order to ensure that pub-going remains an affordable activity for the majority of Brits."

Keep pubs afloat



BOOK REVIEW

“The Public Houses and Inns of Salisbury: a history” by Edwin M Garman was published in July by Hobnob Press. This 332 page paperback will be of great interest to anyone interested in Salisbury’s social history and its pubs and inns.

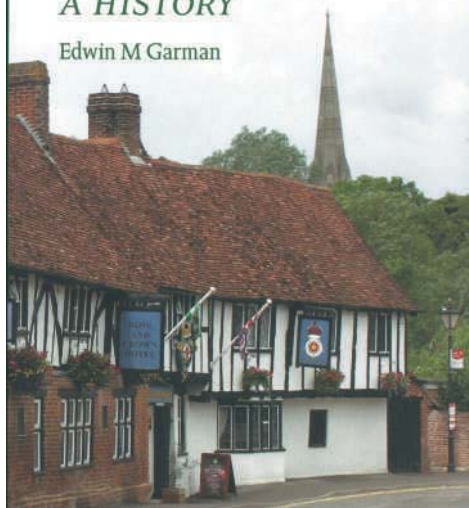
It is a compendium of detailed historical information about 270 premises in Salisbury of all periods that are or have been inns, alehouses, taverns, public houses and beerhouses. It includes illustrations by Fred Fieber, an introduction setting the context, explanations of terms, a reprint of a series of 19th-century articles about old inns of Salisbury, cross-references and notes.

It is available for £14.99 on Amazon or can be ordered via local bookshops (ISBN-13: 978-1906978433).

The Public Houses and Inns of Salisbury

A HISTORY

Edwin M Garman



DIARY DATES *Salisbury & South Wiltshire*



NOVEMBER 2017

1st OPEN BRANCH MEETING -
Royal George Bedwin Street, Salisbury
(8pm)

**15th BRANCH SOCIAL, SALISBURY
CITY CRAWL -**
Start at the Five Bells (8pm), Cycling Club,
British Legion Club, Avon Brewery.
(8:00pm)

24th MINIBUS TRIP -
Durrington, Tidworth, Netheravon, Enford,
East Chisenbury. From Salisbury coach
Park (7:00pm)

DECEMBER 2017

6th OPEN BRANCH MEETING -
Kings Head, Bridge Street, Salisbury (7pm)
annual mailout; (8pm) meeting.

15th BRANCH SOCIAL -

Salisbury City GBG crawl start Duck Inn
Laverstock (7pm) followed by Railway
Inn/Dust Hole, Wyndham, Rai d'Or,
Haunch of Venison, Duke of York, Village
Free House.

JANUARY 2018

3rd OPEN BRANCH MEETING -
George & Dragon, Castle St. Salisbury
(8pm)

17th BRANCH SOCIAL -
Salisbury City Crawl. Start at
Chapterhouse (8pm), Cloisters, Queens
Arms, Rai d'Or.

27th & 28th WINTERFEST -

Royal British Legion Club Endless Street,
Salisbury.

UNICORN DOES IT AGAIN!

The Unicorn at Bayford, Heart of Wessex branch Cider Pub of the Year 2017, has now been chosen as the Wessex Regional winner for the second year in succession. This achievement now means the pub is again in direct contention for National Cider Pub. As the current holder of this prestigious award, it could conceivably be the first pub to win the national title in concurrent years.

A joint presentation was made to the landlord, Richard, of both the branch certificate and the Regional certificate by Mike Ward at



the pub's cider fest over the weekend of 15th – 17th September.

Richard and Jane are holding another cider fest on Saturday 20th October to celebrate their tenth anniversary of taking on the pub. If you want to try cider or are a cider drinker then please try and get along to this event. You can be assured of having some of the region's best real ciders and perries, expert help and knowledge and, no doubt, food and music.

As we went to press the National Cider Pub of the Year was announced as Ye Olde Cider Bar, Newton Abbot, Devon.



REGIONAL & NATIONAL EVENTS

NOVEMBER 24TH & 25TH
BATH CAMRA WINTER ALES FESTIVAL
Widcombe Social Club, Widcombe Hill, Bath,
BA2 6AA

Featuring at least 30 cask beers and around half a
dozen ciders and perries

Admission £8 per session: includes your first £2

worth of beer tokens and a further £2 worth of free
beer tokens for CAMRA members.

Website: <http://www.bathandbordercamra.org.uk/>

DIARY DATES *Heart Of Wessex Branch*

OCTOBER 2017

2nd **OPEN COMMITTEE MEETING -**
the Coppleridge, Motcombe (7.30pm).

18th **SOCIAL TO THE SMITHY -**
Charlton Musgrove (8.15pm) then to the
Unicorn, Bayford (9.15pm).

NOVEMBER 2017

1st **OPEN COMMITTEE MEETING -**
the Phoenix, Gillingham (7.30pm)

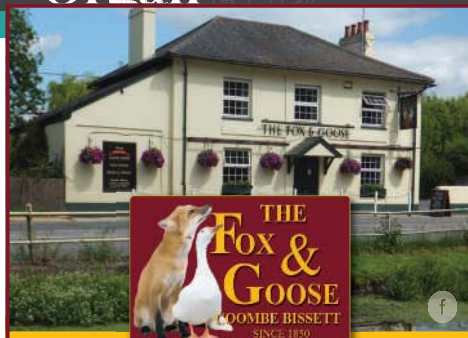
15th **SOCIAL TO THE CROWN -**
Marnhull (8.00pm) then to the White
Horse, Hinton St. Mary (9.00pm).

DECEMBER 2017

6th **COMMITTEE MEETING -**
the Bird in Hand, Henstridge (7.30pm)

20th **SOCIAL TO WINCANTON -**
starting at the Dolphin (8.15pm).

Please see website www.heartofwessex.camra.org.uk/ for any
updates and excursions.



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