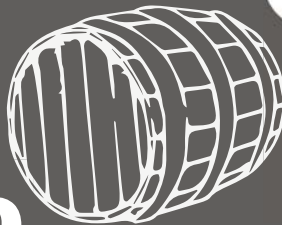


Barrel Organ



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

August - October 2018

FREE
Please
take one



Salisbury
open

IN THIS ISSUE

- BEEREX 2018
- CIDER PUB OF THE YEAR
- STONHENG BREWING

Plus much more...



BEER FESTIVAL

EIGHT CASK ALES AND FOUR CIDERS
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FROM THE EDITORS

For this issue we would like to pass the editorial over to our Salisbury & S. Wiltshire branch outgoing chairperson, Derek Blackshaw and we would like to thank him for his years as an excellent chair and representative of the branch.

Kathy, Paul & Will

Editors, Barrel Organ magazine

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Looking back: For the last 4 years I have had the pleasure and privilege of serving as chairman of the Salisbury and South Wiltshire branch. I have only been able to do this thanks to the stalwart support of Andrew Hesketh as branch secretary and all the other honorary officers. Membership of branch has increased as has the number attending branch meetings. A significant part of bringing members into active roles has been making them feel welcome, something which everybody has done but I would mention particularly Pete Matthews, our membership secretary. There has been a revitalisation of Barrel Organ, of which this is the 11th edition of the new style and the magazine is delivered to every pub in the district thanks to our 'organ grinders'. The branch has also continued its regular monthly meetings and social outings as well as Beerex and Winterfest both of which I think are amongst the most enjoyable festivals. Thanks to Hilary Bird for acting as our festival organiser.

In April this year the branch distinguished itself in its campaign to get out the message that Salisbury is open. I believe that so far we are the only community group to have taken such an initiative and I want to thank all those who took part. We achieved coverage and national news as well as being the headline news for the region on the day of our Special City Saunter. Thanks there to Will Bennett for his absolutely invaluable work and knowledge about publicity.

New ideas for distribution locations are always welcome as are contributions to the magazine. It can only be a success if members contribute articles and comments, we have not had any letters yet. Come on, give it a go.

Derek Blackshaw

Ex-Chair of branch

BEEREX 2018

This was the first event run with the newly formed Wiltshire Creative and their staff based at the Arts Centre had lots of ideas to add to the event. The music was outside and piped inside at a truly background level. There were pub games with cards and dominoes, table football and bar billiards and outside a ring on a string to try to get onto a hook. Comments on these changes were positive and they gave the event an added fete / pub atmosphere. The bar staff were able to chat to the drinkers with the music at an enjoyable but uncompetitive level.



The choice of beer, cider and perry and all the decisions of its service remained with CAMRA and we were able to bring you a good selection of styles and strengths. We had a selection of Cornish beers which proved very popular with one of them, Treen's Resolve being voted runner up as beer of the festival. This was a dark beer and really an Old Ale, a well aged dry, dark, bitter without the heavier body of a stout or porter. The winner was the exotic Gurt Coconuts Rum Stout from Cerne Abbas which was what it said

it was. Of those two beers I certainly preferred the traditional Old Ale.



We had a true mix of beer styles amongst the 58 beers on offer with 9 unfinned, although of those only 5 were more than just hazy. There were a number of American Pale Ales which I

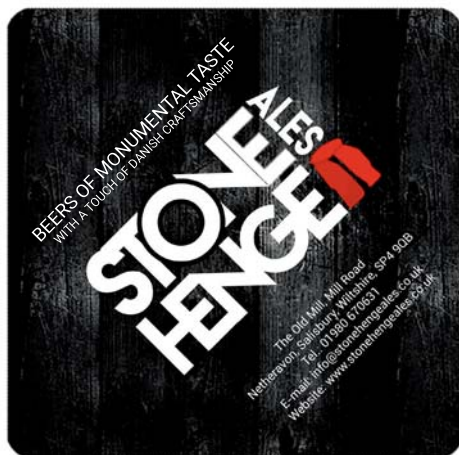
find are often just hop aroma and flavour but no bitterness and frankly a bit dull as, in my view, they can be all hop and no substance. The APAs and IPAs at Beerex were, I felt, better balanced and I loved the Brew Shack Cascade Pale – massive hoppiness but bitter as well.



I was delighted with the compliments we had on beer selection with several people saying it was nice to see traditional beer styles as some festivals are filled with HOP HOP HOP APA's or over 6% black beers.

Hilary Bird,
Salisbury & S. Wilts branch

Note from Ed: If you have ideas of things you would like to see at Beerex let us know, but do not leave it too long because planning is already taking place.



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FERMENTERS FOR HOME BREWERS

The fermentation process is one of the most important parts of the brewing process and a lack of care and attention at this stage can result in a very poor product, even if the best quality ingredients, mashing and boiling techniques have been used. Preparing your fermentation equipment requires the most scrupulous attention to cleanliness and sterilisation as the unfermented wort is at its most vulnerable to infection by spoilage microorganisms.



There are a wealth of fermenters available to the home brewer. Most beginners will start with a large 5 gallon plastic bucket with a sealable lid and airlock. This works perfectly well and will serve you for many brews provided care is taken not to use abrasive agents for cleaning. These can damage the plastic surface causing scratches which make the vessel difficult to

sanitise adequately.

The more serious brewer may well upgrade to a stainless steel vessel. These come in a variety of sizes and are much easier to clean and maintain at constant fermentation temperature. The use of hypochlorite sterilising agents (e.g. bleach) should be



avoided with all stainless steel equipment as this can damage the metal over time. A citric acid solution or proprietary cleaner/sanitise (e.g. VWP, Bruclean, StarSan) should be used. Both plastic and stainless steel fermenters may come with a fitted tap near the base to allow the beer to be removed for bottling/kegging without disturbing the yeast sediment.

A more specialised fermenter that is gaining increasing popularity with home brewers is the conical fermenter. These may be made of plastic or stainless steel and offer the facility of collecting the spent yeast in a detachable container at the base of the vessel allowing its easy removal and facilitating transfer of the beer to bottles or keg. The collected yeast can often be used to seed your next fermentation, this avoiding the preparation of a new starter culture. One of the more recent examples of this fermenter type is

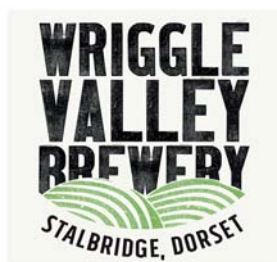


the 'Fermentasaurus' produced by a company in Australia. It is made of PET plastic and is completely transparent so you can see the fermentation process as it progresses and know when it has started to clear. In addition to using the fermenter in traditional mode with an airlock, the quality of the PET is such that the fermenter is pressurisable up to 2.4 Bar allowing fermentation to be performed under pressure (there is a safety pressure release valve provided). This can shorten the fermentation time if you need your beer in a hurry. After removal of the spent yeast, and with the appropriate attachments, it is also possible to use an external carbon dioxide pressure source to transfer the beer into bottles/kegs or even, after conditioning, to dispense the beer

directly into the glass for drinking. The vessel is very easy to clean afterwards due to the slippery nature of the plastic surface.

I hope that this short article has provided an introduction to the many equipment options available now to the home brewer for this often neglected stage of the brewing process.

Nigel Allison



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PUB & BREWERY NEWS

Sixpenny Brewery

Beer News: The Sixpenny summer beer, Rushmore Gold (ABV 3.9%) became available at the end of June. It is described as “a refreshing golden ale, clean and smooth tasting with a distinctive citrus hop aroma and flavour from the New Zealand Nelson Sauvignon hops, with a long bitter finish”. More of the Sauvignon hops used in brewing this ale have been obtained this year so it is hoped that the Rushmore will be available for longer than in previous years. The Brewery will be represented at this year’s “Great British Beer Festival” (7-11 August) by Sixpenny IPA, a traditional IPA at ABV 5.2%.

Events: In July, the Brewery organised a “Go Camping” event with music, food and beer at Jubilee Camping in Damerham (too late for a report in this Barrel Organ). The Sixpenny Summer Open Day will be held on Saturday 18th August with the usual events, local music and food will also be available. Also a charity auction will be held on the day to raise money for “Bloodwise”, a blood cancer charity. On every other Monday during the summer, a fish and chip van visits the Brewery from 5 – 7pm. In August, the dates will be the 6th and 20th. On Friday evenings, pizzas (supplied by Orchard Bay) are also available. Check the brewery website/facebookpage to confirm dates and opening times.

Downton Brewery

There had been a downturn in the production during April and May due to tough trading conditions during April and May but this was balanced to some extent by cider sales having increased.

The seasonal special for the summer months sees the return of the popular Slovenian Dream (4.5%) with Slovenian Celeia and Dana hops. Monthly beer for August is Junga juice (4.3%) bracket with Polish Junga, Marynka and Lubelski hops. The European theme continues in September with German pale ale (4.2%) and as autumn begins out will come pumpkin ale and a selection of stouts, watch out for the new Fudgemental Stout (5.1%).

The brewery’s mobile bar vehicle continues to be busy with numerous bookings for outside events. Look out for the Brewery’s Quadhop and Hopaholic at the Great British Beer Festival.

Stonehenge Brewery

Sign of Spring was a great success this year achieving record sales. Seasonal beer Eye Opener has now been rolled out and will be followed by the popular cask lager that is Great Dane (4.6%). Stig and Anna Marie recently celebrated 25 years of brewing in Netheravon - see article elsewhere in this issue.

Hop Back Brewery

The brewery remains busy and sales buoyant.

The forthcoming seasonal ales are as follows:

July August – Yakima Blonde ABV 4.2% a quaffable pale ale bursting with sweet nectar and citrus fruit flavours.

August September – Hopfest ABV 4.5% East Kent Goldings, Styrian and Pioneer hops give this feisty blonde ale a powerful flavour,

September October – Pacific Jade ABV 3.9% This New Zealand Hop provides for a popular flavour. Herbal, lemon zest and black pepper will add to this easy drinking very pale bitter.

October November – Red Ember ABV 4.6%. Our dark strong malty winter brew returns. Deep red in colour with a rich flavour, hints

of chocolate and a spicy finish of ginger and coriander.

Hop Back will be well represented at GBBF with beers including Summer Lightning, GFB and Yakima Blonde

Blackmore Ales

Currently mothballed due to other commitments.

Brewshack

With the need for bigger premises, Brew Shack has now moved to Sixpenny Handley. This does of course mean it has moved into a new branch area – Heart of Wessex. They have moved to the former address of Sixpenny brewery, which is: - The Dairy Building, Manor Farm, Sixpenny Handley. There won't be a brewery bar as the brewer wants to build up his stock, and it is on a working farm.

Keystone

The Brewer advises me that Gold Hill and Gold Spice are now seasonal rather than regular brews due to reduced demand.

Gritchie

The brewery is continuing with its one beer, English Lore, which is proving to be popular. The expansion into the local free trade continues.

King Alfred Ales

Still brewing occasionally but is expected to move premises at some point.

Small Paul's

Production has slowed with mainly beer festivals supplied, but all products well received. Recent requests for bottled beers.

Wriggle Valley

After moving to Stalbridge the brewery is increasing production and experimenting with more beer styles. The latest beer is Golden Bear which is 4% and is described as light and hoppy.

The brewery is now open on Saturday mornings for off-sales.

Cider Pub of the Year

For the 2nd year running the Cuckoo Inn at Hamptworth has been chosen as Salisbury and South Wilts branch Cider Pub of the Year. To present the award branch members visited the Cuckoo in May. A visit which conveniently occurred during the pub's beer and cider festival, we are no fools.

It was just as well that it was a sunny evening because there was no way that all those present could have fitted in to the pub or the marquee that had been erected for the occasion. So busy was the pub that the greatest difficulty proved to be prising licensee Chris Judd away from serving customers for long enough to be able to present the award.



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*Harvey's Brewery is proud to announce
the following recent awards*

CAMRA's Gosport Winterfest 2018

Sussex Old Ale

was judged

Winner of the Old Ales and Strong Milds

CAMRA's South Downs Beer & Cider Festival 2018

Sussex Nuptial Ale

brewed with local barley, local hops and local honey
was voted

Beer of the Festival

*"Something Old, Something new,
Sussex gathered, Sussex brewed!"*

WE WUNT BE DRUV



/HARVEYSBREWERYLEWES



/HARVEYS1790



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A MILESTONE TO BE CELEBRATED...

In 1992 a Danish master brewer sat in his office at the Brewery in Kolding, Denmark getting fed up with brewing cheap lager for supermarkets. This did not sit well with him, not his idea of brewing!

On his desk was a copy of the Brewers Guardian and in it a small advert offering Bunces Brewery for sale. Wind the story forward and on 1st July 1993 Stig Anker Anderson and his wife Anna Marie arrived in the Wiltshire village of Netheravon to take over Bunces Brewery. Some twenty five years on, they are still there and on 1st July 2018 a party was held at the brewery and later at the local workingmens club in the village to share their achievement with all those who have been part of the journey, customers, brewery workers, CAMRA members and other beer drinkers who over those 25 years have been enjoying the fruits of the labours of Stig and Anna Marie.



Bunces and Stig in February 1993

The name was changed from Bunces to Stonehenge Ales in 1998 following a change to a limited company, but two of the original Bunces beers remain in production, Pigswill and Old Smoky, although the recipes have been tweaked over the years.

Gradually new beers were added to the portfolio, often with names linked to the Stonehenge and Salisbury area itself, think Spire Ale, Heel Stone, and Great Bustard. With a name more closely linked to Stig and Anna Marie is the very successful Danish Dynamite, a 5% golden beer and the winner of numerous beer



festival awards. These regular beers are backed up with seasonal offerings, a perennial favourite being Sign of Spring (yes the green one!) which this year achieved record sales despite not being a favourite of some of the more purist of beer drinkers.

Over the 25 years which have passed, breweries have come and gone in Wiltshire (Gibbs Mew, and Ushers were both brewing in 1993), and the 2018 Good Beer Guide lists 24 breweries in Wiltshire no doubt the 2019 edition, out in September, will add others. It is therefore no mean achievement by Stig and Anna Marie and their team to still be there and still be extremely busy.



One big change was made in 2013 when a borehole, dug into the Salisbury Plain aquifer, came on stream and produced two benefits, a water supply for the brewery and so good was the water quality that it is now bottled under the Stonehenge label and has

proved a huge hit at the Stonehenge visitor centre. On my visit in the hot weather of June Anna Marie and daughter Amalie were both working hard bottling the water to keep up with demand while the latest batch of beer was being fined (the process to produce a nice sparkling bright pint) ready for sending out to local pubs.

So next time you see a Stonehenge beer, give it a try and raise a glass to the contribution made to the traditional beer scene in Wiltshire and beyond by everyone involved at Stonehenge Ales, still here and still going strong after 25 years, no mean achievement in the tough and competitive beer market.

Cheers!

Gerald Gibson



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LANGFORDS BEER FESTIVAL

14th / 15th September 2018

Tragedy struck our community this year when Steve Wyre, the Chairman of the Beer Festival since it started, died suddenly in January. His loss will be felt by his family, the village and the community for many years to come. In Steve's memory, we will be awarding a trophy to the best beer of the festival, as voted at the event by those attending. We will also be raising money for the Wiltshire Air Ambulance which came to Steve's aid.



The Langfords Beer Festival started 19 years ago with a few old Army tents and people sitting on straw bales with a few barrels of real ale. Under Steve's Chairmanship, it has now grown into the Beer, Gin and Cider (as well as the wine, food and music) Festival with over 30 real ales, 14 gins and 20 ciders. We are also having a parachute drop again on the Saturday afternoon, weather permitting, hog roast on Friday and Saturday nights as well as great music throughout the festival.



For 2018, we are going to have a talk by a couple of local brewers with some samples on Friday evening. Beer wise we get a mix of 30+ real ales from nearby to those further afield. From your session ales to a good solid stout, there's something for all tastes! Watch the website for more details...

www.langfordbeerfestival.wordpress.com

Doors open at 7pm on Friday 14th September 2018 and again from 12 noon to 11pm on Saturday 15th September.

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

WINTERFEST BEER OF FEST PRESENTATIONS

Presentations were made to Dark Revolution as winner of Beer of the Festival with Velveteen and to Electric Bear runner up with Werrrd!

Dark Revolution is our new local brewery based in Old Sarum and Velveteen, a chocolate milk stout made extra smooth by using some oats in the brew as well as a bit of lactose and cacao nibs. It is deliciously smooth but with enough bitterness that it is certainly beer and not a chocolate drink.



Electric Bear is in Bath, a pleasant walk along the river from the centre to Twerton. Werrrd! is full of fruity hops but with a balancing level of bittering hops to keep it clean tasting. The photo shows Hilary the branch beer festival organiser presenting a well-

deserved certificate to Ash, (bar supervisor), Chris Lewis (MD/Owner) and Ryan Read (Sales Manager).



Winterfest XXII

Fri 25th & Sat 26th Jan 2019

Fri 6.30—11.00

Sat 11.00—3.30

Sat 6.30—11.00

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Hot food available at all sessions.

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£5 including glass

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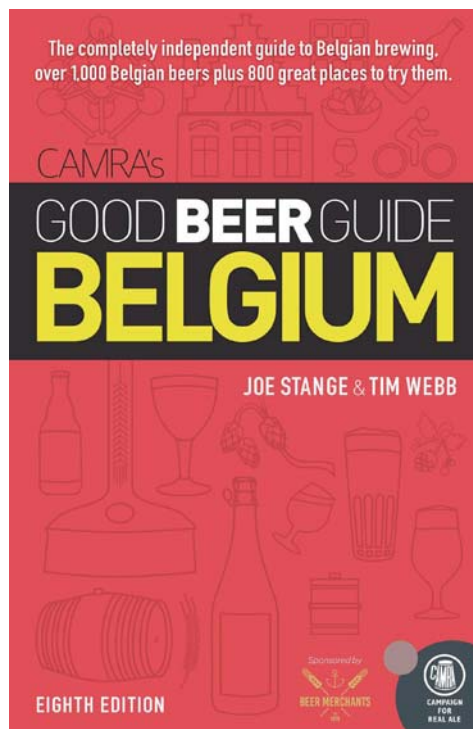


**CAMPAIGN
FOR
REAL ALE**

BOOK REVIEW: GOOD BEER GUIDE BELGIUM

8th edition April 2018

Last year, UNESCO proclaimed Belgian Beer culture to be part of humanity's Intangible Cultural Heritage – a cultural equivalent of the Stonehenge World Heritage Site – and this 8th edition of CAMRA's Good Beer Guide Belgium is the best available guide to it.



Beautifully designed and written and illustrated in colour throughout, it takes the best elements of modern travel guides and is packed with information on Belgian breweries, beers, and bars from around

the country. It also features comprehensive advice on getting there, what to eat, where to stay, how to bring the best of Belgium's beer offering back home with you, and full-colour province-by-province maps and detailed city maps with bar locations. It is an indispensable companion for anyone planning a trip to Belgium (or when buying Belgian beers in the UK). An extensive and informative A-Z section gives the lowdown on the country's 250 breweries and more than 2,000 of their beers, with a brief description and a very helpful rating scheme with marks out of five for both the brewery and the beers they produce. One-star breweries or beers are deemed "Life is too short" (to be fair there are almost none of these in Belgium), and five-star breweries and beers are "Amongst the best in the world" (more of them).

This is followed by the part of the book listing 850 bars alphabetically arranged by towns within regions. This contains invaluable advice and opinions from the authors. Perhaps an omission here is it lacks the helpful rating system of the breweries and beer section, something that would help identify the very best to visit if you have a flexible itinerary or limited time.

Overall, it is an indispensable book for beer lovers – buy it for yourself or friends – and get a CAMRA discount if you are a CAMRA member – RRP £14.99 (Member's Price £10.00 when purchased directly from CAMRA).

Neil Beagrie,
Salisbury & S Wilts Branch member

DIARY DATES *Salisbury & South Wiltshire*



AUGUST 2018

1st OPEN BRANCH MEETING

8pm Wyndham Arms, Estcourt Road,
Salisbury. (7:30 for Tasting Panel)

15th SOCIAL- CITY SAUNTER

8pm Market Inn, Royal George, Danny's,
Pheasant

31st SOCIAL - MINIBUS TRIP

7pm from Salisbury Coach Park -
Wheatsheaf Woodford, Bridge Inn
Woodford, Blackhorse Great Durnford,
Stones Hotel High Post

SEPTEMBER 2018

5th OPEN BRANCH MEETING

8pm Bell Inn, Salisbury Street, Amesbury.
(7:30 for Tasting Panel)

19th SOCIAL- CITY SAUNTER

8pm Ox Row Inn, Anchor and Hope,
Cathedral Hotel, Red Lion Hotel

22nd SOCIAL-BREWERY VISIT

Hop back and Downton Breweries 11am
at Brewery, travel by Public transport

28th SOCIAL - MINIBUS TRIP

7pm from Salisbury Coach Park -Boot
Berwick St James, Rainbow on the Lake
Steeple Langford, Carriers Stockton,
Royal Oak Great Wishford

OCTOBER 2018

3rd OPEN BRANCH MEETING

8pm Railway Tavern, South Western
Road, Salisbury. (7:30 for Tasting Panel)

17th SOCIAL- CITY SAUNTER

8pm King's Head, Deacons, Railway Club,
Duke of York

26th SOCIAL - MINIBUS TRIP

7pm from Salisbury Coach Park -Bull
Hotel Downton, White Horse Downton,
Wooden Spoon Downton, Woodfalls Inn
Woodfalls

DIARY DATES *Heart Of Wessex Branch*

AUGUST 2018

7th COMMITTEE MEETING -

at the Benett Arms, Semley 7.30pm

22nd SOCIAL TO THE TROOPER -

Stourton Caundle (8.00pm) then to
Stalbridge

SEPTEMBER 2018

4th COMMITTEE MEETING -

at the White Lion, Bourton 7.30pm

19th SOCIAL TO CASTLE CARY -

starting at the George (8.15pm) then the
White Hart

OCTOBER 2018

2nd COMMITTEE MEETING -

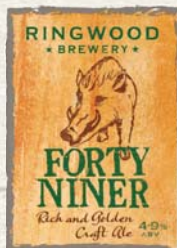
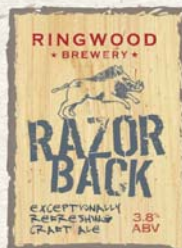
at the White Horse, South Cheriton
7.30pm

17th SOCIAL TO BE CONFIRMED

NOTE: From June the Committee meetings are on a
Tuesday, socials remaining on Wednesdays.
Please see website www.heartofwessex.camra.org.uk for
any updates and excursions.



RINGWOOD ★ BREWERY ★



VISIT THE WINDING DOWNS WITH RINGWOOD BREWERY

We take two things seriously at Ringwood Brewery, our beer and leisure time. Along with creating quality craft ales, we are also relaxation enthusiasts. Our motto is "Visit the Winding Downs" - a place to enjoy some quality time with friends.

Today the brewery is able to produce circa 40,000 barrels of its renowned and distinctive beers. In addition to our old favourites; Razorback, Boondoggle, Fortyniner and the famous Old Thumper, we now brew Circadian Everyday IPA as a bottled craft ale throughout the year, pop in to our brewery store and try a sample!

If you would love to come and see our brewery, drop in to our store which is open 9.30am-5pm Monday- Saturday, or why not take a tour (booking essential) of our brewery? Give us a call on 01425 470303 or visit us online at www.ringwoodbrewery.co.uk.

★ WWW.RINGWOODBREWERY.CO.UK ★



Trundle over to Facebook • facebook.com/ringwoodbrewery



Tweet us on Twitter • twitter.com/ringwoodbrewery

Join up, join in, join the campaign



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

Discover
why we joined.
[camra.org.uk/
members](http://camra.org.uk/members)

**Join us, and together we can protect the traditions of great
British pubs and everything that goes with them.**

Become part of the CAMRA community today – enjoy
discounted entry to beer festivals and exclusive member
offers. Learn about brewing and beer and join like-minded
people supporting our campaigns to save pubs, clubs,
your pint and more.

Join the campaign today at
www.camra.org.uk/joinup



**CAMPAIGN
FOR
REAL ALE**

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

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Protect the traditions of great
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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.



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
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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.



**TAPROOM
& KITCHEN**

AT WEST BERKSHIRE BREWERY

EXPERIENCE OUR BRAND NEW SHOP AND TAPROOM

Shop and Taproom Opening Hours

Shop Open Daily:

10am to 6pm

Taproom Open Daily:

10am to 6pm,

Thurs - Sat until 11pm

Kitchen Open:

Tues - Sun 12pm to 3pm,

Thurs - Sat 6pm to 9pm

Phone: 01635 767090

Email: info@wbbrew.co.uk

📱 [wbbtaproom](https://www.wbbtaproom.com)

Available for private tours

Please call 01635 767090 or

Email: taproomandkitchen@wbbrew.co.uk



WBBREW.COM   **WESTBERKSBEW**

West Berkshire Brewery Shop, Taproom & Kitchen.
The Old Dairy, Yattendon, Berkshire, RG18 0XT