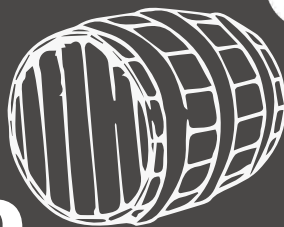


Barrel Organ



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

FREE
Please
take one


November 2018 - January 2019



IN THIS ISSUE

- BARREL ORGAN RAMBLINGS
- SOUTH WILTSHIRE PUBS IN THE GOOD BEER GUIDE
- CRYPTIC BEER QUIZ

Plus much more...



HORSES LOVE IT

Back in the day, Fuller's beers were transported through the city using horse and wagon. The horses would get thirsty and the drivers would give them a bottle or two. Soon the horses developed a fondness for our fine ale, and it got to the point where they refused to drink water. So, in effect the wagons were powered by Fuller's beer. These days we use vans for those narrow London streets, but no one's tried Fuller's beer in the fuel tanks, yet. Is that possible?



SALISBURY AND SOUTH WILTSHIRE CONTACTS

CHAIRMAN: IAN TURNER

Tel: 07795 952374

Email: chairman@salisburycamra.org.uk

SECRETARY: ANDREW HESKETH

Email: secretary@salisburycamra.org.uk

SOCIAL SECRETARY: MIKE GURD

Email: social.secretary@salisburycamra.org.uk

MEMBERSHIP SECRETARY: ROGER BRADDICK

Email: membership@salisburycamra.org.uk

www.salisburycamra.org.uk



HEART OF WESSEX CONTACTS

CHAIRMAN: PAUL SMITH

Tel: 01747 823574

Email: glsni@btinternet.com

PUBS OFFICER: PETE SYMES

Email: petesyms@tiscali.co.uk

MEMBERSHIP SECRETARY: PAUL REEVES

Email: paulg8gja.free-online.co.uk

BRANCH EMAIL: howessex@aol.com

www.heartofwessex.camra.org.uk



EDITORS KATHY PASCOE, PAUL SMITH, WILL BENNETT & DEREK BLACKSHAW

Email: barrel.organ@salisburycamra.org.uk

The Editor reserves the right to amend or shorten contributions for publication. All editorial copyright © Salisbury & Heart of Wessex CAMRA 2015. Views expressed in this publication are those of their individual authors and are not necessarily endorsed by the Editor, branch committee or the Campaign for Real Ale nationally. Salisbury & Heart of Wessex CAMRA accepts no liability in relation to the accuracy of advertisements; readers must rely on their own enquiries. It should also be noted that acceptance of an advertisement in this publication should not be deemed an endorsement of quality by Salisbury & Heart of Wessex CAMRA.

Trading Standards (Wiltshire)

Wiltshire Council, County Hall, Bythesea Road, Trowbridge,
Wiltshire, BA14 8JN. Tel: 08454 040506

Email: tradingstandards@wiltshire.gov.uk, www.wiltshire.gov.uk

Campaign for Real Ale Ltd.

230 Hatfield Road, St. Albans, Herts, AL1 4LW

Tel: 01727 867 201 Email: camra@camra.org.uk www.camra.org.uk

PUBLISHED BY:

MATELOT MARKETING LTD.

NEIL RICHARDS MBE

Tel: 01536 358670

Email: n.richards@btinternet.com

29 Ostlers Way, Kettering, NN15 6GJ

DESIGN & PRODUCTION:

MAISIE GARLEY KAY Email: mgkdesign@outlook.com

FROM THE EDITORS

Welcome to the winter 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 drinkers, 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.

Our next Salisbury festival is Winterfest 2019 which will be held on the 25th & 26th January 2019 at the Royal British Legion club. Planning is well under way and it is amazing to think that this is the 22nd event.

Once again we are looking for some interesting beers and hope to feature beers and possibly even breweries you have never tried before. Dark beers will be on the agenda but if that's not your thing don't be put off as of the 24 beers we plan for at least 14 are not dark and these will include some powerfully hopped beers and some traditional - but not boring - bitters.

Tickets will go on sale sometime soon and you can get them from the Wyndham Arms, Village Freehouse or by post from "Winterfest" 20 Cornwall Rd, Salisbury SP1 3NL. Include how many tickets you want for which sessions, a contact number, an SAE and a cheque payable to Salisbury & S. Wilts CAMRA.

To find out more email winterfest@salisburycamra.org.uk or look at the website www.salisburycamra.org.uk

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

Cheers

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

MY BARREL ORGAN RAMBLINGS

(Odstock and Nunton)

Having somehow managed to miss at least the last two delivery rounds due to Motorhome Winter Wanderings I was determined to make sure I made the May edition of Barrel Organ and also to have a pint or two at each venue of my round.

Having been delayed in the collection of them until later in May due to more days away I decided that not only would I make sure I had time to have the above mentioned pint or two but would also do my round on foot as best I could.

Our previous two deliveries had been taken on by Paul and Lynne Simpson and to celebrate their Wedding Anniversary we had invited them to stay on the late May Bank Holiday and had decided that a walk at lunchtime would be good provided the weather was dry, the aim being to visit my first two points of call the Yew Tree and Radnor Arms.

We set off from Rowbarrow and traversed the Lime Kilns open space and then followed the well-trodden and defined path through the next crop field to join the Avon Valley Path to get to Odstock and onto Nunton. The path by the hedge up to Dogdean Farm is well defined and used and it was a delight to hear farmland birds such as yellowhammers, whitethroats and corn buntings on our walk.

Having left the farm behind us I warned as we got into the next hollow that this particular field could be a little wet underfoot but with recent dry weather should be okay. How wrong I was and we all ended up once or twice putting our feet into puddles hidden in the long grass and reeds.

Having survived the swamps we then got onto the road near Odstock and after an hour's walk we arrived at the Yew Tree Inn. The pub was busy as it was Bank Holiday Monday, and had a particularly busy Sunday as Gordon and Emily Morison had celebrated 2 years at the pub with a party and BBQ and estimated they probably had 250 plus customers attend.

Beers on offer were Summer Lightning, Flack Catcher, 6X and Doom Bar, I had the Flack Catcher that was good as I thought that Summer Lightning was possibly a bit strong at 5% ABV for an early afternoon drink with another pub still to visit.

Garden at the Yew Tree



Pub and Garden from the road



Having finished our drinks we continued onto the Radnor at Nunton. We followed the Avon Valley Path across the farm fields from Odstock it joins the road past the Yew Tree on the left. Again the path is well defined through the fields and avoids walking along the road until you reach Nunton and then follow the lane between the houses to the main road and the Radnor Arms.

The pub was busy with both drinkers and diners and we had decided that we would have something to eat here for lunch and decided that 3 starters would be enough to share plus a bowl of chips. The food was all good and we sat out on the deck overlooking the River Ebble in the pub garden.

Beers on offer Gritchies English Lore (our first pint), Andwell Spring Magic (second pint), GFB and Doom Bar.

Garden at the Radnor Arms



Diversity, milk available in glass bottles from the local farm



For our return home we decided to make the walk a little easier and a little drier by using the

road from Nunton to Odstock about a 20 minute walk and then from off the Odstock Road at the bottom of the hill to take the footpath on the left and then up through the fields by the Hospital and then across the fields to home at Woodbury Rise.

It should be noted that both of these pubs can also be easily reached by bus using the 44 Woodfalls service or the 29 Shaftesbury service to Odstock and then take the 20 minute stroll to the Radnor. It is also possible to walk from the Radnor to the Bournemouth Road to pick up the frequent X3 service.

Chris Harris

Winterfest XXII

Fri 25th & Sat 26th Jan 2019

Fri 6.30—11.00

Sat 11.00—3.30

Sat 6.30—11.00

**British Legion Club, Endless Street
Salisbury SP1 1DL**

24 Real Ales plus 3 ciders

Hot food available at all sessions.

No Music

£6 including glass

½ & ⅓ pint measure

Tickets on sale in November

DOWN TOWN AT DOWNTON

Support for our local breweries is at the heart of CAMRA, we always try to keep a close relationship through our Brewery Liaison Officers but there is nothing to beat a brewery visit and tour. We had been trying to arrange a trip to see our friends at Hop Back Brewery for some time and finally managed to visit on Saturday 22nd September. To make the trip even better, we were also invited to visit Downton Brewery Company which is only a very short walk away.

For those who braved the weather the day started with a tour of Downton Brewery. Martin Strawbridge, owner and head brewer gave us a detailed history of the company and the brewing plant. The brewery has a strong bond with its neighbour and older cousin Hop Back who provide it with yeast; Martin admitting that this is probably unbeatable and he is delighted he is able to use it. Martin also uses the mill at Hop Back to mill his malt. He explained that the brewery originally sold all of their beers through Hop Back but this is no longer the case. Whilst some of his ales are distributed through Hop Back, most of his sales are now through their own free trade accounts.

Enough of this business talk... Let's face it, we were there to try the beer. How lucky were we? Quadhop, New Forest Ale, & Honey Blonde were available; and at 11:00 most felt the Quadhop was a sensible place to start. But to finish, we were spoilt to be offered the amazing Chimera IPA (6.8% ABV) and Imperial Stout at a whopping 9% ABV, both were terrific.

Martin escorted us on the short walk to Hop Back Brewery where Steve Wright, Head Brewer and company director welcomed us. As ever, the tour started with a fine selection of their wares - GFB, Crop Circle and the monthly special: Pacific Jade all three in great condition.

It's been some time since we visited the brewery and whilst we never need a specific reason to visit any brewery, on this occasion we were keen to see some major changes. Steve explained that he had recently invested in a new 'copper' (actually a stainless steel boiler).



It had been specifically designed for the brewery allowing them to brew 20 and 50 barrel brews. Unlike most breweries, the copper is not heated with big gas burners, an external heat exchanger heats the wort using steam from a new steam boiler that has been cleverly shoe-horned into the brewery. As the wort returns to the copper from the heat exchanger it enters in such a way as to form a whirlpool effect, leaving the trub (solids) in the centre whilst the wort is pumped from the perimeter of the copper. This provides a much greater control of the boil and improves the quality of the wort going to the fermenter. Steve was very clearly excited about the changes which, he says, reduce the brewing day because the wort comes to the boils much faster and improve overall beer quality, something the brewery have never compromised.

The tour improves with a look at the many fermenters and storage vessels and ended with a look at the bottling plant. Whilst Summer Lightning is bottled by another company, all the other beers and Downton beers are bottled at Hop Back.

Our thanks to Martin and Steve for their time in showing us around the two breweries. Informative as always and a real pleasure being able to undertake some serious quality control of the products for them.

Ian Turner

Salisbury & South Wilts CAMRA

Victoria & Albert Netherhampton

16th Century "Quintessential British"
Thatched Pub Just South Of The City
Of Salisbury Near The Racecourse.

~3 Ever Changing Guest Ales~

~Good Selection On Draught~

~Good Food~

~Log Fire~

~Large Covered Patio~

~Peaceful Garden~

~Dog's Welcome On Leads~

~Children Welcome If Sedate(d)~

Go To www.victoriaandalbert.org
For What's On At The Pub & Pump
Tel: 01722 743174

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

THE DUKE OF YORK - A TRADITIONAL PUB -

A traditional locals'
pub offering 5 ever
changing, reasonably
priced cask ales and
traditional cider



Open Every Evening:
Monday - Friday
from 6:30pm,
Saturday from 4pm
& Sunday from 1pm

The Duke of York | 34 York Road | Salisbury | SP2 7AS

PUB & BREWERY NEWS

Dark Revolution



The tap room with an ever changing range of beers has had a makeover to create more seating for the growing number of customers coming to drink or to enjoy a wood fired pizza every Friday, serviced by the amazing Slinky Fox. Bi fold doors have been installed so we don't lose the view over the airfield during the colder months plus seating outside and provide blankets for the customers who like the freshness of the evening. In the pipeline are Kettle Sours and Verve a new Pilsner lager is lagering in the tank ready to be launched in a couple of weeks & a new canning line makes an enlarged range available direct from the brewery.

Contract brewing for the Yeastie Boys every two weeks and an upcoming co lab with them next week which is a Peached Iced Tea Sour 4.5%.

Keystone

Winter seasonal beer Keystone Porter (4.5% abv) coming on stream over the next month.

Small Paul

Busy supplying beer festivals, both local and nationally and is taking orders for December. Blackberry Mild is the current new seasonal beer. A new fermenter has been purchased and should come on line at the beginning of November.

Stonehenge

The summer period was phenomenally busy on both beer sales and the bottled water. Stig, Anna Marie and team have been working flat out and are now glad that things have calmed down somewhat, just in time for Stig to get a few days off to celebrate his 60th birthday. Seasonal beer Mystic is being brewed rolled out in October followed by the ever popular Rudolph over Christmas.

Downton Brewery

The last couple of months have been particularly busy with the brewery being asked to supply beers to numerous beer festivals across the South and East of the country as well as to pubs. Preparations for Christmas are also underway with the brewery's mobile bar appearing at the Salisbury Sunday festive markets (25th November to 23rd of December) and at the Winchester Christmas market.

Chocolate Orange Delight (5.8%) will of course be available over the Christmas period as will an extended range of wheat stouts all in the region of 5%. The range will include Stouts carrying the flavour of Espresso, Coconut Milk, Mint Chococalypse, Port Stout and a brand-new edition, Fudgemental. The latter will carry the flavour of salted caramel.

The New Year sees the return of seasonals with Cerberus (4.2%) in January and Apple Blossom (4.3%) starting in February to herald that Spring is on the way. Slovenian Dream (4.5%) pale ale

flavoured with Slovenian hops will follow and will probably be available for up to 6 months due to its popularity.

The brewery shop is open until 4 o'clock weekdays, extended to 9 on Fridays. Due to demand "Firsty Friday" has taken over from Thirsty Thursday with the brewery's bar open on Fridays from 5 until 9pm.

Gritchie's Brewing Company

Owned by the film director Guy Ritchie and situated on his Ashmore estate on the Wiltshire Dorset border. The Brewer is Adrian Peskin who has worked at a number of breweries including Harbour, Beavertown, Weird Beard and Sunny Republic. When we visited there was a lot of building work going on with cement lorries coming and going. It is understood that this will be a centre for corporate entertainment primarily associated with the estate's shoot.

The brewery has a 20 barrel plant and is currently brewing once a week at 75% capacity. Two real ales in production currently, English Lore (4%) and Summer Lore (3.6%). Being part Bavarian, Adrian is keen to develop a Bavarian style lager. He is also testing some dry hopped beers.

The barley for the English Lore, Marris Otter, is grown on the estate and malted at Warminster. The brewery has its own borehole with water drawn from the chalk aquifer. Adrian advised that it needs treating before it can be used for bitter and light beers.

Production of Summer Lore is coming to an end for this year and will be replaced in early November by a yet to be named Winter Stout at 4.8%.

Hopback Brewery

Steve Wright treated the Branch to the full tour of Hop Back Brewery. Steve was very keen to highlight their new steam boiler and copper. The copper is now heated by steam using a shell &

tube heat exchanger which the liquor is pumped through to heat it. The pipe back to the copper is fixed tangentially to the copper wall causing a whirlpool effect which forces the solids to the centre of the vessel allowing a cleaner product to be pumped to the fermenter. The new copper also heats the liquor more quickly and accurately leading to a 3-hour reduction in the brewing day. The tour concluded with a look at the bottling plant.

Our thanks to Steve for taking the time to show us around.

Forthcoming seasonal beers:

November

Red Ember ABV 4.6% – this dark strong malty winter brew returns. Deep red in colour with a strong malty flavour with hints of chocolate and a spicy finish of ginger and coriander.

November/December/January

Winter Lightning ABV 5.5% - Brewed with Fuggles and East Kent Golding hops very lightly spiced this chestnut ale is deceptively drinkable December/ January Pickled Santa ABV strong spicy limited edition Christmas Ale.

December/ January

Elf & Hoppiness ABV 3.9% - Pale chestnut coloured easy drinking Christmas brew with juicy hops and seasonal spices to get you in the celebratory mood.

February will feature a new recipe to be called New Zealand Pale with an ABV of 4.0%.

Sixpenny Brewery

Congratulations to Sixpenny Brewery as the Sixpenny Tap has now returned to the Good Beer Guide after two years absence and the Tap is also the "Country Pub of the Year" for the East Dorset Camra Branch.

The autumn/winter seasonal beer, Sixpenny Black, was due to become available at the end

of October in time for the Brewery's second "Octoberfest". The Black is described as "a honey porter, rich and full flavoured, brewed with chocolate and brown malts, dark and smooth".

In August, the Brewery was represented at the Great British Beer Festival by two of its regular beers, IPA and Best. In the same month, 19 members and guests from our Branch (Salisbury & S Wilts) visited the Sixpenny Summer Open Day on a coach trip from Salisbury. An auction at the Open Day raised approximately £3000 for the Bloodwise Charity.

Future events at the Brewery include The Big Curry Lunch (11th November) in support of the Soldiers' Charity (ABF) and the Christmas Open Day (December date to be decided) with carols, Mummers play, music, barbecue, etc. Meanwhile, the fortnightly Monday "Fish and Chips" evenings continue (October 1st, 15th, etc)

until they stop over the winter and Pizzas are still available on Friday evenings (5 – 7.30pm). Details and dates of events are usually posted first on the Sixpenny Facebook page.



BEERS FROM THE NEW FOREST

Telephone:
01725 513 313
email: sales@downtonbrewery.com

www.downtonbrewery.com

The Woodfalls Inn

Why not come and join us at the Woodfalls Inn traditional country pub 15 minutes from the New Forest. You can enjoy our permanent Real Ale Ringwood Best together with guest ales which change regularly. Why not try our freshly cooked food, whether it be a full English breakfast, lunch or dinner in the Conservatory Restaurant or a light bite in the bar in our friendly atmosphere.

Try our Steak Nights

See the Chef cut your steak to size and then it is cooked to your personal taste. This is supplemented by our Buffet. Booking is essential

Quiz Night

Every Tuesday @ 8.30pm £1 to take part which goes to Charity.

Music Quiz Night every Wednesday night from 8.30pm

Tel: 01725 513 222 | Email: enquiries@woodfallsinn.co.uk | Visit: www.woodfallsinn.co.uk

The Ridge, Woodfalls, Redlynch, Salisbury, Wiltshire, SP5 2UN



DARTS
FARM

A legacy of cider making continued...



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

SOUTH WILTSHIRE PUBS IN THE GOOD BEER GUIDE

Fifteen pubs in Salisbury and South Wiltshire have been voted into the latest edition of the Good Beer Guide published by the Campaign for Real Ale (CAMRA). They include the Radnor Arms in Nunton, three miles south of Salisbury. It is the first time that the Radnor Arms has been voted into the Good Beer Guide by local CAMRA members with personal experience of pubs in the South Wiltshire area. The landlady Louise Penny was presented with her Good Beer Guide certificate by Ian Turner, chairman of the Salisbury & South Wilts branch of CAMRA, and Andrew Hesketh, the branch secretary.

"I think it is very exciting and a great achievement," said Louise. "It is hard work looking after these lovely ales, it takes a lot of time and effort." Louise took over the running of the pub a year ago on behalf of licensee Jason Schinkel, who also has the Bat & Ball in Breamore, near Fordingbridge. She was already familiar with the Nunton pub as her father Richard was landlord from 1983 to 1999 and so she lived there as a child.



New Inn since 2009 and has made it an extremely popular venue. Born in Somerset, Rachel gained huge experience running pubs in London, some of them in extremely challenging locations, and has found Salisbury a much more congenial place to run a business. It is the first time that the New Inn has been in the Good Beer Guide since 1983.

Ian Turner, chairman of the Salisbury & South Wilts branch of CAMRA, said: "We are lucky to have so many good pubs in this area and inclusion in the Good Beer Guide is a tremendous accolade for the very best of them".



Another of the fresh entries in the Good Beer Guide is the New Inn, a traditional pub in New Street in the centre of Salisbury. Rachel Cox been landlady of the

Altogether 130 pubs in the area covered by the Salisbury & South Wilts Branch of CAMRA were eligible for inclusion in Britain's premier guide to real ale but CAMRA members chose only the top 15.

The full list of South Wiltshire pubs to be included can be found in the 2019 edition of the Good Beer Guide, which is now on sale. As well as 4,500 of the best real ale pubs in Great Britain, it includes a comprehensive breweries section. It is available at £11.00 to CAMRA members or £13.00 to non-members plus postage and packing from CAMRA at www.camra.org.uk/gbg

Will Bennett,

Salisbury & S. Wiltshire branch

Editor's note: Choosing the next Good Beer Guide pubs At the beginning of December voting papers to select pubs for the next edition of Good Beer Guide will be sent to all branch members. Only pubs that a branch member has visited, entered a national beer scoring system (NBSS) score for and nominated to the branch will be on that list. The choice then depends on the number of members voting and getting their forms in before 26 January 2019.

The Earl Of Normanton



Opening Times

Monday - Saturday

12 - 2.45pm

Last food order 2pm

6pm - 11pm

Last food order 9.15pm

Sunday

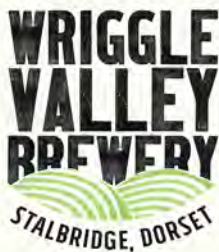
12 - 7pm

Last food order 5pm

Tidworth Road, Idmiston, Salisbury, Wiltshire
SP4 0AJ

Tel: 01980 610251

Email: theearlofnormanton@gmail.com



THE SMALL BREWERY MAKING 'BIG BEER'

CASK ALE FINED AND UNFINED

BEAUTIFULLY BRANDED BOTTLED ALES

PUBS, SHOPS, CAFES AND RESTAURANTS SUPPLIED

18 AND 36 PINTS BAG IN BOX, 5 LITRE MINIKEGS AND BOTTLES DIRECT

SHOP OPEN AT THE BREWERY FOR TAKEAWAY SALES

TEL 01963 363343 or 07952 198777

email: chris@wrigglevalleybrewery.co.uk

www.wrigglevalleybrewery.co.uk

UNITS 3-4 The Sidings, Station Road, Stalbridge, Dorset, DT10 2SS

HOW DOES A PUB GET INTO THE GOOD BEER GUIDE?

You probably know about the 'Good Beer Guide', published by CAMRA which lists the best pubs in the UK and that is available both in hardcopy and as a mobile phone app. Do you know however how pubs are selected to appear in the Guide?

The answer is that each branch is allocated a number of places in the guide and each branch has a slightly different method of choosing which pubs will be submitted. The overall criterion however is that the pub consistently serves good quality real ale.

How can we tell the pub is consistently serving good quality real ale? It is largely via beer scores submitted by CAMRA members from all over the country. So, if you've ever wondered why your favourite pub does not appear in the Guide, it could well be because you, and others, have not entered scores rating the quality of beer there. By beer scoring, you can contribute to the process of selection of pubs that go in the Good Beer Guide.

How do I score the beer quality?

You don't have to be an 'expert' to begin scoring your beer. The main thing to remember is that you are simply rating the quality. It is not about what is your favourite beer, for example you may try a beer that is not to your normal taste but what you need to consider is the quality of that beer and score it according to the general guide below. It is a simple system of a range from 0 to 5, with half points being used if your opinion of the beer falls between two categories.

0. NO CASK ALE AVAILABLE

1. POOR.

Beer is anything from barely drinkable to drinkable with considerable resentment.

2. AVERAGE.

Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.

3. GOOD.

Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.

4. VERY GOOD.

Excellent beer in excellent condition. You stay put!

5. PERFECT.

Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely

How do I submit my scores?

First of all you must be a member of CAMRA. Log in to CAMRA's online pub guide www.whatpub.com. Here you will find a list of over 35,800 real ale pubs from all over the UK; these are not all Good Beer Guide pubs, but are pubs that serve real ale. In order to submit scores via What Pub you need to:-

1. Login, to do this you need your membership number and your CAMRA password (if you have never logged into a CAMRA site and do not know your password contact your branch secretary or nbss officer and they will tell you).
2. You can then search for the pub by name, be careful here as there are many pubs in the country which share the same name, so it is advisable to enter the pub name and the town. In practise you rarely get beyond the first 2 or 3 letters of the town name before a suggestion automatically appears.
3. Once you have the page for the pub a 'Submit Beer Scores' box will appear on the right hand side of the screen (computer version) or on the tab bar underneath the pub photo (smart phone version).
4. Fill in the date and your score then as you begin typing the brewery name should appear automatically underneath where you are typing. You do not have to enter the name of the beer you are drinking but if you wish to do so once you have entered the brewery name you should be able to click on the arrow in the Beer box and a drop down list of that brewery's beers should appear. In some cases the beer you are drinking may be new or a one off by the Brewery so may not appear on the list, if this is the case you can simply type in the beer name. Select the correct one click 'submit score' and your score will be entered into the database.

It is as simple as that. An added bonus is that it will keep a record of your scores so you can, if you wish, look back to see what beers you have had and how you rated them.

If you are not a member of CAMRA, sorry, you cannot score but you still can use WhatPub to locate and tell you about pubs around the country. This works best of course if you have got the location detector switched on on your mobile phone.

Happy Beer Scoring!



WHAT?PUB
National Beer Scoring System



THE PARISH LANTERN

WEEKLY FOOD SPECIALS

TUESDAY - Steak Night
Combo to share & 2 steaks / £20

WEDNESDAY - 2 Course Special / £9.95

THURSDAY - Thai Night, 2 Course / £9.95

Christmas Bookings now being taken

Romsey Rd | Whiteparish | Wiltshire | SP5 2SA
Tel: 01794 884392 Email: theparishlantern@gmail.com
www.theparishlantern.co.uk



EXMOOR ALES
A FINE TRADITION IN BREWING

Exmoor Ales founded in 1979, based in the historic brewing town of Wiveliscombe on the fringes of Exmoor National Park, is now the largest brewery in Somerset.

EXMOOR ALE • ABV 3.8%
The brewery's first beer and winner at GBIF 1980, Best Bitter. Pale brown beer, with a nutty aroma, a full dry taste and malty bitter finish. A classic session bitter.

EXMOOR FOX • ABV 4.2%
Continuously crafted from a blend of several hops and malts to produce a mid-brown beer of unusual subtlety and taste. Slight maltness on the tongue is followed by a burst of hops and a lingering bitter-sweet aftertaste.

EXMOOR GOLD • ABV 4.5%
The original and first single malt "Golden Ale". Golden in colour with a nutty aroma and flavour, a slight sweetness is complemented by its long heppiness resulting in a remarkable, well rounded beer.

EXMOOR STAG • ABV 5.2%
Strong copper-coloured premium bitter, with a good malty taste, full bodied aroma and long dry finish. Originally brewed for Somerset County Cricket Clubs Cransbury celebrations, so popular the brew became permanent.

EXMOOR BEAST • ABV 6.6%
Remarkably drinkable strong "Porter" style ale. Once a "Winter Warmer", now year round. Brewed making liberal use of chocolate and crystal malts. A smooth and complex beer with hints of fructose, rum, coffee and chocolate.

T: 01984 623798 • E: info@exmoorales.co.uk • www.exmoorales.co.uk



FLACK MANOR BREWERY



BREWED IN Romsey 01794 518 520
info@flackmanor.co.uk

DIARY DATES *Salisbury & South Wiltshire*



NOVEMBER 2018

7th OPEN BRANCH MEETING
8pm Anchor and Hope Winchester St,
Salisbury (7:30 for Tasting Panel)

21st SOCIAL- CITY SAUNTER
8pm Pheasant, Five Bells, Cycling Club,
British Legion, Avon Brewery

30th SOCIAL - MINIBUS TRIP
7pm from Salisbury Coach Park -Barford
Inn, Barford St Martin; Penruddocke
Arms Dinton; Wyndham Arms Dinton;
Black Dog Chilmark

DECEMBER 2018

5th OPEN BRANCH MEETING
7:30pm King's Head Bridge St, Salisbury
This meeting will incorporate the annual
Christmas Mailout

**21st SOCIAL - THE CELEBRATED
GOOD BEER GUIDE PUBS
SAUNTER**

7pm Duck Inn, Wyndham Arms,
Winchester Gate, Rai d'Or, New Inn,
Haunch of Venison, Duke of York, Village
Freehouse

JANUARY 2019

2nd OPEN BRANCH MEETING
8pm Cycling Club, Salt Lane, Salisbury
(7:30 for Tasting Panel)

**5th WINTER SOCIAL - BANGERS &
BEER**
12 midday The Pheasant Salt Lane. See
branch website for detail

16th SOCIAL- CITY SAUNTER
8pm Huntsman, Wig & Quill, New Inn,
Old Ale House

25th & 26th WINTERFEST
Royal British Legion Club Endless St,
Salisbury
Friday 6:30-11; Saturday 11-3:30 and
6:30-11

DIARY DATES *Heart Of Wessex Branch*

NOVEMBER 2019

6th OPEN COMMITTEE MEETING
7.30pm at the Ship Inn, Shaftesbury

21st SOCIAL - THE BELL & CROWN
Zeals (8.15pm) then to the White Lion,
Bourton (9.15pm)

22nd SOCIAL - MINIBUS TRIP
7pm from Salisbury Coach Park
-Compasses Chicksgrove, Greater Good
Foyant, Ship Inn Burcombe, Victoria &
Albert Netherhampton

DECEMBER 2019

4th OPEN COMMITTEE MEETING
7.30pm at the Red Lion, Kilminsteron

19th SOCIAL- SHAFTESBURY
starting at the Mitre at 8.00pm then the
Grosvenor and the Ship

CRYPTIC BEER QUIZ

Courtesy of Paul Simpson,
Salisbury & S. Wiltshire
CAMRA

Solve the 10 clues below to reveal the names of beers from our local brewers. Then take the first letter from each answer, in order, to reveal the county town of Dorset.

1. This breakfast pastry will blow you away (6,8)
2. Ed Molosky is employed as a porter at

Netheravon station (3,6)

3. Sounds like a very discourteous Scandinavian? (6)
4. Tap it, unwrap it? (9,6)
5. Completely worn out the loony hen bed was broken up and consumed (5,6)
6. A beer Inspector Morse tried hard to find? (9)
7. It's secretly hidden in the energy generated by solar panels (2,1,1)
8. Hop in to a bar and break open this refreshing beer (8)
9. This broken hole lingers knowingly in the country's knowledge and tradition passed on by word of mouth. (7,4)
10. The soviet citizen playing with his little wheel? (7,8)

KEYSTONE BREWERY

FINE BEER
BREWED IN
SOUTH WILTSHIRE

Regular Beers
Bedrock 3.6%
Large One 4.2%

Seasonal Beers
Ruby 4.8%
Very Pale Ale 4.6%
Born To Be Mild 3.8%
Christmas Pale Ale 4.6%
Cornerstone 4.8%
Porter 4.5%
Gold Spice 4%
Gold Hill 4%

**Come and test three of our beers
at our Brewery Tap,
The Bennett in Tisbury**

www.keystonebrewery.co.uk
e: info@keystonebrewery.co.uk
t: 01747 820426 / 870307

The Old Carpenters Workshop, Berwick St Leonard, Salisbury SP3 5SN

STONEHENGE ALES

BEERS OF MONUMENTAL TASTE
WITH A TOUCH OF DANISH CRAFTSMANSHIP

The Old Mill, Mill Road
Netheravon, Salisbury Wiltshire, SP4 9QB
Tel: 01980 670631
E-mail: info@stonehengeales.co.uk
Website: www.stonehengeales.co.uk

County town - Dorchester
10. Russian Roulette - Downton
9. English Lore - Critchite
8. Taphoon - Hop Back
7. So.L.A - Dark Revolution

Answers:
1. Danish Dynamite - Stonehenge
2. Old Smokey - Stonehenge
3. Rudolf - Stonehenge
4. Chocolate Orange - Downton
5. Honey Blonde - Downton
6. Endeavour - Downton

Help grow the CAMRA family and invite your friends to join



**Introduce your friend to CAMRA and receive
10% off in the CAMRA Shop when they join.**

So what's in it for them?

As a member you probably know there are hundreds of reasons to join CAMRA, but if your friends need convincing further, why not tell them about all the fantastic benefits of membership.

Spread the CAMRA love, invite your friends to...
Join up, join in, join the campaign today...

camra.org.uk/mgm

Campaign for Real Ale Ltd is a not-for-profit company, limited by guarantee. Registered in England & Wales: 01270286 having its registered office at 230 Hatfield Road, St Albans, Hertfordshire AL1 4LW



**CAMPAIGN
FOR
REAL ALE**

Join up, join in, join the campaign



**CAMPAIGN
FOR
REAL ALE**

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

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

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

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

Your details:

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

Address

.....

..... Postcode

Email address

Daytime Tel

Partner's Details (if Joint Membership)

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

Direct Debit

Non DD

Single Membership £25 ☐ £27 ☐
(UK)

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

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

Service User Number

9 2 6 1 2 9

FOR CAMRA OFFICIAL USE ONLY

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

Membership Number

Name

Postcode

Instructions to your Bank or Building Society

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

Signature(s)

Date

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



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.



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 ★

f Trundle over to Facebook • facebook.com/ringwoodbrewery

🐦 Tweet us on Twitter • twitter.com/ringwoodbrewery