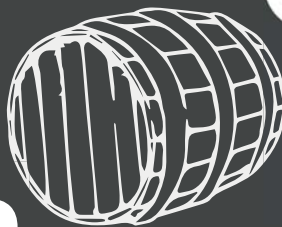


# Barrel Organ



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

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August - October 2019

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## IN THIS ISSUE

- BEEREX 2019
- MEET THE GOVERNORS
- PUB & BREWERY NEWS

*Plus much more...*



## GREAT BEERS FROM OXFORDSHIRE SINCE 2003

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## FROM THE EDITORS

Welcome all to our summer edition of Barrel Organ, the CAMRA magazine for Salisbury & South Wiltshire and the Heart of Wessex branches. We have a busy issue with updates from pubs of the year, pub and brewery news, and features from our local members.

We also have a report from the Salisbury Beerex held in June this year. As the summer season starts look out for local beer festivals in pubs and marquees around the area, such as the Langford beer & cider festival on the 13<sup>th</sup> and 14<sup>th</sup> September. If you are an organisation or licensee that's having a beer festival this summer, please let us know so we can add it to our online listings.

As many of us will be swanning off to taste the beers far and wide on holidays, please feel free to take a few copies of Barrel Organ along with you to stretch our distribution. Send us a picture and you could be in our next issue!

In our next issue we will be introducing a short story competition, believed to be the first for a local CAMRA magazine. The competition details will be published in the November and February issues of Barrel Organ with the competition closing at the end of February. Winning entries will be published in successive editions of Barrel Organ and prizes will be available. Look out for our next edition or contact us for more details. Get your thinking caps on and pen at the ready!

And lastly, a thank you to all our sponsors, and distributors, and all who have contributed to this issue. I hope you enjoy the read. The deadline for submissions for the next issue is 30<sup>th</sup> Sept. 2019.

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



## BEEREX 2019

This year we probably got the weather order just about right although maybe we could have missed the Friday evening showers. The Saturday lunchtime beer garden atmosphere was warm enough to enjoy but not so hot that the beer warmed too quickly or empty glasses were slow to be refilled.



As well as the weather order, it seems the beer order was well liked with all beers selling quite evenly. The beer of the festival vote was split across most of the beers so there wasn't a runaway winner as sometimes happens.

Without a regional theme this year we selected about half of the 58 beers from our main supplier choosing ones from breweries we had tried before and a few wild cards because the descriptions appealed and we trust Tom in his selection of beers to stock. The other beers

were from fairly local breweries with some old favourites and some new ideas.



Although it's summer, there is always space for a few darker brews and this year milds were in abundance with a few selected and others sadly missed off to keep the range we wanted. Wriggle Valley and Test Brewing, both local, produced very tasty traditional ones.

Unfinned beers are still on the increase and we featured 21 this year. They varied from very slightly hazy to virtually opaque – but remember it isn't lumps of yeast but proteins and similar mainly from the hops so the more complex flavours are retained.

The cider flowed well – with the increase in fruit ciders proving popular. Farmer Jim's Rhubarb only lasted about two hours!

I hope you all agree that Salisbury Arts Centre (Wiltshire Creative) has really got to grips with Beerex and made it so much more than an excuse to enjoy some tasty beers – most of which you have never seen before.

Beer of the festival was Dawkins Foresters Black with Brew Shack Never Swim with Piranhas second and joint third place going to Keystone Gold Spice and Dark Revolution Clear Cut.

**Hilary Bird**

Salisbury & S. Wilts CAMRA

## CRAFT BEER REVOLUTION ALIVE AND WELL IN INDIA!



Ten days into my Indian experience (it was not a holiday for sure!) and a beer diet of expensive Kingfisher with the occasional “treat” of Indian brewed Heineken was not sitting well with me.

I had managed one evening at Beerlicious in Jaipur and some Indian brewed Belgian beers which were decent, but I failed to find any of the Beer Cafe outlets in teeming Delhi, not a city for the faint hearted, so my last hope for a decent beer was 7200ft (2200m) up in the Himalayan foothills at Shimla, summer retreat of the British Raj in the “bad” old days, where pre trip research promised a brewpub called Beer Estate.

The trip up to Shimla, 5 hours on the exhilarating narrow gauge Kalka-Shimla railway was certainly an experience in every sense of the word! A day of sightseeing around beautiful Shimla built up quite a thirst and come the time to leave for the brewpub came the torrential downpour, but I was not to be deterred! A car provided by the hotel and a phone call ahead to inform the bar I was on my way certainly smoothed the

experience, but my fellow travellers still thought that I was completely mad.

The bar and brewery are a big set up yet quite hidden down a side street just off the main square, behind the very English Christ’s Church. There was a lot to take in, stunning views from the large windows down one side with the main street down below and views over to the snow capped mountains but I was here for the beer.

The impressive Chinese made plant, gleaming stainless steel, is fully on view from the bar and comprehensive information about the beers is available. Three available on my visit, Belgian/German style creations, a 4.5% white beer, a 6.5% red ale and a 7% powerful Citra IPA.

Full details of the excellent beers can be found at [www.brewestate.in/wp-content/uploads/2018/12/shimla-bar-menu-2019.pdf](http://www.brewestate.in/wp-content/uploads/2018/12/shimla-bar-menu-2019.pdf) A cider is also available.

I was treated as something of curiosity by the staff and customers as they rarely see visitors in the place, so I had a chat with the brewer and his team and then a look around the brew plant, and finally joined a couple of tables of locals who insisted on photos and buying me drinks, all much appreciated.

A thoroughly enjoyable evening and some much needed very enjoyable beer. Thanks Beer Estate.

Any problem with Delhi belly on the trip? – Yes, but just once thankfully – the morning after drinking unfiltered beer at Beer Estate!

**Gerald Gibson**

*Salisbury & S. Wilts CAMRA*

## HEART OF WESSEX CIDER PUB OF THE YEAR 2019

The Heart of Wessex Branch of CAMRA has again chosen the Unicorn Inn, Bayford, Wincanton, as their Cider Pub of The Year 2019. This follows on from the success in the previous years and indeed its national success as National Cider Pub of the Year in 2017.

Quite a lot of 'traditional' ciders are made from concentrate; the real ciders and perries sold at the Unicorn are traditionally made and fermented and thus only made once a year. May is generally the earliest time to taste the offerings from the previous year's harvest.



The branch presented landlord, Richard Cummins, with his certificate at the end of May.

## HEART OF WESSEX PUB OF THE YEAR 2019



The branch recently chose the Ship Inn, Shaftesbury, as their Pub of The Year 2019. Against, as always, excellent competition the Ship Inn has been chosen from around 90 pubs in the branch area.

The branch chose the Ship Inn because of its excellent support for real ale and its focus as a community asset to Shaftesbury. No food is sold and you would be hard pressed to find a more traditional, local town centre pub with its pub games (darts and pool etc.) and active support for local charities. CAMRA are particularly keen on the community involvement of the pub.

The Ship Inn is a Grade 2 listed 17<sup>th</sup> century pub constructed in stone with several original stone mullioned windows. Parts of the pub date back to the 14<sup>th</sup> century and it is reputed to be haunted. Up until the 1930's it was a doctor's surgery. At one time it was called the Ship Hotel and sits at the top of Tout Hill, which is nearly as steep as the more famous Gold Hill.

For a more detailed history of this historic pub please see CAMRA's Pub Heritage website - [www.pubheritage.camra.org.uk/pubs/8112](http://www.pubheritage.camra.org.uk/pubs/8112)

The branch presented landlady, 'Becks' (Becky) Moody, with her certificate in June (top photo, third from the right).

## THE HORSESHOE AT EBBESBOURNE WAKE VOTED COUNTRY PUB OF THE YEAR



**T**he Horseshoe at Ebbesbourne Wake, a traditional inn which has been run by the same family for almost half a century, has been voted Country Pub of the Year by members of the Salisbury & South Wilts Branch of the Campaign for Real Ale (CAMRA). Branch Chairman Ian Turner presented Tony and Pat Bath, the landlord and landlady, with their winner's certificate during a visit to the Chalke Valley pub by CAMRA members.

Each year the Salisbury & South Wilts branch of CAMRA gives awards to two pubs in its area – one in the city of Salisbury and one in the rural areas surrounding it. The prizewinner with the most votes – this year the Wyndham Arms in Salisbury – is declared the overall Pub of the Year while the other becomes either the City Pub of the Year or the Country Pub of the Year.

Tony and Pat Bath have been running the Horseshoe for 33 years having taken over from

Tony's parents Tom and Glad and they have now been joined by their daughter Jayne. Overall the Baths have been in charge at the Horseshoe for almost half a century. The pub has featured in nearly every edition of CAMRA's Good Beer Guide and Ian Turner congratulated Tony and Pat for their tireless efforts to support real ale.

Will Bennett



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## MEET THE GOVERNORS

### Benett Arms, Semley



**S**emley is not a place you go through, it is one you have to go to and I have just found a reason. Not a great deal seems to have changed since I was last there some 38 years ago. The Benett Arms still stands across the green by the church and there is one item that has been on its menu for all that time. I know this because Lee Rose the licensee and chef told me that it was more than his life would be worth if he took home-made steak and kidney pie off the menu.

Lee took over the pub two years ago and has made many changes, but not that one on the menu. Although brought up in the pub business this was not Lee's first choice of career and he had an adventurous time working abroad for many years. He had sometimes managed pubs for friends but this was his first time as licensee though he has clearly been well schooled. He and his wife Lena, who is a schoolteacher, and small family live above the pub.

While we talked about pies, a favourite subject of mine I tentatively asked if this was a full pie or a casserole with a lid. Lee's answer was short and swift "that is not a proper pie"; music

to my ears. Carrying on the same subject Lee said that the special pie that day was ham and pheasant with the ham being sourced from near Stonehenge and the pheasant from the field behind the pub. Because a customer allergic to eggs had specifically asked for the pie he had needed to make the pastry without eggs, making it very 'short'. Having shared this with me Lee had to rush back to the kitchen to attend to an order. While he was gone a couple came in and asked if they could be guaranteed a meal in which, again due to allergy, no olive oil had been used. "No problem" was the prompt reply.

On his return Lee told me of a regular customer who likes very hot spicy food and each time he dines Lee boosts the heat level but has never yet reached the man's limit. It struck me that here were good examples of the philosophy that pervades this pub, meeting the needs and wishes of the customer. Everything is home-made, he said, except the tomato sauce.

The beer choice is another area of customer tailoring. When Lee took over two years ago the beer list was, in his words uninspired, and the quality of beer from a particular brewer was very variable. To get his regulars to try and choose other beers Lee initially gave away pints and noted all their comments and suggestions. Now there are three handpumps one of which always has an Exmoor ale and the other two are ever-changing beers. Although able to buy-in two or three different beers at a time from a brewer the level of turnover means that it is rare for beers from the same brewery to follow one another. This has the advantage of giving those beers that profit from it extra cellar time.

Lee spends much of his time, aided by two part-time chefs, in the kitchen and the bar is managed by Rosie, who having lived in the village all her life provides invaluable local knowledge. She is assisted by Matt, a keen CAMRA member who also brews at Wriggle Valley Brewery.

Beer has been sourced from breweries in the



region but through small brewers collaboration beers from further afield are becoming available. Keeping records of turnover and customer comment is Lee explained key to predicting sales and it is very rare for a beer not to sell out before its quality begins to decline. He is he explained ruthless and will throw a beer out rather than serve it on decline.



His views on food are similar and he emphasised the need to buy in quality ingredients, preferably locally but if he cannot get the quality he will go further afield. By cooking in small batches he is able to maintain quality and have an ever-changing specials menu. He does not want he said to become a “gastropub” but wants to serve good quality pub food that can be enjoyed without breaking the bank.

The third leg of the business is accommodation. There are three rooms, each with ensuite which are separate from but attached to the pub. Previously little used the rooms, which have been remodelled and refurbished to a high standard, are now much in demand. Checking on TripAdvisor they have a very high rating.

As my visit was at 1:30pm , the pub was still welcoming customers and I had to snatch time with Lee and Rosie as their duties allowed. In between times I enjoyed a pint of Powerplay from Parkway Brewery and the best ham sandwich I have had in years. The ham which was home-cooked and thick separated easily to the bite and was rich in flavour. I can see me being back there much quicker than the 38 years it took last time, even if I have to drive (bring back Semley station!).

Derek Blackshaw



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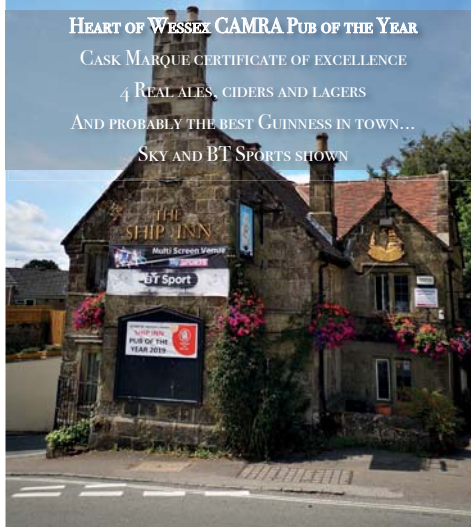
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## BREWERY NEWS

### Dark Revolution

The tap room at Dark Revolution, is proving very popular and has now been extended to Thursday evenings and Sunday afternoons. If you have not tried it you now have more opportunity.

### Downton

A summer of seasonal specials led by Hopoholic 4.0%, always a summertime favourite.

August: Hakuna Mahaka 4.7%, a southern hemisphere odyssey containing a complex mix of flavours and aromas. Your newshound discovered the name was devised by a group of customers (you wonder how much they had drunk) and reflects the Pacific with reference New Zealand and South Africa, my translator says it is Maori for "riot" and Swahili for "no problem". Choose your translation.

September: German Pale Ale 4.2%, pilsner style golden coloured with 4 varieties of German hops.

October: Empire Of The Scrum 4.3%, a Japanese pale ale to celebrate the Rugby World Cup brewed with the unique Japanese hop Sorachi. Pumpkin Ale 4.2% will also be available at the time of the ghastly goings-on at Halloween.

### Hop Back

The brewery is currently busy with plenty of orders and contracts for other brewers.

Entire Stout has won Bronze in the Stout category for the CBOB SE England Heat.

The recent Armed Forces Weekend saw a branded Hop Back Beer, "Great Armed Forces" which has gone on sale throughout the city. Another special has been brewed for the Duke of York.

Following the popularity of the April seasonal, Thunderstorm, Steve has promised to repeat this brew next year.

The brewery is about to begin a programme of redecorating pubs and refurbishment where

appropriate. The Wyndham Arms will be redecorated later this year.

Ian Jeffs has joined the Board of Directors as Sales Director

The forthcoming seasonal ales are as follows:

August: Halcyon Daze ABV 4.2%. Last brewed 15 years ago a pale crisp beer with wheat maize and barley malts and four hop varieties.

September: Slovenian Rhapsody ABV 3.8%. A pale, golden ale brewed with an assortment of Slovenian hops middling in bitterness with the emphasis on floral hop flavours with some herbal notes.

October: Red Devil ABV 4.6%. This is a new version of the popular winter offering, Red Ember, enhanced by the inclusion of rye malt in the recipe giving a smoother, biscuit malt character to this flavoursome brew.

### Keystone

Congratulations to Alasdair for winning the Cask Speciality Light Beer category at the prestigious SIBA South West competition held at Tuckers Maltings Beer Festival Newton Abbot for Gold Spice which also came third at Salisbury Beerex.. Seasonal beers available now are VPA (very pale ale) Gold Hill and the award-winning Gold Spice.

### Sixpenny

Currently the Brewery is operating at its maximum capacity.

The summer seasonal beer, Rushmore Gold, is now available. A crisp and refreshing citrus ale brewed using Nelson Sauvin™ Hops from New Zealand. The autumn/winter beer, Sixpenny Black, will become available in mid-October in time for the Sixpenny Octoberfest (held at the Tap adjacent to the Brewery (Holwell Farm, Cranborne, BH21 5QP).

In May and June, it was supplying beers to local beer festivals, at Beerex we had Rushmore Gold and "Big Bob" (5.2% IPA), normally only available at the Tap.

The Brewery's main summer event was the "Sixpenny Go Camping" weekend held on 12-14 July at Jubilee Camping Site, Damerham, which featured live music and lots of fun activities and most importantly drinking Sixpenny beers!

Keep a look out for news of a Summer Open Day that the brewery will be organizing later in the summer. The fortnightly Monday "Fish and Chip Evenings" at the Tap will continue into the early autumn (August dates are 12<sup>th</sup> and 26<sup>th</sup> at 6.45pm)

## Small Paul

Business continues at its usual steady pace but there is no specific news.

## Stonehenge

The warm weather in June has generated an even higher demand for bottled Stonehenge Spring Water but, and your newshound thinks more importantly, it is used in the production of lots of great beer with the Wetherspoon chain taking Danish Dynamite on a national basis.

August and September will see the return of Great Dane (4.6%) a real cask lager.

## Wriggle Valley

News on the possible opening of the tap room is good and when not brewing Chris and Matt have started rearranging the storage unit and got some furniture in, so shouldn't be far off, we hope.

There are two new beers on the list; Mild One 3.8%, a dark ruby mild. A beer which has been sold mostly at beer festivals and proved very popular. There is a limited bottle run of this beer as well which will be sold locally.

Dorset Nomad 3.8% session pale ale; based on Dorset Pilgrim with the same hop bill but just at session strength, this is joining the core range to be brewed all year round and available only in cask.



26<sup>th</sup>

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## PUB NEWS

### The Old Inn, Holton

We are pleased to be able to correct some misinformation about the Old Inn that was included in the last edition. We said that the pub was closed with no information about reopening but are pleased to report it was a short closure only for refurbishment. This 400 year old coaching inn in the small village of Holton near Wincanton, re-opened earlier this year under a new manager, Phil. The pub is now open and, for the first time in a few years, is flourishing. There is one standard local beer on tap – Butcombe Original (Bridgewater, Somerset) and two taps will feature guest ales. Ciders for sale include Thatcher's Gold and Stowford Press on tap, and two of the local Blackmore Vale ciders made just down the road in Templecombe.



### Caboose, Salisbury

A brand-new offering where The Cat used to be in Salisbury. Early pictures show a very comfortable parlour (an interesting variation on a bar) and a pleasant courtyard but as yet nothing on what, if any, beers will be available. The accommodation, which we understand has been greatly upgraded, is open and the parlour is planned for opening in late July.

### Dolphin Inn, Gillingham

After being sold by Hall & Woodhouse the pub re-opened in April 2019 to provide a welcome facility for this part of Gillingham. The pub is owned by a local businessman and is being run by Andy and Julie Dean, who have previous pub experience running The Carriers at Stockton. The couple aim to provide a local pub which is welcoming to all and family friendly. The pub has been refurbished and brightened up to make it more attractive and the beer garden has been improved. The pub food menu changes daily and meals are all cooked to order using ingredients from local suppliers where possible. Beer drinkers are well catered for with six handpumps serving St Austell Tribute and Cornish (Dolphin) and various guests from such breweries as Cerne Abbas, Bath Ales and Plain Ales. Others may appear soon. Occasional music events are held and it is hoped to have quiz nights, and establish a darts team in the local league. Opening hours are 12 – 3 weekday lunchtimes, 6 – 10.30 weekday evenings, and all day from noon onwards at weekends. Note: currently closed Monday.

### The Anchor and Hope, Salisbury

It has reopened after a much needed refurbishment and now looking very much smarter. Chris, the new licensee, says that he is keeping 2 real ales on one of which is the ubiquitous Doom Bar and the other a rotating guest (currently beers from the Salcombe Brewery). There are also 4 bag in a box ciders.

### The Bell and Crown Salisbury (formerly Cloisters)

Refurbishment was completed and the pub having reverted to its old name is now back in full swing including its Sunday carvery and some interesting guest beers.

### The Crown Inn, Alvediston

Gloria and Steve Nottage have just celebrated

the first anniversary of the re-opening of The Crown Inn, Alvediston after 4 years of closure.

The pub is set in a beautiful part of the Chalke Valley with stunning views from the large enclosed garden offers a traditional bar menu with food served every day (with the exception of Tuesday lunchtimes). The Crown Inn also has 3 recently refurbished fully en suite guest rooms offering a tranquil retreat which are proving popular with guests from all over the world. As CAMRA LocAle Pub they actively promote local, such a Sixpenny Brewery, Flack Manor and Plain Ales.

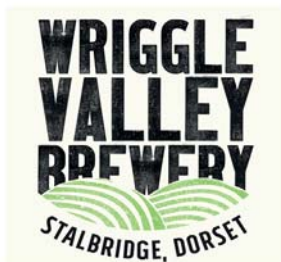
## Other News

Although we have written to the owner of the Rose and Crown at Tilshead we still have no news other than that this is to be an Italian restaurant and bar. No news as to whether they intend selling real ale. The Ship Inn at Burcombe is closed as is the Black Dog, Chilmark Queens

Arms, Coach and Horses and Royal Oak in Salisbury

## Licensees

Do you know that Whatpub is the free database of all pubs in the UK available on smart phone and computer? It is maintained and run by CAMRA and we do try to keep it up-to-date. However with so many pubs to get round is it not always possible so please check the accuracy of your pubs entry. If you see something that needs updating there is a link on the page for your pub and you can let us know.  
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- \* *Simple website [whatpub.com](http://whatpub.com) – No app to download*
- \* *Anyone and everyone can search for pubs and submit updates, even licensees (and we encourage you to do so!)*
- \* *If you are a CAMRA member you can even score your beers...*
- \* *Simply fill in the date (or leave it as today's date) and your score*

CAMRA members may well be aware of how they can score beers, but as a reminder and a guide, this article will describe how to do it:

1. You first need to go to CAMRA's online pub guide WhatPub ([whatpub.com](http://whatpub.com)) either on a computer or by smartphone. Here you will find a list of around 35,900 real ale pubs from all over the UK (not just those in the Good Beer Guide).
2. Login. To do this you need your membership number and your CAMRA password. You should be able to tell your device to remember your credentials so you don't have to log in afresh every time.
3. 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. My advice is to search by the pub name and the

town. The WhatPub smartphone web page should also give you the option to search for nearby pubs, which will usually find the very pub you may be drinking in at that moment.

4. Once you have found your pub a 'Submit Beer Scores' box will appear on the right hand side of the screen (or on the tab bar underneath the pub photo if you are using a smart phone). Simply fill in the date (or leave it as today's date) and your score. Then as you begin typing the brewery name it should automatically appear underneath where you are typing. You do not necessarily 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 and if this is the case you can simply type in the beer name. Select the correct one, click 'Submit Beer Score' and your score will be entered into the database.

The scores are you can give are:

0 - No cask ale available.

1 - Poor. Beer is anything from barely drinkable to drinkable with considerable reluctance. You may have been unlucky and were served the last pint in the barrel. If the beer is exchanged without a problem and taken off sale you may use your discretion and not score the beer at all.

2 - Average. Competently kept, but the beer doesn't inspire in any way. It is drinkable, but you may decide to try a different beer in the pub or move on to another pub. Below what is expected for the GBG.

3 - Good. Good beer in good form. A GBG user would not be disappointed with it. You may decide to seek out the beer again in the same session and visit this pub again.

4 - Very Good. Excellent beer in excellent condition. Exceeds expectations.

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

## Submit Beer Scores

The National Beer Scoring System has been upgraded and is now fully integrated with whatpub.com, making finding a pub and scoring your beers much easier.

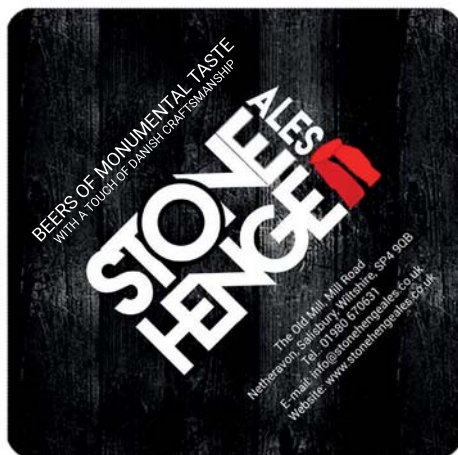
Beer scoring is only available to CAMRA members. To start scoring please login below or join CAMRA on the national website.

[Join CAMRA](#) | [Member Login](#)

You also have the option to use half points if your opinion of the beer falls between two categories, and remember that you should base your score on the quality of the beer, not whether it is a particular beer or beer style which you prefer. Do not give a pint a score of 4 or 5 just because it is a brand you happen to like. Score on whether in your experience the beer in front of you is a really good example of that beer or a poor one. And don't give a pint a score of 1 because it's a stout and you happen to dislike stouts. If in doubt, don't score, or maybe ask a friend what they think. Most people can tell the difference between a beer that just happens to have a flavour that "isn't for them" and a beer with actual defects. Many branches rely on these scores when choosing their entries for good beer guide and their pub of the year.



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





## DIARY DATES *Salisbury & South Wiltshire*



### AUGUST 2019

**7th OPEN BRANCH MEETING**  
8pm Wyndham Arms Estcourt Road (7:30 for Tasting Panel)

**21st SOCIAL - CITY SAUNTER**  
8pm Royal Oak Devises Rd (if open), Halfway House, Horse & Groom, Village Freehouse

**30th SOCIAL - MINIBUSTRIP**  
7pm from Salisbury Coach Park. Crown, Cholderton - Old Inn, Allington - Malet Arms, Newton Tony - Earl of Normanton, Idmiston

### SEPTEMBER 2019

**4th OPEN BRANCH MEETING**  
8pm Rugby Club, Castle Rd (7:30 for Tasting Panel)

**18th SOCIAL - CITY SAUNTER**  
8pm Chapter House, Bell & Crown, Rai d'Or, Queens Arms (if open)

**27th SOCIAL - MINIBUSTRIP**  
7pm from Salisbury Coach Park. The Ram, Tidworth - The Crown, Ludgershall - Queens Head, Ludgershall - Hatchet, Chute

### OCTOBER 2019

**2nd OPEN BRANCH MEETING**  
8pm Deacons Wilton Rd (7:30 for Tasting Panel)

**16th SOCIAL - CITY SAUNTER**  
8pm Boat House (if open), Mill, Haunch of Venison, Qudos

**25th SOCIAL - MINIBUSTRIP**  
7pm from Salisbury Coach Park. Horse & Groom, Woodgreen - Woodfalls Inn, Woodfalls, Redlynch Social Club, Woodfalls - Cuckoo, Hamptworth

*There may be a brewery visit in September/  
October see our website for news.*

## DIARY DATES *Heart Of Wessex Branch*

### AUGUST 2019

**6th BRANCH COMMITTEE MEETING**  
at the White Lion, Bourton (7.30pm)

**21st SOCIAL TO ALHAMPTON INN**  
Alhampton (8.00pm), then to the Manor House Inn, Ditcheat (9.00pm)

### SEPTEMBER 2019

**3rd OPEN BRANCH COMMITTEE MEETING**  
at the Dolphin, Gillingham (7.30pm)

**18th SOCIAL TO THE TIPPING PHILOSOPHER**  
Milborne Port (8.00pm), and then to the Kings Arms, Charlton Horthorne (9.00pm)

### OCTOBER 2019

**1st OPEN BRANCH COMMITTEE MEETING**  
at the Benett Arms, Semley (7.30pm)

**16th SOCIAL TO BRUTON**  
starting at the Sun Inn (8.00pm) then to the Castle (9.00pm)

### NOVEMBER 2019

**16th OPEN BRANCH COMMITTEE MEETING**  
venue to be confirmed

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FOR  
REAL ALE**

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

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

## Your details:

Title ..... Surname .....  
Forename(s) .....  
Date of Birth (dd/mm/yyyy) .....  
Address .....  
.....  
..... Postcode .....  
Email address .....  
Daytime Tel .....

## 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](http://www.camra.org.uk) or call **01727 798440**.

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

## Partner's Details (if Joint Membership)

Title ..... Surname .....  
Forename(s) .....  
Date of Birth (dd/mm/yyyy) .....

Signed .....

Date .....

Applications will be processed within 21 days.



CAMPAIGN  
FOR  
REAL ALE

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

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

### Name and full postal address of your Bank or Building Society

To the Manager Bank or Building Society

Address

Postcode

### Name(s) of Account Holder

### Bank or Building Society Account Number

### Branch Sort Code

### Reference

### Service User Number

9 2 6 1 2 9

### FOR CAMRA OFFICIAL USE ONLY

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

Membership Number

Name

Postcode

### Instructions to your Bank or Building Society

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

Signature(s)

Date

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



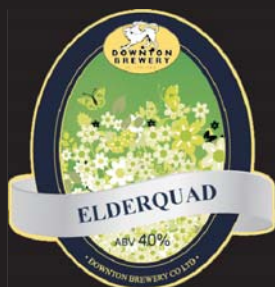
This Guarantee should be detached  
and retained by the payer.

### 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.



## BEERS FROM THE NEW FOREST



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