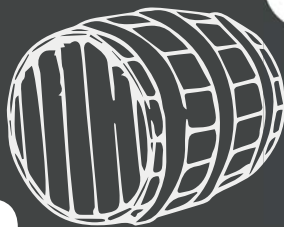


# Barrel Organ



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

Voted CAMRA's most improved magazine of 2018

November 2019 - January 2020

## DEACONS

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take one



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- WINTERFEST 2020
- A SHORT STORY  
BY MICHAEL  
HAMBLING
- PUB & BREWERY  
NEWS

*Plus much more...*

THE  
CUCKOO  
INN

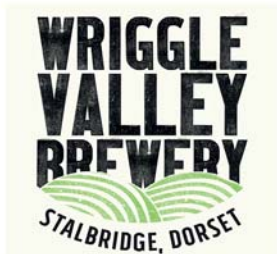
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## SALISBURY AND SOUTH WILTSHIRE CONTACTS

CHAIRMAN: IAN TURNER

Tel: 07795 952374

Email: chairman@salisburycamra.org.uk

SECRETARY: ALAN PURCHASE

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](http://www.salisburycamra.org.uk)



## HEART OF WESSEX CONTACTS

CHAIRMAN: PAUL SMITH

Tel: 01747 823574

Email: g1sni@btinternet.com

PUBS OFFICER: PETE SYMES

Email: petesyms@tiscali.co.uk

MEMBERSHIP SECRETARY: PAUL REEVES

Email: paul@paulg8gia.free-online.co.uk

BRANCH EMAIL: howessex@aol.com

[www.heartofwessex.camra.org.uk](http://www.heartofwessex.camra.org.uk)



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

Email: barrel.organ@salisburycamra.org.uk

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### Trading Standards (Wiltshire)

Wiltshire Council, County Hall, Bythesea Road, Trowbridge,

Wiltshire, BA14 8JN Tel: 03454 040506

Email: tradingstandards@wiltshire.gov.uk, [www.wiltshire.gov.uk](http://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](mailto:camra@camra.org.uk) [www.camra.org.uk](http://www.camra.org.uk)

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NEIL RICHARDS MBE

Tel: 01536 358670

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### DESIGN & PRODUCTION:

MAISIE GARLEY KAY Email: [mgkdesign@outlook.com](mailto:mgkdesign@outlook.com)

## FROM THE EDITORS

Welcome all to our Winter edition of Barrel Organ, the CAMRA magazine for Salisbury & South Wiltshire and the Heart of Wessex branches. We have a busy issue with updates of pub and brewery news, features from our local members, and an introduction to our new short story competition.

We also have news for Winterfest 2020 with a move to The Chapel night club in Salisbury. Keep the dates free – 31<sup>st</sup> January and 1<sup>st</sup> February.

As many of us will be swanning off for Christmas, 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 this issue we are introducing a 'new' short story competition. The competition will run in each issue and there will be prizes for the winning submissions. We've included an introductory story from local member Michael Hambling to get you in the creative mood.

A quick thank you to all our sponsors, and distributors, and all who have contributed to this issue. We hope you enjoy the read. The deadline for submissions for the next issue is 31<sup>st</sup> December 2019.

And lastly, we also include a memorial to an established and active member of Salisbury & S. Wilts branch, Peter Wicks, who passed away earlier this year. We will miss you Pete.

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



## WINTERFEST 2020

Salisbury & South Wilts Branch's ever popular Winterfest is on the move. We have been very happy to be accommodated at the Royal British Legion for a number of years but sadly they have now sold the premises and we will no longer be able to use the venue.

Thanks to the generosity of the owners of the Duke of York pub in York Rd, Salisbury and The Chapel night club in Milford Street, Salisbury, our new home in January will be The Chapel night club.

There will be some changes but we will be keeping the tradition of a comfortable, music

free, conversation led festival with plenty of good beer. Our new festival organiser, Robin, is busy sorting out the logistics and consulting with members about the beers to feature, particularly dark beers.

Although The Chapel does not provide food it has kindly agreed to continue our BYO food policy and there are a variety of takeaways within yards of the venue.

The festival will run on Friday night as usual and on Saturday from 11am right through to 8pm. Each session has an increase in capacity enabling us to play host to more happy drinkers.

Make a note in your diary for Friday 31<sup>st</sup> January and Saturday 1<sup>st</sup> February.

**Salisbury & South Wiltshire CAMRA  
WINTERFEST XXIII**  
FRI 31st JAN - SAT 1st FEB

**FRI 18:30 - 23:00**  
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## GREEK BEER

### A contradiction in terms?

We have visited Greece on holiday virtually every year since 1993. The climate, scenery, the food, the wine and above all, the friendliness and easy going nature of the Greek people, draw us back year after year. The only drawback, until comparatively recently, has been the quality of the beer. When we first visited Crete in the early 1990's the predominant beers available were imported Amstel or Heineken lager.



Whilst in a hot climate these fulfil the function of being wet, cold and thirst quenching they are distinctly lacking in flavour. Things improved somewhat in 1997 with the introduction of Mythos, a Greek lager, brewed in Greece using Greek barley. Although the Mythos Brewery was acquired by Carlsberg in 2008, in my view, Mythos remains one of the better mass produced lagers available throughout the country.



More recently, the Athenian Brewery, which for many years has produced a US styled lager called Alpha, have introduced a product called Mamos, brewed in Patras. The bottled product is slightly less carbonated than other Greek lagers and has a definite hoppy aroma and aftertaste.

Over the last 10 years or so a number of microbreweries producing craft beers have sprung up throughout Greece. Most of these are producing bottled beers although occasionally draught products are available.



Last year, whilst visiting Stoupa in the Peloponnese I encountered 'Nema' from Mani Brewing. This brewery

was established by a local barman, Takis, who after many years of experimentation, using his customers as guinea-pigs, set up a microbrewery in Sparta. Nema, an unpasteurised summer ale, was definitely the most hoppy beer I had tasted in Greece producing a welcome relief from the lager products despite being more expensive than the competition.

This year on the island of Samos, I sampled a selection of Greek craft beers in bottles in a local bar. The first was Valsamo Ale, brewed on Samos using locally produced honey. This was a pleasant drink, although the sweetness imparted by the honey was somewhat overpowering and did not leave me wanting a second. Next I tried Pikri, a 5.7% bottle conditioned IPA from Kikri Beer brewed at Elix Microbrewery in Attiki. This was an easy drinking unfiltered, unpasteurised IPA delicately flavoured with US hops which was my favourite of all the beers sampled. Finally, I tried Sundays, a 6.5% golden beer from Septem containing Styrian Goldings and Tettnanger hops. Although this beer also contains honey the sweetness was more palatable than the Samos ale.



Septem, based on Evia, is one of the few breweries in Greece to produce dark beers. Their 5.5% Saturdays Porter contains Fuggles hops and five different malts. Shortage of space precludes me mentioning other Greek craft breweries (e.g. Corfu Beer, Karma Beer from Argos, Solo from Crete) but suffice it to say, if you are planning holidaying in Greece it is well worth performing an internet search for craft breweries in the area you will be visiting. You may be pleasantly surprised.

Nigel Allison

## SALISBURY & SOUTH WILTS 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 on 12<sup>th</sup> September. They include Deacons in Fisherton Street Salisbury - the first time for five years that it has been voted into the *Good Beer Guide* by local CAMRA members with personal experience of pubs in the South Wiltshire area. The landlord Dave Hancock was presented with his Good Beer Guide certificate by Ian Turner, chairman of the Salisbury & South Wilts branch of CAMRA.



"Our number one ambition was to get Deacons back into the *Good Beer Guide* after an absence of some years," said Salisbury-born Dave, who took over the pub two years ago with his wife Aimee. "We are absolutely elated and I am pleased for the staff, the regulars and all the locals because without them we could not have achieved this."

Deacons had been closed for six months when the Hancocks took it over. "We spent two months renovating it but we wanted to keep all its old character because it is one of the few genuine freehouses left in Salisbury," said Dave. Once it opened they introduced a good range of real ales to help bring customers back through the door.

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. Deacons is an excellent example of a really cracking good local."

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 which have been included can be found in the 2020 edition of the *Good Beer Guide*. As well as 4,500 of the best real ale pubs in Great Britain, it includes a comprehensive breweries section. It is available at £15.99 plus postage and packing from CAMRA at [www.camra.org.uk/gbg](http://www.camra.org.uk/gbg)

Will Bennett



## BREWERY NEWS

### Hop Back Brewery

**T**he brewery remains busy with sales expected to be slightly better than last year. Seasonal ales are as follows:

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:

Pickled Santa ABV 6.0%, strong spicy limited edition Christmas Ale. 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.

### Stonehenge

Things continue to go well aided by good sales to pub groups and increased local sales. Another spell of hot weather maintained Stonehenge Spring Water sales at buoyant levels. Rudolph a 5% amber bitter with multi-and fruity aromas will be available over the winter period and is being taken, amongst others, by Wetherspoons.

Stig has recently been to Yakima Valley, Washington State with his hop merchant, looking at hops and hop growing out there.

### Downton

The brewery had a busy period from June to August and several outside events were attended. It is hoped to increase sales to local wholesalers to compensate for falling sales to SIBA schemes. The re-branding of products should be completed in November. The beer, Slovenian Gold is to be re-named Downton Dream and be available all year round.

The monthly specials:

November - Zesty Jester

December (Christmas special) - Solstice and Fireside

The seasonal beer selection is the Stout Collection, with five different versions available, for November/December followed by Cerberus in the New Year. All other regulars are also available during this period.

The brewery will attend the Winchester Christmas market and also the Sunday Salisbury markets in December.

### Keystone

No specific news from Keystone. Seasonal beers available November to January –

Ruby at 4.8%

Christmas Pale Ale at 4.6%

Porter at 4.5%

### Wriggle Valley

The much awaited Taproom will be ready by the end of October. Opening on Friday afternoon/evenings; watch social media for updates.

The brewery has been commissioned to do an exclusive brew for Poole Oktoberfest. Festbier is a deep golden ale sitting at 4.5%, brewed with generous amounts of Vienna & Munich malts.

In terms of seasonal beers to watch out for: we've got Mild One brewed again in time for autumn and Night Owl Porter will be making a welcome return in the winter months.

### Gritchies

Capacity is due to double by the end of the year, Core ales are currently English Lore 4% and Moon Lore 3.5% a New World Pale Ale.

Currently producing what is called a "Brewers Trial", a range of "small batch" beers, some of which may be found locally, but are mostly for their own London pub, The Lore of the Land, in Fitzrovia.

### Sixpenny

Congratulations to the Brewery as the Sixpenny Tap, their onsite bar is included in the recently published "CAMRA Good Beer Guide 2020". Congratulations are also due to the Brewery



Manager, Lyall, and his wife for the recent birth of their first child (Alfie). We will drink to that!

The autumn/winter beer, Sixpenny Black (4.4%), will continue into early next year.

Forthcoming events at the Tap include the "Very Sixpenny Christmas" Open Day on Saturday 21<sup>st</sup> December featuring all the current range of Sixpenny beers and entertainments, including a Mummers Play, music and carol singing. Food will also be available. The fortnightly "fish and chips" evenings on Mondays will continue into December (4<sup>th</sup>, 18<sup>th</sup> Nov; 2<sup>nd</sup>, 16<sup>th</sup> Dec at 6.45pm) and made to order pizzas are available early every Friday evening – often followed by live music.



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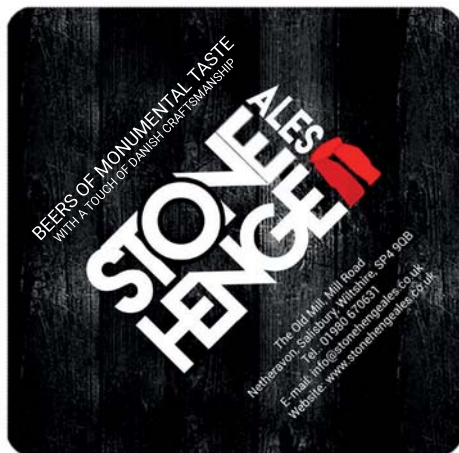
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## PUB NEWS

A mixed bag to report this time.

### On the upside

The Anchor and Hope, Winchester St, Salisbury, is finally reopened but unfortunately appears not to be serving real ale though it does have a selection of real ciders.

The Royal George, Bedwin Street, has new landlords Michelle and Matt Heaton (formerly of the Plough, Durrington).

The Royal Oak Devizes Road has been given a thorough makeover and has been taken over by Nathan Lamb of the George and Dragon.

Harnham Community Sports and Social Club has re-opened following the fire in their roof.

The Winterbourne Arms in Winterbourne Arms has a new licensee, Sarah Wise, who is promising a new menu plus four real ales (London Pride and three guest).

Rose and Crown at Bulford reopened Sally-Anne Crossling and Ben stepped in at the last minute.

Change of licensee at White Horse at Downton. In charge now are Alison and Julian, formerly managers of Fern Farm Pub Hotel in Yorkshire. The Rose and Crown at Tilshead has re-opened as an Italian Restaurant/Gastro Pub with one real ale (Timothy Taylor's Landlord) and one real cider (Orchard Pig).

Following the closure of The George at Codford the licensees Mandy and Lee Capel have become managers of the Codford Village Hall Broadleaze Bar. No details on their beers as yet.

Red Oak taverns have purchased The Boot at Berwick St James, which continues to

prosper, and the Black Dog at Chilmark from Wadworth's. It is hoped that the Black Dog will be open before too long.

The scaffolding has come down outside the Queens Head Ivy Street and it looks like the interior is being redecorated.

There is a new planning application for various signage, floodlights and lanterns to the exterior of the Coach and Horses. Could something be moving at last? We do hope so.

The future of the South Western Hotel at Tisbury is still in the balance with the Tisbury Community Benefit Society (CBS) trying to acquire it as a community space. Their plan is to offer a community space including pop-up restaurants, a refill shop, bakery, rented office space etc. There is an alternative plan from locals who are keen to buy the place and open it as a pub and restaurant.

### On the downside

The Three Crowns at Whaddon sadly closed at the end of August and the owner is applying for Change of Use so that it can continue as the family home. CAMRA have approached the parish council to enquire as to whether they will be pursuing an ACV application for the pub.

The Black Horse at Great Durnford is set to close 26<sup>th</sup> October. Nothing is known of the pub's future but we have unconfirmed information that Wiltshire County Council have agreed an ACV for the premises.

The Bell Inn at Wylde has been "closed until further notice". We have no other information.

We were scheduled to make a visit to the Old Inn at Allington, which only opens at weekends, but found it does not open until quite late and currently has no real ale. Fortunately we found out before our scheduled visit!

## SALISBURY BEER OF THE FESTIVAL 2019

**D**awkins Brewery Forresters Black was the winner of Beer of the Festival at Beerex this year.

Dawkins are based in the Easton area of Bristol and are across the road from Arbor. They are also close to Left Handed Giant, Moor and Good Chemistry and about twice a year all of the brewery taps are open for longer hours.

Although we missed the brewery train when we visited in August to present the certificate, we did enjoy a few beers (unfortunately all keg or bottle) at the brewery bar, and later visited Left Handed Giant brewery bar and the Barley Mow pub which is the tap for Bristol Beer factory.



The photo shows Dave Rowney the assistant brewer at Dawkins receiving the certificate.

Hilary Bird

## WHITE HART, STURMINSTER NEWTON RE-OPENS



**T**he White Hart, an ex-Hall & Woodhouse pub in the centre of Sturminster Newton, has re-opened as a free house. The incoming landlord, Mathew Clark, is no stranger to CAMRA nor real ale. His previous three pubs were all in the 2019 Good Beer Guide.

His intention is to develop the pub into a craft/real ale magnet by using as many local breweries and cider suppliers as possible, including a selection of Keykeg ales.

To his credit he attended the local cheese festival, which hosts a 40-cask beer festival and attached cider bar, to see what people were drinking. He also opened the pub for a few hours as an introductory session, albeit the pub was in a parlous state at the time, having been closed for a year.

The White Hart in the Market Cross is an imposing thatched property and is one of the town's oldest surviving coaching inns dating back to the early 18<sup>th</sup> century. It and the church were two of only a handful of buildings that survived a fire in 1729. It is currently Grade II listed and is reputed to have a number of ghosts.

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## PETER WICKS

1952-2019

### The Big Fellow

Salisbury and South Wilts Branch, and a number of other organisations, lost one of their stalwarts this summer with the passing of Peter Wicks. A tall bearded character Peter's presence in the room was never in doubt, nor were his friendliness, enthusiasm, attention to detail and love of a pun. With this came a man of gentle and caring nature, someone who thought about, cared about and acted on behalf of people, particularly those he perceived as less fortunate than himself. A gentle man in every respect.

Born in South Wales he moved as a child to Bournemouth where he became a lifelong and avid supporter of Bournemouth FC, The Cherries. It was this along with his size caused him to be given the name Big Cherry when he joined that semi-mythical London drinking organisation The Ring. He became a CAMRA life member in 1985 and was an active member of West Middlesex and later Salisbury branch. As branch Pubs Officer he was known for his



attention to detail and encyclopaedic knowledge. He was a man who revelled in detail and if he started to relate something to you could be sure no detail would be left out. Whatever Pete started whether it be visiting football grounds or collecting different beers he had to visit or collect them all. His insightful description of himself was "I am a completist".

At various times a local councillor he was also churchwarden, keen member of the Salisbury Civic Society and supporter of many groups and advocate of public transport.

He was buried wearing the clothes he always wore to football and with a season ticket tucked in his back pocket. At his interment his wife Claire added to his grave his supporters cap and scarf and with the assistance of friends poured on four bottles of vintage ale. Instantly, applause broke out from the 150 family and friends who had travelled from near and far to bid him farewell.

We will miss you big fella.

Derek Blackshaw



## INNOVATION FROM BARREL ORGAN

In what we believe is a first for a CAMRA magazine, Barrel Organ launches a short story competition. The competition is open until 31<sup>st</sup> January 2020.

The winners (*notice our confidence in going for the plural*) will not only be published in Barrel Organ, they will receive prizes and we are very grateful to our sponsors for these.

The competition will be judged by local author Michael Hambling who is a pub and real ale enthusiast.

### RULES (*because there have to be some*)

#### Stories:

- Must be submitted by 31 January 2020
- Must be no more than 900 words; single letter words and numbers count as a word.
- Must feature beer or a pub but can be of any genre.
- Must not have been previously published.

The story remains the copyright of the author but must not appear in any other publication until the results are announced and published in Barrel Organ.

Submitting authors do not need to be beer drinkers (*if you are not you are really missing out*) or even CAMRA members (*though we would love you to be*).

The decision of the judge is final and no correspondence will be entered into.

You can use your real name or a pen-name and only the editor will know who you are until the winners are announced.

Send your entry, in MS Word format, to [ed.barrelorgan@salisburycamra.org.uk](mailto:ed.barrelorgan@salisburycamra.org.uk)

Find a sheet of paper, lick your pencil and get started.

With gratitude to our sponsors for the prizes: *Hop Back Brewery* for a fine case of specialist bottle conditioned beers, *Bell and Crown* for a two-course meal for two.



## JUST A HALF FOR YOU!

### A Short Story by Michael Hambling

Rose Simons and her boyfriend, Tony Hopkins, sipped their beers as they stood at the bar, examining the pub's menu. To be more precise Tony sipped his pint, but Rose was already more than halfway through hers by the time they'd made their food choices. She gazed at her glass in mock astonishment.

'Where did that go?' she asked of no one in particular. 'This always bloody happens. I come into a pub, get a pint, take a few sips and, blow me, I need another.'

Tony, a local paramedic, found a table while Rose re-examined the row of handpumps. By the time she'd made her choice, her first glass was empty.

'Don't look at me in that tone of voice,' she said to the young barman. 'I'm absolutely stone cold sober and intend to remain so for the rest of the evening. Girl Guide's honour.'

She glanced out of the window as she made her way to join Tony, her attention attracted by the sight and sound of an expensive black saloon skidding to a halt in the carpark. She frowned as she sat down.

'So why did you join the police, Rose? You've never told me.'

She shrugged. 'I was influenced by watching Wonder Woman on the telly. I couldn't wait to get into a bright-coloured outfit and beat people up. It seemed a good way to go about it.'

Tony sat forward in astonishment. 'What? You're joking.'

'No, I'm not.' Rose smoothed out a crease in her dress. She wore dresses so infrequently that, when wearing a glamorous one like this, she'd spend

half the evening smoothing, tugging, lifting and generally fidgeting. 'When I was ten there was a creep at school who bullied me constantly. He used to pinch the cake from my lunchbox every time my mum put some in. I swore I'd get even with him one day.'

'And did you?'

She laughed. 'Too bloody right. I lifted him for assault a few years down the line and socked him in the face for resisting arrest. I might just have elbowed him in the ribs too. It was one of the high points of my life.'

She looked up as two men walked in through the door, and moved towards the bar, laughing. She scowled and took out her phone. 'This bloody had to happen, didn't it? A night off and two low-life walk in. Wanted for car theft.'

'You're not going to start something, are you?' Tony whispered looking around the busy pub.

Rose snorted. 'What, with these heels on and in my best frock? Course not. I'm a well-respected sergeant and middle-aged to boot. No, I'll get my juniors to start something on my behalf.'

She glanced across at the two newcomers, settling at a corner table. 'It's their own fault, anyway. Of all the gin joints in all the towns in all the world, they had to walk into the one I'm in.'

She spoke a few words into her phone then lay it on the table in front of her. 'Five minutes. Let's hope our food doesn't arrive before then. I don't like being disturbed once I start eating. It makes my stomach gurgle.'

She kept an eye on the view through the window and was soon rewarded with the sight of two squad cars arriving. She stood up.

'Need the loo,' she explained. 'Convenient that the door to the corridor opens out this way, don't you think?'

With that, she walked the few yards to the toilet corridor and slid through.



Tony watched as the main door opened and a pair of uniformed police officers came into the bar, moving quietly towards the corner of the room where the two suspects were sitting. One of the young men remained where he was when he spotted the police duo approaching, but the other hurled himself out of his seat and careered across the room towards the toilet corridor, with its emergency exit to the rear car park. Glasses went flying as he ran past tables, but he didn't get far. Just as he was reaching for the handle, the door jerked open and caught him hard on the nose. He groaned in pain. Rose emerged, resplendent in her sky-blue bodycon dress.

'Oh, my goodness, I am so sorry. How clumsy of me. Are you all right, young man?'

She moved forward and somehow managed to collide with him as he tried to push past, her elbow ending up jabbing him in the stomach. He hunched forward, badly winded. Two more squad car officers appeared and quickly cuffed him.

Rose returned to her seat. 'I thought they'd both be sensible. Should've known better. Ricky there is an out-and-out nutter.' She bent down to inspect her legs. 'I hope I haven't laddered my tights. They're new.'

Tony, open-mouthed, couldn't think of anything to say. Luckily their food arrived at that point. 'Let's tuck in,' she said. 'My metabolism always gets stimulated by a bit of excitement like that.'

'Another pint, Rose?'

She narrowed her eyes. 'Maybe make it a half? For you, anyway. I don't want you falling asleep on me tonight. Remember that chocolate dipping sauce? I've got a new pot of it. On my bedside table.'

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## DIARY DATES *Salisbury & South Wiltshire*



### NOVEMBER 2019

- 6th OPEN BRANCH MEETING**  
8pm Royal George (7:30 for Tasting Panel)
- 20th SOCIAL - WILTON WANDER**  
7:10pm. PR3 bus Blue Boar Row (8:10 to catch us up in Wilton)  
Pembroke Arms Hotel, Greyhound, Wheatsheaf, Bear
- 29th SOCIAL - MINIBUS TRIP**  
7pm from Salisbury Coach Park. Lord Nelson Winterslow, Porton Hotel, Winterbourne Arms, Hook & Glove Farley, Silver Plough Pitton

### DECEMBER 2019

- 4th OPEN BRANCH MEETING**  
8pm Kings Head (7:00 for annual mailout)
- 18th SOCIAL - GOOD BEER GUIDE GALLOP**  
7pm Rugby Club, Village Freehouse, Deacons, Haunch of Venison, Rai d'Or, Wyndham Arms, Winchester Gate

### JANUARY 2020

- 8th OPEN BRANCH MEETING**  
*moved from 1/1/20*  
7:30pm Winchester Gate (7:00 for Tasting Panel)  
*nb 7:30pm start as new time for branch meetings*
- 16th SOCIAL - CITY SAUNTER**  
8pm George and Dragon, Royal George, Pheasant, Cycling Club
- WINTERFEST 2020**  
The Chapel Milford St, Salisbury  
31st January 6:30pm.-11pm  
1st February 11am - 8:00pm

## DIARY DATES *Heart Of Wessex Branch*

### NOVEMBER 2019

- 5th BRANCH COMMITTEE MEETING**  
Red Lion, Kilmington (7.30pm)
- 20th SOCIAL TO WINCANTON**  
starting at the Dolphin (8.00pm)

### DECEMBER 2019

- 3rd OPEN COMMITTEE MEETING**  
at the Butt of Sherry, Mere (7.30pm)
- 18th SOCIAL TO GILLINGHAM**  
starting at the Dolphin (8.00pm) then to the Phoenix (9.00pm)

### JANUARY 2020

- 7th COMMITTEE MEETING**  
at the Nog Inn, Wincanton (7.30pm)
- 22nd SOCIAL**  
at Shaftesbury starting at the Mitre (8.00pm)

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