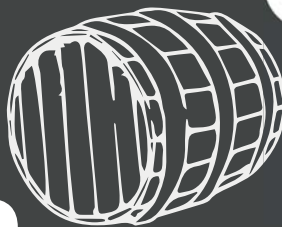


Barrel Organ



*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

February - April 2020

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IN THIS ISSUE

BEEREX 2020

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GOVERNORS - THE
HAUNCH OF VENSION

PUB & BREWERY
NEWS

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FROM THE EDITORS

Welcome to this edition of Barrel Organ, a local beer magazine for the Salisbury & South Wiltshire, and Heart of Wessex branches of the Campaign for Real Ale. The New Year is in full flow and we hope 2020 will bring healthy and exiting times.

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.

The deadline for our short story competition has been extended until the 15th February, please have a go, prizes to be won.

Our next issue of Barrel Organ is due out in early May 2020, please forward any contributions to barrel.organ@salisburycamra.org.uk by the end of March.

Cheers,

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



THE BREW SHACK

During a visit of the local CAMRA tasting panel Neil Beagrie, brewery liaison officer for The Brew Shack, presented Adam Bascombe with the brewery's award for "Never Swim with Pirahanas" Pale Ale. It was runner-up in the 2019 Salisbury Beerex beer of the festival.



Adam was a self-confessed mainstream lager drinker when 15 years ago he was persuaded to go to the Poole beer festival and try some real ales. It proved to be the start of a conversion not just to drinking real ale but also to becoming a skilled and enthusiastic brewer.


A further step along the road came when Adam went to Australia and was in his words "blown away" by the hop forward beers available there. He came back, read books and tried brewing kits before attending a home brew course at Brew UK based on the Old Sarum industrial estate near Salisbury. Following that he went on to work at the Sixpenny Brewery where he came under the tutelage of Bill Meaden who now runs Cranborne Chase Cider. Later in 2019 Adam acknowledged Bill's part in his development with a collaborative beer called 'Bill's Bitter'.

The Brew Shack's first brewery opened in 2015 in a small industrial unit in Wimborne with a 1½ brewers barrel sized plant which in response to beer sales had to be increased threefold. It was


not long before The Brew Shack outgrew the unit in Wimborne and in the summer of 2018, moved the brewery to the unit in Sixpenny Handley that had formerly been the home of the Sixpenny Brewery. To keep up with the increasing demand for the brewing equipment has now grown to 10 brewers barrels, which is the equivalent of 1600 litres per brew. The brewery produces three core beers: Bill's Bitter, Pale Ale (various blends of hops), and 8 Grain Porter. Both the Pale Ale and the Porter are unfiltered and vegan-friendly though Adam has started to use a vegan-friendly clearing agent for Bill's Bitter.

Brew Shack beers are now available through the free-trade and based on the recommendation of the tasting panel, we look forward to seeing more of them in South Wiltshire, Dorset, and Hampshire.

Derek Blackshaw & Neil Beagrie, Salisbury & S. Wilts CAMRA



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IN SEARCH OF THE PERFECT HOP...

Last September master brewer Stig Anker Anderson, forever in pursuit of the best ingredients for his Stonehenge Ales beers, flew off to Seattle, USA heading for the rich pastures of the Yakima Valley in Washington State to choose his hops for 2020 brewing. Yakima Valley has perfect soil for hop cultivation and a large range of fruits are also grown there although water supplies have to be piped in due to the very dry nature of the climate.

Stig bristled at the idea that the trip might be considered a “jolly” and having seen the detailed itinerary it is easy to see why – 11 different hop farms in four days and some serious hop rubbing and sniffing to be done, and some difficult decisions as to which particular hops to go for.

The trip was organised by hop merchant Charles Faram, of Malvern, Worcs but with bases and storage facilities in Portland (Oregon), Yakima and Toronto. They are a huge supplier of hops to the brewing industry and their catalogue lists some 144 varieties from nine different countries, with 45 varieties being available from organic certified farms. The UK weighs in with 33 different home grown hop varieties. The party of ten on the trip included brewers from Oakham, Fyne Ales, Roosters and two brewers from Sweden with a couple of Charles Faram staff completing the group.

After much consideration Stig opted for supplies from Greenacres farm, the quality of which were the ones that impressed him most. Among the varieties checked out during the trip were Cascade (named after the nearby mountain range where much of the irrigation water for the Yakima area originates), Yakima, Sorochi Ace, Eureka, Delta, Apollo, Amarillo, Willamette and Liberty.



The final selection was made and an order placed with the merchant, and hops for the year and beyond are now contracted for. Stig ordered Cascade (for Danish Dynamite and Great Bustard), Willamette (Heel Stone and Spire Ale) and Sorochi Ace (Eye Opener). These hops will be used during the course of next year and hopefully we will be able to let you know when beer using them rolls out from the brewery and hits the pubs of the local area.

I couldn't resist asking Stig's wife Anna Marie what her treat was for Stig being away for ten days on his “important research trip” in the USA “Ten days of peace and quiet” was the response. That lasted one day apparently, then daughter Amelie, son-in-law and beautiful new granddaughter moved in to look after mum!

For more information on hop merchant Charles Faram and descriptions of the hops and their characteristics visit: www.wellhopped.com

Gerald Gibson

SALISBURY BEEREX 2020

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Tickets on sale March 2020 price to be announced
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Sessions of 5 hours each start
Friday 12 June at 6pm and
Saturday 13 June at 11am and 6pm



BREWERY NEWS

Hop Back

Jamie Fergusson joined the brewery on 4th November in the post of brewer. Jamie, a Cornishman, comes from Marstons where he worked in the old Young's brewery. His addition to the team is part of a succession plan as Steve intends to retire in the early 2020's.

The brewery currently has a supply of bottled Winter Lightning on sale together with their regular bottle conditioned brands of Crop Circle, Entire Stout, Summer Lightning and Taiphooon.

Coming up for your delight in February is New Zealand Pale ABV 4% brewed with New Zealand hop varieties, a session. This will be accompanied Hooking Good ABV 4.0%, a traditional ale just right for quaffing during the 6 Nations rugby tournament. March brings back Thunderstorm, the beer not the weather we hope, 4.7% a wheat beer which proved very popular when it reappeared last year after too long an absence. Then to welcome the new season we have Spring Zing ABV 4.7% making a welcome return after an absence of four years. This beer features an array of European hops and is crafted from maize, wheat and barley malts.

Stonehenge

With Stig back from his jaunt to the USA, see article in this edition of Barrel Organ, things are going well at the brewery and we look forward in the year to tasting the new American hops.

Stig still has a surprise development under consideration but nothing your reporter could do would break that Danish resolve and get him to give any clue. What we do know is that the cold days of February can be warmed up as Old Smokey comes online. We know spring is upon us not just from the leaves coming out on the trees but from the appearance of Stonehenge

brewery's legendary green beer Sign of Spring. Brewed using Stonehenge spring water this green premium bitter has a surprising 4.6% ABV.

Downton

Have you noticed the revamped pump clips? Very tasteful just like the beers. The regular range now includes Downton Dream a 4.8% Pilsner style beer brewed with Slovenian hops which give it an interesting floral aroma and light sweetness. Dark Delight has gone (some of us are still shedding tears) but it has been replaced by Moonstruck 5.5% dark ruby ale with some coffee and chocolate flavours and a hoppy aroma. Purely in the interests of keeping you informed your intrepid reporter tried it and was, well, Moonstruck. Watch out for the seasonals - Apple Blossom (4.3%) in February; Mad Hare (4.4%) in March, when else with a name like that; and Dragon IPA (4.5%) in aromatic golden bitter in April.

Wriggle Valley

Despite its relatively small size the brewery continues in full production rotating the production of its regular beers. Look out in spring for Dorset Pilgrim (4.2%). A pilgrimage to the brewery in Stalbridge now offers the added temptation of the brewery tap which is now open on Friday evenings and Saturday afternoons. The opening hours are still experimental so maybe as well to check with Chris on 07952198777. There is by the way a pizza and kebab unit next door to add to your enjoyment.

Small Paul

A quiet time of year but still producing bespoke brews for beer festivals.

Dark Revolution

The brewery is riding the wave at the moment as at the end of last year the brewery was commissioned to produce beer for the Cunard Line. When your newshound visited the production line was going full steam ahead producing Cunard Black a biscotti breakfast stout, Cunard Gold a Pilsner

and Cunard Red IPA. These beers are exclusive to Cunard so you will have to be on a cruise if you want to try them, particularly if you want to funnel the Red down your throat (one for the naval historians there).

Gritchie

The brewery has undergone a small expansion throughout December which has increased annual production from 1400 HL to 2600 HL. The expansion also allows the brewery to expand the range from their current portfolio. The core range includes cask; English Lore and Moon Lore keg; Angel's Lore and Session Lore. Last year there were in addition three specials/seasonal's; Winter and Summer Lore, and Brewers a trial blonde. This year lookout for a new beer to the core range and at least four seasonal/specials.

The other big news is that this Summer the brewery will be opening a tap room. Keep your eye on Barrel Organ for dates and times.

Sixpenny

The Brewery continues to operate at maximum capacity, currently (February) brewing Best, Gold, IPA and Black. A special beer, "City Pale Ale (3.6%)", was produced in late Autumn for the Salisbury Brewing Co. which was available at the Salisbury Christmas Market Bar and in Deacons, Fisherton Street, over the Christmas period. Sixpenny's Spring seasonal beer, Cranborne Chaser will replace Black at the beginning of March.

The Christmas Open Day at the Sixpenny Tap in Cranborne was held on Saturday 21st December. In spite of the weather over 100 people attended including 10 from the Salisbury & S. Wilts CAMRA Branch. Events included a Brass Band, Carol Singing and the traditional mediaeval play of St. George performed by the Stourvale Mummers. This group was formed in 1979 and visit many pubs in East Dorset in the run up to Christmas. At their performances they collect money for local children, particularly those with special needs (well over £35000 has been donated

since they started). In addition to the regular Sixpenny Beers, "Big Bob" was on the bar and mulled wine and mince pies were provided. Other food was available from the "Disco Chilli Shed" (ie the adjacent bakery).

Finally, somewhat late, congratulations to Henry (Brewer) who was married to Jessica last September.

Keystone

Production continues as normal though this year the Keystone Porter was not brewed.



THE PARISH LANTERN

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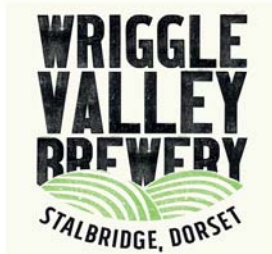
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MEET THE GOVERNORS

The Haunch Of Venison

It was love at first sight when Ilia Klekovkin walked into the historic Haunch of Venison pub in the centre of Salisbury. The charming oak-panelled downstairs bar with its cosy snug off to the right and winding stairs leading up to a restaurant with an open fire appealed to both his sense of the romantic and his entrepreneurial spirit. "I instantly thought that running this is something that I would like to do," he says.



After spending several years managing pubs in Dublin, Ilia and his wife Anastasia came



across the Irish Sea to Bristol to be nearer their family. Initially they focused on finding a pub in Bath but when a deal there fell through, they widened their search area and took over the Haunch of Venison in August 2015.

Running the Haunch is not like being the licensee of an average pub. Parts of it date from 1320, it is reputed to have been used to house the men who built Salisbury Cathedral's spire in the 14th century and much of the current building is mid-15th century. In more recent times Winston Churchill and Dwight Eisenhower, the American commander of the Allied forces, met in a discreet side bar entered by a separate staircase shortly before the D-Day landings in Normandy in 1944.

"Old buildings have little tricks and you need to know them," says Russian-born Ilia. "I am still discovering some hidden mysteries of the Haunch. The maintenance of the building is non-stop. You are doing something every day, I am not exaggerating." He quickly discovered that running an English pub is not just about

pulling pints and chatting to the customers. You also have to be an electrician, a plumber, a drain unblocker, a plasterer, an accountant and a diplomat.

Ilia, Anastasia and his sister Anna, who run the Haunch jointly, decided that improving the quality of the food was one the keys to success. They hired a good chef, Sean Richardson, who has now been there for four years. In a move guaranteed to gladden the hearts of real ale drinkers, he installed pumps for Hopback Brewery's GFB and Summer Lightning, brewed a few miles down the road in Downton – Hopback's founder John Gilbert is a regular customer. Exmoor Fox bitter from Exmoor Ales in Somerset is another welcome staple offering. In 2018 the Haunch was listed in the Campaign for Real Ale's Good Beer Guide for the first time in 23 years.



When Ilia and his family arrived there were just five whiskeys on sale. Now there are 78 available forming a tempting arc across the back of the cramped bar. Every time Ilia goes to Scotland or Ireland he picks up a few more,

including some rarities unlikely to be found anywhere else in Wiltshire and its surrounding counties. Not surprisingly the Haunch has become a magnet for whisky lovers.

Equally unsurprisingly the pub is also one of Salisbury's biggest tourist attractions, featuring prominently in every guide book that mentions the city. Its marvellous medieval interior is one reason for this, but its reputation as one of the United Kingdom's most haunted pubs also brings in plenty of custom.

Its most famous ghost is the Demented Whist Player, a man said to have won a great deal of money playing cards with the locals. When the latter discovered that he had been cheating they cut off his hand and cast it into the fireplace where it was rediscovered many years later during renovation work. The smoke-mummified hand is now on display in the back room as a gruesome reminder not to upset the citizens of Salisbury. Today's regulars in the Haunch are almost as unimpressed when tourists walk in, take a photograph of the hand and then leave without buying a drink!

One previous landlady awoke one night to see a man standing in her room watching her with his arms crossed, presumably to conceal his missing hand. She had a box on a shelf in the room that contained an angel and when she awoke the next day, the box was on the floor and the angel's head had been snapped off.



Ilia has never experienced anything as dramatic but admits: "You kind of feel a presence and

sometimes when you are cashing up at night you sense that someone is watching you. On occasions the fire alarms go off in the middle of the night for no apparent reason.”



corner of Catherine Street and Ivy Street in Salisbury. It reopened in April 2019 after a £130,000 refit reverting to the name by which it was known until 1986. The family who came to Salisbury by chance after the deal in Bath did not come to fruition are now at the heart of the city's pub trade.

Will Bennett

Now Ilia, Anastasia and Anna have taken on an extra challenge running the Bell & Crown, previously called The Cloisters, on the

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PUB NEWS

Mere

The Butt of Sherry Mere's last remaining wet led pub is under threat. The owners, EI group, put the property up for sale and did not appear bothered whether it remained as a pub. Mere residents had other ideas and formed the Butt of Sherry Preservation Society. At the instigation of Mere Parish Council the property became an Asset of Community Value at the end of November 2019. This has given temporary protection while the group try to raise funds to buy the pub. If successful it will become a community owned pub. If you have knowledge about setting up a community owned pub or want to give support in any way contact the group via their Facebook page:

www.facebook.com/groups/2392648334283891/

Redlynch

Sadly the Woodfalls Inn closed at New Year and was put up for sale. We understand that the closure was precipitated by illness and we send our very best wishes to the Cannings who were the licensees. Let us hope someone comes along and sees the possibilities in this well appointed pub, restaurant, B&B. It will be a great shame to lose it. Perhaps the Parish Council might think about making an ACV nomination. CAMRA is always willing to help.

On a plus note the Redlynch Social Club, which is almost next door to the Woodfalls has now extended it's opening hours and has installed two pumps dedicated to real ale from the Downton Brewery.

Great Durnford

As predicted in the last issue of Barrel Organ The Black Horse closed. The good news is that the local Parish Council, backed by CAMRA, nominated the premises as an Asset of Community Value and Wiltshire Council have

agreed to that. There is still no news about what the owners (EI again) are planning.

Salisbury

In our last issue we told you that The Royal Oak in Devizes Road had reopened. Since then it has closed and has reopened again! What, we wonder, are the owners (you guessed it is EI) playing at.

Another opening and closing since our last issue has been "Frost" a pop-up pub in the Christmas market in Guildhall Square. Housed in a large double wigwam this proved very popular and in what turned out to be a very damp December and New Year provided warmth and shelter. Frost allowed market goers to eat in comfort food they had bought at the stalls in the market. They even had a real ale (and very nice too). Congratulations to Dave Hancock, of Deacons/Tinga/Kaboose and his crew on an innovative and successful venture.

Stoford

The Swan closed in early January. More news in next edition.

Broad Chalk

The Queen's Head is now a freehouse; Downton, Gritcie and Wadworth currently on the pumps. Looks good.



SHORT STORY COMPETITION

The deadline for entry in our short story competition has been extended to 15th February. The winners will not only be published in Barrel Organ, they will receive prizes.

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 15 February 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 author retains copyright but the story but must not appear in any other publication until the results are announced and published in Barrel Organ.

Send your entry, in MS Word format, to ed.barrelorgan@salisburycamra.org.uk

You do not have to be a CAMRA member or even a beer drinker to enter.

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.

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Another short story while the judges pore over competition entries

WAKENING IN SPACE

The foremost thought in the mind of 3rd commander M'brass was beer. 24 hours after coming out of cryo- stasis always brought on the thought of beer. Cryo-stasis while necessary for a long space voyage, seems to age you and you need refreshment M'brass thought. That thought of course disregarded the individually tailored bio isotonic fluids laced with mood stabilisers compulsory administered in the first 24 hours out of the cryo-pod. Yes cryo-stasis had a slight ageing effect but M'brass had been in stasis for over 50 years (planet time) and so in one sense there was a net gain; if you could call cryo-stasis living.

In twelve hours M'brass had to begin the wakening of the 2nd and 1st commanders and after them the star dignitaries. All this to represent the Home Quadrant Star Alliance in an intergalactic peace conference. An alliance which could very well have disintegrated in the time they had been away. All that however could wait for now as it was time for a beer.

M'brass followed a well practised ritual. The newly crystallised clear container containing 475ml of purified, oxygenated water was placed on the counter. Then 20ml of clear alcohol distilled from the ships biopurification unit, best not to think too deeply about what went into it; that of course and the fact that it was against star flight orders. Who was to know part of a check sample had been diverted.

Finally the beer tablet. M'brass chose an Interstellar Proper Astringent for its sharp refreshing taste. Then carefully placing the tablet on top of the liquid watched as it fizzed, sank and changed both the colour and density of the liquor bringing it to a deep golden hue. The fluid expanded and as it did so precisely filled the 5ml space bringing it up to a new point of volume, probably thought M'brass the reason it was commonly known as "A Point".

Then, the waiting over, the container was raised, the intense heady aroma welcomed and the first sip taken. This was followed by the first and second swallow before an expiration of breath expressed satisfaction. Then M'brass sat back and admired the brew savouring the taste as thoughts went back to beers of three centuries ago when M'brass with a group of other planet-based trainee commanders had gone to a local beer sellers. There instead of the proper beer they had drunk a brew made from the local plants. Barely grass and hope the beer sellers said. All the M'brass could remember was a bitter taste, difficulty in balancing on the walk back to quarters and then feeling very ill the next day.

'Thank the void' for the real beer sat there on the counter top M'brass thought and went back to savouring the brew.





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DIARY DATES *Salisbury & South Wiltshire*



FEBRUARY 2020

- 5th OPEN BRANCH MEETING**
7:30pm Wyndham Arms (7:00 for Tasting Panel)
- 19th CITY SAUNTER**
8pm. Royal Oak, Halfway House, Horse & Groom, Village Freehouse
- 28th SOCIAL - MINIBUS TRIP**
7pm from Salisbury Coach Park. Orchard Amesbury, Rose and Crown Bulford, Plough Durrington, Swan Enford

MARCH 2020

- 4th OPEN BRANCH MEETING**
7:30pm George and Dragon Salisbury (7:00 for Tasting Panel)
- 18th CITY SAUNTER**
8pm. Coach & Horses (if open), Railway Inn/ Dust Hole, Winchester Gate, Wyndham Arms
- 27th SOCIAL - MINIBUS TRIP**
7pm from Salisbury Coach Park. Kings Head Whiteparish, Parish Lantern Whiteparish,

Landford Poacher Landford,
Green Dragon Alderbury

APRIL 2020

- 1st OPEN BRANCH MEETING**
7:30pm Cycling Club
(7:00 for Tasting Panel)
- 15th LAVERSTOCK LOITER**
8pm. Hampton Inn, Laverstock Sports Club, Duck Inn.
(R2 Bus from Blue Boar Row 7:55)
- 24th SOCIAL - MINIBUS TRIP**
7pm from Salisbury Coach Park. Wheatsheaf Lower Woodford, Bridge Upper Woodford, Black Horse Great Durnford (if open), Stone's Hotel High Post, Black Horse Hurdcott.

BEEREX DATES ARE FRIDAY, JUNE 12 & SATURDAY, JUNE 13.

DIARY DATES *Heart Of Wessex Branch*

FEBRUARY 2020

- 4th OPEN BRANCH COMMITTEE MEETING**
Dolphin Inn, Gillingham (7.30pm)
- 19th SOCIAL**
the Stags Head, Yarlinton (8.00pm) and then to the George, Castle Cary (9.00pm)

MARCH 2020

- 3rd BRANCH COMMITTEE MEETING**
at the Red Lion, Kilmington (7.30pm)
- 18th SOCIAL**
to the Beckford Arms, Fonthill Gifford

(8.00pm) then to the Grosvenor,
Hindon (9.00pm)

APRIL 2020

- 7th OPEN COMMITTEE MEETING**
the Bird in Hand, Henstridge (7.30pm)
- 22nd SOCIAL**
venue TBC. Please check website,
www.heartofwessex.camra.org.uk



10 great reasons to join CAMRA

1 CAMPAIGN
for great beer, cider and perry

2 Become a BEER EXPERT

3 Enjoy CAMRA BEER FESTIVALS
in front of or behind the bar

4 GET INVOLVED
and make new friends

5 Save YOUR LOCAL

6 Find the BEST PUBS IN BRITAIN

7 Get great VALUE FOR MONEY

8 DISCOVER
pub heritage and the great outdoors

9 Enjoy great HEALTH BENEFITS
(really!)

10 HAVE YOUR SAY

What's yours?

Discover your reason
and join the campaign today:

www.camra.org.uk/10reasons



Campaign
for
Real Ale

Join up, join in, join the campaign



Campaign
for
Real Ale

From
as little as
£26.50*

a year. That's less
than a pint a
month!

Includes
£30
Real Ale
Cider & Perry
Vouchers

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/joinup, 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 (UK)

£26.50 ☐

£28.50 ☐

Under 26 Membership

£18 ☐

£20 ☐

Joint Membership

£31.50 ☐

£33.50 ☐

(At the same address)

Joint Under 26 Membership

£23 ☐

£25 ☐

Please indicate whether you wish to receive *What's Brewing* and *BEER* by email OR post:

What's Brewing
By Email ☐ By Post ☐

BEER
By Email ☐ By Post ☐

Concessionary rates are available only for Under 26 Memberships.

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.



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

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



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



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.

NEW ALE HOUSE & KITCHEN

STURMINSTER NEWTON

A TRADITIONAL ALEHOUSE WITH ALL THE
MODERN TWISTS.

REAL CRAFT ALE & CIDERS

6 HAND PULLS

CRAFT BEER WALL

Kitchen & Restaurant Refurbishment
almost complete !!

Keep an eye out for updates on our
exciting new food offering

MARKET CROSS
STURMINSTER NEWTON
DT101AN
01258 472558
FACEBOOK.COM/WHITEHARTALEHOUSE



THE
WHITE HART
STURMINSTER

TRADITIONAL ALEHOUSE & KITCHEN



KINGS ARMS

The Story Continues...

With the launch of
The Kings Arms
Ale House & Kitchen
Blandford Forum



Due to open at the end of February