

Issue 82

–
Summer 2024

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FREE

PINTS of VIEW



Campaign
for
Real Ale

The CAMRA Magazine for Edinburgh and South-East Scotland

Congratulations to The Cobbles! 2024 Pub of the Year

In this issue...

- Heritage Pubs of the Future:
Blue Blazer & Bow Bar
- Cider in Germany
- A guide to beer dispense methods
- Latest real ale pub news
- Latest local brewery news
- ... and more!



Pints of View is the magazine of the Edinburgh & South-East Scotland Branch of the Campaign for Real Ale (CAMRA), an independent, voluntary organisation campaigning for real ale, community pubs and consumer rights.



edinburgh.camra.org.uk

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Trading Standards

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The consumer helpline can:

- give you practical and impartial advice on how to resolve your consumer problem
- tell you the law which applies to your situation
- pass information about complaints on to Trading Standards (you can't do this yourself)

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Monday to Friday, 9am to 5pm.

For more information, see:

<https://www.citizensadvice.org.uk/scotland/consumer/>

Editorial

We were glad to hear that, after legal challenges by pub companies and global brewers, the Scottish Government is to implement the Tied Pubs Code and Adjudicator later this year. We hope this will boost pub tenants' rights and consumer choice at the bar.

You may have noticed fewer adverts in this issue than usual; it appears the tough times in the pub trade and brewing industry has had an effect on advertising budgets this year. CAMRA branch magazines, however, need to fund their own printing costs, so if you or someone you know would like to advertise in the next issue of *PoV* (due out before Christmas), please get in touch (see below for details).

Some late-breaking news: the **Jolly Judge**, in addition to their other Pub of the Year awards (see p4), has also won the 2024 Cider Pub of the Year award for the Scottish Branches Region!

Scott

Cover photo: Callum Bracher

Advertising Rates

Our standard fees for advertisements are as follows:

- Full page: £285
- Half-page: £190
- Quarter-page: £115
- One-eighth page: £75
- Back cover: £POA

We normally also give a discount for multiple inserts in a single publication, and to CAMRA members.

All enquiries to advertising@edinburgh.camra.org.uk

Subscriptions

We currently publish *PoV* twice a year. You can also read the current and previous issues on our website. *PoV* is available by subscription at the following rates:

- 4 issues - £11.00
- 6 issues - £18.00

Subscription requests with a cheque payable to "Edinburgh CAMRA" should be sent to:

Pints of View Subscriptions
c/o Jon Addinall
22 Wadingburn Road
Lasswade EH18 1HS

Alternatively email pub_info@edinburgh.camra.org.uk for bank transfer details.

CAMRA Calling

Branch News

Forthcoming Branch Events

Occasionally we may need to cancel or re-arrange events after we go to press. Please check edinburgh.camra.org.uk/diary (or use the QR code on the right) for the latest updates. All venues for branch events are in Edinburgh unless otherwise noted.



Branch Social Meeting

2:30pm 22 June
Carriers Quarters, Bernard St.

Two-Pub Social

7:30pm 10 July
Hebrides West End, then Thomson's Bar, Morrison St.

Branch Social Meeting

2:30pm 20 July
Artisan Bar, London Rd.

Branch Social Meeting

2:30pm 10 August
Navaar, Penicuik

Two-Pub Social

7:30pm 14 August
David MacBeth Moir, then Staggs Bar, Musselburgh

Two-Pub Social

7:30pm 11 September
Auld Hoose, St Leonards St., then Dagda Bar, Buccleuch St

Two-Pub Social

7:30pm 9 October
Cambridge Bar, then Oxford Bar, Young St.

Regional Reorganisation

Following the decision to form a separate CAMRA Region for Northern Ireland, the Scotland & Northern Ireland Branches (SNIB) Region is now the Scottish Branches (SCOTB) Region. Stuart McMahon continues as Scottish Director (SCOTD).

Scottish Branches (SCOTB) Events

Quarterly SCOTB Meeting

1pm 7 August
Castle Tavern, Inverness (tbc)
See scotb.camra.org.uk/whats-on/events/ for more. ▶▶▶

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CAMRA Calling

(continued)

Pub Presentations

In January we presented the **Old Clubhouse, Gullane**, with the 2024 Real Ale Quality Award. This award is based entirely on real ale quality scores submitted by CAMRA members.



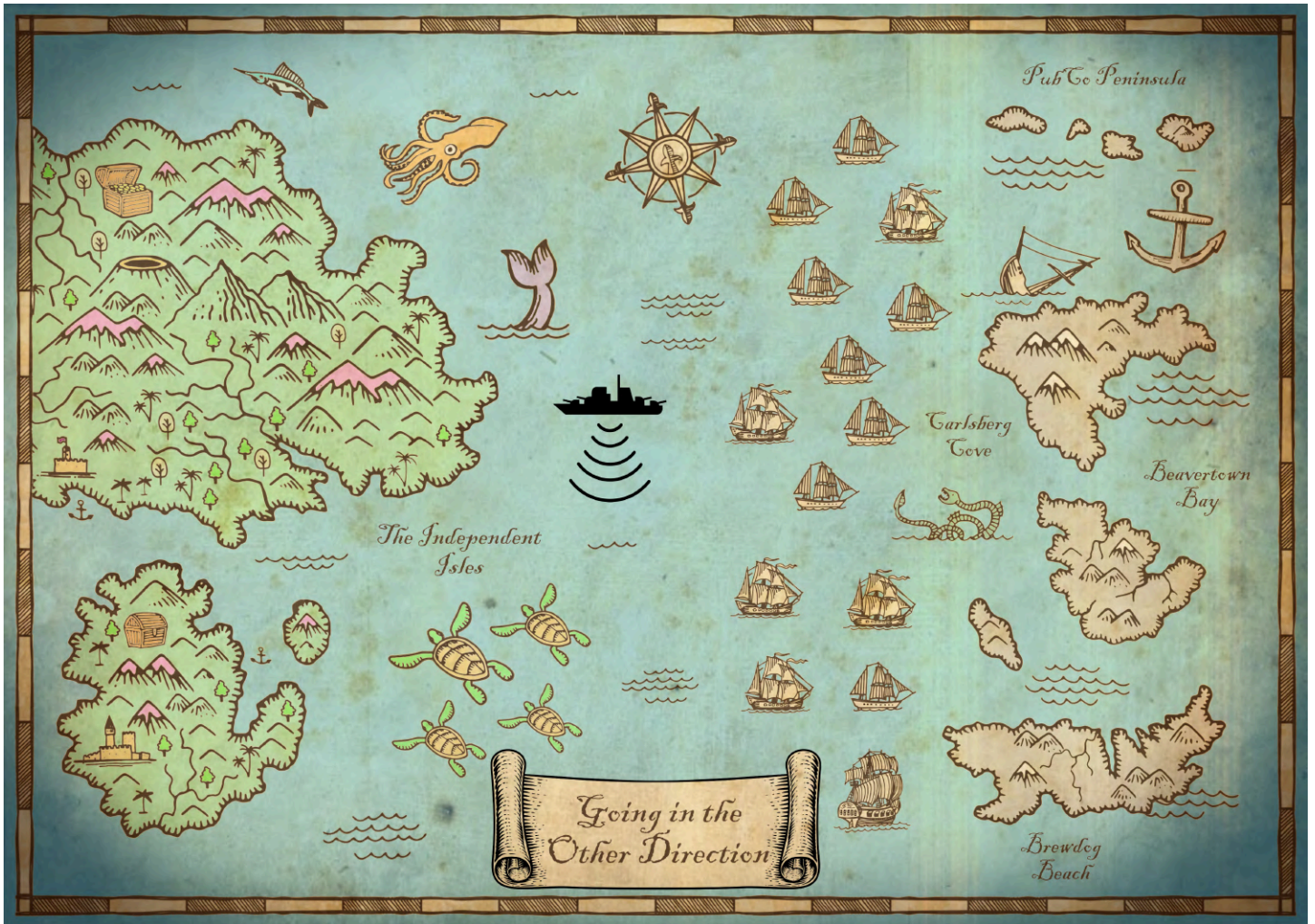
The **Jolly Judge**, off the Lawnmarket, was presented with the 2024 Edinburgh Pub of the Year and branch Cider Pub of the Year awards in April.

Also in April, **The Cobbles, Kelso**, (as featured on the front cover) was presented with the 2024 Borders Pub of the Year and Overall Branch Pub of the Year awards.



Staggs Bar, Musselburgh, added to its impressive array of CAMRA certificates with the Lothians Pub of the Year 2024 award in May, at our Branch AGM.





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www.whatpub.com





Campaign for Real Ale

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by rail

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Allanwater Brewhouse
- STIRLING**
Settle Inn, No 2 Baker St, Curly Coo
- LARBERT**
Station Hotel
- FALKIRK**
Wheatsheaf Inn, Carron Works
- LINLITHGOW**
Platform 3, Four Marys

27-29 SEPT

Dispensed With...

by Pat Hanson

In *Pints of View* 81, William Campbell described the history of traditional Scottish tall founts as well as some surviving examples. However, there are other methods of beer (and cider) dispense commonly seen locally, some of which can be confusing to the casual observer and drinker.

Here is a pictorial users' guide.



Standard handpumps for cask ale at the **Golfers Rest**, North Berwick. As it happens, this pub has a cooled ground floor cellar and uses spear extraction from the cask, but this is no bar to serving good ale as the Cask Marque flags attest.



Traditional tall founts at the **Bow Bar**, Edinburgh, dispensing real ale (also featuring a return tray system).



Real ale (and Thistly Cross cider) taps at the **Old Clubhouse**, Gullane. Note the long spouts and large cask ale pump clips. Beer is extracted from the cask using pressure-operated pumps (carbon dioxide or compressed air). No gas touches the beer!



Another set of pressure-pump taps at **Tiles** in Edinburgh. Again, notice the cask ale style badges and long spouts on the right hand set of pumps." (Photo: Steve Jeffs)



A gravity cask on the bar at the normally keg-only **Station Yard** micropub in Dunbar. The **Standing Order** is well known for featuring many beers on gravity during the twice-yearly Wetherspoon Beer Festivals (Photo: Jim Darroch)



Vintage keg founts on show at **Steel Coulson Southside**. Several of the actual beers being dispensed are real ales from KeyKegs or membrane kegs (KeyKeg is a proprietary name).



A standard keg beer/cider T-bar set-up at the **Mallard Hotel, Gullane**.



The accompanying keg beer board at **Steel Coulson Southside** showing five beers as 'Real Ale in KeyKeg'.



Beer/cider keg taps on the back wall at the **Hanover Tap**. There are another 10 keg taps on the tubular arrays at the front of the bar!



A cask beer (left hand end) on a back bar dispense system at **Jeremiah's Taproom**. Notice the long spout. There is a similar arrangement at the **Bullfinch** in Leith. In both cases the beer board clearly marks these beers as 'cask'.



City Ale Tales

Pub News

It's been a quiet few months but if you know some news we have missed, let us know.

On the good news front **Robertsons 37 Bar** in Rose Street has put a handpump in and started to serve Real Ale – initially Stewarts. Roisin Therese from **The Dreadnought** in Leith won a Community Pub Hero award from Pub Aid. **Hectors** in Stockbridge has become a Nicholson's pub (might have been one for some time we suspect) which is good because it means Real Ale will continue there. Nicholson's Pale and a Stewart currently on. There is also a rumour that **Golden Acre** might be taken on by a landlord from East Lothian with a track record of selling Real Ale. Fingers crossed. Spoons **Foot of the Walk** is up for sale but staying open meanwhile.



The best news is that the Real Ale pub **Auld Hoose** in St Leonards Street has been re-opened by Les Greenhalgh of **The Barony Bar** and **Trafalgar Tap**. Expect Alechemy, Spey Valley and Stewart beers amongst others. While you are in that part of town there are plenty of other Real Ale outlets to try – **Greenmantle**, **Dagda Bar**, **Southsider**, **Royal Dick Bar** at Summerhall, **The Abbey** and **The Cask and Barrel Southside** make a good start. An under rated bit of town we think.

The **Patron Saint** in Bruntsfield has reopened under a previous name of the **Belfry Edinburgh**, a sister pub to the Ensign Ewart. They plan to install a handpump for real ale.

On the less good news front **The Willow** and **The Bonnington** have closed, **The Rag Doll** in Dean Street, that we were optimistic about in the last issue, turns out not to sell cask beer (even when it is open!), and **The Beer House** at Waverley Station is becoming a Brewdog outlet, but Real Ale not anticipated.

Colin Ton

(Rose Burn is on holiday)



The Auld Hoose, St. Leonards St.

Please note: our Pub News columns sadly cannot mention every Real Ale pub in the branch area in every issue. If you have some news about your pub you'd like us to share in the next issue, please get in touch (contact details on p2).

For more up-to-date information on all Real Ale pubs in the branch area and beyond, please see WhatPub.com.

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CAMRA Lothians Pub of the Year 2024
Overall Edinburgh & SE Scotland Pub of the Year,
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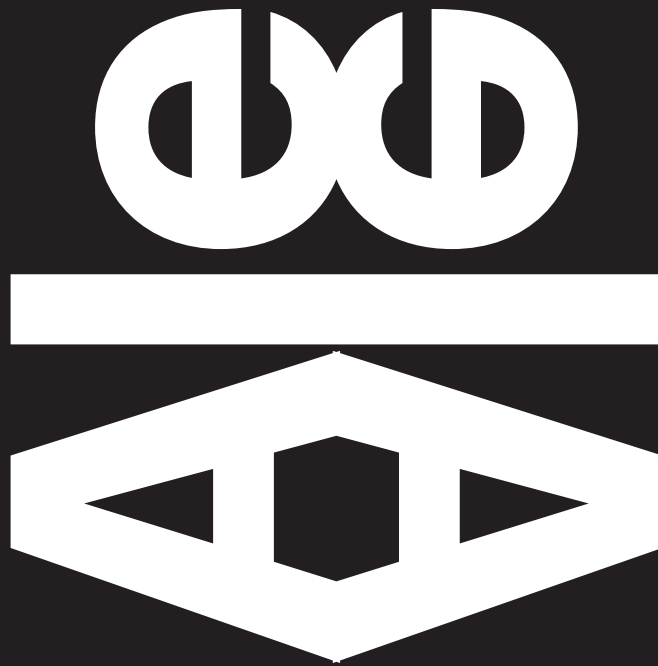
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Heritage Pubs of the Future in Edinburgh

Part 2: Blue Blazer & Bow Bar

by Mick Slaughter

This is the second article in a series which will feature pubs converted from other buildings as well as pub interiors recreated to make them look 'historic'. In both this article and the following one we feature the pubs whose authentic-looking interiors were created by Ian Whyte.

Blue Blazer

Ian first started creating excellent pub interiors when in 1982 he took out a tenancy on the Blue Blazer, a run-down Scottish & Newcastle pub situated at 2 Spittal Street in the shadow of Edinburgh Castle.

He gutted the pub and used quality craftsmen to create an authentic looking interior. The gantry was created by the Italian Centre in Glasgow and took six months to build. It then had to be carefully dismantled and reassembled in the pub.

Ian employed Leith Glazing Co. to recreate a number of window screens advertising beers such as Bernard's Wee Heavy 90/- Ale, ales from Campbell, Hope & King and other breweries from the past. The etching was done by a Mr Bennett who learnt his trade as an apprentice at one of the largest mirror manufacturers, Forest & Son of Glasgow. The total bill for glazing was £1,070.

Ian massively increased the trade at the Blue Blazer and in 1987 S&N wanted to triple the rent. As he refused to accept such an increase, they 'booted him out' but did pay a good sum in compensation. When S&N got the pub back they replaced the Bernard's window screens with McEwan's ones.

The Blue Blazer has a main bar and on the right is a small snug. The pub specialises in real ales from smaller Scottish breweries. These are dispensed by the handpumps, the Aitken founts now being used for kegged beers only. It opens at 3pm from Monday to Wednesday; 12 noon Thursday to Saturday; and at 1pm on Sundays.



Bow Bar

The S&N compensation money helped Ian to buy a former café and pub since the 1960s, the Bow Bar on West Bow near Grassmarket. He completely gutted the interior and, again, added a very traditional mahogany gantry and bar counter. It is a small single roomed pub with the walls covered in brewery mirrors, whisky memorabilia etc.

When it opened in 1988 Ian chose to dispense all the real ales by tall founts, the traditional Scottish way of serving beer primed by air pressure in the cellar. They meet a historic legal requirement that the glass should be filled above the bar in view of the customer.

Ian had to obtain the tall founts from a number of sources including 'The Diggers' and Oxford Bar. They were by a variety of manufacturers, notably Aitkens, with some being 90 years old. They often required repairing and a lathe in the Caledonian brewery was used. The real ales are still served by this method with the Bow Bar having more founts than any other pub - seven.

Ian tells the story of a problem serving 80/- ale through tall founts and S&N sent a fitter to strip them down. Eventually they discovered the source of the problem – the yeast used was creating a protein haze and the change was blamed on the use of corn, rice etc. in place of barley!

The outcome of this was an approach to Russell Sharp requesting a house bitter for Ian Whyte's pub. Caledonian Deuchars IPA was created with the Bow Bar as its original home! It was so popular that the beer became the brewery's



biggest brand. In 2002 it received the accolade of CAMRA's Champion Beer of Britain.

Ian brought many popular English real ales to Edinburgh using a big removal van. Timothy Taylors initially refused to supply him with their famous Landlord but later agreed to send casks of unfinned beer along with a jug of finings to be added in the pub cellar.

The Bow Bar won the Best Pub Refurbishment in the 1989 CAMRA Pub Design Awards competition. It has many other accolades including a number for its collection of 400 whiskies that grace the shelves of the gantry. The pub is open from noon to midnight.

All photographs by Michael Slaughter LRPS

From Bikini's to the BOATHOUSE

by Jim Lawrie

This pub on Kings Place, Portobello has had a few changes of name over the years...

Photos © 2024 Jim Lawrie



1989: Bikini's



1992: Smugglers



1997: Surfers Bar



2008: The Forth View



2016: Cropley's Bar



2022: Boathouse

BEER AND LOTHIAN

Pub News

The Railway Hotel in Haddington has been taken over by Craig Thomson and Christie Chisholm (from **The Nether Abbey Hotel**). Winton's Peelywally is the regular ale with a second handpump planned. While you are there try out **The Tyneside Tavern, Golf Tavern, Waterside Bistro** and **Haddy Tap** for more cask ale.

On the "watch this space" front, **The Puffin** in North Berwick have recruited Jaime (also from The Nether Abbey Hotel) as general manager and he intends to introduce Real Ale. **The Newliston Arms** in Kirkliston has been under new ownership since just before Christmas and is regularly selling Taylors Landlord. They are keen to expand the Real Ale range.

We mentioned the renovation of **Cross Borders brewery tap** in our last issue. It re-opened on 3rd May, just as this article was being written.

The bar of the **Goblin Ha'** in Gifford reopened in early May with new people following a refurb. Food expected to follow soon along with plans to open a cafe and refurbish bedrooms.

In Gullane, The Watchman has been taken over by Caledonian Heritable and renamed **The Mallard Hotel**. Sadly, no Real Ale. In Aberlady the former Ducks Inn will re-open as **The Leddie** (an old name for a local burn). Remains to be seen whether it will feature Real Ale.

Kay S Bar



Railway Hotel, Haddington

INN the BORDERS

Pub News

We featured Peebles and Innerleithen in the last issue. Cycling is a big thing in that part of the Tweed Valley. If you keep pedalling downstream as far as Galashiels visit **The Salmon Inn**. They have created a Bike Hub: storage, wash station, laundry, bottle refill facility...everything a cyclist could need except the bike. And it gets better. The Salmon won Best Food and Drink in The Galashiels Heartland Awards 2024. The sticky chicken was particularly popular, but the two cask ales aren't bad either! While you are there visit Wetherspoon's **Hunters Hall** as well. However, in Peebles, Wetherspoon have now closed the **Cross Keys**, but it is reopening soon under new ownership following a refurb. The **Neidpath Inn** is also closed and awaits new tenants.

Across in Kelso, congratulations to **The Cobbles** on winning the overall branch Pub of the Year award.

In Hawick **The Gretel Bar** in Teviot Crescent has been taken over by Number One restaurant from Selkirk. Food and drink Thursday to Sunday initially but they have plans to reopen the upstairs restaurant and haven't ruled out a return of Real Ale. If they do introduce it there will be five outlets in Hawick; this in addition to **The Bourtree, Queens Head, Exchange**

Bar (Daltons) and **Masonic Lodge 424** (only open to non-members 12 – 6 Saturdays & Sundays).

Meanwhile, the former Visitors Centre at **Born Brewery** in Lanton, near Jedburgh, is expected to reopen in late May as the Lanton Mill Weddings, Events & Gatherings. This would appear to be primarily for private and corporate bookings.

Tempest Brewery and Tap Room are moving from their current home in Tweedbank to Unit 8A, Tweedside Park, TD1 3TE, a similar distance walk from the train station. Once fully up and running, they hope to extend the Tap Room opening to include Thursday evenings and Sundays.

Late good news: **The Plough Inn** at Lilliesleaf reopened in May as a pub-cum-café and restaurant with accommodation. Tempest ale on cask.

Ken Ilworth



Salmon Inn, Galashiels

Finding my Viez

by Karen Hetherington

The hills around the Moselle and Saar rivers in western Germany are famed for their white wines, but the area is also known for another beverage. *Viez* (pronounced “feets”) is the local cider. The story goes that when the Romans arrived, there was no wine for them to drink - unthinkable! So they planted grape vines, and made do with the cider they named “vice vinum” – substitute wine – which became “Viez”. Recently recognised as Intangible Cultural Heritage by UNESCO, *Viez* is also made with pears and quince.

Last December, following a friend’s recommendation, I found myself with a few days in Trier. My hotel, with a fantastic view of the famous Black Gate, was my base to explore the Roman archaeology, Christmas markets, and to search for some *Viez*.

I visited the tourist information centre. They sold *Viezporzen*, the traditional mugs in which *Viez* is served, and a book about *Viez*, but had only bottles of wine and beer. I checked out several local traditional pubs, all to no avail. It seemed *Viez* was famous, but not obtainable anywhere other than the farms. Frustrated, I returned to my hotel.



That night, I decided to go to a local craft beer bar, via the Christmas markets. I had a voucher for a complimentary drink in the hotel bar (Vis-à-Vis, Porta-Nigra-Platz 1), so I decided to use that first. And it turned out I’d been looking everywhere except under my own nose. I spent my voucher on a mug of Tarforster *Viez* from Weingut Gehlen, a family run business that also produces wine, sparkling wine, and brandy. They use a mixture of apples from their own orchards and from their neighbours. They use traditional varieties including the rare Holzapfel. Their gently sparkling *Viez* is sharp, bittersweet, very quaffable and definitely Proper Cider.

At the Christmas market, I saw a sign I’d missed earlier: “Glühviez”. The mulled cider came from Bohrshof, another family concern that produces mostly fruit brandies. The hot

winter brew was more to my taste than the red wine that usually gets this treatment.

The local craft beer bar, Craftprotz Kreativbierbar (Palaststraße 10), didn’t have any local cider (they were apologetic), but did have an Apfelwein from somewhere near Frankfurt. Steinie Apfelwein Pur from Kelterei Müller is sharp with a lingering bitterness.



The *Viez* tradition continues over the border into what is now Luxembourg. Ramborn is the name for cider in Luxembourg, and they pride themselves in using only local apples in traditional varieties such as Rambo, Boskoop, Bohnapfel, Porzenapfel, Luxemburger Triumph and Luxemburger Renette. They work closely with farmers to plant, maintain, and revive traditional orchards. Bottles of their speciality products can be found in high-end supermarkets in Luxembourg, but their Original can be found everywhere in the country. The version most bars sell is very highly carbonated, but you can tell that it’s made from actual apples. Farmhouse is their traditional *Viez*, a sparkling dry cider made from three varieties of local apple with high levels of tannins.

In the winter, they also do a warming and festive Glühcider - a great choice when sitting on a terrace in December!

If you want to try *Viez* for yourself, *Viezfest* is held in Trier every two years. The next one is on 24 August 2024. If you can find yourself an organised tour, or a non-drinking driver, the 150km *Viezstrasse* tourist trail connects the producers and their *Viez* festivals.

Links:

Weingut Gehlen: <https://www.weingut-gehlen.de>

Bohrshof: <http://www.bohrshof.de>

Craftprotz Kreativbierbar: <https://craftprotz-kreativbierbar.de>

Tourist Information Trier: <https://www.trier-info.de/en>

Ramborn Cider: <https://www.ramborn.com>



REAL ALE FINDER

by Jenny and Kenny Brunton

Calling all pubs!

Free publicity using the Real Ale Finder app!

In these challenging times for the hospitality industry, pubs are facing increasing costs and reducing their hours. Some pubs may even need to cut back on the number or variety of real ales they offer. While there are no easy solutions, there are free tools that can help attract and inform real ale drinkers.

Real Ale Finder is a free app that allows potential customers to check which real ales are available in participating pubs in real time. What's not as well known is that it's also FREE for publicans to use to show which ales are available.

The app is available for both Android and iOS devices. For publicans, the app offers a number of features, including:

- Easily share your pub's real ale selection on social media.

- Display your pub's real ales on a mobile-friendly webpage.
- Engaged customers (followers) are notified via the customer app when new ales are added to your pub's selection.
- Reports and tools: gain valuable insights into your pub's real ale sales. Print pump clips and tasting notes cards. Find local breweries to buy beer from.
- All of these features and more are available for FREE.

There is also a subscription option which removes adverts and gives access to a feed for an in-pub TV screen so you can display real ale information on your pub's TV screen as well as a website feed. The screen templates are customisable and there is also a content tool to help you promote your pub events. For only £50 a year, that's less than the price of a pint a month, you can enjoy these extra benefits, while also supporting a local business run by a couple who are passionate about real ale.

A quarter of the pubs, clubs and brewery taps in the Edinburgh & South-East Scotland CAMRA branch have already registered, but our users tell us they wish more pubs were using the app!

So what are you waiting for? Sign up today and actively use this free service. The process is simple and you'll be up and running quickly. Download the Real Ale Finder pub app from your app store (or scan the QR code below), create an account and add your pub's details. Then add your real ale selection and update it regularly. It really is as simple as that!



CONNECTING PUBS AND PEOPLE WHO LOVE REAL ALE, CRAFT BEER & CIDER

Do you own or manage a pub?

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Live map showing pubs and beers

Comprehensive tasting notes

Real time notifications from your favourite pubs

Alerts when favourite beers are available nearby



The 50 Pub Challenge

by Ron Elder

This year, CAMRA celebrates 50 years of Campaigning for Real Ale in Scotland. To mark this milestone, the Scottish Branches Committee issued a challenge to real ale drinkers to visit 50 real ale outlets in Scotland. The Bronze award is for visiting 50 pubs selling real ales anywhere in Scotland. Silver is awarded for visiting 50 pubs in the 2024 issue of the *Good Beer Guide* (GBG), anywhere in Scotland. The Gold award is for 50 GBG pubs in 10 areas from a total of 12 individual areas detailed in the GBG. The ultimate, Platinum, is awarded for visiting at least 5 GBG pubs in each of the 10 selected individual areas.

I decided to take up the challenge, and visited my first pub, the **Navaar House Hotel** in Penicuik, on the first of January. My final Platinum award pub, the **Robert Nairn** in Kirkcaldy, on 21st of February. It was an interesting exercise, visiting 50 pubs selling cask beers in different towns and cities throughout Scotland, and all in a relatively short period of time. The quality of the beers tasted was, generally, of a high standard (as one would expect from a GBG listed pub) with only five being below par, in my opinion on the day of my visit.


I found that Perth had the highest consistent quality of cask beer, closely followed by Dumfries. Dumfries also enjoyed the cheapest average price for a pint at £3.60 (I excluded Wetherspoons outlets from my price calculations). I enjoyed all of the pubs visited, but would like to identify the following for being the most welcoming: **Bridge Inn**, Peebles; **Jolly Judge**,

Edinburgh; **Tappit Hen**, Dunblane; **Cherrybank Inn**, Perth; and **Corriegarth**, Inverness. The majority of beers tasted were Scottish with only nine coming from south of the border, which I took as a good indication of the popularity of Scottish cask beers. The most beers tasted from a single brewery were from **Fyne Ales** (8), closely followed by **Stewart Brewing** (7).

Part of the fun was in the logistics of planning the trip around Scotland, and choosing the pubs to visit. As a holder of a National Entitlement Card, I decided to use bus travel. This proved to be a good decision, as the long distance bus network is generally efficient and regular, with one exception – since the withdrawal of the direct bus service between Penicuik and Dumfries, it is now impracticable to do the trip in one day whilst allowing sufficient time to visit the five pubs in that town. Therefore, a train journey, via Carlisle(!), was the solution.

For those who prefer to travel by train, it is easy to visit ten of the designated areas, certainly from the central belt. However, there is one problem area – the Borders. The new railway service to Tweedbank only gives access to four GBG listed pubs – two in Galashiels, and two in Melrose. The alternative is the X62 bus from Edinburgh to Peebles, Innerleithen, and Galashiels, perhaps returning on the X95 bus or train from Galashiels (a 24 hour ticket from Borders Buses is £10.15). So, why not take up the challenge – you have until the end of this year to submit your completed entry! My itinerary was based upon travel from Penicuik, but choose your own route from wherever. All you need is a 2024 copy of the *Good Beer Guide* and your personal choice of pubs from its contents – perhaps old favourites, or pastures new. Happy Hunting!

2024 – 50 Years of CAMRA in Scotland
Visit 50 Scottish GBG Pubs 5 from each of 10 GBG Counties Platinum Award



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The GBG Counties are Aberdeen & Grampian (A&G); Argyll & the Isles (A&I); Ayrshire & Arran (A&A); Borders (B); Dumfries & Galloway (D&G); Edinburgh & the Lothians (E&L); Greater Glasgow & Clyde Valley (GG&CV); Highlands & Western Isles (H&WI); Kingdom of Fife (KoF); Loch Lomond, Stirling & the Trossachs (LL,S&T); Northern Isles (NI); Tayside (T).

No.	Pub	Location	GBG County	Date Visited	Beer Sampled
1					
2					
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NEWS OF THE BREWS

Brewery Update

Barney's Beer

In February, the team celebrated 12 years brewing at Summerhall. No resting on their laurels though, as over the last 6 months they have made improvements on a number of fronts: changed their packaging to be more eco friendly by replacing 330ml tins with 440ml ones and reducing the size of their labels, upgraded their online webshop, and introduced a new trade store to make it easier to order nationwide. They were also nominated as finalists for the Sustainable Business of the Year Awards. The core range of cask beers for 2024 includes Volcano IPA (5.0% abv), Kvltvre Session Pale (4.0% abv), and Capital Porter (5.0% abv). After a successful inaugural Gravity Festival last September, the 2024 event promises to be bigger and better. It takes place 27/28 September and more details including the breweries lineup and tickets can be found at www.gravitybeerfestival.com.

Bellfield Brewery

May was to see the return of their Jex-Blake Mosaic IPA (5.6% abv) and Cascadia IPA (6.0% abv). The tap room and Edinburgh Evening News dubbed "hidden gem" beer garden remain popular particularly with the coming of warmer weather.

Born Brewery

While changes are pending in the former Visitor Centre, the brewery continues as normal with their core ales: Blonde (3.8% abv), Amber (4.0% abv), Best Bitter (4.5% abv) and IPA (4.8% abv), but have started to reintroduce seasonal specials, the two latest being a 3.0% abv pale ale and a hoppy session IPA at 3.5% abv and this will hopefully continue as confidence returns to the licensed trade, both in the Borders and elsewhere. All beers are available in both 9 gallon casks and 4.5 gallon pints.

Broughton Brewery

One of the oldest independent breweries in the branch area, with a nod to heritage, Broughton recently relaunched their cask ales Greenmantle 70/- (3.9% abv) as well as a Scottish 60/- (3.4% abv) mild. These have been available in a number of pubs around Edinburgh and further afield.

Campervan Brewery

The new brew kit is being assembled at the Jane Street (Leith) site and once the additional fermenters have been installed the brewery's capacity will have doubled. This left no room for a reinstatement of the Taproom, but we understand they may now be taking over the adjacent unit which would allow space for a new taproom. Nomad Pale (4.2% abv) has continued to appear in cask with a number of different hop variants, the latest being a Bavarian Hop version.

Durty Brewing

The branch enjoyed a visit to the new taproom in Innerleithen in April where two cask ales were on offer Gold Run (4.2% abv) pale ale, and Red-emption (3.8% abv) red ale. All beers take their names from the mountain biking trails found in the hills around the area. Whilst cask ales have already been spotted in other locations including **George & Abbotsford Hotel** in Melrose, they hope to get their beers regularly into other nearby outlets in Peebles.

The Hanging Bat

We hear that they have a new brewer, Hollie who worked with the previous brewer, to bring the in-house brewery back into production.

Jump Ship Brewing

The alcohol-free brewery has been brewing at their new site since January and have recently released their first new beer from the site, Haar. Their classic all-British-hopped Pale Ale Flying Colours has recently picked up the community best alcohol-free Pale Ale in Scotland on Untappd. In addition to the usual cans, some alcohol-free beers have recently been available on draught at venues including **Jolly Judge, Portobello Tap** and **Steel Coulson**.

Keller

The latest real ale available is Erdhenne a 5.0% abv Hefeweizen spotted at the **Blue Blazer** in April.

Moonwake Beer Co.

Whilst remaining focused on keg and can output, two cask beers were released C.A.S.K (4.0% abv) pale ale, followed up by Golden Promise (4.4% abv). **Bennet's Bar** at Tollcross now has a permanent Moonwake cask line. Brewing capacity has doubled with the installation of four new 70 hectolitre tanks.

Newbarns Brewery

Donzoko have now departed from the Jane Street brewery site, but there was time for one last Newbarns/Donzoko collaboration, the 9.5% abv Winter Beer, a strong brown stout. Talking of brown, Champion Brown Ale (5.2% abv) was a popular cask choice at the **Stockbridge Tap** on the occasion of a recent CAMRA Branch social. The latest cask



NEWS OF THE BREWS

(continued)

beers have been Bonus Pale Ale and its sister beer Schmonus Pale Ale (each 4.5% abv). Both have been featured at **Brauhaus**. They also teamed up with Swannay from Orkney to produce Cask Bere (4.0% abv) pale ale using 100% Bere barley grown in the Borders which was available at select pubs around Edinburgh. Unfortunately, the single handpump at **Newbarns Tap Room** in Leith remains out of action for the time being.

Newt Brew

It's been a busy few months at Newt Brew honing down the core beer range which now comprises: Organic Pale Ale (5.0% abv), Thirsty Dog Pale Ale (4.0% abv), Night Porter (5.5% abv), Saison (5.9% abv) and Waggy Tail Pale Ale (4.2% abv). They hosted a tap takeover at **Staggs** on 17 May. Look out for summer brewery tap days too.

Otherworld Brewing

A series of one-off cask beers were released in the first part of the year with Medusa (5.4% abv) chocolate porter, Hazy Session Ale (3.3% abv) with Idaho 7 and Nectarone hops, and Solstice Coolship Bitter (4.1% abv). All of which featured at their tap takeover at the **Jolly Judge** in March along with a cask of their west coast IPA Kelpie's Lure (5.0% abv). They are likely to produce two new cask ales each quarter and the next two will be Adrift (4.8% abv) American Amber Ale and Cryptid (3.8% abv) Hazy Session Ale. They have also recruited Karan Nagpal (one time manager at **The Hanging Bat**) who is now in charge of sales.

Pilot Beer

Pilot have launched 'Pilot Cask Club', a quarterly series of cask ale releases exclusively available at a select few local venues. The first beer was Little Red (3.8% abv) session IPA which initially appeared at the **Dreadnought** in February. This was followed in April by a 4.0% abv Stout.

Sinnister Brew

Produced a one-off cask of their recent imperial stout Cannibalism & Witchcraft (12.0% abv) which appeared at **Microbus** in Gateshead. It is unlikely any more casks will appear, but their small batch imperial stouts continue to appear regularly in bottle and can.

Stewart Brewing

Regular beers Lager (4.0% abv), Session IPA/Jack Back (3.7% abv), Edinburgh Gold (4.8% abv) & Hollyrood (5.0% abv) will all be Gluten Free from June 2024. Edinburgh Black (4.2% abv) will be going into cask late May and will become part of the core range. June cask specials will be: Kellerbier (4.9% abv) cask lager, and Olicana (4.3% abv) tropical pale. July's will be: Ozark IPA (5.0% abv) US pale, and Hazy Mosaic (4.9% abv) hazy IPA. All Cask specials will also be available in 5L Mini Casks. The Beer And Pizza Kitchen won best pub in Midlothian at the National Pub and Bar Awards 2024. Stewart Brewing has also been named Food and Drink Producer of the Year and a finalist in the Best Environmental Impact category at the Midlothian & East Lothian Chamber of Commerce Business Awards 2024.

Tempest Brewing Co.

Whilst their proposed brewery and tap room move continues to evolve, so does their range of beers! Apart from their ever-changing range of keg, KeyKeg and canned offerings, recent cask ales have included Opus (4.0% abv) session pale; Polaris (3.9% abv) session pale; Cresta Stout (4.2% abv), and Modern Helles Lager (4.1% abv) these all complementing the core cask range of Pale Armadillo, Long White Cloud and Vermont Sessions.

Vault City

Recently held a sale on their web shop to help raise funds for their proposed new brewery which is expected to increase the output of their 'modern sour beer' to 20 times their current level. They are planning to open the new brewery in 2025 at BioCampus, part of Midlothian Science Zone near Penicuik.

M.Ashtun

THEAKSTON'S AT KAY'S

by Charlie Hughes

Answer to the quiz question posed in Pints of View issue 80.

We asked you why **Kay's Bar** sells Theakston's Best Bitter, unusual in Edinburgh. We think it's worth giving you the long answer!

In 1974 an expanding Theakston brewery purchased the Carlisle State brewery from the government. Back in 1916 Carlisle had been home to the largest munitions factory in Europe. Thirsty munitions workers with high wages caused mayhem in the town. The government were also worried about the combination of hangovers and explosives, so they nationalised and regulated the local pubs and breweries. They didn't get around to selling it all off until the 1970's, maybe because it always made a profit.

In 1984, following a Theakston family dispute, Mathew Brown from Blackburn, purchased a controlling interest in Theakston and closed the Carlisle brewery.

Mathew Brown was in turn swallowed up by Scottish and Newcastle, based in Edinburgh, in 1987. When Simon Theakston moved to the new head office, he stayed in India Street and, unsurprisingly, drank in Kay's. Hence the special deliveries started. It sold well and has stayed on the bar ever since.

P.S. Paul Theakston was so impressed with Scottish and Newcastle that he left and set up Black Sheep Brewery

P.P.S. The current owners of the Spinners Arms in Cummersdale, a previous Carlisle State Brewery pub, set up a microbrewery in 2013 and the Carlisle Brewery company has risen from the ashes.

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