

Well worth a visit:

22nd Exeter Fest of Winter Ales

At Exeter City FC, St James Park.

Previous experience indicates that this will be a superb day out.

60 Winter only brews, including some specials, plus ciders and perries.

Friday 14 & Saturday 15 January.
Open 11am to 11pm both days.

Free entry to CAMRA members and £2 for non-members.
Commemorative Glasses (£3) and food available. Free soft drinks for drivers.

For more details call Phil Roberts on 01884 33115, email phil@exetercamra.org.uk or go to www.exetercamra.org.uk

Salisbury Winterfest XIV

At Castle St Social Club, Scots Lane (City Centre)

A well established smaller friendly festival featuring 21 seasonal ales plus a cider.

Friday 28 and Saturday 29 January
Open 6.30 - 11pm Friday, and 11am-3.30pm & 6.30-11pm Saturday.

All tickets £5 including Festival Glass and programme. Card carrying CAMRA members get free beer tokens. Filled rolls available. No music.

Tickets: Send SAE and cheque payable to Salisbury & S. Wilts CAMRA (stating sessions required) to Winterfest, 54 Balmoral Rd, Salisbury SP1 3PZ

Enquiries: Call 01722 330445

Tippling Philosopher, Milborne Port

This pub was closed until shortly before publication of our new Pub Guide and news of its reopening arrived too late for proper inclusion. To make amends.....

A lovely stone built genuine freehouse dating from the 16C with 5 real Ales and

excellent food (recently sampled by the Editor), parking and a garden with covered smoking area. Open Noon-3pm & 5-midnight (all day Saturday during the winter shooting season).

P Df

Branch diary

Business meetings are held on the second Wednesday of the month at locations around the branch area. All members are welcome to any of these meetings.

January	Wed 12 th	8 pm	Preston. The Spice Ship & The Bridge Inn
February	Wed 9 th	8 pm	Litton Cheney. The White Horse + Puncknowle, The Crown.
March	Wed 9 th	8 pm	Buckland Newton. The Gaggles of Geese + Plush, The Brace of Pheasants
April	Wed 13 th	8 pm	Evershot. The Acorn + Melbury, The Travellers Rest

CELEBRATING 100,000 MEMBERS!

Join CAMRA today in our quest to reach 200,000 members!

CAMRA, the Campaign for Real Ale, is delighted to announce for the first time in our 38 year history that we have 100,000 members signed up to our organisation.

Despite this success, we still have plenty more campaigns to fight. Recent figures show that 39 pubs close every week, so our next target is to reach 200,000 members as quickly as possible. This figure will give us even more lobbying influence over the government.

For as little as £29* a year, which is less than 40p a week, you can join our 100,000 other members to help us campaign for consumer rights e.g. decreasing beer duty, improving the quality of real ale and reducing the number of pub closures.

Join CAMRA and you will also receive the following benefits:

- £20 worth of JD Wetherspoon real ale vouchers**
- 10% discount on holidays with cottages4you
- 6% discount on holidays with Thomas Cook Holiday Service
- 3% discount with www.hireacarboat.co.uk
- Competitive household insurance prices with INSURANCE for you
- Discounted Membership of the CAMRA Beer Club – www.camrabeerclub.co.uk
- The opportunity to join CAMRA brewery Complimentary Clubs which offer promotions throughout the year including free pub vouchers, brewery tours, exclusive competitions and discounts on merchandise.

JOIN BY DIRECT DEBIT!
If you decide to join by Direct Debit then we will also:

- Give you a £2 discount on your membership subscription
- Give you three months' membership free!

Help us make a difference and join CAMRA today!

* For non Direct Debit prices and compulsory fees please read further in the membership or visit www.camra.org.uk or call 01727 86720.

** The £20 worth of real ale vouchers are divided into 20 of a pint units. Joint Memberships will receive £20 worth of vouchers to share.

wetherspoon cottages4you Thomas Cook for you INSURANCE for you CAMRA FOR REAL ALE

November Baywatch

by Rich Gabe.

What better on the month before Xmas than a brewery visit or two, so with this in mind I planned a day on the English Riviera, well sunny Paignton in Devon to be exact; more like dull and overcast, but at least that was a plus on the weather earlier in the week. Still enough about the climate [English obsession – Ed.] let's get wet

The purpose of today was a morning visit to Bays brewery, located on an industrial estate on the outskirts of Paignton. On arrival we were met by the head brewer and director Will along with the tele-sales girl Rosie. We were given a short history of how Will worked out in the Channel Island of Jersey at the Topsy Toad brewpub, then worked again by chance for Steve Skinner at his Cornish brewery Skinners in Truro, before starting a 3-way partnership which is now the Bays Brewery. At the time Will saw a big gap in the brewing market, there were no breweries in the Torbay area. So in 2007, after much research, Bays began brewing. I would say their core range of beers is aimed at session drinkers. All the beers - Best 3.7%, Topsail 4%, Gold 4.3%, Breaker 4.7% and the stronger ale Devon Dumpling 5.1 - are crisp fine drinking ales that slip down all too easily. Watch out fellow Devon brewers - Rosie is aiming for more than Tele-sales; she's aspiring to be a Brewster and at the young age of 21 with Will's coaching has the potential to find a gap in the market brewing for the ladies one day.

All too soon it was time to say our farewells, and off we set to the Wild Goose pub in Combe-in-Teignmouth for lunch, a pub I was last in 20 years ago; and it was worth a re-visit. All food was pre-ordered on the bus and was served like clockwork once we were seated with a pint.

Entertainment for the afternoon came from Paul Walker at his Hunters brewery, located on a farm just off the Newton Abbot to Totnes road near Ipplepen. We were greeted on arrival with a big smile and assurances we would not be allowed to leave until all the beer was drunk; oh did I mention wine and cider too! Three beers were available via hand pump, so yours truly did the bar work serving up Crack Shot 3.8%, Half Bore 4% and Pheasant Plucker 4.3%. A George Foreman Griddle was made available and bar-b-que-myster Andrew Follett stepped up to the plate to make hot dogs, while us veggies had a selection of Tortilla chips and dip.

All the while Paul was explaining how the initial investment of £75,000.00 quickly turned into £250,000.00 due to bad equipment and cock ups from start to finish. He struck me as someone who always looked on the positive side of things, as he didn't stop smiling from us arriving to going home. He's now got his beer right. All the brews are fine examples of beers that you would love to see in a country pub, and trade is good. Finally we were given the chance to buy a case of the cheapest beer ever £10 for 12 bottles of choice; you couldn't go wrong.

All too soon it was time to go home on a rather quiet mini-bus! On behalf of West Dorset CAMRA I would like to thank both Bays and Hunters Breweries for a great day out.

Comedian Jimmy Carr, a former oil industry exec., when asked in an interview with London's **Metro** how he would have improved BP's clean up operation during this year's oil spill, replied "I would have used more of those seabirds. They seemed to soak it up really well". Ho –hum.

A Night on the Waddies

by Rich Gabe

On a miserable Wednesday night of November the 10th, I organised a branch social at the Rose and Crown located near Sherborne in the northern territories of our branch area. The purpose of the visit was to do some serious beer tasting- Wadworth beers to be exact. We arrived at the pub slightly early so a pre-tasting pint was called for! Henry Wadworth IPA at 3.6% was a good way to start the night and prepare my palate. Unfortunately for the past couple of weeks I'd had a hideous cold so my taste buds weren't on par!

To start the evening Wadworth's head brewer Brian Yorston gave a formal talk on flavours and aromas that can be found in beer, from sensations that are acceptable to those which are rancid, yet still natural. Brian was assisted by his colleague and former Palmers head brewer Adrian Wood, who acted as a trolley dolly doing well to keep the alcohol flowing. This was the first branch tasting session I had organised and to be honest didn't know what to expect, but Wadworth really pushed the boat out giving us an extremely diverse range of these beers.

First up was the weak session IPA, a thin thirst quencher, quickly followed by their green hopped Malt and Hops, 4.2%; ideal for the hop heads amongst us! The hops are added to this brew within hours of them being picked to ensure a clean crisp fresh taste with the hops giving a bitter after-taste. Next up was a new beer called Sword Fish, brewed in honour of the Fleet Air Arm at Yeovilton. This beer contained a hint of rum - not that I could detect it! We were then given the Bishops Tipple, which I found rather pleasant tasting of oranges. Although this is a weak 5% imitation of the former Gibbs Mew brewery effort of 6.5%, it did tickle those taste buds and start to clear the way. Next up was the star of the show for me - 6X, 4.3% - a fantastic bitter, brewed in the traditional style of a classic English Ale. Fruit, malt and bitterness can be found in this king of beers and, what's more, ours was served straight from the barrel on gravity. As a special treat we were given a 6% stout, which had a faint hint of blackcurrant in the after-taste and a tint of deep red in the colour around the head. The last two beers were Belgian, both in the 8% bracket, a Duval, which I liked, and another that tasted like a cherry sherbet dip!

By this point we were all pretty hungry. The pub had laid on giant steak and ale pies cooked in industrial sized baking trays, and lovely stuffed crepes for the vegetarians amongst us. All washed down with another pint of 6X. I would like to thank the landlady of the Rose and Crown Heather Kirk and her staff for the excellent hospitality, and Wadworth brewery for the superb beer. Next time you are in the area be sure to support the Rose and Crown.

RNLI Gains from Harbourmaster Sales

Weymouth's Old Room Inn is continuing to donate 10p for every pint of DBC Harbourmaster it sells. To date over £500 has been raised. That's a fair sum of money and an awful lot of Ale.

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Editor's note: Opinions expressed in the Giant Dongle are those of its contributors and do not purport to be or necessarily conform to official CAMRA policy

THE WEST DORSET PUB GUIDE IS ON SALE AT THE FOLLOWING

Bridport - Palmers Wine Shop and selected pubs

Dorchester - The Blue Raddle, 9 Church St.

Lyme Regis - Tourist Information Centre, Town Mill Brewery and selected pubs

Portland - Royal Portland Arms, Fortuneswell

Weymouth – FJ Bradbury, St Edmund St.; Londis, Westham Rd. and the Railway Station News Kiosk

Big CAN be beautiful - let's get the balance right! (continued)

By this time I was working for the aforementioned East Anglian Brewery, and it was in 2004 that Greene King IPA astounded the CAMRA world by winning The Champion Beer of Britain accolade – although this particular beer isn't honestly a favourite of mine, I was delighted to note that there was recognition that a larger brewery can still produce a beer capable of scooping such an award, and this underlines the fact that a bigger, more professional concern can deliver more consistent quality and better beer than many smaller operations can offer.

Don't get me wrong – I love beer that is great, irrespective if it is produced by large or small brewers, and I am proud to judge a pint by how it tastes rather than by any other measurement, but please let's never relapse into the blinkered and frankly alienating attitudes I observed so disappointingly in a former life!

West Dorset CAMRA has a varied and intelligent membership, (Flattery - Ed) and we have some of the best pubs and beers this land has to offer. Let's make sure that we recognise great beers from our local breweries, however large, however small, and shout about them to anyone who cares to listen. Only by doing this can we claim to be championing beer and brewers, and demonstrating that our organisation is a credible and balanced one.

Editor's Comment: This article expresses an individual view point. CAMRA is a broad church encompassing many shades of opinion and, no doubt, the fundamentalist wing would declare a fatwa on the author. It is widely considered that the struggle to achieve consistency in large scale production can lead to blandness. On the other hand it takes a lot of Micros to produce and sell the volume of Ale that comes from a Regional Brewer.

In a way the anti-Big Brewery attitude parallels ill feeling in some quarters towards Wetherspoons, who sell huge quantities of Real Ale, generally in good condition, through well managed pubs. CAMRA promises JDW discount vouchers to prospective members, but at branch level we do not nominate JDW pubs for the Good Beer Guide, instead extolling the merits of "Hidden Gems" in the Dorset Countryside. Positive discrimination is still discrimination.

To respond to this article just "Drop a Dear Dongle" to: giantdongle@hotmail.com



**CAMPAIGN
FOR
REAL ALE**



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West Dorset Pub Guide

**64 Pages, Information on 273 Pubs and Bars plus 7
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(See panel opposite)**



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Complete the Direct Debit form below and you will receive three months membership free and a fantastic discount on your membership subscription. Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk or call 01727 867201. All forms should be addressed to Membership Secretary, CAMRA, 110 Hatfield Road, St Albans, AL1 1LW.



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The Giant Dogle

Christmas 2010 Issue

CAMPAIGN FOR REAL ALE



Welcome to the second issue of the Giant Dogle and Season's Wishes to all.

Inside you will find a message from our Chairman, a thought provoking article on our mindset when it comes to big breweries, reports on recent happenings, and pointers to future events.

Weymouth Octoberfest closes for last time at Brewers Quay!

After four more sessions of frantic activity, our well received Autumn beer and cider festival closed on the Saturday night having served over 850 people some 3000 pints of beer and cider.

The beer of the festival award was won by Dorset brewer Small Paul of Gillingham whose "Elder Sarum" beer was voted best beer by public vote. Paul is not the tallest guy in the world, and his brewery is very small indeed, but he creates big beers.

Next year's festival is planned for 7 - 8 October in Weymouth Pavilion's "Ocean Room".

National Winter Ales Festival 2011: 19 -22 Jan

More than 200 beers and ciders at Sheridan Suite, Manchester. Details from: www.alefestival.org.uk/winterales

Straws in the Wind

The Queens Hotel in Weymouth has reopened and is serving Real Ale – Sharps Doombar when we visited. The hotel has been substantially refurbished after a brave attempt to create a Blues Bar and Comedy Club (The Roadhouse) on the premises, which failed amidst recriminations and tales of missing cash. Good luck to the new team at the Queens.

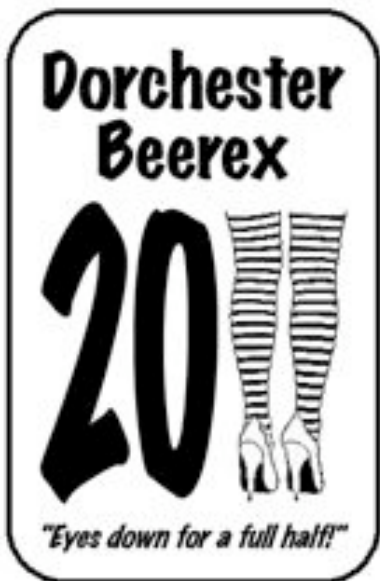
Weymouth's Golden Lion is now selling Real Ale –St Austel Tribute and Hardy & Hansons Rocking Rudolph last week.

Sadly there still seems to be no sign of life at the Star in Park Street or at the Giant Pot, although the hoarding proclaiming re-opening in Spring 2011 remains in place at the latter.

We understand that the Royal Standard in Upwey, home of DT3 and DT4, is planning a Food and Beer Festival for Easter 2011 in celebration of a year since re-opening.

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To receive the Giant Dogle online send your email address to the giantdogle@hotmail.com. Your email address will be used for subscription only and not disclosed to any other party. You can unsubscribe at any time.



Once again Dorset Piddle Brewery is the main sponsor for next year's Dorchester Beerex, which is taking place at the Corn Exchange on **4/5 February 2011**.

Don't forget to submit your **Beer Scores** when visiting pubs whether your local or far afield. The scores assist in the selection of pubs for the Good Beer Guide and more importantly help CAMRA and the breweries monitor the quality of the beer you pay for.

Congratulations and Thanks to East Dorset CAMRA for yet another brilliant **Poole Beer Festival** at the end of October - 12 in a row - Don't mention the Wheal Maiden "Grand Ma's weapon Grade "Ginger Ale "OMG!" as the Text generation say- It's always a pleasure Guys.

Belated congratulations to Dorchester's **Colliton Club** on winning **CAMRA Wessex regional club of the year** award

The annual event, jointly organised by Dorchester Round Table and West Dorset CAMRA, will be open for the following **ticket-only** sessions:

Fri 4 Feb, 11:00 - 15:00 (£3)

Fri 5 Feb, 18:00 - 23:30 (£5)

Sat 5 Feb, 11:00 - 15:00 (£4)

Sat 5 Feb, 18:00 - 23:30 (£5)

Tickets are available **from Tourist Information Centre and Blue Raddle in Dorchester, or the Boot in Weymouth**, but hurry as they normally sell out fast!

Like last year, there will be 80+ real ales plus cider and perry, with live music from local bands during the evening sessions.

Proceeds from the event are donated to local charities and good causes. Please get in touch if you're interested in sponsoring a barrel of beer. For more info, see www.beerex.co.uk or search for Dorchester Beerex on Facebook

A festival not to be missed! (Ed) for the third time in four years, which puts it in the top 16 nationwide.

Although membership of the Colliton (opposite County Hall) is mainly reserved for County Council employees, card carrying CAMRA members are welcome to enjoy their 6 Real Ales.

Message in a Bottle

Londis in Westham Rd Weymouth offer discount to card carrying CAMRA members on their wide (and we do mean wide) range of bottled beers, which includes several bottle conditioned Ales.

Or if you want something unusual, try the **Polish Deli** opposite Weymouth railway station – we are not talking Zywiec or Tyskie here

CHAIRMAN'S MESSAGE - "Real Ale "on the up"!"

This year has been a great one nationally for Real Ale - the figures from most Real Ale breweries show increasing production and profitability. This runs counter to the "bulk beer" trade, which still seems to be in difficulty.

More locally we have seen two microbreweries open within the last six months - Town Mill in Lyme Regis and the Royal Standard at Upwey - both are producing beers with their own character - if you've not tried them yet get out and find them!. Dorset now has eleven breweries!

I'd like to thank Kevin Launder for "stepping up to the plate" as our editor and publisher of this Newsletter - it is nearly eight years since the Branch's previous publication!

With Kevin's help we have also published a new version of our Pub Guide covering all the pubs in our area of West Dorset. You will find an advert with details of how to get your copy on page 7.

I hope you enjoy reading this issue of the Giant Dongle. Please feel free to email any local pub news or feedback about this issue to: giantdongle@hotmail.com.

Best wishes for Christmas and the New Year.

Dave Harris
Branch Chairman.

"Dear Dongle": We really do want to hear from you, members of CAMRA or not. Tell us which beers and pubs make you happy, and what bugs you. We'd also like a bit of rumour and gossip (as long as it's printable). Email: giantdongle@hotmail.com

Nags Head, Lyme Regis
Correction to the West Dorset Pub Guide

Opening Hours are 11am – 11pm everyday.
The pub does not close in the afternoons as stated in the Guide.

Our apology to the Nags Head for this cock up.

Can we say cock up in a CAMRA Newsletter? With a title like Giant Dongle - "Yes We Can" - to quote both Bob the Builder and Barack Obama - We think Bob said it first.



The Giant Dongle hopes your Christmas will be "Noel" not "No Ale"

Weymouth Quayside Crawl – Wednesday 8 December



This year our traditional pre-Christmas Weymouth Quayside crawl saw a small but select band meet at the **Duke of Cornwall**, which serves Dartmoor Ales - Jail Ale plus guest ales and ciders in front of an open fire. Landlady Trish made an executive decision to take the night off and join us as we visited to: **The Globe** (very cosy, 3 Real Ales including St Austell Tribute); **The George, Royal Oak** (pictured above), the **Red Lion** and finally **the Boot**.

The Royal Oak is open all winter this year, having closed for a few recent winters, and serves DBC beers (Durdle Door when we called) and a range of 5 ciders and perries in a pretty bar with wood shavings on the floor and free monkey nuts.

The Boot is serving Ringwood's famed Porter over the Christmas period. Hopefully this seasonal Ale will continue to be available through the rest of the winter.

Loyalty Card Launch at Tom Browns, Dorchester

Tom Browns is offering returning customers a free Real Ale from the DBC range for every 7 Real Ales they drink. The scheme works in the same way as those operated by several coffee houses and involves stamping a card each time the holder buys him (or her) self a pint. We understand that the Royal Standard in Upwey offers a computer based loyalty scheme, while the Royal Portland Arms gives discount to card carrying CAMRA members.

Big CAN be beautiful - let's get the balance right!

by Phil Livsey

As a CAMRA member here in West Dorset I'm always heartened by the fact that our members are keen to enjoy great beer wherever and by whomever it is brewed – alas this is not always the case throughout our organisation, where a distinct "anti national" agenda seems to dominate proceedings.

I have worked for 30 years in our fantastic pub industry (for let us not forget that a pub is, first and foremost, a business) and during that time have enjoyed spells with 2 national brewers that will be household names to any self respecting CAMRA member – firstly one of the "big six" condemned during the 80s and 90s and infamous for their "tour of destruction", and subsequently a regional now a national still resident in their East Anglian heartland. I am now gainfully (!) employed by a major pubco, albeit in their managed division rather than the much maligned and demonised leased sector – so I really do write with some genuine industry experience, which when blended with the CAMRA viewpoint makes for some interesting perspective and occasionally, internal conflict and mild confusion.

Prior to moving to beautiful West Dorset I lived "up country" and came into frequent contact with assorted members of the local CAMRA community in my town, owing to the fact that I frequented the best ale pubs in the area and enthusiastically consumed the brews available. Before long my new acquaintances were enquiring if I would be joining up (and perhaps purchasing a pair of sandals, which of course would be worn always with socks) and entering the wonderful world of CAMRA. It became very apparent that by doing so I would be in continual turmoil, because to a man – there were no female members to my knowledge – the mantra was consistently pushed hard that small brewers were great, large ones were the spawn of the devil and should be closed down immediately, (and at the time I worked for one of these of course!)

After a few pints of indifferent beers produced by a man in his shed, or a couple of blokes in a garage, I decided that I simply could not subscribe to this view – I love real beer, but honestly believed that a great pint of Flowers Original or Draught Bass pretty much always trumped the usually inconsistent offerings championed by the local branch, and decided that their intransigent brewing world view was at best counter productive and at worst totally unsustainable, and in fact worked against the objective of assisting the growth of cask ale in our area.

I didn't join then, and vowed that I would never be able to take seriously an organisation that appeared to be passionate about promoting, consuming and protecting real beer and real breweries but in practice, had a blinkered and, in fact, rose tinted view of reality in the world of pubs, breweries and beer, that actually worked against their declared objective.

In 2000 I moved to Dorchester, without doubt the most significant and positive move I have made in my life, and soon hooked up with a few Ale types encountered in the finer hostleries in the town (I will leave you to consider which these were) and found to my delight that, although members of the local CAMRA branch, these were people who seemed to actually enjoy beer and to do so without the ludicrous agenda pursued by my former acquaintances.

This was refreshing and although of course we were all keen, and remain so, to sample new and interesting brews, the blinkered attitudes previously encountered did not appear to prevail with these people.

(Continued on next page)