In this issue:

- Bermondsey Beer Mile
- Community Hop Brew Day
- Dead Brewers’ Society
- plus Latest News & What’s On

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Welcome to the winter edition of the Giant Dongle

I kick off this edition with a plea for more involvement and information sharing among members and non-members come to that. Have you ever missed an event in a pub because you didn’t know about it – annoying isn’t it?!

I often have discussions with landlords about events and publicity and am frequently told “well there’s a notice on the wall” – not all that useful if I am in Dorchester and the pub is in Lyme Regis.

I am wondering if CAMRA members, regulars in said pub with “the notice on the wall”, might consider “adopting” the pub and passing info to a central source. In addition, publinkers and brewery liaison officers might like to consider tapping in to their pubs/breweries social media for onward transmission to a central point.

Any volunteers? Any suggestions? One lucky contributor could win a handsome prize if this initiative proves a success.

John Parker
07769 511700

Deadline for next issue: 12th February 2020

Supply your own artwork, or we can produce it for you.

Editor’s Note
We have done our best to ensure that all information is accurate but accept no responsibility for any mistakes or omissions. Please note the opinions expressed within are those of its contributors and do not purport to be or necessarily conform to CAMRA policy.

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THE MARKET HOUSE

Real Ales Real Ciders Live Music Live Sports

3 Real Ales (Timothy Taylors, Jail Ale & Market Best)
11 Traditional Ciders
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The Market House. Maiden Street, Weymouth
Planning is now taking place for the 32nd Dorchester Beerex organised by members of West Dorset Campaign for Real Ale (CAMRA) and Casterbridge Rotary Club. The ever popular festival will be taking place in Dorchester Corn Exchange on Friday & Saturday the 7th & 8th of February 2020.

Palmer’s brewery of Bridport will once again be the festival’s main sponsor for the 6th consecutive year, with this year’s main charitable benefactor being Dorset Mind which supports local people with mental health challenges.

The festival will feature around 80 different real ales from all over the U.K with a variable selection of flavours and style, complemented by a large selection of cider and Perry.

Following on from last year’s record £17K profits all donated to good local cause’s, organisers are hoping for a similar target this year and are urging local companies to assist with barrel sponsorship, for more information on this please get in touch via www.Beerex.co.uk.

Beerex chairman Les Fry said “Dorchester Beerex is a great way to help raise money for worthy cause’s and with the fantastic success of the 2019 festival for 2020 we are hoping to raise the roof and break through the £200K mark of money raised to date; this is all down to local support from barrel sponsoring companies, raffle donators and our loyal customers who have helped make the festival so popular over the years”

The festival is split into lunchtime and evening sessions, entry is priced at £10 and customers receive a commemorative festival glass, colour programme with full beer listing notes and 2 half pints of beer. CAMRA members receive an extra two halves.

**Tickets on sale from the 1st December from the following outlets;**

- Dorchester, The Convivial Rabbit, The Bakers Arms and the Brace of Butchers, Poundbury.
- Weymouth, The Dog House micro pub, Great George St.
- On line via www.camrawdorset.org.uk which includes postal sales

Customers are advised to get their tickets early to avoid disappointment
A Voice from the Sticks

Since the last edition of this magazine I’ve ventured a little further from West Dorset on a couple of occasions. The first trip was to the Land of the Free and the second far north to a big city ...

At the end of September I fired up the Peugeot and hit the A35 westwards and crossed the border seamlessly with no checks into Devon, the Land of the Free; well, the land of predominantly freehouses to be precise. A week away to relax, walk and to visit the odd pub, or two.

It was good despite the weather and we found some cracking pubs. Although not a freehouse, the first we found was the Hanlons taproom just outside Exeter. A nice set up here with the brewery, bar and kitchen/ restaurant all in one building. Lovely pint of Nice Tackle at 4%, something to eat and then stocked up with a few bottles to take away. This included their Port Stout and a new one to me, Stormstay, billed as a premium ale at 5% (and very nice too). Just up the road at Newton St Cyres is the Beer Engine pub where they've brewed their own beer on premises for years. On our visit I had a Piston Bitter 4% to start and then a 5.2% Old Iron Horse to finish.

Further out into Devon we came across the GBG listed Globe Inn at Beaford where an enthusiastic landlord runs a real gem. Talking with him it turns out that he used to work for the Meantime Brewery in London before taking on this pub a couple of years ago, resurrecting it and bringing in a changing real ale list. I’m pretty sure I put in a very high beer score for the Taw Valley Nympton at 3.9% which really hit the spot. Brewed just up the road from the pub by a new brewery this beer went down a real treat. Also on offer that day was another good beer, Country Life Golden Pig at 4.7%.

Other places we found included the Butterleigh Inn near Tiverton, a freehouse with three beers on offer. I had the Dartmoor Legend and missed the Palmers Best (well, I had travelled away from the Land of the Tied!). Then there was the Taw River Inn at Sticklepath (Legend again and Jail Ale) and not too far away the Drewe Arms at Drewsteignton. Never been to the Drewe Arms before but it’s one of those pubs you hear so much about and it didn’t disappoint. Just like walking back in time.

Yes, very good trip away. It wasn’t all drinking but the beer I had went down very well indeed. Then more recently we had reason to venture North, to the big city, Bristol. Clifton to be more precise. I think in all my years I’d only been to Bristol once before and I can’t remember much about it at all. It was a beer festival trip donkeys years ago when I was working and living in West London. Anyway, having driven up there, found somewhere to park and booked into the hotel it was time to get the GBG out. Happy days .. just round the corner was the Victoria Ale House, a Dawkins owned pub with six beers on. It appears this brewery will obviously stock their own beer in their six pubs but will also put on different beers from small breweries locally and further afield. The Dawkins beers I’ve had have all been very good and obviously do well in Bristol but, I suppose, putting other beers on shows support for like minded small breweries and gives the local visitor a choice. Good idea.

On my visit I had a very drinkable Dawkins East Bristol Session Porter at 4% and a top notch Stroud Brewery Budding at 4.5%. Another Dawkins pub not too far away is the
Portcullis where I had Dawkins Bristol Best, a cracking beer at 4%. I recall seeing a Kent brewery on offer but didn’t have chance to try that one.

So there you go, my trips away and a chance to visit different pubs and try beer from the areas I went to. All very good!

Dave Bird
a rural contributor

It’s That Time Again

Don’t you just love this time of year? It’s a time to enjoy the comforts of a warm homely pub with log fires and a pint of winter ale.

My own particular favourite at this time of year comes from Bath Ales by the name of “Festivity” including a variant that has been cask aged for several months. Now that Bath Ales is under the St Austell umbrella it is quite easy to find in our area. A 5% Porter, It promotes itself as “a warming and decadent beer” – I’ll drink to that.

Other brewers who’s seasonal beers can be found round and about include:

DBC: “Santas Blotto” a 4.5% Xmas ale
Brewhouse and Kitchen: Black IPA at 6.2% and a cinnamon spiced stout, the details of which were not available at the time of going to press.
Copper Street: “BREGO”, a 6.5% English Premium Bitter, an Imperial stout at 8.5%, and “BEOR”, a winter beer infused with cloves. Only a few casks are being produced mainly for the micro pubs but are available in gift pack for Xmas.
Piddle: “Winters Tale”, a 5% strong dark ruby ale.
Otter: “Otter Claus”, a 5% dark ruby ale with chocolate undertones and “Otter Elf” a 4% chestnut ale.
Wadworth: Big Baubles, a 4.9% pale ale with hints of cranberry.
Abbey Ales – “Twelfth Night”, a rich malty brew that says its “Xmas pudding in a glass”
Exe Valley – “Exemaf Ale”, a 4.1% spicy amber ale, and “Winter Glow”, a strong, dark and warming ale at 6%.

Not all breweries brew winter ales, often to concentrate on their core strengths and some just re-badge their existing beer – a bit naughty that I think, but ho ho ho that’s life.

A big “thank you” to the brewers and pubs that do go out of their way to provided seasonal offerings, and in particular to those pubs, like The Spyway at Askerswell that actively promote winter ales. Merry Christmas one and all.

John Parker
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WWW.RINGWOODBREWERY.CO.UK
It’s Better By Bus

Roaming around the country as I do, I often pick up a copy of the local CAMRA magazine. More often than not they have a calendar of trips by public transport and I have met up with many a friendly soul and found places that I would otherwise not have known about.

Most recently I met up with a great bunch of people from the East Devon Branch and had the pleasure of showing them the around Bridport. Judging by the faces (see pic) when they poured themselves back onto the X51 I think it’s fair to say that they enjoyed what Bridport has to offer.

Once one gets the hang of the timetables, especially in winter, and the pub opening hours, it is extremely easy to have a great day out. Back in September I visited the Exe Valley brewery (more of that elsewhere in this edition) using only public transport. Given that I live in West Bay and the brewery is situated in the small village of Silverton near Tiverton it only took two buses and a train for an outlay of £6. It had an unexpected bonus in that I stumbled across The Lamb Inn in Silverton, wonderful pub, beer on gravity and as friendly as you may wish for.

Small groups of us have been known to use the X53 to take in pubs along the coast road towards Weymouth, taking in Burton Bradstock (2 pubs), Swyre, Abbotsbury (2 pubs), Portesham and Chickerell (3 pubs). In the Autumn we ventured further, using the X53 to Weymouth and then the number 1 to sample as many of the pubs on Portland that we could sensibly manage.

The X53 is a gateway to almost 50 pubs starting at the Admiral Hardy on the outskirts of Weymouth and ending in Axminster.

So here are a couple of routes for you to venture on to have a few beers one lunchtime in Bridport, one from Dorchester, the other from Weymouth:

<table>
<thead>
<tr>
<th>X51 Depart Dorchester South 12.09</th>
<th>X53 depart Weymouth 10.53</th>
</tr>
</thead>
<tbody>
<tr>
<td>Arrive Bridport 12.54</td>
<td>Arrive Bridport 11.54</td>
</tr>
<tr>
<td>Depart Bridport 15.11</td>
<td>Depart Bridport 14.14</td>
</tr>
<tr>
<td>Arrive Dorchester South 15.55</td>
<td>Arrive Weymouth 15.13</td>
</tr>
</tbody>
</table>

Let me know when you are coming (07769 511700) and I will buy you a pint.

John Parker
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Following on from a conversation a couple of years ago with Dave Harris the younger and a rekindling of the conversation with Bruce Mead at Tuckers Maltings festival this year regarding what I was doing, if anything, to celebrate my 50th birthday it was suggested that I run a trip to London to partake in the Bermondsey Beer Mile (BBM). To be honest I was slightly out of my depth, as I had no knowledge of what was entailed apart from copious amounts of beer. At this point Bruce offered to take the lead in the days planning, to which I had no objection. After setting an original date for early September and realising that it clashed with others’ pre-commitments we eventually ran with Saturday September 21st. (You waited until I was in Vietnam, didn’t you!? Ed). Bruce sorted out my train ticket as we were to book in advance and take opportunity of reduce early booking rates. In fact such was the reduced rate for a small group of us and a mistake with South Western Trains booking that we travelled courtesy of SWT for nothing! A fantastic start to the day and we still had several weeks to the day!

It was a warm late summer’s day. We caught the train to Waterloo then the underground to Bermondsey for a 10 minute yomp to our first watering hole, the Southwark Brewery – an alternative route would have been via London Bridge station. In case you are not familiar with the BBM the whole concept of the day is visiting breweries and said “Tap Rooms” that are all located beneath the South London railway arches within the Bermondsey area just south of London Bridge station. Be warned, though, if you
are a strict cask ale only person then this trip will take you out of your comfort zone! I will admit to being a bit apprehensive as I seldom drink Keg beer, but am willing to give all good beer a chance. My main fear of the day was doing a crawl where I would get bloated out with gas and not be able to fit in the volumes of liquid. In fact I was pleasantly surprised in that there was cask ale available in some of the tap rooms and all the keg beers I did sample were extremely nice, drinkable and lacked that extremounous (que? Ed) gas bloating effect.

I like Southwark beers and could have stayed there all day with 5 beers on hand pump to choose from, but that would not have embraced the experience and, as it was going to be a long day, a half of Bankside Blonde was a good start before heading underneath an arch and entering Maltby street market which was full of street trader food stalls well worth tucking into. Several of us had deep fried scotch eggs (veggie coatings catered for). This I can recommend, as the stodge set me in fine stead. At this point forgive me if I miss any points out as it’s now a miserable November Saturday morning as I write this article and far flung from shorts and T-shirt weather!

Walking back through the arch and we were in Druid St and heading to London Beer Factory, quite aptly named as, with all the brewery tap rooms and bars, they are lined out with white industrial corrugated cladding. It was a narrow space, taking in the full length of the arch with oak casks stacked high one side and the bar at the front with the brewery on a mezzanine to the rear. There are good and not so good points now to be considered. Some of the tap rooms are debit card only, which I personally don’t like as I’m a cash in pocket type of guy; however, third of a pint measures are available, which I think is a fantastic idea - you get to try more flavours, ABVs and styles without the volume if you so choose. Another great point was that we all drank different styles of beer and shared. In this case I had a Beyond the Pale - as the name suggests, a pale ale; however Dave and Chris went for an 8.8% milk stout (but only a third and shared another half). Turning right back under the railway line and less than a minute away we were in Hiver Beers, where all beers were brewed with honey. You could even meet the team in their hive on the wall - quite strange here as, at the rear the premises was shared with All Good Beer. Here I had my first sour style beer of the day; from Neon Raptor Brewery “Chasing Cheetahs”, a peach and pineapple “Lassi Gose”. Sacra-Blur, it was in a can! The great thing about sour beers is that although to everyone’s palate, after a few beers they are a chardonnay of beer, a real palate cleaner and, if you like intense raspberry or grapefruit flavours, they are worth checking out.

Back to Druid St and we were at Anspach & Hobday, one of the original tap rooms and breweries on the BBM. (My son was at school with Jack Hobday - that’s why I was disappointed not to be there. Ed). While Kylie and Alan had something dark and delicious I had another sour, while Adrian took advantage of the hand pump selling their own Belgium Farm house ale. Another short walk and yet again back through a railway arch and we were in Enid St, where there are no less than 5 brewery/taprooms next to each other!
First up Bristol Brewery’s Moor Beer Company’s London distribution centre where I had a couple, including cask versions of Nor Hop and Revival. It was at this point in the day that the child element started to appear in the group. Moor beer produce small graphical stickers about 4”x2” and, yes, they started to appear on my back, bum and even head. Kids! You can’t take them anywhere!

As it was a sunny day the sheer popularity of these venues was evident from the fact that it was obvious that other groups were doing the same as us. I’m pleased to say that all diversities of age, sex and colour were represented. I got chatting to a group of people from Leicester who we bumped into in Enid St doing exactly the same as us.

Next door and we were at London Calling Sweden, where I got so excited about the Poppels Swedish Sour Beer I had to take a photo of it. At this point Chris Harris took me aside and gave me a couple of tins of the Strawberry Daiquiri. Thanks.

Next door yet again - and I mean next door - was Cloud Water with a good selection of their unfined and unfiltered keg beers. And yet again next door Brew By Numbers, where beers on offer that day included their 9% Double IPA, a 3.2% Table Pale, a Mexican Lager and a new brew of a Porter.

Around a 20 second walk and our party had arrived at the last tap room in this marvellous run - Bianca Road, which once again served unfiltered keg beer. The afternoon was getting late and the sun still shining and we were in for a 15 minute walk to Almond Rd, where once again we found a selection of breweries all side by side underneath the arches. First up was Affinity followed by Spartan where there were two beers available on cask, and Eebria. As the name suggests, EeBria is actually an internet warehouse centre for buying beer on line but they also have a bar. Fortunately at these locations there were street food traders and, having the beer munchies, Adrian bought me something which didn’t touch the sides and, after whingeing I was still hungry and wished I had a jumbo veggie hot dog, one was presented to shut me up - well it worked for 5 minutes!

The final location of the day on the BBM was Partizan Brewery on the A2206 Raymouth Rd. I finished on a 6.5% IPA. However, others sampled delights such as their Lemon Porter, Imperial Saison or the Pilsner style Lager while I made friends with the brewery cat. We now had what felt like a relatively short walk straight up the road back to the tube station.

Earlier in the day I had mentioned the fact that, if there was time before our train home, I would like to visit the Kings Arms in Roupell St, just a minute’s walk by Waterloo East station. The pub is now internally listed and serves around 8 changing beers sourced nationally, including London micros. As I sat down outside in the cool night air a troop of Morris Men appeared and danced between the old railway terrace houses. A truly great day out on a sunny day with top company. I can recommend it to you all - just expect top London prices!

Rich Gabe

Photo credits: Bruce Mead.
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Wessex region Cider Pub of the Year

The Square and Compass at Worth Matravers has been awarded Wessex and Channel Islands CAMRA regional Cider Pub of the Year.

Here is East Dorset Camra making the presentation of the certificate to Charlie Newman, the owner. The pub has won the national Cider Pub of the Year in the past, but has not got through to the last four this time.

On November 2nd the Square and Compass is holding a cider festival, and Charlie’s own cider making equipment may well be on view.

Alex Bardswell
Community Hop Brew Day

On Saturday 14th September I set off from Weymouth with a few other West Dorset CAMRA members to Cerne Abbas Brewery for their Community Hop Brew Day.

Having grown Hops in my own garden for the past few years this was a great way to put them to good use. Unfortunately I had lost the labels of my two plants, but quite sure one was *Humulus lupulus* ‘Bramling Cross’ and the other *H. lupulus* ‘Early Bird’. I had spent the previous day collecting my hops, followed by the arduous task of removing the hop cones from their bines, which takes forever and leaves you with green fingers and smelling like a skunk! Most of the other hops were picked from the vines on the day of the brew.

As my hops had already been removed from the bines I had time to help the gaffers, Vic and Jodie, to get the brew on. The first job was to shift seven 25kg sacks of pale malt to the mash tun, and then to keep mixing it through the hot water (mashing) for an hour.

While the wort from the mash tun was transferred to another vessel I helped to weigh and record the other hops that had been picked. Along with the harvest from another seven other “Hop Pickers” there was nearly 6kg of fresh Dorset Hops to be used.

Before the fresh hops were added, some dried hops were used as bitterings, then an hour later the fresh hops were added one-by-one.

I finally got to taste the finished brew four weeks later in the Dog House Micropub in Weymouth. Even as a lover of hoppy beers, I was worried it might over-the-top with hops, but they were well balanced making it a very tasty blonde beer!

James Bennett
Inter CAMRA Skittles

Saturday November 16th saw the West Dorset branch of the Campaign for Real Ale host the 4th annual skittles match against East Dorset CAMRA members at Tom Brown’s Dorchester.

West Dorset won both games and the final game of “killer” where the last player was a West Dorset player.

Rich Gabe from West Dorset CAMRA said “A good time was had by all and we look forward to a return game next year”.

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†For full T&Cs please visit the website for more details.

Visit camra.org.uk/gift-membership

Campaign for Real Ale
Weymouth Octoberfest: Post Press Release

On behalf of the organisers of Weymouth Octoberfest, the West Dorset branch of the Campaign for Real ale (CAMRA) we would like to make it publically known that the reason we sold out of beer so early Saturday night, disappointing the majority of Saturday night customers was due to the governs of CAMRA’s national budgeting policy for ordering quantities of beer and cider for CAMRA beer festivals and we were adhering to those strict guidelines for the festival to happen. Customers were compensated for their disappointment with extra tokens for cider and refunds were given if requested.

Overall the festival was a success with approximately 900 customers attending the event over the 4 sessions and consuming in the region of 4 thousand pints of beer and cider.

The beer of the festival was St Austell, Lunar Landing, a special brewed to celebrate the 50th anniversary of man landing on the moon.

CAMRA bar manager Rich Gabe said “It’s a shame we were not able to offer Saturday night customers the fantastic range of beer on offer the previous sessions, this is an issue that has been notified to CAMRA’s head office in St Albans and we are awaiting a response. On a positive side i would like to thank all the volunteers who gave up their free time to work, the customers for continued support and above all thank the customers that were understanding of the situation Saturday night”.

Weymouth Octoberfest will return next year with a celebration of all things Dorset with additional beer and cider on offer.

Rich Gabe
About 20 years ago a small group of retired head brewers/production directors and brewery engineers of breweries which had been closed by pin-striped suits got together in a pub near Euston, after having imbibed a few drinks at a CAMRA Beerex in London before heading back home on the last trains to their homes in various parts of the UK. What came up in conversation during their copious imbibations was that the beers of the new smaller brewers (now called “Micros”) all seemed to be much of a muchness and that there weren’t very many OMBs (Old Men’s Bitters) available.

These beers all seemed to bear a strange resemblance to those brewed in Ringwood; not surprising, really, since the late, great Peter Austin was responsible for setting up most of the Micros’ not only in GB but throughout the world. Many of the micro-brewery beers at the time were using recipes authored by Peter and, in some cases, only slightly altered. The plant had been designed by Peter and even the yeasts used were from a short list of Ringwood, Hull Brewery and Shipstones. The eight of us supped our beers and bemoaned the lack of OMBs. As the evening progressed one of us, the one who had re-opened the old Tisbury Brewery, which had been closed since 1922, suggested that it might be a good idea to resurrect old beers from long-gone breweries and help the up and coming micros to get into the heritage of beers of old when they were classified as “food” by, amongst other organisations, the wartime Ministry of Food. Indeed, the late Dennis Holiday of Eldridge Pope was refused admission to the Royal Navy during WW2 because he was a student brewer and exempt from call-up although he objected at the decision.

Anyway, once the effect of several beers had worn off (I believe it was Shepherd Neame’s) and a couple of months later, six of us got together again and set up the Dead Brewers’ Society, whose primary objective was to locate the brewing books of breweries taken over and closed by the “Suit Brigade” during the 20th Century. (To date, we hold in excess of 15,000 specifications of long dead beers). We would pore through them, convert them to modern parlance and get the specification of the finest beers brewed by the old local village, town and country breweries sorted out to enable them to be brewed today. Some of these breweries up and down the country may have only had a couple of pubs, but others, such as Beverly’s of Wakefield or Strongs of Romsey, had several hundred apiece. Their beers would have been drunk by our forefathers (and mothers) in years gone by.

Now, whilst firms such as Chas Wells (Wells Young, now Marstons) and other “nationals” can delve into their old brewing books and resurrect some of their old beers, this isn’t possible for micros without help. Indeed, many of the “nationals” choose not to delve but brew “craft” beers which bear no resemblance to those of our brewing heritage.

Enter the Dead Brewers. We locate the old records, many of which are held by the families
who used to own the closed breweries, as well as those of the old head brewers. We then either buy the books or photograph the pages while paying for the copyrights so that the bigger brewers can’t purloin them. They then go into our data library, which is available to micro-brewer members. Our retired brewers then get together and if a micro-brewer wants to resurrect a beer, which must have been brewed within 30 miles max of their brewery, we convert the “recipe” to fit in with the equipment and its efficiency. The brewer must follow our converted specification to the letter and the trial brews are conducted under our direct supervision to produce a beer which is, a much as is possible to achieve, identical to that produced by the original brewery. Once the micro has produced 3 brews which, on organoleptic assessment and physic-chemical profile, is “identical” to the old brew, they are let loose to brew commercially under the Dead Brewers’ banner. And that, dear reader, is that.

The big boys have all the advantages of their own heritage, which most don’t wish to use – possibly because of the cost which affects profit and therefore upsets the “suits”. Indeed, the big boys cannot have access to our records. We are trying to balance the scales to let all real ale drinkers imbibe a bit of history. Heritage beers are around all over the country and were “artisan” beers in the true sense. By the way, what is all this “Craft Beer” nonsense?

Locally in Dorset some of the Dead Brewers’ beers which have been available include those from the long gone brewers:

Vallances of Sidmouth, Framptons of Christchurch, Fookes Brothers of Milton Abbas, Pantons of Wareham, Eldridge Pope, Marsh’s of Blandford, Styrings of Poole, JL Marston of Poole, Habgoods of Wareham, Scrases of Southampton and Tisbury Brewery to name a few.

Now you know what we do, future editions of the Giant Dongle will include the histories of some of the dead breweries of East & West Dorset.

Alastair W Wallace
Curator, the Dead Brewers’ Society
Anne and Victor welcome you to enjoy real ales, craft ciders and homemade food at the restored and refurbished Rivers Arms. The traditional pub food ‘with a twist’ can now be enjoyed outside on our wooden deck. We have daily specials on the blackboard at the bar as well as lighter fare. After a long campaign by the Village, Cheselbourne has got its pub back.

‘Good Honest food & beer at reasonable prices’
The Dorchester Voice magazine

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The Rivers Arms, Cheselbourne, Dorset, DT2 7NW
SIBA Awards – an update

Back in the early summer this magazine carried an article about the SIBA national and local beer awards. To refresh the memory the “Society of Independent Brewers” (SIBA) hold a series of eight events across the UK at which beers are judged under a number of categories with one beer emerging as overall champion. The first of these events was held in Newton Abbot back in the Spring when Palmers Brewery scooped the prize of overall champion with their Tally Ho.

Since that time the remaining areas have held their events and the tables below shows what other beers Tally Ho faces at the National awards in Liverpool in March next year.

<table>
<thead>
<tr>
<th>REGION</th>
<th>BREWERY</th>
<th>BEER</th>
<th>CATEGORY</th>
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<tbody>
<tr>
<td>South West</td>
<td>Palmers Brewery</td>
<td>Tally Ho 5.5</td>
<td>Cask Dark Beers 4.5 – 6.4</td>
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<tr>
<td>East</td>
<td>Milton Brewery</td>
<td>Minerva 4.6</td>
<td>Cask Premium IPA 4.4 To 5.4</td>
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<tr>
<td>North East</td>
<td>Cullercoats</td>
<td>Polly Donkin Oatmeal Stout 4.2</td>
<td>Cask Dark Beers up to 4.4</td>
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<tr>
<td>North West</td>
<td>Blackedge Brewing Co.</td>
<td>West Coast 4.1</td>
<td>Cask Bitter up to 4.4</td>
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<tr>
<td>Scotland</td>
<td>Windswept Brewing</td>
<td>Wolf 6.0</td>
<td>Cask Dark Beers 4.5 – 6.4</td>
</tr>
<tr>
<td>South East</td>
<td>Signature Brew Ltd</td>
<td>Roadie 4.3</td>
<td>Cask Session Beer up to 4.3</td>
</tr>
<tr>
<td>Wales &amp; West</td>
<td>St Annes</td>
<td>Iron And Fire 7.5</td>
<td>Cask Specialty Mid – Dark Beers</td>
</tr>
<tr>
<td>Midlands</td>
<td>Milestone Brewery</td>
<td>Raspberry Wheat Beer 5.6</td>
<td>Cask Specialty Light Beers</td>
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<td>Black Adder Stout 5.3</td>
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<td>North East</td>
<td>Bad Co.</td>
<td>Dark Necessities 5.5</td>
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<tr>
<td>North West</td>
<td>Hophurst Brewery</td>
<td>Porteresque 5.5</td>
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<td>Scotland</td>
<td>Windswept Brewing</td>
<td>Wolf 6.0</td>
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<td>South East</td>
<td>Five Points Brewing Co.</td>
<td>Railway Porter 4.8</td>
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<td>Wales And West</td>
<td>Boss Brewing Co.</td>
<td>Boss Black 5.0</td>
</tr>
<tr>
<td>Midlands</td>
<td>Lincoln Green Brewery</td>
<td>Tuck 4.7</td>
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</tbody>
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Be good to hear from anyone who has experienced these ales. I feel a walkabout coming on!

John Parker
Beer sampling in the middle of nowhere

Dear friends. This time the beer sampling literally took place in the middle of nowhere - and I was kidnapped getting there! That said, it’s better than it looks like.

When I celebrated 65 (years) our four (grown up) kids said to me that I had to wait for my present. “You have all you need so now we will give you a surprise.”

In October my wife and I drove to visit our oldest son who lives in a small place called Kode, north of Gothenburg. My wife Theresa was very keen that I should bring heavy walking boots and I could not understand why. Later it became completely clear.

When we came up to Kode in the evening I was immediately instructed to reload my stuff in my son’s car without further explanation, and off the two of us went with destination unknown to me.

After two to three hours’ drive we came to a hunting lodge, well isolated, and the other three kids joined us. The place was surrounded with different kinds of pine trees and close to a small lake. There was no access to phone lines, nor internet. Here we spent a couple of good days including a craft beer sampling in a hut with a warming fire.

The sampling started with a Royal Marstrand Light Lager. Amber, fresh and clear it’s a fine lager for drinking some bottles in good company. Then we continued with heavier tasting ale.

Still blond, we went on with Remmarlöv’s The Holley Organic Blond Ale. Some more bitterness and citrus, but still easy to drink.

Poppel West Coast IPA was the third sample. Some more alcohol, more hops and body with a nice fruitiness of passion. (Hopefully you mean a nice taste of passion fruit! Ed)

The fourth taste was a Rye IPA from Kungälv Brewery - again quite different, with a stronger and more intensive bitterness and with a hint of peat - darker than the previous ones.
The final was the most exciting. With a name like “Kapare” (Caper/Buccaneer) so it had to be good. And it was. A double IPA with a big aroma and a bready taste with lots of hops.

To summarise, a very good sampling in an extremely nice environment with the four Caperman kids around.

I end up with some news from the Finn Craft Brewery. The Finn Winter Bock received the number one reviews in a sampling of around 100 winter/Christmas beers. We had the same place (1) in 2018.

Further, we are following closely the Brexit development and we are waiting for hopefully good results so we can as soon as possible enter the UK.

Your foreign correspondent
Bo Caperman
Many of us have toyed with the idea of producing our own home-brewed beer and many have succeeded – even becoming good enough to become established commercial brewers (Hello, Brad – long time no see).

But trust the Americans to go one step too far! It was reported recently that a 46 year old American (name withheld for reasons that will become apparent) was found to be producing beer in his own stomach!!

Back in 2017 the man was diagnosed as having the extremely rare (only 5 cases diagnosed in 30 years) auto-brewery syndrome. He was found to have high levels of a fungus called *Saccharomyces cerevisiae* – better known as brewer’s yeast - in his faeces (sorry folks!). Subsequent tests showed that this fungus was present in sufficient quantities to produce alcohol in the gut, so every time he consumed foods high in carbohydrates (what, an American?!?) his blood alcohol level shot up to as much as 400mg per 100ml – the equivalent of being 11 times over the drink-drive limit.

For years he had been thought to be trying to hide closet-drinking and was even charged by the police for drink-driving. Mental fogginess, dizziness and memory loss resulted in depression and the loss of his job before a specialist at Richmond University Medical Center, New York managed to diagnose his problem. Anti-fungal medication and a low-carb diet (I bet that was tough!) flushed out the excess fungus from his gut and he has now fully recovered.

No mention is made of what the beer was called but its odds-on it tasted better than Coors!

Alex Scrivener

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2019 Weymouth Octoberfest

with apologies to Glenda Slagg & Private Eye

West Dorset CAMRA. What a useless bunch!! They couldn’t organise a beer festival at a beer festival (Geddit!!!?). How do you manage to run out of beer?? Maybe they did it so they could get on national TV and in the national press!! That’ll teach people to turn up late! Try reducing the number of tickets you sell next time. Just saying!!

*West Dorset CAMRA – don’t ya love ‘em? This year’s beer festival was so good all the beer had gone by the time the last evening’s session started. The ultimate mark of excellence. An ale of a beer festival (Geddit??) Plans are already being made to run out of beer by the end of the first session next year (Geddit!!??).*

*(You’re fired. Ed)*
What’s On? Festivals, Socials & Meetings

Wed 4th December, Dorchester Plod, meet 7.15 at Brewhouse & Kitchen, Weymouth Avenue.

Sun 8th December, Ropemakers, Bridport trip to Exeter Xmas market - (and time for a couple of snifters?) contact direct on 01308 421255.

Wed 11th December, Branch meeting, 8pm at the Acorn, Evershot, DT2 0JW. To include the first round of the Good Beer Guide selection. All members welcome.

Sat 14th December, CITA Social to Bridport. Start 11.30 at The Tiger, Barrack Street and on from there.

Wed 8th January, Branch meeting, 8pm at the Ship Inn, Weymouth, DT4 8BE. (Good Beer Guide selection voting) Upstairs. All members welcome.

Fri 17th - Sat 18th January, Exeter Winter Ales Festival, Exeter City FC, EX4 6PX, 76 Real Ales, cider and perry. Check www.camradorset.org.uk nearer the time for possible organised trips.

Sat 18th January, CITA Social to Southampton. Depart on 10.03 train from Weymouth, or (10:12 Dorchester South). A tour of Good Beer Guide pubs.

Fri 7th & Sat 8nd, Dorchester Beerrex at the Corn Exchange. Read more on page 5 or check Beerex.co.uk

Wed 12th February, Branch meeting, 8pm at the New Inn, West Knighton, DT2 8PE. All members welcome.

Wed 11th March, Branch meeting, 8pm at the Mitre Inn, Sandford Orcas, DT9 4RU. All members welcome.

Dates correct at time of going to print, for latest info visit www.camrawdorset.org.uk

CITA (CAMRA in the area). Please contact Rich Gabe via rich@camrawdorset.org.uk or call 07771 903 868 for on the day details of where exactly we will be!

William Henry Beer Festival

Wetherspoons pubs around the country celebrated the pub chains 40th anniversary during October to coincide with their annual Beer Festival - which this year appropriately consisted of 40 real ales.

Local CAMRA members were invited to the William Henry in Weymouth on Wednesday 9th October by pub manager Jye Dixey to help kick-start the 12 day beer fest. There were 10 ales on for the launch and these were available in thirds which allowed you to sample more of what was on offer.
Vietnam

During September and October of this year I was lucky enough to be treated to a holiday in Vietnam and Cambodia, courtesy of my wife. Now please don’t think of me as ungrateful, but, from the start, I was worried that I might not be able to last almost three weeks without a decent beer. Cans and/or bottles of Tiger, 333, Saigon beer, Hanoi beer, Cambodia and Anchor kept me vaguely amused, but they’re hardly up there with the real thing!

That was until we reached the lovely town of Hoi An, where we stumbled across a small bar selling the second best thing – some craft beers. The bar called itself the Pasteur Street Brewing Company and sat beside the Thu Bon River.

Sadly we only had time to sample one of their beers, so I went for the Heart of Darkness, brewed in Saigon – chosen because a 7% Coffee Vanilla Porter wasn’t quite the right thing for mid-afternoon and a temperature of a very sweaty 30c. The Heart of Darkness was a perfectly clear glass of beer, but, as those of you who know me will confirm, there’s no place for grapefruit in beer (not least of all because it doesn’t go well with statins.

We didn’t get time to go back again in the evening – we were hunting gin! – so I was patient until we had travelled on to Saigon later in the holiday. There we found ourselves in a very comfortable hotel smack opposite the East West Brewery and made our way there after we’d searched out two local gin bars. It was here that I got the chance to try their Coffee Vanilla Porter (it was the evening and the temperature had plummeted to the chilly mid-twenties (but still with (90% + humidity).And it was worth the wait. If you’ve ever treated yourself to an Espresso Martini it was best described as one of those, but drunk by the half-litre! Happy bunny!
I’m sorry to report that I again had to forego the Pale Ale, Summer Hefeweizen, Summer Rose and Far East IPA but, judging by the number of punters in the Australian-style bar, I would guess that they were selling pretty well.

My next trip away is to Edinburgh for New Year. I wonder if they have any beer.

Alex Scrivener
Free Beer (Well Almost)

What an Autumn it has been for tastings. At the end of September Exe Valley Brewery threw open the doors for their annual charity open day. All beer and food was free but it was hoped that patrons would make a donation to the Blue Cross charity which benefitted to the tune of £1,800.

This brewery is situated in an idyllic spot, as the name suggests in the Exe valley, and although numbers are not known I am told that they got through more than 1,200 pints of beer. To me it helped that all 7 or 8 beers were on gravity on an “help yourself basis” which meant that one could enjoy as much or as little as they wanted. I have already inked in next years event scheduled for 19th September when funds will be raised for an as yet unknown charity. Maybe we could run a trip if enough people are interested.

If that wasn’t enough, along came Palmers brewery (who are celebrating their 225th anniversary this year) with another charity event. This was held partly to celebrate cask ale week. This was an afternoon party with a free hog roast supplied by The Half Moon Melplash. (You really must drop in on the Half Moon, especially if you are hungry - the staff there are doing a fantastic job in getting this pub back on its feet). If you could tear yourself away from the beer there were free tours of the brewery.

The full range of beers was on offer together with ciders from Dorset Orchards - all this for free -and I hope all those that attended made a donation to the Minerva Learning Trust.

Personally, I feel that it would have been nice to have had the beers on gravity for a change and it was noticeable that when the band started the place half emptied as it was impossible to hold a conversation.

Then Along comes Jye Dixey from the William Henry in Weymouth, inviting CAMRA members to a tasting of some of the 40 beers on the Wetherspoons beer festival list and you didn’t even have to use your Wetherspoons vouchers! I know that CAMRA members are divided on the merits of Wetherspoons and I can understand why but I have to say I have never had a bad pint in the William Henry and would wholeheartedly recommend it. Sad to say however that experience doesn’t always travel to other ‘Spoons outlets.

So there is free (ish) beer if you know where to look.

John Parker
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