



Giant Dongle



Spring 2012

Campaign for Real Ale West Dorset Branch

Colliton Club Edged Out at the Last Hurdle

As reported in the Christmas issue of the Giant Dongle, Dorchester's Colliton Club won its way to the last 4 in CAMRA's National Club of the Year competition. Unfortunately it eventually lost out in the final round to Questor's Grapevine Club, located in the Questors Theatre in Ealing.

While it is disappointing that the Colliton did not win the National title having got so far in the competition, the team at the Colliton can again be very proud of their achievement.

Although the Colliton is operated primarily for the benefit of County Council staff (and presumably Weymouth & Portland Boro staff following the merger?), it is **open to all card carrying CAMRA members** – yet another benefit of membership.

The Front in Falmouth suffered a similar fate in the National Pub of the Year competition, which was won by the **Bridgend Arms** in Wrexham – a hell of a way to go for a pint from Wyke. Fortunately here in West Dorset we have not one but two Pubs of the Year! – see inside.

The West Country has gained one National title this winter. The microbrewery at **Driftwood Spars** pub at Trevauance Cove near St Agnes in Cornwall won Champion Winter Beer of Britain with Alfie's Revenge (6.5% ABV). I recall the Driftwood as a disco pub forty years ago. It seems to have aged better than I have.

Government to go for minimum pricing of alcohol

Both Prime Minister David Cameron and Home Secretary Teresa May have recently declared their intention of introducing a minimum price for alcohol. CAMRA welcomes this announcement as a step towards correcting the imbalance in the terms of trade between pubs and the supermarkets. Of course the Government's priority is the reduction of alcohol related diseases and social issues related to "pre-loading" on cheap supermarket booze - not the protection of the pub! Still it's an ill wind.....

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Festival Round Up

So Dorchester Beerex is now just a memory – hopefully a happy one for many judging by the reports in this issue. Now Spring has sprung – another amazingly sunny March and start to April. Who knows what's to come weather wise. No matter West Dorset drinkers will have access to a number of lively festivals.

At the time of writing the **2nd Annual 3 Brewers Festival** has just taken place in **Lyme Regis** – no report yet but certain to have been a success if last year is any thing to go by.

Over Easter we have the **Upwey Beer Festival at the Royal Standard**. If the festival is as good as the website it's going to be a cracker!

Forthcoming Spring festivals include:

Maltings Festival at tuckers Maltings, Newton Abbot – 19 – 21 April (Branch trip Saturday 21 – see Branch Diary for details).

George Inn, Portland – St George's Day 27-29 April

Railway Hotel, Blandford – 4-7 May

Gaggle of Geese, Buckland Newton - 27 May - Beer & Cider Tent with Poultry Auction and Farmers' market etc – a real taste of rural Dorset (The Editor's wife's favourite day out).

Moving into Summer we have:

The Exchange, Sturminster Newton – 8-10 June

Bridport Food Festival (with amazing Beer Tent), **Askers Meadow, Bridport** – 16 June

Stevens Farm Shop, Martinstown – Charity Beer and Cider festival – 6-8 July

Thorncombe Sports & Social Club – Festival of Cricket and Beer – 14 July

Plough, Manston (nr. Sturminster Newton) – 20-22 July

Square & Compass, Worth Matravers – Stone carving and Beers – 26-31 July

Don't miss out on **Wykefest** 20-21 July at the Value Centre, Wyke Regis, or the big one – **Weymouth Octoberfest** 12-13 October at the Pavilion.

Keep an eye on our website – www.camrawdorset.org.uk – for up to date information on all the festivals we know about – with links to festivals' own websites where available.

Brewers, Landlords and Event Organisers

Be sure to let us know about your festival or other event in good time and we will feature it on our website. Where possible we will also highlight it in the Giant Dongle (next issue early July).

These are free services provided by West Dorset CAMRA as part of our mission to promote Real Ale and support those who produce and sell it.

A Campaign of Two Halves

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Enjoying Real Ale & Pubs

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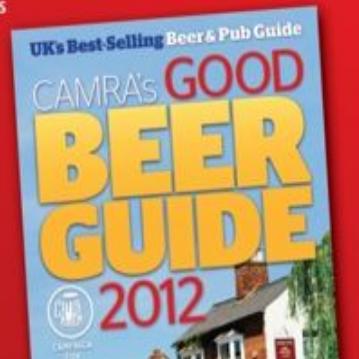
Available now... THE GOOD BEER GUIDE 2012

Now in its 39th edition, the Good Beer Guide is fully revised and updated each year and features pubs across the United Kingdom that serve the best real ale. The Guide is indispensable for beer lovers and includes a selection of features on beer, brewing and pubs.

The 2012 edition includes:

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Help support CAMRA by buying the book direct from us.



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Queens Hotel, Weymouth – “Under New Management”

I was concerned a few weeks ago to see that the **Queens Hotel** appeared to be closed with a sign reading “Caretaker on Site” in the window – looked ominous.

So I was delighted to see on Easter Saturday that it had reopened under new management (according to a poster on the wall outside). Better yet, not only a programme of both recorded and live music, but the seemingly all pervasive Doombar has been replaced by Otter Ale and Otter Bitter – “2 for 1” in choice if not in price. Best of luck to the new team at the Queens.



St Austell Brewery has been brewing beer and real ale in Cornwall since 1851 and runs 174 of the most popular pubs in the South West.

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**St Austell Brewery, 63 Trevarthian Rd, ST AUSTELL, Cornwall PL25 4BY
Telephone: 0845 241 1122**

Dorchester Beerex 2012

By Rich Gabe.

Well you were warned, apart from Friday lunch the ever popular Dorchester Beer Festival was a total sell out event. Over 1200 lucky people managed to get an entry ticket to this prestige event with the Friday evening selling out within 4 days of going on sale. This is fantastic. People are obviously aware of how good the festival is and the diverse choice of beers, ciders and perries on offer.

Friday lunch kicked off with the press well in attendance and the town's mayor Tess James opening the festival to 230 thirsty drinkers, and me looking to try 85 ales over the weekend. (Quality Control you-know!) A task which wasn't going to happen. However as bar manager I do pour off every beer before serving to insure the condition is good. The vast majority were, though a few had a chill haze on them due to us turning off the heating from Wednesday setup onwards. It was cold in the hall so we opted to put the heating back on, and by the evening those beers had all cleared. I like to compare Beerex to Christmas, 85 presents, but I know what they are and what some taste like!

Friday evening and a fairly quiet start considering the speed of ticket sells, it did get busy and music was provided by a band called the Wishbones who went down rather well. Look out for these guys as I reckon they could get big.

Saturday lunch and we let the queue in early to warm up in the magistrate's room. I love this session. We were well supported by East Dorset CAMRA and Exeter and South Devon CAMRA. With-out further ado it was 13.00hrs and time to present our pub of the year award. This year there was a rural winner; the **Kings Arms** in Thornford and a town one **The Tiger Inn**, Bridport - both well deserving.

Between sessions it was off to the **Blue Raddle** for our dinner/tea. I'd like to thank Christine for keeping the kitchen open for us, Lou the bar maid who was rushed off her feet and Rich Townsend for being his usual self! Saturday night I didn't do anything behind the bar, just sat with co-workers, friends and my wife with local band "Gordens Alive?" playing in the background.

Sunday morning and a good show of willing hands saw us clear the Corn Exchange in a couple of hours. The weekend made in the region of £10K for good causes with the raffle raising a staggering £1350.00 for the Roundtable Children's Wish Appeal. None of this would have been possible without the tremendous staff support and local companies and breweries good will. Roll on 2013.

Can You Help Our Archivist?

Tony, our secretary and archivist, is compiling a database of all the West Dorset entries in the **Good Beer Guide** since the first listing in 1972. He has, or has access to, most issues, but is missing **1979, 1980, 1983 & 1985**.

If anyone has a copy of any of these guides, Tony would love to hear from you on **01305 789906**.

The Elm Tree Inn

Langton Herring

Weymouth

01305 871257

www.theelmtreeinn-dorset.co.uk



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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.

April	Sat 21st	All Day	Newton Abbot, Tuckers Maltings Beer Festival – Book with Tony Egerton (as below) – Non-members welcome
May	Wed 9 th	8pm	Lyme Regis, Volunteer + various others in Lyme
June	Wed 13 th	8pm	Sydling St. Nicholas, the Greyhound + Cerne Abbas Pubs
July	Wed 11 th	8pm	Bridport, the Tiger + the Bull

Branch contacts

Main contact: Tony Egerton tel. 01305 789906; Email tony@camrawdorset.org.uk

Social Events and Trips - contact: Rich Gabe tel. 01305, email rich@camrawdorset.org.uk

Contact details for other branch officials can be obtained from Tony or direct from www.camrawdorset.org.uk

Editor's contact details: Kevin Launder, 33 Dowman Place, Weymouth DT4 9XR; Email gdeditor@camrawdorset.org.uk; tel 01305784303

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

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Swift Halves

Despite our optimism in the previous issue of the Giant Dongle and prodigious amounts of building work, the **Giant Pot** near Weymouth rail station has not reopened at the time of writing. On the brighter side the **Ferrybridge**, not so long ago threatened with demolition, seems to be thriving with new management of bar and kitchen.

We understand that **Ringwood Porter** may be available for a longer period next winter – two whole months. Believe it or not that is twice as long as last winter. Blinked. Missed it!

Ray and Kay welcome You to The Bakers Arms

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Beerex Divine Intervention By Rich Gabe

Here's a strange but true story from this year's Dorchester Beer Festival, one that is holy? Unexplainable! As you may be aware we look for barrel sponsorship to help pay for the price of beer to enable us to make more monies for the nominated charities. This year a Roundtable Paddy King sponsored a barrel out of good will. Paddy is in fact the Reverent King; a vicar and asked me if he could bless the beer, so being very conscientious that the beer should be in tip top condition, why would I say no? So on the Saturday morning prior to opening Paddy turned up in full ceremonial robes complete with holy water, said some prayers and blessed the beer.



The barrel Paddy had sponsored was **Buxton SPA 4.1 %** (Special Pale Ale) from Derbyshire; a light and refreshing hopped ale with a clean taste. The first time I tried this beer was when the branch visited Derbyshire a couple of years ago and ever since then I had tried to get it for Octoberfest and last year's Beerex, but to no avail until now.

Well strange but true Buxton SPA, sponsored by Paddy, blessed by Paddy won the public vote for beer of the festival, with the ever popular **Wayland Sixpenny 5.4%** IPA coming in a close second. Now I'm not a religious man but I've heard it said God moves in mysterious ways, perhaps he drinks in even stranger ways!



Left: Rich tells it as it is.

Right: Exhausted volunteers take a well earned break



Giant Dongle Wins Silver

We at West Dorset CAMRA do not usually “Blow our own Trumpets” (or should that be “Wave our own Dongles”?). On this occasion we are pleased to make an exception.

The Giant Dongle recently won a much deserved Second Place in CAMRA's Wessex and Channel Islands Region Newsletter of the Year Awards.

This is good going for a publication conceived just eighteen months ago primarily to publicise the launch of our local pub guide (which has also turned into a best seller). We started with eight pages and a print run of 250. Our last three issues have all been twenty pages with a print run of 2000. Add to that the online readership and we are going places.

The Giant Dongle was bettered only by the long established “Ale Mail - Portsmouth branch's” offering (full colour, glossy, professionally designed etc). But we are not jealous. The important thing is that we beat East Dorset! We are nothing if not parochial.

Cynics might suggest that having a branch member on the judging panel helped us. Who knows, they may be right. He does bear a resemblance to a certain Polish Linesman seen at Wembley in 1966. We can live with that.

Advertise in the Giant Dongle

Our rates are £65 full page and £35 half page.

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Change your advertisement for each issue at no extra cost

Email: gdeditor@camrawdorset.org.uk or call Kevin on 01305 784303

The eagle eyed will have noticed that the advertising rates above are different to those previously offered. The reason is simple. We have become victims of our own success. Our previous rates were set over a year ago when both our page count and print run were considerably smaller.

The old rates are no longer economic. The new rates offer excellent value for money, especially for advertisers seeking to target pub goers and Real Ale drinkers in particular.

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Viva Espagne Y Viva Rosita

By our Winter Sun Correspondent

I have never before thought of Spain as good beer country. We Northern Europeans brew the beer, and the Mediterranean types can craft the wines. We both do what we know best. O.K. San Miguel slides down nicely on a hot day, but it's not what we'd call beer.

That was my attitude until I was seduced by Rosita in a Canarian bar. Unfortunately (or fortunately, depends how you look at it) Rosita is not a senorita with flashing eyes and whirling flamenco dress, but an artisan brewery in Tarrogonia.

In bottle conditioned form the beers have spread across Spain and the Canaries to the benefit of Spanish beer enthusiasts and more discerning tourists (John Smiths Smooth senior? – No gracias!). The core range comprises: Original – honey brown in colour 5.5%abv; d'ivori – light blond coloured citrus beer made with orange and coriander 4.5% abv; Negra (my favourite) – caramel and coffee flavours, the brewery tasting notes claim it is an ideal accompaniment to a chocolate brownie or barbecued meat 6.5% abv (I think); and Voll – a winter ale made with a combination of 5 different malts 7%abv.

Like their counterparts elsewhere the guys at Rosita like to experiment and come up with "Specials", such as Rosita Picant, made for the first time in Spring 2008, which features the aroma of rose petals (no accounting for taste) and is sold in 75cc champagne style bottles.

Although the Rosita I encountered is a beer range, there once actually was a Rosita, who inspired her father to found the brewery. To read her story and find opportunities to try the beers visit: www.rosita.cat/eng

A Quiz compiled by our Archivist

Over time many pub names change to reflect usage, express a feature or on a commercial whim. Below are the current names of 16 pubs in West Dorset which have changed in the last 25 years, some more than once. Most are from the urban areas; perhaps country folk value their heritage more than town dwellers. How many of the old names do you know?

- | | | | |
|----|---------------------------|----|----------------------------------|
| 1 | Sun Inn, Weymouth | 2 | New Vic, Weymouth |
| 3 | Giant Inn, Cerne Abbas | 4 | Finns, Weymouth |
| 5 | Moby Dick, Weymouth | 6 | Inn For All Seasons, Charminster |
| 7 | Red Lion, Weymouth | 8 | Riverhouse Inn, Upwey |
| 9 | Spyglass, Preston | 10 | New George, Dorchester |
| 11 | Hunters Moon, Middlemarsh | 12 | Railway Tavern, Weymouth |
| 13 | William Henry, Weymouth | 14 | Orange Cider House, Weymouth |
| 15 | Rodwell, Weymouth | 16 | Countryman, East Knighton |

. Answers – over the page.

The King's Arms at Thornford and The Tiger Inn at Bridport

Named as West Dorset Pubs of the Year

West Dorset branch of the Campaign for Real Ale [CAMRA] have this year named two Pubs of the Year. Usually there is only one, but it became impossible to choose between the two final short listed pubs, so the decision was made to name both.

The CAMRA West Dorset Rural Pub of the Year is the King's Arms at Thornford, three miles south of Sherborne.

A traditional free house in the centre of the village and built in 1905, it is owned by the Digby estate. The 2012 *CAMRA Good Beer Guide* says: "The bar area is simple in decor, but offers a warm welcome to drinkers and diners alike." This week, the three handpumps are dispensing Otter Bitter from Devon, Skinners Spriggin Ale from Cornwall and Fuller's London Pride. Licensees Andrew and Ann Evans took over the King's Arms in 2008 and bought the lease from the former Hidden Brewery two years later. Born at Keswick in the Lake District, Andrew is a teetotaler- unusual in a licensee. Wife Ann hails from Wiltshire. "We are just building a new restaurant," says Ann Evans, "and we are naturally delighted and encouraged at winning this CAMRA accolade."

The King's Arms, Pound Road, Thornford. DT9 6QD

Tel. 01935 872294

Licensees: Andrew & Ann Evans.

The CAMRA West Dorset Town Pub of the Year is the Tiger Inn, Barrack Street, Bridport.

"This bright and cheerful Victorian ale house offers a frequently changing beer list," says the 2012 *CAMRA Good Beer Guide*. "The Tiger is a well hidden secret, worth seeking out." This week, seven real ales have been served from four hand pumps, including St. Austell Tribute from Cornwall, Jimmy Riddle from the Dorset Piddle brewery, Stargazer from Yeovil and Wickwar Brand Oak Bitter from Gloucestershire. Londoners Graham & Jacqueline Taylor have been in the licensed trade for 22 years, coming to the Bridport free house five years ago, from a King & Barnes tenancy in Horsham. "We're a community pub and our customers are very fond of rugby," says Graham Taylor, "I am gobsmacked to win this Town Pub award and we are both very pleased."

Tiger Inn, 14/16 Barrack Street, Bridport. DT6 3LY

Tel. 01308 427543

Licensees: Graham & Jacqueline Taylor.

Running late we made a mad dash back across country to Cavendish Bridge to the north east of Reading. We made up good time until we hit the horrendous traffic on the A4 going through Reading. At this point everybody's bladders were full to capacity and an emergency stop took place at a Range store.

Within minutes of the stop we were at our pub, the **Fox and Hounds**, a traditional ale house that stocked a local brew from the **Two Bridges brewery**. I had arranged for a buffet lunch for us all, provided by Kerri wife of Two Bridges Kevin. We were due to visit his tiny brewery in a garden shed, but due to Kevin and the children being sick it wasn't possible. However Kerri and Kevin had recently purchased the pub and she gave us a free half of their Blonde beer which got mixed reactions. I really liked it and opted for another pint. Look out for this pub in future Good Beer Guides as a good selection of ales were on offer in great condition.

The final brewery on the weekend's itinerary was only 5 minutes away, **Loddon** at Dunsden Green. Owner, accountant and Herriot Watt trained brewer Chris greeted us. First things first it was straight to the store rooms where about 5 or 6 beers were racked up for us to try. Chris gave us a basic tour then a really interesting chat about borrowing £800K to set up. The brewery is located in an old barn that's subsiding like the tower of Pisa. Chris explained that he never wanted to brew on an industrial estate, but was determined to brew quality ales in a lovely surrounding- which he does! When Chris was shown the large barn to start with it was derelict and in need of a lot of TLC. Straight away the subsidence was sorted, followed by a raised floor and drainage across a field to connect with the sewer pipes. Most people would have thought this venture madness. However the gamble has paid off and the debit repaid in 4 years. Now in their 10th year business has never been better. The clarity of the Loddon beers are fantastic. They are all hoppy, crisp fine tasting ales and, judging by the recent investment of £70K into rebranding of pump clips, glasses and logo, must have an extremely loyal bunch of followers.

As all good things must come to an end, we headed back to the Bird in Hand for a wash-up and a subdued evening meal where a group of us ended the night imagining the world's worst cheese board, but that's a debate for another day.

Weymouth becoming a Mecca for Cider Drinkers

While personally I have little interest in fermented apple juice, I have been aware that until relatively recently aficionados of real cider have had limited access to their preferred tippie in Weymouth. The **Orange Cider Bar** had been the only place I knew of to offer a wide selection, although, of course, the **Boot** has long offered the notorious "Cheddar".

In the last year or so the **Royal Oak** on the quayside has stocked a good range of real ciders. When it closed before Xmas for an extensive refurbishment things looked a bit bleak for the cider heads. However, it has now reopened and is going great guns.

In addition a new cider bar – **The Stable** - has opened above the Harbourmaster's office. The Stable is an offshoot of the multi award winning bar of the same name in Bridport (similar formula: wide range of ciders, pizzas and pies) and is already extremely popular.

Add in the forthcoming fourth iteration of **Wykefest** in July and cider drinkers are increasingly well served in Weymouth. You could even say that Wykefest is rapidly becoming more a cider festival with beer, rather than a beer festival with cider as it was originally conceived.

keep a nine gallon barrel in top form it gets supplied with two pins instead. The brewery also sells 22 pint top pressure barrels for parties, not strictly in keeping with CAMRA views but I think this is great. They're taking their beers to the relevant market rather than isolating into a niche market.

We stayed chatting and drinking for two hours before it was off to the **Bird In Hand**. Bar manager David had said he would get a Welsh selection of ales on the bar, and to be fair to him, along with an eclectic mix of light ales and dark ones to complement, he did. I counted 10 different beers through the 5 pumps from Friday night to Sunday morning. Now it was my turn for a beer. To start with a Brecon Carmarthen Pale Ale plus one or two more!

Saturday morning and I drove us all across to Tongham to the **Hogs Back brewery**, a drive I didn't enjoy as we seemed to go through every town centre shack possible! On arrival I handed the keys to Phil as today it was my turn to drink. The Hogs Back tour was a by the book text book tour. Our tour guide Noel was a bit of a character who reminded me of Biggles! We were given four beers to try at various points around the brewery, though to be honest all of them were a variation on traditional brown, bitter, hoppy ales. In the 90's Hogs Back T.E.A (Traditional, English, Ale.) won the Champion Beer of Britain and to be honest I feel they won't let it lie. The tour seemed to last forever and boy could Noel talk, we were in danger of running late. I was expecting to get a taste of A Over T their 8.5% barley wine that is constantly brewed but alas no. (By the way A Over T stands for Aromas Over Tongham not what you may be thinking). I have to say if you've never been around a brewery and want a good insight then this is the tour for you.



Boys and Girls on Tour – Thanks for the photo Marjorie



CAMRA's Rich Gabe [centre] presents West Dorset CAMRA Pub of the Year certificates to Graham & Jacqueline Taylor [left] and Andrew & Ann Evans [right.]

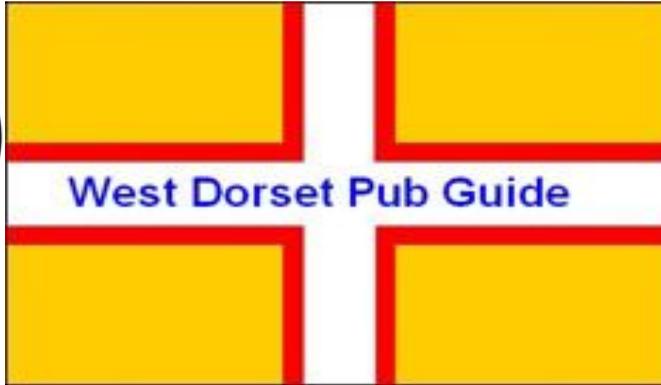
Answers to Pub Names Quiz on Previous Page

- | | | | |
|---|--------------------------------|----|---|
| 1 | Kings | 10 | Old George (ex George & Dragon) |
| 2 | Fairhaven Bars | 11 | White Horse |
| 3 | Red Lion | 12 | Clifton |
| 4 | Finn McCouls (ex O'Flannigans) | 13 | Hog's Head |
| 5 | Cork & Bottle | 14 | Inn on the Corner (ex Cider Press, ex Albion) |
| 6 | New Inn | 15 | The Mighty Hood |
| 7 | Dorset Brewers Ale House | 16 | Rising Sun |
| 8 | Masons Arms | | |
| 9 | Embassy Bars | | |

West Dorset Pub Guide



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FOR
REAL ALE**



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Price £5 (inc. p&p) or £4 quoting CAMRA membership number

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Trading Standards

If you have a dispute with a pub, such as it failing to serve full measures or not displaying price lists, beer strengths or business names, and you are unable to resolve this informally on the spot, CAMRA encourages you to contact Trading Standards.

For details of services offered by local Trading Standards Officers in Dorset see www.dorsetforyou.com/tradingstandards. You can email Trading Standards at: tradingstandards@dorsetcc.gov.uk or call 01305 224012 (Fax: 01305 224297). Alternatively you can call Consumer Direct on 08454 040506.

Public Transport in Dorset

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M3/M4 Home Counties Bash By Rich Gabe.

Every March for the last seven years I have taken a mini-bus full of beer loving devotees to a different part of the country, visiting breweries within the vicinity. This year over the first weekend of March it was the turn of the South-West Home Counties. This destination was chosen because last August I was working in Maidenhead and staying in a Travel Lodge. However during the last week of the contract there was no room in the lodge, so I decamped to Knowl Hill; on the A4 between Maidenhead and Reading. I found the **Bird in Hand** pub in the Good Beer guide and booked in. The description in the guide didn't do the place justice. The beer was superb, the food excellent and the accommodation great. On leaving I booked out a provisional 10 rooms for the following March- hoping the local breweries would play ball, which they duly did.

On Friday morning 2nd March 17 of us set off with me driving (so no beer for me today) to our first destination **Ascot Ales** based in Camberley. If the brewery van wasn't there you'd never have guessed that behind the old bake house doors was a brewery. We were met by Chris, owner and brewer who had a brew on the go while he talked to us and worked. The brewery is so compact, everything is stored inside as the area isn't great, but it works for Chris. Having had three Ascot ales at Dorchester Beerex in the past 3 years I knew the quality would be good. Chris laid on a selection of 8.8 pint containers to give people a broad spectrum of the tastes he creates - I didn't hear any complaints. Next stop was **Windsor and Eton** brewery.

Sadly due to my co-pilots dodgy map reading skills we went the wrong way, but did get a view of the castle and various options for Lego Land! Unfortunately we were 20 minutes down on schedule, which meant less time at Windsor and Eton. We were greeted by Paddy Johnson a master brewer. What this guy didn't know about brewing wasn't worth knowing. Paddy split us up into two groups, and took each party up onto a steel mesh walkway. The brewery had already expanded in its two year existence, adding more fermenters and buying the empty unit next door. Everything was polished stainless steel apart from a wonderful copper model of a micro brewery which he hopes one day to get working. I have never seen anything like this before and suspect its worth a lot of money. A selection of ales was on offer for the troops including Guardsman, Knight of the Garter, a new ale Tree Tops and a black IPA Conqueror. The brewery has 4 directors and it looks like they are in for the long-haul.

It was a shame we were running late but I was conscious that having already phoned a food order through to the **Duke of Edinburgh** pub at nearby Woodside, bladdered up with tea and in need of a coke, it was time to say farewell and head off to this award winning Arkells pub. The food was very good too!

The final brewery of the day was **Rebellion** near Marlow, for a tour that shouldn't have happened. When I arranged the trip I was informed that "We don't do brewery tours in the day due to health and safety, but do pop in for a beer". – So we did. On arrival we were greeted by Phil one of the office staff I'd dealt with. After getting everyone a beer and me another cup of tea, he introduced us to Garry one of the brewers. As it turned out Rebellion were due to double brew that day but didn't, so we got the best tour EVER!

Someone at Rebellion can obviously predict the future, or has a fantastic business sense, or maybe both. I have never seen a so-called Micro Brewery like this - 34 staff all working, a shop with constant off sales, people randomly turning up, chilling out and having a pint. The ethics here were perfect, a fantastic place to work with a great attitude to business. If a pub can't