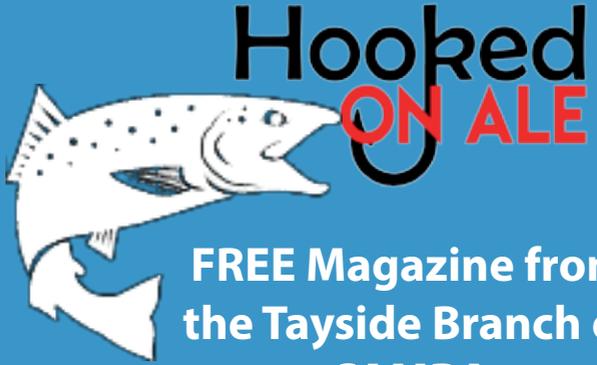




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**Hello and welcome to the first issue of our revamped magazine
HOOKED ON ALE**

Since our last branch magazine, TAY ALE, was published in 2015 a lot has happened. We now have a new Regional Director for Scotland, Sarah Bellis, who has kindly written an article for this issue of Hooked on Ale. We also have three new Breweries in our area, Hawkhill Brewery (Dundee), Redcastle Brewery (Carmyllie, Angus) and Park Brew (Brechin).

We recently had the privilege of handing out our branch Pub of the Year (POTY) award to the Speedwell Bar (Mennies, Dundee) and also our first ever Cider Pub of the Year (CPOTY) award to The Pitcairngreen Inn (Pitcairngreen, Perthshire). Our Newcomer of the Year award went to The Market Bar (Dundee). Our Branch secretary, Frank Mills, presented the runners up POTY award to The Cherrybank Inn (Perth). As we go to print, we are hoping to host our own Real Ale Festival in Perth on the 27th-29th July at Dewars Centre in Perth. This will be the first time in over 20 years that Tayside CAMRA have held a beer festival. We urge all members to put these dates in your diary and hopefully volunteer to help us man the festival; all help would greatly be appreciated. Please check our branch website and Facebook page (CAMRA Tayside) for further details.

Volunteering should be fun and there are several different ways you can become active within CAMRA. Here is just a small list of things that may be of interest to you:

- Surveying local pubs for the Good Beer Guide.
- Pulling a few pints at your local beer festival.
- Distributing CAMRA campaigns publicity material to local pubs.
- Writing to your MP to encourage him / her to sign one of CAMRA's petitions.
- Writing articles for your local CAMRA newsletter or website.

And finally, please remember to support your local Pub. Some of these in our area offer CAMRA members a discount so please support their generosity. (See Website / Magazine for up to date list.)

Alex Faulds Tayside Branch Chair

Tayside CAMRA Branch Contacts

Chair: Alex Faulds

Secretary & Branch Contact: Frank Mills

Membership: Richard Barnes

Treasurer & Newsletter: Martin Fox

Pubs Officer: Ray Kelly

To find out more about Tayside CAMRA, visit either our website at tayside.camra.org.uk or Facebook page CAMRA Tayside

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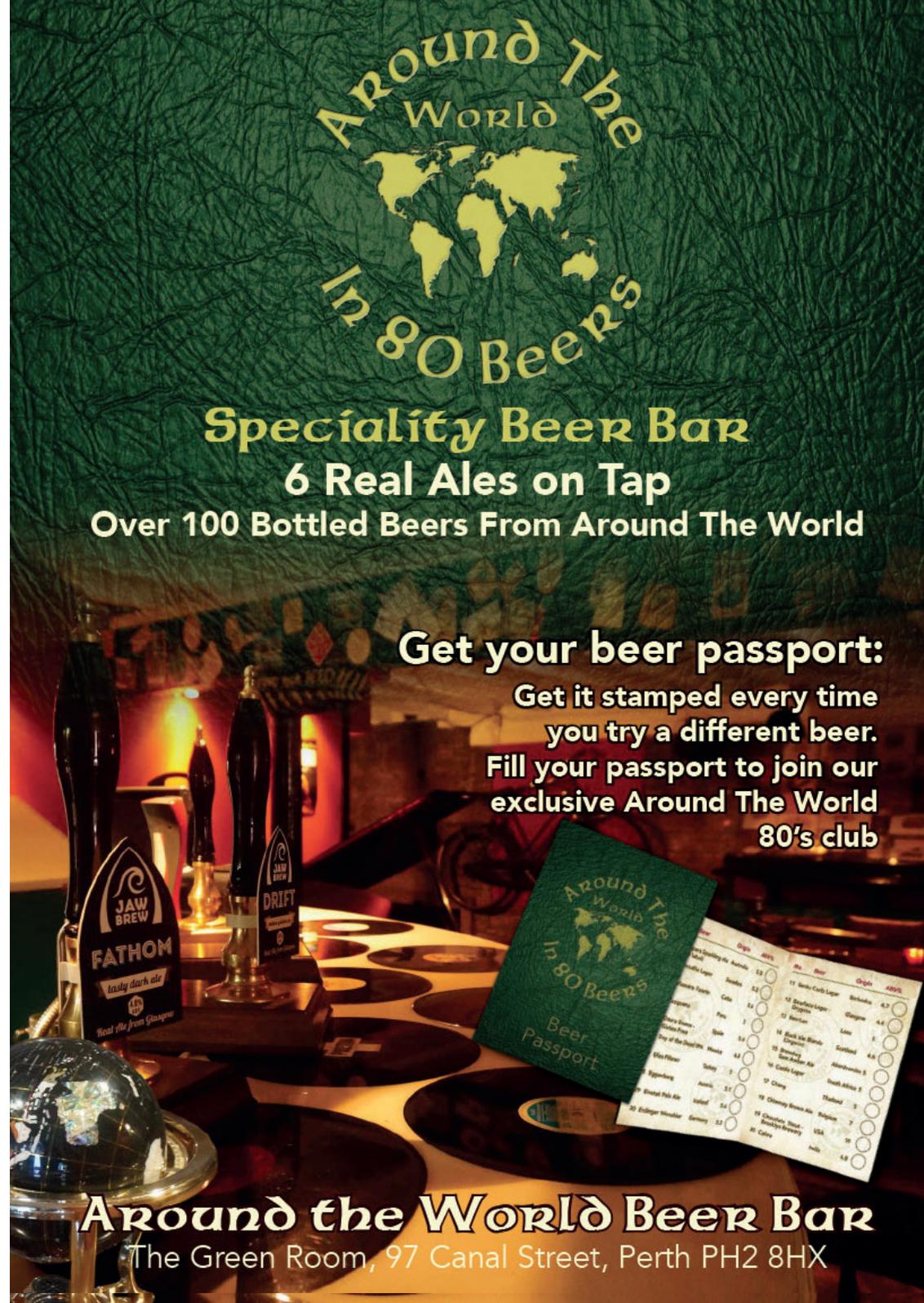
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Tayside CAMRA Pub of the Year 2011

The Cherrybank Inn

210 Glasgow Road, Perth PH2 0NA

Booking and Information

Tel: 01738 624349 Fax: 01738 444962

The Cherrybank Inn, with its large car park, can be found easily. When entering Perth from the A9 down the Glasgow Road, take the 2nd right, then immediately left - and there it is!



Situated at the western entrance to Perth (from the A9), the Cherrybank Inn has been a popular venue for passing travellers for over 200 years.

Featuring well appointed rooms with en-suite facilities, good food, excellent staff and a high standard of service, suitable for tourists or business people alike - also ideally situated for golfing parties.

We are regularly listed in CAMRA's Good Beer Guide and always have a minimum of five real ales on draught including several from award winning Inveralmond Brewery in Perth.

Ample car parking available.

Tayside CAMRA Pub of The Year 2017 – Speedwell Bar, Dundee

It is always a very difficult decision for branch members to choose just one pub from over 135 real ale outlets in the Tayside branch area for our annual Pub of the Year Award. It takes a lot of time and effort from members and this time round there were 5 excellent pubs in the running for the Award making our decision even harder. However, after much deliberation, Tayside POTY 2017 was awarded to the Speedwell Bar (Mennie's) Dundee.



Current landlord Jonathan Stewart jnr (inset left) has a passion for Real Ale, just like his dad (Jonathan Stewart snr). Jonathan and his team keep all ales in great condition, and strive to bring the best ales from around the UK but always with a strong focus on local ales.

The Speedwell bar was built in 1903 for James Speed. It is fondly known locally as Mennie's, after the family who ran it for more than 50 years. With a beautiful L-shaped bar that is divided by a part-glazed screen and a magnificent mahogany gantry and counter, dado panelled walls and a Jacobean ceiling, it is one of the finest examples of an Edwardian pub interior in the country (and is featured in CAMRA's Scotland's True Heritage Pubs). There are also two sitting rooms, separated by a glass screen.

It is to our delight that the Speedwell Bar has won this Award for its on-going dedication and commitment to real ale and we wish Jonathan jnr and his hard-working team all the best in the future.



For the record, our runner up for 2017 was the Cherrybank Inn (Perth) with the Ericht Alehouse (Blairgowrie), Milton Inn (Monifieth) and the Bankfoot Inn (Bankfoot) all in strong contention. The Market Dundee was awarded 'Newcomer of the Year'.

Members of Tayside CAMRA believe the pub is a staple in our social life, a place of fun, friendship, and pain (if you overindulge, that is). In many places, pubs and bars are hubs of the community – serving as the primary meeting place for everything from a quick pint

Speedwell Presentation (above)



after work, to social time with family and friends. It is important that we continue to support and encourage all pubs and other real ale outlets in our area.

Market Presentation (left)

Tayside Real Ale Pubs

The following Pubs, Hotels and Clubs are known to sell (or recently sold) cask conditioned ale. Those known to serve real cider and perry are annotated C.

Angus

Arbroath

Corn Exchange
Corner Bar
Lochlands Bar
Old Boatyard

Brechin

Brechin Arms
Brown Horse
Caledonian Hotel
Dalhousie Bar

Carnoustie

Aboukir Hotel
Stag's Head
Station Hotel

Finavon

Finavon Hotel

Forfar

Dunnichen Stone
Old Reid Park Bar
Osnaburg
The Stag

Glen Clova

Glen Clova Hotel

Hillside (by Montrose)

Hillside Hotel

Kirriemuir

Airlie Arms Hotel
Kirriemuir Golf Club
Roods Bar
Thrums Hotel

Kirkton of Glenisla

Glenisla Hotel

Letham

Commercial Inn

Memus

Drovers Inn

Monifieth

Grange Golf Club
Milton Inn

Montrose

George Hotel
Market Arms

Dundee & District

Barnhill

Cambustay

Broughty Ferry

Anchor
Fisherman's
Jolly's Hotel
Royal Arch
Ship Inn

Dundee

Bank Bar
Beer Kitchen
Braes
Cask and Cork
Counting House
Frews Bar
George Orwell (C)
Kingsway Farm
Market (was Lloyds)

Nicoll's

Pillars

Phoenix

Speedwell (Mennies)

Taybridge

Invergowrie

Doubletree by Hilton

Panmurefield

Bell Tree

Kinross-shire

Kinross

Kinross Curling Bar
Muir's Inn

Milnathort

Village Inn

Scotlandwell

Well Inn

Wester Balgedie

Balgedie Toll Tavern

Perth City

Abbotsford Inn
Bridgend Bar
Capital Asset
Cherrybank Inn
Christie's
Dickens
Foundry
Glover Arms
The Green Room
Greyfriars
Kirkside Bar
Lovat Hotel
The Maltings
Old Ship Inn
The Sandeman
The Tavern
The Venue

East Perthshire (north of

Perth & east of the A9)

Alyth

Losset Inn

Ardler

Ardler Tavern

Balbeggie

Macdonald Arms Hotel

Birnam

Birnam Hotel / Tap

Blair Atholl

Atholl Arms Hotel

Blairgowrie

Blairgowrie Golf Club
Ericht Ale House
Fair o Blair
Royal Hotel
Stormont Arms

Blairgowrie (Rattray)

Old Cross Inn

Bridge of Cally

Bridge of Cally Hotel

Dunkeld

Atholl Arms Hotel
Royal Dunkeld Hotel
Perth Arms
Taybank Hotel

Glenshee

Dalmunzie Hotel

Guildtown

Anglers Inn

Kirkmichael

Kirkmichael Hotel
Strathardle Inn

Meigle

Kinloch Arms

Meikleour

Meikleour Arms Hotel

Moulin

Moulin Inn

Murthly

Uisge Bar/Restaurant

Pitlochry

Auld Smiddy
Craigvrack Hotel
Coachhouse
(Fisher's Hotel)

McNabs

McKays

Old Mill Inn

Score

Wheel Inn

Perth Race Course*

West Perthshire (north of Perth & west of A9)

Aberfeldy

Black Watch
Schiehallion

Bankfoot

Bankfoot Inn

Crieff

Murraypark Hotel
Quaich Bar
Tower Gastro Pub

Fortingall

Fortingall Hotel

Kenmore

Courtyard Restaurant
(Taymouth Mains)

Lawers

Ben Lawers Hotel

Pitcairngreen

Pitcairngreen Inn (C)

Weem

Ailean Chraggan

South Perthshire (south of Perth)

Abernethy

The Inn

Aberuthven

Smiddy Haugh Hotel

Auchterarder

Craigrossie Hotel
Auchterarder Golf Club

Bridge of Earn

Cyprus

Dunning

Kirkstyle Inn

Glendevon

Tormaukin Hotel

Glen Farg

Bein Inn

If your local pub, hotel or even club serves 'real ale' or 'real cider or perry' and is not included in this listing please let us know.

* See page 36 for more information about Perth race course craft bar.

Trading Standards Offices: For issues such as consistent short measures or no price lists, contact:

Angus - 03452 777 778

Dundee - 01382 434 000

Perthshire - 01738 476 476

Tayside CAMRA Cider Pub of the Year - Pitcairngreen Inn

On the 21 January Tayside CAMRA presented the Pitcairngreen Inn with the award of Tayside CAMRA Cider Pub of the Year (CPOY). The Pitcairngreen Inn has excelled in supplying a range of some of the best Ciders and Perry's from around the UK and this had not gone unnoticed by branch members who were delighted to acknowledge the Pitcairngreen Inn with this, the branch's first Cider Pub of the Year award. You can regularly find 5 Ciders and Perry's available ranging from sweet to medium, and between 4% ABV to a strong but enjoyable 7.5% ABV. As well as selling cider, they also have 4 hand pulls for Real Ale with Strathbraan Brewery a regular offering.



Set in the picturesque village of Pitcairngreen on the outskirts of Perth, this small country pub (left) is steeped in local history. Originally built as a coaching inn well over two hundred years ago it is still busy serving local and passing customers to this day, and always with a warm welcome from landlady Samantha (Sam) O'Brien, and all the staff.

As well as a fine selection of ales, ciders and perry, the Pitcairngreen Inn offers more than your average country fayre. The snug and lounge offer a daily menu of local, fresh and seasonal food using some of Perthshire's finest produce, reputed to be the best in the UK, using all local suppliers which includes the real ales. In addition, an extensive range of malt whisky is also available.

The Pitcairngreen now goes forward to the regional round and will hopefully make it through to the next round of CAMRA's National Cider Pub of the Year which is awarded to the pub or club in the UK that best promotes and encourages the sale of quality real cider and perry. There are 4 stages to the competition:

- Branch Judging (January to mid-March) to award a Branch Cider Pub of the Year
- Regional Judging (mid-March to mid-May) to award a Regional Cider Pub of the Year
- Super-Regional Judging (mid-May to mid-July) to award Finalist for the National Cider Pub of the Year
- Final Judging (mid-July to mid-September) to award National Cider Pub of the Year

The winner is normally announced on 1st October to start CAMRA's October Cider & Perry Month.

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Hooked on Ale could not be produced without the support of our advertisers many of which have supported us since the issue of our first newsletter 'Tay Ale' in 2008.

We aim to publish Hooked on Ale twice yearly throughout Tayside and beyond so with 2500 copies in circulation why not raise the profile of your pub, hotel or brewery by placing an advert in the next issue of due November 2017.

If you would like to place an advert in the next issue, please contact us for more information and details of our rates at:

advertising@tayside.camra.org.uk

Please note that adverts are accepted on condition that inclusion does not necessarily imply endorsement or approval of content.

Disclaimer: The views contained within Hooked on Ale do not necessarily represent the views of CAMRA, the editor, or the Tayside Branch.



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Located nearby is several mountain cycle routes within the Glenmarkie Forest area.

The Glenisla Hotel is the ideal stop for Tourists, Hill walkers, Mountain bikers, Shooters and Skiers. The hotel can provide secure storage for cycles, hill walking equipment for guests visiting or staying at the hotel.

CAMRA Volunteering: An Opportunity to Upskill

Did you know that CAMRA is a volunteer led organisation? All the decisions about the strategic direction and our day to day activities are made by members who diligently pay their membership fees every year. CAMRA is perceived as an organisation that supports pubs and breweries by campaigning for real ale, but that's not all we do. Our volunteers also have the opportunity to experience new things, learn new skills and develop personally. Competition in the job market is higher than ever and making your application stand out to potential employers is vital, that's where CAMRA can help.

A CAMRA member who attends meetings, supporting CAMRA's campaigns locally and nationally shows to potential employers that they have commitment and integrity. A CAMRA member who volunteers as part of a branch committee, in whatever role, can demonstrate interpersonal skills, handle responsibility, whilst planning and meeting goals. A branch treasurer can demonstrate financial awareness and management. A branch secretary will demonstrate skills in computer literacy and administration. The branch chair will demonstrate skills in leadership and people management.



Sarah Bellis at the Wigan Beer Festival 2017

Twin this with the practical and theoretical training that is available within the organisation, and you will soon have a lot to add to your CV. The week-long Festival Organisers course is one of the more popular courses CAMRA offer; it is very hands on and you come out with an official certificate. The online training courses are City and Guilds approved and when completed, look great on your CV too.

If you are just starting to enter the world of work after university, looking to get back into work after taking a well-earned break or just after a change of career then volunteering with CAMRA may give you the additional skills you need to land your dream job.

Want to get involved? Well if you're already a fully paid up member of CAMRA or yet to take the plunge, just turn up to your local meeting and tell them you want to help! I'm sure they won't turn away the offer! ;)

You can find details of your local branch meetings and CAMRA training courses in your local CAMRA branch magazine or at www.camra.org.uk.

Sarah Bellis Scotland & Northern Ireland Regional Director

Photo courtesy of www.nickfairhurstphotographer.com/

WhatPub.....Good Pint??.....Bad Pint??

Beer scoring on WhatPub is easy, just log in as a CAMRA member and get your opinions known with scores from 0 being No Real Ale to 5 the perfect pint!

It's very useful for your local branch as the National Beer Scoring System (NBSS) is fully integrated with WhatPub and the branch can review the results from the NBSS and see which pubs are doing well or indeed badly.

With Tayside CAMRA covering such a large area and with many rural pubs, we can't be everywhere all the time so we rely on the feedback CAMRA members give us which in turn can help inform our annual selection of Tayside pubs for the Good Beer Guide

You can use WhatPub to search for pubs across the UK and view opening times, descriptions and details of the real ale and ciders on offer. The mobile version also has the facility to find a nearby pub should you be somewhere that is not familiar.

180,000 members have access to WhatPub and that's what makes it so much different and we think better than any other online guide!

Discounts for CAMRA Members

The following Tayside pubs currently offer discounts on real ale for CAMRA members.

Glover Arms (Perth) 20p per pint
The Green Room (Perth) 15%
Speedwell (Dundee) 10%
Taybridge Bar (Dundee) 10%
George Orwell (Dundee) 10%
Nicolls (Dundee) 10%

Landlords reserve the right to remove these discounts at anytime.

And rememberwhen you join or renew your CAMRA membership, you receive £20 in Wetherspoon vouchers. (40 x 50p vouchers off a pint of real ale)

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- Tayside CAMRA Pub of the Year 2015
- Finalist in Scottish CAMRA Pub of the Year 2016
- Appear in CAMRA's Good Beer Guide 2013, 2014, 2015, 2016, 2017
- Highly Commended in Tayside CAMRA Newcomer of the Year Award 2011

Grange Road, Monifieth, Angus, DD5 4LU
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wetherspoon
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Market Place, Arbroath, Angus, DD11 1HR Tel: 01241 432430



With up to eight hand-pulls, offering regular and ever-changing guest ales, The Corn Exchange has been a regular entry in CAMRA's Good Beer Guide.

Located just off the High Street, this Wetherspoon pub was built as The Corn Exchange in 1854. It later became the Olympia Picture House and then the Olympia cinema. The building now bears its original name.

Food is served between 8am and 11pm.

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Stirling Castle Beer Tower

On a visit to an event in Stirling Castle a while back, my friend and I were wandering around the place, taking in the history and the spectacular views, when we encountered among the stone turrets and towers a structure composed of old beer bottles and cans (see picture).

Intrigued, I discovered an information board which explained that this was a symbolic installation by a student of Glasgow School of Art, Sofia Sefraoui. According to her bio details, she is a Glaswegian with a multi-cultural background (Moroccan and Brazilian) who creates works that "are usually a balance of composition, physical aspect of the materials and history".

History was an obvious aspect of the sculpture, with the shape referring to the Forework round



towers at the castle entrance and other similar parts of the fortifications. As well as this obvious association of shape, it also referred to the idea of a siege (the castle has been besieged 16 times) and the shapes, colours and some of the beer bottle labels recalled historic battles, national heroes and the world of the military, "creating a communal feeling of pride, belonging, independence and togetherness". The beers chosen referenced Stirling in particular and sought to pay tribute to the city and Scotland's "history, sense of uniqueness and continued pride".

Sofia suggests that beer is "a symbol of getting together, of having a drink, a break... to reiterate this sense of togetherness". She obtained bottles, labels and cans from a variety of mainly fairly local breweries – Allanwater Brewhouse (Tinpot, Bridge of Allan), Black Wolf (Throsk), Broughton, de Brus (Dunfermline) – as well as two from the USA: Arcade and 3 Floyds.

Many of the beers recall tensions and the border between Scotland and England, with names of evocative places, warriors and battles (as did those of Maclay's of Alloa in their revamp before the brewery's sad demise) which might seem very topical at this time in history. "Togetherness" might seem a vain hope in the current climate. Nonetheless, despite isolated incidents, much hyped by sections of the media, the last Indyref was generally conducted in a civilised way and I recall an occasion in a central Edinburgh pub where football supporters wearing Rangers, Celtic, Hibernian, Hearts and other football colours drank real ale together amicably – what the esteemed Tony Dean once described as "the alcoholic freemasonry".

Ending on a practical note, I don't recall there being any draught real ale in the Castle's otherwise satisfactory restaurant, but the nearby Portcullis Hotel, Castle Wynd, is a longstanding Good Beer Guide entry – and one of the few places where I have rated a beer 5, top of CAMRA's quality rating range, - it was Cairngorm Trade Winds, as I recollect.

Forbes Browne



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Every year, too many of Scotland's favourite pubs are forced to close due to declining visitor numbers and mounting costs.

We want you to join us in protecting our country's locals, giving the person that really matters – you – the power to keep iconic institutions open and get your favourite pints on tap at fairer prices.



Scottish Labour MSP Neil Bibby is fighting to establish a Scottish Pubs Code, allowing greater protection and freedom for pub tenants in a 'tied pub' agreement with their landlord. We want to protect Scotland's pubs and prevent any more falling victim to unfair rules giving them the freedom to leave agreements that don't work.

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A Fine Winter's Day Out in Broughty Ferry

Finding ourselves at a loose end one Thursday, my dad (Andy) and I decided to go out for a couple of ales. Opting to jump on the bus we headed down to Broughty Ferry or the 'Ferry' as it is widely known.

We started at the Ship Inn (Fisher St) where there were three ales to choose from; Stag (Cairngorm), Drift (Jaw) and Landlord (Timothy Taylor). I went for a pint of Stag and Andy opted for the Drift (4.6% ABV – 3*). The Ship Inn has two bay windows either side of the front door as you enter the pub. We managed to find a seat in the left bay alongside the bar where we could sit and enjoy our pints. Being a crisp day (high of 3 deg C) we could see a fine misty fog rolling in over the 'silvery' Tay which made us appreciate our warm surroundings even more. Time for a refill so we both went for the Landlord (4.3% - 4). Although all ales were in great form the selection of real ale pubs in the Ferry meant it was time to move on to the next watering hole. So much for just a couple of pints!

Literally just around the corner from the Ship, our next stop was the Fisherman's Tavern (Fort St) where we were greeted with a warm welcome from Linda the bar manager. With 6 ales on including Jack Back and Pentland IPA (both Stewarts), Greene King IPA and Old Golden Hen (Greene King / Belhaven), Fair Maid (Innis and Gunn at Inveralmond) and One Stop Hop from Sadlers there was choice to be had. Staying on the same page we went for the Jack Back (3.7% - 3), and with it still being a tad on the bitter side outside, we retreated to the back lounge where there is an open gas fire. Nice and cosy, we soon warmed up and after a quick look at the extensive menu, it was steak pie (or as I and any self-respecting Dundonian would say, steak peh) all round washed down with an excellent pint of Pentland IPA (3.9% - 3.5).

Fed and watered it was time move along to the Royal Arch (corner of Brook St and Gray St) where we were warmly welcomed by landlord, Johnathan Stewart snr. With three hand pulls (Caledonian Deuchars, Strathbrann Eighty Bob and Box Steam Brewery's Tunnel Vision) I opted for a pint of Eighty Bob (4.4% - 3.5) and Andy went for Tunnel Vision (4.2% - 3) with both in great form. Being such a friendly pub we sat with Johnathan and chewed the fat mainly talking about ale and breweries, and as we all know, talking is thirsty work so it was soon time for a refill. This time I went for the Tunnel Vision and Andy the Eighty bob.

After a great time spent at the Royal Arch it was time to move on to the Anchor Bar (Gray St). With Deuchars and Harviestoun Bitter and Twisted available we both went for a pint of Bitter and Twisted. Bitter and Twisted (4.2% 2.5) was awarded Supreme Champion Beer of Britain at CAMRA's 2003 Great British Beer Festival and was in good form but with time for the bus edging ever closer this would be the last pint in the Ferry for the day.

It was an excellent day out and with all hostelries in close proximity to each other the 'Ferry' makes for a nice compact pub tour.

Alex Faulds Tayside Branch Chair

You can find more details of the pubs visited on our website Tayside.camra.org.uk and you can also follow our real ale adventures at Tayside CAMRA via Facebook.

**Beer score entered on CAMRA's WhatPub Beer Scoring site - See page 13*

In Praise of Beer Menus

For me personally, one of the things I look forward to most of all when going to the pub is the potential opportunity to sample beers I've never tried before especially given the huge variety now available due to the thriving real ale and craft beer scene.

So how do you choose when faced with a colourful array of pump clips? Where do you start when more often than not, especially in busy pubs, the first challenge is just to catch the attention of the bar staff before you can even think about what beer to sample!

Ok (and sadly) in many pubs it really isn't an issue if there are just one or two hand-pulls but in others you could be faced with six, seven, eight or more hand-pulls, even into double figures! And to compound matters, sets of hand-pulls spaced along the entire length of the bar often making a walk from one end to the other (and back again) a necessity before making a choice.

And if like me, you struggle to read the small but crucial information on the pump clip (e.g. ABV and clues to beer style) from a distance of more than a few feet, it does make it even more difficult to make an informed choice and especially so when some bar staff aren't particularly helpful and knowledgeable about the product they're selling.

If memory serves me right, when I first started going to the pub back in the dark ages (mid 1970s), beers tended to be fairly local and there wasn't always a huge choice to be had. It was always

interesting to venture into a new pub to see what they had on offer although more often than not that just meant a different array of pump clips in the brewery house style but still Bitter, Best Bitter or Mild.

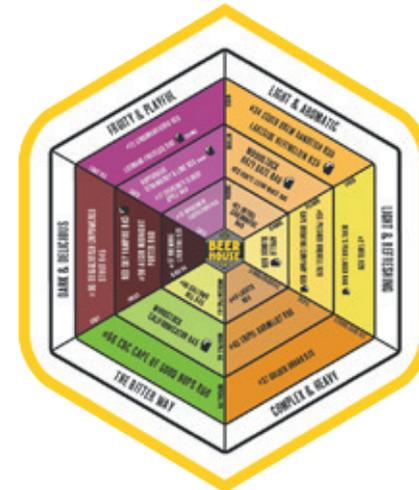
It was when I started noticing that some pubs displayed 'beer menus', usually chalkboards, I began to think that there were pubs committed to serving a variety of good beers. And not only that, I found that beer menus gave me an opportunity to make an informed choice as to whether I actually ventured through the front door (or not) if they were displayed outside or in the pub window!

I still think that a prominent and up to date beer menu says a lot about a pub. There are pubs like Cloisters in Edinburgh where the menu is located on the side wall adjacent to the bar....easy to read whilst waiting to be served. One of my personal favourites beer menus (**right**) is in the Strugglers Lincoln. Not only does it list the real ales currently on (usually 10) including ABV and price, but also listed are those settling and how many were served in the previous year (611 in 2016). Our branch Cider Pub of the Year, the Pitcairngreen Inn, has a prominently displayed cider menu which for real cider drinkers must be a delight to see and read.



On a recent visit to Cape Town I visited the Beerhouse in Long Street. Although not a real ale pub (I guess fairly rare in South Africa) it offered 25 beers on tap plus 99 bottled varieties including a number from the UK. It was their beer menu (**below***) that really struck me; informative and interesting. It was evident that a lot of thought had gone into the design and is something they pride themselves about on their website (beerhouse.co.za).

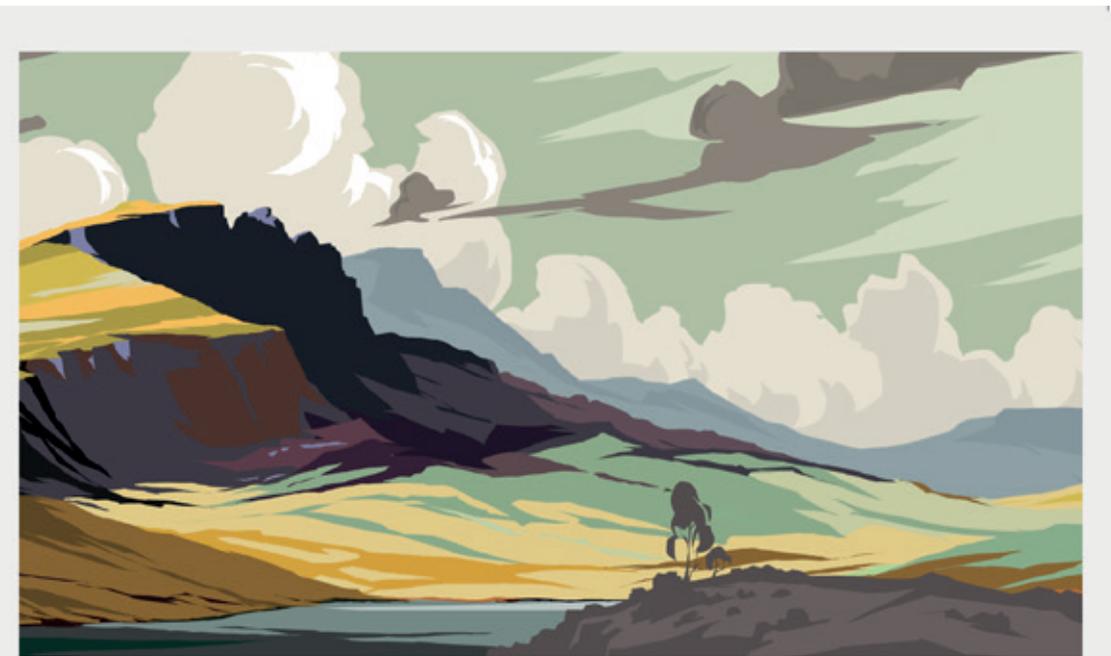
The concept is clear and simple using colour coding to identify beers relating to five styles; light & aromatic, light & refreshing, complex & heavy, the bitter way and finally dark & delicious. A pub well worth a visit if you are in Cape Town or even Johannesburg (if you're brave enough to go there) and Pretoria.



One relatively new innovation is the beer cam as used by the Milton Inn in Monifieth. Just click on a link from their website and you can see what three real ales are currently being served on hand-pull and what's coming next. Social media such as Facebook and pub websites offer huge opportunities for pubs to inform pub goers about what beers they have on and entice customers through the door but there is still nothing in my opinion that beats a good 'beer menu'.

Martin Fox

* Beer Menu displayed with kind permission of Beerhouse, Cape Town



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MEET THE BREWER: Strathbraan at The Green Room, Perth

Back in the dark depths of winter, Tayside CAMRA were invited to a 'Meet the Brewer' evening at The Green Room in Perth. Being one of our local Tayside breweries we thought this would be a good time to catch up with Mark and Martin Proctor from Strathbraan Brewery based up in Amulree Perthshire, about 7 miles west of Dunkeld. They brew in a purpose-built Brewhouse on the family's land. Mark is fortunate in that he has only a 20 second walk to work and even better, a 20 second walk to sample his beers.

A few of us jumped on the train from Dundee as it's only 20/25 mins to Perth with the Green Room roughly a 5 minute walk from the station. Two local Perth members were already sampling the delights of Mark's labour when we arrived. Four Ales from Strathbraan's core range were on offer; Look West (4% ABV), Due South (3.8% ABV), Head East (4.2% ABV) and Eighty Bob (4.4% ABV).

For some reason known only to the gremlins, Mark's laptop would not connect to The Green Room's TV so he opted to have small groups gather around his laptop where he gave an in-depth overview of how Strathbraan Brewery came about and their future plans. Mark took time to explain the malt, hop and yeast varieties in each ale being sampled that night and the fermentation and racking process.

Everyone who was in The Green Room that evening got a great insight to a brewer's life and work from the good side of making and tasting great beer to the long and boring side including cleaning and sterilising equipment and the paperwork side of things. However, the good outweighs the bad and the proof of the pudding was in the drinking so to speak. We wish Strathbraan the best of luck in the future.

Ed: A detailed insight into Strathbraan Brewery was included in Tay Ale Issue 16 (Winter 2015) under our regular 'Meet the Brewer' feature. Previous issues of Tay Ale are available to read on-line at our branch website www.taysidecamra.org.uk



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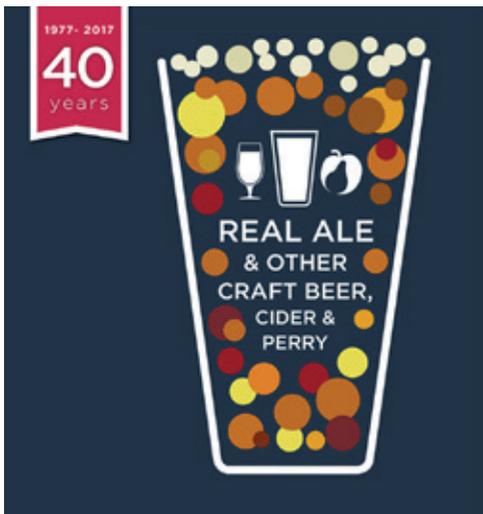
LOOK WEST
4.0% ABV Refreshing Blond Beer
Straw colour in the glass
Crisp, fruity, refreshing flavour

HEAD EAST
4.2% ABV Traditional Bitter
Copper colour in the glass
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For the Attention of all Tayside CAMRA Members...
A Date for Your Diary

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1pm for 1.30pm
Bankfoot Inn, Bankfoot
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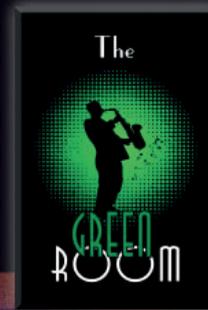
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Real Ale Bike Rides on Tayside.....Dunkeld - Meikleour Circular

This Real Ale Bike Ride is a loop of 21-24 miles around the River Tay as it approaches the edge of Highland Perthshire and is predominately on quiet lanes suitable for any type of bike. First can we again remind you that we are not condoning 'cycling under the influence', just the moderate consumption of good beer whilst enjoying a great cycle ride in some fine scenery!

The suggested starting point is Dunkeld & Birnam railway station, which avoids the need for any driving, but alternatively there is parking nearby in Birnam. From the station, head south towards Perth on the Sustrans NCN77 cycle path along the side of the A9. After about a mile, NCN77 turns right up the B867 towards Bankfoot and over a couple of miles gently climbs about 50m to the highest point on the Pass of Birnam. As the road levels off turn left along a minor road signposted to Murthly and follow this for about 4 miles, alongside the railway for much of the way, before turning right on the B9099 through Murthly in the direction of Stanley.



After about half a mile this goes under the railway and then comes to a road junction where you will find our first stop, the Uisge Bar/Restaurant (**left**). This serves food from 10am until 9pm everyday with the bar open from 11am until 11pm (midnight on Friday and Saturday) and serves real ale from the local Strathbraan Brewery. On my visit in early April, they had Head East (4.2%) on but usually have two beers on during the Summer. There is also a terrace and covered bike parking.

Once suitable refreshed, take the minor road from Uisge (signposted 'Kinclaven') through fields and woods above the Tay where depending upon season you will see either a sea of bluebells in some of the woods or a field of commercially grown daffodils! Traffic and road width increases when joined by another road from Stanley shortly before arriving at the lights-controlled narrow Kinclaven Bridge over the Tay. Over the bridge either turn left up a very short section of the A92 alongside the Meikleour Beech Hedge then left on a minor road signposted 'Meikleour (A984) ½ mile'. Alternatively, this can be avoided by taking an estate road through gateposts on the left at the junction with the A92 then turn right shortly before reaching the house on another estate road that exits in the village. Our next stop is at the Meikleour Arms (**below**), which is a short way further through the village on the righthand side. This serves food all day and is again open from 11am until 11pm (midnight on Friday and Saturday). On my last visit, it had very recently been refurbished and was serving one real ale direct from the cellar, Lure of Meikleour produced for them by the Inveralmond Brewery. They are looking at getting a second real ale back on. There is also a pleasant beer garden in which to rest and enjoy your beer.



There are now two alternative routes to return. The

most straightforward route is to follow the A984 for about 10 miles through Spitalfield and Caputh back to Dunkeld. Those that prefer quieter back roads and don't mind an extra couple miles and a bit more climbing should turn right off the A984 shortly after the pub on a minor road signposted to 'Letheady'. After a couple of miles this joins the B947 towards Blairgowrie and then turn left on a minor road signposted 'Craigie 1¾' which brings you to the shores of Loch Clunie where you should turn left. At Clunie continue straight on towards 'Snaigow 1¾'. After about 1¼ miles there's a crossroads where those that are having second thoughts can go left back down to the A984 and Caputh otherwise continue straight on the Snaigow house and turn right signposted 'Dunkeld 4½'. This quiet lane takes you over to the shore of Loch of Lowes past the nature reserve and visitor centre – seasonal home of 'Lady' one of the oldest known breeding ospreys!

Join the A923 and after a short climb there's a steep twisty descent own towards Dunkeld. This 'A' road has the worst surface of any of the route, so watch out for loose gravel and bumps on the way down. At the bottom turn left back on to NCN77 and into Dunkeld, where you will have earned the real ales on offer at the Royal Dunkeld Hotel, Perth Arms, Atholl Arms Hotel or Taybank Hotel!

The final mile of the route follows NCN77 over Telford's bridge back across the Tay and into Birnam, which offers a further source of real ale at the Birnam Hotel & Inn, opposite which a small lane takes you back up under the A9 and to the station.

Details and location of all these real ale outlets can be checked on www.whatpub.com.

Bill Grigg

Tayside Brewery News

Hawkhill - Very good past six months busy delivering Hawkhill beers around Tayside and parts of Fife. Brewing a one off ale for the Methven 1306 Festival at Methven (Perthshire) on 20 May 2017. (As we go to press the ale has not been named.)

Inveralmond Brewery - New larger fermentation and conditioning tanks have been installed at Inveralmond, thanks to the successful Innis & Gunn adventure capital crowdfunding. As well as enabling increased amounts of oak-aged craft beers to be produced in Perth, this extra capacity will allow continued growth of Inveralmond real ales.

The core range of Ossian and Lia Fail, now joined by EPA, a 3.8% abv vibrant hoppy Edinburgh Pale Ale, is soon to be complemented with Daracha, an oak-matured Ruby Scotch Ale at around 4.8% abv. This relaunch of Inveralmond beers features new labelling of the bottled beers and is visible in pubs with updated pump clips. Thrappledouser is now available as the current seasonal beer, to be followed in the summer by Beltaine which will be a Hefeweizen with mango and lime flavours, and Thai PA with lemongrass and just a hint of chili. Rascal London Porter is promised to make a return in the autumn.

Continued on page 31

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Tayside Brewery News (continued)

Inveralmond (cont) - Inveralmond are supplying an increasing number of Beer Kitchens with Ossian Ale, and Innis & Gunn craft beers in cellar tank as well as keg, plus the occasional limited edition export beer cask-conditioned. In addition to Dundee and Edinburgh, there is now a Beer Kitchen in St Andrews, and one just opened in Ashton Lane, Glasgow, featuring its own micro-brewery complete with resident Inveralmond brewer!

Law Brewing Co - Brewing started at this small brewery located in Dundee's Hawkhill area in October 2016. According to owner and brewer, Danny Cullen, the mission of Law Brewing Co is to present a 'Modernist' perspective on the craft beer scene in concert with the new modern vibe developing in Dundee. With a scientific background, Danny aims to use his scientific skills, drinking and brewing knowledge to create unique, exciting and importantly drinkable beers with bold flavours focusing on quality using the finest locally-sourced ingredients. All the hand-crafted beers are produced on a small scale, non-pasteurised, unfiltered, and carbonated naturally by yeast through secondary fermentation. The beers will be 'unfined' meaning they are suitable for vegetarians and vegans. Natural and finely balanced.

Loch Leven Brewery - Under construction right opposite the Green Hotel in Kinross, the Loch Leven plan to be producing real ales in cask and possibly bottle in the next few months. As we go to press, the roof is on the shop extension, ready for fitting out the brewing plant in the existing building. Look out for Mary Queen of Scots branded bottles as well as Loch Leven Ales on draught planned for the Backstage bar at the Green.

MòR - It's been another steady year for Jim at MòR Brewing, keeping up with sales to all his regular customers including The Commercial in Letham; Cobbies, Tayport; The Phoenix in Dundee; and both Lochranza Hotel & Catacol Bay Hotel on Arran, plus many in between. While continuing to produce the six main ales in the MòR range, from 'MòR Calm & Wise' at 3.4% to 'MòR Ticia', the stout at 4.5%, Jim responded to a request from customers in some outlying areas to develop a low abv ale, so at the beginning of the year he produced an English-hopped light session ale called 'MòR or Less', at 3%, which sold well. Though continuing to work solo, Jim recently secured another order from Aldi supermarkets to produce 2000 bottles of 'MòR Tea, Vicar?' for their summer ale festival, so look out for them on the shelves in the next few weeks.

Park Brew - Another relative new brewery on the Tayside scene. Located in Brechin, Park Brew beers are available locally. Branch members recently attended a 'meet the brewer' evening at the Caledonian Hotel Brechin where several of the Park range were available to sample in cask and bottle. Although brewing is on a small scale at the moment, the guys behind Park Brew are looking to expand.

Redcastle Brewery - Brewing commenced at this new purpose built brewery located in Carmyllie, by Arbroath in 2016. The brewery consists of a 10 barrel plant and unusually for a new brewery, a fully automated bottling line. There are currently 5 core beers in the Redcastle range; Crusader Pale Ale, Red Lady Ruby Ale, Tower IPA, Nobleman Golden Pale Ale and King Jester, a tropical flavoured ale. Redcastle beers are available in pubs throughout Tayside and a number of 'meet the brewer' events have been held recently. (Chris Hall, the head brewer, has written an article (page 34) for Hooked on Ale about his journey from home to commercial brewer.)

Continued on page 33



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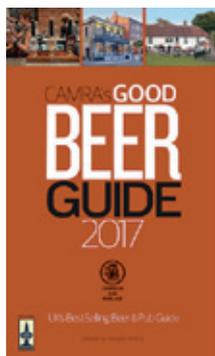
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Tayside Brewery News (continued)

Strathbraan - With sales continuing to grow period on period, Strathbraan beers are available throughout Tayside and regularly as far afield as Edinburgh to Aberdeen and with regular appearances at beer festivals. At the moment Strathbraan are concentrating on their core beers in cask although Due South and Head East also doing well in bottles.

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From Homebrew to Professional Brewer

My name is Chris Hall and Redcastle Brewery where I'm the head (and only) brewer brewed it's first beer in October 2016. This is my first venture into the professional brewing world. Previously, I was a support worker for people with disabilities and a home brewer.

First, a bit of background. I never liked lager. I used to drink Guinness, Newcastle Brown, or whatever real ale looked interesting in the pub (but always dark beer). In 2011 I went to North Carolina for my sister's wedding. (By the way, I'm American living in Scotland since 2005.) I was introduced to a beer called Duck-Rabbit Milk Stout. It was amazing. At that point in my life, it was probably the best beer I'd ever had. A few weeks after returning from the US, my wife and I went to the Taste of Edinburgh Food Festival. There we were greeted by all sorts of amazing food and beer. We tried a few BrewDog beers and I became curious. We went to the BrewDog Bar on the Cowgate where Tokyo* was on draft. I was blown away. I never knew beer could be so amazing. Over the next couple of months I fell in love with craft beer but the only problem was that the beers that I enjoyed were expensive. One could buy a case of bland beer for the same price that my favorite beers cost.

I started homebrewing about 5 years ago to drink better beer than I could afford to buy. For almost a year I read everything I could about brewing and a friend loaned me his kit (two jam boilers and some plastic buckets). At that time, there was a homebrew shop on Bell Street Dundee where I bought some Marris Otter malt, some Brambling Cross hops, and a packet of US-05 yeast. The first brew didn't go very well. I managed to make an IPA, but by the time I sampled every day and had random tastes out of the fermenting bucket, I only had 8 bottles at the end of it and at 8% it wasn't bad. I did some more reading and started doing single malt, single hop brews. I started experimenting and one of the earliest brews that turned out right was a pale ale with raspberries and strawberries! When other people liked it I knew that I was hooked. I could make good beer and much cheaper than bland beer in the grocery store. I progressed to stouts, porters, imperial stouts, IPAs, pale ales, saisons, and Belgians. If there was an idea in my head, I was going to brew it!

In January 2016 a mutual friend introduced me to John Anderson who was putting Redcastle Brewery together. John came around one evening and tasted several of my beers. Knowing that I was a homebrewer, he suggested I might like to join his brew team at some point. I continued brewing beers that I loved but also some with the idea of developing for the brewery. Fast forward to May 2016 and John offered me the job as head brewer. I didn't think twice about it. The brewing kit was installed while I was on a (beer drinking) holiday to the US. When I arrived home, there was still some work to complete but within a week we were ready to brew. The first thing that shocked me was the difference in writing a recipe for a 10 barrel brew kit. At home, I had always used an online brewing calculator. I found out very quickly that once you scaled a recipe up to that size, the brewing calculator was not accurate. It took a few brews to get a recipe written down. I had to learn how to do the calculations by hand. (I still haven't memorised the formula, but have it in a file on my computer.)

We managed four brews before Christmas. I struggled with the sparge. On my homebrew kit

I knew that if I boiled 25L, then I would send 20L to the fermenter. On the full kit, I have to use a refractometer to get even close to what we want. The kettle on the big kit is almost like a pressure cooker. There is very little loss of liquid during the boil, maybe 5% or less compared to 20% with my homebrew kit. Hop additions are also tricky. I've made beers at home that had 22 hop additions. The amount of hops added to a big brew are insane. Our Crusader pale ale has close to six kilos, almost four kilos coming in the middle hop addition, so it can be a struggle to get the hops broken up and weighed before the 30 minute mark in the boil.

People often ask me what the main difference in brewing for a brewery and brewing for myself is (other than volume). I think the main difference is that for the brewery I have to brew the same beers in a cycle. They need to taste the same, look the same, and smell the same. There are beers that I've brewed most years at home, and could probably brew them with my eyes closed, but on the big kit total concentration is a must. Even brewing the same beers month after month takes utter dedication and concentration. People seem to think that it would be boring to brew the same beers over and over. It's not but it is hard work. Our beers have progressed from what they were in the first couple batches to beers that I'm proud to make. Personally, I think Crusader made the biggest improvement from the first batch to now. It has body, flavor, and aroma. So, I guess I could say the biggest difference is not brewing whatever pops into my head at any given time.



Chris at work

Another difference in being a homebrewer compared to being a professional brewer is that it's a lot harder to find information about how to use equipment or how to do things right. Sure, I've got friends that brew and give me advice when I ask, but I don't want them to feel like I'm taking advantage of their generous advice. The other big difference is that hops are in short supply. As a home brewer, I could go on the internet and order whatever hops I wanted (some really expensive), but as a professional we have to work with what we can get. When we started, practically none of the hops that I wanted to use were available. We also started late in the year, so missed the opportunity to contract hops. This year, we were fortunate to be able to contract a small amount of hard to get hops. (Watch out for some nice juicy IPAs and pale ales this spring/summer). Lastly, the biggest difference is the struggle to survive. Being a new brewery, we have to work hard to get our name out. So far, we've been fortunate in that most places that take a cask will take another. That tells me that I'm doing something right.

Brewing professionally has been a dream come true. There's been some difficulties and some hurdles to overcome, but we're getting there. Right now, I'm excited for the future of the brewery. Without giving too much away, I think I can safely say that we're talking about doing some beers that I've been wanting to brew for a while, so for you dark beer fans... watch out. There will be good things coming.

Chris Hall Head Brewer, Redcastle Brewery

A Day at the Races

The Craft Bar at Perth Racecourse does not usually feature in our listings of real ale outlets, since it is normally only open on the 16 days of the racing calendar. However, they do manage to shift some beer, with ten firkins of local real ale sold at the April Perth Festival. The bar has been built up over the past 5 years by Nigel Large of Taybank and Pitcairngreen fame, and is located right between the paddock and racecourse. All the produce is Scottish, in fact they have just won the Best Local Supplier award from UK Racecourses.

3 handpulls serve Real Ales from Strathbraan, including Due South and Head East, while Ossian and sometimes a seasonal beer are supplied from Inveralmond. Organic craft lager is from Black Isle, and the cider is from Cairn o' Mohr. Scottish gin and other spirits are available - only the lemons and the barman come from further afield!

For those not used to racing, Perth Racecourse (Tel: 01738 551597) is right next to Scone Palace; there are meetings every month through the spring and summer, with Ladies Day next to look forward to in May. Get yourself along to the Craft Bar early, before it gets busy, and sample the local real ales in an outdoor setting with a difference.

Richard Barnes



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Perthshire
Tel: 01796 481205
Email: info@athollarmshotel.co.uk**

There are few more imposing sights in the Scottish Highlands than the superb façade and highland grandeur of the Atholl Arms Hotel in Blair Atholl. In our adjoining Bothy Bar, locals and visitors alike can un-wind and swop tall-tales in cosy, informal surroundings, where food is available all day alongside fine ales from nearby Moulin Brewery.

Call or look online for details of our special break prices from 2-5 nights. All functions and special events catered for.

**Moulin Inn & Brewery
11-13 Kirkmichael Road
Moulin
Perthshire
PH13 5 EH
Tel: 01796 472196**



Winner of numerous awards including AA Scottish Pub of the Year 2007 & Tayside CAMRA Pub of the Year. Recommended in many guides.

A 315 years old former coaching inn full of character in picturesque Moulin village attracting locals and visitors alike. Open 365 days per year serving great food and refreshments all day.

Hotel accommodation provides 15 ensuite, clan themed bedrooms plus a 3 bedroomed self-catering unit.

Relax in our peaceful lounge & bar and dine in our fine restaurant overlooking the gardens and Moulin burn.

Speedwell Bar (Ma Mennie's) at West End (Perth Road) Dundee



CASK MARQUE accredited

CAMRA Good Beer Guide 2017

Listed in CAMRA's NATIONAL INVENTORY of heritage pubs

www.mennies.co.uk

The Royal Arch Bar at Broughty Ferry By Dundee
Tel: 01382 779741



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Wild Pub Walks - Join the author Daniel Nielson on 22 walks in beautiful remote or mountain landscapes, each with one or more great pubs – often with historical significance – at journey's end. The book is aimed at the large market of hill walkers who enjoy long days out followed by some refreshing beer in a welcoming pub. The areas covered are: Peak District; Lake District; Highlands/Islands; Scottish Borders; Snowdonia; Pembrokeshire/South Wales; North York Moors National Park; and Yorkshire Dales National Park. The walks vary in the level of challenge, from long walks in lower-lying areas to Grade 1 scrambles.

Published: 22nd May 2017

AVAILABLE TO PRE ORDER NOW

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Historic Coaching Inns of the Great North Road: A guide to travelling the legendary highway - The Great North Road is part of British folklore, the Route 66 of Britain, except instead of gas stations and diners we have magnificent coaching inns, part of the living history of our islands. Taking in the history of these buildings (including a chapter on highwaymen, who often concealed themselves in secret rooms and tunnels in these inns,) as well as the literature that has celebrated them – from Charles Dickens through to J B Priestley – Roger Protz describes these coaching houses with an expert and discerning eye, producing not only a great pub guide but a gazetteer of the history and culture that are draped along this iconic road.

Publication date: 24th April 2017

£12.99 plus p&p CAMRA members £10.99 plus p&p



Join us, and together we can protect the traditions of great British pubs and everything that goes with them.

Become part of the CAMRA community today – enjoy discounted entry to beer festivals and exclusive member offers. Learn about brewing and beer and join like-minded people supporting our campaigns to save pubs, clubs, your pint and more.

Join the campaign today at
www.camra.org.uk/joinup
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*Price for paying by Direct Debit and correct at April 2017. Concessionary rates available. Please visit camra.org.uk/membership-rates



THE AIRLIE ARMS HOTEL

A FAMILY OWNED AND FAMILY RUN HOTEL IN THE HEART OF KIRRIEMUIR

The Airlie Arms Hotel is a traditional, family run hotel in the heart of Kirriemuir offering comfortable accommodation and facilities for functions of all sizes. The hotel offers a range of freshly prepared food, including bar lunches & suppers served daily.

We have a well stocked bar with a vast selection of malt whiskies, real ales, craft beers and fine wines not to mention we been recognised for pouring Scotland's best pint! The hotel are now proud Winners of the Quality & Service Award at both the DRAM & SLTN awards 2016.

Situated at the gateway to the Angus glens and close to many local attractions. An ideal base for hill walking, sight seeing, fishing and golfing. The town is well known as the birthplace of Sir J M Barrie, author of Peter Pan and Bon Scott who was lead singer with rock legends AC/DC.

Scotland is a wonderful country with so much to see and do. Make the Airlie Arms in Kirriemuir the destination for your next holiday, short break, event or celebration.

The Airlie Arms Hotel,
4 St Malcolm's Wynd,
Kirriemuir, Angus, DD8 4HB
Website: www.airliearms.net
Email: www.airliearms@outlook.com
Tel: 01575 218080



Ale and Hearty?

I was interested while re-reading an old essay by Michael Hardman – one of CAMRA's founders who recently has been involved in the "revitalisation" of the Campaign – to find that the acronym came from a direct association with "camera". He, with the other founders, (Bill Mellor, Jim Makin and Graeme Lees) was visiting Ireland where they had been grumbling about the awful quality of the beer – as opposed to stout – which they thought even worse than the deteriorating keg situation back home.

The friends were in the Guinness brewery in Dublin, taking photographs, when he suggested they start "CAMERA – Campaign for ...something ...Ale". Mellor replied: "Restoration of Ale, no, Revitalisation of Ale. It's more of a laugh." A year later, Lees produced home-made membership cards and things started to take off. In 1972, the paper "What's Brewing" was started, and it was in its columns that the term "real ale" began to be used, subsequently being adopted at the AGM in London as a neat summing up of the Campaign's objectives.

In his essay, Hardman recalls Graeme Lees making the distinction between "ale", which was "the stuff we liked" and "beer": "the southern (keg) rubbish that was being foisted on us by the brewers". This, of course, reflected the tendency for (English) northerners to use "ale" - as did one of my close friends at school in Buckinghamshire, a proud Yorkshireman among decadent southrons - and for most in the south to use "beer", though the terms were and are often used without distinction.

Such macho associations of ale are legend. One anonymous writer of the Elizabethan period wrote:

'Some abstemious souls have their home decoctions of broom, of bay berries, of ivy berries, their sloe wine, and currant wine; but men, in good sooth, are believers in amber ale of malt, or of unmalted oats.'

In "Marmion", Sir Walter Scott contributes to the powerful Merrie England myth and its association with ale drinking:

'England was merry England when
Old Christmas brought his sports again;
'Twas Christmas broached the mightiest ale,
'Twas Christmas told the merriest tale.'

Bizarrely, a 17th century French doctor, whose name I have been unable to trace, also contributed to the story:

'The English have a drink which they call Ale and which is thought the wholesomest liquor that could be drank; for whereas the body of man is supported by natural heat and radical moisture, there is no drink conduceth more to the preservation of the one, and the increase of the other, than Ale; for while the Englishman (sic) drank Ale they were strong, brawny, and able men and could draw an arrow an ell long; but when they fell to wine and beer they were found to be impaired in their strength and age.'

As most will know, "ale" is defined as an alcoholic drink made from malt, water and yeast as distinguished from "beer" - which has hops added, for purposes of preservation and also flavour. 'The Dictionary of Beer' defines it as "a type of beer fermented with the top-fermenting ale yeast *Saccharomyces cerevisiae*," and goes on to say that from Anglo-Saxon times the words "beor" and

“ealu” were interchangeable. There is apparently evidence of the use of hops as early as the 8th century and certainly by the late 16th century, the continental practice of hopping the beverage was widespread and ale brewers became distinguished from beer brewers.

The victory of the hop took some time, however, and ale-brewers continued to use herbs and spices to flavour their products. It's interesting that the Elizabethan writer quoted above sneered at the “decoctions” of botanicals when many of them must have been used in ale. One thinks of the numerous stories of home-made wines, etc, (some of which I have tasted!) which were made by sweet old ladies as healthy fruit drinks but were of an alcoholic strength greater than most British ales and beers! I'm not sure about the “unmalted oats”, either: its suggestive of a certain Swedish oat milk, OK in itself, but as beer?

The recent experiments of the Williams Brothers with various botanicals - not to mention the burgeoning gin industry - has drawn attention to the fact that as well as heather, such ingredients as meadowsweet and elderberry were used to flavour beer in Scotland in the past. Given that the harsh Scottish climate has not been suitable for the commercial growing of hops, it is not surprising that various forms of ale were produced at later dates than in England.

It is interesting to hear, though, that the James Hutton Institute in Invergowrie is experimenting with hops grown in polytunnels and that these have already been used in trial brews. With the certainty that global warming is already affecting our climate, it may not be long before the polytunnels become superfluous and we can supply the burgeoning micro-breweries with Scottish-grown hops. Ale will then truly be a thing of the remote past – except in dialect and CAMRA's name.

Forbes Browne

Refs: “Called to the Bar” - ed.
“Inns, Ales & Drinking Customs of Old England”

Roger Protz & Tony Millns
Frederick W. Hackwood

‘Wouldn't it be nice if....?’

Travelling through Englandshire last summer in a borrowed motorhome, we planned our route by choosing ‘pubs with campsites’ and found lots to choose from. We encountered great wee pubs in almost every village, and each seemed to have no fewer than three hand-pumps, often representing local micros.

Perhaps one of the biggest problems for Scottish rural pubs to stock real ales is the slower turn-over than their city counterparts. So why doesn't that seem to affect the English country pub?

Is it simply that more of their customers are real ale drinkers whereas we tend to be more of a lager nation? Do they provide a more welcoming atmosphere / better food / friendlier service? I certainly doubt that. Wouldn't it be nice if there were simple answers to these questions?

However, for our travels, a wee camping field at the back of a village pub allowed us to enjoy some great evenings meeting locals, discovering new beers and not worrying about who drove home.

Wouldn't it be nice if every village could support a wee pub like that? Maybe one day...

SMH



OSSIAN | LIA FAIL | INVERALMOND BREWERY | E.P.A. | DARACHA
 REFRESHING GOLDEN ALE | RICH MALTY AMBER ALE | FROM THE HEART OF SCOTLAND | VIBRANT HOPPY EDINBURGH PALE ALE | OAK MATURED RUBY SCOTCH ALE
 INVERALMOND-BREWERY.CO.UK

And finallyAre you a CAMRA member at a loose end between 8 - 12 August? If so, why not volunteer to work at the Great British Beer Festival.

CAMRA values each and every member of the festival teams and understands the commitment it takes to work at the Great British Beer Festival. With that in mind, CAMRA is delighted to offer the incentives below to each volunteer:

- Exclusive GBBF Volunteers' tshirt
- Free Festival glass
- Free Festival Souvenir Guide
- Free entry to a session of the festival
- Use of free staff bar and discounts on beers available to the public
- Subsidised canteen
- Discounts on some of the stalls within the festival
- Free accommodation or subsidy hotel depending on hours worked

For more information visit gbbf.org.uk where you can register as a volunteer. Alternatively, if you would like to receive a paper volunteer form, please call 01727 79845. If you have any questions please email gbbfvolunteerstaffing@camra.org.uk



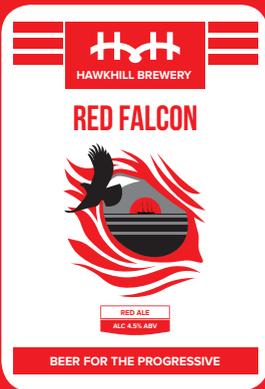
HAWKHILL BREWERY

STORY

Named in honour of the great adventurer, Captain Robert Falcon Scott, who bravely guided the Dundee built RRS Discovery to the Antarctic.

Although Scott later perished attempting to reach the South Pole, his expeditions made significant discoveries in Biology, Zoology, Geology, Meteorology and Magnetism.

Raise a glass to this progressive explorer.



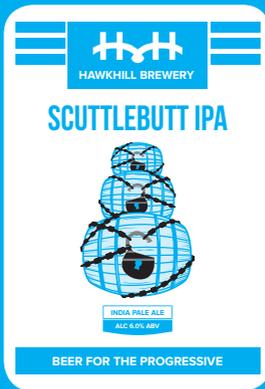
TASTING NOTES

Our 4.5% Scottish red ale uses Scottish grown barley and selected Dark Crystal Malts to give a deep rich malty base for our hops to work on. With a hoppy bitterness upfront you'll find this expanding over the malty flavours with aromas of blackberry and plum with lively spicy notes.

STORY

IPAs were devised to be heavily hopped and higher in alcohol to help the beer survive long ship voyages to the outer reaches of the British Empire. Our Scuttlebutt IPA is named after the barrels of drinking water aboard ships for the crew, where on their short breaks the crew could catch up on the ship's gossip – much like today's watercoolers.

We hope this beer is something you will enjoy talking about.



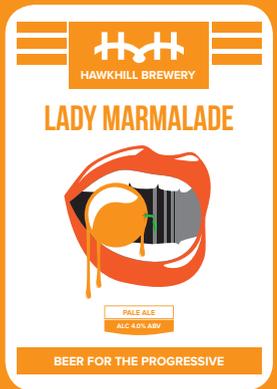
TASTING NOTES

A traditional 6% IPA with a lovely golden copper colour developed through the large volume of Scottish malt used to make this a stronger, fuller bodied beer to handle the bold use of hops. A highly hopped beer brings a strong bitterness upfront finishing with American hoppy aromas and flavours of grapefruit and citrus. At 6% you may want to ration it just like water was rationed on ship voyages of old.

STORY

Named after Janet Keiller, creator of Dundee's Keiller's Marmalade. The story goes that a Spanish ship filled with Seville oranges had to take safe harbour in Dundee from a winter storm.

Once safely docked in the harbour Janet requested her husband purchase the fruit, which may have otherwise gone bad, resulting in the creation of Dundee's first commercial marmalade.



TASTING NOTES

A 4% ABV beer with a rich malty flavour using purely Scottish barley presents itself with a rich golden colour.

These malty notes are backed up with orange and mandarin notes brought out by the mixture of American and European hops, specifically Mandarin Bavaria.

5 Sugarhouse Wynd, Dundee, DD1 2JJ

Tel. 01382 205020

www.hawkhillbrewery.com