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Tay Ale

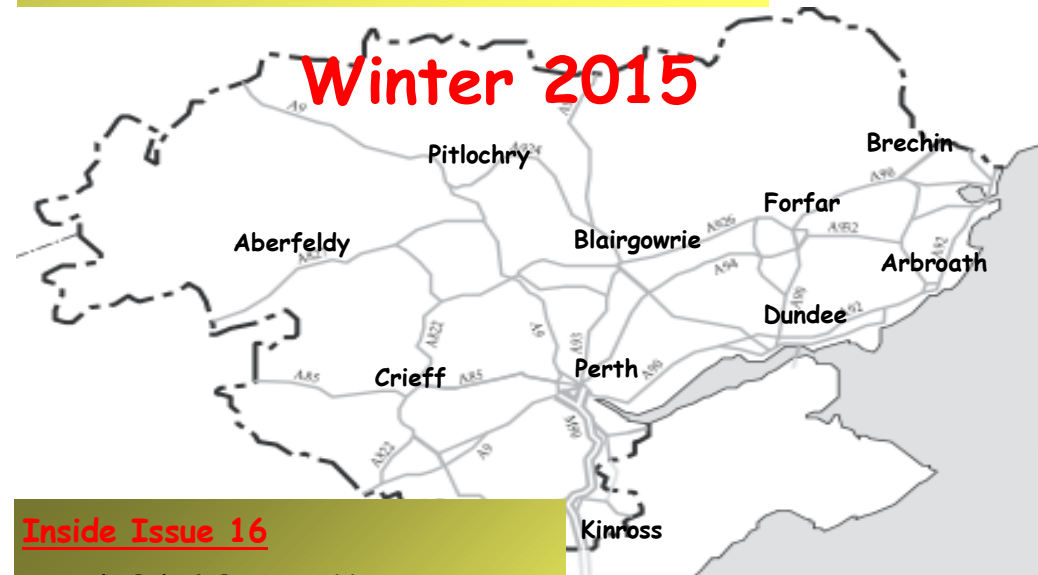
'let's keep it flowing'

FREE Newsletter from the CAMRA Tayside Branch



**CAMPAIGN
FOR
REAL ALE**

Winter 2015



Inside Issue 16

Tayside Pub & Brewery News

Tayside Real Ale Pub List

Real Ale Cycle Trail ..Loch Leven Circuit

Vive La Biere! (Part 2)

Real Cider & Perry

My Favourite Pub ..Milton Inn Monifieth

Alewives, Brewsters and Witches

Meet the Brewer.. Strathbraan Brewery

And as always much, much more....





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 and Moulin burn.

Tay Ale Pub Quiz 6 Answers

- Q1. Troon; Glasgow; Larbert; Alloa; Edinburgh; Glenrothes; Aberdeen
 Q2. 1) Cairngorm; 2) Inveralmond; 3) Sulwath; 4) Tryst; 5) Orkney
 Q3. Pitcairngreen Inn; The Green Hotel (Kinross); The Green Room (Perth)
 Q4. 1) Crieff; 2) Perth; 3) Broughty Ferry; 4) Pitlochry; 5) Arbroath; 6) Alyth

Real Ale Pubs throughout Scotland Forth Valley

If you are travelling around the country and looking for real ale pubs, the websites of all the Scottish CAMRA branches have full listings, as indicated below.

Aberdeen Grampian & Northern Isles

www.aberdeencamra.co.uk

(list by sub-area, with short notes on each)

Ayrshire & Wigtonshire

www.ayrshireandwigtownshirecamra.org.uk

(list of pubs, by sub-area, with beers stocked)

Dumfries & Stewartry

www.dumfriescamra.org.uk

(list of outlets by sub-area)

Edinburgh & South-East Scotland

www.edinburghcamra.org.uk

(list of outlets by sub-area)

www.camra-forth-valley.co.uk

(listing by town/village, with photos & notes)

Glasgow & West of Scotland

www.glasgowcamra.org.uk

(list of outlets by sub-area)

Highlands & Western Isles

www.highland.camra.org.uk

(all pubs named from map)

Kingdom of Fife

www.kingdomoffifecamra.org.uk

(listing by town/village)

Renfrewshire

www.renfrewshirecamra.org.uk

(listing by town/village, with beer notes)

Tayside

www.taysidecamra.co.uk

(listing within sub-areas, with photos, beer-notes and descriptions)

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

Angus - 01241 435600 **Perthshire** - 01738 476476 **Dundee** - 01382 434000



A warm welcome to the latest issue of Tay Ale View from the Chair

Bottles: Size Does Matter

When purchasing a few bottles in my local bottle-store recently, the manager remarked on the increasing number of breweries producing 330ml bottles these days. One local brewery, he said, have decided to bottle 330s only.

What's this all about? If a beer is particularly strong — such as Belgian beers or special Christmas 'warmers' — then the smaller size may be appropriate. But what's the point in providing 330s of standard 4% ales? Is there some subtle marketing ploy being used... hoping that drinkers will pay a higher price per ml? Or are they for drinkers who are trying to reduce their beer consumption? Or are some breweries just copying the wacky policy of BrewDog?!

The bottle-store manager says that the plan (whatever it is) is misfiring, in that the 330s are not selling well compared to the standard 500ml bottles. He also doesn't offer discount for bulk purchases (e.g. 6 bottles) on the smaller size, only on the standard size. And he's not keen on the small bottles anyway, because they take up almost the same shelf-space but make him less profit per unit sold.

I remain 'a 500 man' for all normal purchases, and likely to remain so.

Alan Lawson Tayside Branch Chairman

Tay Ale Pub Quiz no. 6 (21 points available)

Q1. Name 7 places in Scotland which stage annual beer-festivals organised by CAMRA.

Q2. Which microbreweries produce the following beers?

1) Black Gold 2) Rascal 3) Knockendoch 4) Carronade 5) Latitude

Q3. Name 3 real ale establishments in Tayside whose name contains 'green'.

Q4. Where are these 6 real ale establishments located?

1) Tower Gastro pub 2) Abbotsford 3) Jolly's Hotel 4) McKay's Hotel
 5) Lochlands 6) Airlie Street Bar

(Answers on Page 46)

SUPPORTING RURAL REAL ALE PUBS: A NEW CAMRA INITIATIVE

Although the reduced limit for level of alcohol in the blood was a well-intentioned move by the Scottish Government, the effect on many pubs, especially those in rural areas, has been dire.

There has been a drastic reduction in the number of people having a drink on their way home from work, worrying that even a pint or two could put them over the new limit. This notion has also caused big problems for golf clubs, some of which have now closed due to reduced bar income. And the new rules have also restricted the number of pints taken by evening drinkers if they have to drive early the following morning.

Some pubs have tried to counter these adverse effects by offering a wider range of low-alcohol drinks, things like Beck's Blue or Tennent's Hee-Haw. And there are reports that Erdinger alcohol-free wheat beer has proved popular (500m bottles can be bought in Sainsbury's and Tesco's for about £1.10).

CAMRA, wishing to help with this problem, are about to provide an initial supply of plastic ale-containers to a number of rural pubs & hotels (outlets nominated by CAMRA branches*). It's hoped that customers who need to drive will drop into their local for one pint and then fill up a container to take home and consume later. This will mean that the pub does get the financial benefit of their custom plus the real ale turnover (and the pleasure of their company!), instead of people just driving straight home and drinking bottles that they've bought from some supermarket.

It will be up to the publican, of course, to decide what to charge for carry-out pints, but starting with the same price as in the bar might be a good idea. And some good signage will be needed, alerting customers to the take-away service. Once customers get into the way of this, they'll learn to keep a take-away container in their car; just on the off (sales) chance that they'll fancy taking some good ale home with them. It'll be interesting to see how this scheme works in different places. Following discussions with a number of rural real ale outlets, Tayside branch has nominated 8 establishments to receive an initial supply of these containers. If things go well, then the scheme could be rolled out more widely.

More substantial containers, made of glass and called 'growlers', are being used by some pubs: an article about such developments in London (not using real ale, and capping with CO₂, as promoted by Brewdog's beer shop there called Bottledog) can be read here...

<http://www.timeout.com/london/food-drink/head-home-with-a-growler>

But the plan by CAMRA is very much about increasing the sales of real ale: any requests to fill up one of our containers with lager should get a fizzy response from the publican!

By Alan Lawson

*Ed: For details of pubs / hotels in Tayside which have expressed interest in this initiative, please turn to page 20.

INTRODUCING A NEW ANGUS BREWERY

Just as work started on this issue of Tay Ale, we got word of a new Angus brewery joining the likes of MòR Brewing and Kirrie Ales. Just before we went to print, Branch Chair, Alan Lawson visited Stepan Rychtar at his new venture to bring readers news of this latest development on the Tayside Real Ale scene.



LION'S LAIR BREWERY

A new brewery has just started up in Angus — Lion's Lair brewery at Lochlair Farm between Arbroath and Forfar. The man behind this venture is Stepan Rychtar, aged 34, originally from the Czech Republic but based in Angus for over 10 years where he started as a fruit-picker.

After 3 years of increasing enthusiasm for home brewing, he decided to take the plunge and install a 2½ BBL plant a few months ago, all neatly fitted into an outhouse where much of the woodwork was done by himself. His wife Sarah is a designer and came up with the Lion design, but the brewery is a one-man effort.

Stepan has just started selling his produce to a handful of local pubs, and early reports are good. The



Stepan inside his brewery

beers so far are Sonny Blonde (4.2% pale ale) and Black Mamba (5.2% dark porter). He has negotiated to sell casks to the local Wetherspoon's outlets as well and, if things go well, he would consider leaving his day job (selling machine tools) to concentrate on the brewery. But it's early days, and at this stage he just wants to get his beers into the trade and then see how things develop.

During November, Stepan's ales have been available in the Caledonian Brechin, Hillside Hotel by Montrose, Lochlands Arbroath and Milton Inn Monifieth.



Lion's Lair Brewery



13 Wellmeadow, Blairgowrie, PH10 6ND

01250 872469 Blairale@mac.com

Tayside's Premier Real Ale Pub

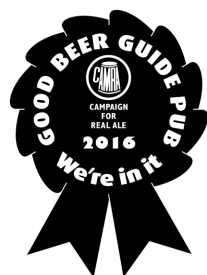
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LOWER ABV BEERS

Lower ABV cask conditioned beers potentially available in Tayside: these may be of interest to car drivers, particularly those concerned about the morning after.....

Pilgrim 3.0% ABV Bitter - Abbot Brewhouse Dunfermline (cask or bottled conditioned)

Gentle Giant 2.8% ABV Light Pale Ale - Caledonian Edinburgh (seasonal March only)

English Ale 2.8% ABV Bitter - Greene King Bury St Edmunds (Tolly Cobbold brand)

XX Mild 3.0% ABV Mild - Greene King Bury St Edmunds (should be available to order)

GoldenNess 3.0% ABV Bitter - Loch Ness Drumnadrochit (should distribute to Tayside)

Standard 3.0% ABV Bitter - Swannay (Highland) Orkney (should distribute to Tayside)

Please let us know about any other lower alcohol real ales you find available in Tayside.

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and cask



Cask only



Craft keg
and cask

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ARE YOU BEING 'OVER-CHARGED' FOR HALF PINTS?

Back in August, Tayside CAMRA hosted the Scottish & Northern Ireland Branches (SNIB) meeting at the Craigvrack Hotel, Pitlochry. One of the items on the extensive agenda was the issue of 'over-priced' half pints. For example, if a pint costs £3.40 one would assume a half pint of the same would cost £1.70 but this isn't always the case. Is it reasonable to expect to pay £1.75, £1.80 or an even higher mark-up?

On a recent visit to Lincoln I picked up a copy of ImpAle, the magazine of Lincoln CAMRA. One article immediately struck a chord as it addressed this specific issue. With kind permission from Steve Renshaw (Secretary Lincoln CAMRA) and Lincoln CAMRA, Steve's article is reproduced in Tay Ale.

I can't do



Steve Renshaw addresses a mathematically challenging issue

Before I retired completely, I did some adult numeracy teaching. For a variety of reasons, lots of people find maths difficult. But it takes a lot of courage to admit that you have a problem and do something about it. I found it very rewarding to help learners improve their number skills.

Generally, the topic that people found most difficult was fractions. Many learners understood halves but, after that, it got tricky. So I'm always surprised when I go to a pub where they don't seem to be able to work out half the price of a pint of beer.

Recently, I went to an award-winning pub/restaurant for a celebration lunch. We arrived early so I could enjoy a pint before the meal. We had a tab, so I didn't notice the prices until we got the bill. My pint cost £3.30 - about average for this part of the country - but my wife's half of the same beer was £1.80. So, had we bought two halves, they would have cost 30p more than a pint.

It's not unusual for pubs to charge a premium for half a pint. Often the price will be rounded up to the next 5p or 10p, but 15p extra is at the high end of the scale. On the other hand, many pubs will make sure that the price is exactly half that of a pint.

Some tough cycling brought us back to the Glenfarg hotel where thankfully the bar was finally about to open. The two handpulls both featured beers from London, although Strathbraan ales can often be found on tap. I quenched my thirst with a pint of Young's Bitter, but found it rather lacking in hop character. More interesting was the Seafarers Ale, brewed by Fuller's under the Gales brand, which they inherited before closing down the Hampshire brewery. At 3.6% abv, this refreshing amber ale is brewed with the aptly-named admiral hops. It is a charity fundraising beer and won a bronze CBOB award in 2012.

Suitably revitalised we left the bar to discover that the sunlight had turned early to darkness for the journey home - at least we had brought our torches!

By Richard Barnes

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The Glenfarg line was built by the North British Railway as the main route northwards from the Forth Bridge, which opened in 1890, joining the older railway at Bridge of Earn on its way to Perth and the Highlands. This explains the sturdy double-track construction, being suitable for express steam trains despite the considerable gradients. It briefly survived the Beeching cuts, but closed in 1970, with much of the rest of the trackbed sadly disappearing into the new M90.

More of the history and photos of the route and stations can be found online. There is a particularly good video of a walk through the tunnels made a year ago by Simon Douglas, which you should watch in preparation for the tour:-

<https://www.youtube.com/watch?v=1ScsMIWsQZI>

He gives far better researched details of the railway and tunnels, but doesn't find the hidden path to the Bein Inn!

As you emerge from the south tunnel, you pass under a high bridge carrying a farm track. Immediately on your right is a faint path climbing around the east abutment. So chain your bike to a tree and scramble up this path; you need good footwear and some hillwalking ability for this bit! Turning left onto the track, you soon come out on to the A912 beside the Binn Farm entrance. Turn right and after a short but nasty walk along the roadside you reach the Bein Inn.

Although feeling rather scruffy and muddy, we were nevertheless welcomed into the Famous Bein Inn by the landlady, who was delighted to see tunnel adventurers. Making our way to the lounge bar, we ordered soup with a bowl of chips, washed down with plenty of Inveralmond Lia Fail, all perfect to dispel the autumn chill.

Returning refreshed down the slippery path to the railway track, we set off in the afternoon sunshine along a section of embankment. At one point we needed to dismount where there appeared to have been a landslip, but this would present no problem if you are walking. The track continued on a downward gradient and soon entered the second tunnel. Although of a similar length and equally cavernous, the north tunnel has a sharper curve, and is variously lined in stone, brick and concrete, but still in good condition. Emerging from the total darkness of this tunnel, the track is soon supported on another fine viaduct which crosses the Baiglie Burn. (Remember that name? The former Baiglie Inn was a mile or so downstream on the main road.) Here the burn flows through a thickly wooded ravine, but apparently there was a mill on the south side years ago, as well as the derelict Kilknockieburn Farm to the north.

After another 200 metres the track meets the Wicks o' Baiglie road at Grid Ref. 153149, and this marks the end of the accessible track. Car parking here looks safer than where we started, so if you are on foot you might be better walking from here southwards to the tunnels. Better still; get a no. 56 bus to start from the Bein Inn. On our bikes, we proceeded southwards up the steep hill to cross the M90 over the high bridge from which you see the curve of the motorway as it descends Balmanno Hill, right where the railway used to run.

When we got home, I discovered that the CAMRA National Annual General Meeting had, that very morning, passed a motion noting the "distasteful" practice that some pubs operate in charging consumers more for a half pint than the proportional cost of a pint. Although this is not illegal, the membership instructed CAMRA's National Executive to mount a campaign against the practice, whilst attempting to bring in legislation to stop it.

Fired up with campaigning zeal (and three pints of beer), I composed an email to the landlord of the pub we had visited asking, politely, if he could justify the beer-pricing policy. A couple of days later, I received a considered and comprehensive response.

This was, he told me, the first time the issue had been raised. He was relatively new to the trade and regular customers had accepted the pricing policy without comment. He pointed out that, with wine, non-proportional prices are perfectly normal in all pubs and restaurants. A small glass (125 ml) will be proportionally more than a medium (175 ml) which, in turn, will be more than a large (250 ml). And a bottle is always cheaper than three large glasses. Are wine drinkers less penny-pinching than beer lovers? Or is the maths too difficult?

Of course, when we go to the supermarket, we expect larger packs to be proportionally cheaper than smaller ones. But that doesn't apply to products sold by weight, such as

(Continued on page 8)


the Milton Inn

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Email: enquiries@themiltoninn.co.uk






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With up to 8 hand pulls offering regular and ever changing guest ales, The Corn Exchange has been a 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 Olympia cinema. The building now bears its original name.

Food is served between 8am and 11pm.

(Continued from page 7)

meat or vegetables, or products sold by capacity, such as petrol. And, if we are applying the "buying in bulk" principle in the pub, would I get a discount for a round of three or four pints?

The other economic argument for the half-pint premium relates to the fixed costs linked to serving a drink. The costs of service, washing up etc. are the same whether it's a pint or a half.

The landlord finished with a warning of the unintended consequences that might result from CAMRA's stance. Pubs might simply increase the price of a pint to twice that of a half, rather than cutting the price of a half. Certainly, had I been charged £3.40 for my pint and £1.70 for my wife's half, I would not have batted an eyelid.

As with the full-pint issue (where beer drinkers expect to have their drink topped up when the frothy head has had time to settle), the half-pint premium generates a disproportionate level of resentment among many pub-goers. And it does penalise moderate drinkers and women who do not feel comfortable with a pint glass.

I wait with interest to see how CAMRA's National Executive decide to tackle the issue and what the reaction of the trade will be.

If you have come across what might be termed 'excessive' mark-up on half pints in the Tayside area or if you have a view on this issue, we would like to hear from you.

Please send you comments and any other feedback to: newsletter@taysidecamra.co.uk



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FILLING IN TIME UNTIL OPENING TIMEA GLENFARG ADVENTURE

Setting off on mountain bikes at midday one October Monday, along the back roads from Kinross through the dry hamlets of Drunzie and Duncricvie, we arrived at the Glenfarg Hotel, hoping for a bar lunch before we became too muddy. What a setback to find the place not yet open! Unperturbed if feeling somewhat thirsty, we proceeded northwards along the B996 down into the glen, promptly diverting at Grid Ref. 153128 on to the track of the old railway, as it runs alongside the road.

The going was fairly easy on our mountain bikes, as we passed through a cutting, then over the first structure - a viaduct which swings back across the main road, then crosses the River Farg, leading up to the magnificent portal of the first railway tunnel. As expected, it was rather muddy at all the tunnel entrances after the recent heavy rain, appropriate footwear being a must. Even more important is a torch with a good beam, and a spare just in case!

As our eyes became accustomed to the torchlight, we could see that the tunnel was concrete lined, fairly dry and in generally good condition, with no sign of rock falls. Passing the rusted remains of a wrecked car, we proceeded on a remarkably smooth surface into darkness. At just over 500 yards long, the south tunnel is straight except for a left curve at the northern end, but eventually we found the proverbial "light at the end of the tunnel"

The route now continues along the A911 through Wester Balgeddie to Easter Balgeddie - there is a shared-use path along this section - and on Kinnesswood to Scotlandwell, where our second pub, the **Well Inn**, is on the left with parking and entrance to the rear. Although this section has been on an 'A' road it is all speed restricted to 30 or 40mph with additional traffic calming but still requires caution as it can be busy. The pub is again open all day and has one real ale on offer, which on my visit was McEwans IPA, now brewed by Charles Wells in Bedford!

You now have two choices:

Confident road cyclists can continue on the A911, which quickly becomes the B920. After about 2.5km turn right followed shortly by another right turn onto the B9097 and after about 1km you can rejoin the Loch Leven Heritage Trail from the carpark at Findatie. Although only about 4km and on 'B' roads, traffic on this section can be heavy and fast.



Well Inn, Scotlandwell

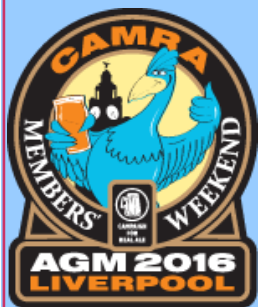
An alternative is to retrace the A991 about 1.3km to just before Kinnesswood and turn left down a track signposted 'Path to Loch Leven Heritage Trail 1¼ ml/2km'. This will re-join the Trail before a very pleasant woodland section and another beach at Levenmouth.

Both alternatives take you to the RSPB Loch Leven reserve at Vane Farm, where an underpass can be used to get to their shop and café. The Trail continues alongside the B9097 before climbing slightly up to a viewpoint and shelter after which it descends back towards the loch and continues back to the starting point at Kinross.

Kinross offers a further four outlets with real ale: the **Green Hotel**, **Kinross Curling Club**, **Kirklands Hotel** and the **Muir's Inn**. Only slightly further, the **Village Inn** at Milnathort is a 2016 Good Beer Guide entry selling Inveralmond's Thrappledouser and up to two other changing beers sourced locally.

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

By Bill Grigg



CAMRA's Members Weekend 1st - 3rd April 2016

Liverpool Guild of Students, Mountford Hall, Liverpool

CAMRA Members' Weekend, featuring the National AGM and Conference, is where our members discuss our future policy and direction. The weekend also offers the opportunity to members to socialise with friends, visit recommended pubs and go on organised trips.

Registration is now open. See CAMRA AGM Website for further details.. Closing date for registration online is Friday 11th March 2016.



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Located nearby are several mountain bike 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.

VIVE LA BIERE (PART 2) BY FORBES BROWNE

I recently had a short holiday in Alsace, in the town of Selestat, about 30 kilometres south of Strasbourg. It's a very pleasant place which has retained the medieval street patterns and names in the central area - I was intrigued by streets of knights, keys, salt, wines and markets of cabbages, arms, fish and, like Dundee, the Green Market. Though the favourite has to be *L'Impasse de l'Enfer* - Hell's cul de sac (as we, but not the French, say!).

There were many cafes and restaurants, not so many bars and taverns, but I managed to visit a couple of the latter not far from our hotel. The Golden Lion (*Au Lion d'Or*) was a basic workingman's bar on the Rue du 4eme Zouave, one of the broad streets that circle the old town, where most of the clientele were watching the racing on TV and the only woman was the relief barmaid.

It was tied to the Meteor Brewery of Hochfelden, north of Strasbourg and had four beers on tap. I asked the barman what the bieres de specialites were, and decided on the *Wendelinus* (brewed in the tradition of the monks of Wissembourg, allegedly) at 6.8 ABV. This was a mistake! Despite the strength of the beer, it was not in great condition and I would probably have done better with the *Printemps*, Spring beer - which was the other speciality beer. I think I had a memory of tasting Meteor beer (so-called because of the rapid expansion of this still independent brewery at one point) long ago and not rating it highly, so went for the strongest one.

I had better luck at the *Brasserie La Cigogne* in the nearby Rue du 17 Novembre, which was tied, I discovered, to the Hoepfner Privat Brauerei in Karlsruhe. Despite the name, I discovered later it is owned by the huge brewery conglomerate Brau Holding International in partnership with Heineken. I had pleasant memories of the excellent *Wolf* brewpub in Karlsruhe, and indeed, the beer here was a big improvement. The *brune* was quite acceptable, though with a slight metallic taste, but the *blanche* (wheat beer) was excellent. It was also a novelty to sit outside on a warm evening (in April!) which enhanced the experience.

Brasserie La Cigogne means "The Stork Brewery" and while I have seen storks in many parts of Europe, I have never seen so many as on this visit! It is the symbolic bird of Alsace and is celebrated locally, with councils often creating nesting sites on roofs and high buildings to encourage the migrants to settle in their community.

Digressing for a moment, I always used to wonder why so many restaurants in Britain used to be called "brasseries", especially when I discovered it meant "breweries". This was presumably, just another fashion of the '50's/60's, but stemmed from northern France where in the numerous times of war and disruption of the 19th and earlier 20th centuries, brewers moved west from the debatable lands of Alsace and Lorraine, setting up small breweries and, perhaps inevitably given the tradition of *cuisine a la biere*,

(Continued on page 13)



Vane Farm RSPB Reserve

REAL ALE BIKE RIDES ON TAYSIDE - LOCH LEVEN CIRCULAR

For the third of the series of Tay Ale Bike Rides we have chosen the Loch Leven Heritage Trail, which provides a 13 mile circular off-road route from Kinross, although to visit the two pubs en-route you will need to make a detour up on to the A911 adding a further 2-3 miles. The surface of the trail is mainly good compacted gravel and can be used by all but the most skinny-tyred road bikes. It is a shared-use path and consideration

should be given to other users with particular care on the narrower sections and a couple of sharp corners. Can we also 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 featuring lots of both historical and natural heritage.

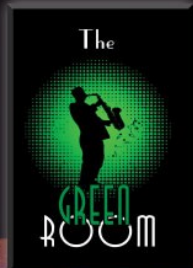
Details of the Loch Leven Heritage Trail, including maps, can be found on www.lochlevenheritagetrail.co.uk and apps for both Apple and Android are available to download. Most of the Trail is within a National Nature Reserve, some of it also a RSPB Reserve.

If you are arriving by car with a 'designated driver' there is parking available at both Kinross Pier, where in Summer months Historic Scotland run ferries across to Lochleven Castle which once kept Mary Queen of Scots captive, and at Kirkgate Park, both signposted off the High Street in Kinross.

The first part of the route is also part of Sustrans NCN 1 and starts from the pier with a short section of wooden boardwalk through reeds before joining lochside paths alongside the park to the tower at Kirkgate Point. The next section goes alongside Kinross House and meanders through woodland and grassland alongside the loch to Burleigh Sands, where a bench next to a beach may tempt some to stop and admire the views. Continue around the loch to the Pow Burn, about 6km from the start, then take a path off to the left alongside a shelter belt of pines signposted to 'Loch Leven's Larder' and as the NCN1 cycle route. This takes you a kilometre or so up by the Kinross-shire Cricket Ground and then off to the right in front of the farm shop and café to join the A911 on the outskirts of Wester Balgeddie and our first pub, the **Balgeddie Toll Tavern**. It is open all day every day, does lunches and evening meals, has a small outside drinking area and on my last visit had Harviestoun 'Bitter & Twisted' and Strathaven Ales 'Clydesdale IPA' on offer.



Balgeddie Toll Tavern



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See our Facebook page for details of which Ale is on at the moment.

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Scan to link to our web page.



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 the Good Beer Guide and always have a minimum of five real ales on draught including several from the award winning Inveralmond Brewery in Perth.

Ample car parking available.



Strathbraan Cold Store

What are the challenges in running a microbrewery? The biggest challenge is to meet our goal of promoting and supplying locally produced products with a personal service.

What do you enjoy most about being a Brewer? Well, I have always enjoyed a beer and I enjoy brewing beers that I and now others like to drink! When I am not brewing or cleaning, I am out delivering our products to our growing band of customers, meeting some interesting people in some beautiful places...It doesn't get much better than that!

Inveralmond Brewery News

Inveralmond Brewery is expanding once again. This time into an upgraded warehouse next door, part of the premises recently vacated by the council; this will provide improved cask and bottle storage and loading, well away from the cask washing and racking area. Watch out for a new vehicle entrance around the corner, just before you see the brewery building.

The Inveralmond Brewery Ltd is now an official Living Wage Employer - a core element in our commitment to the Scottish Business Pledge.

Ossian Ale has been listed with Punch Taverns for supply throughout their Scottish leased estate.



Sponsorship of Scotland's Charity Air Ambulance (SCCA) continues. Look out for the unique SCAA real ale at 4.2% ABV in pubs such as the Meikleour Hotel. For each pint ordered, 5p is donated to this worthy cause. This has helped SCAA upgrade its helicopter to an EC-135, which was unveiled last month at the SCCA's Scone Airport base.

Named after the measure of ale supplied in the good old days as a ration to brewery workers, Pundie is on sale this autumn. Available only cask conditioned, it is malty 5.0% ABV ale, finely balanced with Saaz aroma hops. Santa's Swallie has just been brewed again and is conditioning in readiness for the Festive Season. Watch out for those wonderful nutmeg and cinnamon aromas.

Vouchers for the Inveralmond Tour & Taste, and also the Brewing Legend Tour can now be purchased online - ideal Christmas presents!

adjoining eating establishments.



Les Douze Apotres

The highlight of the holiday was a day in Strasbourg, both for a boat trip along the river Ill, taking in the amazing range of architecture from the medieval churches to the International Court of Human Rights, and a visit to *Les Douze Apotres* (The 12 Apostles). This is generally regarded as the best bar for beer in the city, in the Rue Merciere off the Place de la Cathedrale.

In between these two events, we had lunch in a small restaurant called *Au Bon Vivant* where we sampled the local delicacy Tarte Flambee: a pizza-like dish consisting of a rectangle of thin pastry covered by a sauce of ham, onions and pungent Munster cheese, which was delicious. I chose a local wine to accompany it, but seeing the local Fischer beer on the menu I tried a tentative half pint. I say "tentative" as I remembered this *Biere Blonde Speciale d'Alsace* from the Safeway days and thinking it one of the worst beers I'd tasted! It was not as bad as I remembered, quite dry and hoppy.

The Fischer brewery is one of those visible from the motorway, though I believe it no longer brews, having been taken over by Heineken, whose megabrewery is nearby. The other big brewer, Kronenbourg, is now situated in the suburb of Obernai. It was taken over from Scottish & Newcastle Breweries by Carlsberg in 2008.

At last I made my way to Les 12 Apotres. The outside tables were all occupied, so I made my way inside and picked up a beer menu. The interior was somewhat spartan, but clean and lightly decorated, with the bar quite separate from the main room and waitress service. After some deliberation I chose *Angelus Mars*, 5.5ABV, from *Brasserie Lepers* originally in the village of Annoeullin between Lens and Lille, though I understand the brewer Charles Lepers has now moved to La Chapelle d'Armentieres - a very enjoyable example of a *biere de mars*.

The next choice was more local: *Perle Florale* (4.8 ABV) from *Bieres Artisanales Artzner* which is based in Strasbourg. This was a pleasant deceptively light tasting beer. The original Perle brewery closed in 1971 but was revived by Christian Artzner, a member of the original brewing family, in 2009. According to one source, he had to acquire premises in the Black Forest to start off with, but is now established at 11 Rue d'Ardeche, Plain de Bouchard, Strasbourg.

Time did not permit further sampling, but these two beers were the best of the trip, the only others sampled being Hoegaarden in Obernai, Kronenbourg in Colmar and Leffe Brune on the ferry home - all very satisfactory, but unexceptional. Sometime it would be a good idea to visit Lille and the surrounding area which seems to have an increasing number of interesting beers and small breweries - a contrast to the giants of Strasbourg.



BRANCH STALWART, KENNY SMITH'S TRAVELS

IN SEARCH OF THE WETHERSPOON FESTIVAL 50

Every October sees the second of Wetherspoon's two annual festivals billed as "The World's Biggest Real-Ale Festival". With this in mind I set myself the challenge of trying as many of the 50 festival ales as I could find, visiting only the Tayside area outlets. (I know that's small cheese compared to the recent media coverage of the lady who took it upon herself to visit all Wetherspoon pubs in the country but you have to start somewhere!!) My itinerary went as follows. Apologies for what seems a long list of beers but hopefully it gives you an idea of the range of ales on offer during the festival period.

Oct. 16 Counting House, Dundee: - (Festival Ale List No. 14) Flying Dutchman Spiced Ale, (17) Hook Norton Easy Weasel Ale, (37) Titanic 7 C's, (39) Woodforde Tap & Go, (40) Moorhouse's Pendle Witches Brew, (44) Minagof Smoked Porter. **Capitol, Dundee:** Young Henrys Real Ale, (50) Central City Red Racer IPA

Oct. 18 Jolly's, Broughty Ferry: - (19) Nogne O Nordic Noir, (49) Sixpoint Bengali. **Capitol:** - no festival ales on!! **Counting House:** - (16) Everards Stateside Rye, (28) Two Birds Sunset Ale, (36) Maxim John Bull Stout

Oct. 20 Fair o' Blair, Blairgowrie: - (25) Zululand Zulu Blonde, (29) Fork and Brewer Low Blow, (35) Fat Head's Yakima Sun **Capitol:** - only one and already had! **Counting House:** - (47) Greene King New Horizons IPA, (48) Wychwood King Goblin

Oct. 21 Jolly's: nothing different to try **Capitol:** - only one on! **Counting House:** - nothing new to try. Oh wellalways tomorrow!

Oct. 22 Counting House: - nothing new to try. **Capitol:** - only one on. Perhaps tomorrow?

Oct. 24 Corn Exchange Arbroath: - nothing different to try. **Capitol:** - (20) Oakham Owl & The Pussycat **Counting House:** - (1) Liberation Sin Bin, (7) Shepherd Neame Red Sails, (10) Butcombe Chinook APA, (12) Adnams Extra, (24) Woods Ebony, (38) Wadworth Cooper's Vice, (42) Truman's Ben Truman 1883 Export Pale Ale

Oct. 27 Capital Asset Perth: - (26) Evan Evans Cennen, (31) Cotleigh Redfire **Capitol:** - only one (again!) **Counting House:** - (41) Rooster's Nectar

Oct. 29 Jolly's: - Nothing new to try (44) **Capitol:** - only one (again!) **Counting House:** - (22) Tring Moloko, (46) Arundel Smokehouse. Things looking up ...might make the '50'!

Oct. 31 Jolly's: - nothing new. **Capitol:** - no surprise only one on. **Counting House:** - (45) Kelham Island Wild Rider IPA. The '50' looking very unlikely now with one day to go!

Nov. 1 Fair o' Blair: - (32) Green Jack Rising Sun **Capitol:** - only one **Counting House:** - nothing new

(Continued on page 17)



Mark inside the Brew House "Eighty Bob" - A Scottish 80/- (4.4% ABV).

In addition to the above, we have also brewed Festival Special Ales for the last two years for both the ALBA Beer Festival and the Methven 1306 Festival.

This summer we launched our "Due South" and "Head East" in 500ml bottled formats, joining "Scone 900" a bottled beer that we brew exclusively for Scone Palace.

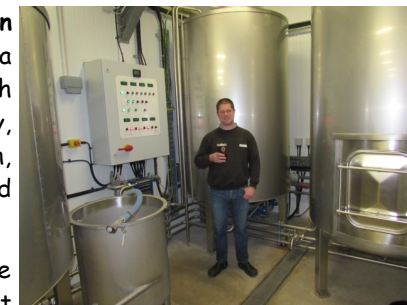
What size is the brewery? The brewery was custom built for us as a 10 barrel operation and consists of: a brewing hall containing the Grist Case, Mash Tun, Hot Liquor Tank and Copper; a temperature controlled Fermentation Room containing three Fermentation Vessels and a temperature controlled Conditioning Room/Cask storage area containing three Conditioning Tanks and our finished products.

Where can Tay Ale readers sample Strathbraan Ales? One or more of our cask ales are available on a permanent basis at: The Taybank Hotel and The Perth Arms, Dunkeld, The Old Mill Inn, Pitlochry, Pitcairngreen Inn, Meikelour Arms, Greyfriars, Perth, The Tower Gastro Pub and The Quaich Bar, Crieff and The Phoenix Bar, Dundee.

In addition, our ales are on frequent rotation and are routinely available at "Real Ale Pubs" throughout East and West Perthshire, Perth, Dundee and Broughty Ferry, Monifieth, Forfar, Montrose and also throughout Fife, Edinburgh and Aberdeenshire.

I would like to thank not only the pubs and hotels mentioned above for their custom, but also the many more who stock our beer on their guest list (there really are too many to list here). Thanks.

Do you have any plans for expansion? We plan to continue to grow our cask and bottle sales at a controlled rate, throughout the distribution areas listed above and where we can continue to provide a personal service. This can be accommodated with the purchase of additional fermentation vessels and conditioning tanks for the brewery.



Another Brew House View

MEET THE BREWER: MARK PROCTOR, STRATHBRAAN BREWERY

This month Tay Ale features Mark Proctor of Strathbraan Brewery. Located at Amulree in Strathbraan (west of Dunkeld), this brewery is probably the remotest brewery in Tayside but Mark's ales are available throughout our area and beyond.

What is your brewing background? I started in the brewing industry around five years ago, attending David Smith's "Fundamentals of mini-brewing" course followed by a period developing the required practical skills.

How did Strathbraan Brewery come about?

Strathbraan Brewery was formed in January 2011 as a partnership between myself and my parents, Gloria and Martin. We have a background in the manufacture of microbiological culture media, where there are many similar production processes and procedures to brewing and of course, an enthusiasm for beer!

What ales do you brew? Our range of cask ales currently consists of:



Strathbraan Brewery

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TAYSIDE CAMRA BRANCH MEETINGS

Weekday meetings are usually held on a Monday or Tuesday and start at 7.30pm. For details of our meetings in 2016, please check either What's Brewing, the Diary / News page on our website (WWW.TAYSIDECAMRA.CO.UK), Facebook page or contact the Branch Secretary.

To ensure your CAMRA membership details are correctly recorded, please ensure you notify CAMRA HQ of any change of address or other contact details.

This will ensure you continue to receive your monthly copy of What's Brewing and the quarterly Beer magazine as well as other CAMRA communications.

CAMRA's National Winter Ales Festival

17th - 20th February 2016

The Roundhouse, Pride Park, Derby, DE24 8JE

400+ Real Ales including: - Mild, Bitters, Best Bitters, Strong Bitters, Golden Ales & Speciality Beers. Bottled world beers, ciders/perries & mead will also be available. Brewery bars include Thornbridge, Tiny Rebel Brewing Co, Falstaff and Dancing Duck. Open 11am-11pm every day except Wed (4:30-11pm). Live music & hot food available. Souvenir glass £3 (refundable) U18's allowed until 7pm. For more info: www.nwaf.org.uk



So summing up, I managed to sample 33 of the 50 festival ales although no doubt on the days I wasn't 'out and about' the other 17 were probably available somewhere in Tayside. Based on my visits, top marks have to go to the Counting House for the number of festival beers I sampled. Commended are the Capital Asset with all 5 fonts in use and the Corn Exchange which had 6 on from the list on when I visited even though I'd had them elsewhere. Disappointingly a black mark for the Capitol; were you taking part?

My Wetherspoons travels also gave me the opportunity to revisit some places I'd not been to for some time. The trip to the Arbroath seaside gave me the opportunity to call in at the Lochlands and the Corner Bar. The Lochlands had a choice of Doom Bar and Gold Hobgoblin. I opted for the latter which was in fine condition. The Lochlands is a traditional Scottish Bar / Lounge with friendly staff. I had a good bleather and was given a copy of the Deal Dover Sandwich & District Branch Magazine. I highly recommend a visit if you've not been recently.

A wee wander along Lochlands St took me to the Corner Bar. I opted for the lounge which was quiet although the bar seemed very popular. Marston's Pedigree was chalked up on the board but the beer on tap had just been changed to Open Cask 4.5 from Brain's.

Not everyone is a fan of Wetherspoon but it's hard to argue against the range of beers they offer during festival periods. The October Festival 50 ranged in strength from 3.7%ABV to a heady 6.5%ABV and a variety of beer styles were on offer. Now perhaps next time round I'll broaden my horizons and go beyond Tayside but I think a countrywide search would be pushing it too far!

Kenny

MòR
ALE WITH AN ACCENT!

MòR Brewing News - MòR Brewing launches its website mid-November with a very cheeky new range to complement its popular 500's. BIG HEAD BREWS are not coming quietly. Four 330's arrive with bold flavours and even bolder graphics followed by two more in January. BONE HEAD, MOP HEAD, KNOB HEAD and KNUCKLE HEAD range from 3.4 to 5 ABV and have proved an instant success with the sharp and knowledgeable tongues of serious players such as The Beer Hive in Edinburgh and The Cave in Glasgow.

Jim Hughan was recently joined at MòR by Matt Forrest whose background is in film and television. The BAFTA and Royal Television Society award winning director known for his special fx and comedy work turns his hand to the branding of the brewery. He is confident with delicious brews and honest marketing MòR will rise to become the outstanding brand in Scotland. Who could argue with the man who directed hundreds of TV commercials globally including the infamous Tango Orange Man which took 37% of the market in two weeks and put Coca Cola's Fanta to sleep. A very Naughty four pack called THE WEE HEAD CASE is blazing the trail, "It's falling off the shelves as a Christmas gift." Forrest enthused. A TV documentary is underway entitled, BIG HEAD bottles it. Fronted by, in Forrest's words, "A national treasure".

Tayside Branch Contacts (Web address: WWW.TAYSIDECAMRA.CO.UK)

Chair (& Webmaster): Alan Lawson - 01382 732613
(chairman@taysidecamra.co.uk)

Vice-Chair: Kenny Smith

Secretary & Branch Contact: Tom McLaughlan
(secretary@taysidecamra.co.uk)

Treasurer: Martin Fox (treasurer@taysidecamra.co.uk)

Membership: Richard Barnes (membership@taysidecamra.co.uk)

Newsletter: Martin Fox - 01241 870248
(newsletter@taysidecamra.co.uk)

To make sure your membership details are correct, please visit the CAMRA website where amendments can be made on-line.

Tayside Real Ale Pubs

The following Inns and Hotels are known to sell (or to have recently sold) cask-conditioned ale. Please let us know about the quality of real ales on offer (see page 31), particularly if you think Good Beer Guide inclusion is merited. We make no claims as to the quality of the beer and you should note that some pubs listed may only stock real ale on a seasonal basis (annotated S). Places 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 / Stables
Caledonian Hotel
Dalhousie Bar

Carnoustie

Aboukir Hotel
Kinloch Arms Hotel
Stag's Head
Station Hotel

Finavon

Finavon Hotel

Forfar

Dunnichen Stone
Old Reid Park Bar
Osnaburg
Plough Inn
The Stag

Glen Clova

Glen Clova Hotel

Hillside (by Montrose)

Hillside Hotel

Kirriemuir

Airlie Arms Hotel
Roods Bar

Kirkton of Glenisla

Glenisla Hotel

Letham

Commercial Inn

Memus

Drovers Inn

Monifieth

Milton Inn

Montrose

George Hotel
Market Arms

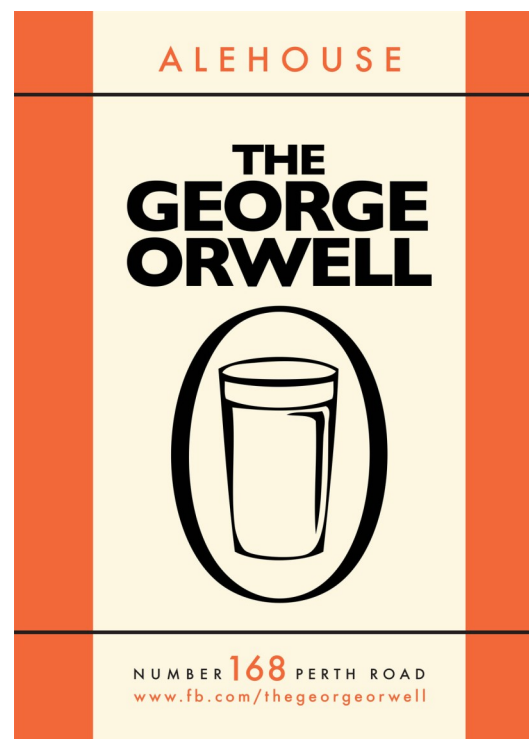
Dundee & District

Barnhill

Cambustay

Broughty Ferry

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



Tayside CAMRA Newcomer Pub of the Year 2014

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Witch-hunting, nowadays explained by ignorance and general misogyny, might therefore have sometimes been a product of rival (male?) brewers' jealousy or customers' discontent with the ale. Who knows, maybe the opposition to / disapproval of women enjoying beer in pubs - above all in Scotland - is another manifestation of this which is, fortunately, declining fast.

I've always felt that witches have had a raw deal in our culture (especially after meeting one or two!). It would be ironic indeed if Jane Peyton's theory were true, particularly with the advance of modern brewsters working their magic and more and more women serving, tasting and enjoying beer in pubs on an equal basis with men.



JUST A COINCIDENCE....?

"Out the other evening once the rain had stopped, trying to find a dark corner to view the aurora borealis; the elusive northern lights. The weather report assured us this would be the night for it. Finally the stars appeared and most of the cloud vanished. But absolutely zilch aurora to be seen! Decided to call in at the Village Inn (Milanathort), to find Northern Light from Orkney Brewery pouring - fine condition it was in too! Far more dependable than any aurora!" **Richard Barnes, Membership Secretary**



(Continued from page 28)

He probably had in mind Elinour Rumin of the Running Horse, Leatherhead in Surrey, of whom a most unflattering portrait survives along with the couplet:

"When Skelton wore the Lawrell Crowne

My Ale put all the Ale-wives downe"

Appearance notwithstanding, she was appreciated by "all good ale drinkers".

The above description ties in with an interesting and plausible theory put forward in an interview in the "Independent" with Jane Peyton, Ocado's beer expert, writer and *Dea Latia* stalwart. She argues that there is a connection between brewing and witch-hunting: most medieval brewers were women, as most beer was brewed in the home. A big cauldron was needed to boil it and once it started to ferment, a magical bubbling frothiness would appear. Then, keeping barley in the house would attract rodents so you would need a cat - the standard "witch's familiar".

Further "witch motifs" could have come from the publicity the ale-wife employed. The "ale-stake", a long rod with twigs or a bush at the end, which was placed outside the house to attract customers, would of course, have resembled the broom, while the pointed hat would make you prominent in a crowd (my daughter proved the truth of this in one of her more extrovert moments by walking through the streets of York in a witch's hat).

Dundee

Bank Bar
Braes
Campbeltown Bar
Capitol (Lloyds)
Cask and Cork
Cerberus
Clark's
Counting House
Drouthy's
Duke's Corner
Frews Bar
George Orwell (C)
Nether Inn
Nicol's
Pillars
Phoenix
Speedwell (Mennies)
Star and Garter
Taybridge
Trades House Bar

Invergowrie

Doubletree by Hilton

Panmurefield

Bell Tree

West Ferry

Taychreggan Hotel

Kinross-shire

Kinross

Green Hotel
Kinross Curling Club
Kirklands Hotel
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
Glover Arms
The Green Room
Greyfriars
Kirkside Bar
Lovat Hotel
The Maltings
Old Ship Inn
The Sandeman
The Tavern

East Perthshire

(north of Perth and east of the A9)

Alyth

Airlie Street bar
Losset Inn

Ardler

The Tavern

Balbeggie

Macdonald Arms Hotel

Birnam

Birnam Hotel / Tap

Blair Atholl

Atholl Arms Hotel

Blairgowrie

Ericht Alehouse (C)
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

Meikle

Kinloch Arms

Meikleour

Meikleour Hotel

Moulin

Moulin Inn

Pitlochry

Auld Smiddy
Craigvrack Hotel
Festival Theatre
The Coachhouse (Fisher's Hotel)

McNabs

McKays

Old Mill Inn

Scone

Scone Arms
Wheel Inn

West Perthshire

(north of Perth and west of the A9)

Aberfeldy

Black Watch
Schiehallion

Aberfeldy/Weem

Ailean Chraggan

Bankfoot

Bankfoot Inn

Crieff

Murraypark Hotel
Quaich Bar

(Continued on page 20)

Tower Gastro Pub
Fortingall
 Fortingall Hotel
Kenmore
 Kenmore Hotel
 Courtyard Restaurant
 (Taymouth Mains)
Lawers
 Ben Lawers Hotel
Pitcairnsgreen
 Pitcairnsgreen Inn (C)

South Perthshire
(south of Perth)
Abernethy
 Abernethy 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
 Glenfarg Hotel

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

Thank you.

TAYSIDE REAL ALE PUB NEWS

ANGUS

Commercial Inn, Letham: Real ale appeared in this recently refurbished village-centre establishment in the summer. MòR ales are regularly available with ales from the new Lion's Lair Brewery also making an appearance. Schooners are also offered as an alternative to pints / 1/2 pints and designated drivers get free soft drinks if three friends are drinking.

WEST PERTHSHIRE

Sadly the Grandtully Bar / Café has ceased serving real ale and the Loch Tummel Inn is now closed.

CAMRA's Carryout Container Initiative (see page 4 article)

The following rural pubs and hotels have expressed interest in the use of real ale carry out containers:

Glenisla Hotel (Kirkton of Glenisla), Glen Clova Hotel, Drovers (Memus), Finavon Hotel (Finavon), Bankfoot Inn (Bankfoot), Anglers Inn (Guildtown), Balgedie Toll (Wester Balgedie), The Tavern (Ardler)

If you have any news about developments at your local or other real ale pubs in Tayside we would like to hear from you. Please contact us at:

newsletter@taysidecamra.co.uk

STRATHBRAAN
 BREWERY.....PERTHSHIRE

TRADITIONAL CASK ALES. WORTH SEEKING OUT.

LOOK NO FURTHER

DUE SOUTH
 3.8% ABV Classic Pale Ale
 Golden colour in the glass
 Slight citrus flavours with a bitter finish

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
 Malty character and pronounced floral aroma

DEANSHAUGH
 AMULREE, DUNKELD
 PERTHSHIRE, PH8 0EB

Tel : 01350 725 264
 Mob : 07747 857908
strathbraan.bry@btinternet.com

FORBES BROWNE REFLECTS ON ...ALEWIVES, BREWSTERS AND WITCHES

A recent survey, which was much publicised in the brewing press, indicated that 16% of women over 25 drink beer: an increase from 13% some years ago. Whether this was due to CAMRA's continuing campaign to persuade the lasses that beer is not just for the lads, or part of the zeitgeist that encourages female emancipation, is an open question.

Whatever the answer, there is no doubt that women are making a comeback in what was for long seen as an area of production and consumption that was strictly male - and no bad thing either, in this writer's opinion. After all, in ancient Egypt, where the oldest records of brewing exist, beer was apparently made and sold almost entirely by women.

Readers of "What's Brewing" and "Beer" will be familiar with the organisation *Dea Latis*, a group of female brewers, publicans, tasters, writers, marketers and beer lovers who decided that beer was a gift from the goddess, too good to be confined to men. And who could blame them? My schoolboy Latin told me that *Dea* meant goddess, but *Latis* puzzled me - until the fount of knowledge, Wikipedia, explained it probably was related to "Proto-Celtic words '*lati*-' , meaning liquor; '*lat*-' , meaning day; or '*lato*-' meaning lust". An inscription from Roman remains in Cumbria is the source of *Dea Latis*. A lusty goddess!

Co-founder Annabel Smith is a shining example of the pioneering spirit of these women. She worked for Diageo, initially training bar staff to serve Guinness properly, then joined Cask Marque as the only female among 50 beer inspectors and in 2012 qualified as an accredited beer sommelier (no, they're not just about wine!). She has tried to combat misconceptions about beer such as "it's fattening" - it is, ml for ml, the least calorific drink you'll find on the bar, or, "it's bad for your health" - women who drink two pints a week reduce the risk of a heart attack. It is a tribute to the brewing industry that she says in all her 30 years involvement she has never encountered gender discrimination.

Women are certainly coming to the fore in brewing. The biggest cask ale production line at Marston's is run by Emma Gilleland; Sara Barton has her own brewery - "Brewsters in Grantham" and the current management team at Elgood's is Jennifer Overall and sisters Claire Simpson and Belinda Sutton.

And why not? It was probably the industrialisation of brewing in the 19th century that, given the absence of women in business then, took it from the hands of brewsters. In the 18th century, three quarters of brewers were female, and there was a long tradition of brewsters and alewives in earlier times. Ale-houses were often run by ale-wives, though in Tudor times they sometimes had reputations as the resort of dodgy characters and this was reflected in the description of the owner.

For example, the poet Skelton, tutor to Henry VIII, described a typical Ale-wife as a detestable old creature with a crooked nose, humped back, grey hair and a wrinkled face.

(Continued on page 30)

Around The World In 80 Beers

Speciality Beer Bar

6 Real Ales on Tap

Over 100 Bottled Beers From Around The World

Get your beer passport:
Get it stamped every time
you try a different beer.
Fill your passport to join our
exclusive Around The World
80's club

Around the World Beer Bar
The Green Room, 97 Canal Street, Perth PH2 8HX

The Losset Inn, Alyth



2 Real Ales – Real Cider – Malt Whiskies
Home cooked locally-sourced food 5pm – 11pm
En-suite accommodation – Free WiFi – Log fire
Tel: 01828-634153 www.lossetinn.co.uk
1 Losset Rd, Alyth, Perthshire, PH11 8BT

MY FAVOURITE PUB: THE MILTON INN, MONIFIETH BY ALEX (SON) AND ANDY (DAD) FAULDS



The Milton Inn (left) is a very friendly and welcoming pub run by Mark and Suzie Barton and their great front of house staff; Ash the Deputy Manager and Ross the Assistant Manager.

There are 4 real ales hand pulls, with 3 always on and the 4th ready for action for when one runs out of the good stuff,

Why is the Milton our favourite pub? Where do you start? Well firstly the quality of ales and the vast range available in addition to regular beers from two breweries in the Tayside area, MòR based in nearby Kellas run by Jim Hughs, and Strathbraan brewery run by Mark Proctor in Amulree (nr Dunkeld).

Another great thing we like is the 'BeerCam' which links to the Milton's web page and shows you what ales are currently on and as a bonus, what's in the cellar. (Alternatively you can get this information through a web/app for your phone. 'Your round' is free to join. All you need is an ID and e-mail address and when a new beer goes on you get a



...where all who enter as guests, leave as *friends*.

Set in the idyllic serenity of the Angus Glens, Glen Clova Hotel is the perfect get away. Our country hotel dates back to the Drovers Inn of the 1850s. The hotel has carefully modernised and we provide guests with accommodation where they can relax and escape.

The hotel offers a range of freshly prepared food, including Bar Lunches & Suppers. Quality local fish, game and home reared Beef, Venison & Lamb are available, together with delicious homemade desserts. Along with the hotel we have our 8 Luxury Lodges that have their own hot tubs and saunas, as well as our 32 bed bunkhouse which is perfect for an alternative to camping.

After an active or leisurely day, relax in our Climbers Bar and mull over the day's activities in front of a roaring fire. We are a pet friendly location and for a small cleaning fee all of our accommodation accepts your 4 legged friends.

Our regular hand pulled ales include selections from Inveralmond, Eden & Burnside Brewery

For more information visit our website:- www.clova.com Or contact us at:- Glen Clova Hotel, Glen Clova, Nr Kirriemuir DD8 4QS Tel:- 01575 550350



2017 GOOD BEER GUIDE PUB SELECTION

Have you wondered how CAMRA selects pubs for the annual Good Beer Guide? Each CAMRA branch is responsible for the entries in its area within the county and each listed pub must consistently serve real ale (and real cider if offered) of good quality.

To help us do this, we collect beer quality information through CAMRA's National Beer Scoring System (NBSS) in which members are asked to contribute scores for pubs throughout the year. It is easy to score your beers in NBSS. Log in to CAMRA's online pub guide, WhatPub (<http://whatpub.com>) using your membership number and the same password that you use to enter the CAMRA national website. Search for the pub and enter a score for each **cask conditioned ale** that you drank in the Submit Beer Scores panel on the right of the screen. There is plenty of help and information about NBSS on the Beer Scoring tab.

A version of WhatPub optimised for use on a smart phone was launched in August 2014 and a downloadable app will appear later, so you can score your real ale in the pub while you drink it! If you don't have online access at all, then ask your NBSS Coordinator at a branch meeting for paper forms and we will enter your scores for you. We ask members to score the pubs continually not just once or twice. NBSS works across the country not just in our branch. If you are not a member but would like your opinions of beer quality in pubs to count, then join CAMRA!

Listed in every CAMRA Good Beer guide from 1975 to 2012 and making a welcome return since 2014

Fisherman's Tavern

10 - 16 Fort Street

Broughty Ferry

Angus DD5 2AD

Tel: 01382 775941

19th century hostelry full of character and boasting many original features in the public bar and snug and with a real coal fire in the lounge

Six cask conditioned ales and a fine selection of malt whiskies

Excellent home cooked meals served all day - everyday

Seafood specials

Walled beer garden and pavement terrace

En-suite accommodation available all year round

Annual beer festival every May in support of the RNLI

fishermans.broughtyferry@belhavenpubs.net



message saying what's just gone on.)

The Milton food is always of a high standard and we recommend the steak pie, followed by the cheese board, both of course washed down with a few ales. You can just sit back and really enjoy the atmosphere and friendly staff who look after you making it such a splendid place to be.



The Milton Bar

We can only end by saying to the Milton team ...'keep up the good work and thank you for making our visits so wonderful'.

Bankfoot Inn

ALEHOUSE • PUB • RESTAURANT • ACCOMMODATION

Real Ale

Great Food

Open Fires



Winter Fireside

Beer Festival

Feb 20th-21st 2016

(see website for details)

CAMRA "Pub of the Year 2014" Tayside

Traditional inn dating back to 1760, located in the heart of Perthshire just south of Dunkeld on Cycle Route 77. Serving Real Ales and a large range of malt whiskies.

Enjoy locally sourced, home-cooked food, complete with open fires.

Fishing parties, cyclists and bikers welcome. Accommodation available. We're dog-friendly too.

We're in the Good Beer Guide

Folk sessions every Wednesday

Beer Garden

Free Wifi

Ensuite rooms

Main Street, Bankfoot, Perthshire, PH1 4AB

Tel: 01738 787243

www.bankfootinn.co.uk



REAL CIDER & PERRY NEWS

The Robin Hood & Little John in Arnold, Nottingham has been named winner of the CAMRA National Cider Pub of the Year 2015. The pub has a long history dating back to 1750, but closed down in 2013 before having new life breathed into it in August 2014 through a partnership between Nottinghamshire's Lincoln Green Brewery and Leicestershire's Everards Brewery, under the management of Anthony Hughes and Lorraine Swain. The pub's cider wall features eight ciders and perries which are always from smaller producers rather than big brands,

Anthony Hughes had this to say about winning, "We fully support CAMRA's definition of real cider and acknowledge the recent amendment to remove the criteria that 'no added flavourings to be used' and to allow 'pure fruits, vegetables, honey, hops, herbs and spices, yet no concentrates cordials or essences' to be added.

CAMRA voted at the AGM in Nottingham to widen the definition of real cider to include versions produced with natural added fruits and spices, such as the popular 'Blush' ciders which have raspberries added after fermentation giving both a unique flavour and colour to the cider.

Real ciders and perries are available in a few hostelrys in the Tayside area (see pub listing page 18) but if you know of any others, please let us know.



The Tower Gastro Pub and Studio Apartments

81 East High Street

Crieff

PH7 3JA

Tel 01764 650050

A warm welcoming place to enjoy tasty homemade food along with a good selection of Real Ales from Inveralmond, Strathbraan, Caledonian & Harviestoun Breweries.

The Tower also has 3 luxury self-catering studio apartments and 1 deluxe double bedroom.

The Tower boasts the only south facing, fully enclosed beer garden in Crieff.

www.thetowercrieff.com

**2015 CHAMPION
BITTER OF
SCOTLAND**

**WILDER
NESS**

**HOPPY AMBER ALE
3.9% ABV**

LOCH NESS BREWERY

**ENJOYED BY
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& BEER DRINKERS
EVERYWHERE**

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