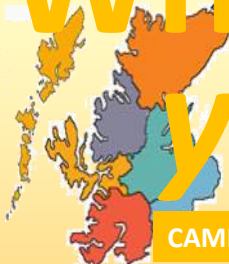


(Award winning)

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CAMRA Highlands & Western Isles | FREE Magazine | Summer 2014



Our branch Pub Of The Year 2014—The Bandstand Bar, Braeval Hotel, Nairn

- Inverness ale icon lives again!
- BOTY & POTY Presentations
- Bandstand Festival Report
- Breweries News
- Pubs news
- Beer Festival reports
- Trip reports



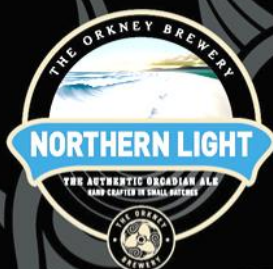
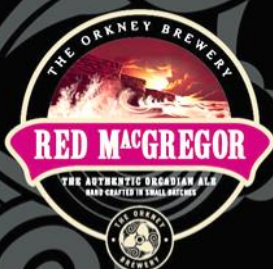
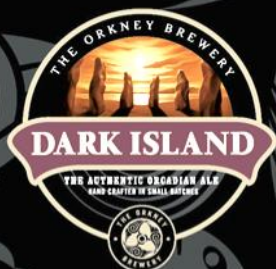
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Welcome... to the Summer issue of our quarterly magazine. In this edition:

- > Bandstand Festival report
- > POTY presentations
- > Loch Ness Beer trip
- > Brewery and Beers news
- > Pubs news
- > Updated Real Ale pubs list
- > emails
- > Branch BOTY
- > Focus on .. Tony Oulton
- > Other festival reports
- > Updated branch diary

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Advertising rates - increasing - page 12

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An average of 4500+ copies are distributed to CAMRA branch members, to Highlands & Islands brewers, to Good Beer Guide listed and Real Ale pubs; plus extra copies to advertisers.

We welcome your letters, news, views and opinions. Let us know what is happening at your local, or tell us about pubs you have visited.

Thanks to all who have taken trouble to send in pub and beer reports, or articles, keeping us up-to-date with brews and what is happening in local pubs.

Please note that the editor reserves the right to edit contributions sent for publication.

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Autumn edition **deadline** is 30th August, with publication by late Sept.

Summer - light, warm nights which just beg for al fresco ale drinking. The weather here in the Highlands has been quite kind so far, leading towards the longest day on the 21st of June. Some brilliant and brilliantly successful beer festivals have happened and there are plenty more to come in our area (see adverts) and of course, the big CAMRA real ale festivals are still to happen. This edition marks another breakthrough - 5000 copies rather than 4500 and a packed (and when I say packed, you might need a magnifying glass to read some articles!) 56 pages - 60 pages makes them too expensive to post out.

The big news for us in the Highlands & Western Isles CAMRA branch, is that we have been invited to run a real ale tent at **Belladrum** - the 2 day, family friendly, tartan heart music festival! This is a major step for us and we will need plenty of volunteers to work the bar to slake the thirst for good, real ale of many of the 16000 people who will be attending. Contact chairman Eric (see diary page) for details of the arrangements for volunteers.

Cheers,

Ed.

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Bandstand Beer Fest

It's hard to imagine a world without excellent real ale, and yet you only have to go back 20 or 30 years here in the Highlands to a time when it could be found, but was rarer than a hen's tooth. Yet today, we here in the Highlands are seeing an ever increasing surge not only in pubs offering it but breweries making the good stuff. Add to this the willingness for our local Landlords to invest a lot of their time, energy and resources on keeping the growing horde of Highland ale drinkers happy with an increasing number of ales not to mention beer festivals and those dark, bad old days of the Highlands being an ale desert seem but a distant bad dream.

My favourite beer festival by a country mile is the annual spring festival in the Bandstand in Nairn. This year from the 11th-20th of April was its 6th outing and the annual challenge for the organizers, Gordon and Morag Holding, was that of making it bigger and better than last years - which is no mean feat especially when you consider that last years festival offered an amazing array of some 100 different English and Scottish ales!!

Gordon once again, however came up with the goods with an impressive 105 real ales

wiser) *(insert comment of your choice here! - Ed)* that I know that it is all about quality and not quantity.

Nestled amongst the many regular ales that can be found at the Bandstand were a few



real gems. Tempest's **Long White Cloud** a very pale but absolutely delicious ale, hoppy with hints of tropical fruit. Suffice to say it didn't last long. Quite a few beers had made their way up the road from the Perthshire area including the rarely seen in the Highlands, Strathbraan Brewery. As well as the three regular beers that we see each year we had a new one to muse over - **Eighty Bob** a dark malty 80/- style beer that was very true to form. The once again very impressive **Seven Giraffes** from Williams Bros was an absolute belter! Its always been good in bottle form but for the second year in a row its been my favourite ale of the festival - citrusy, floral with hints of elderflower it was an easy drinking delight. Heading East to the Dundee area Mor Brewing, a debutant at last years festival with **Mor Please** provided three beers in total. **Mor Tea Vicar**, a malty amber ale with a bitter finish and a definite hint of tea, was not to everyone's liking but was certainly interesting. From the Edinburgh area Stewart Brewing provided two offerings, the excellent **Cascadian East** a 5.4% American pale full of hops with a nice clean, crisp finish was a cracking ale. From Aberdeenshire, Deeside Breweries, **Swift** an American pale ale full of citrusy aroma's and a dry bitter finish. From closer to home, Cromarty Brewery's, **Kowabunga** described as an American hopped

(Continued on page 15)



and about 16 different craft beers and lagers to keep the non ale drinking element happy. If you have been to a large ale festival you will know how hard it can be to pace yourself. The excitement of the array of different and yet untried ales can sometimes whip you up into a frenzy of beer madness! Yet maybe its because I'm getting older (and allegedly



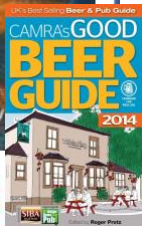
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Phoenix Rises from the Ashes

Long, long ago, in a galaxy far, far away hmmm, is that copyrighted? Anyway, back in about 1980, I was a student in Aberdeen and some of my student mates were travelling up to Inverness for a games weekend at one of our mates' homes. I had been told about the fun they had on these jaunts and with nothing to do that weekend, I blagged a seat in the car to make my first visit to the capital of the Highlands.

After a long journey along the entire length of the A96 which was like a class B road after crossing the 'border' from Grampian region into Highland region, we arrived at the house to start playing board games like RISK and Dungeons & Dragons, eat junk food and drink plenty of booze which fuelled the arguing, joking and point scoring.

It was customary on these weekends to get out of the house on the Saturday evening to eat out and go to a pub. The Inverness boys declared that there was only 1 pub in the town worth going to so, we walked a fair distance down to the town centre to

The Phoenix. It was a weekend evening and the wonderful, oval bar was heaving! The place was so busy that we had to squeeze in through the double doors

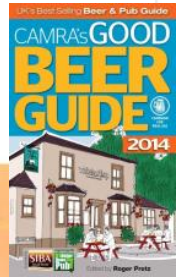
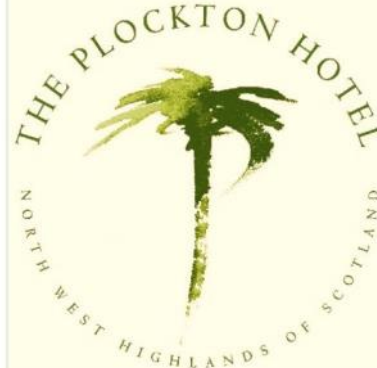
and thread our way through the throng of drinkers to find a space at the bar to order our round from the very busy bar staff. I was never back in the place again until I moved up to this area in 2000 with my job, but I never forgot that experience.

Since the 80's, the place has been owned by pubcos and others, with transient tenants and revolving management who presided over it's gradual decline until the once, shining beacon of real ale in Inverness was not a place worth visiting and was virtually closed.

Now, George MacLean has bought the place back and is in the process of - more than - restoring the building to it's former glory!

He managed to get enough work done to re-open the bar the weekend that the Spring Wyt? was being printed! So, this article is a little out of date already - but that is one of the pitfalls of print media. George is promoting The Phoenix as an "ale house". To this end, he has removed the bank of 6 handpulls that were built in to the bar facing the double doors to the street and replaced them





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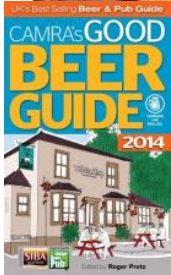
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with 6 clamped on handpumps. But, these are supplemented with another 4 lurking at the opposite side of the bar. The bank of 6 handpumps have been refurbished and proudly installed in the renewed bar in the lounge. This easily gives him the bragging rights for having the greatest number of ale pumps in a pub in the Highlands. (As a rough estimate, these 16 handpulls increases the

number of ale pumps in Inverness City by 20%!)

Down in the bar cellar, we are told that a partition has been removed making it more usable at cool temperature and despite room for tilting cradles for the casks, George has decided to keep the spear system in an upright cask he has used so successfully at the Castle Tavern.

Apart from replacing some of the ma-



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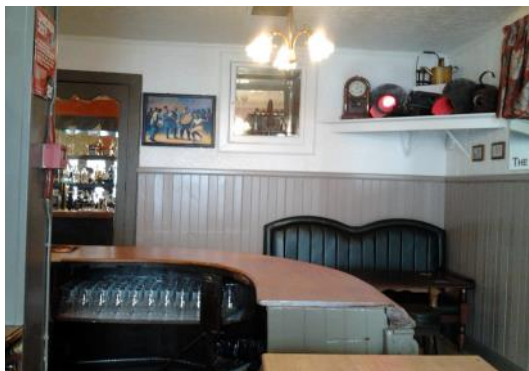
hogany and sanding down and re-varnishing all the bar top, the famous, historically, listed, oval bar with built-in ceramic spit trough has not been interfered with. The centre gantry and storage area has been rebuilt giving an open and classy effect.

The bar room has been thoroughly repainted, revitalised and nicely accessorized which is lovely and interesting, although a lot of white paint and bright lights have been used for what is a traditional public bar. The photo on page 6 shows the outside of the bar and lounge looking magnificent. The spacious, L-shaped lounge has a restful and classy gray and red decor. The lounge bar is wheelchair accessible from the double doors in Rose Street (at the side leading to the car parks) and there are wheelchair accessible toilets from the lounge. As the building is partially listed, George was limited in the scope of improvements he could make during the refurbishments. The lounge opened for business at the beginning of June, with live music acts for the “Go North” events with the new food menu available a few days later.

Further in the future, he hopes to refurbish the floors of the building above the bars to make them useful again.

So far, after 7 weeks, the new paint smell in the bar has almost gone and the 10 (now 16 if you count the lounge) ales on offer, are giving us more choice to enjoy. The bar is gradually getting busier - just in time for the main tourist season.

Those with even longer memories speak of an “Academy Street triangle” - The Phoenix, Blackfriars/Foundry and “Deenos” which acted a bit like the



“Bermuda Triangle” – people would go there and not come back!

So, the first step in the rebirth of the north end of Academy Street has been taken – The Phoenix is aptly named!

Sean Tomlinson—Moving On

Sean let us know in May that after quite a few years, helping steer the company to greater heights and capacities, he is standing down as Brewing Director at Cairngorm brewery.

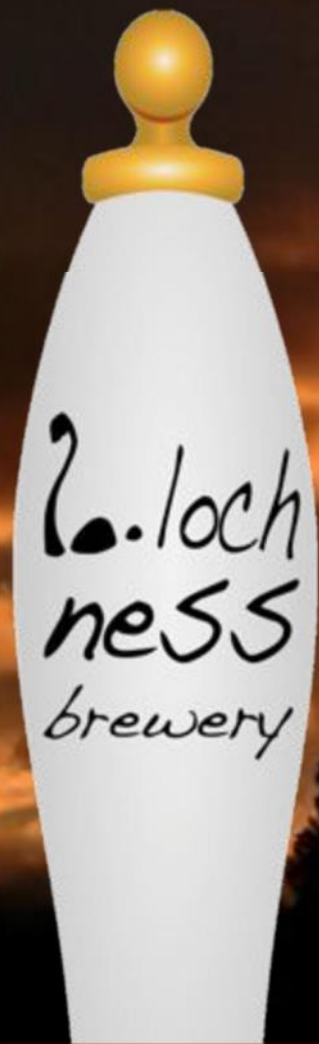
After having successfully run his own brewery, Sean first moved to the Highlands with his family to take up the post of brewer at Black Isle—a position which he stayed in for less than 1 year.

As our regular readers will know, Sean and his wife Tracy opened Tomlinsons Beer Shop on Castle Street, here in Inverness over 2 years ago. This venture has grown very well, offering well over 300 different bottled beers from near and far as well draft ale in take-away containers.

Sean has decided it is a good idea to concentrate on developing the shop which offers a delivery service locally and by parcel post further afield. He will also be available to bring his considerable expertise as a brewing consultant to any brewery or would be brewery. All the Best Sean.



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Loch Ness Springfest

Their 3rd Springfest was held between 24th and 27th April at The Benleva Hotel in Drumnadrochit. This is just a small festival to celebrate spring and the latest sighting of the Loch Ness Monster. On the Thursday night there was



free pool and owner Steve came through with oysters to go with the stout.

Popular group Penny Dogs were playing on Friday night with local Guitarist, Tom Coyne filling in during their break.

As the beers rotated on Saturday we came to Steve's Pub Quiz where our team had all the right answers but Steve gave out all the wrong questions; however out of the 13 teams, we still managed to come second to "Downhill from here". The huge jackpot did not go as no one knew how many islands were part of Sin-

gapore, so that rolls onto the next quiz.

On Sunday afternoon there was an open Folk Session and all were invited to take part.

A good selection of Farmer Jim's Ciders were available - sweet, medium, copper top and farmyard fruits.

I am not one for mentioning keg products but they had the rare, in this country, 5.3% **Prima Pils** from The Victory Brewing Company in Downingtown, Pennsylvania, USA.

The cask beers included all 12 available Loch Ness beers, 5 Cromarty brews, 2 from Great

Heck, 2 from Brass Castle, Windswept **Weizen**, Highland **Scapa Special**, Waen **Landmark**, North Riding **Brainwash** and Inveralmond **Marzenfest**.

A very good selection of different styles – Mild, Wheat Beer, Stout, Baltic Porter, Bitter, Best Bitter, Golden Ales, IPA, Strong Stout and a Black IPA. The Beer of the weekend was **LightNESS**.

The main Loch Ness Beer Festival, now in it's 13th year, runs from 19th to 28th September 2014, which we have been promised will be bigger and better than before, so make a date in your diaries.

Notice to all our advertisers:

Due to increasing costs, especially in postage, after 2 years, we are reluctantly having to increase the price of our adverts.

Starting with the next edition, Autumn, a full page advert will be £95 per issue, a half page will be £55 and a quarter page advert will be £30 per issue with every 4th consecutive advert earning a 50% discount. This is still highly competitive in relation to other publications and indeed, other CAMRA newsletters. Once you take out an advert with us, we will assume that it continues unless you let us know that you wish to stop the advert.

We now have online banking and plan to send invoices by email to our advertisers and you will be able to pay us by B A C S. Our treasurer will be emailing you using the email addresses we have for you. In several cases this is “info@yourplace.co.uk”. If you have an email address which will get to you more efficiently, please send an identifying email to treasurer@highlandcamra.org.uk. (This treasurer email address is in the process of being created so your message may be bounced back initially.)

Thank you for your continuing support which greatly helps us to promote the growth and appreciation of Real Ale and Real Cider in the Highlands.

Notice to our branch members and other readers:

Within a week or 2 of the publication of each issue, an electronic, fairly high resolution, PDF version of the issue is put up on our website (www.highlandcamra.org.uk). We have 1 or 2 branch members who live

outside the UK and they have let us know that they do not need a paper magazine posted to them—they are happy to read the electronic version. Similarly to our National, “What’s Brewing “ monthly newspaper, if you email our secretary, Gareth, (secretary@highlandcamra.org.uk) requesting to receive the branch magazine electronically, we will be able to save the postage of sending you a physical copy.

With that email, if you are a member of our Highlands & Western Isles CAMRA branch, we would really appreciate your permission to add your email address to our list of branch member emails. This would then allow us to contact you directly to ask you for important things like your votes for branch beer of the year and branch pub of the year.

Of course, your details would be kept secure and not given out to any other parties as the law demands.

Thanks,

Your branch committee.

Notice to magazine editors:

It has been drawn to our attention that an article from our Spring 2014 edition was “lifted” and used in another CAMRA branch magazine. While this is fair enough between CAMRA branches, we would assume that any article would be credited. The report says there was no credit in this instance. We all have the same aims but that doesn’t mean that we “steal” from each other.

Blimey! 3 information notices in 1 issue. Maybe this magazine is still a branch newsletter. — Ed.

Scottish and Northern Irish

Branches Meeting in May

Every 3 months there is a meeting for representatives from all the Scottish and Northern Irish Branches to get together and discuss all topics relating to real ale and CAMRA in Scotland.

These meetings rotate around all the different Branches. It was our turn to host the SNIB meeting on 24th May. When appropriate, info is fed up to and down from CAMRA HQ and the British National Executive is usually represented at every SNIB meeting. The meeting, which covered a diverse range of topics, was held in the



upstairs restaurant bar of the Grog and Gruel in Fort William so Southern based delegates could travel to the meeting by train and a few of our branch committee could travel down by bus.

Available beers on the day were River Leven IPA, Williams Red, Isle of Skye Black Cuillin, Cairngorm Buzz (a new seasonal), Houston Killellan and An Teallach Beallach Na Ba (named after the road over the hills to Applecross) and all the beers in one of our top bars were in very good nick. Excellent pizzas were had at half-time. We would like to thank the Grog and Gruel Manager Neil Dennison for his hospitality.

While we were in Fort William, we had the chance to re-check the real ale establishments in the town centre. The happiest discovery was that the Ben Nevis Bar has been redecorated inside and out. This is an Orchid Inns owned establishment (a division of Greene King) but the bar now has 3 well used hand pumps and it is being allowed to offer ales from Loch Ness as well as from the reasonable number of Scottish breweries that are on their list.

Wetherspoon Spring Beer Festival

Advertised as their International Real Ale Festival Wetherspoons had made available 50 real ales again, including 10 from international brewers who had produced their ales at breweries across the UK. I was informed that 40 of them had been secured at the Kings Highway Inverness, however the festival got off to a strange start as it appears that head office chose the same time to increase the permanent ales from two to five leaving five handpumps available for the festival guest ales. The launch was also compounded by a slight "hangover" of ales that had to be sold through first meaning only one or two festival ales featured at the start. I only managed to try 13 of them as I was away. 4 of my 13 were from international brewers. Standeven African Pale Ale was brewed at Caledonian in Edinburgh by South African brewers Shaun & Keith Standeven. It was a light copper coloured fruity, hoppy best bitter nicely balanced with malt at 4.2%. (7/10) Hildegard's Solange was brewed by Belgium Brewster Hildegard Van Ostaden at Everards in Leicester. A lemon yellow saison-style beer with a grassy, apricot flavour it drank well less than its 6%. (8)

Shepherd Neame in Kent hosted Alberto Pacheco from Spain who produced the 5.8% Mateo & Bernabe Fermin Red Ale. The first time there has been a brewer from Spain, this intense red ale was sweet with a slight nutty flavour and good hop flavour. A good complex beer. (7)

My favourite of all the festival ales was Yeastie Boys Gunnamatta Tea Leaf IPA. Brewed at Adnams in Suffolk by Stu McKinlay and Sam Possenniskie from New Zealand and inspired by original IPA's it was dry-leafed with Earl Grey blue flower tea. Not being a fan of unusual added ingredients in ales, this one really worked as the tea flavour added to the floral hop flavour producing a superb hoppy IPA drinking well below its 6.8% strength. (9)

Worth mentioning was a new brew, Meridian, from Orkney Atlas. At 3.9% it was an easy drinking toasty malty bitter with some fruit notes. (7)

Two dark ales caught my taste buds. The Beer Studio Dark Odyssey brewed at Hyde's in Manchester was a 4.4% dark brown-ruby ale made with a new hop variety and black malts. Very tasty, like a black IPA with gentle spicy hopping and bramble fruit. (8) Titanic Iron Curtain from Staffordshire was a 6% ale brewed in the style of an Imperial Russian Stout but at a lower abv but with large quantities of hops to produce a good stout with a dry, burnt finish but with those extra hops very noticeable. (8)

And that's about it. All beers served in good nick and here's hoping for a better showing from your reporter at the autumn festival.

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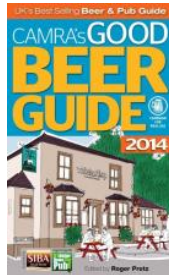
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(Continued from page 4)

bodacious pale ale went very, very quickly much to the dismay of many drinkers wanting to try it for the first time. From further afield one of my favourite breweries, Great Heck Brewery from Yorkshire, had initially four different ales to choose from **Yuletwig**, **Citra**, **Treasure IPA** and the amazing if strangely named **Black Jesus**, a malty delicious black IPA. I did my best to keep it all for myself but again it was one that didn't last long.

As beer supplies began to run low Gordon was able to get another couple of Great Heck beers via Loch Ness Brewery, **Shankar IPA** and **Powermouse** a very flavoursome ale at only 3.6%. (He managed to acquire another 30 casks of various ales to boost supplies for the 2nd weekend—Ed.) Surprisingly, even though I was at the festival every day bar one, I still managed to miss a few. Valhalla breweries, **Old Scatness** which had a bit of a smoky after taste went before I got a chance to taste it but the feedback was all positive. It was the same for Windswepts' **Weizen**, an amazing local attempt on a German style wheat beer which came and went in the one evening that I didn't make it down. I also missed another one from the fairly local Brewmeister Brewery, their one ale on offer **Neon Blonde**.

So, on reflection, another great Spring beer festival has come and gone - 9 great days of drinking a fabulous array of English and Scottish ales. Such was its success that Gordon had to order in emergency supplies meaning that in total around 160 casks of beer were consumed over the festival. I met quite a few new faces from not just the Highlands but all over the UK. One personal highlight for me was having a great chat with the lads from Loch Ness, Windswept, Inveralmond and Spey Valley breweries (see photo).



Yes, the dark old days of no ale in the Highlands are well and truly gone but its still up to us as the discerning punters to support all such events and keep them going from strength to strength. I still amazingly come across ale drinkers in the Highlands who have never been or even heard about it!! So spread the word and I'll see you there next Easter. S M

For a bonus, the weather was lovely unlike last year when it was Baltic! —Ed.

Tasting Course at Bandstand

Chairman Eric, ran the 1st of this year's Ale Tasting courses. These free, 2 hour—ish, courses are open to anyone who would like to learn more about how and what they are tasting as they enjoy their ale. Once you have completed a course you can, if you wish and are a member of CAMRA, complete ale tasting cards which are needed by the branch to allow our breweries' ales to be put forward for CAMRA competition. This can ultimately lead to Champion Beer of Britain. It also give you more confidence to give scores to the ales you drink when you visit any pub which you can do very easily on WhatPub.

All 10 places were filled and Gordon pro-



vided 5 or 6 varied ales from the hundred or so he had available for us to compare and learn from. One of our committee had to be persuaded to try the course but he was very pleased he did as he learnt a lot.

Thanks to busy hosts Gordon & Morag.

Pubs News

In Inverness, the Corner Grill has been renamed the **White House**, still only bottled beer.

Staying in Inverness, The **Highland Bottle Shop**, has been added to WhatPub and Nick and Jo would be pleased to see you. As per the announcement in the last edition, **Phoenix** has reopened and now has a massive ten hand pumps in the bar, and is likely to have a further six in the lounge.

Sadly, **Lodge Hotel** Newtonmore and **Culbokie Inn** are closed and we await further updates.

Flodigarry Hotel on the Isle of Skye has been bought by Paul and Bette Temming. They have just completed the first part of an extensive renovation programme and,



getting their priorities right, it is the bar! Those who remember the old "Flod Bar" will not recognise the new "Skye Bar", which has been opened up to give much more space for a larger bar as well as seating area. Skye Brewery has installed 3 handpulls and helped with the refitting of the cellar to give a better temperature for cask ale than was possible with the old cellar.

Paul and Bette come to Skye having run a 28 berth sailing ship which offered cruises out of Holland.

Golspie Inn

Leon Sims has now moved on from the **Golspie Inn** in Golspie (formerly the Sutherland Arms Hotel) to concentrate on

his whisky business. Incoming are Bill and Wendy Pearce who many will know from their 10 years in the Uig Hotel on Skye,



where they introduced cask ale for the first time. Bill and Wendy are determined to give cask ale a higher priority in Golspie and will be developing that side of the business once they find their feet.

Bandstand re-re-modelled

A week after the beer festival, Gordon & Morag were having the builders in to make more improvements. This time, the bar has been moved to give more space for tables and chairs in the room leading



through to the conservatory restaurant. This includes a stone wall and a fire making it more welcoming and cozy.





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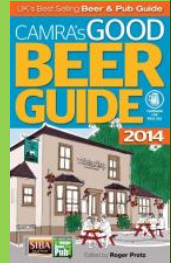


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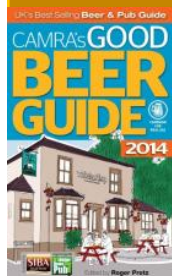
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Hi folks,

I'm away on my travels in my motorhome and arrived in York last Friday for 7 days (April). I took the Spring copy of "What's Yours Then" as it had the article on some of the pubs here. Yesterday I went into Brigantes on Micklegate and was able to tell the barmaid that I had a photo of her. I quickly persuaded her not to call the Police



but showed her the newsletter which I left there and which she really seemed delighted with. However I thought that another photo might be appropriate to go into the Summer newsletter, so I took the attached.



Certainly York is a great place for pubs and the caravan site is 15 minutes walk from the City centre. I have already had a week in Edinburgh and 5 days in Whitby all with great pubs and good beer.

Regards

Pete Collin

We have heard rumours and were properly contacted too late for a feature but "North Hop" is planned for the end of August in Eden Court. You will have to pay to get in but it will feature an array of



attractions. Several of our local breweries are lined up and there will be a specially brewed beer of the festival. All modern media will be used to market the event so keep a look out for more details.

the Old Bridge Inn - Awiemore



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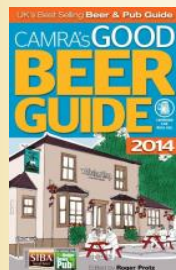
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The Anderson Extreme Beer Festival

A lot of people know that Jim of The Anderson, Fortrose is not your normal, run of the mill, pub landlord. So it follows that any beer event he puts on will always be slightly different from the norm. The weekend of 4th to 6th April saw the "Extreme Beer Festival".



Using the word "extreme" in its full context, beers ranged in strength from 1.4% abv to 35% abv. Four cask, eight keg and five specially selected bottled ones.

Sensibly served in thirds or halves only (25ml for the 35% one!) I thought it only right to drink upwards in abv using thirds so as to treat myself to a shot of the 35% Brewdog **Watt Dickie** from the bottle.

Mikkeller **Drink 'in the sun** from Denmark was a 1.4% American style wheat beer on keg. Pretty good with lots of hop flavour and not too "Belgian" in style, which is what I was expecting. A bit fizzy but that added CO2 has to go somewhere!

Moving on up to 3.5%, a keg beer from England, Levain **Franken Rye Bread Sour**. Don't really know what to write here. If it was a real ale you would have sent it back. Sour with a hint of cherries, I suppose it did what was said on the tin. (Keg=Tin, geddit? Oh, never mind) Anyhow, for some reason sour beers seem to be in. (Cue Harry Hill turning to camera with a shake of the head) following on from Black IPA's. Don't get it myself. Why would you go to all the trouble to brew a beer that tastes off?

Onto cask now and a beer from the relatively new Pilot brewery in Scotland. **Iced**

Tea Ale was a 5% pale ale brewed with tea leaves & lemongrass with Amarillo and Citra hops. An excellent hoppy beer with the lemongrass just coming through resulting in a nicely balanced ale which was dangerously drinkable.

A nudge up the scale to 5.1% to the cask Marble **Ginger** from Manchester. Too messed about for me with the ginger, clove and coriander swamping any beer flavour. A switch back to keg for the Cromarty/Sandman collaboration brew **Hawaiian Luau**, a 5.5% brown ale brewed with BBQ pork and grilled pineapple, and yes, talking to brewer Craig from Cromarty who had popped in the Friday I was down, it really had been infused with a lump of barbecued pork with grilled pineapple. For a bloke who hates messed about beers this one worked for me, despite how weird it sounded. Plenty of beer flavours but with a certain meaty smokiness.

Back to the handpump and **7 Seas** from Siren in England. A 6% Black wheat IPA brewed with 7 hops which begin with the letter "C". Writing this now, I suppose I could have made a bit of a competition out of this by naming them but as I don't know, giving a prize would be hard. Perhaps



someone could contact the magazine and let me know. If nothing else, it would prove someone reads this drive!! Anyway a tasty ale perfect for the style, like a stout

with hops.

Switching back to the fizz, another collaboration brew, this time Cromarty and the excellent Tempest brewery from Kelso (we all know Cromarty is excellent already). A 7.4% Belgian style ale brewed with toasted pine cones. (*Conehead? - Ed.*) Hints of all the tastes associated with Belgian beers but a malty fruity ale with a definite hint of resin.

Onto the last cask offering, Highland **Imperial Stout** from Rob Hill. Conditioned in the cask for four years with a best after date of 2010 this 8% stout was sublime. I'm so glad I pushed the boat out and had a half instead of a third. A stunning ale, sweet, woody, malty with plum and black-currant fruit. Could not be any better, so well worthy of one of my rare CAMRA "5" scores. It was worth my £5 bus ticket just for this.

Supping between buses meant I only had a limited window before returning to Inverness, so, sticking to plan, I should finish with a shot of the 35% bottled beer.

(*which really is processed up to 35% which it seems, another ultra strong "beer" isn't - Ed.*)

Sometimes though, you know you found something special, so I had another half of the Imperial Stout, the aftertaste of which I was still enjoying through Munlochyl!

An excellent evening at a place I am, shamefully, too infrequent a visitor.

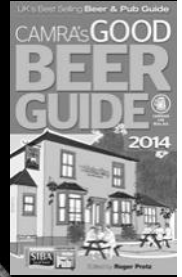
Thanks Jim.

HBH

And just before going to press, another "extreme" from The Anderson. Draught, alcohol-free beer. In a deal with BrewDog craft brewery in Ellon, Aberdeenshire, keg **Nanny State** is available on draught - only in The Anderson.

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Cairngorm Hotel in National Newspaper food review!

Well, when I say "newspaper" it was actually "The Sun" but I digress. In the May 16th edition, Tam Cowan, the Scottish radio and TV presenter and writer, did his weekly "Scoff The



Ball" (Tam is most famous for his funny "Off The Ball" football programs on BBC Radio Scotland) feature on The Cairngorm Hotel. And very good it was too! He gave it an overall score of 26 out of 30 which puts it in the top 3 across Scot-

land so far this year. Accompanied by some very good photos, including one of the big, lovely, classy bar room, the feature sings the praises of the place. I'm sure the owners of The Cairngorm must be well pleased. As you can read elsewhere in this issue, The Cairngorm has local, Cairngorm brewery's **Gold** and **Stag** on permanently from their (only) 2 Cairngorm handpumps.

Breweries News

As part of CAMRA's support for real ale and real ale breweries, volunteers from among the branch membership can be Brewery Liaison Officers. BLOs keep in contact with "their" brewery, encouraging and if appropriate, advising. BLOs are asked to make a progress report to CAMRA every 3 months.

In Highlands & Western Isles branch we now have 10 or 11 breweries. Our magazine is also quarterly so here is what we have over the past 3 months.

Cromarty Brewing Co;

A one-off brew of **Kowabunga**—"pale ale in a half shell"

first appeared just in time for the Bandstand beer festival.

A 4.6% golden ale, it bursts with fruit in

the aroma and taste with a hint of lemon grass which grows in the thirst quenching aftertaste. The feedback from The Bandstand and the other places it was offered in, was so positive that it has been re-brewed and looks like being added as the 9th regular ale in the brewery's portfolio. Overall demand has continued to increase necessitating adding another 2 large fermenters which are expected to be installed in June.



Black Isle Brewing Company;

Black Isle continues to increase its export of bottled beers to supermarkets in Britain and through distributors in a growing number of countries.

Alabama in the U S A was cracked in April. Limited run in 330ml bottles of a 5% blonde Abbey



beer made in association with the monks at Pluscarden Abbey, Moray. Only available at the brewery shop and selected Edinburgh ale shops. Belgian inspired pale yellow beer with flavours of banana and vanilla. Their annual "Jocktoberfest" - a weekend of music, food and Black Isle beers takes place this September on the 5th & 6th with a "Wild West" theme.

Loch Ness Brewery;

are still running flat out trying to meet demands including overseas orders for bottled beers and cask ale. To help with this, 2 more fermenters have been ordered and should be installed soon. Plans for the new (Mk. 3) brewery are going ahead.



Cairngorm Brewery;

No news on the cask ale front, apart from slight tweaking of some of the regular range and seasonals available.

More keg installations in pubs of Cairngorm Lager (same beer as the ale version of Gold) and Black Gold (same beer but sold in keg form). A shame the keg version was not called Cairngorm Stout, however there is no misleading dispense of the keg Black Gold.

The bottling line is now running at capacity due to the success of both their beers and the beers they are contract bottling.

Cuillin Brewery;

Brewing will have fully recommenced for the tourist season. We haven't heard any news since the last update that they



Caillin Brewery

were thinking of doing some brewing over the winter to build up a stock of bottled beers.

Hebridean Brewery;

Has ceased brewing again and is in the process of moving the brewing kit half a mile down the road to a new premises.

It is planned that brewing will recommence once the kit is installed and re-commissioned. The new premises will be known as “The Edge o’ the World Brewery”



and the company will be The Hebridean Brewing Company Ltd. New-ish

Seaforth Ale will be bottled and all the ales are being rebadged. In the future a visitor centre and brewery shop are hopefully going to happen.

(Many thanks to Jim Bruce, our local branch member for his efforts to get this info to us.—Ed.)



An Teallach Ale Company;

are quietly, busy brewing



in their expanded brewery continuing to produce their portfolio of good ales beside Little Loch Broom.

Isle of Skye Brewery;

There is a new **Skye IPA** (4%) which had it's first outing at Aberdeen Beer Festival in May. A strong amber/copper colour with a decent bite of bitterness. After its successful launch last year, **Tiny Angels**

has been brewed again. The expansion is going well with all the background planning etc coming together. As soon as the present batch of bottles have been sold, all the new ones will be with the new labels.



Plockton Brewery;

We have heard a rumour of a new ale and have found out that it is Plockton **Partic Ale**, a dark 6.1% brew.



Old Inn Brewhouse;

The micro brewery which is housed behind the Old Inn at Gairloch. We don't have a BLO for this brewery so if anyone in the area could keep in contact and update us, it would be appreciated.



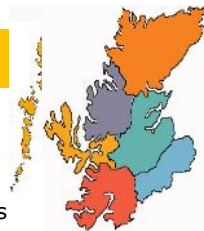
Glenfinnan Brewery;

Another of our small, remote, Highland breweries. Again, we don't have a BLO for them so don't hear much.



The only time we come across any of their ales is occasionally in the Grog & Gruel in Fort William. Again, anyone in their area who could keep us in touch would be really useful.

Highlands & Islands Brewers in 2014



Isle of Skye Brewery - Based at Uig, by the Western Isles ferry terminal, brewing since December 1995. Started major expansion and re-branding in 2013. (see advert)

Valhalla Brewery - Most northerly brewery in the UK, brewing on Unst since December 1997. Ales include White Wife and Auld Rock.

Black Isle Brewery - Started brewing in December 1998 in converted farm buildings. Ales include Red Kite and Yellowhammer. Organic ales are a speciality. Much enlarged, new brewery opened 2011. Concentrates on large scale bottling.

Isle of Arran Brewery - Located close to Brodick Castle. Opened in late March 2000. Ales include Blonde, Dark, and Sunset. Expansion and re-branding started in 2013.

Fyne Ales Brewery - Based in Argyll, at the head of Loch Fyne, brewing started on St Andrew's Day 2001. Ales include Jarl and Maverick. Brewery refocused and expanded in 2012. Further expansion underway.

Cairngorm Brewing Company - Set up in late 2001. Ales include Trade Winds, Wildcat, Stag, Highland IPA, and Black Gold. Seasonal ales are regularly brewed. Expanded in 2011 and still expanding in 2013. Much expanded and improved brewery shop opened in late 2013. (see advert)

Hebridean Brewing Company - Based at Stornoway in the Outer Hebrides. Brewing since January 2002. Beers include Islander Strong Ale, Berserker Export Pale Ale, and Clansman Ale (first ale ever brewed in Stornoway) and now Seaforth. Relaunched in 2013.

2014—Not currently Brewing—moving.

River Leven—Brewing in one of the old Alcan smelter buildings in Kinlochleven since 2011.

An Teallach Brewery - Moved to the family's croft, near Dundonnell, in March 2001. Ales include An Teallach Ale, Beinn Dearg Ale, and Crofter's Pale Ale among others. Greatly expanded in 2012.

Islay Ales Co Ltd - Established in an old Tractor Shed in Bridgend, in March 2004. Ales include Finlaggan, Black Rock, and Dun Hogs Head; plus seasonal brews.

Cuillin Brewery - The brewery was born on 10th September 2004, in the old public bar of the Sligachan Hotel. Skye, Eagle, Pinnacle, Black Face, and Glamaig Ales are brewed. Started offering bottled beer in 2013.

Highland Brewing Company - Located in the old Swannay cheese factory at Birsay, on Orkney Mainland. Well regarded ales include Scapa Special, Orkney Blast, Dark Munro among others.

Sinclair Breweries Ltd - Formed in 2006 by local hotelier and restaurateur Norman Sinclair, who

purchased the **Orkney** - which originally commenced brewing in 1988 at the Old Schoolhouse in Sandwick on Orkney mainland—and **Atlas** Breweries. Ales regularly brewed include Three Sisters, Latitude, and Nimbus from Atlas; plus Raven Ale, Dark Island, Red MacGregor, and Skull Splitter from Orkney. Much expanded in 2011—12. (see advert)

Glenfinnan Brewery - irregularly brewing on a 4 bbl plant since October 2006 - Regular brews are Glenfinnan Gold, The Standard Ale, and Glenfinnan Dark (for the Winter).

Colonsay Brewery - First brews in March 2007. IPA, 80/- and Lager (Limited real ales).

Plockton Brewery - The first brew was produced on 1st April 2007. Craggs Ale and Starboard IPA may usually be found in Plockton, and at other local outlets.

Oban Bay Brewery - Brewing since mid 2009. 5 barrel brewery attached to Cuan Mor.

Old Inn (Gairloch) Brewery - 100 litre micro-brewery. First brews in February 2010.

Loch Ness Brewery - First brews in September 2011. RedNess, HoppyNess, Dark..... Etc. New, bigger brewery in 2012. Expanding again in 2014/15. (see advert)

Cromarty Brewery - First brews in December 2011. Ales include Happy Chappy, Brewed Awakening, Red Rocker, Hit The Lip, AKA and a growing portfolio. Increased brewing kit in early 2013. Brewery shop now open. (see advert)

Spey Valley Brewery—a "nano brewery" started in 2012 producing 5 cask conditioned real ales—found round and about the Keith area.

Windswept Brewery—started commercial brewing in 2012 in the Lossiemouth area. Blonde, APA and Wolf are proving popular along with Tornado and Weizen.

Speyside Craft Brewery—started commercial brewing at Forres in 2012. Bottlenose Bitter, Randolph's Leap, Moray IPA and Bow Fiddle Blond are the ale portfolio so far.

Not all of the breweries listed are in our branch area: the Highland Brewing Co, Valhalla, Orkney, Spey Valley, Windswept and Speyside are all in the Aberdeen, Grampian & Northern Isles area; the Arran Brewery falls in the Ayrshire & Galloway area; while Fyne, Islay, Colonsay River Leven & Oban Bay Breweries are covered by Glasgow & West Scotland.

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Real Ale Pubs List

These Pubs, Inns and Hotels are known to sell (or to have recently sold) cask-conditioned ale.

They are listed in geographical area and area lists are in an order that would allow a continuous pub crawl if you have safe transport.

Please let us know about the quality of real ales on offer, 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 of the pubs listed may only stock real ale on a seasonal basis (S).

(TP) - ale served using top pressure so not fully real ale.

Inverness

Blackfriars
Bog Roy, Inchmore
Caledonian
Castle Tavern
Chieftan Hotel
Clachnaharry Inn
Corrigarth Hotel
Exchange
Fairways Loch Ness Golf Course
Glen Mhor Hotel (Nicos Bar)
Heathmount Hotel
Hootananny
Innes Bar
Johnny Foxes (TP)
Kings Highway
Lauders
Mercure Hotel (TP)
Number 27
Palace Hotel
Phoenix Bar
Room
Snowgoose
Tomlinson's Beer Shop
Waterfront Bar

Speyside

(route from N to S)

Gun Lodge, Ardesier
Inverness Airport (D'Lish)
Braeval Hotel (Bandstand),
Nairn
Cawdor Tavern, Cawdor
Haugh Hotel, Cromdale
Seafeld Lodge Hotel, Gran-

town on Spey
Craig Bar, Grantown on Spey
Muckrach Lodge Hotel, Dulnain Bridge
Boat Hotel, Boat of Garten
Cairn Hotel, Carrbridge

Aviemore

Cairngorm Brewery
Dalfaber Country Club
Mackenzies Highland Inn
Winking Owl
Skiing Doo (Doo Below)
Cairngorm Hotel
Roos' Leap
Ben Macdui
Old Bridge Inn

Badenoch

Glenmore Lodge, Glenmore
Pine Marten Bar, Glenmore
Loch Inch Boathouse, Kincaig
Suie Hotel, Kincaig
Kingussie Golf Club
Tipsy Laird, Kingussie
Silver Fjord Hotel, Kingussie
Duke of Gordon Hotel, Kingussie
Glen Hotel, Newtonmore

Easter Ross

Black Isle

Royal Hotel, Cromarty
Cromarty Arms, Cromarty
Plough Inn, Rosemarkie
The Anderson, Fortrose
Station Hotel, Avoch

Allangrange Arms, Munloch
Culbokie Inn, Culbokie

Dingwall Area

Conon Bridge Hotel
Inchbae Lodge Hotel, Garve
Aultguish Inn, Garve

Strathconon

Glen Affric Bar, Cannich
Slaters Arms, Cannich
Struy Inn, Struy

Loch Ness

(c/w from INV)

Dores Inn, Dores
Craigdarroch Inn, Foyers
Whitebridge Hotel,
Whitebridge
Bothy Bar, Fort Augustus
Caledonian Hotel, Fort Augustus (S)
Lock Inn, Fort Augustus
Lovat Arms Hotel, Fort Augustus (TP)
Glenmorrison Arms Hotel,
Invermorrison
Loch Ness Inn, Lewiston
Benleva Hotel, Drumnadrochit
Loch Ness Lodge Hotel,
Drumnadrochit
Steading Country Pub,
Kilmartin (S)

Fort William

Fort William

Real Ale Pubs List

District North

Invergarry Hotel
Eagle Barge, Laggan (S)
Old Station Restaurant, Spean Bridge
Stronlossit Hotel, Roy Bridge
Corrou Station House
Restaurant, Corrou Estate

Fort William

Moorings Hotel, Banavie
Alexandra Hotel (S)
Ben Nevis Bar
Ben Nevis Inn, Achintee
Cobbs @ Nevisport
Crofter Bar & Restaurant
Glen Nevis Restaurant
Grog & Gruel
Great Glen
Volunteer Arms
West End Hotel

Fort William

District South

Four Seasons, Onich
Onich Hotel, Onich
Ice Factor, Kinlochleven
MacDonald Hotel, Kinlochleven

Fort William

District West

Glenfinnan House Hotel, Glenfinnan
Lochailort Inn, Lochailort (TP)
Glenuig Inn, Glenuig
Glenuig Village Hall, Glenuig
Loch Shiel Hotel, Acharacle
Salen Hotel, Salen
Ariundle Centre, Strontian
Lochaline Hotel, Acharacle
Arisaig Hotel, Arisaig
Chlachain Inn, Mallaig
Steam Inn, Mallaig
West Highland Hotel, Mallaig
Old Forge, Inverie

Wester Ross

Cluanie to Kyle of Lochalsh

Cluanie Inn, Cluanie
Glenelg Inn, Glenelg
Kintail Lodge Hotel, Glensheil Bridge
Jac-o-bite Restaurant, Glensheil
Dornie Hotel, Dornie
Clachan Bar, Dornie

Plockton to Gairloch

Plockton Inn, Plockton
Plockton Hotel, Plockton
Strathcarron Hotel
Lochcarron Hotel
Applecross Inn
Tigh an Eilean Hotel, Shieldaig
Torridon Inn, by Annat
Kinlochewe Hotel
Ledgowan Lodge Hotel, Achnasheen
Loch Maree Hotel, Talladale
Badachro Inn, Badachro (TP)

Gairloch

Old Inn
Steading Restaurant (S)
Myrtle Bank Hotel (S)
Millcroft Hotel
Melvaig Inn

Gairloch to Ullapool

Poolewe Hotel, Poolewe
Aultbae Hotel, Aultbae
Drumchork Hotel, Aultbae (S)
Dundonnell Hotel, Dundonnell

Ullapool

Arch Inn
Argyll Hotel
Ceilidh Place
Ferry Boat Inn

Morefield Motel
Seaforth Bar & Restaurant
Ullapool North
Summer Isles Hotel, Achiltibuie (S)

Caithness and Sutherland

West to East Coast (clockwise) West Coast

Altnacealgach Inn, Ledmore Junction (S)
Inchnadamph Hotel, Assynt (S)
Caberfeidh, Lochinver
Kylesku Hotel, Kylesku
Scourie Hotel, Scourie

North Coast

Sango Sands Oasis, Durness
Smoo Cave Hotel, Durness
Ben Loyal Hotel, Tongue
Tongue Hotel, Tongue
Weigh Inn (Ashes Bar), Thurso

Commercial Hotel, Thurso
Central Hotel (Top Joes), Thurso
Holburn Bar, Thurso
Ulster Arms Hotel, Halkirk
Castletown Hotel, Castletown

Seaview Hotel, John O'Groats
Alexander Bain, Wick
Mackays Hotel, Wick
Norseman Hotel, Wick

East Coast

Bay Owl Restaurant, Dunbeath
Bannockburn Inn, Helmsdale

Real Ale Pubs List

Belgrave Arms Hotel, Helmsdale
 Sutherland Inn, Brora
 Golspie Inn, Golspie
 Eagle Hotel, Dornoch
 Dornoch Castle Hotel, Dornoch
 Dunroamin Hotel, Bonar Bridge
 Invershin Hotel, Invershin
 Achness Hotel, Lairg
 Crask Inn, Lairg

Skye

Sligachan Hotel, Sligachan
 Old Inn, Carbost
 Taigh Ailean Hotel, Portnalong
 Old School Restaurant, Dunvegan
 Stein Inn, Waternish
 Edinbane Inn, Edinbane
 Lodge at Edinbane, Edinbane

Uig Hotel, Uig
 Bakur Bar, Uig
 Ferry Inn, Uig
 Flodigarry Country House Hotel, Staffin
 Bosville Hotel, Portree
 Isles Inn, Portree
 Royal Hotel, Portree
 Sconser Lodge Hotel, Sconser
 Broadford Hotel, Broadford
 Dunollie Hotel (Redhills Lounge), Broadford
 Claymore Restaurant, Broadford
 Hebridean Hotel, Broadford
 Saucy Marys Lodge, Kyleakin (S)
 Isle Ornsay Hotel, Sleat
 Ardvasar Hotel, Ardvasar

Western Isles,

N to S

Carlton Lounge, Stornoway, Lewis
 An Lanntair Arts Centre, (S) Stornoway, Lewis
 Hotel Hebrides (Mote Bar), Tarbet, Harris
 Isle of Harris Inn, Tarbet, Harris (S)
 Hamersay House (Lochmaddy), North Uist
 Lochmaddy Hotel, Lochmaddy, N Uist
 Langass Lodge, Loch Elport, N Uist
 Dark Island Hotel, Liniclate, Benbecula (S)
 Borrodale Hotel, Daliburgh, S Uist (S)

Stein Inn

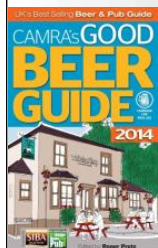
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 Isle of Skye, IV55 8GA

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angus.teresa@steininn.co.uk

Presentations

Area and overall branch POTY 2014 certificates were presented to Gordon and Morag Holding of **The Bandstand** on the first Saturday of their huge, successful beer festival (*with assorted CAMRA odds and sods behind them—Ed*). The Bandstand goes forward to be judged for the Scottish & Northern Ireland POTY. (Photo from the Braeval Hotel web site)



Steve, co-owner of the **Benleva Hotel** and Loch Ness Brewery, is presented with his area POTY and the joint 3rd place BOTY for **DarkNess**.

Alan Pearson was presented with his area POTY certificate for the **Plockton Hotel** in the marquee during their 2014 beer festival.



The other area winners will be presented with their certificates over the next few months when they can be done in person. They are;

Stronlossit Inn;

Joint winners: **Suie Hotel, Old Bridge Inn, Cairngorm Hotel;**

Torridon Inn;

Stein Inn;

Dornoch Castle Hotel.

Presentations



Bottling of Happy Chappy at **Cromarty Brewery** was paused while Craig was presented with his branch BOTY 2014 certificate for **Happy Chappy** ale. Winning with the same ale makes it a record breaking 2nd year in a row. With him is the bottling team of George and Marion while Craig's mum, Jenni, who handles all the admin, crouches to make sure Marion can't hide.

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BEER WORTH BELIEVING IN

- AKA IPA** (6.7%)
BEER FOR THE FLAVOUR
- ATLANTIC DRIFT** (3.5%)
AMERICAN HOP COASTER
- HAPPY CHAPPY** (4.3%)
NEW WAVE PALE ALE
- BREWED AWAKENING** (4.7%)
COFFEE INFUSED STOUT
- GHOST TOWN** (5.8%)
MAGNETICALLY MALTY PROTER
- ROGUE WAVE** (5.7%)
EXPLICITLY HOPPED EXTRA PALE ALE
- HIT THE LIP** (3.8%)
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Plockton Beer Festival

The drizzle was not enough to dampen the spirits of the people who turned out for this first Beer Festival run by the Plockton Hotel. The Hotel had two beers on in the public bar, two on in the lounge and across the road in their palm fringed garden there was a beer



tent with another seven beers available. As one finished another came on and they had 46 beers to get through over the weekend. The beers were all Scottish and came from An Teallach, Belhaven, Cairngorm, Cromarty, Eden, Fyne, Harviestoun, Highland, Inveralmond, Loch Ness, Orkney, Plockton, Isle of Skye, Stewart, Williams and Windswept. Cromarty's **Kowabunga** was first to sell out and very quick it was too. The Hotel 's local folk musicians played on the Friday and Saturday nights. As well as the extensive Hotel menu there was a BBQ on the Saturday. Branch Chairman Eric Mills presented Alan

Pearson, one of the owners with their Pub of The Year certificate. *(As you will have seen on the Presentations page—Ed.)* Initial thoughts were that it was very successful and they hope to continue again each year.

Island Hopping Report

I had a touring trip around the Outer Hebrides in May. In Stornoway I had a very good pint of Isle of Skye **Black Cuillin** in the Carlton Bar.



However, the An Lanntair did not have any on but said they were hoping to have one back in the summer.

Down in Tarbert in Harris I had a very good pint of Loch Ness



RedNESS in the Isle of Harris Inn and they alternate a Loch Ness brew with **Deuchars** at the moment but will have both handpulls going in the summer. Also in Tarbert, I had a very frothy **Deuchars** in the Mote Bar at the Hebrides Hotel but it tasted OK.



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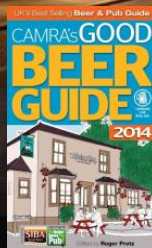
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Round Loch Ness Minibus Beer Trip

Due to mis-communication and other call-offs, only 12 on the bus for the first beer trip of the year. But the weather was being nice and we set off in good spirits. Arriving at the Dore Inn—we were greeted by the sight of quite a few “Loch Ness swimmers” who really were swimming across the loch! But more importantly, the bar greeted us with a good selection of ales: Harviestoun **Bitter & Twisted** (3.5), Cromarty **Happy Chappy** (3.5), Inveralmond **Lia Fail** (4.5!) £3.30 a pint. A great start to the day.

On to the Craighdarroch Inn at Foyers. Local information had reached us that the owner was making good progress towards making this a bar worth going to. For over a year, it has been on our real ale “radar” but we had not been able to investigate or get more info. It was certainly worth the extra stop that we had added to the itinerary! A lovely spot up on the hillside with glorious views across



Loch Ness. A lovely, spacious bar in a semi conservatory extension on the side of the Inn and 2 ales on in good nick. Atlas **Three Sisters** (3), and **Golden Amber**. It also had Loch Ness Lager on keg and is hoping to offer some ale from Loch Ness, £3.15 pint £1.60 half. The Whitebridge Hotel was quiet but still had a good atmosphere and the 2 ales were in great condition - Loch Ness **RedNess** (4), Cairngorm **Tradewinds** (4) - £3.20 pint, £1.60 half.

Down to Fort Augustus for our longest stop of the trip. We first tried the Bothy Bar beside the canal which has plenty of room including a large, airy conservatory - Loch Ness

CaithNess (3.5), Isle of Skye **Red Cuillin**. £3.50 pint, £1.80 half. A few steps along the canal side took us to the Lock Inn, a lovely, couthy style cottage bar which has the feel of a classic “local pub”. The 2 ales on were Batemans **Yella Belly** (1) and a House Ale which we were pretty sure was just Tetley Bitter. £3.95 pint, £2.00 half. A shame that this free house doesn’t offer some reasonably priced local ales. Up the hill to the Lovat Arms hotel which was offering Cairngorm **Wildcat** (2), and Cairngorm **Tradewinds**. £4.60 pint, £2.30 half—the most expensive beer of the trip by a long way but it is a large hotel so no big surprise. The ales are obviously served using top pressure gas so cannot really be classed as real ale. Our biggest disappointment of the trip was finding the bar of the Caledonian Hotel closed for the afternoon. Chris is always welcoming and enthusiastic about his real ales but he was out gathering and chopping firewood! Started back up the Loch side to the Glenmoriston Arms Hotel where we would have been able to try Orkney Red Macgregor but it ran out. Doubly disappointing as the village was very busy with a big, well organised, “hike and bike” type sports event so you would have thought that they would have known for months that they would be busy that weekend and made sure they had extra supplies..... £3.90 pint, £1.95 half. On to Lewiston and Drumnadrochit. The Loch Ness Inn had Loch Ness **LightNess** (3.5) Some of us enjoyed a guided tour of the (Mark 2) Loch Ness brewery then on to the Benleiva Hotel where we enjoyed several ales—Loch Ness **Light Ness** (4), Loch Ness **MildNess** (5!), Loch Ness **MadNess** (4.5), Loch Ness **HoppyNess** (3.5), Cromarty **Brewed Awakening** (3.5), Cromarty **Rouge Wave** (3). £3.00 pints, £1.50 half (We think that is the price—it was getting a bit hazy by this time—best value of the trip anyway). We would have stayed longer but our schedule meant we had to get back to town. A good, relaxed trip and our thanks as always to our patient driver and Charlie Fraser Coaches.

Focus on



Tony Oulton

Tony and his family own the Morefield Motel on the northern outskirts of Ullapool.

Q. Where are you originally from?

A. I was born and spent all my childhood in Bedworth, Warwickshire.

Q. What is your background?

A. After I left school, I went to Stratford Upon Avon College to train as a chef, I have been doing it for 30 plus years. I travelled round England as I learnt my craft.

Q. What made you move to Scotland?

A. Came to Scotland on holiday, to a place where the mobile phone did not work (at the time).

Q. How/when were you introduced to real ale?

A. I was first introduced to real ale when my family ran the Kenilworth Golf Club; there was always a good selection of ales there.

Q. What style of real ales do you like?

A. Light hoppy ones, but I try everything that is purchased at the Morefield to find out the tastes – product knowledge is very important.

Q. What is the best part of your work?

A. Being in business with my wife/business partner. We've been together for 20 plus years and worked together almost every day.

Q. What is the worst part of your work?

A. All the maintenance of running a hotel and dealing with general day to day repairs.

Q. What hobbies/interests do you have?

A. Golf, hill walking and photography, but owning a hotel does not give me any time to pursue these pastimes.

Q. What is your favourite book?

A. I like all books that have a good

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storyline with a bit of suspense/thriller element. I am currently reading "The Lewis Trilogy".

Q. What is your favourite song/group?

A. Virtually any song from AC/DC.

Q. What is your favourite film?

A. Don't have a favourite film as such, but I like action films, thinking films, historical films and documentaries.

Q. What is your favourite part of Scotland?

A. The North West Highlands, that's why I moved the wife and family here.

Q. When are you having your Beer Festival this year?

A. The 10th Ullapool Beer Festival is being held on 17th – 19th October 2014.

Q. Why should we go to the Morefield Motel?

A. You should visit the Morefield Motel to sample the range of quality ales that has gained us an entry in the Good Beer Guide for the last seven years. Also to sample some of the exciting food that our chefs produce to tempt your taste buds. We have an extensive range on the menu including fresh fish, seafood & quality matured steaks.

Tony, Thank you.

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Supporting Local breweries



2 go to Aviemore

Having received info from 1 of our CAMRA branch members about changes to real ale outlets in Aviemore, 2 of the branch committee decided that a reconnaissance trip was needed.

When our expeditionary force arrived, we decided to try the Old Bridge Inn which, although we knew would not be open until 12:00, were hoping to be able to go inside to have a chat and see what was on offer.

Whilst music could be heard inside, unfortunately, the doors were locked.

Walking back into town we passed Ben Macdui's and could see 3 Cairngorm hand pumps on the bar. Unfortunately another 12:00 opening, so onto the lovely Cairngorm Hotel, directly opposite the railway station (where



we had set out from 15 mins earlier) which opened at 11:00. It was strange to go in and be the only customers, as the place is normally heaving. Well, after all, it was 11:40 on the Tuesday after Easter weekend.

Cairngorm **Stag** and **Gold** were on, which we had a ½ pint of. The Gold was a bit cloudy, and without quibble, a second ½ was immediately pulled. This was also cloudy but, like the Stag, was very drinkable, both easily worth a score of 3.5. We guess that someone must have knocked the cask and stirred up the sediment. (*using the spear method into the upright cask, there is no way to tell how full it is - unless you pick it up and that can stir up the sediment. - Ed.*) We were also pleased to see that the price of a ½ pint (£1.65) was fairly half the price of a pint (£3.30) - a very refreshing policy which unfortunately is not followed by many. Do you go to a fuel station and get charged

more pro rata for 15 litres than 30?

Whilst we were inside, a wetting drizzle had descended and we quickly crossed over the road back to the station where we had spied casks / kegs and ventured over to Roos Leep an "Aussie" styled diner which in the past was the waiting room or offices for the station since the other door exits onto platform 1. We were pleased to see Cairngorm's **Tradewinds** and cheekily asked for a sample which was on good form.

Although a restaurant rather than a bar, it has now been included on WhatPub. We were advised to check out Super Panther, a café/bar which we were told had Cromarty ale. Once inside, we could see on the Super Panther font badge that it is brewed by Cromarty Brewing Co. We were offered a taste from the keg font and it was clearly tasty Happy Chappy but being on keg it was very fizzy. As members will know, keg is not "real ale" and as such, Super Panther can not be listed on the WhatPub website. There was a mention of maybe getting a hand pump and stocking real ale over the summer - so watch this space!

The covered walkway along the shops provided shelter from the continuing drizzle to the next place on our list, Ski ing Doo, or rather Doo Below. The blurb on the sandwich board outside suggests it is the "spiritual home of the skiing and boarding crew". Upstairs a diner with a reputation for excellent burgers and steaks, and down the stairs, a very snug bar, hence Doo Below. Unfortunately, the bar did not open until 15:00, but we had a long conversation with



Brett the (accident prone, snowboarding) barman and could see that Cairngorm **Tradewinds** and **Stag** were available. We gained all of the information we needed to complete the already generated WhatPub listing.

On to the major reason for our expedition - Mackenzie Highland Inn, which was taken over last May by Andrew Farmer and currently he has three real ales available from the Belhaven "list". On offer (all at £3.00 / pint) were:- Belhaven **80/-**, Broughton **Green Mantle** and Kelburn **Pivo Estivo**. Also available was a Thistly Cross "Original" 4.4% cider. That is not a "real cider" so "Real Cider" cannot be included on their WhatPub entry.



Please note that Thistly Cross do do a "real" cider, **Jaggy Thistle**.

We ordered the "burger and a beer" for a very reasonable £8.50 and retired to play a couple of frames of pool (free from 12-5pm). We had a good chat with Andrew who emerged from the kitchen and he was pleased to advise that he was intending increasing the real ale pumps to five. Although not on Belhaven's "list" he was hoping to get a Cairngorm on one of the pumps as a regular which he hoped he could collect from the brewery just up the road.

Andrew also advised that he was now Cask Marque accredited. The bar area is currently quite shabby (*and not in a chic way - Ed.*) but Andrew is clearly enthusiastic and ambitious and he is taking positive steps so we hope he does well.

With the drizzle stopped, it was a 5 minute walk up to Cairngorm Brewery where we prised Sean Tomlinson out from his cosy office to chat with us in the visitor centre.

One of us disappeared down to Dalfaber Country Club to get a picture, missing from WhatPub, and found Cairngorm **Black Gold** on one of the two hand pumps.

Meanwhile, Sean gave us a sample of a tweaked version of **Caillie** straight out of the conditioning tanks. Although not a "new" recipe, it has been "late hopped" which carries more of the aroma of the hops. I also think more of the hop flavour is held in the ale itself giving a dryer finish. This was an interesting experience, and the very late hopping certainly brings benefits to what was already a commendable ale.

After bidding our farewells, we left the brewery and against better nature passed the Winking Owl, (which at that time, Star Bars and Pubs (Heineken) is looking for a new tenant as the current tenants have gone broke) grabbing a picture for WhatPub, and past the Skiing Doo to get to the station in time for our train back to Inverness.

We had "mission parameters" to be achieved during the day which included checking out the two "new" places and taking pictures of them for the WhatPub website, as well as a few others that were missing from the listings.

As a bonus, we discovered a NEW real ale outlet.

A big thank you to Jim for the info.

S U

Recent trip to Orkney

The **Orkney brewery visitors centre** opened again just before Easter and continues to attract a good number of visitors. Updating from the item in last years newsletter, the tours are now £6, which includes 3 third pint "paddles" for after the tour which you can enjoy in the schoolhouse restaurant. The difficulty is choosing which three from the five to choose from! You can still try all five because additional pints, halves or thirds are £3.20 a pint. Of course the well stocked gift shop has all of the Orkney and Atlas bottled ales, glasses and Orkney merchandise to take home.

Roll up, roll up, to Britain's Biggest Pub

The Great British Beer Festival, Olympia, London, 12-16 August 2014

www.gbbf.org.uk/tickets

CAMRA's Great British Beer Festival will be bringing a carnival atmosphere to London's Olympia exhibition centre this summer with an extravagant circus theme complete with live-action circus performers.

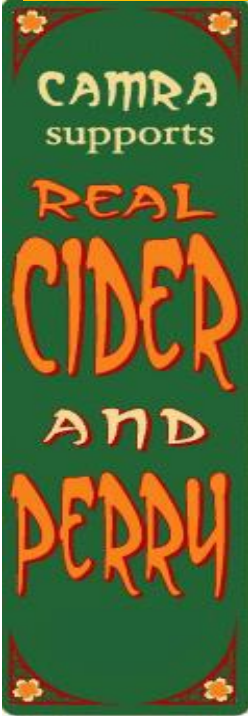
But fantastic beer will of course remain the star of the show, with over 350 different breweries offering 900 different real ales,



ciders, perries and international beers to over 50,000 thirsty beer lovers throughout the week-long event. The festival will feature 29 bars including 11 brewery bars run by the Nation's biggest and best brewers of real ale, plus food and merchandise stalls as well as a full schedule of entertainment on the GBBF music stage.

The event is set to be one the biggest and best Great British Beer Festival's ever, so don't miss out on your place at the festival - buy a ticket now via www.gbbf.org.uk/tickets

Traditional Cider Matters



Real Cider and/or **Real Perry** is sold (or has recently been sold) in the following inns & hotels.

(Please note that some may be seasonal outlets).

Please let us know if you find additional outlets selling real cider or perry.

The Anderson, Fortrose - Thatchers Heritage Cider

Eagle - Inn on the Loch, Laggan Locks - Thatchers Original Cider

Stronlossit Inn, Roy Bridge - Thatchers Cheddar Valley Cider

Strathcarron Hotel - Thatchers Cider (rotated with cask ales)

Glen Hotel, Newtonmore - Westons Old Rosie or 1st Quality Cider

Benleva Hotel, Drumnadrochit - Westons 1st Quality Cider all year round, plus good selection of real ciders for September festival

Scourie Hotel - Two Westons Ciders on handpump

King's Highway, Inverness - Real Cider will be on draft during their 2 beer festivals each year

Alexander Bain, Wick - Westons Old Rosie & Organic Draught Vintage Cider; Thatchers Heritage & Dry Cider

Badachro Inn - Westons Cider is served here

Argyll Hotel, Ullapool - Westons ciders from the box

Torridon Inn - Westons Ciders are served in the bar.

Kinlochewe Hotel, at the foot of Beinn Eighe, is serving Westons Family Reserve Draft Cider

Clachaig Inn, Glencoe - Westons cider on hand pump.

Bandstand Bar, Nairn - Westons ciders on handpump plus wider selections at their festivals.

Grog & Gruel, Fort William - Thatchers Heritage cask cider. On tap for as long as sales make it viable - could be all year round but unfortunately sales usually drop dramatically during winter months.

Glen Affric Bar, Cannich - serving Westons Cider after requests from hill-walking customers.



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"I belong to Glesgey"

I enjoyed a brief visit to Glasgow midweek in March .

I have not visited Glasgow other than to the airport, and gathering good pub suggestions, and checking WhatPub - what a great resource - mapped out an overambitious (so it turned out) schedule for the two days.

On the first day I had intended to walk from the SECC over to **Babbity Brewsters & Blackfriars** stopping at one or two on the way, and the same on the way back.

Arriving about mid morning, my first call was **Bon Accord**. What a great place, I could have stayed there all day! The owner, Paul, certainly knew his stuff, and walls are adorned with awards. Although I asked for a



half, I ended up with a pint of **Citra Burst** (Alechemy), £3.60 and at 5.4%, probably not the best way to start a long(ish) day. My preference is for hoppy IPA's, which was why I went for it and was happy with my choice.

Henglers Circus ('spoons) Pint of **Tiny angels** (IoS) £1.95, less 50p voucher. Not very inspiring. Having not had it before I had nothing to compare it against so I did not know what to expect, but others have raved about it. Not sure if it was towards the end of the



cask, or just not well kept, but finished "with resentment".

State Bar - did not intend to call in, but on peeking through the window saw an Island bar, and just had to go in for a look. The look



became a half pint **Highland Jack Flag** (£1.50) and I managed to speak to the manageress who explained that all pints were £3.00, and halves £1.50, although the higher ABV's beers were £3.50. There is a cross subsidy at the £3.00 price point. Some places in our branch area do this, but some still have different prices for different beers. Very busy with younger people, who were eating.

The Merchant - asked for a half of **Vale of Leven** (Lomond) and on finding out it was £1.85, asked how much a pint was - £2.15 - apparently an "unpublished" promotion on RA. I had the 1/2 tipped into a pint glass, and topped up.

Looked at the map, and on considering the distance to Babbity / Blackfriars and the time, decided to wander back in the warm Glasgow sunshine.

In the evening my wife and I went to "**The 78**" because it was not too far from where we were staying. Although we are not "veggies" the WhatPub write-up was very encouraging. WHAT A SHAME - the barman forgot to order any casks (from Williams Brothers) and so the hand pumps were dry! (Sorry, but I did score a zero) Still had a bottle of (Williams) Heather Ale and some good food. Apparently, the OWNERSHIP has changed recently, and the lady I spoke to there (Assistant Manageress, Amiee) said that improvements were going to be made to the (functional) running of the place, but otherwise everything was going to remain the same. Hopefully the improvements will be that beer gets ordered and is regularly



available!

On Thursday I walked over to **Three Judges**,



via the Transport Museum, and met with a police cordon who were dealing with an unexploded WW2 bomb. An excellent pint of Lock, Prop & Barrel (Houston) for £3.40, less 30p CAMRA discount, before going on to **Tennants**. What a bewildering selection! I went for a pint of Icebreaker (Navigation) for £3.00 and was not disappointed. I spoke to two (older) guys who were obviously into their RA, one was sticking to London Pride, the other Icebreaker. They offered to buy me a second pint but mindful of being pushed for time, I accepted their generosity with a half of Liberation Ale (Liberation - Jersey) which was outstanding! They mentioned that the QUALITY at Three Judges had dipped over the last few months. Having only been there once, and my pint being excellent, I could not comment.

As I scurried back to meet my wife, I popped into BrewDog Glasgow just for a looksee (opp Kelvingrove on Argyll St) which I note is not on the WhatPub map - duhhh! - obviously because it is not RA!

The guys in Tennants did comment that it was a wee bit expensive. Indeed, it was empty - people vote with their feet!

I am envious that within a short distance there are so many excellent pubs and I would not hesitate in recommending them all. Those that I visited over the 2 days all had at least 10 hand pumps on and were all busy!

I was annoyed not to have made it over to Babbity Brewsters & Blackfriars, but maybe another time?

Finally, I would encourage everyone to use WhatPub to seek out places to visit, and score the beers you try - not just in Glasgow, but some of the nearly 37,000 over the UK.

If you find the details incorrect, just message the branch who will, I am sure, be happy to edit the listing or, if necessary visit themselves. It is so important to have complete and accurate information.

Simon URRY

218088

Pubs Officer

Highlands & Western Isles CAMRA

Loch Ness Beers again at Heb Celt this year.

After last years success at the Hebridean Celtic Music Festival in Stornoway, (*see Autumn 2013 Wyt? - Ed.*)

Loch Ness have been invited back again. The festival will be on from 16th to 19th July in the grounds of Lews Castle. The Beer Tent is planned to be in the same position as last year and there will be 6 different beers available with different tastes, colours and styles. This is a family friendly event with over 30 artists this year, including Levellers, Big Country, Donnie Munro, Cara Dillon, Duncan Chisholm, Rura and Breabach.



Real Ale at Belladrum Tartan Heart Festival

An "advert" for Belladrum?!? In "Wyt"??!? Well, The Highlands and Islands Branch of CAMRA have been asked to run a real ale tent at this years Belladrum music festival.

It's already sold out but this means more choice for real ale aficionados and others who fancy trying good, real ale who are going.

**8TH & 9TH AUGUST
BY BEAULY, INVERNESS**

As most of you know, Tom Jones is headlining, along with a host of other acts including Razorlight, Frightened Rabbit, Billy Bragg, Randolph's Leap, Torridon Vatersay Boys.

and The

This year, the family friendly event is opening up a new area in the old walled garden. Here, they are planning a "Burke and Hare Steampunk Real Ale Theatre Pub" among other new ventures. We hope to have around 16 real ales from 8 of the Highlands and Islands breweries, with a good spread of styles from golden bitters to stouts.

As it is a CAMRA run beer tent, it will be staffed by CAMRA volunteers—apply to Eric if you can volunteer some of your time over the 2 days - plus - the bar is open in the evening of Thursday 7th.

As we go to print, Highland, Isle of Skye and Loch Ness breweries have been confirmed with the probability of Black Isle, Orkney, Cairngorm, Cromarty and Windswept joining them. So please, look at your site maps and come along and find us – present plans are to have the tent straight across from the walled garden entrance arch.



The Benleva
Craft Beer Hotel



Home of the Loch Ness Brewery

CAMRA Highlands & Western Isles Pub of the Year
2012 & 2013

Dog Friendly and open all year round

13th Loch Ness Beer Festival
19th to 28th September 2014



Benleva Hotel - Drumnadrochit - IV63 6UH - 01456 450080 - www.benleva.co.uk

ARGYLL HOTEL

ULLAPOOL

DATES FOR YOUR DIARY

25th-27th JULY
CIDER CELEBRATION

19th-21st SEPTEMBER
6th ANNUAL
**CIDER & BLUES
FESTIVAL**

REGULAR LIVE MUSIC & ENTERTAINMENT

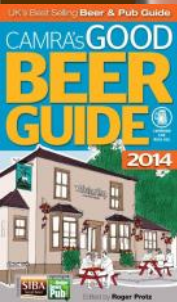
Monday Folk Club,
Americana Tuesdays,
Texas Hold 'Em poker
Wednesdays, Thursday
Quiz & Curry Night, Friday/
Saturday Live Acoustic Music
Friday & Saturday

Nigel & Franner are always glad
to welcome CAMRA members to
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on regular room prices on
presentation of membership card

Quality independent
bar, restaurant &
hotel in the vibrant
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Ullapool on the shores
of Loch Broom

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real ciders on tap
In the Good Beer
Guide since 2010
Wester Ross Pub of
The Year 2011, 2012 & 2013

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newly refurbished, rooms
with views across Loch
Broom.



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WWW.THEARGYLLULLAPOOL.COM

Duke Of Gordon Hotel

Newtonmore Rd, Kingussie, PH21 1HE
Cairngorm National Park



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- Food served 12 noon to 8.30pm daily
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- Selected Bottled Ales
- Large Selection of Malt Whisky
- Fine Wines
- Accommodation – all rooms ensuite
- Live Entertainment most evenings



Tel: (01540) 661302
Email reception@dukeofgordonhotel.co.uk
Web: www.dukeofgordonhotel.co.uk



THE FERRY BOAT INN

ULLAPOOL



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OF THE ARGYLL HOTEL
IN ULLAPOOL
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FOR WELL-KEPT REAL ALES ON
FOUR HAND PULLS PLUS THE
LAUNCH OF THE



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Branch Diary (meetings start at 7.30 pm) (all welcome)

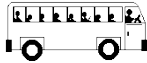
All these events are open to CAMRA members and non-members, including committee meetings. * Not all events are necessarily organised by CAMRA. This diary is as much about the local real ale scene as it is about CAMRA branch activities.

July

Tuesday 8th
Committee meeting -
Cairn Hotel, Carrbridge

10th to 13th
Scottish Real Ale Festival
at Corn Exchange, Edinburgh

Friday 25th
Minibus trip to Argyll Hotel cider festival
*meet townhouse at 17.30



August

Tuesday 12th
Committee meeting -
Station Hotel, Avoch

12th to 16th
GBBF
at London Olympia

Saturday 16th
Tasting Course at Benleva Hotel,
Drumadrochit at 14.00

September

Tuesday 9th
Branch Members meeting
Allangrange Arms, Munloch

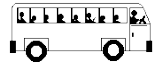
19th to 28th
Benleva Beer Festival *

Saturday 20th at 14.00
Branch Social at Benleva Beer Festival

Friday 26th
Tasting Evening at No. 27, Castle Street
at 17.30

October

Saturday 4th
Minibus trip to Plockton and Torridon Inn
beer festival *.
Meet townhouse at 10am



Your local CAMRA branch

Protect your pleasure! Become actively involved with your local branch.

We need your help! Not a massive time commitment, just an hour or two will help our small committee in supporting the local publicans and brewers who together provide us with such a wonderful range of real ales to enjoy.

Please see our regularly updated on-line diary at highlandcamra.org.uk

Our web site features;

an elegant, photo-led design; Interactive Pub Map; Archive of Awards; Links to current CAMRA campaigns; Twitter feed; Blog; link to Whatpub.com to submit your beer scores.

Go to highlandcamra.org.uk

..... **Needs YOU!**

Contact Details

Gareth Hardman (Secretary & Branch Contact) - 01463 238462
18, Scorguie Gardens, Inverness, IV3 8SS
contact@highlandcamra.org.uk or
secretary@highlandcamra.org.uk
Eric Mills - 01456 459343

chair@highlandcamra.org.uk
Arnold Stout (social secretary)
socials@highlandcamra.org.uk
Gordon Streets (editor)
news@highlandcamra.org.uk



WHAT?UB



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Your Details

Title _____ Surname _____ Single Membership £23 Non DD £25
Forename(s) _____ (UK & EU)
Date of Birth (dd/mm/yyyy) _____ Joint Membership £28 £30
Address _____ (Partner at the same address)
Postcode _____

For Young Member and concessionary rates please visit www.camra.org.uk or call 01727 867201.
I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

Email address _____ I enclose a cheque for _____
Tel No(s) _____ Signed _____ Date _____

Partner's Details (if Joint Membership)

Title _____ Surname _____ Applications will be processed within 21 days
Forename(s) _____
Date of Birth (dd/mm/yyyy) _____

01/06

**Campaigning for Pub Goers
& Beer Drinkers**

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& Pubs**

Join CAMRA today - www.camra.org.uk/joinus

Instruction to your Bank or Building Society to pay by Direct Debit
Please fill in the whole form using a ball point pen and send to:
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Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards provided by your Bank or Building Society. Confirmation that this instruction may comply with Campaign For Real Ale Limited Ltd, if you are required to contact your Bank or Building Society.

(signature) _____ Date _____

Bank and Building Societies may use Direct Debit Guarantee for some types of account. This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

If this Guarantee is offered to you and you have indicated that you wish to pay by Direct Debit:

1. If you do not consent to the instruction, Bank or Building Society of your Direct Debit, The Campaign for Real Ale Ltd will only pay if you notify your Bank or Building Society of your account being debited on an alternative basis if you require.

2. If an error is made in the payment of your Direct Debit to The Campaign for Real Ale Ltd or your Bank or Building Society you may request a full and immediate refund of the amount and there is no time limit on making a claim. If you require a refund you can use another to purchase pay if this is what The Campaign for Real Ale Ltd asks you to do.

3. You can cancel a Direct Debit at any time by simply contacting your bank or building society. Where confirmation may be required, please see locally.



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perries to try



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expected through
the door



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represented at this
beer extravaganza

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& FROLICS
in a

GARGANTUAN

carnival atmosphere

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proudly presents

THE GREAT BRITISH BEER FESTIVAL

12-16TH AUG - OLYMPIA, LONDON

 GreatBritishBeerFestival

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TICKETS
available from May

www.gbbf.org.uk/tickets
0844 412 4640

Details correct at time of print. For up to date information visit www.gbbf.org.uk

Drink in a Real Ale Pub? - Rate the Beer!

Highlands & Western Isles CAMRA needs your help in surveying the pubs in our massive Branch area. To tell us which pubs are worth considering for the Good Beer Guide, use CAMRA's 6-point NBSS (National Beer Scoring Scheme) to record Beer Quality. The info you give us helps us judge which outlets could go in to The Good Beer Guide, which outlets merit an award of area POTY and Branch POTY and which of our local beers merits the award of BOTY. It's easy! (if you are not sure about your score for a beer—half scores are fine—i.e. 1½ for an OK beer but you wouldn't have another pint)

What do the scores mean?

0 - No cask ale available.

½ - **Undrinkable.** Beer so poor you have to take it back or can't finish it.

1 - **Poor.** Beer that is between barely drinkable and drinkable with considerable resentment.

2 - **Average.** Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.

3 - **Good.** Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.

4 - **Very Good.** Excellent beer in excellent condition.

5 - **Excellent.** Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

Simply email us which bar, the beer(s) and your scores plus any real ale and real cider news to our Branch Contacts (see Diary page).

CAMRA members can use the new website: whatpub.com

Log in to it using your normal CAMRA login details, search for the pub and then click on "Submit Beer Scores" - fill in the boxes on the form, scrolling down and then click "Submit Beer Score". You can do this for any pub in the country. Thanks!



What's yours then? is a quarterly newsletter magazine produced by the Highlands & Western Isles Branch of the Campaign for Real Ale. The views & opinions expressed are not necessarily those of the editor, CAMRA, nor its Branches.



*We hope you have enjoyed reading our Summer magazine. Unless you intend to keep it, please **DO NOT** throw it away.*

*Why not pass it on to a friend, or just leave it in a pub somewhere for others to read? Our magazines are often found many miles from source! The next, Autumn, edition will be out by the **end of September.***

Thanks to our advertisers for making publication of this newsletter possible and our wonderfully helpful local breweries that help distribute it.



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Or email colleen@cairngormbrewery.com

SPECIAL ALES FOR 2014

(March to December)



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www.cairngormbrewery.com

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REAL ALE MADE FROM REAL INGREDIENTS

EVERY DROP BREWED AND CARED
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