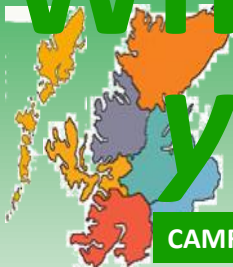


(Award winning)

# What's yours then?



CAMRA Highlands & Western Isles FREE Newsletter | Spring 2014



BLACK ISLE BREWERY



BEER WITH THE GREAT OUTDOORS BREWED IN



- Our branch BOTY
- Cairngorm Brewing Day
- Breweries News
- Pubs news
- Xmas walkabout
- Lots of Beer festivals planned!
- Beer Trip to York
- Highland Ale Trails
- What are real Cider and Perry?



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AWARD WINNING BEERS

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Or email [colleen@cairngormbrewery.com](mailto:colleen@cairngormbrewery.com)

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(March to December)



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E: [info@cairngormbrewery.com](mailto:info@cairngormbrewery.com)

[www.cairngormbrewery.com](http://www.cairngormbrewery.com)

**W**elcome... to the Spring issue of our quarterly newsletter. In this edition:

- > Inverness Xmas Walkabout
- > Cairngorm brewing Day
- > Loch Ness Cider
- > Brewery and Beers news
- > Beer Festivals previews and adverts
- > Pubs news
- > Updated Real Ale pubs list
- > emails—None. Trip to York
- > Branch BOTY
- > Focus on .. George Wotherspoon
- > Real Cider and Perry—what are they?
- > Updated branch diary

If you would like to place an advert, please contact one of the branch officers (see Diary page).

#### Advertising rates

Full Page Advert..... £87.00

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There is a discount on placement of your fourth consecutive advert. Adverts are accepted on condition that inclusion does not necessarily imply an endorsement or approval of content.

We can help you in preparing your advert if you wish.

**Please be aware that the CAMRA logo is copyrighted and should not be used in pub adverts.**

**An average of 3,500+ 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, who keep 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.

Summer edition **deadline** is 30<sup>th</sup> May, with publication by late June.

**S**pring has sprung! (didn't I say that last year?) Although after the non-appearance of Winter, some plants have been springing up since December! In this issue, you will find some info about past events we have enjoyed, some brewery and ales news and LOTS of stuff to look forward to. Many more places are organising beer festivals as you will see from the adverts and snippets. Optimism is definitely in the air—I have been getting so many new businesses wanting to advertise in our “august”, award winning, newsletter (should I just call it a magazine now?) that I have had to expand again. 60 pages now—another 8! This also means that I need interesting and relevant content to go beside all these adverts. The usual stalwarts and some new authors have come up trumps!

Cheers!

Ed.

#### Trading Standards Office:

Contact details for issues such as no price lists or consistent short measures - 0845 600 4 222

**e-mail** - [consumer.advice@highland.gov.uk](mailto:consumer.advice@highland.gov.uk)

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# Xmas 2013 Walkabout

Last December, we enjoyed our annual , pre-Christmas, Inverness Walkabout. This event is growing in popularity and again this year, many branch members gathered in the town centre to walk from pub to pub checking out their real ale offerings.

We started at The Castle Tavern and as you

There was no ale on in Johnny Foxes.

2 of our number bravely ventured in to Lauders which had a drinkable Orkney ale.

No report from the bar in the Mercure.

The Palace Hotel had a **Red Cuillin** (Isle of Skye) on, in fine form, which was run dry by the first group to get there. The pleasant Waterfront was dispensing a very good **Winter Flurry** (Cairngorm). Across the river



can see from the photo of most of us, we almost equalled last year's record number.

2 of the Nairn contingent popped in to The Snowgoose and then walked(!) to The Chieftain on their way in to town. Both had ales that were OK. The Corriegarth had also been visited for an excellent **Happy Chappy**, (Cromarty) on with 2 other ales, then the Heathmount which had a good **Happy Chappy**. The Castle Tavern had 6 ales on, the highlights being a very good **Seafarer** (Highland) and an excellent **Hit The Lip** (Cromarty).

Nico's Bar at the Glen Mhor Hotel had an ok **Tradewinds** (Cairngorm) on and was the most expensive ale of the night. Number 27 had 4 ales on including excellent **Wolf** (Windswept), **Lia Fail** (Inveralmond) and a good **LightNESS** (Loch Ness). Next on our wander was the Caledonian which is under new ownership. With good bar service, it had a good **Deuchars** (Caledonian) at the evening's lowest price.

again to the King's Highway, where among the 7 ales on, were an excellent **Black Gold** (Cairngorm) and a good **Giftwrapped** (Caledonian). Hootananny's had a very good, hoppier tasting, **Red Kite** (Black Isle) and a good, if sweet, **Heather Honey Ale** (Black Isle). The Room, which closed at 10, reportedly had **Happy Chappy** in good nick. The Exchange had a very tasty, **Greene King** house ale as well as a **Belhaven IPA**. The Innes Bar had a very good **Bitter Winter** (Caledonian). Our very dedicated chairman was the only 1 of us to go in to The Phoenix before it closed at 10.30 but sadly, it was a fruitless effort. Not everyone made it to Blackfriars to partake of Del's lovely, mouthwatering stovies and the 5 ales on, including, excellent **Rogue Wave** (Cromarty), **Trumpeter** (Strathaven), **Raven** (Orkney) and a good **Golden XPA**(Caledonian).

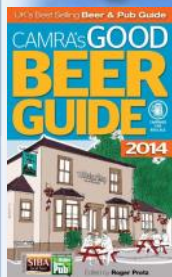
A great night again and the weather was remarkably kind.



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# REAL ALE BREWING EXPERIENCE AT CAIRNGORM BREWERY

By Steve Wilson (January 2014)

Getting the chance to be part of making the award winning **Wildcat** ale at the Cairngorm Brewery was like being a kid on Christmas morning for me – and I loved every hour of it!

It was during our CAMRA Branch's visit to the Brewery (based in Aviemore) in October that I arranged another visit with brewer Ian McBean, offering to help out on one of their brewdays so that I could experience what it's REALLY like to make real ale on a commercial scale. I am a keen home brewer – so familiar with the basic process – but this was an opportunity to 'play' with some really big toys – scaling up from a 20-litre batch to 3400 litres of their award winning 'Wildcat' – a deep amber-coloured ale, one of their permanent beers, and their strongest at 5.1% ABV.

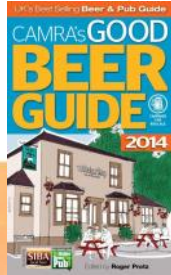
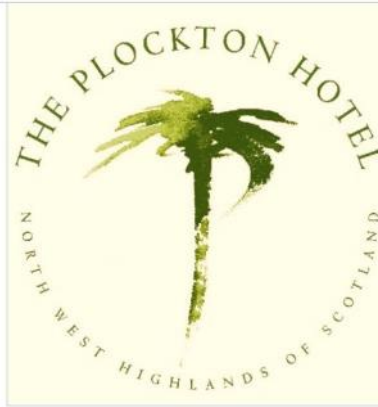
It was an 8am start on a crisp morning in early December, and after a quick cup of coffee, we headed

off to the storeroom to assemble the mash roll – a whopping 555kg's of grist (cracked/milled grain) made up of the base malt (ale malt) and speciality grains (malted wheat, crystal malt, and chocolate malt). We weighed the malt and lifted it into the hopper. It was then fed mechanically along a pipe through to the brew house and into the mash tun (a large, relatively flat, cylindrical vessel), while getting vigorously mixed with hot water in a hydrating collar. What a glorious malty smell! Once all the grist was transferred, it was left to sit for an hour and a half at 63°C, to allow the starch from the grain to dissolve, and then have it converted into simple fermentable sugars by amylase enzymes. (OK, get



*Ian and Steve, ready for action!*





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*your chemistry dictionaries out! - Ed.)*

During this time we prepped the 'copper' (another large cylindrical vessel – though narrower and taller than the mash tun) for boiling the wort. The vessel is known as a copper because historically they were made of copper, but nowadays they are made from stainless steel. The key task was to remove the hops from a previous brew and wash the inside of the vessel. Ian of course, made it look very easy with some slick moves that [Ethan Hunt](#) (a.k.a. Tom Cruise in Mission Impossible) would have been proud of.

After completion of the mash cycle, the resulting sweet liquid (wort) was drained via gravity, and pumped through to the copper. On the way it passes through an 'underback' – a small open-topped vessel, which traps any solids that escape through the false bottom of the mash tun. This also gives the brewer the opportunity to check the wort's clarity and colour, and take specific gravity readings. For me it was a chance to sample the wonderful, hot, malty, sweet nectar. And while the wort drained from the mash tun, additional hot water was sprayed (sparged) onto the top of the mash bed to thoroughly rinse the fermentable sugar out. The copper took about 45 minutes to

heat the wort to boiling temperature. During this time we prepared the hops. These are obtained in large 20 kg vacuum sealed 'bricks', with Ian having to use a massive, sharp knife to 'subdue'. The hops were weighed and separated into bittering and flavour additions. As soon as the wort began to boil, we added about 5.5kg's of the bittering hops – creating another fantastic burst of aroma. The full boil lasted for an hour and a half (just the perfect time for lunch and a wee break) with a further addition of flavouring hops and finings added about 15 minutes before the end.

Things were heating up in the brew house now, so it was down to shirt-sleeves for me, as I was put to work removing the spent grist from the mash tun with a plastic spade. It all had to come out of a relatively small, awkward opening at the side of the vessel – and it's hot, sticky work! Fortunately there was a chute for the spent grist to slide down on exiting the vessel, and it's then mechanically transferred out of the brewery. In the past, the grain would have been collected in sacks and wheeled out manually! Remember the grist is significantly heavier at this point due to the retention of water from the mash and sparging. The grist is ultimately collected by a local farmer and fed to



cattle – who absolutely love the stuff. Following the boil, the wort was transferred to the fermenting vessel. On the way it passed through a heat exchanger which amazingly dropped the temperature of the liquid from boiling to around 18°C in a matter of seconds. After cooling, and during the transfer, the liquid was infused with oxygen which helps the activation of the yeast once pitched. On completion, a control board displayed the exact quantity of wort transferred to the fermenter. A sample of the wort was then used to take a gravity reading and a nifty calculation applied to determine the exact amount of water to be added ('liquoring back') to get the gravity to the exact level targeted for the 'Starting Gravity'. This ensures the correct alcohol by volume (ABV) target is achieved – which amongst other things



keeps the tax authorities happy!

The final step of the day was to

add the yeast. Cairngorm has its own proprietary top-fermenting yeast. It's a thick, creamy, yellow mixture which looks like a wonderful concoction made by Ben & Jerry's before being frozen. I did taste it though, and it's very bitter – so no good for ice cream. Approximately 40 litres of the yeast, was pitched into the fermenter and it takes about 3 - 7 days to ferment at 18°C. The yeast will then be

manually skimmed off the top of the vessel and re-used many times. Inevitably however, over time the yeast will tire, so every 3 months a laboratory propagates a 'clean' batch from Cairngorm's 'mother strain' kept in a yeast bank.

Following fermentation and cooling to 10°C, the beer is transferred to a conditioning vessel, and allowed to mature over a period of 10 days. It will then be transferred ('racked') directly to casks or transferred to the bottling line.

The brew day was over at 4pm. Amazing to think that they can do up to 10 of these brews a week at their busiest time of year! To end off the day I had a sample of Trade Winds (on tap in the brewery) and said my goodbyes - what a wonderful experience. I would really like to thank Ian and all the staff at Cairngorm Brewery. They simply could not have been more generous and welcoming and I really got a cracking insight into brewing real ale. Thanks too for the 'party barrel' of 'MY' Wildcat brew which I picked up just before Christmas! Tremendous!

*P.S. Keep a look out for Ian on the telly next year. The BBC are planning to feature him in a documentary on life in Aviemore this winter!*

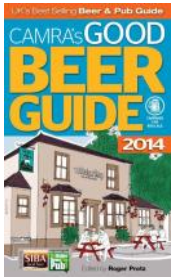
## Loch Ness Cider

Karen Keane has started producing cider on Loch Ness. The Loch Ness Cider Company Ltd was registered in 2013 and the first batch, which is a blend of Highland apples from the Black Isle, is fermenting and maturing over the winter months. The cider apples were milled and pressed using a hydro-press and fermented in 1,000 litre batches. A variety of finishes are to be produced but mainly medium sweet and medium dry. The cider will be available in bottle and bag in the box and the first product should be available in the late Spring.

All the cider will be made

from 100% pressed apple juice. Each cider will contain a blend of Highland and rest of UK apples whilst Karen identifies the availability of more Highland apples. Plans are also under way for planting cider apple trees in Drumadrochit using varieties that are known to produce fruit in the Highland climate.

A keen cider drinker who grew up in Devon, Karen says "Having lived in the Highlands for over 10 years I am really looking forward to producing these small batch ciders. I am continuing to look for more Highland apples for my cider, if there are any apple growers who would like to get in



## The Castle Tavern

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July of last year, with 500ml bottles of Dark Island proving particularly popular with the supermarket’s customers. Norman Sinclair, managing director of the Orkney Brewery’s parent company, Sinclair Breweries Ltd, said: “We’re thrilled with this important award as it reflects real sales and customer preferences across a chain that’s renowned for quality and variety. Sainsbury’s are one of our newest and largest customers and to have one of our beers recognised by them in this way is an achievement we’re very proud of.”

touch then I would love to hear from you"

Anybody who has some apples to spare please contact [lochnesscider@hotmail.com](mailto:lochnesscider@hotmail.com) or telephone 01456 459304.

## SAINSBURY’S AWARD FOR ORKNEY BREWERY’S DARK ISLAND

Orkney Brewery’s Dark Island ale has won a top award from major supermarket chain Sainsbury’s. The 4.6 per cent ale was given a Best Product Launch prize at Sainsbury’s Scotland and Ireland Regional Supplier Conference 2014, held in Glasgow’s Hampden Park Stadium.

Orkney Brewery began supplying its full range of beers to Sainsbury’s in



## Special Animal Award

In January, it was announced that the Clachnaharry Inn had scooped the UK



award for the most dog-friendly pub. This was via an on-line poll by “DugsnPubs”, a nationwide guide to dog-welcoming places. The “Clach” has welcomed dogs in the public bar for years and provides dog bowls and biscuits and wee toys. There are also towels to dry wet dogs. The runner-up pub was the Wally Dug in Edinburgh and the 3rd place went to the Regent Bar also in Edinburgh. Here in the Highlands, **The Benleva** in Drumnadrochit is also notably, very dog-friendly.



award winning real ales in cask and bottle



Champion Strong Bitter  
Scotland 2013

Loch Ness Brewery - Drumnadrochit - IV63 6UH  
Tel 01456 450080 or visit [www.lochnessbrewery.com](http://www.lochnessbrewery.com)

## Cromarty Brewing Co.

So far, this year is looking like it will be busier than last year—and last year was very busy! Demand, locally and internationally, has led to another increase in staff with the employment of an assistant brewer.

Craig has continued to explore the possibilities of different beers and at the



end of last year, produced a 9% abv barley wine to celebrate the 2nd anniversary of brewing starting at Davidston. The beer is dangerously easy to drink being chock full of taste as is usual from Cromarty.

In January, at the suggestion of Jim Anderson of **The Anderson** in nearby Fortrose, a special ale for Burns night was produced—“**Chieftain**” - a “haggis beer”. This was publicised locally and was picked up nationally to such an extent that



it was shown on the Alan Titchmarsh, chat show on ITV 3.

For this year’s Valentine’s day, “**Pop your Cherry**” was produced. A very red ale with cherry juice it might still be available in a few pubs on draught and is in bottle at the brewery and in good beer shops.

## Hectic Time for the Loch Ness Brewery.

A small, trial batch of **SaaziNESS**, a single hopped cask lager made in the traditional style with Saaz hops, has been on sale in Drumnadrochit and Edinburgh and went down well. There are plans for a second larger brew.

**Caith-NESS** is being bottled exclusively for wholesalers Sutherland Bros, following huge de-

mand from their customers. The product will be launched at Mackays Hotel in Wick in March. **WilderNESS** is on the Carlsberg Tapsters list in April and May with more orders to follow. **HoppyNESS**, CAMRA Champion Strong Bitter for Scotland 2013, will be available at the Nicholson's Pubs and Ember Inns Spring Real Ale Festival.

A second shipment of casks and bottles have gone to Italy and the first shipment of bottles are on their way to Russia. Head of overseas sales(!?!?! - Ed.) has been over to Boston and New York and this spring will be going over to Asia to talk to potential importers.



**DarkNESS** and **LochNESS** will be at this year's New England Real Ale Festival in March. The Brewery will also be hosting an official beer tasting event at the end of the world famous Tartan Day Parade in New York.

**DarkNESS** will have been in the National SIBA finals in both cask and bottles at their BEERX in Sheffield in March.

After last year's success, the Brewery has been asked back to run the real ale bar at the HEBCELT FEST in Stornoway in July. (*see Wyt? last Autumn—Ed.*)

All this, added to the brewery running flat out has meant that they have increased the workforce again and another new member of staff has been working since the beginning of the year.

Early plans for the new brewery and visitor centre, to be built on farmland in Drumnadrochit, have received the thumbs up from planners and local community council. The specifics of the building and brewing kit are being finalised with a planned launch at the end of 2015.

## Isle of Skye Brewery



The first phase of the expansion plans of the Isle of Skye Brewery will start soon, (*probably by the time you are reading this—Ed.*) with a temporary

building being erected on the site for warehousing. The extra space made available in the brewery will enable the increase in fermenting capacity by 40 barrels to 120 and conditioning by 80 barrels to 180. All this should be in place

by mid to late summer 2014. They will also be taking on a fourth brewer



around June. Isle of Skye now



have their **Red**, **Black** and **Blaven** on the Belhaven list for 2014. So watch out for them in your local Belhaven establishment.

## Cairngorm Brewery

With the launch of a new brewery in Shetland, it was publicised that the new brewery would be having its beers bottled at Cairngorm. This contract takes the capacity of the automatic bottling line more or less up to full use. This is a great success and repays the faith of the investment in the ongoing expansion of Cairngorm.



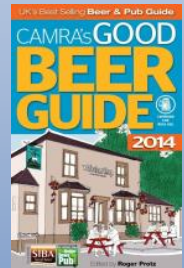


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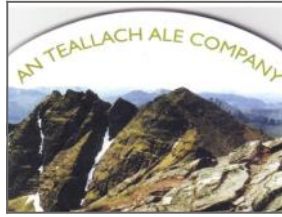
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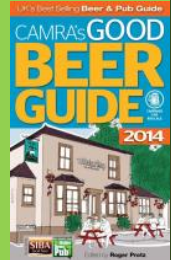
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## Branch Beer of the Year 2014

At the end of last year all CAMRA members were asked to vote for the best beers that they had enjoyed during the year. There was a drop-down list for each category on the CAMRA ale scoring web-site (as shown in the Winter newsletter) and the top beers in each category will go on to CAMRA competitions. Despite our encouragement, voting numbers among our, now over 230, branch membership were very disappointing but we would like to thank those who participated. The committee was then able to work out

which of our beers brewed in our branch area had the most votes.

So, the winner of the Highlands & Western Isles Beer Of The Year is:

1st: **Happy Chappy** from

Cromarty (for the 2nd year in a row—Ed.),

2nd: **Black Gold** from Cairngorm

and joint 3rd: **DarkNESS**

from Loch Ness and **Tradewinds** from Cairngorm.

A very good selection of our

branch breweries' beers and

congratulations to the brewers.

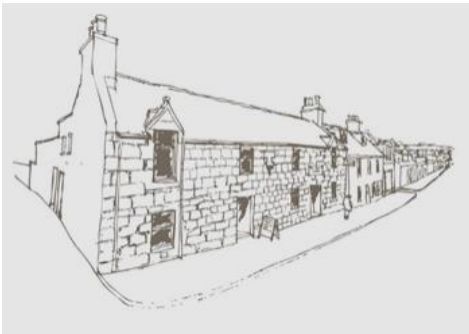




# New Inn Aberchirder

Gary and Maxine, originally from Driffield in East Yorkshire, bought the New Inn in Foggie in November 2011. One night, a few months earlier after a session at a brilliant local alehouse in East Yorkshire and having run two successful catering businesses for over 20 years, a plan was hatched to venture into the pub trade.

The couple knew the area surrounding Huntly as they had holidayed there for nearly 10 years, so when the opportunity arose to purchase the New Inn, the



charming historic facade, rabbit warren like layout and vast accommodation sealed the deal. Although in need of a degree of updating, their long-term desire was to be able to put the heart back into the building, bringing it to life as a



friendly and thriving social hub for all, with the bonus of great food and real ale!



“Our vision for the New Inn to be a hub for ale lovers began tentatively but it wasn’t long before a steady and loyal customer base gathered strength (ale drinkers or not), many of whom are now



great friends.” Two years on since the beginning of Gary and Maxine’s New Inn journey and over 100 different beers later, ales from all corners of the UK have been enjoyed, firm favourites being **Theakstons Cask**, **Hambleton Stallion**, **Camerons Strongarm**, **Orkney Raven** and **Wickwar Bob**.

“As we are an Inn, in this beautiful area of Aberdeenshire, it is very important to

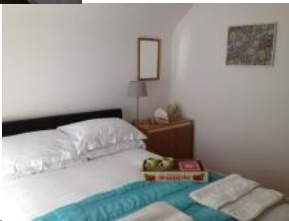


us that we acknowledge and celebrate the vital role our fabulous local Whisky distilleries and regional breweries have played over the years, in terms of providing employment and importantly



attracting tourism. The latter a sector which is key for all local businesses, self employed peo-

ple and trades. There really is a chain effect and businesses and communities in



rural areas such as this must communicate, work together and support each other to

promote positivity and in time everybody will benefit."

The 250<sup>th</sup> anniversary of the founding of the village is the ideal opportunity to celebrate the heritage of the New Inn

with a Real Ale, Whisky and Folk festival for the community of Foggie. We are also hoping to attract people from all over the north east of Scotland. Everybody will be able to enjoy various attractions organised by the Aberchirder and District Community Council on Saturday 17<sup>th</sup> May in The Square and Church Hall including dancing performances, the



Deveron Valley Brass Band, a Pipe band, vintage car display and lots more.

Foggie, as Aberchirder was originally known, has a very interesting history and the local historian and writer; Bob Pedan will be launching his book on the history of the village on the day of the celebrations. Visit [www.foggie.co.uk](http://www.foggie.co.uk) for more information and check out the brilliant online museum for an extensive library of old photographs, interesting historic facts and much more.

Gary and Maxine are looking into a bus shuttle service to Huntly Rail Station on the main day, Saturday 17<sup>th</sup> May, more details to follow. Please see our website for more information—

[www.newinaberchirder.co.uk](http://www.newinaberchirder.co.uk)

*(Text and photos supplied by Gary. Now that is a positive object lesson in marketing a business! See advert on page 24. - Ed.)*

### **Beer Festivals—coming up!**

**Wetherspoon**—The J D Wetherspoon chain run nationwide real ale festivals twice a year—in Spring and Autumn. These have settled down to featuring 50 real ales and several ciders. The festivals are run for 10 days and recently have made much play of offering ales brewed by brewers from outside the UK, brewing a one-off special for the festival. This year, the Spring Real Ale Festival starts on Tuesday 26th of **March**. Our very own “Beer Hunter” will be hoping to sample all 50 in The Kings Highway where, despite the lengthy beer line lengths, ales are always served in tip-top condition.

**The Anderson**—Jim Anderson, co-owner with his wife of, The Anderson, is putting on an “Extreme Beer Festival” over the weekend of the 4th to 6th of **April**. Jim continues to increase his reputation for sourcing a very wide variety of styles and strengths of beer in cask and keg forms from around the world and just down the road. Among the confirmed beers are a cask of Rob Hill’s (Highland) **Imperial Stout** at 8% (the 2010 brew), which Jim has had

maturing in his cellar! Also, in March, it was announced that The Anderson had been named “Ambassadeur d’Orval 2014” by Belgium’s Orval Trappist brewery for the 7th consecutive year. The Anderson is the only pub in Scotland to be given this accolade. Despite requests for casks, it is only available in bottle.

**Argyll Hotel**—In Ullapool are having their Easter weekend beer festival over the 11th to the 13th of **April**.

**Bandstand**—The Bandstand bar in the Braeval Hotel and restaurant in Nairn are having their annual, huge beer festival from the 11th to the 20th of **April**. After the success of managing over 100 ales and ciders last year, as you can see from the advert on page 5, over 100 ales and ciders are being offered this year. Hopefully, the weather will be a bit kinder and not be so “brass monkey”!

**Benleva** - The Loch Ness Spring beer festival, the little brother of the September beer festival, takes place at the Benleva Hotel bar from the 24th to the 27th of **April**—later than previous years to avoid a clash with the Bandstand festival. See their advert on page 34. Expect most of the Loch Ness beers and a good few,



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**favourite with local diners. A wide choice of the finest**

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**Macdonald Spey Valley Golf & Country Club**

**Dalfaber Drive, Aviemore, Inverness-Shire PH22 1ST**

**Tel 0845 601 1734**

interesting ales from further afield.

**Plockton Hotel** - the Plockton Hotel continues to build its reputation as a place to enjoy a range of real ales by running a beer festival on the 9th, 10th and 11th of **May**. As you can see from their advert on page 33, they feature a great beer garden and are offering up to 40 ales over the festival.

**The New Inn**—from an establishment in our neighbouring branch area, The New Inn in Aberchirder are putting on a festival—see their advert on page 24 and the article on pages 18 and 19. This will be on the weekend of the 16th, 17th and 18th of **May** and as you can read, is not just a beer festival.

**Argyll Hotel**—celebrate the May Bank Holiday weekend with a beer festival from the 22nd to the 25th of **May**.

**Great Grampian**—our nearest CAMRA beer festival takes place as usual in the Dick Donald Stand at Pittodrie Stadium in Aberdeen on the 29th, 30th and 31st of **May**. The experienced team put on a great, well organised festival featuring beer bought with paper tokens rather than mucking about with money. As you

can see from the advert on page 38, it features 100 ales as well as ciders and perrys and various bottled beers. Well worth a visit.

**The Topsy Laird**—As you may have noticed from their advert on page 25, The Topsy Laird in Kingussie are running a beer festival in **June** over the weekend of the 6th to 8th. Featuring 6 ales at a time, including 2 from Cairngorm, Caledonian **Flying Scotsman** and Shepard Neame **Spitfire**, which can be enjoyed in their beer garden. They will also be offering a barbeque each day as well as their normal pub meals along with live entertainment; on Friday night “Fozzie”, a guitarist & singer from Glasgow will be playing traditional Scottish and Irish tunes; on Saturday night “The Cask”, a local duo will play traditional Scottish music as well as chart hits and on Sunday afternoon “Keith Mair” a local guitarist will play acoustic tunes in the beer garden - if the weather permits.

Lastly, the CAMRA **Scottish Real Ale Festival**—10th to 13th **July** again at the Corn Exchange, Edinburgh near Slateford Station and handy for buses from the centre of the city.



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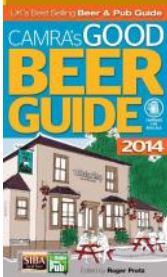


*Blackfriars  
Highland Pub  
& Restaurant  
Great Beers*

93 - 95  
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Inverness  
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*Traditional Highland Food with Seafood Specials*

*Meals cooked to order using freshly  
prepared local produce  
5 Real Ales on tap & Ciders*



Open 4pm—11pm on Mon & Sun  
Open all day, Tue—Sat  
Food Served  
until 9pm



*Regular Live Entertainment*



## E-mail

No emails of note have been received this quarter SO, please send us some! In the meantime, more Bits and Pieces;

### Brewsters:

Here in the Highlands, we are lucky to enjoy great ales from quite a few local breweries. 2 of those breweries are extra unique as the beer is brewed by brewsters— the official title for a female brewer. Pam MacRuary has been the head brewer for several years now at the long established and expanding **Isle of Skye** brewery at Uig and, following their refocusing and expansion in 2012, Wilma Orr at **An Teallach** has been brewing to great effect



since they started brewing in 2001.

### Academy Street:

As part of the local effort to halt the long decline of the centre of Inverness, which Highland Council have been powerless to reverse, you will hopefully have read the Inverness Courier pieces on their, award winning, “Re-invent the City Centre” campaign. They have reported on the buying of the historic, former A I Welder’s foundry building by the main shareholder of Cairngorm brewery. The building is to be sympathetically restored back to it’s former glory, including hopefully, architecturally interesting pieces which have previously been removed and are in storage. As has previously been reported, the upper floors will be made into IT offices and the ground floor and cellar will become an exemplar, training pub for Cairngorm pub staff.

The Courier has also, twice now, reported that the almost derelict building within which the almost dead, Phoenix pub and “Flames” lounge restaurant, has been bought by “a local businessman”. The identity of this local businessman is an open secret but as the Courier has not published his name, this publication shall have to follow suit.

There are also rumours that another brewery in Scotland is interested in taking a presence in the capital of the Highlands. In a year or 2, Academy Street should be almost unrecognisable from it’s present, almost dead quiet, state to a destination area of choice for those who want to enjoy good drink in several, attractive, well run establishments in addition to Blackfriars.

### *the Old Bridge Inn ~ Aviemore*



Roaring log fire, cheerful atmosphere, excellent food and fine selection of wines, cask ales and malt whiskies. The varied menus, featuring the very best of Highland produce from river, sea and land, are carefully designed to tempt every palate.



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[www.oldbridgeinn.co.uk](http://www.oldbridgeinn.co.uk)

# The New Inn

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# THE TIPSY LAIRD

## Kingussie

### 2nd Real Ale Festival

Friday 6th to  
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8 handpumps,  
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BBQ—Saturday  
& Sunday

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Sunday afternoon



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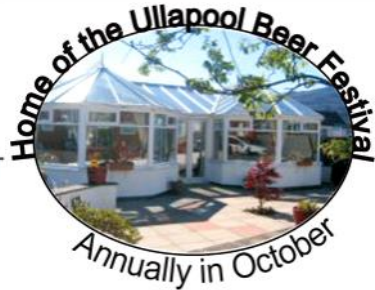
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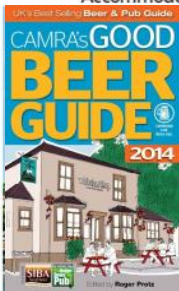
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Good Beer Guide  
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warm welcome  
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Real Ale in the Real Highlands



Supporting Local breweries



# York Beer Jolly

York - a magnificent city steeped in history and for me one of England's finest. A fine mixture of modern and historical, it truly is a wonderful city to visit. Its imposing city walls have no doubt proved a fine deterrent to any would be invaders for centuries. Early one February morning an invading horde of a different kind set off from Nairn train station in search of riches of a beery kind. For, contained within York's city walls are some 70+ real ale establishments, a "must go" destination for any real ale enthusiast.

After a somewhat tedious journey, not helped by some drunken idiots that we had to endure from Stirling to Newcastle, we quickly headed for the first destination on our hit list—the York Tap (Des had spent quite some time planning and researching our wee sojourn so that we could maximize our time in York and get to as many different pubs as possible). Anyway, the York tap is a must—especially for dry mouthed railway users. With 20 ales on all the time there is

BEER	INFO	BREWERY	£	£
1	Treadfoot	Trinity	4.40	£3.50
2	Woburn Knot	Pine	4.00	£3.00
3	Woburn Knot	Pine	3.50	£3.00
4	Woburn Knot	Pine	3.50	£3.00
5	Woburn Knot	Pine	3.50	£3.00
6	Woburn Knot	Pine	3.50	£3.00
7	Woburn Knot	Pine	3.50	£3.00
8	Woburn Knot	Pine	3.50	£3.00
9	Woburn Knot	Pine	3.50	£3.00
10	Woburn Knot	Pine	3.50	£3.00
11	Woburn Knot	Pine	3.50	£3.00
12	Woburn Knot	Pine	3.50	£3.00
13	Woburn Knot	Pine	3.50	£3.00
14	Woburn Knot	Pine	3.50	£3.00
15	Woburn Knot	Pine	3.50	£3.00
16	Woburn Knot	Pine	3.50	£3.00
17	Woburn Knot	Pine	3.50	£3.00
18	Woburn Knot	Pine	3.50	£3.00
19	Woburn Knot	Pine	3.50	£3.00
20	Woburn Knot	Pine	3.50	£3.00



inside it had a snug, cosy, olde worlde feel about it. We were greeted by an excellent beer line up from all over the country. I had noticed that one of the guest beers that had been on had been our very own **Hoppy Ness** from Loch Ness brewery. According to the landlord it had been very popular with the locals and gone down very well. One of the highlights of this particular pub was the landlord—a big, strapping, Yorkshire-man putting our own Yorkshire-man Des well and truly in his place—something that you don't see that often. The rest of Saturday was something of a disappointment for me as many of the other ale pubs that we visited were absolutely heaving, making having good conversation impossible but proving real ale is truly thriving in York. We decided to move on to one of the pubs a bit off the beaten track in the hope that they might be a bit quieter. The Black Swan a lovely, old pub was a great find. One of the older pubs in the city, it had some quirky details inside with the wonky stairs being a great feature. The bar area was again very snug and cosy and whist the beer lineup

something for everyone and on entering the establishment, we were greeted with the sight of Cromarty breweries **Atlantic Drift** and **Rogue Wave** just in case we were feeling homesick. We were left wondering however, if we needed to leave the station with such a great lineup and so much choice. But in the end, it was decided that we better move on to our next target, the Maltings. It looks very modern by York standards on the outside but



was not that great, two really friendly bar-men really added to the experience. It was the sort of place that whilst being busy you could soak up the atmosphere, have a beer and be able to hear yourself think at the same time. We met a lovely couple from London who took some convincing that the Highlands rather than being a cold, wet horrible place was something of a tropical paradise complete with palm trees. We even showed them the advert for the Plockton



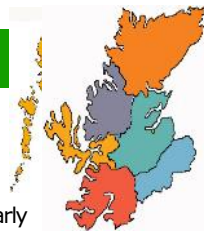
hotel in our *What's yours then?* by way of proof, whether or not they were convinced remains to be seen but they got a copy of *What's yours then?* to take back to London with them so they can spread the word. We, and when I say we, myself and Des started off Sunday bright and early with a walk along the walls—a must do for anyone going to York. It gives you a birds eye view of the city and we were also able to see some of the pubs that we planned to go to later. Probably one of my favourite pubs on the Sunday and possibly the weekend was Brigantes—a



modern pub with a great line up of ten hand pumps and two young enthusiastic young ladies behind the bar. Great Hecks **Stormin Norman** as well as Okells **Manx Pale Ale** and Portabello **Apache IPA** were all in good nick and went down a treat. Next on our hit list was the Bluebell a pub in CAMRA's heritage guide and it didn't let us down. A cozy little bar roaring fire and again a lovely selection of Yorkshire ales including Rudgates **Ruby Mild**—one of my favorites.

Monday morning consisted of us furiously trying to get to any pubs on our list that we hadn't been to, Ye Olde Starre Inn is York's oldest and it is well worth a visit. If you're lucky you will bump into its resident 78 year old joke teller/tenor and yes he will sing to you whether you want him to or not. The last place I absolutely had to get to was the strangely named House of Trembling Madness. Forget the modern name because once you make it upstairs you are greeted by a medieval hall, two hand-pumps one of which was Great Hecks **Black Jesus**, a malty, black IPA was absolutely gorgeous just a shame we don't see Great Heck beers up our way much, as all the ones I had were excellent. I would liked to have gone to the Duke Of York—a Leeds brewery tap, but alas, our time was up. One last quick pint at the train station (incidentally the line up of twenty ales was completely different from the one that greeted us on Saturday). So by way of a quick summary, we went to some great pubs, met some really nice people and drank some excellent beers. We also did our bit for the Highlands leaving plenty of copies of *What's yours then?* dotted all about York. We however failed miserably in trying to get to all of York's fine ale pubs meaning only one thing—we are going to have to go back!! Oh the drudgery! The 5 were Seamus McCardle, John Williams, Des Murray, Gordon Holding and me, Stuart Mcgregor.

## 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.

**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 Brewery 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). Relunched in 2013.

**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. 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 10<sup>th</sup> September 2004, in the old public bar of the Sligachan Hotel. Skye, Eagle, Pinnacle, Black Face, and Glamaig Ales are brewed. (see advert)

**Highland Brewing Company** - Located in the old Swannay cheese factory at Birsay, on Orkney Mainland. 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 1<sup>st</sup> 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.

**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 now 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 & Oban Bay Breweries are covered by Glasgow & West Scotland. Similarly for Highlands & Islands pubs listed in the GBG, pubs in Orkney and Shetland are submitted by the Aberdeen, Grampian & Northern Isles Branch, and the Cachaig Inn somehow falls within the Glasgow & West Scotland branch area!*



# Glen hotel

# NEWTONMORE

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**Accommodation**  
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The Glen - an Oasis within the  
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## Scourie Hotel

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Tel: 01971 502396

FAX: 01971 502423

patrick@scourie-hotel.co.uk

www.scourie-hotel.co.uk

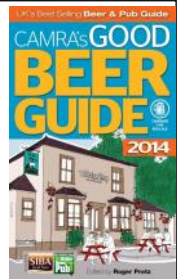
Cask Ales and Real Cider are served

An ideal base for game fishing, hill-walking, bird watching (Handa Island is nearby), or exploring the famed empty quarter of Western Sutherland, a lunar landscape of lochs and mountains.

**Overlooking Scourie Bay and with views to the distant tops of Ben Stack, Arkle, and Foinaven.**



To connoisseurs of game fishing there is simply nothing to compare to the 25,000 acres of Loch, River and Hill Loch fishing held for the guests of Scourie Hotel. The Hotel has 36 fishing beats held exclusively for guests, plus 3 beats on Loch Stack and Loch More for sea trout and salmon. Additional salmon fishing is taken on local salmon rivers.





# 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 (S) basis. (TP) - ale served using top pressure.

We have taken the liberty of listing some establishments which fall within our adjoining Branch area - Glasgow & West of Scotland, (G&WS) - but which are not very far from our "border" (geographically, actually in the Highlands).

## 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  
Seafield Lodge Hotel, Granttown on Spey  
Craig Bar, Granttown on Spey  
Muckrach Lodge Hotel, Dulnain Bridge  
Boat Hotel, Boat of Garten  
Cairn Hotel, Carrbridge

## Aviemore

Cairngorm Brewery  
Dalfaber Country Club  
Ben Macdui  
Winking Owl  
Cairngorm Hotel  
Old Bridge Inn

## Aviemore South

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

## 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  
Glenmorrison Arms Hotel, Invermorrison  
Loch Ness Inn, Lewiston  
Benleva Hotel, Drumnadrochit  
Loch Ness Lodge Hotel, Drumnadrochit  
Steading Country Pub, Kilmartin (S)

## Fort William

# Real Ale Pubs List

## Fort William 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  
Loch Leven Hotel,  
Ballachulish (G&WS)  
Laroch Bar, Ballachulish  
(G&WS)  
Clachaig Inn, Glencoe  
Kings House Hotel, Glencoe  
(G&WS)  
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

## Plocton 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

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  
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,  
Stornoway, Lewis  
Hotel Hebrides (Mote Bar),  
Tarbet, Harris  
Isle of Harris Inn,  
Tarbet, Harris (S)  
Hamersay House  
(Lochmaddy), North Uist  
Lochmaddy Hotel, Lochmad-  
dy, N Uist  
Langass Lodge, Loch Elport,  
N Uist  
Dark Island Hotel, Liniclate,  
Benbecula (S)  
Borrodale Hotel, Daliburgh,  
S Uist (S)

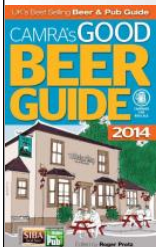
# Stein Inn

THE OLDEST INN ON SKYE



Highland & Western Isles area winner since 2007

Magical places do exist ... just journey down a narrow winding road that leads to the sea and nestled in a charming hamlet is the very place of your dream: the Stein Inn.



An eighteenth-century inn on the sea shore that will have you yearning to visit again and again to experience the warm Scottish welcome, fine food, superb accommodation, traditional highland bar offering real ales and over 125 malt whiskies.

Angus & Teresa McGhie,  
Stein Inn, Waternish,  
Isle of Skye, IV55 8GA

Tel: +44 (0)1470-592362  
[angus.teresa@steininn.co.uk](mailto:angus.teresa@steininn.co.uk)

The finest and freshest seafood and local produce is readily available transformed at the Stein Inn into mouth-watering, home-cooked dishes.



# The Plockton Hotel Real Ale Festival



May 9<sup>th</sup> 10<sup>th</sup> and 11<sup>th</sup>

COME AND ENJOY A LARGE SELECTION OF SCOTLAND'S  
FINEST REAL ALES IN ONE OF THE MOST STUNNING  
BEER GARDENS ON THE WEST COAST!

UP TO 40 REAL ALES ON TAP.

LIVE MUSIC, BBQ



## Presentations

With the help of Isle of Skye brewery, Stein Inn owners Angus and Teresa have finally been presented with their area PO-TY certificate for last year, to add to their impressive collection. 2013 also saw them celebrate 20 years at The **Stein Inn**.



On the left is your editor with the award certificate for the CAMRA “Branch Magazine of the Year 2012 — Most improved newsletter”, joint winner. This was taken at the committee meeting in the Castle Tavern.

*(My apologies for subjecting you to another photo of me—my fellow committee members insisted!)*



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

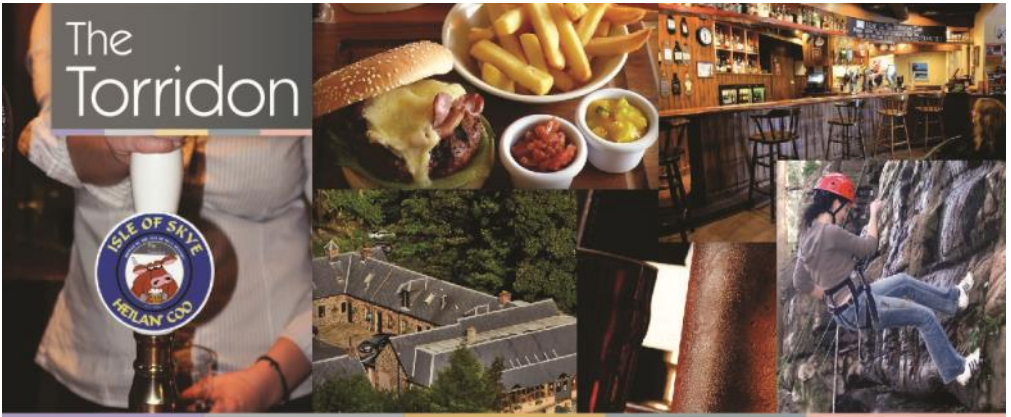
**Loch Ness Spring Beer Festival**  
24th - 27th April 2014

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



Benleva Hotel - Drumnadrochit - IV63 6UH - 01456 450080 - [www.benleva.co.uk](http://www.benleva.co.uk)

The  
Torridon



Lying close to the shores of Loch Torridon with wonderful views of the mountains.

# The Torridon Inn

Inside there is cosy, comfortable, en-suite accommodation. Great traditional pub food cooked to perfection from quality local ingredients and a great atmosphere to relax in after your adventures in the area.

Whether you use it as a base to enjoy some of the many activities on offer at our activities centre, or simply as an informal place to unwind at, you can be guaranteed a most memorable visit to The Torridon Inn.

Even if you are driving past and want to stop for a break, or are looking for a warm fire and relaxing drink at the end of a hard day's walking, then The Torridon Inn is the place to head for.



Serving local Scottish real ales



Great pub food



Regular live music



Recently refurbished accommodation



Outdoor activities on site



We hope you can join us this year for our annual Real Ale Festival 3<sup>rd</sup>, 4<sup>th</sup> & 5<sup>th</sup> October 2014

By Achnasheen, Wester Ross, Scotland IV22 2EY  
01445 700300 - [www.thetorridon.com/inn](http://www.thetorridon.com/inn)

Warm hospitality in cosy surroundings



### AWARDS

As well as our Loch Ness brewery having



Photo from the free "Executive" magazine given away with the Inveness Courier. Permission to reproduce the image was requested from Ferguson Imaging, Glasgow.

Moray coast at Lossiemouth has also been winning. Their **APA** (5%) won Gold in the strong bitters category and **Wolf** (6%) won 1st place in the Premium strong beers section. This happened at the Scottish Regional Beer Competition and presumably, these 2 beers will also continue on to the British SIBA BEERX finals in March at Sheffield.

### More Real Ale Outlets

Since the Winter edition of "Wyt?" we are pleased to advise that a further 5 places have now joined the list selling real ale!

Lochaline Hotel—Lochaline (bottles only) (on the Ardnamurchan peninsula, overlooking the Isle of Mull),  
The Volunteer—Fort William,  
Craigdarroch Inn—Foyers,  
Gun Lodge—Ardesier,  
Storehouse (Natural Retreats) - John O'Groats (bottles only).  
They are all new to our listings and have been included on the WhatPub.com website, so if you are in the area, drop in and say "CAMRA sent you".

ales winning awards at SIBA competitions, Windswept Brewing Co. along the



### **Del Graham**

50's, 60's, 70's and country singer / entertainer  
all venues.

Also available as duo for weddings  
with top class box player.

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[gteaninich@aol.com](mailto:gteaninich@aol.com)





# The King's Highway

72-74 Church Street, Inverness.  
01463 251 800  
F King's Highway-Wetherspoon



A recently refurbished, 27 room JD Wetherspoon, hotel.

2014 Good Beer Guide entrant with 10 hand pulls serving Caledonian Deuchars IPA as our house ale at £1.95 and Green King's Abbot at £2.29. We have a network of 50 brewers from across the UK, rotating quarterly plus regular beers from Strathaven, TSA, Houston, Cairngorm, An Teallach & Orkney.

Food served daily from 7am-11pm (8am Saturday & Sunday) and free wi-fi throughout the bar & hotel. Free pint of any ale with any burger, steak or hotdog every day.



Best rates at  
[www.jdwetherspoonhotels.co.uk](http://www.jdwetherspoonhotels.co.uk)



Fed up with tasteless lager and bland fizzy beer?

Then treat yourself by visiting CAMRA's

# 28th Great Grampian Beer Festival

**Richard Donald Stand  
Pittodrie Stadium, Aberdeen**

**Thursday 29th May 4pm - midnight**

**Friday 30th May 3pm - midnight**

**Saturday 31st May noon - 11pm\***

\* subject to beer range availability and staffing level requirements

## 100 Real Ales

milds, stouts, porters, bitters, best bitters, old ales, speciality beers, barley wines & something special for Saturday plus a selection of cider and perry



**Inspiration-Ale**

**Aberdeen  
& North East  
Beer Festival  
2014**

## £5 entry

includes a free commemorative  
Festival Glass & programme

(subject to availability)

Free re-entry on production of  
current Festival Glass

Right to admission is reserved and subject to venue fire limits  
Please note due to license restrictions under 18s are not allowed  
in venue at any time

## Bus Routes

To Golf Road - 13 (Pink Line)  
To King Street - 1 & 2 (Red Line)  
Plus 40 (Park & ride) and  
Stagecoach 60, 61, 62, 63, 67 & 68



For more information visit [www.aberdeencamra.co.uk](http://www.aberdeencamra.co.uk)

## **Focus on .....**

George Wotherspoon



George is the Head Brewer at The Loch Ness Brewery. He is presently spending little time brewing whilst he co-ordinates the export plan and new brewery build along with other day to day management. He lives with his partner Karen and their newly born baby in Milton, near Drumnadrochit.

**Q. Where are you originally from?**

A. I was born in Perth and grew up (some would say that process is still ongoing) in Perth and Kirkintilloch.

**Q. Why did you move up to the Drumnadrochit area?**

A. I turned up for 2 days to enjoy the Loch Ness Beer Festival in 2010 with the intention of setting up a photography business in Devon thereafter. Devon will just have to wait!

**Q. What is your business background?**

A. I am a bean counter by trade, spending most of my time in financial services being employed by a bank and latterly running my own financial services business before the credit crunch. I also part owned and ran a hotel Fort Augustus in which my first act was to install real ale to the bar. That is how I met Stephen Crossland from the Benleva Hotel and the rest as they say, is regrettable, erm sorry, is history.

**Q. When were you introduced to real ale?**

A. I have been drinking real ale for over 20 years now.

**Q. What styles/types of real ale do you like?**

A. I don't have a preferred style and am fortunate in that I love a whole range of beer styles. I may find myself being drawn to a particular beer style given certain surroundings / mood / time of day etc.

**Q. What is your favourite Loch Ness beer?**

A. That is like asking a parent which is his favourite child. I am proud of all our beers but the two that stand out for me are our Prince of DarkNESS, a 10% im-

perial stout that has received royal approval from the House of Grimaldi in Monaco, and HoppyNESS, our first CAMRA regional award winner and the beer that won us our first export, including real ale to Italy!

**Q. What is your favourite other brewery beer?**

A. There are so many amazing beers out there and too many to list but 2 beers that are likely to be an automatic entry to my top 10 for some time are Black Jesus, a Black IPA from Great Heck Brewery in Yorkshire and Jaipur from Thornbridge. I am also very proud of the Scottish Highlands and Islands. For an area with a total population smaller than Blackpool, we have so many excellent award winning breweries.

**Q. What is your best part of your work?**

A. Seeing and reading about people enjoying our beer and publicans re-ordering.

**Q. What is your worst part of your work?**

A. Spreadsheets - far too many of them!

**Q. What are your interests and hobbies?**

A. Beer is my main interest. I love talking about it and of course drinking it. Additional interests include photography, walking the dogs and of course spending time with my own little family.

**Q. What is your favourite song/group?**

A. Comfortably Numb by Pink Floyd has been my favourite song since I bought

“a beer drinker’s  
mecca”

*Good Beer Guide since 2005*



real ale  
80 Belgians

real cider  
200 malts

**Highlands & Western Isles**

**Pub of the Year 2008**

the  
**ANDERSON**

restaurant • bar • accommodation

**Fortrose, by Inverness**

tel. 01381 620 236

[www.theanderson.co.uk](http://www.theanderson.co.uk)

# the Stronlossit Inn

at Roy Bridge

Tel: 01397 712253

3 Real Ales on Tap



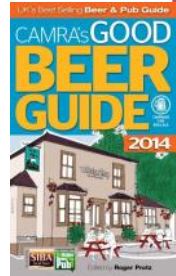
Open all day,  
food & drinks  
available all day



Substantial Bar Meals Menu available all day

Range of Malt Whiskies and Fine Wines,  
an Open Fire and a Warm Welcome

A popular Rendezvous for Inn Guests, Outdoor  
Enthusiasts and Local Regulars alike



[www.stronlossit.co.uk](http://www.stronlossit.co.uk)

E-mail: [stay@stronlossit.co.uk](mailto:stay@stronlossit.co.uk)

the album The Wall in 1988.

**Q. What is your favourite film?**

A. A little known sci-fi movie called Cypher.

**Q. What is your favourite book?**

A. Knots and Crosses by Ian Rankin. The first Rebus novel. I gave my entire Rebus collection to charity before I moved up to the Highlands and must replace them as soon as I can.

**Q. What is your favourite part of Scotland?**

A. It has to be the Highlands from South Erradale beach by Gairloch where many a great day has been spent with Karen and the dogs, to the beer garden of the

Stein Inn on Skye, which is where I first heard I was going to be a dad and it will always be somewhere I want to go when I have some free time.

**Q. What are the future plans for The Loch Ness Brewery?**

A. As we speak, the Loch Ness Brewery is planning its next (and final?) move. To meet international interest we need to be producing on a larger and more efficient scale in terms of packaging. We would hope to have moved to the new site and plant in 2015 but there is a great deal of work and indeed beer to be sold before then!

Thank you George.



# Ale Trails in the Highlands & Western Isles CAMRA area

## Summary

As part of our 2014 agenda, our branch have looked into the possibility of identifying Ale Trails within the branch area.

The Highlands and Western Isles areas comprise of 12,000 and 1,200 square miles respectively and there are just



over 200 places selling real ales. These include Pubs, but also Hotels where there is a public bar, a brewery and even a specialist shop selling

bottles which also has a hand pump.

Population centers such as Inverness and Fort William have the biggest concentrations, however there are also clusters of real ale places in Aviemore, Ullapool, and Mallaig. These account for under 25% of what is out there!

Setting out from Fort William in the South, it would take about 4 hours 30 mins to travel the 180 miles to Seaview Hotel at John O’Groats, and that is without stopping!

Starting your journey from Kinlochleven, South of Fort William, you could add another 20 miles and 30 minutes.

The Highlands IS a big area and does not have the benefit of a frequent public

service transport network, although there are buses that connect with ferries so they are “integrated”.

For many years the branch has organised our own minibus tours starting and ending in Inverness taking in 10 to 15 pubs during a day, covering 80 and as much as 300 miles on the longer outings.



As such it is necessary to forensically plan

an ale trail, and hopefully that is what our team have achieved.

Researched and tested by us, and hopefully enjoyed by you.

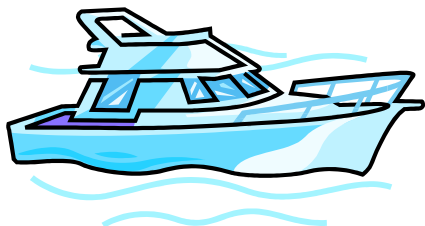
Trails are offered by Train, Bus, Cycle,



and by walking, both short, medium and long distance.



Using the Great Glen from Fort William to Inverness you could travel by water, by boat or canoe using the Caledonian Canal, or take the towpath and walk or use the cycle ways, or travel by bus.



For other trails we have also suggested mixes of train, bus and walking.



Naturally, it is possible to use your own car, but obviously care has to be taken to observe the legal limits. However a

“designated driver” can certainly

chauffeur their friends around a trail safely and probably more flexibly than public transport.

The trails we have put together are a guideline and there is no compulsion to visit each place in succession. With some of the circular routes, you can join the route anywhere and travel in either direction.

We have also tried to include routes which show some of the amazing landscapes that the Highlands & Islands have to offer.

### Resources

Other than our own website [www.highlandcamra.org.uk](http://www.highlandcamra.org.uk) you can peruse the pubs by visiting [www.whatpub.com](http://www.whatpub.com) which gives you details of all of the places we suggest—including a telephone number so you do not turn up to find that there is a wedding, or the place is closed for the day.

What’s Yours Then? is the branches quarterly magazine which lists all of the pubs by area, and as much as possible in sequence as though taking on a massive ale trail!

We hope you enjoy some of the Ale Trails and we look forward to hearing from you.

One ale trail around the Black Isle by public bus has already been published in a previous Wyt?.

Other trails will follow at irregular intervals.

We would be delighted to share our amazing food and drink with you at...

# The Applecross Inn

Scotland Pub of the Year 2012!

CAMRA Wester Ross, Highlands and Islands Pub of the Year



**Food served all Day / The Freshest Seafood /  
Amazing Shoreside Location / 7 Sea view Rooms**

Shore Street, Applecross, Strathcarron, Wester Ross / For up-to-date specials and offers, visit our Twitter and Facebook

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*Why not also visit our renowned sister hotel...*

RELAX INTO THE SIMPLE PLEASURES OF LIFE AT THE LOCH NESS INN...

## EATING / DRINKING / SLEEPING

SERVING LOCALLY BREWED ALES FROM THE LOCH NESS BREWERY!

*Great food, modern rooms and quaint bar on the banks of Loch Ness, between Drumnadrochit and Urquhart Castle, We look forward to giving you a warm welcome...*

Dining in the Lewiston restaurant is more than just food; it's an experience. You can enjoy your food and drink all day inside or out. House speciality's include our famous Applecross Bay Prawns and locally sourced ingredients, a seasonal specials board, with something for everyone.

### Scottish Hotel Awards

Gold Medal for "Real & Local Food"  
Rising Star Inn of the year 2011

Michelin Pub Food Guide 2012/13

the  
**lochness inn**



Lewiston, Drumnadrochit, Inverness-shire IV63 6UW [info@staylochness.co.uk](mailto:info@staylochness.co.uk) +44 (0)1456 450991

For up-to-date specials and offers, follow us on Twitter and Facebook or visit [www.staylochness.co.uk](http://www.staylochness.co.uk)



## Centenary Celebrations

A unique location in the heart of Skye, Sligachan is a legendary destination for walkers, climbers and discerning travellers. It has been in the same family for 100 years, maintaining its historical ambience, yet providing modern day facilities. Its award winning 350 malt whisky selection and Cuillin Beers is complimented with all day food, using the best of local produce. It is a natural “stopping- off” place. We look forward to seeing you!

**Sligachan Hotel,**  
Isle of Skye,  
IV47 8SW

Tel:- 01478 650204 email:- [reservations@sligachan.co.uk](mailto:reservations@sligachan.co.uk) [www.sligachan.co.uk](http://www.sligachan.co.uk)

## Cuillin Brewery

Beers handcrafted from the water of the Cuillin

**Skye Ale now available in Bottles**

“Definitely brewed on Skye”



Cask Ales also on tap



Tel:- 07795250808

email:- [cuillinbrewery@hotmail.co.uk](mailto:cuillinbrewery@hotmail.co.uk)



## Cider and Perry

According to the Concise Oxford Dictionary, "Cider is a fermented or unfermented drink made from apple juice".



Cider is a traditional drink and is popular in the UK with the main cider production areas being in England; the West Midlands, South West and East Anglia and in Wales. Cider can also be found in some areas of France, Spain, Germany, Poland, Argentina, Australia, Canada and USA. I found a small local producer in the hills of Madeira.

Unlike real ale production which is brewed all year, real cider can only be made when the fruit is ripe. Harvest time for the apples is between August and December, depending on the variety. Cider can be made from any variety of apples but the main companies have their own cultivars specifically grown for their drink. The Cider Maker (not brewer) skilfully uses either a single variety of bittersweet or bittersharp cider apples or sweet dessert apples or a mixture to make their cider. The choosing, pressing and blending of the fruit to make cider is just as much a craft as making beer, and produces a vast range of

tastes, styles and aromas. Like wine, each year's fruit produces a unique vintage.

With October being the full production month CAMRA has set it as its Cider and Perry month. Annual awards for the National Cider and National Perry champions have been held since 1989, and the 2013 winners were Springfield Wobly Monk Cider from Monmouthshire and Dunkerton's Perry from Herefordshire. This is also the time when CAMRA wants any nominations for Cider Pub of The Year and Pomona award. The present Cider pub of the year is The Railway Arms at Downham Market railway station in Norfolk. The Pomona (named after the Roman Goddess of apples) award is presented by CAMRA to the person, people, place or thing who has done the most to promote real cider and perry over the last 12 months or for on-going work. Previous winners include Mike Johnson from Ross on Wye Cider and Perry Company; Somerset's renowned cider maker Roger Wilkins; Richard Knibbs from Ye Olde Cider Bar in Newton Abbot; The National Collection of Cider and Perry at Middle Farm, near Lewes in East Sussex; Dr Lea from Long Ashton Research Centre near Bristol, who is one of the leading authorities in the science behind cider and perry.

Ye Olde Cider Bar in Newton Abbot is one of only four remaining Cider Houses. Cider Houses are fully-licensed premises that sell draught cider (and perry) but no draught beer. Ye Olde Cider Bar also has 18 fruit wines to

choose from, but beer has never been sold from the premises.

### **How to make real cider**

1. The apples are washed and checked for rot or mould. Apples which are rotting should be discarded.
2. The apples are crushed in a machine called a scrapper which chops them up into small pieces. They are now called pulp.
3. The pulp is placed in layers on a press and the juice is extracted and stored.
4. If a traditional screw or hydraulic press is used the pulp is wrapped in fine mesh cloths, like parcels, and about 8 of these are used to make one pressing – called a cheese.
5. The natural yeasts in the apples start the fermentation and several months later, around spring, you have the real cider.

It must be noted that a number of larger producers will add sugar at the fermentation stage, enabling the cider to reach 12-14%, and then it is diluted down before it is sold (the legal limit for cider is 8.5%), this process does not conform to CAMRA's definition of real cider.

There are some local variations in production: In Somerset and other areas of the West Country, layers of straw were used instead of cloths. Some producers still use this traditional method. In Here-

fordshire it was the tradition to use horsehair but there are no known producers still using this. Some cider is fermented in oak casks, sometimes whisky barrels. One of our Highland cider fans saw an Invergordon 36 gallon whisky barrel at Broome Farm some years ago, these ciders are now under the name of the award winning Ross-on-Wye Cider and Perry Company.

**Wassailing** is an ancient tradition where the Wassail king or queen leads a band of people singing and dancing to the local orchards. Here they soak toast in their mulled cider and put it in the boughs of the trees (usually the oldest) and pour more cider over the base and make loud noises. This ritual is intended to attract favourable spirits and scare away evil spirits and so giving a good crop.

### **Perry**

Perry is made exactly the same way as cider but is made from perry pears. Like cider apples, perry pears are grown specifically for perry production. The de-



mand is there for real perry but producers cannot make enough of it, as there is not enough quality fruit available. Perry

is traditionally a speciality of the Three Counties and Welsh Borders areas however perry pears are now grown in other areas like Somerset and Norfolk.

**CAMRA's definition of real cider and perry**

1. The liquid content before fermentation must consist entirely of non-pasteurised apple (for cider) or pear (for perry) juice.
2. No apple or pear juice concentrates to be used.
3. Normally only the sugar naturally available in the fruit should be used to cause fermentation, but in years when the level of natural sugar in the fruit is low, the addition of extraneous sugar to aid fermentation is acceptable.

Not all drinks advertised as cider or perry are recognised by CAMRA as real, even if they are on a hand pump. This is normally because they are carbonated, pasteurised, micro filtered, or concentrated juice has been used. There is a large list on the CAMRA website showing quite a few of these.

**Where to get real cider in Scotland**

Usually served from polypins or bag in box which are typically on a shelf behind the bar or brought up from the cellar plus, of course, from handpump. Most of the CAMRA Beer Festivals in Scotland have a cider and perry selection. The Argyll Hotel in Ullapool has an annual small scale cider festival. The Bandstand Bar in Nairn and Benleva Hotel in Drumnadrochit have extra cider and perry on at their Beer Festivals. Pubs selling

real cider in our Branch area are listed in this newsletter. **If you know of any other outlets selling real cider or perry please let us know so we can advertise them.** The apple sign advertises them in the Good Beer Guide and they are also advertised in the on-line WhatPub and on CAMRA'S website.

A few people have tried making cider in Scotland over the years and the following are the present producers;

**Thistly Cross**, East Lothian. Only the Jaggy Thistle is real by CAMRA definition.

**Waulkmill Cider**, Langholm, Dumfries and Galloway. They also make a Scottish Perry in addition to their ciders.

**Stonehaven Cider**. David "Jock" Nicol has a very small scale production. He bottles as well.

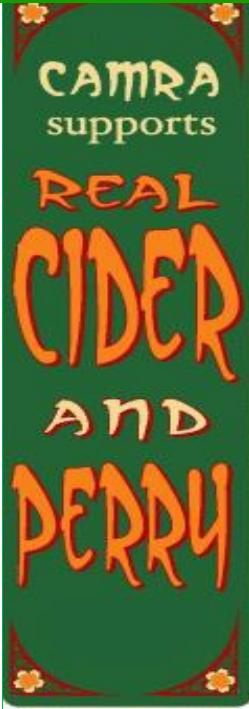
**Balmaha Cider**, Loch Lomond. Produced by the brewer at the brewery at the Oak Tree Inn in Balmaha.

**Abundance Edinburgh**. Abundance is about collecting surplus fruit grown in the city and putting it to good use. Owen Bell produced some cider in 2012 but was too busy last year.

**The Loch Ness Cider Company Ltd**. Karen Keane moved up to the Loch Ness area 10 years ago from Devon and has just pressed her first cider.

I would like to thank our local cider fan Mike and the Scottish Real Ale Festival's cider and perry bar organiser Bill for their help in this article. Most of the information came from CAMRA's web site.

# 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 1<sup>st</sup> Quality Cider

**Benleva Hotel, Drumnadrochit** - Westons 1<sup>st</sup> 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 Vin-

tage 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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### Allangrange Arms

After being open for just over a year, the Allangrange has gained a reputation for a very pleasant food and drink experience. This free-house, has a large, semi-open lounge bar area which is lined



with painted, slightly rough finished wood which gives it a sort of cozy, Highland cottage feel. The restaurant area has a restrained, classy atmosphere. Starting with 1 handpump of Cromarty ale, (**Happy Chappy**) there are now usually 2 handpumps in use, especially at weekends. Over the past year, the outside seating areas have been increased and enhanced. At the time of writing, the Allangrange has been closed for a week to allow a refurbishment of part of the lounge area and the bedrooms have been getting attention. By the time you read this, the improvements should be complete and we look forward to seeing the results.

### Corriegarth

The Punch owned Corriegarth, here in Inverness is planning further refurbish-



ments following on from the major improvements made at the end of 2012 after Christy O'Malley took on the lease. The 6 en-suite bedrooms in what was once a WW2 Officers club are to be refurbished and the toilets serving the bar area are to be renewed.

The Corriegarth continues to be one of the best places to enjoy **Happy Chappy** at its best, which sells so well that sometimes, emergency deliveries have to be made from Cromarty.

### Ferry Boat Inn, Ullapool

As you can see from the advert on page 54, Franner and Nigel, who are doing such a good job of running the Punch owned Argyll Hotel, have taken on the running of the FBI. Since the owner sold this thriving free house to a pub company a few years ago, the FBI has gradually declined. With the enthusiasm and ability that Nigel and Franner have already shown, the FBI should once again become an enjoyable pub dispensing a good range of well kept ales.

# ARGYLL HOTEL

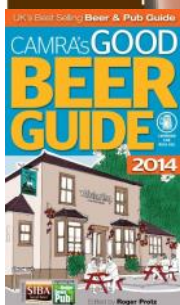
## ULLAPOOL



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

Cask Marque accredited ale  
Outside seating area with loch views  
Highly rated restaurant, newly refurbished, rooms with views across Loch Broom.



### DATES FOR YOUR DIARY

11th-13th APRIL  
**EASTER BEER FESTIVAL**

23rd-25th MAY  
**BANK HOLIDAY BEER FESTIVAL**

25th-27th JULY  
**CIDER CELEBRATION**

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

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Nigel & Franner are always glad to welcome CAMRA members to The Argyll and offer a 10% discount on regular room prices on presentation of membership card

ARGYLL HOTEL 18 ARGYLE STREET, ULLAPOOL, IV26 2UB  
01854 612422 EMAIL [STAY@THEARGYLLULLAPOOL.COM](mailto:STAY@THEARGYLLULLAPOOL.COM)  
[WWW.THEARGYLLULLAPOOL.COM](http://WWW.THEARGYLLULLAPOOL.COM)



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- Large Selection of Malt Whisky
- Fine Wines
- Accommodation – all rooms ensuite
- Live Entertainment most evenings



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**Email [reception@dukeofgordonhotel.co.uk](mailto:reception@dukeofgordonhotel.co.uk)**  
**Web: [www.dukeofgordonhotel.co.uk](http://www.dukeofgordonhotel.co.uk)**





# THE FERRY BOAT INN

## ULLAPOOL



NIGEL & FRANNER  
OF THE ARGYLL HOTEL  
IN ULLAPOOL

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HAVE TAKEN OVER THE RUNNING OF  
THE FERRY BOAT INN  
ULLAPOOL

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

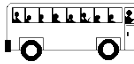
All these events are open to CAMRA members and non-members, including committee meetings. \* Not all events are necessarily organised by CAMRA. This diary is as much about the local real ale scene as it is about CAMRA branch activities.

### April

Tuesday 8th  
Branch members meeting -  
Cawdor Tavern

Saturday 12th at 14:00  
Tasting Course at Bandstand  
followed by Social at 16:00  
(Places limited so names please to Eric—  
see contacts below.)

### May

Saturday 3rd   
Minibus Trip around Loch  
Ness meet at Inverness townhouse at  
10.30.

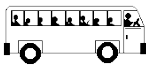
Too many beer festivals over  
these months to fit in —  
see pages 20 and 21 for details.

Tuesday 13th  
Committee meeting - Morefield  
Motel, Ullapool

### June

Friday 6th at 17.30  
Tasting Evening social - Clachnaharry

Tuesday 10th  
Branch Members Meeting -  
Kinlochewe Hotel

Saturday 14th   
Minibus Trip to North Skye  
meet at Townhouse at 9.00.

### July

Tuesday 8th  
Committee Meeting - Cairn Hotel,  
Carrbridge

## 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](http://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](http://highlandcamra.org.uk)

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

### Contact Details

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

[chair@highlandcamra.org.uk](mailto:chair@highlandcamra.org.uk)  
**Arnold Stout** (social secretary)  
[socials@highlandcamra.org.uk](mailto:socials@highlandcamra.org.uk)  
**Gordon Streets** (editor)  
[news@highlandcamra.org.uk](mailto:news@highlandcamra.org.uk)

# A Campaign of Two Halves

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## Join CAMRA Today

Complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus) or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

### Your Details

Title \_\_\_\_\_ Surname \_\_\_\_\_  
 Forename(s) \_\_\_\_\_  
 Date of Birth (dd/mm/yyyy) \_\_\_\_\_  
 Address \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_ Postcode \_\_\_\_\_  
 Email address \_\_\_\_\_  
 Tel No(s) \_\_\_\_\_

	Direct Debit	Non DD
Single Membership (UK & EU)	£23 <input type="checkbox"/>	£25 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£28 <input type="checkbox"/>	£30 <input type="checkbox"/>

For Young Member and concessionary rates please visit [www.camra.org.uk](http://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

I enclose a cheque for \_\_\_\_\_

Signed \_\_\_\_\_ Date \_\_\_\_\_

Applications will be processed within 21 days

### Partner's Details (if Joint Membership)

Title \_\_\_\_\_ Surname \_\_\_\_\_  
 Forename(s) \_\_\_\_\_  
 Date of Birth (dd/mm/yyyy) \_\_\_\_\_

01/06

**Campaigning for Pub Goers & Beer Drinkers**

**Enjoying Real Ale & Pubs**

## Join CAMRA today - [www.camra.org.uk/joinus](http://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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This Guarantee should be detached and retained by the payer.

### The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you - 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society.
  - If you receive a refund you are not entitled to, you must pay it back when The Campaign for Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

### Name and full postal address of your Bank or Building Society Service User Number

To the Manager \_\_\_\_\_ Bank or Building Society  
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### FOR CAMRA OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number \_\_\_\_\_  
 Name \_\_\_\_\_  
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### Name(s) of Account Holder

\_\_\_\_\_

### Branch Sort Code

\_\_\_\_\_

### Bank or Building Society Account Number

\_\_\_\_\_

### Reference

\_\_\_\_\_

### Instructions to your Bank or Building Society

Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so, will be passed electronically to my Bank/Building Society.

Signature(s) \_\_\_\_\_  
 Date \_\_\_\_\_

Banks and Building Societies may not accept Direct Debit Instructions for some types of account.





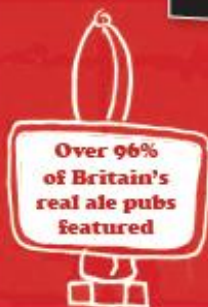
CAMPAIGN  
FOR  
REAL ALE

# WHAT?PUB



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## 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.  $1\frac{1}{2}$  for an OK beer but you wouldn't have another pint)

### What do the scores mean?

**0** - No cask ale available.

$\frac{1}{2}$  - **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](http://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 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.*



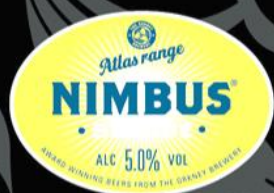
*We hope you have enjoyed reading our Spring newsletter. Unless you intend to keep it for some reason, please **DO NOT** throw it away. Why not pass it on to a friend, or just leave it in a pub somewhere for others to read. Newsletters are often found many miles from source! The next, Summer, edition will be out by the **end of June.***

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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