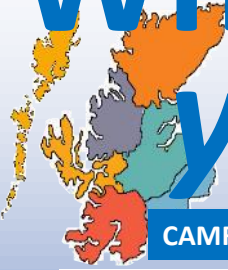


(Award winning)

What's yours then?



CAMRA Highlands & Western Isles FREE Newsletter | Winter 2013/14



- Goodbye Deenos
- Kingussie Beer Trip
- Loch Ness Beer Festival
- **Bandstand Beer Festival**
- Brewery Expansions

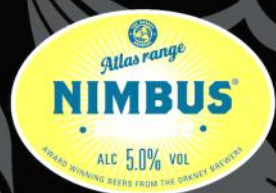
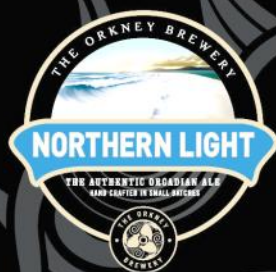
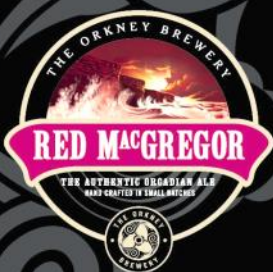


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Welcome... to the Winter issue of our quarterly newsletter. In this edition:

- > Goodbye Deenos
- > Bandstand Autumn Beer Festival
- > Loch Ness September Beer Festival
- > Brewery and Beers news
- > Kingussie Beer Trip
- > Pubs news
- > Updated Real Ale pubs list
- > emails
- > Wetherspoons Autumn Festival
- > Focus on .. Judith Fish
- > Branch AGM report
- > Updated branch diary

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

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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.

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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.

Spring edition **deadline** is 29th February, with publication by late March.

Winter is upon us, although as I sit here in a positively balmy

late November afternoon, you would think it was a day in the summer of 2012! It looked like this issue would be reduced down to 44 pages from the heights of the 52 pages of the last 2 issues. This was because of the Winter closures of a few of our Highland establishments, 1 or 2 of which advertise with us and understandably, were suspending their adverts. But, such is the upturn generally, that other advertisers have increased or renewed their adverts. So, welcome, to another bumper, 52 page, edition of "What's yours then?" including news of our local brewers expanding and pubs increasing their real ale offerings.

Now, let's see if we can manage NOT to insult or annoy anybody in this edition!

Cheers! Ed.

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Goodbye Deenos! (eventually)

A large piece was published in the Inverness Courier about the building in Academy Street in which Deenos “sports bar” is housed, finally being bought – one week after the Autumn “What’s yours then?” was published. (Grrrrrrr)

This is the iconic, Inverness building which was once the HQ of Rose Street Foundry and then A & I Welders and is one of the 3 bar buildings at the North-Western end of Academy Street which are or were for sale.

The Courier reported that the building had been bought by Cairngorm Brewery to become their 1st pub and training bar. It has actually been bought by a subsidiary company of the majority shareholder of the brewery. Eventually,

the bar and cellar will become the brewery tap and training bar.

The building has disgracefully been allowed to deteriorate over the years by its owners and plans are being drawn up to rescue and restore it. A lot needs to be done and work won’t start until summer 2014.

The overall plan is to repair and restore the fabric of the building, including restoring the 4 unique mosaics set in to the upper panels above the top windows. The 2 large, upper floors will be revamped and modernised to create state of the art, IT enabled offices which



may be leased to 3rd party companies. Once that is done, the bar and cellar will be tackled – the whole project is expected to take about 2 years.

The result should be a wonderful, real ale led establishment which will be a great addition to the city centre and a destination for real ale lovers. It will also be a shining example for other establishments to learn from.

Hopefully, this will finally kick-start the regeneration of this part of the town centre which has become semi-derelict over the past ten years or so. The new

Ramada, Encore hotel which opened in the old BT office building, helped a bit. Beside the A&I Welders building, a new hotel and retail unit development has planning permission. Behind the Panasonic shop and the almost der-

elict Phoenix building, a student accommodation and office building has planning permission. A positive, knock-on effect of these developments should be that the Phoenix bar building, with it’s listed, oval bar, will be bought and it can then be sympathetically rescued. Blackfriars will also become more attractive to any potential new tenant who will have to bring in investment that owners Heineken will match to revamp the establishment.

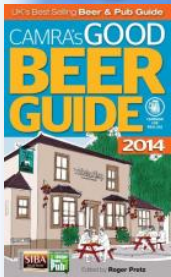
It’s quite a long wait until the new bar will be operational but it should be worth it!



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Scourie Hotel Clarification

In our Autumn edition we included the text of an email from one of our branch members titled "Report from the North (West)", who lives in our Caithness and Sutherland area and visited 14 real ale outlets, over a number of weeks during the summer.

We greatly value his reports as, apart from CAMRA members on holiday in the Highlands, he is the only person who informs us of Real Ale availability and quality in the North.

He found that on repeated visits many places were closed or had no real ale (at the height of the tourist season) and sincerely reported the same in his item.

Unfortunately, he also reported very limited opening hours for Scourie Hotel Bar.

Patrick Price, the owner of Scourie



Hotel, has contacted us and we are pleased to confirm that the hours shown at the foot of page 41 of the Autumn 2014 Wyt? were for the **FOOD** hours of 12 - 2, 6 - 8:30, and 12:30 - 2 and 6 - 8 on a Sunday.

It appears that our correspondent took the notice displayed to be the bar hours.

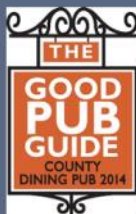
Patrick has confirmed that the **BAR** hours for the Scourie Hotel are 11 - 11 Monday to Saturday, and 12:30 - 11 Sunday, although from October to March the bar is generally only open in the evening with reduced hours.

The comment made by our editor in the salutation immediately under the last paragraph about the Scourie Hotel, referred to those places which were closed or had no real ale, and **not** to the Scourie Hotel itself.

Firstly, we apologise about the incorrect times we printed based on the report, and secondly the possible inference being made about Scourie Hotel "not being welcoming".

Whilst we warmly welcome reports from CAMRA members, locals and visitors to the huge, Highlands & Western Isles CAMRA area, we print them in good faith, on the understanding they are correct.

We do our very best to check out all reports, although inevitably of course, human errors do occur.



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A Friday tasting evening

We have cut our tasting evenings from monthly to just quarterly so a meeting at the Clachnaharry Inn, just outside Inverness, was a welcome start to the weekend.

With three Scottish ales on, we started with the lowest strength one which was the 3.8% abv golden ale from Fyne Ales, **Jarl**.

Somewhat unbalanced with its powerful hop and fruit flavours it is nevertheless a superbly drinkable ale. The refreshing grapefruit taste is not too sharp but still gives a good bitterness and a long bitter finish with a touch of astringency. Enjoyed by everyone it scored 8's (out of 10) all round.



Next up was a complete contrast, the 4.7% **Lia Fail** from Inveralmond. A classic Scottish strong ale it is well balanced with good amounts



of malt, roast, caramel, fruit and faint hop in the taste. The malts give coffee and chocolate flavours and combined with the hops produce dark fruit flavours. The bittersweet flavours linger into the malty chocolate aftertaste. Varying scores gave an average of 7.

The final Scottish ale on was the 5.1% **Wildcat** from Cairngorm. This is a complex, well balanced brew with a surprising amount of hop character for a Scottish strong ale.



However this example was a little overpowering, as the caramel flavour was very dominant and made it a little more sweet than bitter than is the norm. It is normally dangerously drinkable considering its strength, however despite the caramel sweetness this time around making it less easy to quaff, it was still a tasty brew and it scored 7's all round. With the Scottish ales done, we thought we would try, but not score, the fourth ale that was on which was the 3.8% **Black Sheep Bitter** from Yorkshire.

Despite the drop in strength from our last ale it worked very well with its clean bitterness cutting through any residual sweetness. It was a fine example of a Yorkshire bitter and would have probably snatched the title for Beer of the Evening but as we were really judging the Scottish ales, this went to the **Jarl** from Fyne. *Another enjoyable, sociable, tasting meeting.*



The Loch Ness Inn expands its beers

We have heard that The Loch Ness Inn in Lewiston, by Drumnadrochit, who have two Loch Ness beers at present, will add a guest beer from Spring 2014.

HoppyNESS a winner!!

Congratulations to the Loch Ness Brewery as their 5% **HoppyNESS** has become the Scottish Champion Strong Bitter after a blind tasting of the finalists at Paisley Beer Festival in September.

Also, **DarkNESS** just awarded SIBA Scotland Champion Bottled (not bottle conditioned) Stout / Porter!



is to increase their fermenting from 80 to 120 barrels and conditioning from 100 to 180, which is to be completed by March 2014. Rebranding of their labels, pumpbades and advertising material should be out by January 2014. (see first example below) As part of their expansion they have taken on a new trainee/assistant brewer, Maggie Newlands. Maggie comes from running the catering on one of the Calmac ferries and has extensive experience in the catering industry.

There will be no 'Nollaig' Christmas beer this year but there will be the new 'Tiny Angels'.



This is named after the magic ingredient Yeast that gives so much to the beer but takes a back seat to hops and malt in advertising.

Tradewinds - Best Speciality

Congratulations to Cairngorm Brewery for winning the Scottish Speciality category after a blind tasting at the Troon Beer Festival in October, with their 4.3% **Tradewinds**.

Cromarty's **Brewed Awakening** came 2nd.



More Ale in The Chieftain

Since it's massive refurbishment last year, The Chieftain has used 1 of it's two hand pumps in the Sports bar to serve "Chieftain Ale" which is actually Tetley Bitter. In October, both beer engines were in use for the first time and 2 Orkney ales were on and in fine form. Liz, the proprietor is hoping to maintain this improvement with various ales from the Orkney "stable".

Latest from the Isle of Skye Brewery

Their plans for expansion are progressing and they have opened a new distribution centre at Rutherglen, just outside Glasgow. Expansion Phase 1

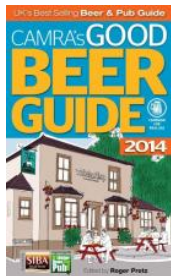


Kingussie Ale Trip

Only nine of us on this trip which departed the Townhouse, Inverness on a Saturday in October. Our main objective was to visit Kingussie where a beer festival had been arranged for the first time by several pubs in the area, led by Paul Brown, the manager of The Duke of Gordon Hotel. The first stop was the Cairngorm Brewery (*see advert*) where many of us had not seen the new bottling line or the completely refurbished shop. We were given a fantastic tour around the brewery and bottling hall by brewer Ian, accompanied by a glass of the current seasonal brew, **Autumn Nuts** which, as you would expect was in top notch form. As well as doing all their own bottles, they also

contract bottle for several local breweries which has meant almost 800,000 have been filled since the line went into full production earlier in the year. It also means that the shop is a showcase for these breweries giving a good choice of locally brewed ales. Time to leave and we took the opportunity to visit the two Good Beer Guide listed pubs in Aviemore. The Cairngorm Hotel had its regular offerings of Cairngorm **Stag & Gold** which were both ok. We picked up Social Secretary Arnold here who had just come back up from a music gig in Glasgow. There is a very good entertainment menu here with something on every night.

The Old Bridge Inn, on the other side of the railway is also well known for music and features plenty of local singers and bands (*see their advert and web site/*



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facebook). Four ales were on here, Cairngorm **Tradewinds & Stag**, Caledonian **Deuchars & Flying Scotsman**, as well as a **Thistly Cross** Scottish cider. The **Deuchars** was ok and the **Tradewinds** was very good, more of a balanced beer these days and not so full on in your face elderflower and passion fruit.

Our next stop was a recent ale outlet to hit our radar, The Pine Marten Bar at Glenmore. Located at the back of the shop, this cosy wooden bar has an alpine lodge feel and featured **Stag** and **Autumn Nuts** from Cairngorm, both of which were on good form.

Before hitting Kingussie we travelled on to Newtonmore to visit the Glen Hotel. (see advert) Two Caledonian ales on here, **Flying Scotsman** and the seasonal, **Poltergeist Porter** both of which were spot on. The Glen was our first outlet to sign up for **LocAle** and usually has a Cairngorm ale on but unfortunately this had just finished. A fresh Cairngorm cask was settling in the cellar.

We headed back to Kingussie to the Duke of Gordon Hotel (see advert) where we found Cairngorm **Tradewinds** & the seasonal brew **Witches Cauldron** both of which were very good. A couple more ales would have been good but there was a large bottled ale selection as part of the festival which a couple of chaps were having a good time working their way through!

Having a wander through town, we found the Silver Fjord had Cairngorm **Stag**, (not tried) & **Caille**, which was very good. The Star Inn, which normally doesn't have ales, had certainly em-

braced the festival with an AnTeallach bar which had four of their ales, **Hector**, **An Teallach**, **Beinn Dearg** and **Crofters**. A tad warm as the ales were behind the bar, they were very tasty none the less and a welcome addition to the Cairngorm ales around the town. The Star had also produced a good value beer festival menu. The Topsy Laird had two Cairngorm ales on **Stag & Autumn Nuts**, which were OK

Time was pressing so we started our journey back, a little disappointed by the lack of folk out and about enjoying what had been provided. Maybe not what some people expected but certainly encouraging to see the pubs taking part and offering more ales than the norm.

Calling in to the Suie at Kincaig we found an early evening crowd already in. Three ales on here, Kelburn **Red Smiddy** which was ok, a good **Tradewinds** and an excellent Cairngorm **Wildcat**. Good to catch up with owner Mike and hear the ale sales now warrant three hand-pumps all year round.

Still heading back to Inverness we called into the Cairn Hotel at Carrbridge. As usual the three handpulls were in use with all Scottish ales featured. An ok Cairngorm **Black Gold** quickly ended which was replaced with Orkney **Norseman** which was very good. Cromarty **Red Rocker** was in fine form alongside a good Orkney/Atlas **Three Sisters** which also finished and was replaced with Cairngorm **Gold**.

Remarkably still on schedule we left the Cairn and got back to Inverness on time.

Thanks as ever, to Sandy our driver from Fraser's Coaches for another comfortable trip out.

(no photos to illustrate this great trip report I'm afraid - you can't get the staff you know you just cannot get the staff Ed.)

Back to The Clachnaharry Inn



Following our item in the Summer Wyt?, we are pleased that The Clachnaharry Inn looks now to be back on course to regaining its position as one of *the* destination Real Ale places in Inverness. It is now being run by the same people who are successfully running Brockie's Lodge in Kiltarlity and The Bog Roy in Inchmore.

Following on from the improvements that Mike McCulloch put in, gone is the "high class dining", and back are old "Clach" favourites - stovies!

Positive plans are to gut the lounge area, removing its bar, and giving a larger, more informal dining area.

The plans extend to redecorating the beer garden outside at the back where meals and drinks can be enjoyed with fantastic views over the locks of the Caledonian Canal, Beaully Firth and Black Isle beyond.

We wish Karen, Stewart and Mark all the success in this venture.

Bandstand Autumn Festival

For many the shortening of the days, the autumn colours on the trees and the swallows lining up on the telephone wires can be quite a depressing time as they are signs of the impending winter. For the discerning beer drinkers amongst us though, it can mean only one thing.....autumn beer festival season is upon us and living in the highlands, we are quite lucky to have a few great ones.

A week after sampling the delights of the Benleva beer festival it was the turn of the Bandstand, a pub renowned for its monster spring beer festival. The autumn beer festival is relatively new, this being only its second proper outing but even though it is a much smaller affair than the spring one,

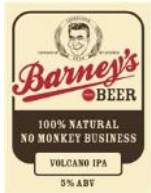


Gordon and Morag endeavour to keep all who attend happy.

Good food, great live music and some delightful real ales are just what the doctor ordered for those dark, cold, autumn evenings. As well as some of the regulars from Windswept, Cromarty and Highland brewery, the thirsty beer drinkers were more than willing to try some that are rarely seen in the Highlands. These included two beers from Strathbraan Brewery in Dunkeld, **Head East** a hoppy, fruity, bitter that has featured a few times at the Bandstand before. However, making its



debut this time was **Look West** a refreshing blond ale. From Edinburgh was Barneys



Volcano IPA - a straw coloured, full of American hops, ale. This went down very well with the regulars and barely lasted an evening. The **Red Rye**, again from Barneys, was a different beast, being a malty, reddish ale that again went down very well.

Two Williams Bros ales also made the journey up the A9 this time from Alloa, **7 Giraffes** a refreshing, light ale with hints of citrus and elderflower was my favourite



beer of the spring beer fest and once again it was in fine form along with **Birds & Bees** - a fruity, refreshing light ale. As well as these, there were a few other beers making their debut at

the Bandstand. The excellent Windswept boys unveiled their new **Weizen** - a true to style, German wheat beer that was not to everyone's liking but I loved the bubblegum/banana flavours that are typically associated with this style of beer. Another new one for me that I have tried in bottle but never in cask, was the excellent **Blackfriar** from Inveralmond - a dark, malty, warming ale that at 7.0% abv, was just what you need in the coming dark wintry evenings. Another one that I have again tried in bottle but never in cask was the excellent **Zombier** from Fyne Ales. This one came about as a collaboration between Fyne Ales and two homebrewers Jake Griffin and Chris Lewis, prize winners at the 2012 IBD Scottish home brewing competition. The beer is very dark but surprisingly smooth, bursting with flavour as you would expect from Fyne and



again like the **Blackfriar**, a strong ale at 6.9% - definitely not one you could session on. There were three English ales on offer to keep the anglophiles happy - **Two Hoots** from Joseph Holt in Manchester a golden, citrusy, floral ale that went down well. There was a fairly average offering from Rudgates in the shape of **Viking Bitter** a typical English bitter that wasn't quite to my palate. **Hurricane**, a limited edition ale all the way from Cross Bays Brewery in Morecambe also graced us with its presence, a hoppy amber bitter.



Probably the biggest let down for me was the two beers on offer from Brewmeister a brewery based in Keith and renowned for producing the worlds strongest beer **Armagedon**. I had read all the hype and was expecting fairly big things from them, unfortunately their two beers the **Single malt** and **Blonde** were barely drinkable and utterly forgettable.

So, all in all, another great beer festival passes and our thoughts turn to Spring and an even bigger and better beer festival. Gordon assures me this is going to be the best one yet! The question is, have you pencilled in 11 — 21 of April in your diaries for the 6th annual beer festival at the Bandstand in Nairn. If you haven't, why haven't you? I promise you won't be disappointed.
S. M.

Elgin Moktoberfest 2013

the two days with Stein Brass giving an Oktoberfest authenticity with their



Oompah music and singing.

All profits from the event will go to local charities, distributed through Elgin Rotary Club.

Both days brought in the crowds and beers were selling fast and everyone enjoyed themselves. After this year's success, there are plans

to make this an annual event.

Beer, sausages and music. The Breweries of Windswept, Spey Valley and Brewmeister got together to organise this event in Elgin Town Hall on the 4th and 5th of October. As well as their own, they gathered real ales from Fyne, Loch Ness, Cairngorm, Cromarty, Burnside, Speyside Craft and Deeside breweries. There were also some keg beers from 6 Degrees North, Deeside and Brewdog along with a range of Thistly Cross ciders.

As if that was not enough there were a selection of German and Belgium bottled beers bought through Tomlinsons of Inverness.

Beer of the Festival, voted for by the drinkers, was the new **Weizen** wheat beer from the Windswept Brewery. Four local butchers were prominent with a speciality sausage competition with the 'Wolf' beer and Venison the winner. A mixture of music was available over

Another award for Cromarty

Cromarty Brewery has just been presented with the "Beer of the Festival" award from this year's Great Grampian Beer festival in June. This choice is voted for by the festival goers from the over 100 ales offered over the 3 days. After getting this award for **Happy Chappy** last year, (with **Brewed Awakening** coming



2nd), **Rogue Wave** was voted for this year. Between them, these achievements overtake the 1 other brewery that has won Beer of the Festival 2 years in a row—Isle of Skye's **Cuillin Beast**.

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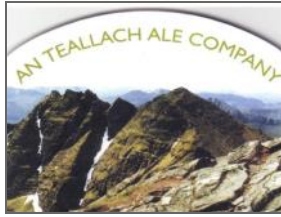
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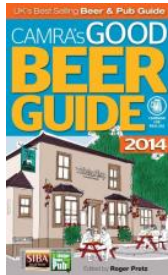
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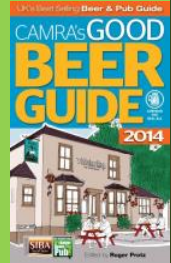
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Speyside Craft Brewery gains award

Back in October, it was announced that Seb Jones, the founder of Speyside Craft Brewery in Forres, (*just*



over our branch border) has been named the North of Scotland regional

winner of the 2013 Prince's Trust Youth Business Scotland, Young Entrepreneur Awards. The announcement noted that Seb has successfully supplied pubs, restaurants and hotels and independents throughout

Inverness and Moray and was making headway into the central belt and England with the help of a distribution contract with a company which takes casks as far South as Cambridge. It was also noted that Seb had been shortlisted for four awards at that month's Highlands & Islands Food & Drink Awards. One of these accolades was for the "Best Drink" award where his Speyside Craft Brewery's - **Randolph's Leap Lager**, **Bottlenose Bitter** and **Moray IPA** were up against: Cairngorm Brewery's - **Black Gold**; Cromarty Brewery's - **Happy Chappy**; and Windswept's - **Wolf**.

Cromarty New Brew

The brewery has just passed it's 2nd anniversary and during another hectic year, including installing much more fermenting/conditioning capacity, improving the bottling line, Craig getting married and the brewery taking on a part time delivery driver, various experimental



brews and recipes have been tried and one result was released just in time for Halloween. The 5.8% porter style, winter warmer,

“**Ghost Town**” is reportedly “like nectar” and will become Cromarty’s 8th regular ale.

A one-off brew, in collaboration with Gavin of Tempest Brew Co, has resulted in “**Cone Head**” a 7.4%, malty beer which included lightly toasted pine cones in the mash—get it in bottle and in a very few outlets in draught keg.

A 2nd batch of the wonderfully tasty, 2% “**2 Craigs**” has been brewed and should be available in bottle before Christmas. Time will be spent over Winter, building up a stock of bottled beers for the growing bottle market.

Loch Ness Expanding—again

In a major business feature in the Inverness

Courier, it was publicly revealed that due to the growing, international demand for their excellent beers, Loch Ness Brewery are looking for a suitable site to build a new, larger brewery.

After being in their new premises, which has 4 times the brewing capacity of the original brewery, for only about a year, demand is such that a major expansion makes sense. By the time this is published, they will have taken on a 4th full time staff member.

Several new beers have been developed and the dictionary continues to be raided for appropriate (??? - Ed) names. Just brewed is an 8.5% Imperial Stout called wait for it **NESStrovia** and they are planning a Baltic Porter called **NESStonia**.

At the time of writing this, the search for a site beside Loch Ness continues.



the finest steaks in town!

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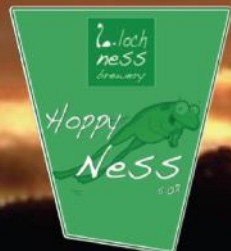
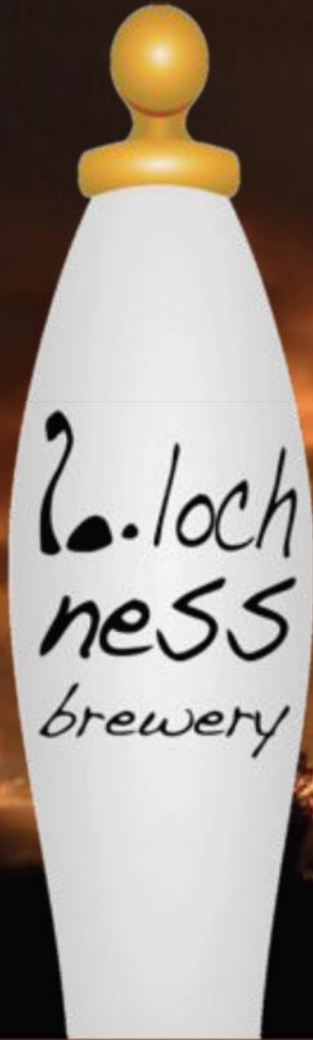
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E-mail

Hi,

Just back from some more travels which included staying a week self catering on Barra.

Sailed from Oban and although not on your patch, an OK **Deuchars** was available in the Lorne and a poor **Oban** beer in Cuan More.

We did not find any real ale on Barra but visited the following places. The Craigard Hotel in Castlebay was a nice place but the owner (from Stoke-on-Trent) who likes Abbot, cannot sell real ale as locals do not drink it. The Castlebay Hotel sells bottles of Loch Ness and Orkney beers. Liked the bar which had a pleasant traditional feel. Also had a good meal in the well-appointed lounge/restaurant.

The Café Kisimu, again in Castlebay, had bottles of Hebridean beers.

At Tangadale, the Isle of Barra, Beach Hotel sells bottles of Hebridean and a few other brewery's beers but is closed in winter.

The Heathbank Hotel in Northbay have bottles of Isle of Skye beers.

Across the sea to Eriskay and the Am Politician has an unused handpump which used to dispense Hebridean beers but stopped due to quality issues. They have difficulty in getting supplies of any other real ales which is a shame as in the summer (at least) there is a definite demand.

Across the causeway to South Uist, again no real ale on the unused handpump at the Pollahar Inn (same owners as Am Politician).

At Dalabrog (Daliburgh), the Borrowdale Hotel has a handpump which normally sells a Hebridean beer.

They were awaiting a delivery and claim they sell it all year.

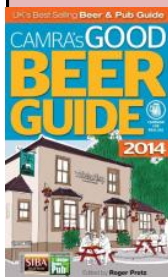
Along to Benbecular and the Dark Island Hotel. They had **Hebridean Seaforth** (first real ale since Oban), Oh dear, cloudy and tasted 'old' but was not sour.

Continued up to Lochmaddy and just

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.



23 Dalfaber Road,
Aviemore, PH 22 1 PU
Tel: (01479) 811137

www.oldbridgeinn.co.uk

(Continued from page 21)

time for a quick half at the Lochmaddy Hotel before the ferry. Two hand-pumps but only one in use with a good **Deuchars** on. They regularly sell Caley beers.

Over to the Isle of Skye and The Stein Inn. Lovely pub and very busy on the Saturday evening. **Cairngorm Gold** ran out before we got a chance to try it, Orkney **Norseman** was very good and **Deuchars** was also on. We went back on the Sunday and had Orkney **Northern Light** (a bit hazy, probably not quite ready. Suspect it might be OK tomorrow) and an excellent Harviestoun **Bitter and Twisted**.

There are also bottles of Isle of Skye beers.

Back to the mainland and the Glenelg Inn which had Caledonian **Deuchars** and **XPA** but we settled for a very good Cuillin **Skye Ale**.

Cheers.

Hi

Colin, Ian and I spent last weekend at Inverie on Knoydart walking in the rain showers.

In the evening we unsurprisingly found our way to the Old Forge for both liquid and solid refreshment. First evening was **Deuchars IPA** (3) and a Glenfinnan Beer which was not very good (1).

Second evening the Glenfinnan was still on so we avoided it and drank

more **Deuchars** (2)

Third evening, the Glenfinnan had been replaced by WarfeBank **Celtic Red**, which was very tasty although a bit lacking in condition (3). The **Deuchars** (2) ran out mid evening and a replacement had not been put on before we left.

Enjoyed the food which is very fish and seafood orientated.

Cheers.

Winter Closures

At this time of year, in the "wild" West of our area, there are very few tourists around and some places close completely for a while to see out the worst of the weather.

The Old Inn at Gairloch closes in November and will re-open for next year in early March.

The **Torridon Inn** closes at the beginning of December and re-opens in early February. (see advert)

There is also a rumour that the **Westford Inn** on North Uist are partially closed over the Winter and are carrying out some refurbishment.

1st Kingussie Beer Festival

(see trip report)

Morefield October beer festival

Tony and Bev ran their annual, October beer festival again. This makes it a decade now that they have run their festival which features quite a few different ales from various, mainly Highland, Scottish breweries over the space of about 10 days.

We would normally publicise the festival but unfortunately, we only found out the

dates as the Autumn issue went to the printers so could only publicise it on our website! We have had minibus trips to Morefield (and Torridon) in the past but this year we went to the new, 1st Kingussie festival which was on the same weekend.

Bandstand 3rd Autumn Festival (see report)

Torridon Inn Festival

The **Torridon Inn** had it's 3rd annual beer festival in October. Featuring several ales from quite a few H & WI breweries, including a specially brewed festival ale by An Teallach and entertainment—this festival is becoming well established.

Wetherspoon's Autumn Ale Festival (see report)

As you can see, the branch are getting **spoilt for choice** for pub-run ale festivals in October. Your committee tries to support these worthwhile events but we only have limited time and numbers so have to ration visits and alternate branch trips each year.

Highland Brewery's New Brew

Earlier this year, Rob Hill launched a new ale from his brewery at Swannay on Orkney. **Ale 9** is a 5%, golden, amber ale with typically, Rob Hill, complex, balanced, developing taste and aroma. Worth seeking out.



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Accommodation bookings accepted online

Listed in the Good Beer Guide for the 6th year.
A warm welcome & quality Ales available from Tony & Bev.

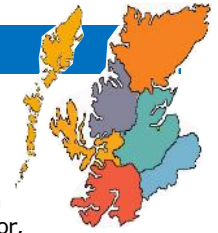
Home of the Ullapool Beer Festival
Annually in October

www.ullapoolbeerfestival.co.uk
Real Ale in the Real Highlands

Supporting Local breweries



Highlands & Islands Brewers in 2013



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.

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 expanded in 2012.

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. (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 10th 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 1st April 2007. Craggs Ale and Starboard IPA may usually be found in Plockton, and at other local outlets.

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

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

Loch Ness Brewery - First brews in September 2011. RedNess, HoppyNess, Dark..... Etc. New, bigger brewery in 2012. Plan to expand again in 2014. (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.

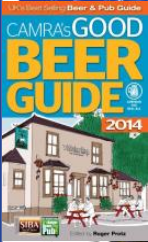
Speyside Craft Brewery—started commercial brewing at Forres in 2012. Bottlenose Bitter, Randolph's Leap, Moray IPA and Bow Fiddle Blond are the ale portfolio so far.

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 Clachaig Inn somehow falls within the Glasgow & West Scotland branch area!

Glen hotel

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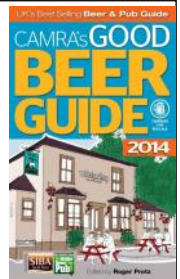
Cask Ales and Real Cider are served

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
Fairways Loch Ness Golf Course
Glen Mhor Hotel (Nicos Bar)
Heathmount Hotel
Hootananny
Innes Bar
Johnny Foxes (TP)
Kings Highway (JDW)
Lauders
Mercure Hotel (TP)
Number 27
Palace Hotel
Phoenix Bar
Room
Snowgoose
Tomlinson's Beer Shop
Waterfront Bar

Speyside

(route from N to S)

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
Tippy 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
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, Drumadrochit
Loch Ness Lodge Hotel, Drumadrochit
Steading Country Pub, Kilmartin (S)

Fort William

Fort William

District North

Invergarry Hotel

Real Ale Pubs List

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
Ben Nevis Bar

Ben Nevis Inn, Achintee
Cobbs @ Nevisport
Crofter Bar & Restaurant
Glen Nevis Restaurant
Grog & Gruel

Great Glen
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
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
Torrison 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
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

Real Ale Pubs List

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
Ardasar Hotel, Ardasar

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
Westford Inn, Kirkbost, N Uist
Dark Island Hotel, Linicate,
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.

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

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

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

The 12th Loch Ness Beer Festival



September time again and the hectic Loch Ness Beer Festival.

Starting on the 20th with music from Piny and the Breakers. There was the new Windswept 5.2% **Weizen** beer available ahead of it's launch in Elgin in October.

On the 21st the Branch had an afternoon social and in the evening there was an open folk night. Also this afternoon at The Fiddlers Restaurant in the village was the launch of The Loch Ness Whisky Beers, collaboration between John Beach (whisky expert from The Fiddlers) and The Loch Ness Brewery. Sherry Cask Seven, Islay Prince, Double Cask Prince and Peated Cask Seven were all launched in bottles.

On the 22nd was the launch of '**Bonnie Monster**' a brew collabeeration between Loch Ness and Loch Lomond Breweries, with Steve going down to Loch Lomond to brew and Fiona coming up to Loch Ness. Both were rye beers with the same recipe and the best one was, um well, most people

seemed to like the sweeter Loch Lomond one on taste but the more bitter Loch Ness was more true to a rye style.

On the 23rd Malcolm won the Pok-er tournament. Just to keep them on their toes during the week there was a visit by 50 people who were touring from The Flying Bison Brewery in the USA.

On the 24th and 25th there was a pool tournament with Steve winning.

On the 26th saw Youth and Experience win the hotly contested pub quiz.

On the 27th and 28th there was music in the evening from regular favourites Penny Dogs. Plus a bonus during their breaks with locals Dave Garratt and Tom Coyne giving solo performances on their guitars. There was also the announcement that Loch Ness **HoppyNESS** had won Champion Strong Bitter of Scotland in a blind tasting at Paisley Beer Festival, earlier in the month and samples were given out.

The beers, of course were the stars of the week with 11 on most of the time and each that finished was replaced with a new brew. The English beers taking part this year were a selection from the award winning Rudgate, Great Heck and Muirhouse plus

Bad Kitty

from Brass Castle and regular Foxfield **Dark Mild**. Besides the full range of Loch Ness there



was also brews from Loch Lomond, Windswept, Cairngorm, Kelburn, Cromarty, Isle of Skye and Fyne. A good selection of **Farmer Jim Cider** plus one from **Dorset Cider** were also available plus bottles of Thatchers, Westons and Sheppeys.

Another first this year was a few beers on at The Loch Ness Inn in Lewiston – Loch Ness, Fyne and Rudgate alternated on their two handpumps during the week.

Beer of the Festival as voted by the drinkers was Loch Ness **HoppyNESS**. Make a date for next year, 19th to 27th September 2014. (*SpringFest 10 – 13 April*)

Here are a few comments from the 'regulars';
"Our first year in 2005 we arrived as to-

tal strangers. Now it is like coming back among friends."

George and Helen, Larne, Northern Ireland.

"The best wee pub in the Highlands, made to feel welcome every time."

Paul, Fife.

"Music has been mental, excellent beers. Is that enough for a free drink Steve?"

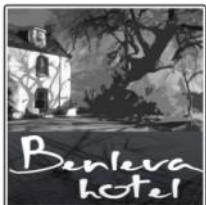
Pete, Drumnadrochit.

"This is our third visit and it is good to have something different. A good selection of quality ales."

Ian, near Foxfield Brewery.

"Since I first moved here I've not really missed one. A big event for the village and one I've enjoyed most in the Highlands. Being a big real ale fan, this has a good environment and good company."

Goth Tom, Drumnadrochit.



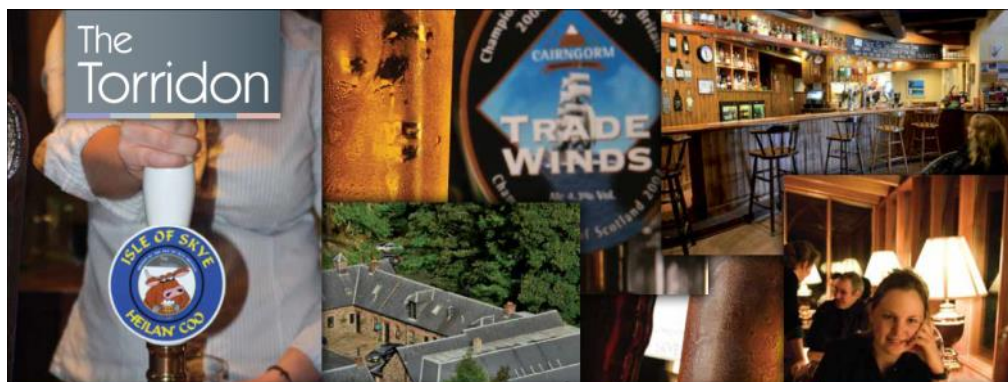
Just a few reasons to visit the Benleava Hotel by Loch Ness
 CAMRA Highlands and Western Isles PUB of the YEAR 2013
 12th Loch Ness Spring Beer Festival - 20th to 28th September 2013

Home of the Loch Ness Brewery Gift Shop



www.lochnesshotel.com

www.lochnessbrewery.com



The Torriddon Inn would like to thank you all for your custom and support in 2013

We wish you a very Merry Christmas and a Happy New year!

We would also like to take this opportunity to thank the amazing brewers who supply us with our award winning ales. You know who you are!

The Inn will close on the 8th of December and will re-open on Thursday the 13th of February

We look forward to welcoming you back!



The Torriddon, By Achnasheen, Wester Ross, Scotland IV22 2EY
01445 791242 | info@thetorriddon.com | www.thetorriddon.com

Pre-register Now for Members' Weekend & AGM, 25th - 27th April 2014



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

The Members' Weekend is open to all CAMRA members and will be held at The Spa Complex, Scarborough from 25th April to 27th April 2014.

Pre-register your interest today

You can pre-register online through the Members' Weekend website:

1. Visit the Members' Weekend website: www.camraagm.org.uk
2. Select "Member Login" at the top right hand corner to log in to the website
3. Once logged in, click "Register" on the home page or on the navigation bar located in the top right hand corner
4. Once clicked, you should receive on-screen confirmation that your registration has been successful



Please note that joint members will need to login and register individually. **Closing date for pre-registration is Friday 28th March 2014.**

Alternatively you can register by returning the form below. As a pre-registered member you will receive the Members' Weekend Handbook before the event. This will be sent out the week following the cut off for pre-registration. Members' Conference packs will be available at the venue.

I would like to pre-register (Closing Date for Pre-registration is Friday 28th March 2014)

Membership Number	<input type="text"/>	Joint Member Number (if applicable)	<input type="text"/>
Full Names	First <input type="text"/>	Surname	<input type="text"/>
(Joint member details if applicable)	First <input type="text"/>	Surname	<input type="text"/>
	Email <input type="text"/>		

Volunteer at the Members' Weekend

There are plenty of volunteering opportunities to get involved in at the Members' Weekend. If you wish to volunteer to work at the Weekend please mark in the boxes below, Tuesday the 22nd April to Monday 28th April 2014, the day and times which you would be available. Your details will be passed to the Members' Weekend Staffing Office and you will be contacted nearer the time.

Tue		Wed		Thu		Fri		Sat		Sun	
am	<input type="checkbox"/>	am	<input type="checkbox"/>	am	<input type="checkbox"/>	am	<input type="checkbox"/>	am	<input type="checkbox"/>	am	<input type="checkbox"/>
pm	<input type="checkbox"/>	pm	<input type="checkbox"/>	pm	<input type="checkbox"/>	pm	<input type="checkbox"/>	pm	<input type="checkbox"/>	pm	<input type="checkbox"/>



Please return the completed form to:
Members' Weekend 2014 Registration, CAMRA, 230 Hatfield Road, St Albans, Herts, AL1 4LW.



CAMPAIGN
FOR
REAL ALE



CAMRA Members' Weekend & AGM 2014



25th - 27th April
Spa Complex, Scarborough
www.camraagm.org.uk



Branch AGM 2013

Our branch AGM took place in Blackfriars in November as publicised, on a quiet, Inverness, Tuesday evening where our Social Secretary, Arnold was our host. (Janette and Del were away on a wee holiday.)

After experimenting with having the AGM out of Inverness last year, attendance was noticeably up on the past 2 years which was pleasing.

The committee post holders gave their annual reports which were, on the whole, positive, despite the gradually increasing workload that CAMRA HQ are creating as the Campaign becomes more professional and administratively accountable.

We were joined, as required, by Ray Turpie, the new Scotland & Northern Ireland regional Director who summarised the meeting and gave us positive guidance.

For the branch, the biggest developments of the past year were Simon Urry agreeing to join the committee as Pubs Officer a role he has “sunk his teeth into” and done a sterling

job getting almost all our real ale pubs fully on to WhatPub and personally contacting many of them, giving them encouragement and free publicity through WhatPub.

The 2nd development was Stuart MacGregor from Nairn, volunteering to join the committee and willing to take on the membership secretary role.

This was ratified at the AGM.

More positive developments ensued towards the end of the meeting when Gordon Holding, the owner of the Braeval Hotel in Nairn and Alness member, Steve Wilson volunteered to join the committee which will add to the variety and numbers at meetings during the year. They are not taking on any responsibility or posts at this early stage but it is good to get more members wanting to take an active part in the activities of the branch.

Our thanks to Del and Janette for the use of Blackfriars and our most amenable (and dry) host for the evening, Arnie.



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Highland Beer Hunter

'Spoon's Autumn Fest Report 2013

After coming so close in recent Wetherspoon beer festivals to tasting a full house of festival ales somewhat of a setback this time around. 50 ales on offer again and this time 10 of them were brewed by American brewers at different breweries around the UK. I did get to try all ten of these and have to say most were pretty good but the one that edged it for me was Fat Head's **Sunshine Daydream** brewed by Matt Cole at Batemans in Lincolnshire. At 5% abv it was classed as a strong bitter but drank much less than its abv suggested and was smooth and refreshing with the hops producing a noticeable melon fruit flavour.

As per usual there was a selection of the weird & not so wonderful specialty brews with those marvellous added ingredients. For me, the prizewinner, this time and could probably hold its crown for a while, was the Batemans **Hazelnut Brownie**. A stonker of a non beer! Smelt like Ferrero Rocher and drank like liquid Ferrero Rocher and at 6.3% - not that you would have known. Probably not out of place at the ambassador's party but on a bar - no thanks. This was closely followed by Titanic **Cappuccino**, a 4.5% version of their very good stout. Unsurprisingly overwhelming coffee & chocolate taste and not much else. Just to prove it's not just us that can ruin ales, Will Meyers from Cambridge Brewing Massachusetts brewed his **Sgt Pepper** at Everards in Leicestershire. In case one type of peppercorn wasn't enough he added another three types just to be sure to produce a beer that tasted of hmmm - pepper. Enough of the weird and a bit about the wonderful. **Cora** from JW Lees was any easy drinking, tasty bitter at 3.9%. An excellent stout from Oakleaf was **Cream of the Crop** 4.2%. A little thin, but smooth, creamy and very flavoursome.

Woodforde's **Bure Gold** was a new 4.3% golden ale which was very well balanced with malt and hops, a moderate bitterness which increased to a stronger bitter finish. Hook Norton **Flagship** was an excellent, balanced IPA at 5.3% with a good lingering bitter aftertaste. White Horse **Cheval Blanc** was a 4.7% light golden ale brewed with French hops which produced a nicely balanced fruity strong beer with a slight Belgian wheat beer yeast tang. Butcombe **Haka** was a very good 4.5% hoppy ale which was not too bitter and St Peter's **Extra**, a beer not brewed for 5 years was an excellent best bitter at 4.4% with plenty of dark malts and a smooth balanced bitter taste.

Have to say, slightly disappointed with the Scottish selection Wetherspoon's had chosen.

The widely available Caledonian 4.0% seasonal, **Poltergeist Porter** was ok but seemed like a version of their Flying Scotsman with a hint of smoke and roast. The 4.0% **ROK IPA** from Traditional Scottish Ales was pretty middle of the road. I missed the 4.5% **Claverhouse** from Strathaven as I did the 5.6% Innis & Gunn **Toasted Oak IPA**. I really wanted to try this as I&G beers are never found in cask. Talking to manager Mark, I wasn't alone as another customer kept asking him when it would be on. This turned into a bit of a mystery as Mark never saw it on and thought maybe it had not been delivered, however finding the pump clip removed from its packaging indicated that it had hit the bar. Did anyone have it? If so please drop me line via the contact details and let me know what it was like.

Another very good festival with beers in very good condition which is the norm at the Kings Highway. Time now to plan the spring festival and improve my marks!

Cheers

HBH

**39/50 — Must do better
See me after class**

Focus on

Judith Fish

for a year we returned and bought the Applecross Inn.



Q. What made you go over to Applecross?

A. We always loved Scotland and many times visited Kishorn to “look” at the oil production platforms that were being built, my husband was an offshore medic and this gave us plenty of holidays to pursue our hobby with our Canadian canoe (a little sleeker at this time). We loved the area and when the opportunity came up we bought the Applecross Inn on Friday the 13th January 1989 nearly 25 years ago. I was married to Bernie Fish who now has Loch Er-

Judith owns the Applecross Inn in Wester Ross with views out over the sea to the Isle of Skye and fresh shellfish on the doorstep. She also is a partner of The Loch Ness Inn in Lewiston near Loch Ness.

Q. Where are you originally from?

A. Shepley, nr Huddersfield in West Yorkshire.

Q. What is your background?

A. I was an apprentice cook in the School Meals Service on leaving school, attending Huddersfield Technical College on a part time basis, I remained in this for 15 years, reaching management level in a production kitchen supplying 3000 meals daily with the newly introduced Cook Chill system. I then opened a Café/tearoom in Huddersfield and got a taste of running my own business, after travelling abroad

isort Inn, Isle of Lewis, we divorced in 1999 and I remained here.

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

A. Customer demand, we are a tourist destination with many visitors looking for real ale, Norrie who is a good friend of Angus at the Isle of Skye Brewery was working in Applecross at the time and was able to advise and encourage when our current brewers failed to overcome cellar problems.....Angus was straight in and we had real ale in a few hours, with no problems.

Q. Do you drink real ale, if so what styles do you like?

A. As all will say I am more a red wine fan, it means I can keep a glass on stand by and it improves as it stands! However I feel it is important to know and understand the taste of the ales, so I do keep myself familiar with them, preferring the

lighter ones. We also stock a wide range of bottled Ales, visitors love to try and take home. It's great to see so many new local brewers, hmmm Applecross Ale!

Q. What is the best part of your work?

A. I have to admit I do enjoy the wine tastings! I spent the first 10 years here cooking and really miss it, but I am not sure I would keep up these days! But I love the customer relations, I feel fortunate that my home, job and social life are all here, you can only give the commitment of 12-15 hours a day if you love it!

Q. What is the worst part of your work?

A. Well that has to be the long hours and not always being free to enjoy/attend other events. Over the years I have become increasingly aware and annoyed of the endless paperwork and regulations which form a massive part of running a business like mine.

Q. What hobbies/interests do you have?

A. Paperwork! Not really this is done by Carolyn my sister who helps me run the Inn, and can morph into me as required to cover time off. I plan to visit all the castles and large houses of Scotland one day!

Q. What is your signature food dish?

A. Well, Roast beef and Yorkshire Pudding obviously with really good gravy.

Q. What is your favourite book?

A. Fifty Shades of Gray, (My lovely staff made me put this!)

Q. What is your favourite song/group?

A. Tarnybackle a traditional Scottish folk trio, they have played at Applecross for many years and who are also very good friends now. They play a song by the McCalmans called Applecross Bay which is my favourite. Also just to plug itbut

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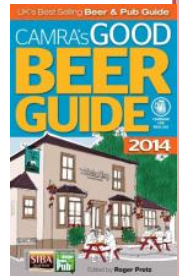
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they are good, The Lochcarron Musicians, who play at the Applecross Inn every first Sunday in the month at 3pm, it a music session anyone can join in.

Q. What is your favourite film?

A. Laxdale Hall.....an old black and white film made in 1953 here in Applecross, it's a great comedy with old scenes and so many characters you can match up today. It stars Fulton Mackay and Prunella Scales.

Q. What is your favourite part of Scotland?

A. Every morning on opening my blind I never ever fail to be impressed at the viewwhatever the weather. I also love Orkney it has something for everyone; I think I must be their top sales advisor!

Q. Why should we go to The Applecross Inn or Loch Ness Inn?

A. The food is well recommended at both Inns with a lot of local produce. Both are in amazing locations. At Applecross we are known for our great atmosphere, if you are alone or in a party we try to make everyone's visit special, sometimes we ask if people mind sharing tables when we are really busy, and this works so well everyone in Applecross is here because they want to be, no one is passing through and we often see phone numbers and e-mails exchanged at the end of a meal, except for the time I sat a newly married couple next to her ex!

Loch Ness Inn is smarter but also very friendly with a good atmosphere, I am so lucky to have yet another great team of staff doing such a wonderful job, managed by Isla Urquhart a lovely local girl.

Judith, Thank You.

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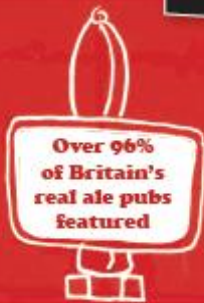
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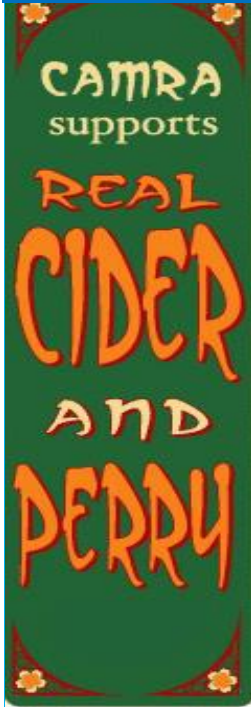
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Real Cider and/or **Real Perry** is sold (or has recently been sold) in the following inns & hotels.

(Please note that some may be seasonal outlets).

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

The Anderson, Fortrose - Thatchers Heritage Cider

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

Stronlossit Inn, Roy Bridge - Thatchers Cheddar Valley Cider

Strathcarron Hotel - Thatchers Cider (rotated with cask ales)

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

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

Scourie Hotel - Two Westons Ciders on handpump

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

Alexander Bain, Wick - Westons Old Rosie & Organic Draught 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 1st Quality 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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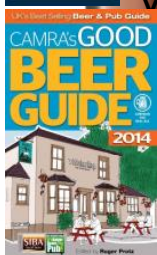
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Branch Diary (meetings start at 7.30 pm) (all welcome)

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.

January

Tuesday 14th
Committee Meeting - No.27,
Castle St.

February

Tuesday 11th
Committee Meeting - Castle
Tavern

Friday 21st 17:30
Tasting Evening Social -
Clachnaharry

March

Tuesday 11th
Committee meeting - Dores Inn

April

Tuesday 8th
Branch members meeting - Cawdor
Tavern

10th to 13th
Benleva Spring Fest, Drumnadrochit *

Saturday 12th 14:00
Tasting Course at Bandstand
followed by Social at 16:00

11th to 21st
Bandstand Beer Festival, Nairn *
Maybe another 100 beers?

Your local CAMRA branch

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

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

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

Our web site features;

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

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Contact Details

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

Eric Mills - 01456 459343
chair@highlandcamra.org.uk
Arnold Stout (social secretary)
socials@highlandcamra.org.uk
Gordon Streets (editor)
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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

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Name

Postcode

Name(s) of Account Holder

Branch Sort Code

Bank or Building Society Account Number

Reference

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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.

Cast your vote for the Champion Beer of Britain!

As a CAMRA member, you can vote for your favourite beers and influence which ones get into the CBOB competition. This is done on the CAMRA website on a specific page: <http://www.camrabreweryinfo.org.uk/cbobvoting/login.asp> You login using your CAMRA membership number as your username and your postcode, without any spaces, as your password (unless you have changed your password). This is the same username and password that you would use to log in to the normal CAMRA website.

Once logged in, you will be presented with one page showing the nominated beers for the Scottish and Northern Ireland CAMRA region. They are listed in beer style categories and you simply go down the lists, clicking in the drop-down boxes beside each beer and vote for your choices.

As you can see in the example screen shot, you can nominate only as many as you want – there are probably many beers you haven't tried this year. It takes less than 5 minutes to do.

Campaign For Real Ale
Champion Beer of Britain

Champion Beer of Britain Nominations

Nominations are required for entrants into the Scotland & Northern Ireland Champion Beer of Britain competition. The winners from this area competition are put forward as finalists to the national Champion Beer of Britain competition at the Great British Beer Festival and the National Winter Ales Festival.

You will be able to make nominations using this site from 01 November 2013 until 31 December 2013.
After the closing date, no further nominations will be possible.

There are 11 categories for the competition: Milds; Bitter; Best Bitters; Strong Bitters; Golden Ales; Speciality Beers; Old Ales and Strong Milds; Porters; Stouts; Barley Wines and Strong Old Ales; and Real Ales in a Bottle. For each category, you may nominate up to 5 different beers, each in order of preference. Please select the beers from the drop-down lists below. If you make a mistake then simply submit your nominations again - when the nominations close, only your last nominations will be counted. Nominations which select the same beer more than once within a category will be considered as "spoiled papers" and will not be counted.

Submit Nominations

Proxi Nomination: Members of a branch committee are allowed to add nominations on behalf of branch members who do not have access to the internet. These proxi nominations will be flagged when you download the nominations. Tick the checkbox if this is a proxi nomination, and enter the membership number and the name of the member you are entering nominations on behalf of.

Membership Number: Member's Name:

Milds		
Nomination 1st (5 points):	Strathaven, Craigmill Mild (3.5%)	▼
Nomination 2nd (4 points):	Highland, Dark Munro (4%)	▼
Nomination 3rd (3 points):	Williams Bros Brewing Co., Williams Black (4.2%)	▼
Nomination 4th (2 points):	Select a beer	▼
Nomination 5th (1 points):	Select a beer	▼
Bitters		
Nomination 1st (5 points):	Orkney, Raven (3.8%)	▼
Nomination 2nd (4 points):	Fyne Ales, Piper's Gold (3.8%)	▼
Nomination 3rd (3 points):	Isle of Skye, Young Pretender (4%)	▼
Nomination 4th (2 points):	Houston, A.P.A. (3.9%)	▼
Nomination 5th (1 points):	Select a beer	▼
Best Bitters		
Nomination 1st (5 points):	Highland, Scapa Special (4.2%)	▼
Nomination 2nd (4 points):	Cairngorm, Nesses Monster Mash (4.4%)	▼
Nomination 3rd (3 points):	Cullin, Skye Ale (4.1%)	▼

This is the method that CAMRA has used for the past few years and voting is usually open from November to December each year. You may have received an email from CAMRA at the end of October giving you this information.

Voting closes on the 31st of December so if you haven't voted, hopefully you can find 5 minutes before the end of the year to have your say.

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

Log in to it using your normal CAMRA login details, search for the pub and then click "Submit Beer Scores" then 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 Winter 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, Spring, edition will be out by the **end of March.***

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



GOOD THINGS BREWING IN THE HIGHLANDS



AWARD WINNING BEERS

PERMANENT BEERS



Cairngorm Brewery is based in the Cairngorms National Park. With a full range of permanent and seasonal cask beers to suit all tastes, ten of its products are available throughout the year in 500ml bottles.

Why not visit the brewery shop in Aviemore.

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- Open Sundays 12 – 4pm (Apr – Oct incl)
- Tours Available Mon – Fri at 2.30pm (Duration up to 1 hour) £3 per person
- Booking Essential for Groups and Weekend Tours

For Bookings Tel: 01479 813303

Or email colleen@cairngormbrewery.com

SPECIAL ALES FOR 2013

(March to December)



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www.skyebrewery.co.uk

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LATEST AWARD -
YOUNG PRETENDER
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SKYE'S BEST RANGE OF BEERS FROM AROUND THE WORLD

ON-LINE SHOP ALWAYS OPEN

REAL ALE MADE FROM REAL INGREDIENTS

EVERY DROP BREWED AND CARED
FOR BY OUR AWARD-WINNING BREWING TEAM
(LED BY THE UK'S PREMIER BREWSTER)
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MALTED BARLEY MILLED IN OUR OWN MILL, NOT PRE-CRUSHED
LIVE YEAST - NEVER DRIED
OUR FRUIT BEERS CONTAIN REAL BERRIES, NOT FLAVOURINGS

AND NO ADDITIVES!