



CAMPAIGN
FOR
REAL ALE

The Guzzler

Published jointly by the
Glasgow & West of Scotland
Branch and the Renfrewshire
Branch of CAMRA

Vol. 6, No. 1
Spring 2016
Free

SURF'S UP

A new wave of Glasgow brewers

Jake Griffin, Up Front Brewing

SEE PAGE 6

**ALSO: NEWS / CIDER / LANARKSHIRE / HOUSTON /
GLASGOW REAL ALE FESTIVAL / REVITALISATION**

Guzzler

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Advertising rates

Full page £160 (back cover £200); half £80; quarter £40. Circulation: 3000. See www.glasgowcamra.org.uk/guzzler/adprices.html for technical details.

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What happened to the *Glasgow Guzzler*?

IF YOU'RE used to reading the *Glasgow Guzzler*, and wonder why the name Glasgow has disappeared, or you've picked the *Guzzler* up in Renfrewshire for the first time – well, both these scenarios that I picture in my head have the same cause.

The Glasgow & West of Scotland Branch and the Renfrewshire Branch of CAMRA have decided to collaborate to produce a joint magazine, which, we hope, will be better and more useful to real ale drinkers across the area covered by both branches.

So the old *Glasgow Guzzler* is now just “the *Guzzler*” and will henceforth also be distributed in Renfrewshire. As regards content, we will carry additional news and information from both branches.

We hope you enjoy reading the *Guzzler* and look forward to hearing your views on it.

ROBBIE PICKERING

Editor

For the latest news visit www.glasgowcamra.org.uk
and www.renfrewshirecamra.org.uk

Or follow @GlasgowCAMRA on Twitter

Also visit Glasgow CAMRA and Renfrewshire CAMRA
on Facebook

Welcome to the new *Guzzler*

Exciting times ahead

WHAT WITH Paisley Beer Festival at the end of April and the Glasgow Real Ale Festival at the end of June, the current few months are rather busy for our two Branches. As Organiser of the G-RAF, I can confidently say that the revival of a Glasgow festival would not have been nearly as successful without the assistance and co-operation of the Renfrewshire Branch. I am happy that the Glasgow and West of Scotland Branch can reciprocate by sharing the *Guzzler*.

An extended readership gives me the opportunity to once again remind readers that CAMRA relies wholly on volunteers. There would be no *Guzzler*, no Paisley Beer Festival, no G-RAF, no *Good Beer Guide* without CAMRA volunteers. The upcoming festivals provide an ideal opportunity to volunteer – as you will read in this edition, it is a rewarding experience.

Both branches have regular meetings and social events. Please come along to one of these. You will be made welcome!

JONATHAN KEMP

Organiser, Glasgow Real Ale Festival

THE RENFREWSHIRE Branch of the Campaign for Real Ale (CAMRA) are delighted to be involved in this new joint and expanded publication in association with the Glasgow & West of Scotland Branch. Welcome to Renfrewshire!

The Renfrewshire Branch CAMRA is a branch with over 400 members, albeit considerably fewer active members.

We host Scotland's largest real ale beer festival which is held in Paisley every April. This year's festival, the 29th is being held in our usual venue of Paisley Town Hall between Wednesday 20th and Saturday 23rd April 2016. Come along and enjoy the biggest range of beers you can get anywhere north of Manchester. There'll be a fantastic range of Scottish ales, many award winning beers from England; very wide and varied range of foreign beers as well as huge choice of real cider and Perry.

Within the Renfrewshire Branch, which covers an area from Eaglesham in East Renfrewshire to Inverkip in Inverclyde and everywhere in between, you will find a quite stunning selection of pubs selling some wonderful real ales.

Very recently the Renfrewshire branch voted The Brown Bull in Lochwinnoch as our Pub of the Year. This pub is everything a good pub should be. It's welcoming, serves a good selection of real ales which are always in good condition as well as having a substantial food menu

which is of a very high standard. The voting for our Pub of the Year was a very close run thing which shows the standard of pubs in our area. Check them out in the Good Beer Guide and also on www.whatpub.com.

Renfrewshire Branch CAMRA meetings are on the first Wednesday of each month for which every member is invited to attend. The meetings are quite informal but cover some essential CAMRA business, key campaigns and local pub and brewery information.

We also have regular socials to breweries and pub crawls.

Keep an eye in the CAMRA monthly newspaper What's Brewing and website for details. The branch also has a Facebook page 'Renfrewshire CAMRA' which you are invited to join. There are regular updates on what's happening in the Renfrewshire area.

Happy drinking!

DANNY MATHESON

Chairman of Renfrewshire Branch CAMRA



**CAMPAIGN
FOR
REAL ALE**



Get involved at G-RAF

You might even enjoy it, claim volunteers

THIS YEAR'S Glasgow Real Ale Festival (G-RAF) takes place at the Briggait from June 23rd to 25th.

After only two years, G-RAF has established itself as one of the highlights of the beer festival year in Scotland, not least due to the splendid venue. Like any beer festival, though, G-RAF depends on the work of volunteers for its success. Through the whole festival cycle – planning, set-up, the

festival itself, taking everything down, planning for next time – all the work is done by CAMRA volunteers. The good news is, it might be hard work but



it's enjoyable too.

Audrey Paton has worked at the last two festivals. "I'd been a CAMRA member for a couple of years," Audrey says. "At meetings I'd hear people talking about volunteering at beer festivals and how much fun it was. So when the branch organised G-RAF in 2014 I thought I'd give it a go... and I was not disappointed. Working behind the bar I learned a lot, made some great new friends and had

plenty of laughs – although I'm not sure the boys I persuaded to do the slosh would agree with me!

"Since then I've volunteered at a couple of other festivals and again at G-RAF in 2015, and I'll be back for 2016. Why not join us? You never know, you might even enjoy it!"

James Kirby got involved last year. "2015 was my first time working at a CAMRA festival, or any beer festival for that matter," James says. "I mostly worked behind the bar. It was a fantastic experience and I'd recommend it to anyone. For me the best part was helping people find beers that they really enjoyed, especially if they weren't regular ale drinkers, and having the chance to turn people on to particular brewers they may not have known about.

"I'm absolutely down for volunteering again this year – including



set-up and takedown which are more relaxed and give you a great behind-the-scenes look at how a big beer festival is run. I'd definitely recommend giving it a go. The whole G-RAF team is incredibly friendly and welcoming."

To find out more about the GRAF and how you can volunteer, use the festival link on Glasgow CAMRA's website or on Facebook or Twitter.

And don't forget, the festival is about more than the days we're open to the public. The set-up and takedown need your help as well. See you at the Briggait!

BRIAN MCATEER

Paisley leads again

DUE TO printing schedules, a few readers will see this edition of the *Guzzler* before the Paisley Beer Festival from 20–23 April, many will pick it up at the festival itself and a lot will not get it until the festival has been and gone.

This all makes writing about it rather tricky. All that can be said is: if you read this in time, get yourself down there! If you're there as you read it, we hope you enjoy it. And if you've missed it, make sure you don't miss it next year! (But there's Glasgow in the meantime...)

For their 29th year, organisers the Renfrewshire branch of CAMRA planned to again offer up more than 300 real ales and ciders from Scotland, the UK and abroad.

The free outdoor Paisley Food Festival on the 23rd, run by Renfrewshire Council, also makes a return after attracting 5,000 people in 2015.

For this year's beer festival, Renfrewshire CAMRA is helping to mark the 70th anniversary of the Paisley Pirates ice hockey team, with the local club featured on the pint glass issued to all visitors as part of their entrance fee.

Renfrewshire's Provost Anne Hall said: "The Paisley Beer Festival is a wonderful success story for Paisley and Renfrewshire, and is now just one year shy of its 30th year. Every year it brings thousands of visitors into the town and a huge amount of credit goes to the hard-working team at Renfrewshire CAMRA for making it happen."

Young brewers are making big waves in Glasgow

Zombier team branch out with independent projects

A FEW YEARS ago homebrewing duo Chris Lewis and Jake Griffin attracted attention with their strong porter Zombier (6.9%). It won a homebrewing competition and was put into production by Fyne Ales.

The dangerously drinkable beer got Jake his first professional brewing job at Fyne, before he moved on to join Drygate when it opened in 2014.

The two remain best friends, but now both have started up their own separate brewing projects, reaching the market within weeks of each other.

Jake has planned his own venture for a while and started out under the name **Up Front Brewing**. His IPA, Ishmael, and his American stout

Ahab (both 6.0%) will both be available in traditional casks as well as cans and kegs, and he will be bringing them to the Paisley and Glasgow CAMRA real ale festivals. He brews them on a commercial basis at Drygate, using the experience on their brewery gained in his day job – an advantage many brewers would like to have!

The beers were launched in their cask-conditioned form at the State Bar in Glasgow in the middle of March.

While Jake was commuting to Loch Fyne, Chris Lewis just kept on homebrewing, and winning more awards.

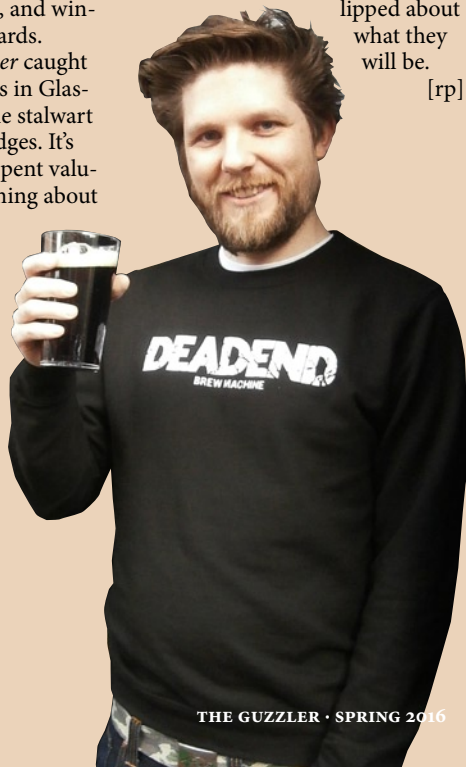
The *Guzzler* caught up with Chris in Glasgow at real ale stalwart The Three Judges. It's here that he spent valuable time learning about

beer under the wise guidance of former cellarman Ronnie Anderson.

Chris was eventually persuaded to go commercial by people who had tasted his homebrew. Under the name **Dead End Brew Machine**, his first beer, Death One (bottle-conditioned), is a 6.8% passion fruit IPA. This beer is also brewed at Drygate, but on the smaller 'studio' kit and the first batch is already sold out. More beers will follow, some in cask, but for the moment Chris is

staying tight-lipped about what they will be.

[rp]





JUST A few minutes' walk from Cumbernauld railway station, Craig Laurie is now operating Lawman Brewing Co, the first commercial brewery in the town for a hundred years.

Since our last issue the five-barrel brewing plant has been installed and is now producing all Lawman's beer. Top sellers are Pixel Bandit (4.0%), pale and hoppy with Belma and Admiral hops, and the chocolatey Onyx (4.8%), which fans have nicknamed "Stouty Stout". In Glasgow Craig's beer is always on at the Bon Accord and occasionally in the Laurieston, while in Renfrewshire it has been seen at the Brown Bull, Lochwinnoch.

■ We expect to hear about yet more brewing start-ups in our branch areas soon. Watch this space.



■ The Glasgow branch of CAMRA very much misses its former hard-working social secretary Katie Marriott, who recently moved back to her home town of Leeds. However, Katie has been called to even more important work – *making beer!* Here she is (right) with colleagues Alison and Sam from her new workplace, Whippet Brewing Co.

Local breweries in brief

■ It's been a bit quiet recently for brewing group FLOODLINE. They have made a return to the market with a new beer, a caramelly strong ale aged in whisky casks. The resourceful group have since recycled the cask staves into a mobile bar for festivals!

■ ARRAN Brewery is acquiring its own bottling line.

■ Glasgow-based CALEDONIAN CRAFT launched its first beer, brewed at Six Degrees North, at the end of March. The group hopes to follow 'Trappist

and Gothenburg principles of feeding the profits back to the community'.

■ As we went to press WEST's expanded brewery is almost ready to be commissioned. In celebration of the 10th anniversary of the business, a limited edition Weizenbock – extra strong wheat beer – has been produced. As it is bottle-conditioned, this beer also technically qualifies as real ale! However, rumours that the brewery is planning to produce cask-conditioned draught beer are untrue.

New brewpub for city centre

AS THIS issue of the Guzzler went to press, staff were being recruited for a new brew-pub in Glasgow city centre.

The Shilling Brewing Co will be situated in the building last occupied by

Hortons wine bar.

The company behind the venture has previously brought us Waxy O'Connor's and Gordon St Coffee.

We have no information yet on whether the brewery will produce real ale.

First real cider from Clydeside

WHEN AN apprentice qualifies at the Trades Hall in Glasgow, he or she is presented with a pear.

It is a tradition that dates back over 300 years and recalls the monastic history of what is now the Merchant City. In bygone times it was home to orchards supplying the Bishop and monks of Glasgow Cathedral, mainly with pears.

I learned this from John Hancox, who sells fruit trees and offers training and supplies as part of the service. He is very committed to promoting Scottish fruit trees, such as Kerry Pippin and White Melrose. Finding himself with excess fruit he resolved to press it, initially intending to extract the apple juice but, as he told me, "It made beautiful fruit juice, but it would not keep, so the obvious option was to make cider."

He arranged to have the apples pressed by Chris Harrison at Waulkmill Cider in the Scottish Borders. It was a success and John then sought



'apple donors' to make a further batch. He advertised in the Glasgow area, seeking anyone who had excess apples and were willing to donate them, with a promise of a reward in cider for their generosity. He was surprised just how many people in the Glasgow area had apples to spare and he was able to press 4,000 litres of apple juice.

Clyde Cider was launched at the Scottish Parliament where,

each year, John hosts Apple Day events.

He now plans to seek further supplies of apples in Lanarkshire and Edinburgh, encouraged by the number of donors around Glasgow, who were pleased to give their unwanted fruit rather than see it rot. Payment for donated fruit with cider is historically well known in England, but was also practiced in Scotland in the past, so in this aspect too John is reviving an old tradition.

To date all of Clyde Cider has been bottled and, having sampled a bottle from batch two, I am happy to report that it is a fine medium dry cider with a very clean taste. It is fully compliant with CAMRA's definition of real cider in that it has not been pasteurised or heat treated. In bottle it has a gentle sparkle. On draught it will be still.

The good news for cider lovers is that John has promised to lay aside some Clyde Cider for both the Paisley and Glasgow Beer Festivals so if you come along to either event you will have the chance to sample it.

If you happen to have an apple tree in your back garden and find it is producing more fruit than you can handle, don't hesitate to contact John Hancox on 0778 606 3918 (mobile) or www.scottishfruittrees.com – I am sure he will be delighted to hear from you.

In John's words, "It is good fun making cider and at the same time you are preserving a long established skill".

ALISTAIR BOYD



Southern Summit Beer of the Year

Glasgow AGM accolade for Loch Lomond Brewery

Euan and Fiona MacEachern of Loch Lomond Brewery return home from Sheffield in triumph (Photo: Loch Lomond Brewery)



LOCH LOMOND Brewery's Southern Summit turned out to be the Beer of the Year for Glasgow & West of Scotland CAMRA when the branch met for its annual general meeting in March.

After a fierce four rounds of voting, Southern Summit beat out beers of the calibre of Oakham Green

Devil (last year's winner) and Tryst Double Chocolate Porter to take top spot.

Fellow brewers seem to think Southern Summit is pretty good too: at the Society of Independent Brewers awards in Sheffield the same weekend, it was voted by the judges in the UK-wide competition there as the best cask beer overall.

Pubs of the Year decided

Glasgow & West of Scotland branch's AGM saw the State Bar, Glasgow voted Branch Pub of the Year (POTY). The bar, already Glasgow POTY, took the prize for the second year running. The Crown in Biggar was chosen as Lanarkshire POTY (See more about the recent branch visit to the Crown on page 16). [rp]

Online votes for future

At its national AGM in Liverpool in March, CAMRA decided to introduce electronic voting for future conferences to allow more members to take part in deciding policy. Other motions carried called to make 'improving quality of real ale at the point of dispense' a campaigning priority, and to refuse advertising from supermarkets. [rp]

Brewing history exhibition on Royal Mile

A NEW EXHIBITION of breweriana in Edinburgh lets items from defunct Scottish brewers such as Aitken's, Drybrough and Maclay's see the light of day once more.

The "Raise Your Glass" exhibition at the Museum of Edinburgh has been organised by Brewing Heritage Scotland and displays breweriana and artefacts from the collections of the Scottish Brewing Archive at Glasgow University. Beer mats, ephemera and adverts are all on show. The exhibition runs until June and it is hoped it will prove popular enough to make a larger, permanent exhibition viable.

Some of the exhibits, like the Drybroughs Keg Light and Tartan Special fonts, are perhaps not suitable for older CAMRA members of a nervous disposition! [rp]



Around Glasgow and West

North-east brewery **SIX DEGREES NORTH** has just opened its first Glasgow bar on **Dumbarton Road, Partick** (formerly **Velvet Elvis** and the **Criterion**). Drinkers were surprised and disappointed to find there is no cask beer alongside the 20 or so keg beers the new bar offers, even though the **6DN** bar in Aberdeen does sell it, and the brewery's spiritual home, the **Marine Hotel** in Stonehaven, is a multiple **CAMRA** award-winner. On the bright side, the bar does offer what is far and away the best range of bottled Belgian beer in Glasgow.

Also in Partick, the former **Storm Queen** is now **THE GRAIN HOPPER**.

In Greenock, the **WILLOW BAR** has real ale.

■ We very much appreciate updates from readers about pub openings and closures, and information about pubs that have started (or stopped) selling real ale. Send your gen to theeditor@glasgowcamra.org.uk, or tweet it to [@GlasgowCAMRA](https://twitter.com/GlasgowCAMRA).

The **BURRELL** in **Pollokshaws** has re-opened, as rumoured in the last issue.

Similarly, the **Wetherspoons HAY STOOK** in **East Kilbride** has now opened its doors.

The former **Strathduie** in **Blackfriars St** has re-opened as **MACGREGOR'S PIE & ALE HOWFF**. Down-to-earth offering centred around local real ale and fresh homemade pies. Initial reports have been very positive.

Also in the **Merchant City**, **O'NEILL'S** is selling **Deuchars**.



■ An off-licence with a difference is **GRUNTING GROWLER** in **Finnieston**. Owner **Jehad Hatu** has been running pop-ups around Glasgow for the last 18 months, and finally has his own shop. A range of draught beers are available for take-away in refillable flagons called "growlers". Some come in **KeyKegs**, and qualify as real ale because the dispense gas does not touch the beer. Jehad also stocks a range of local and Belgian bottles.

THE HALL on **Sauchiehall St** is serving local real ale.

Glasgow's **THE SQUID AND WHALE** on **Great Western Road** has closed. No news what will replace it.

Jordanhill's THREE CRAWES now has its own house ale. Along with other **Ember Inns** pubs, it will be selling **Ember Pale Ale (4.0%)**, brewed by **Black Sheep**.

The Coylet Inn at **Loch Eck**, badly damaged by fire last year, remains closed and is up for sale. **Publicans Craig**

and **Pippa** have moved on to the **HOLY LOCH INN** in **Sandbank**. We wish them all the best.

The ADMIRAL BAR in Glasgow's city-centre business district is under threat of demolition after plans were unveiled to replace its tenement building with a modern office block. Other pubs potentially facing the axe in the next few years are **CAIRNS** in **Miller St** and the **OLD COLLEGE BAR**. If you like these pubs, visit them while you can.



■ **Laurie Keith**, who runs the **Rosevale** in **Partick**, is introducing real ale to the pub – but she needs customers to drink it! Just round the corner from **Partick station**, the pub is convenient for anyone passing through. Follow [@rosiepartick](https://twitter.com/rosiepartick) on Twitter for news of which ales are available.

MacSorley's a victim of pub company greed?

THE POPULAR music pub MacSorley's in Glasgow city centre closed at the end of February with no explanation.

As we went to press the pub company Punch Taverns had attached a board to the outside seeking a new tenant. We at the *Guzzler* dearly wish to see this venue continue as a pub: the current building dates from 1899, the interior is superb and it has some of the most impressive engraved glass windows in the city.

We suspect that if Punch offered better terms to its potential tenants, they would be queueing up to take on a pub like MacSorley's. [rp]



Heritage pubs get status upgrade

THE IRREPLACE-
TABLE interiors of two pubs in Glasgow & West of Scotland branch's area have been given new recognition.

CAMRA's Pub Heritage Group has upgraded Brechins Bar in Govan to a "pub interior of national importance". It has been added to the 279-strong National Inventory along with other pubs particularly deserving of preservation. In Glasgow these include the Horse Shoe, the Laurieston, Steps Bar, and the Portland Arms and Railway Tavern in Shettleston.

Brechins does not currently sell real ale, though it has done



in the past, but it's well worth a visit for anyone interested in pubs. The bar mostly dates from the 1960s and there are some remaining 1930s Art Deco elements too. The nearest real ale is at the Amethyst a short bus ride away in Linthouse, so why not visit both?

Also joining the National Inventory is the Cuilfail Hotel,

Kilmelford. This has been included for the extraordinary Poachers Bar which was refashioned in 1957 and features "boulders" fabricated in concrete. It may seem an odd choice, but intact work of this period is very rare indeed, and this one is a good example of the sort of schemes that were then in vogue.

The Cuilfail does sell real ale, and there are even mumblings of plans to start brewing at the pub.

Currently under severe threat, though, is the other remaining National Inventory pub in Glasgow, the B-listed Old Toll Bar, described by Historic Scotland as "one of the few remaining examples of the 'palace pub' in Scotland", which has been closed for over two years.

Find out more about CAMRA's pioneering effort to protect the most important historic pub interiors in Britain: www.heritagepubs.org.uk
ROBBIE PICKERING

The resurrection

Adrian Whitaker visits the 'new' Fox & Hounds in Houston as the new owners and management look forward to their first summer season

GOOD NEWS for real ale drinkers in Renfrewshire: the iconic Fox & Hounds pub in Houston village has re-opened and is again selling quality real ales.

For many years this traditional village pub at the corner of South Street and Main Street, Houston, Renfrewshire was owned by the Wengel family and was a beacon for real ale.

Starting out in the 1980s with a single handpump serving Broughton Greenmantle Ale, the beer range was slowly increased as demand picked up.

The founding of the Houston Brewery in 1997 by Carl Wengel and Derek Moore (now owner of the Kelburn Brewery in Barrhead) in the old pub cellar saw a rapid increase in the beers on offer.

Never ones to be parochial, the Wengels offered outside beers along with their Houston Brewery range, especially at the legendary bi-annual Houston Beer Festival held in the pub carpark.

Unfortunately all good things come to an end. The retirement of the senior family members lead to the

sale of the pub and brewery and the rapid decline of both establishments.

Eventually the pub closed in December 2014, although the brewery continued in small scale production under difficult conditions before re-locating to new premises in Hillington Business Park.

For drinkers in the Houston area this was a terrible blow; although the nearby Houston Inn and the River Inn at Crosslee, Houston also serve real ales, the Fox & Hounds was the mecca.

Enter Graham and Karen Finnie: these residents of Houston were so upset at losing their favourite pub they bought it! However they had no experience in running pubs or restaurants so they teamed up with another local entrepreneur, Jason Andrews who has owned and run The River Inn at Crosslee for the last 10 years.

Although not a born-and-bred Houstonite, Jason has become an established



figure in the village with his restaurant and pub business and his involvement with the local community.

After 10 years successfully building the River Inn/Brierie Bar business, Jason felt the time was right to expand and was interested in the Fox & Hounds but the £1,000,000 investment needed to buy and fully refurbish the premises was a step too far.

However, with the Finnies now owning the building, Jason has the resources to concentrate on what he knows best – developing the food and drink business.

Following a major internal refurbishment the business open in December 2015 just in time to catch the Christmas and New Year 2016 celebrations.

Downstairs, the Vixen lounge has remained the traditional country pub pretty much as before but with re-decoration.

What was the



modern back bar is now the 70-cover Stables Grill restaurant.

Upstairs, the old restaurant area is now the Hunters Bar, a modern sports bar with pool table and sports television channels. The old Houston brewery accommodation at the side of the building is now a modern kitchen area serving up a wide variety of meals for all the bars.

Of most interest to the real ale drinkers, the Vixen bar has 5 hand pumps serving an eclectic range of ales sourced from Flying Firkin, Loch Fyne and Kelburn breweries. Upstairs in the Hunters Bar, there are two handpumps.

There is normally at least one of the Kelburn range available all the time and Timothy Taylor Landlord is very popular.

Turnover is currently in the order of 10 9-gallon casks a week giving a wide range of styles and flavours from a pick list of 25. The range of beers is slightly restricted to "red & gold" as dark beers have consistently failed to sell; indeed recently 6 gallons of a porter had to be thrown away because of lack of interest from customers.

However, the best selling beer in the pub is still Tennent's Lager

which outsells all the ales together. Clearly there is still a long way to go for real ales to catch up and the concentration on lightly coloured lager-style ales is in response to demand.

Jason is quick to pay tribute to the investment Tennent's have put into the enterprise, supplying all the hand-pumps and refurbishing the cellar to accommodate the ales.

Already the re-opening has been a success with an average of 800–1000 people a week visiting.

Future plans include bringing back the bi-annual beer festival which was so successful in the past to allow local drinkers the chance to try beers rarely seen in the area, and an ambitious idea to develop the food and drink offering in Houston, along with other outlets.

Watch this space, but in the meantime get along to the new Fox & Hounds and sample the good beers and food on offer.

■ The McGills X7 Glasgow to Greenock and 19 service from Paisley to Johnstone railway station buses stop at St Fillan's Church, Main Street, Houston which is a five minute walk away from the Fox & Hounds.

Call on Holyrood to support pubs

IN THE run-up to the Scottish elections on May 5th, CAMRA launched its own manifesto to highlight important issues facing beer and pubs.

We asked candidates to commit to the following aims:

1. To introduce reform for pubs tied to large companies (pubcos) so that licensees have a fair and equitable relationship;
2. To review the impact of the drink driving policy on the sector and help support affected pubs;
3. To strengthen planning laws so that pubs can't be demolished without planning permission;
4. To make it easier for local people to take over their local pub through community ownership;
5. To retain and extend the current Small Business Bonus Scheme;
6. To work more closely with the Scottish food and drinks industry to promote real ale.

There are now over 120 breweries across Scotland, with another 10 in the pipeline. The brewing and pubs industry contributes £1.6 billion to the Scottish economy and supports the employment of 60,000. This means there are more great real ales to enjoy than ever before.

But more needs to be done by the Scottish Parliament to support the industry.

If you are reading this before the election, there's still time to let your candidates know that beer and pubs are important issues to you. Visit www.camra.org.uk/lobbyscotland and ask them to publicly support CAMRA's Manifesto for Scotland ahead of the election.

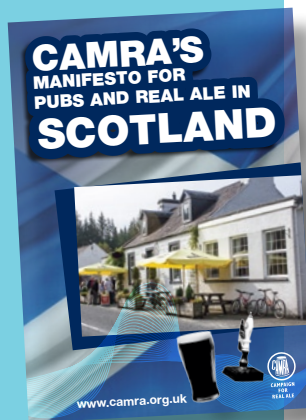




Photo courtesy of Boak & Bailey, boakandbailey.com

Have your say on the future of CAMRA!

THE CAMPAIGN for Real Ale has launched its biggest ever consultation of drinkers. We are contacting as many as possible of our nearly 180,000 members to ask them who and what CAMRA should represent in the future.

One of CAMRA's four founders, Michael Hardman, has returned to lead the Revitalisation Project – a whole-

sale review into the purpose and strategy of the campaign.

Members of the organisation will be invited to share their views about the future of CAMRA by completing surveys and attending around 50 consultation meetings across the UK this summer.

They'll be asked whether CAMRA should move away from promoting and

protecting traditional real ale and become more inclusive, or shed subsidiary issues which have become attached to the organisation over the years – such as cider – in order to concentrate its focus exclusively on cask-conditioned beer.

“CAMRA has sometimes been criticised for failing to react to the times, being old-fashioned and reactionary, and failing to embrace

developments in the pub and beer industry,” said Hardman.

“This is the chance for our members to tell us who we should represent in the future and for what we should be campaigning.”

Find out more:
revitalisation.camra.org.uk
Consultation Meeting
 State Bar, Glasgow, Friday 26 August 19.00–21.00



- Biggest ever consultation of 175,000 members
- Who do we represent?
- What are the most important issues to fight for?

Chair of the Revitalisation Project Michael Hardman explains the thinking behind the consultation

CAMRA WAS born in 1971 as the Campaign for the Revitalisation of Ale.

The 175 breweries in the United Kingdom were owned by 95 companies. Six of them produced around 80 per cent of the country's beer and owned most of the pubs that sold it.



These firms, known as the Big Six, were conspiring to ditch traditional draught beer in favour of processed and carbonated keg beer.

CAMRA'S activities over the decades that followed changed all that, including the name of our organisation, which became the Campaign for Real Ale in 1973. Today, we have more than 175,000 members. There are 1,500 breweries producing 11,000 beers.

But Britain is losing 30 pubs a week. If we lose our pubs, we shall have lost the very places that our national drink needs if it is to thrive.

All of this has persuaded us to take stock of our activities to ensure that our campaigns are pitched at the right targets and based on the best tactics in the face of the unprecedented changes that have been taking place in the brewing industry and licensed trade.

Don't belittle folk who like beer you don't

Keep the focus on real ale only

CAMRA suffers from dispense dogma

Cider and perry should have their own organisation

'Craft beer' doesn't need a campaign; real ale always will

Listen to pubs not pubcos

Saving our pubs should be at the forefront

Support all good beer not just real ale

Promote small breweries

THESSE ARE just some of the opinions that people have about what CAMRA should be doing.

Make your voice heard too:

- Read the consultation document
- Take the survey
- Attend a local meeting
- Write to the Guzzler

Glasgow's big but Biggar's Bigger

AFTER THE successful tour of Argyll in September a second trip was organised, this time to the opposite end of the Glasgow & West of Scotland Branch's territory – South Lanarkshire.

This took place in early February to assist with the research required on pubs nominated for the 2017 *Good Beer Guide*. Fortunately, the weather was kind to us with only some light rain to contend with.

Our first port of call after commencing in Glasgow was Hudsons, by the bus station next to East Kilbride's main shopping centre. Here we enjoyed a choice of Duchess Anne, Old Mortality and Claverhouse, all from the nearby Strathaven Brewery.

Our coach then took us over the short stretch towards Strathaven itself; where we were warmly welcomed by Maureen Campbell at the three-time Lanarkshire Pub of the Year winner: The Weavers. The Weavers always has a Strathaven beer available (Craigmill Gold today), and we were also offered Butcombe Bitter and Fuller's ESB, all in good condition. The same can be said about the sausage rolls and other titbits!

From here the scenery became very rural as the coach wended its way past the Strathaven Brewery, across the River Nethan and then the Clyde towards Lanark. At this point the 20 participants divided into two groups to be able to buy beer in two bars at once. Those of us heading to the Wee Man's first were disappointed



Instruments in the window of the Crown, Biggar

because the real ale quickly ran out. There was no such problem at the Clydesdale Inn; which offered a large choice of beers including Phoenix Navvy, Stewarts Copper Cascade and Banks & Taylor's Crooked Hooker. The Clydesdale is on Wetherspoon's "For Sale" list, much to the locals' disappointment. The Manager explained that in spite of the profitable pub trade, without planning permission to convert the upper floor to hotel accommodation, the large building was not economic to run.

After a while the beer was back on at the Wee Man's, giving us the chance of a quick pint of Three Castles' Blizzard before heading off along the rural Clydesdale roads towards Biggar.

It was late afternoon when we arrived and the Calcutta Cup match had just started. Both the pubs, the Crown Inn and the Elphinstone Hotel were very busy so we again divided into

two groups. The beer in both pubs was very good, with the Crown serving Penpont Cornish Coaster, Dark Star Partridge and Broughton Sin Bin and the Elphinstone serving Fyne Hurricane Jack and Broughton Prop'n'hops. It's been a few years since the Crown was listed in the *Good Beer Guide* and the Elphinstone, being a more recent convert to real ale, has never received this accolade. However, if today's tastings were typical, both pubs must be serious contenders for inclusion in the 2017 guide.

We headed for the M74 on our way back from Biggar, passing the Mill Inn in Coulter. Our original plan was to stop here but unfortunately the inn is quite small and had a major function on the day of our trip; they were unable to accommodate a coach load of CAMRA members. This gave us more time to spend enjoying the beers in the other pubs.

Our final pub stop was the George Bar in Hamilton, winner of the Lanarkshire Pub of the Year award more times than anyone can remember. Landlord Colin Adams and his son Gary made us so welcome we stayed about an hour longer than originally planned. The ales on offer were Mr Grundy's Trench Foot, Exeter Grubber and Strathaven Claverhouse.

All in all, it was another enjoyable day out with a good mix of survivors from the Argyll tour and newcomers to the CAMRA road trip scene.

TOM ORD

A Campaign of Two Halves

Fair deal on beer tax

Save Britain's Pubs!



Join CAMRA Today

Complete the Direct Debit form 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 or call **01727 867201**. All forms should be addressed to the: 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) _____

Partner's Details (if Joint Membership)

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Email address (if different from main member) _____

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Single Membership £24 £26
(UK & EU)

Joint Membership £29.50 £31.50
(Partner at the same address)

For Young Member and other concessionary rates please visit www.camra.org.uk or call **01727 867201**.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

01/15

Campaigning for Pub Goers & Beer Drinkers

Enjoying Real Ale & Pubs

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 - 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.

Local Trading Standards Offices

If you have a complaint about quality or service in a pub, always try to sort your complaint out with the pub first. If that doesn't help, you can contact your local Trading Standards offices. It is CAMRA policy to print these contact details in branch magazines.

Glasgow & wos area:

East Dunbartonshire

0141 578 8813
trading_standards
@eastdunbarton.gov.uk

West Dunbartonshire

01389 738552
trading_standards
@west-dunbarton.gov.uk

Glasgow

0141 287 6681
ts.enquiries@glasgow.gov.uk

North Lanarkshire

01236 638678 (Coatbridge)
01236 638905 (Cumbernauld)
01698 274220 (Motherwell)

South Lanarkshire

08457 406080
Business.Enquiries
@southlanarkshire.gov.uk

Renfrewshire Branch area:

Renfrewshire Council

Tel: 0300 300 0380
Citizens Advice Consumer Service 03454 040506.
Email: ts.es@renfrewshire.gov.uk

East Renfrewshire Council

tradingstandards@east-renfrewshire.gov.uk
Tel: 0141 577 3782

Inverclyde Council

Tel: 01475 714200
Email: customerservice@inverclyde.gov.uk

Branch diaries

Renfrewshire branch

The Renfrewshire branch of CAMRA meets on the first Wednesday of each month at venues throughout Renfrewshire and more regularly at outlets in Paisley.

Wed 4 May Renfrewshire branch meeting

Details online at www.renfrewshirecamra.org.uk

Sat 7 May East Renfrewshire Social

Visiting outlets in Clarkston, Busby, Newton Mearns and Eaglesham. Coach will leave near the Counting House, Paisley at 13.30.

Wed 1 June Renfrewshire branch meeting

The River Inn, Houston Road, Crosslee, Houston, Renfrewshire PA6 7AW at 19.30 prompt.

Glasgow & wos branch

Sat 30 April Dug crawl

Bring your dog on a pub crawl around the West End: see Facebook page for details

Sat 7 May Branch social

Visit to Carlisle and Drovers Rest Beer Festival. Travel by train. Contact branch.contact@glasgowcamra.org.uk for details.

Wed 25 May Glasgow & wos branch meeting

Queen of the Loch, Balloch, 19.30

Wed 15 June Glasgow & wos branch meeting

The Hay Stook, East Kilbride, 19.30

Sat 23 July Lanarkshire Pub of the Year award presentation

The Crown, Biggar, 14.00
Followed by Glasgow & wos July branch meeting.

Festivals and regional events

Wed 20 – Sat 23 April 29th Paisley Beer Festival

Paisley Town Hall.
Entry £6 (£4 CAMRA members). See paisleybeerfestival.org.uk for full details and beer list.

Fri 6 – Sat 8 May Forth Valley Mild in May weekend

Organised by Forth Valley branch, see forthvalley.camra.org.uk for details

Sat 21 May Scottish & Northern Ireland Branches (SNIB) meeting

Inverkip Hotel, Greenock

Sat 28 May Scottish Real Ale Festival planning meeting

Blackfriars, Glasgow, 13.00

23–25 June Glasgow Real Ale Festival

The Briggait, Glasgow. Entry £6 (£4 CAMRA members). See www.glasgowrealalefestival.co.uk for full details and beer list.

Sat 2 July CAMRA Revitalisation Project Consultation Meeting

Caledonian Brewery, Edinburgh, 14.00–17.00

Thu 7 – Sat 9 July Scottish Real Ale Festival

Corn Exchange, Edinburgh. See www.sraf.camra.org.uk for details.

Fri 26 Aug CAMRA Revitalisation Project Consultation Meeting

State Bar, Glasgow, 19.00–21.00

We want to hear from you

■ The Guzzler welcomes letters from readers. So if you disagree with something in the magazine, or have something regarding beer or pubs you want to get off your chest, drop us a line: theeditor@glasgowcamra.org.uk

GLASGOW REAL ALE FESTIVAL 2016

**Over 150 of the best Real Ales, Ciders
and foreign beers**

The Briggait, Glasgow

Thursday 23 June 3.30pm – 10.30pm

Friday 24 June 12 noon – 10.30pm

Saturday 25 June 12 noon – 10.30pm



Entry per session

(including festival glass)

£6 (£4 for CAMRA members)

*discounted entry to subsequent sessions
with current festival glass*



www.glasgowrealealefestival.co.uk

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Festival Sponsor

Illustration of giraffe by Rachel Boyd

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