



**CAMPAIGN
FOR
REAL ALE**

The Guzzler

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

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Free

*Fiona MacEachern
of Loch Lomond Brewery
Photo: Paul Saunders*

Five years of Loch Lomond Brewery



**ALSO: NEW BREWERIES / PUBS NEWS / ARGYLL /
PUBCO REFORM / GLASGOW REAL ALE FESTIVAL /**

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New proposal for reform of pubcos in Scotland

AFTER THE disappointing initial result of the Scottish Government's study (see opposite) into the situation of tied pubs, a new consultation has been launched.

Labour MSP Neil Bibby is floating a reform of the big pub companies similar to that already passed in England & Wales, and called for by pub campaigners.

"A new voluntary code was recently introduced in Scotland but is not adhered to by all pub companies and does not go as far as the statutory code in England and Wales", says Neil. Both CAMRA and the Scottish Licensed Trade Association have called for equal treatment for Scottish pub tenants.

CAMRA is fully behind this proposal and we urge all Guzzler readers to read and respond to the consultation at http://www.parliament.scot/S5MembersBills/tied_pubs_consultation.pdf

You must respond by the 20th June. [rp]

What's the issue?

The "beer tie" means that pubs have to buy their beer from the pub company that owns them, at inflated prices – often more than 50% over the market rate.

The excess doesn't go to the brewer either – it goes into the pocket of the pubco. This is why your pint is expensive and why publicans are giving up, unable to make a living from their pubs.

A crucial feature

of the proposed reform is the so-called "Market Rent Option" (MRO) under which a tied tenant can choose to pay an independently assessed market rent for their pub and market prices for their beer.

This is only an option, and so if tenants are happy with their existing arrangements, as the pubcos claim they are, nobody would need to take it up.

■ **Over the last year CAMRA in Scotland has been engaging with politicians to help save our pubs. Over 25 MSPs attended our annual reception at Holyrood, hosted by one of our members, Patrick Harvie MSP.**

In September CAMRA took the fight to the SNP conference in Glasgow, where our pop-up pub "The CAMRA Arms" informed delegates about the campaign for pub reform.

The new CAMRA Regional Director for Scotland and Northern Ireland Branches (SNIB), Sarah Bellis, lost no time in urging the Scottish Government to get behind pubs. Presenting the SNIB Pub of the Year award to Staggs in Musselburgh (a pub which has its own legion of fans here on the west coast), Sarah called on the Scottish Government to appoint a pubs minister.



Lack of progress is killing pubs

AFTER OVER a year of waiting, the Scottish Government finally released its first study of the Scottish pub sector before Christmas, as a basis for a decision on whether reform of the industry is necessary.

The report is a huge disappointment. Fewer than a dozen fully tied publicans were interviewed, yet the report concluded that tenanted pubs were not unfairly disadvantaged.

It did find – unsurprisingly – that publicans themselves were much less keen on the purported benefits of the tie than the pub companies were.

There was a “general dissatisfaction” with the tie, it found. Free houses were more profitable and solvent than tied pubs. No wonder, when the report discovered that tied pubs paid over 40p a pint more for their beer than the others.

But astonishingly, the fact that few publicans are willing to take the risk of opening a formal

dispute or speaking on record to the researchers is taken as showing that there is no real problem!

In 2014 CAMRA research interviewed almost ten times as many publicans – and found that just 3% of them were happy with their pub company, and 99% wanted the Scottish Government to implement statutory regulation to match that in England and Wales – which the SNP voted for at Westminster but is now seemingly ready to kick into the long grass at Holyrood.

If things are so good, why are city-centre pubs standing empty, that ought to be bouncing? If the conditions offered by the pubcos are so favourable to the tenant, then surely they can offer a market rent option, confident that nobody would want to take them up on it?

The pubcos’ mouthpiece the Scottish Beer & Pub Association has launched a voluntary code of practice, which CAMRA

chairman Colin Valentine denounced as “a PR exercise to try and avert intervention by the Scottish Government.”

A similar voluntary code was tried in England and proved ineffective – leading to the statutory reforms south of the border.

CAMRA will continue to campaign for statutory regulation to save our pubs from pubco greed. [rp]

What can you do?

- **Respond to the draft consultation** at <http://www.parliament.scot/parliamentary-business/Bills/102454.aspx>
- **Contact your MSP and tell them you want a Scottish statutory pubs code**
- **Join CAMRA and help us campaign for real beer in real pubs**

Laying down the law in Cumbernauld

LAWMAN BREWING in Cumbernauld celebrated its first birthday by winning an award and launching three new bottled beers.

Whisky-aged stout Obsidian was named “best craft beer” at the Great British Food Awards.

Core beers Pixel Bandit, Mr Beast and Onyx are also now available in bottles. All the beers are labo-riously hand-bottled and conditioned in the bottle.

The Glasgow & West of Scotland Branch visited the brewery on the 11th March and enjoyed a tour – and of course some beers. *Alan Ramsden reports:*

:



Lawman's Craig Laurie shows off his brewery
Photo: Joe Pakenham

Boarding the train to Cumbernauld it was easy to spot the beer aficionados. We avoided the hustle and bustle of the town by heading to a light industrial estate. With fifteen folk in search of a pint we concluded the unit with a barrel outside might be worth investigating. We were right, although the next job was working out

how to fit us all into the bedsit-sized brewery.

Craig, the one man brewer, marketing manager, logistics manager and all round good guy ushered us in and introduced the beers.

Pixel Bandit, which I spent most of my time analysing – a New Zealand hopped session pale ale, and Mr Beast – which

lived up to its Robot Wars sounding name. Helping ourselves to the liquid Craig didn't so much give a tour but offered a chat. Several people wanted to know ‘Why Lawman?’. Well that's in homage to Craig's law degree, Craig is the law man. You'll often find the beers in Glasgow's Bon Accord as the landlord is one of the directors.

A year after moving into his unit Craig is eying the future and considering expansion from the current five-barrel set up.

We were sent on our way with a bottle of Obsidian, several of which were sampled on the train back. Topping 7%, this imperial stout is a cracker. I've saved mine for a special occasion...

New breweries in Glasgow West End

Drygate-style beer hall in Yorkhill

IF A planning application submitted in November is approved, the Williams Bros group is about to add another microbrewery to its portfolio.

A site in Haugh Road, Yorkhill, will be transformed into a new brewery and bar to serve the up-and-coming area.

The new venture, which has no name yet, will be in a similar vein to the three-year old Drygate brewery, and an alternative for west enders unwilling to make the trek east to Dennistoun.

Innis & Gunn opens Beer Kitchen

AFTER YEARS of contract brewing, beer company Innis & Gunn last year finally acquired a brewery of its own by buying out Inveralmond in Perth.

Now it seems they have got the taste for physical brewing equipment, because the new Innis & Gunn Beer Kitchen in Ashton Lane features a microbrewery on the premises. As we went to press it was due to open on 14 April and we have been told there will be cask beer.

This will bring the total number of breweries now operating in Glasgow city to eight – up from just three a few years ago.

Alechemy visit



■ When Glasgow branch visited Alechemy in Livingston in October, James Davies warmly welcomed us to his brewery which has been in operation for nearly five years. Members were extremely impressed by the brewery hop store. The aromas of the different hop varieties could clearly be sensed, even though they were stored frozen in vacuum packs. [to]

Local breweries in brief

Both Drygate and Tennent's have launched a gluten free lager: Drygate's is just called Pilsner, while Gluten Free T is the name of Tennent's effort. Tennent's is launching three new bottled beers under the Caledonia brand. On the real ale side, Drygate's Seven Peaks won champion pale ale of Peterborough Beer Festival.

Drygate brewer Jake Griffin is a TV and magazine star. BBC Scotland's The Social filmed a short profile of Jake in which he explained his move from neuroscience to brewing. Jake's own project Up Front was also featured in Vice magazine. 2017 is to see a coconut variant of Up Front's Ahab stout (6%). Together with other brewers Up Front has made its first export sales to New Zealand.

City centre brewpub Shilling Brewing Co (we reported on its opening in the last issue) has had a successful first few months. The single real ale pump seems to be dedicated to experimental beers – for example in November drinkers could try a pink pepper and beetroot beer, which possibly qualifies as one of your five a day [check this – Health Ed.] In January the brewery also invited the Drygate team in for a collaboration brew.

The Clockwork has started bottling its beer.

Glasgow nano-brewers Dead End Brew Machine and Gallus Brewing (aka Chris Lewis and Ben Kassous) got together to brew their first cask-conditioned ale. Just one cask of Ragin' amber ale (6.5%) was produced and sold at a festival at Hippo Taproom. The rest of the batch has been bottled and kegged.

Out of Town launch

NEW BREWERY
Out of Town
 – on the same Cumbernauld industrial estate as Lawman – finally released their first beers in November with a launch event in the Hippo Taproom in Glasgow.

The three-man team built their own 600-litre capacity brewery kit from repurposed dairy and jam-making vessels.

The beer range comprises Glasgow Porter, Telford Road

Extra Pale Ale (named after the address of the brewery), IPA and Keller Steam. According to the brewery, the latter is being re-named to “Cloudy Lager”, as only beer nerds know what Keller Steam means.

The group is now regularly supplying beer to the Big Feed food festival in Govan, and has produced a birthday beer for Glasgow beer shop Grunting Growler, which sold out within a fortnight. [rp]

Island hopping



GLASGOW BRANCH visited Bute Brewery for the second time and discovered their beers are now widely available on the island. We enjoyed them in the Black Bull and in the Golfers Bar as well as at the brewery tap.

Brewer Aidan Canavan is now concentrating on the local market rather than trying to make sales on the mainland. People really like having a local beer, he says. So if you want to try his ales, take a trip to Rothesay this summer – when you will also be able to try the excellent pizza served at the brewery.

Glasgow's oldest pub faces fresh demolition threat



THE OLD College Bar in High Street, Glasgow, may face demolition after an application was submitted in January to raze the site and build student housing in its place.

Local residents, politicians and pub campaigners have spoken out against the plans. Christy Mearns of the Scottish Green Party called on pubgoers to “fight to protect it, as one of the last working men’s pubs in an area that has suffered years of neglect.”

Green MSP Patrick Harvie lodged a motion in the Scottish Parliament which also gained support from SNP and Conservative members.

The Old College was first licensed in the early nineteenth century and must have been convenient for students at Glasgow University which was located across the road at the time.

“Glasgow has lost a disproportionate number of its historic pubs in the comprehensive redevelopment of the city which has taken place since the Second World War. We cannot afford to lose any more,” said Glasgow CAMRA in a statement.

The Old College’s setting in the city’s oldest street is unique and we believe an imaginative developer could retain and restore the pub in the scope of any new development. [rp]

Spoons history appeal

WETHERSPOONS have been in touch to ask if *Guzzler* readers can help with a new project.

You may have noticed that many of the company’s pubs are built on the site of interesting and, in several cases, unique buildings. These include former banks, churches and cinemas.

JDW is now highlighting some of these

pubs on their website at www.jdwetherspoon.com/pub-histories and will be adding more of them as time goes on.

So if you know any interesting facts or stories about your local Wetherspoon outlet, just drop the company a line at pubhistories@jdwetherspoon.co.uk and your information will be gratefully received.

Pubs voice concern over business rates

THE SCOTTISH Government has capped increases in business rates for pubs at 12.5% for the next financial year. The announcement by Finance Secretary Derek Mackay on 21st February was welcomed by licensed trade and hospitality organisations as “highly encouraging”.

Publicans and others in the sector were becoming increasingly worried about the impact of a dramatic rates hike as a result of the 2015 revaluation of non-domestic property. Many outlets were expecting substantial increases in their bills with doubling and trebling in certain instances. Some publicans mentioned this as a real concern during CAMRA’s recent *Good Beer Guide* survey exercise, adding that breweries are also likely to increase prices in the next few months.

The Scottish Licensed Trade Association (SLTA) had warned that the increases were likely to lead to outlet closures.

While the revaluation exercise took turnover into account for the licensed trade, this was not the case for other businesses such as supermarkets, who directly compete with pubs for beer sales.

A major review of business rates – the Barclay Review – is ongoing and is expected to report to Ministers in July. [bm]



Listed pub gets new lease of life

THE B-LISTED Old Toll Bar on Glasgow's Paisley Road West re-opened in October.

The bar, which is on CAMRA's "National Inventory" – a list of surviving pubs that still have unspoiled period interiors – had been closed for over two years.

The Glasgow & West of Scotland Branch have arranged to present a certificate to the pub in recognition of its place in the National Inventory.

We had had serious concerns for the pub's future after it shut its doors suddenly in 2014. Rumours circulated of subsidence or structural problems.

Last summer the Old Toll featured on a map of threatened pubs on the BBC's *The One Show*.

The new licensee is Mido Soliman who has big plans for the bar, aiming to restore it to its former glory. The Old Toll is renowned for its sumptuous interior, featuring hand-carved casks on the gantry and spectacular brewery mirrors advertising the likes of Robert Younger and McEwan.

Now, more contemporary brewers such as Fallen and Drygate are represented on the bar top.

Better yet, Mido wants to re-introduce real ale to the bar once it is up and running, in a part of the city that has been a real ale desert for a long time.

■ Find out more about heritage pubs at www.camra.org.uk/pub-heritage



Vintners interior

SIR—

I enjoyed your article about the St Mungo Vintners in the latest *Guzzler*. It revived memories of both the Queen Street and Clyde Street venues.

Unless my memory deceives me, the Queen Street shop had an unusual arrangement for paying for drinks, in that there was a kind of kiosk in the middle of the floor, staffed by a female member of staff at which one handed over the price of the beer or whatever. One and twopence was the amount I paid for my pint last time I was in there in the 1960s.

Do you know of anyone who could confirm that or even tell me I'm talking nonsense?

VINCE MCGLENNAN, GLASGOW



Fine time

Taste test for hazy ale

ALE DRINKERS At the Pot Still in Glasgow recently got the chance to decide for themselves whether they preferred fined or unfined beer.

Loch Lomond Brewery had supplied two casks of their award-winning Southern Summit beer – one that had been

clarified with isinglass finings, and one that hadn't. The two casks both came from the same batch and were otherwise identical.

Brewer Fiona MacEachern was on hand to conduct blind tastings and punters could taste both without knowing which was which.

The *Guzzler's* taste tester commented “The unfined beer seems to have a fuller mouthfeel and tastes fresher. On the other hand, the fined beer tastes hoppier and cleaner.”

Opinion was fairly evenly divided, with 16 drinkers preferring the unfined beer and 14 the fined version. [rp]

What's unfined beer?

REAL ALE has traditionally been clarified using a solution of isinglass, a collagen derived from fish. The isinglass has a positive electrical charge which attracts yeast and protein particles, forming clumps which then settle to the bottom of the cask, leaving clear beer. Magic!

The process is known as “fining”, and the isinglass itself as “finings”. If you don't do it, the beer is “unfined”. Recently some brewers have argued strongly that beer benefits from not being fined and have begun to sell their own beer unfined. Fans of unfined beer say it is fuller in flavour, due to hop oils remaining in the beer. As no animal products are used, the unfined beer is also suitable for vegans.

Detractors claim the cloudiness is mostly yeast, not hops, and the result tastes muddy. They also complain that some pubs don't seem to realise that unfined beers still need to settle in the cellar before being served!

In the end, it's a matter of taste as to which you prefer. As ever, CAMRA would like information to be available so that consumers can make an informed decision. That means brewers and pubs should make clear when a beer is expected or intended to be hazy.





Duncan, Charlie, Euan, Fiona, Sarah-Jane
Photo: Paul Saunders

Five years of Loch Lomond

LOCH LOMOND Brewery, founded in 2011, celebrated its fifth birthday late last year and can already look back on notable success.

Beginning with a conservative range of session ales, Fiona and Euan MacEachern have supplemented the core beers with a steady stream of specials, ranging from the peat-smoked Meg's Tail to a juniper ale and this year a raspberry IPA.

There's an eye on tradition as well as on innovation too: Loch Lomond now produces one of just a handful of cask-conditioned 60/- beers made in Scotland.

For most of the time Fiona has been brewing, assisted by Duncan, and in 2016 Euan was finally able to give up his day job and go full-time at the brewery too. Recently they've also been able to employ a drayman, Charlie, and a full-time sales &

marketing manager, Sarah-Jane.

The main beers are now Silkie Stout and the pale & hoppy Southern Summit. Unusually, Silkie Stout is the best-selling beer. Both beers have now won major awards in the last year.

Silkie Stout was declared Champion Beer of Scotland at the CAMRA Scottish Real Ale Festival in Edinburgh, and Glasgow & West of Scotland Branch of CAMRA voted Southern Summit its branch Beer of the Year for 2015.

Both beers also won awards from the small breweries' trade association SIBA, bringing Loch Lomond recognition from other brewers as well as from drinkers.

But awards can be a problem for breweries too!

Euan explains that when Southern Summit won the award last year, they were in

danger of running out of the Citra hops needed to brew it. Fortunately, supplies have now been secured for the foreseeable future. [rp]

The full murky

IF YOU are already suspicious of unfiltered beer (see opposite), you might not like what you are about to read.

Loch Lomond's latest beer, Out of Range IPA, is intentionally so cloudy that it is almost opaque.

This type of beer is currently very fashionable in the USA with the products of breweries such as Tree House and Hill Farmstead much sought after. Perhaps it will make Balloch as famous as Vermont, who knows?

GWOS pub of the year: The Crown, Biggar

A BIGGAR PUB that grew its real ale range from one beer to six is the winner of Glasgow and West of Scotland (GWOS) Branch's Pub of the Year (POTY) award.

At the branch AGM held on 18th March, the overall branch POTY for 2016 was chosen from the four regional winners: The State (Glasgow City); The Crown Inn,

Gary Watkins (left) receives Lanarkshire Pub of the Year award from Jonathan Kemp



Biggar (Lanarkshire); The George Hotel (Argyll) and The Ashton, Helensburgh (Dunbartonshire).

The branch decided to name The Crown as overall winner.

The Crown has

put extra effort into its real ale offering, increasing the number of beers on sale and also running occasional beer festivals.

This year's festival runs from Thursday May 25th to Monday May 29th and will feature 36 different

ales over the course of the long weekend.

As well as championing real ale, the licensee Gary Watkins has supported the campaign to defend local unpasteurised cheeses.

The Crown will now go forward as a contender for Scottish Pub of the Year.

The picture shows our presentation of the Lanarkshire POTY award at the Crown in July 2016.

■ No sooner have we finished the 2016 awards than it's time to start on the 2017 awards, and the Lanarkshire 2017 prize goes to the Vulcan, Coatbridge. Winners for Glasgow, Argyll and Dunbartonshire will be decided later in the year.



Bread and water: Mark turns morning rolls into beer

FOOD WASTE has been a recurrent theme in the media over the last couple of years, with some estimates suggesting that up to a third of all food produced ends up uneaten.

Hillington brewery Jaw Brew got together with Glasgow bakers Aulds to contribute a little to solving the problem.

While Aulds donates most of its unsold bread to foodbanks, Mark Hazell of Jaw had the

answer for the rest: make the unwanted morning rolls into beer. If you mash up stale bread with water and malt, it becomes a source of fermentable sugar like any other beer ingredient.

The resulting beer, Hard Tack, has just 2.2% alcohol.

Mark says "We were delighted to partner with Aulds to produce a sensational beer which is also helpful to the environment and fits well with Jaw Brew's ethos." [rp]





CAMPAIGN FOR REAL ALE

The Campaign for Real Ale is currently consulting its members to ask them who and what CAMRA should represent in the future.

We will be printing as many opinions from members and Guzzler readers as we can, so if you have a view on what CAMRA should or shouldn't be doing, please drop us a line!

Revitalisation for what?

**CAMRA'S
REVITALISATION
Project continues to inch
towards its conclusion.
Readers will be aware
of what's happened so
far and many will have
participated in the
surveys and consultation events.**

The project's proposals for CAMRA's future were discussed at the conference in Bournemouth this April but final decisions will not be taken until the 2018 conference.

The proposals are summarised in the last two editions of *What's Brewing* and on CAMRA's website which refers to the report "immediately squashing the 'outlandish suggestions that the project was a quest to dump real ale'" but adding that "perhaps the most important proposal to emerge recommends that, while cask remains king, good kegged beer can also be supported. 'There are other types of good beer that are deserving of our support,' said the Project's chairperson, adding that there should be a move away from 'technical definitions and a focus on quality'".

This may sound sensible to many people but there are aspects of concern. Coincidentally, in a recent article in *What's Brewing*, Roger Protz, responding to and demolishing a negative critique of cask beer quality, highlighted the case of Cloudwater, the Manchester brewery, which has stopped producing cask ale for pricing, not



quality, reasons. Now if CAMRA supports "good kegged beer" in future, does this have implications for decision-making by other small breweries as to whether to continue producing cask – "king" or not – or to concentrate on "good keg"?

Secondly, in the last issue of the *Guzzler*, Jonathan Kemp pointed out that the original battle for real ale still has a long way to go in Scotland. You only have to look at our own area to identify large areas of desert in the beer landscape. As Jonathan also mentioned, it doesn't mean you're against quality keg beer if you don't actively campaign for it.

BRIAN MCATEER

The G-RAF returns



THE GLASGOW Real Ale Festival (G-RAF) is returning to the Briggait for its fourth year.

It seems only a moment since the first festival took place and organisers say it will be the best yet.

The festival will see over 100 beers from breweries in Scotland and the rest of the UK, running the gamut of styles from pale hoppy ales through to darker

stouts and porters. Whatever your taste, there will be a real ale for everyone at the G-RAF.

And if real ale is not your thing, G-RAF will also have a real cider bar in addition to our foreign bar.

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.

Opening Hours:
Thursday 22nd June
15:30 – 22:30
Friday 23rd June
12:00 – 22:30
Saturday 24th June
12:00 – 22:30

Tickets: £6 (£4 to CAMRA members) per session. Available on the door only. Ticket price includes festival glass (entitles you to reduced entry on other days).



Find out more at www.glasgowrealalefestival.co.uk



The historic Briggait centre will be transformed by volunteers from an empty hall (above) to a bustling festival space (below).

Photos: Euan Fraser and Tom Ord





John's Double Chocolate Porter takes Beer of the Year award

AT THE AGM of Glasgow & West of Scotland CAMRA branch, the members present voted Tryst Brewery's Double Chocolate Porter as their Beer of the Year for the preceding year.

Handily, the Larbert Beer Festival, held around the corner from the brewery, provided an excellent opportunity for a group of branch members to present Tryst with their award – as well as sampling the other beers available.

A close runner-up in the final voting was Loch Lomond's best-selling Silkie Stout.

The last stout to win the award was Kelburn Cart Noir in 2011, with pale and hoppy beers such as Hawkshead NZPA and Oakham Green Devil finding favour with the branch members for most of the time since.

It is the first time for as long as anyone in the branch can remember that both winner and runner-up have been dark beers. Double Chocolate Porter has its committed fans in the branch (hello Robin) who have been lobbying for it to win for some time. [rp]

■ Picture: Tryst founder John McGarva (left) accepts the branch Beer of the Year award from newly elected gwos secretary Tom McKeown.

Branch diaries

Renfrewshire branch

The Renfrewshire branch of CAMRA meets on the first Wednesday of each month at pubs and venues across Renfrewshire, Inverclyde and East Renfrewshire. Meetings start at 7.30pm and after the formal meeting there is an opportunity to socialise. Visit the branch website for full details.

August Branch meeting

Balloch, date and venue TBC – see branch website.

Festivals and regional events

19–22 April
Paisley Beer Festival
Paisley Town Hall, Abbey Close, Paisley, PA1 1JF

Glasgow & wos branch

Tuesday 16 May @
Branch meeting
7.30pm, An Ruadh Ghleann, 40–44 Main Street, Rutherglen

Wednesday 7 June
Branch meeting
7.30pm, Captain James Lang, 97–99 High Street, Dumbarton.

Wednesday 12 July
Branch meeting
7.30pm, The Babbity Bowster, 16–18 Blackfriars Street, Glasgow

Saturday 29 July
Visit to Strathaven Brewery
Subject to confirmation – see branch website for details.

5–7 May
Forth Valley Mild Trail

22–24 June
Glasgow Real Ale Festival
The Briggait, Glasgow

6–8 July
Scottish Real Ale Festival
Corn Exchange, Edinburgh

8–12 August
Great British Beer Festival
Olympia, London

5–7 October
Ayrshire Real Ale Festival
Troon Concert Hall

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

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Also visit Glasgow CAMRA and Renfrewshire CAMRA on Facebook

Join up, join in, join the campaign



From
as little as
£25*

a year. That's less
than a pint a
month!

Discover
why we joined.
[camra.org.uk/
members](http://camra.org.uk/members)

Join us, and together we can protect the traditions of great British pubs and everything that goes with them.

Become part of the CAMRA community today – enjoy discounted entry to beer festivals and exclusive member offers. Learn about brewing and beer and join like-minded people supporting our campaigns to save pubs, clubs, your pint and more.

Join the campaign today at
www.camra.org.uk/joinup

*Price for paying by Direct Debit and correct at April 2017. Concessionary rates available. Please visit camra.org.uk/membership-rates



**CAMPAIGN
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Around Glasgow and West

■ 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.

We show **GAIN** for brand new real ale outlets; **LOSS** for outlets that have stopped selling real ale

In the last issue we expressed concern that the then recently closed **MACSORLEY'S** in Glasgow might remain so for some time. As always happens, no sooner had that issue been published than the bar opened up again. The pub closed for extensive refurbishment in February, and is now open again selling Skye and Stewart's beer among others on its five hand-pumps. The bar also offers a generous 20% discount on real ale to CAMRA members.

The owners of the new **KELVIN BAR** in Finnieston phoned us to complain that we had stated their new bar would have no real ale. When we visited, we discovered ... no real ale. Crossed wires?

Staying in Finnieston, **Rockus** rock bar closed before Christmas, re-opened as **DIVE DOGS**, and almost immediately closed again to be transformed into **THE DUCHESS OF ARGYLE**, which we think may be more of an eatery than a pub.

Just along the street, **Bannisters** bar has been replaced by **THE STRIP JOINT**. As far as we know it is not actually a strip joint.

LOSS The **TOBY JUG** has stopped selling real ale.

GAIN Formerly **Lansdowne Parish Church, WEBSTER'S** on Great Western Road at Kelvinbridge is offering **Deuchars**.

The **WEST END BAR** in Coatbridge has been gutted by a fire. No information on re-opening.

The **Lee** at **Townhead** is now the **HOWGAIT**.

After a wall collapsed in **Benalder St**, **Partick** in September, the businesses in the affected tenements have had to close until further notice. This includes the **DOLPHIN** bar.

The venerable **PRESS BAR** in **Albion St** has been sold and word is that it will be demolished and the site redeveloped.

The upstairs bars in **Central Station**, **Central Bar** and

Bonaparte's, have both closed, supposedly to re-open in a new guise in late 2017.

The **DERBY INN**, **Mossend** has closed.

The listed **OLD TOLL BAR**, **Kinning Park** has re-opened after several years (see article on page 7).

GAIN The **BEEFEATER** in **Milngavie** has been refurbished and now sells **Doom Bar**.

GAIN A new addition to the **Williams Bros** empire is **CROSSING THE RUBICON** on **Great Western Road** (formerly **Squid & Whale**). **Curry** and **beer** are the offerings. **House beers** are from **Drygate**. **Two to four cask beers** are available.

The **MEAT HOOK** (formerly **Bruadar, Butterfly & Pig**, etc) at **Partick Cross** has closed, replaced by a **pizza restaurant**.

GAIN We have been told that new **South Side** café and restaurant **MARCTOWN** may have real ale but have not been in to check yet.

The **Quarter Gill** in **Oswald St** is now **KELLYS**.

The former **Faillte Oirish** pub in **St Vincent St** is now **CHAAKOO BOMBAY CAFE**. No real ale. The café does have its own house beer, but did not respond when we asked who brews it.

The **GRIFFIN** has been refurbished following a takeover by the owners of **Brel**.

The former **Partick Tavern** (briefly **Partick Brewing Co**, which did not brew anything) has re-opened as music venue **BAG O'NAILS**. No real ale. It does sell the well-regarded **Rothaus Pils** and **Weizen** from **Germany**.

In **Rothsay** the **PORT INN** is selling **Bute Brewing Co** beers (see news item on page 4). They can also be found in the **GOLFERS** and **MACS BAR**.

The **SOU'WESTER** in **Tradeston** has closed, and just across the road, the former **GLASWEGIAN**, once a handsome pub called **Stevenson, Taylor & Co**. but closed for some years, is now a **Chinese vegetarian restaurant**.

In **Oban** the **CUAN MOR** has stopped brewing on site.

Queen St ping pong theme bar **Proud Mary** closed and was

Around Renfrewshire

revamped as **ROCKY O'SULLIVAN'S**'s in the more tried and tested "Irish pub" format. This appeared to not work either and the place closed suddenly at the end of January, allegedly owing staff unpaid wages.

The **G-Town Lounge** in the Merchant City is now **ASHTONS**. No real ale.

The **ATHOLL ARMS** has undergone a major refurbishment and now has high drop windows, through which you can look into the pub and see that there is still no real ale.

LOSS The **TRADING HOUSE** in the city centre has closed.

LOSS The **Hope** in **Waterloo St** has been revamped as **THE SMOKIN' FOX**. No real ale.

Livingston brewery **Alechemy** is to open a bar in the Merchant City, we believe on the site of the former **Court Bar**.

LOSS The **JD Wetherspoon** pub **EDWARD G WYLIE** closed suddenly at the beginning of April.

GAIN The **Ramblers**, **Torrance**, is selling **Deuchars**.



THE THIRSTY parishioners of **Howwood** have finally had their patience rewarded in the shape of the recently opened "**The Boarding House**".

The **Smith** family have invested more than a million pounds

into what was the old **Howwood Inn** and the transformation, taking over two and a half years, is impressive indeed. One side of the old coachhouse is now a modern airy restaurant more in keeping with the **Medi-terranean** than darkest

Renfrewshire while the other side houses 'The **AleHouse**'.

Five hand pumps are tended there by young cellar wizard **Ally Inglis**. On my trip there I had a particularly interesting milk stout from the **Bad Brewing Company** 'Dazed & Confused' 5.5% followed by a perfect pint of **Alechemy's Five Sisters**.

Those with a sharp eye will perhaps recognise many artefacts, not to mention staff, from the recently closed **Vale Bar** in **Glasgow**. All in all, well worth a visit and if there's no designated driver in your party, **Howwood** railway station is only minutes away.

TOM DAVIDSON

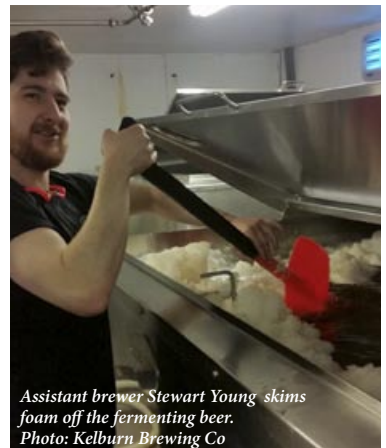
Kelburn launches crowdfunding drive

POPULAR RENFREWSHIRE brewery **Kelburn** is aiming to expand with the help of its customers.

The brewery is experiencing increasing demand for its beers and needs to increase production capacity. So the **Barrhead** firm wants its fans to chip in for new investment – and will pay them back in beer.

If you lend the brewery £1000, you'll get £1500 worth of beer back over the next five years.

Cart Noir is now available in bottles, and a new 3.7% beer, **Muriel Gem**, was launched at the **CAMRA Paisley Beer Festival** in April. [rp]



Assistant brewer **Stewart Young** skims foam off the fermenting beer. Photo: **Kelburn Brewing Co**

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

Ale around Argyll

A trip round Loch Fyne finds cask ale making progress, as Brian McAteer discovers



Photos by Tom Ord

WE LEFT behind a Glasgow wreathed in mist but by Dumbarton the sun was out. The trip up Loch Lomondside, around the head of Loch Long and over the Rest And Be Thankful to Cairndow was glorious. A great morning out so far but now the serious business was about to begin.

Two dozen or so people descending from a bus into a small village pub is a challenge but the staff at the Stagecoach Inn was well up to it. The beers on tap were from Fyne Ales – Jarl and Vital Spark – and both were excellent. This old coaching inn has a pleasant, relaxed atmosphere and that, combined with the splendid views across Loch Fyne, made rounding up the group for the next leg of the journey a bit tricky!

A short run to Inveraray followed. The approach to the town is always a highlight, with the white buildings of Front Street reflected in the loch. We were there to visit the George Hotel, and to present the owners with CAMRA's Argyll pub of the year award for 2016. The



presentation was made by Jonathan Kemp who praised the George for its commitment to real ale and consistent quality.

On offer on the day were Harviestoun's Bitter and Twisted and two from Kelburn: Dark Moor which was in good form and Goldihops which was perhaps not quite so good. Back on the bus, and fortified by the ale and a bowl of soup, the first strains of the moothie and a few fragments of song could be heard on the way to Strachur.

The Creggans Inn used to be owned by Fitzroy MacLean, whose book, *Eastern Approaches*, recounted his experiences in Soviet



Central Asia and with Marshall Tito's partisans in Yugoslavia. Strachur must have seemed quiet by comparison, except maybe when the local shinty team was celebrating a victory. Today the pub was busy enough with lunchtime custom and the beer came from Fyne Ales, in the same combination as at Cairndow, Jarl and Vital Spark – both good.

For the bus driver the next leg was the most arduous of the trip; fifteen miles down Loch Fyne on a single track road to Otter Ferry, stopping at passing places for cars and meeting the occasional abandoned tractor. After 45 minutes we made it to the Oystercatcher, which sits beside the former ferry dock and is well worth the drive (or

the sail). There were two Fyne Ales, Jarl and Damson in Distress, which both went down well. The pub also has a great selection of bottled beers from a variety of Scottish micros, including island breweries like Bute and Colonsay.

The next stop was the Kames Hotel, recently refurbished and with views over the harbour and the Kyles of Bute. Like the Oystercatcher, it has its own moorings. The Fyne Ales here were Highlander and Jarl.

The last stop of the day was a new one to me. The Holy Loch Inn, at Sandbank, just outside Dunoon, looks to be a good bet for future trips. The beer was Vital Spark and Sunryse Boulevard, both from Fyne. Unfortunately, as we were running a bit late at this stage, we had to miss out our final scheduled stop at Inellan.

So, summing up: a great day out, superb weather and scenery and some splendid pubs. If the beer choice still isn't huge in Argyll, it's a lot better than it was ten years ago, thanks to the efforts of pubs such as those we visited and breweries like Fyne Ales. Many thanks are due to Tom Ord for arranging this highly successful sell-out tour.

Above left: Branch chair Jonathan Kemp presents the Argyll Pub of the Year award to the George; right, the Holy Loch Inn.

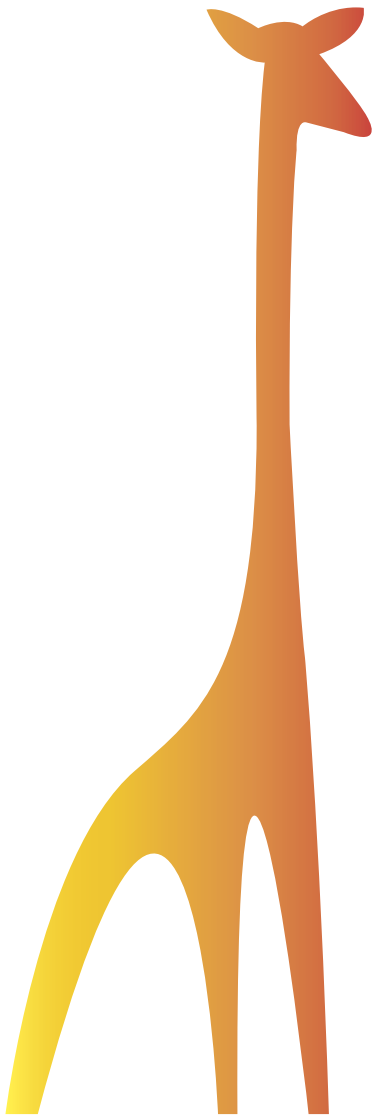
We want to hear from you

■ 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

Pub discounts

Members of CAMRA benefit from discounts in a number of pubs. Check the list at glasgowcamra.org.uk/discounts for details.





THE BRIGGAIT, GLASGOW

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SATURDAY 24TH JUNE 12.00PM - 10.30PM

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