

The Guzzler

Published jointly by
the Glasgow & West
of Scotland Branch
and the Renfrewshire
Branch of the
Campaign for Real Ale

Vol. 6, No. 5
Spring 2019
Free



You gotta fight for your pint

Restrictive supply deals freeze out
small real ale brewers – see page 7

ALSO: NEW BREWERIES / PUBS
NEWS / BEER FROM THE WOOD /
GLASGOW REAL ALE FESTIVAL



The Guzzler is published jointly by the Glasgow and West of Scotland Branch and the Renfrewshire Branch of the Campaign for Real Ale (CAMRA). © CAMRA 2019. Items may be quoted or reprinted as long as credit is given. Opinions expressed by contributors do not necessarily represent the views of CAMRA or of the branches.

Editor Robbie Pickering, theeditor@glasgowcamra.org.uk

Advertising Kenny Gillies, admanager@glasgowcamra.org.uk

Joint Publications

Committee Robin Jones (rj), Jonathan Kemp (jk), Brian McAteer (bm), Tom McKeown (tm), Robert McWilliam (rm), Robbie Pickering (rp)

Advertising rates

Full page £160 (back cover £200); half £80; quarter £40. Circulation: 5000. See www.glasgowcamra.org.uk/guzzler/adprices.html for technical details.

Glasgow & West of Scotland Branch

Branch Chair

Jonathan Kemp

Branch Secretary

Tom McKeown

Social Secretary

Joe Pakenham

Branch Contact

John McKenna, branch.contact@glasgowcamra.org.uk

www.glasgowcamra.org.uk

Renfrewshire Branch

Contact & Secretary

Tracy Cassidy, contact@renfrewshire.camra.org.uk

Pubs Protection Officer

Ronnie Anderson, pubs@renfrewshire.camra.org.uk

www.renfrewshire.camra.org.uk

What's on

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.

Glasgow & West of Scotland branch

Tuesday 9th April

Branch meeting

7.30pm, The Vulcan, 181 Main Street, Coatbridge

Tuesday 7th May

Glasgow Real Ale Festival meeting.

7.30pm, The Kirky Puffer, Kirkintilloch

Tuesday 14th May

Branch meeting

7.30pm, The Henry Bell, 19/29 James Street, Helensburgh

■ Thanks to all the pubs that have hosted meetings since the last issue: Captain James Lang, Balloch House Hotel, Clockwork, Gallus, State, Dram!, Laurieston, John Fairweather, Kirky Puffer, Oban Inn, Raven, Counting House, Crossing the Rubicon, Babbitty Bowster & Blackfriars.

CAMRA Festivals and regional events

26–27 April

CAMRA Beer Tent at the Paisley Food & Drink Festival

Free entry. Opening times: Friday 4pm–10pm, Saturday 12noon–9pm.

2–4 May

Kingdom of Fife Real Ale & Cider Festival

Rothes Halls, Glenrothes

20–22 June

Glasgow Real Ale Festival

The Briggait, Bridgegate, Glasgow. Opening times: Thursday 3.30pm–10.30pm; Friday & Saturday 12noon–10.30pm.

Other festivals

Please note CAMRA does not organise these festivals.

17–18 May

Helensburgh Beer & Gin Festival

18 May

FoxFest – East End Beer Festival

31 May–3 June

FyneFest

7–8 June

Eaglesham Beer Festival

5–6 July

Glasgow's West End Beer Fest

Date TBC

Beer Makes Glasgow

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

Follow @GlasgowCAMRA and @RenfrewCAMRA on Twitter

Also visit Glasgow CAMRA and Renfrewshire CAMRA on Facebook

Fight is on to protect pubs

Scotland wants statutory regulation to stop big companies ripping off pubs.

That's the conclusion from responses to a public consultation on possible new laws to regulate pub companies.

A Bill put forward by Neil Bibby MSP, and backed by CAMRA and the Scottish Licensed Trade Association, would create a statutory Pubs Code to regulate the relationship between tied pub tenants and their pub-owning landlords, and appoint an independent Adjudicator to enforce the code.

"Tied" pubs have to buy their beer from the pub's owner: in the past this was usually a brewery, but these days it is more likely to be a pub company.

Some tenanted pubs have to pay as much as double the

market rate for their beer – and the inflated price goes to the pub company, not the brewer.

Under the Bibby bill, tied pubs in Scotland would gain similar rights to those in England and Wales and would be able to switch to a market rent option if they believed their pubco was ripping them off. Over 90% of responses to a public consultation on this proposal backed reform to the law.

The proposal is now in the hands of Parliament to decide if it will be put forward as legislation.

CAMRA is urging all members and supporters to lobby their MSPs. Please contact your MSP – especially if they have not already supported the bill – and tell them you want them to contact the Business Minister in support of pubs.

CAMRA votes to oppose unfair beer ties

CAMRA activists have resolved to take a tougher line on defending pubs from their greedy owners.

At the Campaign's conference last year, members backed a pub campaigners' motion to push harder for measures to stop big companies ripping off the tenants who run their pubs.

The motion commits CAMRA to formally opposing "the imposition on publicans by property owners of supply ties that restrict the choices, sources and affordability of the beer, cider and perry that they can sell to their customers."

'Oldest pub' saved – or is it?

Glasgow's oldest pub, the Old College Bar, remains under threat.

But pub campaigners achieved an initial victory when developers withdrew plans to flatten it and build flats in its place. Local residents, councillors and MSPs and CAMRA had objected to the plans.

Last year the owner of the pub, well-known publican Colin Beattie, declared the story of the bar being the oldest in Glasgow was a fabrication made up by a

previous owner. It seems a very convenient time to make such a revelation.

New plans submitted by the developers say the pub will be "reproduced" – whatever that means – within a new development. While we welcome this as an improvement on the original scheme, we are also sceptical, as there is a long history of developers making such "Trojan horse" commitments to get their plans past the authorities, and the promised pub never materialises.



Collectivisation



Ride and Late Night Hype moving in together to form Glasgow Brewery Collective

Two of Glasgow's newest breweries have already moved out of their first premises and are settling into their new joint home.

At the Glasgow Brewery Collective in the Gorbals just behind the Citizens' Theatre, they plan to brew their beers and sell direct in a new taproom.

Mike Shaw and Sam Turner set up Late Night Hype towards the end of 2017 with a 5.5-barrel kit bought second-hand from Tickety Brew of Stalybridge. Mike had been brewing professionally since 2012 and both were avid homebrewers.

Dave Lannigan started Ride Brewing Co around the same time, becoming Glasgow's first railway arch brewery with a unit in Tradeston.

More recently Simon Tardivel, formerly of Bute Brewing Co (see page 6), has joined the team along with Flora and Lucas (not pictured).

The founders discovered they shared a belief in creating jobs for those that may be at a disadvantage in the employment market. Mike told the Guzzler: "Having this in common with Dave & Simon means that pooling resources and sharing a space will allow all of us to achieve these goals considerably sooner."

Both breweries intend to remain separate businesses, but there will be joint GBC beers available in the taproom.

As we went to press the group hoped to be brewing by April and holding their first event at the brewery in May.

Merchant City



Merchant City Brewing was set up by Allan Rimmer and Douglas Wheatley in 2017. The company has an office in Glasgow's Merchant City, but the brewery itself is on the north side of town, close to Maryhill.

Brewing began in earnest last year using a twelve-barrel plant bought from a closed business in Devon, and is overseen by head brewer Adam Gray, previously of Windswept, Knops and Stewart.

The brewery supplies cask beer to a number of pubs in the city, including the Bon Accord, Blackfriars, the Pot Still, Beer Café and Bar 91, and its beers have appeared at various CAMRA events and beer festivals. Much of the production is kegged, while bottle-conditioned beer can be found in an increasing number of independent stores throughout Scotland. The company hopes to add canned beers to its portfolio soon.

Other plans for the business include expanding the brewery kit and developing new products. One proposal is to open a venue in the Merchant City itself and plans have been lodged with the city council for this. We'll follow that with interest and report on progress in future editions of the Guzzler.

■ With the rapidly growing number of breweries in our areas, the branches have several vacancies for members to take on the role of Brewery Liaison Officer. This just means that you keep in touch with the brewery and update CAMRA regularly about brewery news and new beers. If this sounds like fun, please contact your nearest branch: branch.contact@glasgowcamra.org.uk or secretary@renfrewshirecamra.org.uk

New breweries round-up

■ Overtone in Yoker launched in mid-2018 and concentrates on fruity US-style IPAs. No cask beer is made at present, though the kegs and cans are unfiltered and unpasteurised, but brewery owner Bowei says "never say never". His favourite beer is Old Speckled Hen.



■ Lennox Brewery in Dumbarton was set up towards the end of 2018 by Iain and Gavin who have branched into brewing as a sideline from their day jobs. The brewing kit (pictured) is a tiny 100L operation and they brew just 140 pints at a time, making them possibly the smallest brewery in our branch area. Four beers are produced: Golden Ale, Lennox Lager, Oatmeal Stout and Cranachan. All the beers are bottle-conditioned and they have just acquired and filled their first casks. Beer to take away can be purchased from the brewery on Saturdays.

■ A Guzzler reader was in Hamilton's George Bar where he came across a bottle of porter from Black Rat, a brewery new to us with a Blantyre address. According to our reader the beer was pretty good. We have been unable to find out anything more about them, as they have apparently been so busy making beer that they have had no time to acquire an email address or a phone number or any social media. We have sent a carrier pigeon to Blantyre with the branch's greetings and hope to be able to report more in the next issue.

■ Ian Glasgow is making beer under the Conic label. His single beer, Freeway pale ale, is available in bottles at The Pub in Bearsden, the Spar garage in Hillfoot and the Wee Beer Shop in Glasgow.



End of the road for Bute

We are saddened to report that Bute Brewing Co has closed, citing the impossibility of finding suitable premises on the island.

Teacher Aidan Canavan set up the brewery in Rothesay in 2012.

Over the years members of Glasgow CAMRA enjoyed several day trips to the brewery taproom – a necessity as the beer only rarely reached the mainland.

The brewery's compact and bijou home in a former vegan "cheese" factory very soon became too cramped for its needs and Aidan spent the rest of the business's life in an ultimately unsuccessful search for a more suitable building.



The clock stops

With all the news of new breweries, it is quite bitter that the oldest surviving brewpub in Glasgow has stopped brewing.

The Clockwork Brewing Co was set up in 1997 by Robin and Gay Graham who had made their name at the Boswell Hotel, at one time the leading south side address for beer. It made a splash with innovative beers such as Red Alt, which was a hybrid of a German Altbier with American hops at a time when few Scottish drinkers were familiar with either.

Some mutterings of "is that real?" were heard from more conservative members of the branch when we learned of the unorthodox means of keeping the Clockwork Lager fresh – by collecting carbon dioxide gas from the beer's fermentation in an enormous plastic bag and then using it to protect the beer from air while it was being consumed.

When the Grahams moved on, the Clockwork came into the possession of Maclays, once a brewery themselves who had shut down to concentrate on running pubs. Occasionally old Maclays recipes were re-brewed such as the famous Oat Malt Stout.

After the sudden death of original brewer Daevid Fyfe, bar manager Frank Murphy took over the brewing until he left to run the Pot Still. Declan McCafferty was the brewer after that, who now works on a much bigger, shinier kit at the Shilling in the city centre. The last brewer José Luis Bravo is returning to Arran Brewery from whence he joined.

We are told that the brewery, originally installed by Bruce Williams of Heather Ale fame, is basically worn out and it's uneconomical to fix it.

The Clockwork will continue as a pub. Sources tell us the house beers are now being brewed by Tryst in Larbert.



Lack of access to market is kiss of death for small brewers

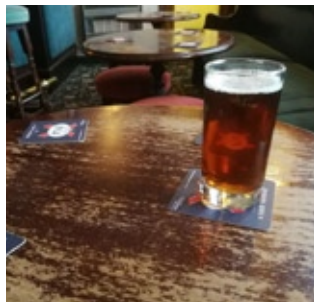
If you've read the brewery news on the previous pages you might well be asking yourself why you almost never see these new breweries' beers in Glasgow pubs?

There's a sad reason – the pubs often can't buy it.

Most of our pubs are tied to a bigger company that dictates what beer the pub is allowed to buy and the price it has to pay for it. Some are more liberal than others, and the tie may be a formal contract or the result of soft loans.

Sometimes the company is a brewery like Greene King or Heineken but often it is a nominally independent property company – a pubco.

You would think this would be better for choice but in reality the pubcos often have



exclusive supply agreements with the biggest brewers.

Some pubcos even operate an elaborate scheme where the pub orders direct from a brewer, but the invoice goes to the pubco who add on their own profit margin before sending it to the pub.

Even if a small brewer can get on the pubco's list the price demanded is often unsustainable. We have heard of some pubcos who

want to pay just £45 a cask – that's less than 70p a pint, out of which the brewer still has to pay beer duty.

Some observers fear breweries could go to the wall as they are frozen out by pubcos. It's no wonder that many of our new brewers don't brew cask ale – they can't sell it to pubs and make a living. "We send about 80% of what we brew to wholesalers outside Glasgow," one brewer told the Guzzler. Another said: "We lost thousands last year and I know at least one other brewery selling its beer at below cost ... brewing at the moment is a money pit."

The brewing scene may appear healthy with almost 200 breweries now operating in Scotland, but the market is cut-throat.

25 years ago

Things seem to go full circle. In the Spring 1994 Guzzler we reported Bruce Williams (see Clockwork story left) was building a microbrewery in Partick. This later turned out to be the Glaschu Brewery, in Woodlands not Partick, according to our story the first new Glasgow brewery in the 20th century. As well as the Williams connection, Daevid Fyfe was one of the brewers at Glaschu, and later landed at... the Clockwork.

A string of brewpubs in the city followed, but the Clockwork was the only one to survive – until now.

Are micropubs the answer?

In England a new breed of pub is flourishing. "Micropubs" are typically very small, eschew music and concentrate on conversation and real ale.

They are not tied to any supplier or landlord and can buy direct from local brewers.

But to date they have not taken off in Scotland with just three in the whole country: Rutherfords in Kelso, the Station Yard in Dunbar and the newest in Callander, the Engine Room.

Some people think the licensing and planning regime in Scotland is tougher for

micros. We asked top licensing lawyer Stephen McGowan, a CAMRA member, if that's true. He told us: "I've not seen any examples of people trying and failing to open a micropub.

"There is nothing inherent in the Scottish system which makes it more difficult per se. In licensing terms it can take longer up here as every new licence goes to a hearing whereas in England a new licence only goes to a hearing if there are objections or difficulties.

"But that applies to any new licence not just micros!"



Thirsty?

Thursday 20 June, to be exact...

The 6th Glasgow Real Ale Festival (G-RAF) will take place between Thursday 20 June and Saturday 22 June 2019.

Once again, we are pleased to be holding the event in the historic 1873 hall of the Briggait, 141 Bridgegate, Glasgow.

As always, we are planning on bringing you some of the best real ales currently available in Britain. Whether you fancy a classic English bitter or a new-wave pale ale redolent of American hops, or perhaps something a bit off the wall like a smoked wheat beer,

we hope there will be something to please every palate.

In addition, we will have a selection of ciders and some interesting foreign beers. In all, over 150 different draught beers and ciders will be available throughout the Festival – whatever your taste in beers, there will be something for you. Our team of volunteers will be happy to assist you in finding one you like.

Don't worry if you are not a beer drinker. In addition to our unrivalled range of beers, we will again have mead and wine on sale.

But that is not all – for the first time, we will have a gin bar as well. Also for the first time, there will be a restricted number of advance tickets available. Details of the offers available

are on our website and on our Facebook page, where if you are a CAMRA member you can also find out how to volunteer.

We look forward to seeing you in June.

www.glasgowrealalefestival.co.uk

Paisley

There's a big gap in the beer festival calendar this year as the Paisley Beer Festival will not be taking place as usual.

Paisley Town Hall is closed for refurbishment until 2021. However, the Paisley Food & Drink Festival is taking place on 26 and 27 April, and Renfrewshire CAMRA is running the beer tent!

The range of beer will be a bit smaller than usual but there will still be around 70 real ales plus bottled beers. Entrance is free so why not bring some friends who wouldn't normally go to a beer festival?

Wood you believe it? Oak casks are back

BY BRIAN MCATEER

Over the last few years, at the end of January, Manchester Central has become a place of pilgrimage for beer lovers from all over the UK.

This year, the sixth CAMRA Manchester Beer and Cider Festival featured its usual vast range. In addition to the two main beer bars, there was an international bar, the “100 Club” bar showcasing old-established regional and family brewers and a dozen or so brewery bars dedicated to newer breweries with a big reputation, such as Mallinsons, Blackjack, Tiny Rebel and Brass Castle.

A first-time feature was a bar run with the Society for the Preservation of Beers from the Wood (SPBW). The SPBW is a forerunner of CAMRA, founded in 1963 to halt the decline in beer quality resulting from increasing use of gas pressure and promotion of keg beers.

A tutored tasting of beers from the wood was led by Roger Protz, with seven or eight beers to taste, two of which I'd come across previously in Glasgow. These were Elland 1872 Porter, brewed from a recipe of that year, and Brass Castle Bad Kitty, a porter aged in



Former Good Beer Guide editor Roger Protz leads the tasting
Picture by Duncan Mackay

a rye whisky barrel. Both tasted quite different here with a distinct tartness coming from the wooden cask.

Next up was Brettet El Dorado, a pale ale from Abbeyle, and

secondary fermented with a wild yeast strain and stored for months in an oak barrel. This had a tart and acidic taste similar to a Belgian lambic. We also had a stock ale from Beer Nouveau, brewed with heritage grains and traditional malts, an old ale from Steam Machine, a Wild Beer sample made with a 60-year-old sour-dough yeast, and a Salopian porter. A fascinating session demonstrating that there's much more to beer than big-hitting IPAs.



Robin Every, who died in November 2017 aged 70, was a stalwart of Glasgow CAMRA for many years.

In the mid-1970s he was one of the second wave of early members of the Glasgow branch, possibly one of the first to support a team other than Partick Thistle, and played an important role as membership secretary.

Thanks to a friend who belonged to a flying club, Robin was fortunate enough to spend much of the 1990s touring the best beer destinations in Europe in a private plane! This inspired other members of the branch to also visit such towns as Düsseldorf, Bamberg and Antwerp in search of fine beer, a tradition which continues to this day.

Robin retired from branch meetings towards the end of his life but he continued to



Robin Every 1947–2017

campaign: by visiting pubs and consuming real ale. He enjoyed travelling to pubs and beer festivals with friends, and attended the Carlisle beer festival just a week before his death.

In Glasgow Robin was often to be seen in the State Bar of an evening, with fellow devotees of his favourite ale, Oakham Green Devil. He was a perfect gentleman and always interested in trying a new beer.

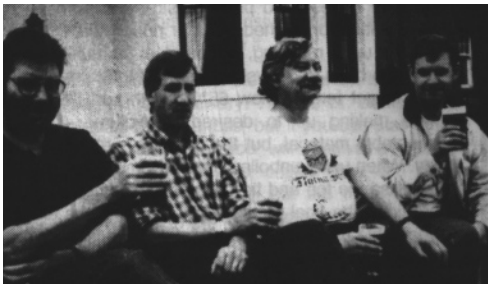
A true pub man to the end, on the day he died he had still been out at the pub for a pint. We miss him enormously.



Top right: Robin guides fellow drinkers to the beery delights of rural Franconia. Picture: Jonathan Kemp

Above: Robin (left) joins fellow branch members to toast Deuchars IPA winning Beer of the Year in 1993. Picture: Guzzler archive

Left: Robin (third from left) on a beer-sampling trip to Arran in 1996. Picture: Pam Smith/Guzzler archive



The Laurieston takes back Pub of the Year award – twice!

BY TOM ORD

A large turnout of members of Glasgow & West of Scotland CAMRA congregated at the Laurieston Bar on Bridge Street to witness the 2018 Glasgow Pub of the Year presentation.

This is the second time the Laurieston has won this award and the Clancy family can feel extremely proud as the local competition is very strong. The picture shows Branch Chairman Jonathan Kemp (right) presenting our certificate to James Clancy. James thanked his customers for helping to make the Laurieston an enjoyable place to be. The award is quite an achievement for a place that describes itself as “just a pub”!

But at the branch AGM on 16 March members voted to make the Laurieston the overall branch Pub of the Year too.

It won out over competition from the Argyll Pub of the Year, the Oban Inn; the Dunbartonshire Pub of the Year, the Loch Lomond Arms in Luss; and the Lanarkshire Pub of the Year, the Weavers, Strathaven.



Should we change the Guzzler's name?

Over the years some people have occasionally suggested that the name of our magazine, the Guzzler, has connotations of irresponsible drinking.

CAMRA of course does not promote irresponsible drinking, quite the opposite, so perhaps the name should reflect that.

A generation ago in 1996, the question was raised and rejected. Of the alternative, mostly facetious names suggested then, none gained more than two votes.

A Twitter poll in March found our followers were still 3:1 in favour of staying as the Guzzler.

We do take people's concerns seriously and would like to know if our readers think we should change the name. If you have any views for or against, please drop us a line at theeditor@glasgowcamra.org.uk or tweet us @GlasgowGuzzler.

And if you do think we should change the name, feel free to suggest a new one!



■ At the Glasgow branch meeting on 6 February at Babbity Bowster, Jonathan presented a special award to landlord Fraser Laurie on behalf of the branch, on the occasion of the pub's 20th successive appearance in CAMRA's Good Beer Guide.



CAMPAIGN
FOR
REAL ALE

WHAT?UB



whatpub.com

Featuring over 35,000 real ale pubs



Thousands of pubs at your fingertips!

Loch Lomond is getting bigger

One of our region's fastest-growing breweries, Loch Lomond, has gone through a re-brand – and smashed its investment target for a massive expansion.

On our last branch trip to the brewery in October 2017 we were delighted to present the team with the Champion Beer of Scotland award they won that year for Silkie Stout – and to taste why it won.

Since then LoLo has won a steady stream of awards, from CAMRA and other organisations, literally too many to list here, with the latest being Glasgow CAMRA's 2018 Beer of the Year award for Southern Summit.

And they raised over half a million pounds, beating their target by 30%, in a crowdfunding round which will go into making more beer. The first investment was a new labour-saving cask

washer. They are also installing their own canning line. Most importantly, a new 3500L brew kit is due to be up and running in June. To make room for it, the brewery is moving out of Alexandria and down the road to an industrial estate by Renton.

Still on the drawing board are plans for a restaurant and bar on the shores of Loch Lomond itself.



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 & West of Scotland 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.
ts.es@renfrewshire.gov.uk

East Renfrewshire Council
tradingstandards@eastrenfrewshire.gov.uk
Tel: 0141 577 3782

Inverclyde Council
Tel: 01475 714200
customerservice@inverclyde.gov.uk

News in brief

■ Fyne Ales has also undergone a radical rebrand and added the byline "Farm Brewery" to all their packaging. Growth continues and the brewery notes that although they are investing in the keg/bottle/can markets, they sold more real ale in 2018 than ever before. Fyne Ales will hold its annual FyneFest festival again this year from 31 May–3 June.

■ Williams Bros have abandoned plans for a brewery and beer hall in Yorkhill (see last Guzzler), preferring to divert investment into their existing brewery in Alloa.

■ Lawman in Cumbernauld say they are concentrating more heavily on bottles at the moment. The flagship beer Pixel Bandit is usually on draught at the Bon Accord.

■ Tennent's has opened a brand new visitor centre and museum. We didn't get an invitation to the opening for some reason.

■ We are reasonably sure that Heidrun, Monolith and Frontline, who all brewed at Drygate, have stopped making beer. Heidrun is mothballed while we do not expect to see beer from the other two again.

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 Jan 2018. Under 26 concessionary rates available. Please visit camra.org.uk/membership-rates



**CAMPAIGN
FOR
REAL ALE**

Return tray row

Plans have been put forward to raise awareness of the controversial return tray system for real ale.

CAMRA has adopted the policy that customers should be notified when such systems are in use in a pub.

Also known as 'autovacs' or 'economisers', the system recycles small amounts of spilt beer from the drip tray into subsequent pints.

Defenders of the system say that there is no problem with this as long as normal hygiene standards are complied with. Beer is legally classed as food and must be handled hygienically.

But opinions are sharply divided on

the gadgets, with some people refusing to drink in pubs which use them.

On the other hand, several pubs using return trays have repeatedly won awards for the quality of their ale. A few enthusiasts even say that certain beers only taste right when served this way.

We do not know of any pubs in our branch area which use autovacs. They are thought to be mainly in use around Edinburgh and in West Yorkshire. If you are aware of any, let us know.

■ *What's your stance on return trays? Are they disgusting, or not an issue? We want to hear your views!*

Beers of the past

Did you know that one of the major collections of Scottish brewing history is right on your doorstep in Glasgow?

The Scottish Brewing Archive collection is held by Glasgow University Archive Services and contains business records from breweries across Scotland. If you are old enough you might remember names such as Aitkens, Maclays and Youngers.

If you are interested in researching historic brewing, you can browse the catalogue and make an appointment to visit at <https://bit.ly/2Dm1OwR>

There is also a support organisation, the Scottish Brewing Archive Association (SBAA), which publishes an annual journal and welcomes new members.

■ scottishbrewingarchive.co.uk



Wetherspoons accused of 'bait and switch'

A number of ale fans feel that some Wetherspoon pubs could be misleading drinkers.

On CAMRA's discussion forum Discourse, people complain that pubs in the chain have been displaying pump clips for beers that are not actually available.

Most ale drinkers expect that if a pump clip is displayed, it

means that that beer is available for sale.

It is more than annoying when you are standing at the bar looking forward to your choice of ale, only to be told it is not on. And by that stage you will usually settle for an alternative beer rather than look for another pub to drink in – even if the alternative is not one you would

normally have chosen.

Some drinkers say they have even been told this practice is company policy.

Sources within the JDW organisation denied this and told the Guzzler: "It is not company policy to advertise ales that are not for sale. The policy is to have ale on at all times and to 'double-badge'

pumps that have no ale actually dispensing from them."

CAMRA has written to JDW to ask for clarification on this matter.

■ *If you are a CAMRA member, you can discuss this and other issues on Discourse, CAMRA's online discussion forum. Log in at discourse.camra.org.uk*

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](https://twitter.com/GlasgowCAMRA). Information from outside Glasgow is especially appreciated!

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

It's been a long time since the last issue of the Guzzler so some of these changes may be well known by now. We include them for the benefit of future historians.

GAIN The former Kelly's on Pollokshaws Road is now **KOELSCHIP YARD**. The bar started with a couple of cask beers but initially found they didn't sell. More recently the cask has been reintroduced and seems to be doing better, but may not always be available. There is interesting keg beer and a wide range of bottles, especially Belgian lambic. Across the street, the **WEE BEER SHOP** has opened for off-sales.

LOSS The **HIPPO TAPROOM** and the Hippo Beers shop suddenly closed in August 2017. We were impressed enough by the Taproom's beer that we put it in the Good Beer Guide, but unfortunately it had closed by the time the book was printed! Some of the staff moved on to Koelschip Yard.

The **DOLPHIN** in Partick was closed for some time due to a nearby building collapse, and re-opened exactly the same as it ever was.

Replacing the Trading House on St Vincent St is **THE CITIZEN**. No real ale and it's more focused on cocktails than beer. It serves unpasteurised Tennent's Lager from a tank, and is probably the first new Glasgow pub in a generation to feature stained glass and Gothic lettering in the interior!

LOSS **MACSORLEY'S** in the city centre has closed for the second time in as many years. The future of this historic pub may be at risk. As we noted the last time it closed, there must be something wrong if potential licensees aren't queuing up to run this popular city-centre pub.



LOSS After a refurbishment, the **AUCTIONEERS** has reopened but has taken out the real ale. Bizarrely, they are happy enough to use empty ale casks as decoration on the back bar (see picture).

In Pollokshaws the **BOYD RODERICK** opened (formerly 1901) selling real ale, but has given up again.

LOSS The **CAMPERDOWN PLACE** has been demolished to allow redevelopment of Queen St railway station. Another Wetherspoon outlet, the **EDWARD G WYLIE** has also closed. Rumour has it there is a new JDW due to open on the concourse of Glasgow Central station. One is also planned for Hamilton in the old Bairds store. JDW has put the **VULCAN** in Coatbridge up for sale.

LOSS The **QUO VADIS** has stopped selling real ale.



In trendy Kelvingrove the Distill bar has closed, and is being replaced by an establishment reverting to its former name of **THE CRESCENT**. The bar has adopted the now-common practice pioneered by the Kelvingrove Cafe of preserving the original hand-painted signage. No real ale.

LOSS The **VILLAGE**, the bar of the hotel at the Science Centre, no longer sells real ale.

LOSS The **SHILLING BREWING CO** appears to have given up trying to sell cask beer and the single hand-pump has been removed. Some of the keykeg beers on tap may still qualify as real, but you're on your own trying to find out which ones.

GAIN A return to cask-conditioned enlightenment is the **OLD SCHOOLHOUSE** in Woodlands, which claims to offer four rotating real ales.

The operators of Cafe Source Too at Hughenden Sports Club have launched a new venture, the **HUGHENDEN YILL HOOSE**.

West Brewery has closed its bar **WEST ON THE CORNER** on Woodlands Road, citing

unsustainable rent and rates. The space is now a restaurant.

The Hope has been replaced by the **SMOKIN' FOX**, which, as the "bar & kitchen" description is getting a bit clichéd these days, calls itself a "bar & scullery". No real ale.

TIMES SQUARE on St Enoch Sq, which was trading as Crafty Dan's for a while, has reverted to its old name. A sign outside advertises real ale but there does not appear to be any available. Similarly Partick's **STORM QUEEN** has changed back after a brief interlude as "The Grain Hopper".

In Finnieston, the former Duchess of Argyle is now trading as the **DIRTY DUCHESS**. By our reckoning this is the fourth name for this bar in three years. No real ale. Nearby in Yorkhill the Drugstore is now **BRUNCH CLUB**.

O'Neill's on Sauchiehall St is now **SHENANIGANS**. Oddly enough, the Flying Scot (previously Goose) on Union St is now **O'NEILL'S**.

GAIN Maryhill's venerable **VIKING BAR** has been refurbished under the watch of the former Vale Bar management. It now offers food and real ale, though we have not had any reports on what beers are available.

LAUDERS has been closed since the fire in April last year. According to press reports refurbishing the fire-damaged pub could cost up to £1m.

Just round the corner, the **IRON HORSE** is threatened with being demolished for redevelopment.

In the basement of the Abode Hotel on Bath St is **PIE & BREW**. No real ale. The "craft beer" on offer is keg from Marston's and Harviestoun. The pies are very good.

Saltmarket pubs the **OLD EMPIRE BAR**, the **LAMPOST** and the **SPIRIT** round the corner have all closed. As these are all underneath



GAIN Once a real ale stalwart, the **SCOTIA BAR** took out cask beer a few years ago. It's now back after a refurbishment. There is a house ale called Scotia Writer's Block brewed by Greene King. Broughton and Edinbrew guest beers often feature.

LOSS Confusingly enough, **CAIRNS BAR** just around the corner on Miller St, which is also owned by Greene King, was refurbished around the same time as the Scotia, but there they have taken the real ale out!

the same railway bridge we can only assume that Network Rail has ended the lease for some reason.

PAVEMENT cafe bar in the Merchant City in the premises of the former Court Bar sometimes has small-batch kegs and bottles from local nanobrewers. No cask beer.

The **PRESS BAR** has had a refurb and apparently the threat of demolition has been lifted. It has also stopped serving Tennent's 60/- from the keg – we believe it was the last city centre pub to sell this type of beer, also known as light, which was once the dominant draught beer in pubs.

CROSSING THE RUBICON has changed hands. Williams Bros have handed it over to the people behind the Ben Nevis bar. As we went to press we were told the name is changing to The Machair.

The **BELL JAR** has opened in Govanhill in the premises of the former Life O'Reilly. It belongs to the same operators as the Sparkle Horse in Partick. No cask beer.

The **GEORGIC** in Pollokshaws has been refurbished, as has the **GRANARY**.

LIQR bar, another seemingly cursed unit in the Merchant City, has reopened as as another cod-Irish bar called **CONNOLLY'S**. Around the corner, **BOUDOIR** wine bar has closed.

GAIN Just over the street is a welcome addition, **BAR 91** is serving a Merchant City Brewing beer.

The **PARK BAR** in Govan is being refurbished.

MacGregor's Pie and Ale Howff has closed, re-opening under new management and its former name of the **STRATHDUIE**.

GAIN The newly gutted and refurbished **THORNWOOD BAR** on Dumbarton Road has Deuchars IPA.

The **DOON INN** in Blantyre is up for sale.

The Duchess of Duke St in Dennistoun has re-opened as the **PALAIS BAR**.

27 years on, is Glasgow's beer still as dear and green?

BY NICK SIMMONDS

When I moved to Glasgow 25 years ago one of my first purchases was The Dear Green Pint – to date the only Glasgow pub guide produced by CAMRA.

I spotted the marvellous cover by Alasdair Gray behind the bar in the Scotia and knew I had to have it.

I was already using the Good Beer Guide to find my way round the city's real ale pubs but here was an opportunity to broaden my horizons and get to parts of the city I might not otherwise visit. There were useful sketch maps dividing the city into six areas and I loved the descriptions of the pubs e.g. of a pub in Bath Street (no longer selling real ale or going by its then name of Phileas Fogg's) it was written "The comfortable surroundings try to capture the atmosphere of a gentleman's club, though success evades them."

To mark my silver anniversary in the city I have spent the last year visiting as many of the original 74 entries as still exist. Unsurprisingly not all are still pubs, and I drew the line at visiting the former Gallery bar under Central Station which is now a tattoo parlour. But given the oft repeated mantra about the perilous state of the pub, a

surprisingly high number – 49 – could still be described as such.

23 still sell real ale (one of them, Todds on the Strathclyde University campus, only in summer when the students are away!). Of this 23, 15 retain their 1991 name: Aragon, Babbity Bowster, Blackfriars, Bon Accord, Doublet, Drum & Monkey, Horseshoe, Pot Still, Rock, Scotia, Sloans, Station Bar, Tennents and Ubiquitous Chip. Half a dozen of those remain in the 2018 Good Beer Guide.

11 of the pubs no longer selling real ale have also retained their 1991 name, with the pick of the bunch for a friendly pint of non-real ale, being in my opinion the Grove, Quarter Gill and Tolbooth. If they could be persuaded to retry real ale I would be very happy.

What of the losses? Well I'm sure most local ale drinkers old enough to remember the Mitre shake their heads when they see the bar fittings in the Glasgow Riverside Museum rather than in its true home in what's left of Brunswick Street. Likewise, what was once the Southside's premier real ale outlet, the Boswell Hotel, which was a welcome reward for the thirsty drinker's ascent of the



"devastatingly steep East Face from Langside" to quote the book, is now flats.

11 are now better described as restaurants or cafes which perhaps shows a changing trend in the refreshment business, and one, the former Gairdners' Arms, is a shisha café.


There is a danger of romanticising the pub scene of the early 1990s but one should consider that the brewery section of the DGP listed just ten breweries in the whole of Scotland. Also listed were the four English breweries whose beer could most often be found in Glasgow – Courage, Marstons, Ruddles and Whitbread. Hard to believe, but these were seen as exotic at the time, much the same way as "craft" beer is today I suppose.

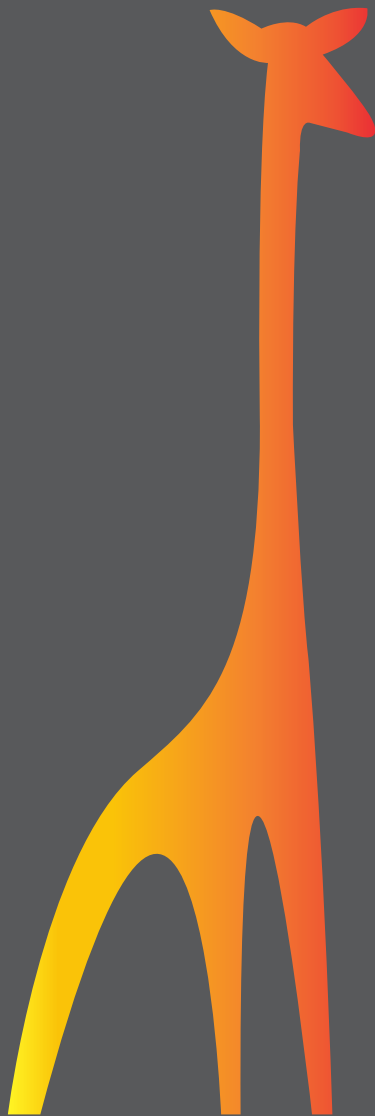
It is now 27 years since the DGP was published, and given that over the years we have gained such fine real ale outlets as the Laurieston, State Bar and Three Judges, is it not time for an updated edition?



THE STATE
148 HOLLAND ST.
GLASGOW

 **@THE_STATE_BAR**

 **0141 332 2159**



THE BRIGGAIT, GLASGOW

THURSDAY 20TH JUNE 3.30PM - 10.30PM

FRIDAY 21ST JUNE 12.00PM - 10.30PM

SATURDAY 22ND JUNE 12.00PM - 10.30PM

ENTRY PER SESSION INCLUDING FESTIVAL GLASS
£6 (£4 FOR CAMRA MEMBERS)
DISCOUNTED RATES FOR SUBSEQUENT SESSIONS

6TH GLASGOW REAL ALE FESTIVAL

2 0 1 9

OVER 150 REAL ALES, CIDERS & FOREIGN BEERS
GIN, MEAD AND WINE ALSO AVAILABLE

MAIN FESTIVAL SPONSOR



ISLE OF SKYE
BREWING CO.

WWW.GLASGOWREALALEFESTIVAL.CO.UK



[GLASGOWREALALEFESTIVAL](https://www.facebook.com/GLASGOWREALALEFESTIVAL)



[@GLASREALALEFEST](https://twitter.com/GLASREALALEFEST)

