

The Guzzler

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Free

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



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The Guzzler is published jointly by the Glasgow and West of Scotland Branch and the Renfrewshire Branch of the Campaign for Real Ale (CAMRA).
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What's not on!

For the time being all physical CAMRA meetings remain suspended. We are having occasional branch meetings and socials online. Please check our website and social media for details.

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

Follow @GlasgowCAMRA and @RenfrewCAMRA on Twitter

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Glasgow Real Ale Festival

Our festival committee has reluctantly come to the conclusion that it will not be possible to hold a G-RAF in 2021 under the current conditions. Please watch this space for further details.

Action Alert

We support the closure of hospitality in the interest of public health, as long as it is necessary and evidence-based. But while pubs and breweries are closed, they need support – please lobby your MSP for a adequate support package

<https://action.camra.org.uk/page/68949/action/1>

Support your local pubs

If you're lucky enough to have a local pub or brewery that is able to safely sell takeaway beer, please support them during this time of crisis. The supermarkets will still be there afterwards – your local might not be!

This edition of the Guzzler is online only. It will be back in pubs when this can be achieved safely again.



We'll beer again

Soon, pubs will open again in some form. But they need help from the government to survive and thrive

THERE has never before been a crisis like this.

Pubs in Scotland have been closed for eight of the last twelve months.

And while that is bad enough for drinkers, who are missing a delicious, cool, fresh, refreshing pint of well-conditioned cask

ale, tingling on the tongue and delicately scented with aromatic hops [That's enough of that – Ed], it is devastating for pubs.

Many pubs are still having to pay partial or full rent, despite having no income. It seems almost inevitable that many

publicans will lose their businesses – with property vultures waiting to snap up pubs on the cheap.

CAMRA has been very clear from the start that if pubs have to close, the government needs to step up with an adequate package of

financial support in the meantime. But the government's support for the hospitality industry has fallen way short of what is needed to help our pubs survive.

Very small pubs and taprooms don't pay VAT so didn't benefit from the VAT cut the



CAMRA welcomes brewery support

At the end of January the Scottish Government announced a support fund specifically for breweries. CAMRA's Scottish Director Joe Crawford welcomed the plan and said:

"Throughout the past year our local brewers have often missed out on support, despite being hard hit by the closures and restrictions on pubs, so this fund is very welcome.

"It is important that we protect jobs and livelihoods in the brewing industry, so pub-goers can still have a great choice of quality Scottish brews once our pubs are allowed to re-open again.

"After months of restrictions and closures, and despite these grants, pubs and the local breweries that serve them aren't out of the woods yet.

"Ministers should recognise that local pubs and breweries are a force for good and play an important role in bringing people together, tackling loneliness and social isolation, and supporting their local communities."



government offered. The various food-related restrictions seemed to punish the small "wet-led" pubs that are the backbone of communities. Pubs that don't serve food can't open while customers are obliged to have a meal. Nor can they benefit from initiatives such as last summer's Eat Out to Help Out.

We are calling for long-term support measures – business rate reform and a tax reduction for draught beer – to encourage

people back to the supervised setting of the community pub.

Very early in the crisis CAMRA's chief executive Tom Stainer stated "Lockdown has shown just how valuable our pubs are to local communities and the pivotal role they play in tackling loneliness and social isolation. It is absolutely right that they receive extra support during the difficult months ahead to ensure their continued survival."

He was right then

and CAMRA is still calling for adequate financial support to see pubs and publicans through to reopening and beyond, and for the government to put whatever longer term measures are necessary in place to make sure that pubs and clubs can thrive again once restrictions are lifted.



Joy as fight for pubco reform is won at last

ScotGov
U-turn
brings hope
for tied pubs

EVEN before the pandemic arrived, many Scottish tenanted pubs were engaged in a desperate struggle for survival.

Tom Kerridge's excellent TV series "Saving Britain's Pubs" at the end of last year brought it home to millions how little many publicans earn, as they are obliged to buy their beer at sky-high prices from the company that owns the pub – this is called the "beer tie".

Most people still imagine that pubs are owned by breweries, but in reality many are owned by so-called "pubcos" which brew nothing, but act as middlemen between pub and brewers. Sometimes the mark-up when a pubco buys in beer and sells it on to its tenants is up to 100 per cent.

Pub campaigners, including CAMRA, have been fighting for years to introduce legislation to protect tenanted pubs from this rip-off. In 2015 we achieved it in England and Wales, but the Scottish Government at the time refused to extend it to Scotland. Undaunted, Neil Bibby MSP has been lobbying for a bill which would bring statutory regulation of pub companies to Scotland too.

In November the bill had seemed doomed when the relevant committee voted it down. But when it returned to the full Parliament, the Scottish Government finally switched to supporting the bill "in

principle". Campaigners had pointed out that the SNP at Westminster had voted for reform for pubs in England and Wales. How could they deny Scottish pubs the same protection?

Pubco representatives, echoed by some MSPs, said the law would discourage investment, and that anyway only 17% of Scottish pubs are tied in this way. Some called the proposal "economically ruinous".

You know what's economically ruinous? Having to pay 50% over the going rate for your beer. Working to make your pub a success, then being "rewarded" with a rent rise.

Fortunately the Government recognised the strength of feeling and the Bill passed unanimously at Holyrood by 111 votes to none.

The Scottish Parliament now has the opportunity to study what has worked and what has not worked in the legislation in England and Wales, and to tailor the Tied Pubs Act to fit the situation in Scotland.

The law will only be used if a tenant thinks it's needed. Those tenants who are happy – as the pubcos say they are – won't need to do a thing.

There has not been much good news for pubs in the last year, but we can now look forward to better times for tied pubs.

What will the Tied Pubs Act change?

- A Scottish Pubs Code will be established
- No tied tenant should be worse off than before
- The Pubs Code Adjudicator will be independent
- Tenants can choose a “market rent only” option if they are unhappy with the beer tie
- Simpler than the system in England and Wales
- Tenants can stock a guest beer of their own choosing
- Applies to all tied pubs (not just pubcos with more than 500 pubs)

■ 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

Awards

As it's been impossible for the past year to have branch meetings or trips, we were only able to make one award for 2020. The long-overdue presentations for 2019 took place privately with social distancing in place.



BRANCH PUB OF THE YEAR 2019: Chair Johnnie McKenna presents the award to Nancy Lyons of the State Bar, Glasgow



LANARKSHIRE PUB OF THE YEAR 2020: Maureen Campbell of the Weavers, Strathaven



BEER OF THE YEAR 2019: Johnnie presents Fiona McEachern of Loch Lomond Brewery with the award for Southern Summit, which has won for the second year in a row. Head brewer Thomas, left, and branch secretary Brian McAteer look on.



PUB HERITAGE
HISTORIC PUB INTERIORS
WHITE HORSE, BEVERLY ROUND TABLE ROOM

PHOTO: MICK SLAUGHTER

Add a touch of pub to your Zoom meetings

IT may still be impossible to visit a pub at the moment but we've got a memento of what we're missing.

Thanks to pub historian Mick Slaughter, CAMRA's Pub Heritage Group is able to make available a selection of interior shots of some of the best-preserved historic pubs around the UK. You can just look at these, sighing wistfully, or download them and use them as backgrounds for your online meetings. Like the White Horse in Beverley, Yorkshire (above), for example. Or perhaps you'd prefer the Kenilworth in Edinburgh or the Black Friar in London.

Check them out at <https://camra.org.uk/virtual-backgrounds-for-online-meetings/>

Which west of Scotland pubs should we suggest?

Send your ideas to theeditor@glasgowcamra.org.uk

Find out more about Britain's historic pubs at <https://pubheritage.camra.org.uk/>

25 YEARS AGO:

The Spring 1996 issue of the Guzzler led with the sad news of the closure of the Glaschu Brewery in Woodlands in the bar unit that later became Uisge Beatha and then DRAM! The then editor pointed out that its launch night had been the first time in his lifetime he had been able to drink real ale from an independent brewer in the city.

The Three Judges had been named Glasgow Pub of the Year for the fourth year in a row and the presentation was combined with the Beer of the Year award, which, unusually, was won jointly by Maclay's Broadsword and Orkney Dark Island.

Eerily, a columnist in the magazine had a wish which circumstances have now forced to come true: "While we're on this topic of bottled beer and take-aways, wouldn't it be great if someone offered an instant home delivery service? Send me round a firkin of Heather Ale and a box of Hardy County Bitter. My goodness, it would be chist the job on these cold, dark, sleety nights." Who could have thought in 1996 that in 2021 we would be dependent on such services, and pining for the day when we can go to the pub?



Phil's keeping it simple



THE founder of new brewery **Simple Things Fermentations** already has an impressive CV.

Phil Sisson had the opportunity to brew with Thornbridge and Stewart while still at Heriot-Watt university studying brewing.

On graduation he spent two years at Harviestoun while planning where to set up his own brewery.

Unlike many new breweries, Phil plans to

focus on classic British and European beer styles rather than chasing trends. He has set up his second-hand four-barrel brew kit in Muirend and produced his first beers before Christmas 2019.

2020 was looking good – but we all know what happened then.

Phil has spent the past year brewing a range of beers for bottling, and has launched an innovative home delivery service. It's gone well enough

that Phil has been able to take on a second member of staff.

The beers are bottle-conditioned and Phil hopes to also produce cask beer once pubs can open again. His European Pale is made with German hops and Norwegian yeast while the Porter contains smoked malt and rye. Other beers have been a revivalist Light, a.k.a. 60/-, a Best Bitter and an Imperial Stout.

■ There is a constant stream of new independent brewing operations starting up in Glasgow and the surrounding areas. Even during a pandemic.

So many, in fact, that we can't keep up with them all!

In addition to Simple Things (left) we are aware of new start-ups Boden Brewery, the Hidden Lane Brewery in Anderston, and Dookit Brewing who are producing beer at Ride.

Outlandish Brewing Co in Glenboig near Coatbridge is producing bottled beer.

Look out for more about these enterprises in the next issue.

■ Tennent's has pledged to eliminate single-use plastic packaging by 2021 and to be carbon neutral by 2025. A new light lager has been launched which is 3.5% abv and gluten free. Tennent's owner C&C Group have also taken an 8% stake in Innis & Gunn.

In brief

Cumbernauld's **LAWMAN BREWING CO** has closed. Owner Craig Laurie is now head brewer at Arran.

BUTE BREWING CO, which closed in 2019, is to be revived as part of the Bute Yard food and drink development. Former brewer Simon Tardivel

is in charge, founder Aidan Canavan having returned to his teaching career.

LATE NIGHT HYPE of Clydebank went out of business shortly after the last issue of the Guzzler. The Glasgow Brewery Collective project (we reported) is thus not going forward. **RIDE BREWING CO**, with whom they were sharing premises, has

relocated back to their original set of railway arches in Tradeston.

GLASGOW BEER WORKS, formerly Merchant City Brewing, changed their plans for a new city centre brewery and hence their name too. Last summer while it was allowed, they operated a beer garden on Oswald St in the city centre.

ALISTAIR Boyd, who died in May 2019 at the age of 77, was a pugnacious, opinionated git who really liked the sound of his own voice.

In other words, he was precisely the sort of person without whom the Campaign for Real Ale would never have got anywhere.

CAMRA needed people like Alistair, who would not be put off by the idea of being unpopular or unfashionable (as a life-long Communist, he was used to that).

He joined CAMRA in 1974 when according to the big breweries, fizzy beer that tasted of burnt sugar was the future, and he put his talents at the service of the campaign just as he did as a union official.

Alistair studied journalism as a mature student, and edited Glasgow CAMRA's first newsletter, *Ale Mail*. He was a talented writer and I regret that I was never able to get him to contribute more than a couple of pieces to the *Guzzler*.

He would argue with anyone about anything, but it was almost always in joy with a twinkle in his eye. Just for the sake of a stushie he would arrange with friends to each speak on opposing sides of a motion at CAMRA conference.

He embodied the beer-bellied, bearded CAMRA stereotype and



Alistair Boyd

1941–2019

seemed to revel in it, on one occasion delivering a passionate speech to the AGM on the motion "This AGM agrees that being fat is not incompatible with CAMRA membership". This speech was so well received that it was printed in full in CAMRA's paper *What's Brewing*.

When he was elected to CAMRA's National Executive in 1993, Alistair was seen as the voice of the rank and file. Perhaps to the relief of some, he only served one term.

But if he did not take himself very seriously, he took the principles of real ale very seriously indeed.

And he held in contempt those breweries who tried to build the profile of their own brand by picking fights with CAMRA.

Alistair enjoyed genuine German lager



as much as real ale and cider – his scorn was reserved for poor British imitations of it. He frequently said that two out of three of his all-time favourite beers were lagers.

Alistair's funeral saw both the crematorium and the pub afterwards packed, as CAMRA friends from near and far paid their respects.

Former CAMRA National Chairman Colin Valentine, a Motherwell supporter who just this once donned the colours of Alistair's beloved Hibs

to deliver the eulogy, said: "Alistair was articulate, erudite and very much his own man. He marched to the beat of his own drum and we all joined in where we could."

Alistair worked tirelessly at CAMRA festivals for decades, and was often to be seen manning the foreign beer bar at the Great British Beer Festival in London. Despite declining health he continued to run the cider bar at the Paisley Beer Festival and attend CAMRA events, right up until the 2019 AGM in Dundee.

Alistair will never be forgotten and we are very proud to have known him.

ROBBIE PICKERING

■ Since the last issue of the *Guzzler* several veteran activists of our branch have sadly died: Ellen McSwiggan, Alan Tindall and Alan Watson. Full tributes will appear in forthcoming issues.

Robin Graham

We were saddened to hear the news of the death of Robin Graham, one-time landlord of the Clockwork Beer Co.

Having successfully run real ale pubs in the north-east, Robin and his wife Gay moved to Glasgow in the late 80s and took over the Boswell Hotel, a then unpromising location in Langside, on top of a steep hill far from any bus routes.

The Summer 1989 edition of *Scotwest Drinker*, Glasgow CAMRA's publication at the time, reported "In the short time since the landlord, Robin Graham, has taken over this Glasgow south-side hotel he has already sold over 99 different Real Ales!" A social was planned in order to drink the 100th.

The couple then set up the Clockwork Beer Company. Robin introduced new beers including a fairly authentic American IPA and Red Alt, an intensely bitter cross between an American red ale and a Düsseldorf Altbier. These beers were truly pioneering – there was nothing else like them available in Glasgow at the time. Robin will be remembered as having changed the Glasgow beer scene for the better in a way that few do.



Picture: Dave Lannigan of Glasgow's Ride Brewing Co sees the Scottish Government's deposit return scheme as potentially disadvantaging microbreweries.

Small brewers' concern over details of new deposit return scheme

MANY of us were delighted when it was announced that Scotland was going to get a deposit return scheme similar to that operated in several European countries.

Anyone who has been to Belgium, Czechia or Germany (or who is old) will be familiar with returning bottles and cans to the shop to reclaim the deposit on the empties.

The scheme aims to reduce littering and improve the recycling rate by having better separation of materials.

CAMRA supports a deposit return scheme in principle.

But the devil is in the detail. The scheme put forward by Zero Waste Scotland (ZWS) and accepted by the Scottish Government makes drinks producers, even the smallest, fundamentally responsible for collecting their own packaging,

wherever across Scotland it is sold – with large fines if they fail. Online retailers will also have to offer a takeback service.

While this will be straightforward for large brewers who distribute all over the country, it is nearly impossible for small brewers. ZWS's answer is the concept of a "scheme administrator" which will take care of collection on producers' behalf.

However, as yet only one such administrator has been set up – there is no intention for ZWS or a public sector body to take on this role –, and small breweries are concerned about the implications of being dependent on an organisation potentially dominated by larger rivals. "There's still a lot of detail to be confirmed and I have no confidence that small producers will have a say in these decisions," one brewer told the Guzzler.

New threat to Old College

AN application is currently before the Council to demolish the Old College Bar, the oldest pub in Glasgow, together with surrounding buildings, and replace them with yet another block of flats.

A similar plan was put forward four years ago, and our position remains the same as then: the remaining historic fabric of the pub must be saved and integrated in context in any new development. We are not remotely convinced that this will happen with the planned block.

Unlike the listed British Linen Bank next door, the pub has no well-connected lobby making the case for its preservation. Save the Old College!



Renton loses last pub

The **CENTRAL BAR** in Renton has closed again and is up for auction. The future of this lovely but neglected pub, which is on CAMRA's National Inventory of Historic Pub Interiors, currently looks extremely bleak.



CAMRA needs you

ARE you missing real ale in pubs? Yes, we thought so. So are we.

Well, you can't have real ale without real pubs. And the future for both pubs and real ale is in jeopardy.

Pubs and breweries have faced, and are still facing, a crisis like they have never experienced before.

The crisis has affected CAMRA too. For the last year CAMRA has been unable to organise any beer festivals, and that has had an impact on the campaign's finances. But more importantly, with no festivals and pubs closed, we have had fewer opportunities to recruit new members.

And yet CAMRA is needed more than ever.

Eventually, hopefully soon, pubs will be able to open again – but how many of them survive might depend on whether there is a loud voice fighting for them.

It is crucial that CAMRA is still carrying the flag for cask-conditioned real ale, as pubs consider whether selling it is still viable.

CAMRA needs your support to help us support our pubs and breweries.

As soon as it was clear pubs would have to close, CAMRA got together with the independent brewers' trade group SIBA to launch "Pulling Together" to share information on pubs and breweries who were (where permitted) offering carry-outs and deliveries.

We also created Brew2You, an app enabling small breweries, who perhaps don't have their own webshop, to sell direct to consumers – which has brought hundreds of thousands of pounds of business to small brewers at a time when every pint sold matters.

Throughout the pandemic our volunteer-led organisation has kept lobbying government, fighting for adequate financial support while pubs are closed.

If you've been putting off joining CAMRA, or thought you didn't need to, join today.

<https://join.camra.org.uk/>



Yeast found in sunken beer

Divers exploring the wreck of the steamship Wallachia, which sank in the Clyde en route to Trinidad in 1895, have retrieved bottled beer from the lost cargo.

The beer was determined to be a strong McEwan's stout of about 7% alcohol by volume. It has now been analysed at a specialist laboratory and the beer was found to contain *Brettanomyces* and also *Debaromyces* yeast. These are tough yeasts that eat sugars ordinary brewing yeast cannot digest. They are also credited with producing the 'aged' aroma found in nineteenth-century porter and still used today in iconic beers like Orval and Harvey's Sussex Best.

Marston's dumps cask

Marston's have removed cask beer from all their Scottish pubs. In our branch area these include the Steam Wheeler at Braehead, the Queen of the Loch in Balloch, the Raven's Cliff in Carfin, the Jenny Burn at Shawfield and the Waterwheel in Port Glasgow. It is disappointing news but unsurprising, since these are mostly new-build, food-focused pubs plunked down in places that have had no tradition of real ale drinking within living memory. Perhaps if Marston's had made any effort to promote their cask beer it might have been more successful.

Olaf Schellenberg

Well-known beer importer Olaf Schellenberg has died at the age of 79. If you didn't know his name, you might have marvelled at the weird and wonderful bottles in the fridge of a pub.

Olaf had imported Franconian and Bavarian beers to Scotland for many years, supplying beer festivals and discriminating pubs with a selection of bottled beers from small family breweries such as Pyraser, Greif and Kneitingen. Thanks to Olaf, ironically enough, these beers were more easily available in Scotland than they were in most parts of Germany. Many drinkers owe him a great debt for increasing their knowledge of proper lager. Ruhe in Frieden.

■ 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. Information from outside Glasgow is especially appreciated.

Please note that some of this information dates from before lockdown, and it is sadly quite likely that some pubs will not survive the impact of the coronavirus crisis. There is more rumour than usual. Expect further changes. We show **GAIN** for brand new real ale outlets; **LOSS** for outlets that have stopped selling real ale.

Fraser Laurie, long-time landlord of **BABBITY BOWSTER**, has sold the pub to Caledonian Heritable. Fraser has been a huge figure on the Glasgow pub scene and we wish him a happy retirement. Also retiring is another veteran, Colin Adams, who has left the **GEORGE** in Hamilton after 29 years.

GAIN Jaw Brew has opened a taproom in Milngavie, right next to the railway station, and if it has a name at all, it's also called **JAW BREW**. The brewery, currently in Hillington, is in the process of moving to the same site.

LOSS **THE MACHAIR** (formerly Crossing the Rubicon) has taken out the cask beer,

The **IRON HORSE** closed last year as the entire block is due to be redeveloped. It didn't sell real ale, but was a traditional family-run pub of a kind that is now extremely rare in the city centre.

After the devastating fire in 2018 and long period of closure, **LAUDER'S** reopened with a full refurb and is now a very handsome pub indeed. Hand-pumps are on the bar but we haven't seen them in use yet.

GAIN **WINTERSGILL'S** on Great Western Road had only been serving Harviestoun beer for a short time before lockdown, but switched to focusing on takeaway and delivery, including bag-in-box beer. On the other side of town, **SAMMY'S**, which was trashed by the Lebowski's group a few years ago, has reopened as **ZINFANDEL**, a Croatian-influenced wine bar and restaurant. No cask. Quiz question: What is the connection

between these two pubs? Answers on a postcard to the editor.

The **ORIENTAL BAR** off Trongate may be threatened by plans to redevelop the block.

MACGOCHAN'S, in Tobermory reopened last summer after recovering from a serious fire. No news on whether real ale will return.

The Boyd Roderick in Shawlands closed in early 2020. A new business has taken over, calling it the **EALA BHÁN** (Gaelic for White Swan, one of its former names). The second long closure has delayed their reopening.

The **OLD POST OFFICE** in Coatbridge had started selling real ale shortly before Covid.

The **MILL INN** in Coulter, which sold real ale in the past, closed towards the end of 2019.

The **DEPOT** on Victoria Road, named after the now-demolished bus depot opposite, has closed and is now **VINI**, an Italian-influenced bar and restaurant.

As always happens, no sooner had we printed 5000 copies of the last issue, saying the well-known music pub **MACSORLEY'S** had closed, than it opened up again. We wish the new management every success with this classic Glasgow pub.

Oli Norman has bought out business partner Stephen White and is now sole owner of **BREL**, **SLOANS** and **THE GRIFFIN**. White remains in control of **BLACKFRIARS** and **MUNRO'S**. The

latter is being refurbished as **THE BULL**.

TENNENTS on Byres Road has also had a refurb, no word of any impact on the range of beer.

Sadly, two relatively new and promising south side bars, **GÜLP** and **SWEET RECREATION**, have not survived the pandemic. Sweet Recreation in Shawlands, in the unit that was previously Bier Stube and then various food outlets, was a sister enterprise to Koelschip Yard. The cask was usually from Black Isle. Gülp Bar had no cask but keg and cans from local brewers such as Out of Town and Ride. The pizzas were very good.

The **KOELSCHIP YARD** had been selling cask beer quite regularly before lockdown. .

Pay attention, this is confusing: Kelly's on Oswald St, which was the Quarter Gill, is now **OSWALD'S**, and the Coyote on Howard St is now **KELLY'S**. No cask in either.

Up on Hope St, McGinn's is now **AMICO**, currently trading as a take-away coffee bar. Presumably it will still be a licensed venue of some kind after restrictions are lifted.

We missed mentioning last time that the former Athena Taverna/Mulberry St is now the **STAG & THISTLE**. Reports say the real ale has been in decent nick.

LOSS We were going to put a short piece in this issue about how great **REDMOND'S** in Dennistoun is. It is a very popular bar and we were impressed by the single handpull, which often featured beer not normally seen in Glasgow. The condition was usually good and the service always excellent. Sadly they have taken the cask beer out, making east of Bellgrove a real ale desert once again. It was nice while it lasted – do people in Dennistoun (recently named the eighth coolest neighbourhood in the world by Time Out magazine) really only want to drink cocktails and trendy keg?



THE owners of the Grove Bar in Kelvingrove, Greene King, have been allowed to replace the bar's iconic 1950s signage with new "on-brand" graphics.

The intention seems to have been to transform the Grove into an upmarket cocktail bar, a type of establishment already well represented in the area. Glasgow CAMRA lodged a formal objection to the new signage, calling it "garish, inappropriate and out of character for the conservation area."

The pub company had also wanted to paint the front of the Grove dark green to match their corporate colours., but at least this has been averted.

The former Tusk nightclub in Shawlands has been bought by JD Wetherspoon. This must give rise to speculation about the future of the existing JDW outlet the John Stirling Maxwell just down the road.

The former Dalzell Arms in Motherwell is now **STARKA**.

While pubs were opened, our roving reporter told us the **COLINTRAIVE HOTEL**, a few yards from the ferry jetty across the Kyles of Bute from Rhubadoch, was serving beer from Fyne Ales, usually Jarl.

On Bute itself, the **PORT ROYAL HOTEL**, which won various awards as the Russian Tavern a few years ago, has been up for sale for some time. We are told the **PORT INN** at Port Bannatyne has had no cask beer since Bute Brewing Co closed in 2019.

BLACKRUBY'S cocktail bar was opened on the first floor in Fraser's on Buchanan St late 2019. Eight keg taps mostly from independent Scottish brewers, and a fridge of cans. A rare city-centre outlet for Overtone brewery. It remains to be seen whether this innovative operation from the people behind the

Beer Emporium in Bristol will re-open.

The **CALTON TAPROOM**, for the few weeks during which it was actually able to open last summer, stamped out a firm place in the east end with a beer list featuring the newest micros. Sadly, we hear this outlet will not be re-opening.

The **TALISMAN** in Springburn, built by Scottish & Newcastle Breweries in the 1960s but derelict for 25 years, has been demolished.

Italian brewery and bar chain **DOPPIO MALTO** has announced it is opening its first UK bar in the former Post Office on George Square.

The **CREAGAN INN** near Appin has been taken over by Jacqueline and James Nesbit, previously known for such renowned Edinburgh pubs as Bennet's and the Blue Blazer. We welcome them back to the west coast and wish the previous licensees Duncan and Isobel a happy retirement.

GAIN The former Traders on Argyle St, Anderston is to reopen as a gastro pub called the **DUKE'S UMBRELLA**. Cask ale is promised but the 12-page wine and cocktail menu makes no mention of beer.

Inverlmond essence

Paul Whitehead reminds us of a time when we could visit breweries

INDEPENDENT breweries are booming in Scotland, but often the day comes when one of the big players snaps them up.

For many a CAMRA member, this can be cause for concern. Will Big Brewco keep the independent spirit alive, or will they integrate and just add a few of the more popular brews to their line up?

The story of Inverlmond brewery is slightly unusual. Founded back in 1997 at Inverlmond, just north of Perth, the brewery was bought out by upstart Innis & Gunn in 2016. An

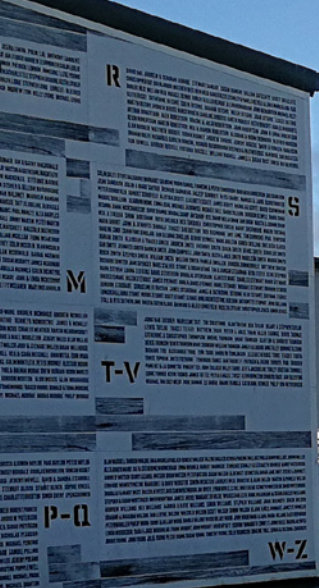
eager bunch of GWOS CAMRA members took a trip up to Fair City at the end of August 2019 to find out what has changed since then.

Not much, according to out-going head brewer Ken Duncan, our host and tour guide for the day.

“The founders wanted to sell, and Innis & Gunn were looking to build their own brewery for when their current arrangement with Tennent’s expires. They

had a change of heart and thought: why not buy this great existing brewery instead?” Ken explained as he gave us a tour of the brewhouse.

Ken talked passionately for over an hour about how the brewing process has evolved. The takeover by I&G brought investment in new equipment, allowing brewing on a bigger scale, and also means that Inverlmond beers have



Left: inside the brewery with fermentation tanks in the background. Below: happy branch members on the way to Inverlmond
Photos: Robbie Pickering



access to the parent's sales and distribution infrastructure.

The brewery now sits in a purpose-built facility adjacent to the old brewery, now used as storage – and for nesting by some particularly aggressive seagulls.

Local water is used in all the beers, but is often 'Burtonised': treated with salts and other minerals to replicate the hard waters of many brewing heartlands.

We were able to

sample the various malts including caramalt used in Ossian golden ale and the rich chocolate malt used in Lia Fail.

The brewing team typically brews one different beer each day, with the wort piped from the mash tun to one of a dozen waiting fermentation vessels.

All that talk of brewing is thirsty work, so we were delighted when Ken ushered us into the on-site bar to sample a few of the ales.



Ken (right) explains the brewing process and, below, pours pints of the result.



The star of the show was Ossian Founder's Reserve, a richer, stronger version of the signature Ossian golden ale which was being brewed for Wetherspoons' autumn beer festival. It packs in more punch and is maltier on the palate than regular Ossian, and is deceptively strong at 5.6%.

We were honoured to be the first punters to try it on draught and give it our seal of approval.

Also available were regular Ossian – a

slow-kilned golden ale with a lemon zesty hop brewed to 4.1% - and rich, malty Lia Fail at 4.7%.

Ken, a proud Gaelic speaker, explained the heritage behind the brands. Lia Fail is Gaelic for Stone of Destiny, whose spiritual (if not actual) home is nearby Scone Palace. Ossian takes its name from the legendary narrator and author of epic poems whose reputed home is the Hermitage, just up the road in Dunkeld.

After sampling an



equally delicious, but not commercially available, barley wine at 12%, it was time to bid farewell to Ken, as he himself said goodbye to the brewery

after 22 years. We staggered back to Glasgow with a brief stop en route in one of Perth's pubs.

CAMRA MEMBERSHIP COUNTS

Campaigning for pubs, pints and people since 1971.

We're leading the fight to keep pubs alive and thriving in every community, serving a broad selection of quality ales and ciders.

Here's how CAMRA makes a difference

www.camra.org.uk/campaigns

Our Campaigns ▼

COVID Campaign Response ▼

Promoting live beer, cider & perry

CAMRA promotes local, small and independent producers. Initiatives include *LocAle* (promoting locally brewed ale) and the *Real Cider Served Here* scheme.



Helping you save your local

Our in-depth pub-saving guides for England, Scotland and Wales, and advice on Assets of Community Value listing and Community Pub Ownership, provide campaigners with all the tools required to save your local, if it is under threat.



Lobbying Government at all levels

CAMRA members across the UK actively lobby their MPs, devolved elected representatives and councillors via email and social media. Our branches talk to politicians about a range of vital topics including taxation, regulation and consumer choice.



Pubs as a force for good

Pubs play a vital role in tackling loneliness and social isolation, foster community spirit and encourage social interaction. Research commissioned by CAMRA found that people with a local pub are happier, have more friends and are more engaged with their local communities.



Pub Company Reform

CAMRA campaigned for over ten years to introduce a Pubs Code and Adjudicator in England and Wales, to address the imbalance of power between pub companies and tenants. We continue to make sure tenants are treated fairly by pub companies, so they can thrive and run great pubs for us to enjoy, and are seeking a Pubs Code for Scotland too.



Pulling Together

Our cross-industry campaign supports pubs, clubs, taprooms, breweries and cider makers through the COVID-19 crisis. They need your support now more than ever. We are campaigning on their behalf and providing resources to help them survive. This includes promoting *Cheers for Choice* to ensure beer stocks in reopened pubs, *Brew2You* and *Save our Pubs*.



Brew2You

This digital platform has been a vital tool in connecting beer lovers to local pubs, breweries and cider makers offering takeaway and delivery during lockdowns and beyond.



Speaking up for pubs, clubs, brewers and cider makers

CAMRA is at the forefront of lobbying for better support, and against unfair restrictions during the Coronavirus pandemic. We support a cut in beer duty on draught beer served in pubs to ensure fair competition with supermarkets and changes to the Business Rates system to end the unfair burden on pubs.



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