



CAMPAIGN
FOR
REAL ALE

The New Glasgow Guzzler

Glasgow & West of Scotland branch of CAMRA
Vol. 5, No. 1 Free Spring 2014

Laurieston Bar,
Glasgow

Pub of the year

PAGE 12

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Thorn Dhu / Glasgow Real Ale Festival / Potsdam /

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The New Glasgow Guzzler

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All change

THERE'S A lot going on in Glasgow beer-wise this year, and it seems that change is the recurring theme.

It's always nice to report that a pub has begun selling real ale again, and especially when it's a great traditional pub. Quite a few such pubs have returned to the path of cask-conditioned enlightenment recently and we mention some of them elsewhere in the magazine. At our recent branch annual general meeting we encouraged members to support these pubs – there's no point in a pub trying to sell real ale if nobody comes in to drink it.

There was more change at the AGM – as we have a new branch chairman and secretary. Howard Young will be taking on the post of chair and Joe Pakenham is our new secretary. We would like to pay tribute to the previous chair Robin Jones and secretary Stan Thompson for their years of often thankless work in these positions.

For years people have asked "Why don't CAMRA have a Glasgow beer festival?" The answer to that has changed too – *we do!* The first CAMRA Glasgow Real Ale Festival for a generation will take place at the end of June, and you can read about it on pages 8 and 9.

Finally, the *Guzzler* itself, previously an A4 newsletter in black and white, has switched to an A5 magazine, printed in colour for the first time! We hope you like the new format.



Branch diary

Tuesday 15 April
Branch Meeting

7.30pm, Blackfriars, 36
Bell Street, Glasgow

Monday 12 May
Branch Meeting

7.30pm, Kirky Puffer,
Kirkintilloch

Wednesday 4 June
Branch Meeting

7.30pm, Burnbrae,
Mingavie

26–28 June
Glasgow Real Ale
Festival

The Briggait, Glasgow.
Volunteers required

Saturday

13 September

Celebration: 40
Years of CAMRA in
Scotland

Venue tbc

Visit www.glasgowcamra.org.uk for the latest news
Or follow @GlasgowCAMRA on Twitter
[facebook.com/GlasgowCAMRA](https://www.facebook.com/GlasgowCAMRA)

The brewery boom has finally reached our branch area, with one new brewery opened since the last issue of the *Guzzler* and two more due to open in the next few months. We look at three of the new challengers – meanwhile existing breweries are expanding and taking on new projects

THORN DHU

Rare beer from Lochgair

THE THORN Dhu brewery was set up last April by John and Julie Sutton from Derbyshire on their retirement.

It is based in a shed at the back of their house just to the north of the village of Lochgair overlooking Loch Fyne. The house was originally named Thorn Dhu and they take no credit for the mixing of two languages.

The brewery is as small as could possibly be and still be commercial: the boiler has a nine-gallon capacity with matching fermenters which are designed in the US for the home brew market. Brewing takes place five days a week giving the brewery a 1.25 barrel capacity.

On a visit made in

November they were conditioning three beers, St Andrews (1046), Copper Cascade (1045) and Woolly Bully (1046). Although there aren't any regular beers, the Woolly Bully being about the most often brewed, the beers do tend to be about 4.5% in strength and full bodied. A particular favourite of the brewers is Moine Mhor which uses smoked malt from Weyermann's in Bamberger. We had a sample and it became one of our favourites as well.

The beers are currently featuring regularly at the George Hotel in Inverary where they compare well with the selection from Fyne Ales. The Coylet by Loch Eck takes them as a frequent guest as does



Julie and John (left) enjoy a pint with branch members

the Kilmartin Hotel though more particularly in summer. The other occasional outlet is the Commercial in Lochgilphead and with the other three pubs accounts for about all of the brewery's output. Hence it is unlikely the beers will appear in Glasgow anytime soon, unless some can be found for the beer festival.

STAN THOMPSON

DRYGATE BREWING CO

New beer destination in Dennistoun

IT'S FAIR to say that relations between CAMRA and a certain East End lager brewery have not always been the best.

So some might have reacted sceptically to the news that Tennent's was entering a joint venture with Alloa-based Williams Bros to build a new brewery on a disused part of Tennent's

brewery site, to be known as Drygate after the original name of Wellpark.

But both Tennent's and Williams Bros are at pains to stress the independence of the new brewery.

The development will include a restaurant, run by the people behind the acclaimed

Vintage in Leith. The brewery will be visible from the restaurant through a large glass wall.

The main brewing plant is 24 hectolitres (or around 4200 pints per brew), with a 720-pint pilot plant on the side, so there is plenty of flexibility for experimental brews.

ROBBIE PICKERING

THE JAW

Launch in May

IN THE past few years the Scottish brewing scene has gone from strength to strength as new breweries appear to have been popping up across the country on an almost monthly basis.

However, Glasgow and West of Scotland drinkers have had to look on in envy as this recent brewing renaissance has been happening just about everywhere other than in our own back yard.

Akin to the old chestnut about buses, hot on the heels on the launch of the Drygate Brewery, news reaches us of another, soon to be opened, brewery in Glasgow. The Jaw Brewery, brainchild of Glasgow CAMRA member Mark Hazell, is at an advanced stage of planning.

Mark, originally from Lerwick and a former IT professional, has a long held passion for beer as a consumer and homebrewer. His homebrewing activities were initially via the extract route, embarking on all-grain brewing approximately six years ago. During this period he has amassed sufficient expertise and a recipe portfolio that he feels is suited

to taking things to the next level.

At the time of writing the majority of the activity comprises dealing with voluminous amounts of paperwork for the acquisition of permits, licenses and permissions required for the operation of a brewery – coupled with project managing a host of contractors engaged in the renovation of the site and installation of the all-important brew kit.

The Jaw Brewery's production base will be in the Hillington Industrial Estate. Initially this will offer a five-barrel capacity with room in the facility for expansion as the business grows. Production should be in full swing by May 2014 and Glasgow drinkers can expect to sample the brewery's cask-conditioned ales from June onwards. Jaw's anticipated range at launch will be a pale and well-hopped session beer and a ruby ale. Jaw will also have a range of bottle conditioned beers.

You can keep up to date with the developments at Jaw on Twitter @JawBrew or at www.facebook.com/jaw-brew.1

RICHARD O'LEARY



Head brewer Malcolm Downie takes delivery of new malt silos

FYNE ALES

Focus on flavour

FYNE ALES have announced plans for a £2 million expansion at their brewery at Cairndow in Argyll. The expansion will increase production from the current level of 27,000 pints (90 barrels) of beer per week to a potential capacity of 36,000 pints (120 barrels) per day by 2019.

The move, which will create 12 permanent jobs, will see an old sheep shed, adjacent to the current site of the brewery, converted into a brewhouse which Fyne Ales say will be “one of the most advanced...in the country”. The British made brewkit will incorporate a hopback to maximise hop extraction and Fyne Ales' very own Malt Mill.

For the person overseeing the project, Fyne Ales' Managing Director, Jamie Delap the expansion is all about the beer and maximising the flavour from the ingredients in order to maximise the drinker's enjoyment of Fyne's product.

“Producing top quality Scottish beer is the real focus for us”, says Delap. “The expansion is first and foremost an opportunity for us to get even more flavour into our beers using kit like a hopback which will extract brighter and fresher aromas from the hops. The new brewery will also allow us to mill malt on demand which will add a new level of freshness to our beers.”

There was more good news for Fyne when the branch named Superior IPA beer of the year at its AGM in March. Their Jarl is also the current holder of Champion Golden Ale of Britain, Champion Beer of Scotland and Bronze medal winner of Champion Beer of Britain.

KENNY HANNAH

LOCH LOMOND

Women unite for international brewday

ON MARCH 8th, to celebrate International Women's Day, breweries across the world – from countries as diverse as Japan, Italy, and Israel – came together to raise awareness of women in the industry by taking part in an all-female brew day. Loch Lomond Brewery in Alexandria was one of those involved.

"I'm already part of Project Venus," says owner Fiona MacEachern, referring to the UK-wide female brewing network, "and when one of the girls came up with the idea I thought it was superb." As did others, since over 70 breweries participated in brewing a beer to the same recipe. "It was stipulated that the finishing hop had to be Cascade, but apart from that we could add any other hops we wanted."

Brewsters-for-the-day comprised students



at Heriot-Watt, a local journalist, and those just interested in brewing. "We decided to do an open day too and handed out beer to all those who braved the weather to come and see us brewing," adds Fiona. Visitors talked of enjoying their tour and learning about the brewing process.

The result of the day's endeavours is a 4% blonde beer called Unite Ale, which also uses the Galaxy hop. Following a launch in Edinburgh the beer will be available across the central belt from April. Profits will go to charity.

STEWART MCABNEY

Festival frenzy

DURING FEBRUARY the Bon Accord treated us to a beer festival focussed on Cumbrian and Lancastrian beers.

The past ten or so years have seen a significant increase in microbreweries in both counties – the ever changing industrial landscape necessitating the need for many businesses to diversify into brewing in order to supplement and complement their more traditional activities. The Bon's festival featured a good selection of styles from approximately twenty breweries from each county, a good number from the new and fledgling micros in both regions, giving Glasgow drinkers a chance to sample

beers from breweries that are seldom sighted in the city.

The end of winter wouldn't be the same without the annual Mild, Stout, and Porter Festival at the Three Judges. This year's event in early March featured over 30 dark beers, including old favourites such as Bank Top's Port o' Call and Hambleton's Nightmare. Last year's Champion Beer of Britain, Elland 1872 Porter, also put in an appearance.

As we went to press the Drum & Monkey was once again set to host a beer festival featuring the spring range of beers offered by Nicholson's pubs and offering 8–12 beers on gravity stillage.

[rol, sm]

In addition to pub festivals, the season of free-standing festivals has begun! It got off to a great start with the CAMRA Forth Valley festival in Larbert at the beginning of April, and here are some more to look forward to over the summer:

23–26 April Paisley Real Ale Festival*

Town Hall, Paisley; see paisleybeerfest.com for details and beer list

16 & 17 May Helensburgh & Lomond Real Ale Festival

Helensburgh Sailing Club, Helensburgh

7 June Killearn Beer Fest

13–15 June FyneFest

Fyne Ales Brewery, Cairnrow

26–28 June Glasgow Real Ale Festival*

Briggait, Glasgow

10–13 July Scottish Real Ale Festival*

Corn Exchange, Edinburgh

* CAMRA festival

IT SEEMS that there's never been a better time to enjoy real ale in Glasgow and the West of Scotland (at least for the five years I've been here), and never been a better time to be a young drinker (18–30 in CAMRA's eyes).

With the range of pubs and bars stocking real ale expanding almost weekly, and a lot of these outlets already catering for the young, it's never been easier to escape boring, over-fizzy and über-cold beer. Some pubs that are especially popular with our Young Members include The Ark, city centre; Inn Deep,

The kids are alright



Inn Deep staff receive their award from Joe Pakenham (right)

Munro's and Coopers, Great Western Road and Rab Ha's and Blackfriars in the Merchant City.

■ We presented Inn Deep with the first of our Pub of the Season Awards on Saturday

21 December 2013. Voted for exclusively by our Young Members through the Scottish and Northern Irish CAMRA Young Members Facebook page, the Winter Pub of 2013 was Inn Deep's first ever award (which we

all struggled to believe given the great quality and range of beers available) and we had a great night to celebrate.

The winner of the 2014 Spring Pub of the Season is the Bon Accord, which was voted for by Young Members. *Congratulations!* The date of the presentation will be announced.

■ **Join the “Scottish and Northern Irish (SNIB) CAMRA Young Members” Facebook page to get notified of our events.**

JOE PAKENHAM
Young Members' Organiser
for Scottish and Northern
Irish Branches

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AFTER A beer festival hiatus of almost two decades, the Glasgow Branch of the Campaign for Real Ale (CAMRA) is very pleased to announce their plans for a three day festival in the heart of Glasgow's city centre this summer.

The Glasgow Real Ale Festival (GRAF) will see over 100 of the best beers from the best breweries in Scotland and the rest of the UK gather under the glass roof and stunning surroundings of the historic site of the old Glasgow Fish Market at the Briggait. The beer list is currently being put together and, without giving too much away, the GRAF organisers have decided to cast the net far and wide to bring great beer to Glasgow's drinkers. Whether it's a mild from Manchester, a bitter from Burton or hoppyness from Hawkshead there will be a Real Ale for everyone at the GRAF.

The GRAF will also have a cider bar serving Real Cider and Mead as well as our very own foreign bar, Rick's Bar, pouring fine Franconian Beer from the brewery rich region between Nuremberg and Bamberg in Bavaria. In case you get hungry in the pursuit of beery happiness, hot food in the shape of



First Glasgow CAMRA real ale festival for 20 years

Bratwurst, Bockwurst and Crepes will also be available.

The GRAF venue, The Briggait, was built in 1873 and served as the city's fish market for over a century before closing in the 1970's. The Grade A listed building lay derelict before it underwent a decade long period of redevelopment to finally open as a cultural centre and artistic hub in 2010. It is ideally placed as the GRAF venue due to its central location and transport

links. Glasgow Central and Queen St stations are a 10 minute walk from the venue. The nearest Subway station is St Enoch's, 5 minutes' walk away.

The GRAF will run from 5pm on Thursday 26th June through to last orders on Saturday 28th June with admission prices being £4 per session for CAMRA members and £6 per session for non members. A festival glass is included in the admission price.

Readers can

keep up to date with information about the Glasgow Real Ale Festival by following on Twitter @GlasRealAleFest, on Facebook – www.facebook.com/glasgowrealalefestival or at www.glasgowrealalefestival.co.uk

CAMRA members wishing to volunteer to work at the Glasgow Real Ale Festival, can do so by filling in a staffing form at www.glasgowrealalefestival.co.uk/volunteer.

KENNY HANNAH



The spectacular GRAF venue, The Briggait.
Picture by Andrew Lee

The Glasgow Real Ale Festival
The Briggait

Thursday 26th June 2014
5pm to 10.30pm

Friday 27th June 2014
3pm to 10.30pm

Saturday 28th June 2014
Noon – 10.30pm



Clutha will be rebuilt, pledges owner

THE OWNER of the Clutha Vaults has pledged that the popular music pub will re-open.

Speaking to the *Scottish Licensed Trade News*, Alan Crossan said: "The Clutha will definitely be rebuilt; in what form I don't know yet, but I'm committed to rebuilding it." He thanked the licensed trade for their support.

Dozens of benefit gigs have been held in Glasgow and all over



Scotland for the victims of the disaster.

The Clutha is next door to the Briggait, the venue for Glasgow

CAMRA's beer festival in June (see p8). The Clutha fund will be one of the designated charities for the festival. [rp]

Rick St. Denis (1960–2014)

THE BRANCH was saddened by the death of Rick St. Denis on February 15th.

Rick was a long-standing member of the branch and a good friend to many who shared his appreciation of a good beer.

In honour of his love of Bavarian beer the Foreign Bar at the forthcoming Glasgow Real Ale Festival will be named after Rick, and one of the designated festival charities will be pancreatic cancer research.

A full obituary will appear in the festival programme.

First impressions count!

AN OVER-zealous barman nearly cost his pub its place in the *Good Beer Guide*.

The branch had already decided to include it and only the formality remained of visiting the pub to check that details such as opening times, etc., are accurate.

Of course, before asking to speak to the manager, our man went to the bar and bought a pint.

Sadly, the pint was poured short, and the barman refused point-blank to top it up. So our man turned on his

heels and left the pub unsurveyed.

CAMRA's policy is that a pint should be a full pint. Short measures cost beer drinkers millions each year.

The pub's GBG status was only saved by the good words put in by other branch members, who know that the service in the pub is usually good.

We don't know the exact commercial value of an entry in the GBG but it must be slightly more than the pennies' worth of beer this barman tried to save. [rp]

Concern over Old Toll

PUB LOVERS are concerned that the future of the classic Old Toll Bar on Paisley Road West may be in danger.

The pub is currently closed and there is rumoured to be a structural problem.

The pub is on CAMRA's National Inventory of historic pubs due to its original Victorian interior including a splendid mahogany bar. [rp]

CAMRA reaches 160,000 members

THE CAMPAIGN for Real Ale reached a new milestone in March when it signed up its 160,000th member.

Membership of CAMRA now stands at a record high as more and more people discover the magic of real ale. But as new figures show that nearly 40% of us never visit a pub, there is still plenty of campaigning to be done. See page 3 for details of our branch meetings! [rp]

Around the branch area

The Partick Tavern is now the **PARTICK BREWING CO** – despite the name, nothing is brewed there, nor does it sell any real ale.

The Ettrick has re-opened as **HEISENBERG'S**. No real ale.

GARVIE & CO in Milngavie has finally opened after what must have been an expensive renovation of the former Cross Keys. No real ale.

The **PANDORA** on Victoria Road has given up on real ale after a brief spell selling Deuchars. It joins the club of



Glasgow pubs which advertise cask ale on signs outside, but don't actually sell any (the other one is Hootenanny on St Enoch Square).

The **ARGYLL HOTEL**, Inveraray is selling real ale.

RAB HA'S in the "Merchant City" area of Glasgow has introduced real ale for the first time. Since then they've been rotating guest beers from an eye-watering number of different breweries.

The **COYOTE** (formerly Buchanan's) in Howard St is reported to be selling Arran beers on handpump.

In Shawlands, **SWEENEY'S ON THE PARK** is selling a beer from Fyne Ales. On the other hand, the James

Tassie has stopped selling any real ale.

A JD Wetherspoon outlet, the **CALVERTS COURT**, is planned for East Kilbride.

The **SNAFFLE BIT** in Finnieston now sells real ale again.

CAIRNS BAR in Miller St (pictured) is one of a very few city centre pubs which has not been converted into some sort of style bar. It is now experimenting with a rotating real ale to see which proves most popular. So far Caley Flying Scotsman, London Pride and Deuchars have been seen on the bar. In contrast to certain other pubs the management seems to be making a genuine effort to tell customers about the ale.

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:

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

CORRYVRECKAN is a new JD Wetherspoon outlet in Oban.

Rothesay has two new outlets: **ESPLANADE HOTEL** and **GHILLIE'S BAR** in the Victoria Hotel.

The **VALE** just outside Queen Street station is selling real ale once more, usually from Isle of Skye.

The **LANGSIDE** in Battlefield has closed.

The Avalon has re-opened as **WHISKI KRAFT** (sic). [rp]

Pub discounts

Members of **CAMRA** benefit from discounts in a number of pubs. The following local pubs offer a discount (membership card may need to be shown):

- Arlington Bar: 10% off real ale
- Cairns Bar: 10% off real ale
- Clockwork Beer Co: 50p off a pint
- Scaramouche: 10% off a pint
- Three Judges: 30p off a pint
- 50p off a pint (with voucher) in all JD Wetherspoon outlets

NEVER JUDGE a book by its cover. How many times have we received this “sage” advice? From the outside, the Laurieston Bar looks like a typical Glasgow pub – the sort it is easy to walk by without thought of entering.

This would be a great mistake.

So, what do you get when you open the cover and enter the pub? Quite simply a typical Glasgow pub – or at least a typical Glasgow pub of the 1960s. The interior of both the bar and the lounge are substantially unchanged since then, causing CAMRA to list the pub in its National Inventory of historic pub interiors, describing it as “in its way, one of the most remarkable pub interiors in the UK; a fullblown and now very rare c.1960 re-modelling of an island bar style pub.”

From the two-tier fixed Formica tables and the still operational pie heater in the bar, to the lounge, with such luxuries as a carpet, juke box and (non working) bell pushes, the Laurieston is worth

Laurieston Fact

■ The Laurieston has featured in national and international newspapers, such as *The Independent*, the *Evening Zeitung*, and even the *Evening Times*.



PUB OF THE YEAR: THE LAURIESTON

A gem of a pub

visiting just to see. However, there is more to a pub than its decor. In a short period, the pub has gone from having no real ales, to being the de facto Glasgow tap for Fyne Ales. Credit for this has to go to the owners the Clancy brothers. Depending on how thirsty the regulars have been, there are up to three Fyne Ales available.

Always friendly, this can, however be a pub of extremes. You can be sitting quietly enjoying a pint when the entire pub fills with sub-crawlers, often in fancy dress. The management often photograph these groups, with a number of photograph albums available in the lounge so if you think you got away with it ...

I would urge any visitor to Glasgow

to visit the Laurieston. Although south (just!) of the Clyde, it is a short walk from Central Station, and exceedingly handy for a number of buses and Bridge Street subway station.

There can be no excuses for failing to visit the Glasgow and West of Scotland CAMRA pub of the year!

JONATHAN KEMP



Above: Landlord James with well-stocked pie heater ready to go

■ The Laurieston came out top among the winners of our four area Pubs of the Year: The Commodore, Helensburgh, (Dunbartonshire), The Laurieston (Glasgow city), The Weavers, Strathaven (Lanarkshire) and the Fyne Ales Brewery Tap, Cairndow (Argyll).

It will now go forward to compete for CAMRA’s Scottish Pub of the Year against top pubs chosen by other branches.

40 years of CAMRA in Scotland

1974–2014

GLASGOW HERALD Monday September 16 1974

Rallying call for real ale.

A group of beer connoisseurs alarmed at the alleged deterioration in the quality of beer in Scotland, are banding together to protect "real beer" which they define as "living beer kept and served in natural conditions without the assistance of carbon dioxide."

Mr John Walterross, of 11 Lochside Street, Shawlands, Glasgow, hopes they can find enough support to form a Scottish branch of the Campaign for Real Ale (CAMRA), who have 25,000 members in England and Wales, and to provide a guide to pubs serving real beer.

He called an open meeting of enthusiasts for Monday night, October 7, in the Golf Inn, Bishopton, Renfrewshire.

A g f r o l
The H t o t h

BELIEVE IT OR NOT, when the first Scottish branch of CAMRA was founded in 1974, so few Glasgow pubs sold real ale that the founding meeting, as you can read in the newspaper clipping to the left, was held in the Golf Inn in Bishopton.

This first Scottish branch was the direct ancestor of today's Glasgow and West of Scotland Branch.

By March the next year the young branch already had nearly 200 members and one of our founder members, Alan Watson, was complaining in the student newspaper *Glasgow University Guardian*: "our area of genuine choice of product is alarming... it is ironic that it should be the Scots who make such a

fetish of their ability to hold a drink, who should show least concern for the way that beer has been adulterated and weakened over recent years."

By this time "ad hoc branch meetings" were being held in the Bon Accord every Friday.

Ironically enough, the Golf Inn, had it not been long since demolished, would now be in the area covered by our lovely colleagues in the Renfrewshire branch.

CAMRA in Scotland will be holding a celebration to mark the anniversary, so keep the 13th of September free.

Throughout the year the *Guzzler* will also be bringing you a selection of historical articles about the history of the Branch.

Above: the Herald announces our founding meeting; below, CAMRA's paper *What's Brewing* notes with slight surprise that we made it through the first ten years

What's Brewing, September 1984

THE CITY THAT ROSE OUT OF THE BOTTOM OF THE BARREL

From nought to 200 in ten years

GLASGOW

TEN years ago this month, the Glasgow Branch of CAMRA was founded — just as the last real ale served in the city found its way to the bottom of the barrel. Chairman JOHN KELLY outlines one of the Campaign's major success stories, and gives a guide (below) to drinking in the city today.

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Genuine cask conditioned
75p & 90p others
100% pure malted barley

GLASGOW

NIGHT METRO

A day out in Potsdam

DURING LAST year's visit to Berlin, we made the acquaintance of Reinhard and Rosi, both beer fanatics. They subsequently came on a cycling beer tour of Northumbria and Scotland and I drove them to some of our local pubs and breweries during their short stay in Glasgow.

So on the last Tuesday in April myself, friend Kenny Wilson and brother Gerry boarded the S7 at Alexanderplatz bound for Potsdam Hauptbahnhof. Rosi joined us en route but Reinhard couldn't make it as he had just moved home.

One of Potsdam's best known sites is the Sans Souci Palace, former summer home of Frederick the Great, completed in 1747. The estate also contains other palaces in various states of renovation and also the Chinese Tea House decorated with gold leaf.

Exiting Potsdam Hauptbahnhof, Rosi ushered us aboard tram 91 for the short hop to Platz der Einheit to catch the 603 bus to Hohenstrasse Terminus. Walking

back 100 yards we arrived at the Meierei brew house in an idyllic setting in the Neuer Garten on the banks of the Jungferensee. The Meierei is actually in the grounds of the Cecilienhof Palace where the 1945 Potsdam Conference took place. We greatly enjoyed the Helles and Rotbier especially given the beautiful setting. There is a landing stage adjacent to the beer garden served occasionally by Stern und Kreis excursion boats and the local water taxi service.

Eventually we retraced our steps to the bus terminus. Halfway into town we changed to bus 695 which took us to the Sans Souci Palace. Turning right at the bus stop it's a gentle 7–10 minute walk to Krongutt Bornstedt, a brewpub and restaurant situated in the former Imperial model farm next to the Bornstedtersee. The Buffelbier (Helles) was excellent as was the Dunkel. After a good lunch we returned to Sans Souci and caught the 695 back to the Hauptbahnhof. There we caught the 607 bus going to Caputh (the h



The Chinese Tea House

is silent!) which stops outside Forsthaus Templin, an organic brewpub in a clearing in the forest (there is also a jetty 100 yards away served by water taxi) as we were assured that the Maibock would be tapped at 19:00.

While waiting we tried the Potsdamer Stange which is unfiltered and blended from differently aged beers. I thought it had a rather nondescript flavour. We also tried their version of the almost defunct Berliner Weisse style which was interesting.

The highlight of the evening arrived as the brewer's young son rolled out the barrel and his dad tapped the 30 litre cask of Maibock. As it was free

a huge crowd gathered immediately and we thought we might miss our share. However just then Rosi emerged from the scrum with four foaming steins. Luckily he's a friend of the brewer. The barrel was drained within seven or eight minutes. The Maibock was very acceptable. All too soon we caught the 607 back to the Hbf in time to catch a regional train back to Berlin.

PETER MCVEY

■ *To complete this trip you will need a Berlin Tageskarte for zones A, B, & C, around 7.20 Euro. This covers all the public transport in Berlin (www.bvg.de) and Potsdam (www.vbb.de).*

GLASGOW

REAL ALE FESTIVAL 2014

Over 100 of the best Real Ales, Ciders and Franconian beers

The Briggait, Glasgow

Thursday 26 June 5pm – 10.30pm

Friday 27 June 3pm – 10.30pm

Saturday 28 June 12 noon – 10.30pm

Entry per session

(including festival glass)

£6 (£4 for CAMRA members)

discounted entry to subsequent sessions with current festival glass



www.glasgowrealalefestival.co.uk

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