



# NORTH SEA ALE

## CHAMPION BEER OF BRITAIN

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The CAMRA Champion Beer of Britain is one of the most prestigious beer competitions in the world. It is the ultimate honour for UK brewers, and has helped put many into the national spotlight. 71 breweries were in the running for the Champion Beer of Britain Award, taking place on the opening day of the Great British Beer Festival (6 August). Judges chose the winning beer based on its appearance, aroma, taste and aftertaste across 10 categories.

The Champion Beer of Britain 2019 winners are:

Supreme Champion Gold	Supreme Champion Silver	Supreme Champion Bronze
Shere Drop, Surrey Hills Brewery	Afghan Pale, Grey Trees Brewery	Citra, Oakham Ales

**Mild**  
Gold  
Gravediggers,  
Church End Brewery  
Silver  
Malt Shovel Mild,  
Fernandes Brewery  
Bronze  
Maggs Magnificent Mild,  
West Berkshire Brewery

**Bitter**  
Gold  
Ay Up,  
Dancing Duck Brewery  
Silver  
Hobby Horse,  
Rhymney Brewery  
Joint Bronze  
Edith Cavell,  
Wolf Brewery  
Laughing Gravy,  
Ulverston Brewing Com-  
pany

**Best Bitter**  
Gold  
Shere Drop,  
Surrey Hills Brewery  
Silver  
Trawler Boys,  
Green Jack Brewery  
Joint Bronze  
Preservation Fine Ale,  
Castle Rock Brewery  
Darwin's Origin,  
Salopian Brewery

**Strong Bitter**  
Gold  
Afghan IPA,  
Grey Trees Brewery  
Silver  
Iron Duke, Irving  
Bronze  
Fallen Angel,  
Church End Brewery

**Golden**  
Gold  
Citra, Oakham Ales  
Silver  
Pale,  
Five Points Brewing  
Joint Bronze  
Heart & Soul,  
Vocation Brewery  
Prince Bishop Ale,  
Big Lamp Brewery  
**Speciality**  
Gold  
Vanilla Stout,  
Binghams Brewery  
Silver  
Chocolate Guerilla,  
Blue Monkey Brewery  
Bronze  
Brazilian Coffee & Vanil-  
la Porter,  
Colchester Brewery

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The views ex-  
pressed in this pub-  
lication are those of  
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and do not neces-  
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those of CAMRA, or  
of the editor





**KRAKATOA PRESENTATION - CITY PUB OF THE YEAR**

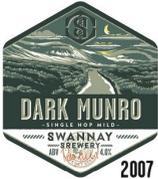
**RAVENSWOOD CLUB PRESENTATION - CLUB OF THE YEAR**



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## CHAMPION BEERS OF SCOTLAND

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and now have over...

**3,000**

members in our Club.  
The current fund value is almost...

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Tel: 0161 359 3976

## WINTER ALE WANDER 2?

Winter Ales Wander-will it wander back in  
2020?

It might seem a long way off but  
September is when I'll start to discuss  
with the participants this year whether  
they wish to repeat their involvement in  
2020. This year's event couldn't start till  
March primarily because the Xmas swing  
ensures that nothing could happen till  
January. 2020 will hopefully be in Febru-  
ary as there should be a wider choice of

# Tolbooth

## PUBLIC HOUSE

Enjoy the  
Beer Garden  
(weather permitting)



Food available through  
Meat Monsters App

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### DIARY

Thursday 15th August 8pm  
Wednesday 18th September 8pm  
Tuesday 15th October 8pm

Old Blackfriars Branch Meeting  
Number 10 Bar Branch Meeting  
Dutch Mill Branch Meeting

ales available but preparation and commitment is needed by November 2019 if a February date is to be fulfilled. Whilst a brief follow up was conducted on the Monday after the event (ironically when all the ales were at their finest). As there were no problems or issues that required further attention the most urgent attention was probably my liver.

So if anyone wishes to provide feedback suggestions for a future event, additional participants please don't hesitate to con-

tact the branch. We will hope to keep you updated via our web-page and perhaps publish another NSA beforehand if advertising revenue permits. Alternatively you could approach last year's participants with ideas and suggestions or even hosteries that didn't (some, like Wetherspoons and Belhaven outlets weren't asked on the grounds they were large enough to run one on their own but could still be considered in future.). I've still one beer to go! So I'll hope to savour it this Autumn!

## PUBLICAN PROFILE– PAUL McDONALD PRINCE OF WALES

Where were you born and brought up and when?

Aberdeen. Born 1994

A brief resume of your education (Schools, University, College, Evening Classes etc.)

Hazlehead Academy  
Aberdeen College, Joinery and Construction

SVQ in Hospitality Leadership and Management

SCLPH Scottish Personal Licence

Brief resume of career before joining the Licensed Trade

Left School in 2010, Went to college for 1 year to study Joinery and Construction. Whilst at college had a part time job valeting cars in union square, this then became my full time job for aprox. 2 years. Started working part time for my dad when I turned 18, at the Black Dog in Bridge of Don, and the rest as they say is history.

History of your career in the Licensed Trade

Started working as a part time bar man the day after my 18th Birthday at the pub which my dad was running at the time, the Black Dog in Bridge of Don. Shortly after I started my dad retired (not sure if that was my doing or not!) I worked here for about 18 months before moving from Stonegate to Belhaven pubs at the Four Mile Inn, Bucksburn. I started here as bar staff, working my way up to Duty Manager, then to Assistant Manager within 18 months. Was assistant manager here for about 2 years, I then went to relief manage the Picture House, Montrose for almost 1 year. After this I returned to the Four Mile Inn, Bucksburn. This time being my first official General Manager appointment, I was General Manager here for 18 months, bringing the pub through a successful refurbishment and re launch, before being asked to transfer to take over the Prince of Wales in November of 2018.

What is your favourite food?

It's got to be a good Steak, Rib Eye or Fillet, Medium Rare of course.

What is your favourite drink (beer, preferably, but any others)

I'm sorry to say, but I'm more of a lager man. I enjoy a pint of either Tennent's or



Innis & Gunn. Or Cider in the Summer months.

However I have started to enjoy Cask Ales, after working with them for some time now, I am finding that I am enjoying the varying tastes that you get with casks, if I were to choose it would be something along the lines of Cromarty Goldilocks or Windswept Blonde.

Hobbies outwith the pub trade

I have a 4 year old son at home so my hobbies are generally his hobbies!

If out with the pub trade excludes enjoying a good pint or two. I would have to say even though I done it to hundreds, probably thousands of cars over the years, I still get great satisfaction in giving the car a good wash and polish/wax. Tastes in music

I wouldn't say I have a specific taste in music, I enjoy all genres and ages of music.

Favourite films?

Again, not much of a film buff, the most I get to watch TV these days is what the girlfriend or son is watching.

I am partial to the Harry Potter series though. Others to name a few; Burnt, Stepbrothers, The Hangover, Shawshank.

Favourite TV programmes?

I mean I've grown to enjoy Paw Patrol with the amount that I've been forced to watch! But probably some form of comedy, Family Guy, Celebrity Juice, 8 out of 10 Cats does Countdown

Marital Status/Children/Dogs etc.

Girlfriend and our 4 year old son

How do you think CAMRA is doing in supporting Real Ale, pubs and breweries?

I think it's really good to still have such strong support for Real/Cask ales. The support and sense of community that such groups can give to certain pubs and breweries is really good and I'm sure is appreciated nationwide. The Beer guide I think helps to put a lot of places on the map that others maybe wouldn't find if it wasn't for this.

Do you think that Real Ale is on the up or is it suffering from the 'craft beer' revolution?

I think Craft beer is definitely still on the up, with more and more people jumping on the band wagon. However I would say that Real ale is still safe enough. It will always still have a strong following and plus, it will never be selling for some of the extortionate prices that some of these craft beers sell for!

# Join up, join in, join the campaign



Campaign  
for  
Real Ale

From  
as little as  
**£26.50**<sup>†</sup>  
a year. That's less  
than a pint a  
month!

Protect the traditions of great  
British pubs and everything that  
goes with them by joining today  
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Or enter your details and complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and save £2 on your membership subscription

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinup](http://www.camra.org.uk/joinup), or call **01727 798440**.<sup>\*</sup> All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

## Your details:

Title ..... Surname .....

Forename(s) .....

Date of Birth (dd/mm/yyyy) .....

Address .....

.....

..... Postcode .....

Email address .....

Daytime Tel .....

**Direct Debit**    **Non DD**

**Single Membership (UK)**    £26.50     £28.50

Under 26 Membership    £18     £20

**Joint Membership**    £31.50     £33.50

(At the same address)

Joint Under 26 Membership    £23     £25

Please indicate whether you wish to receive  
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*What's Brewing*    *BEER*  
By Email     By Post     By Email     By Post

Concessionary rates are available only for Under 26 Memberships.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association which can be found on our website.

Signed .....

Date .....

Applications will be processed within 21 days.

## Partner's Details (if Joint Membership)

Title ..... Surname .....

Forename(s) .....

Date of Birth (dd/mm/yyyy) .....



Campaign  
for  
Real Ale

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Name and full postal address of your Bank or Building Society

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Address

Postcode

Name(s) of Account Holder

Bank or Building Society Account Number

Branch Sort Code

Reference

Service User Number

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This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

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Signature(s)

Date

This Guarantee should be detached and retained by the payer.

### The Direct Debit Guarantee

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- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society
- If you receive a refund you are not entitled to, you must pay it back when The Campaign Real Ale Ltd asks you to
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

Banks and Building Societies may not accept Direct Debit instructions for some types of account.

<sup>†</sup>Price of single membership when paying by Direct Debit. <sup>\*</sup>Calls from landlines charged at standard national rates, cost may vary from mobile phones. New Direct Debit members will receive a 12 month supply of vouchers in their first 15 months of membership. The data you provide will be processed in accordance with our privacy policy in accordance with the General Data Protection Regulations.

# The Orkney Brewery, Cask Collection September and October 2019



September  
& October

 <p><b>Rye Ale</b> Spicy Zesty 4.4% alc.vol IBU 40</p>	 <p><b>Blonde Ale</b> Floral Citrus 4.0% alc.vol IBU 31</p>	 <p><b>Golden Ale</b> Biscuity Soft fruit 4.1% alc.vol 25 IBU</p>	 <p><b>Amber Ale</b> Malty Tangy 3.8% alc.vol IBU 32</p>	 <p><b>Ruby Ale</b> Toasty Spicy 4.0% alc.vol IBU 50</p>	 <p><b>Dark Ale</b> Ripe fruit Chocolate 4.6% alc.vol IBU 19</p>
<p>Auburn-coloured beer has a full-bodied character, with big fruit and spicy rye and hop flavours for a powerful drinking experience, balanced by a sweet malt background</p>	<p>Refreshing citrus flavours dominate the palate, with hints and fresh bread, giving way to a clean refreshing hoppy aftertaste</p>	<p>Crisp hops perfectly balance the biscuity Maltis other to provide a thirst quenching ale with apricot and peach flavours throughout.</p>	<p>A beautifully balanced beer of malt and hop character. Biscuit malt flavours and a slightly spicy hop aroma of tangy orange</p>	<p>Deliciously perfumed with hints of spiciness and toasted malts. Rich hop fruits giving way to a clean dry refreshing hop bitterness.</p>	<p>Ripe fruity, chocolate aroma nose, with flavours of dark Chocolate, dried fruit, figs and nuts from the combination of roasted malts and rich hops</p>

IN CASK...
IN KEG...



**WOOHA**  
BREWING COMPANY



4.0% alc. UNFERVED  
**WOOHA**  
BLONDE



4.3% alc.  
**WOOHA**  
BITTER



4.5% alc.  
**WOOHA**  
SUMMER HAZE



4.2% alc.  
**WOOHA**  
HAMMA HAMMA HELLES



4.6% alc.  
**WOOHA**  
TANANA



6.2% alc.  
**WOOHA**  
YUKON IPA



## BEER BREWED IN SCOTLAND

# NO MEAN CITY

It has been a while since I've been able to spend some time in Glasgow with free reign on my activities and be unilateral in my pub selection. Not that I can complain about my last two day-trip visits, the 2017 & 2018 CAMRA GRAF beer festival, both had an excellent beer selection available in the Briggait.

Having arrived mid-morning on the Thursday I did some touristy stuff before noon and then had a picnic lunch on Glasgow Green enjoying the glorious weather until it was time to hide from the sun and head south of the river. I haven't ventured south much for drinking other than once doing an unscheduled pub crawl working my way back from viewing the Burrell Collection some years ago and hiding from the rain and kept missing the buses.

## Laurieston Bar

My first ever visit. To be honest it really doesn't look much from the outside but I had noted it is listed in CAMRA's "Scotland's True Heritage Pubs." So I thought why not and it is Glasgow's Pub of The Year (again). It's a rare survivor of authentic 1960s décor with a traditional horseshoe bar is surrounded by small corner formica-topped tables and walls covered with vintage photographs, snapshots, mirrors, memorabilia and the occasional painting. I presumed that the two-tier tables were to enable domino playing but the gap between the tiers wasn't big enough to fit my pint glass. Maybe domino players only do a half-and-half? With the third pump idle just two beers on at the time of my early afternoon visit both Fyne; Jarl & Hurricane Jack. I chose the former but retrospectively might have been happier with the latter but I was pacing myself. NBSS score=2.5 I didn't go in the lounge to see the smaller bar as there was an awful racket going on in there and I was already getting the evil eye from the locals when I took some photos. Nice place, chatty barman, I will have to revisit and see what it's like when it's busier.

## Sloans

A small amble back over the river and another first for me the GBG listed Sloans in Argyll Arcade. I'm still counting the cost of my last visit to said arcade, it's no wonder they call them Eternity rings, that's how long it takes to pay for them. Sadly this three floored C18th former coffee house with a tiled entrance off the ornate Argyll Arcade leading to a large island bar only had Deuchars on so despite the temptation of the courtyard drinking area I thought I'd give it a miss and come back when there was a more interesting selection on the bar.

## Horse Shoe

Time for some more familiar territory. Hidden down a small side street and iden-

tified by CAMRA as having a nationally important historic interior, this pub has the longest continuous bar in Britain at 104 feet 3 inches. The horseshoe theme is continued from the shape of the bar to the bespoke mirrors and other artefacts. The mosaic floor, carved wooden wall panelling, painted tiles and illuminated stained glass ceiling area all add to the splendor. I asked if there was a theme to the guest beer selection as they all began with L – Lia Fail, London Pride and my selection Landlord. NBSS score=3 so not quite the 5 I once scored for a Titanic Capaccino Stout which was so good I had finished my pint before the barmaid had poured the other drink in the round. And yes I did have another straight away.

#### Pot Still

A very short stroll uphill to the Pot Still. Whilst it might be more famous as being one of Scotland's leading whisky pubs with a collection of around 300 malts, this classic city centre split-level bar does good beers too. Knops It was too early for me to try the 6% ABV Fallen Chew Chew, I'd already had a Jarl so it was decision time between Knop's California Common and my choice East Coast Pale (NBSS=3) was a mere £3-25 but more of that later.

#### Bon Accord

Next stop over the bridge that spans the M8 and past the Mitchell Library to the Bon Accord, a pub that is one of the pioneers of the real ale scene in Glasgow with well over 20 consecutive years in the Good Beer Guide. It must have been good long before then as it was going strong back in the late 80s and was the first Scottish pub I drank real ale in during a visit from down south accompanying a friend who drank Tartan Special and had dragged me round some dumps before finding this gem. Limbered up with an Alechemy Charisma (NBSS=3.5) a beer I've not had often enough, or recently enough, to tell if there is any difference now the brewery has formed a co-operative with our local breweries Spey Valley and Keith to call themselves the somewhat unappealing name of Consolidated Breweries Limited. All sounds a bit too corporate, bean-counter-ish and very un-craft. As I was enjoying the late afternoon relaxed atmosphere I treated myself to an Oakham Citra (NBSS=3.5) before I moved on.

#### Hengler's Circus

Time for something to eat and as I was heading back towards the centre anyway I popped into Hengler's Circus for a non nonsense lamb shank accompanied by a pint of Kelburn Jaguar (NBSS=3). The place was pretty busy but I just managed to blag a small table not too far from the bar. Being a Luddite I couldn't use an app to place my order so I have to do it old-school and go to the bar. Good meal, decent pint and in my opinion one of the better Wetherspoon outlets. I did like the "ale selection box" used for customer beer recommendations.

## State Bar

The State Bar was my final pub of the day and there is a beer from a brewery more local to us than the Central Belt on offer. As it was from six ° north I asked if it was cask conditioned before I bought. I was working under the misunderstanding that only the Chopper Stout was now available in real format. Omnium is a 4.3% ABV session ale (NBSS=3) and then I finished the night on a beer that has now become synonymous with the pub, namely Oakham Green Devil which at 6% ABV was going to be this light-weight's night cap (NBSS=3) before I made my way up Garnethill to my accommodation for the night.

## Day 2

### Three Judges

Fortified by a good night's sleep, a 1,300calorie cooked breakfast, a walk along the riverside and a visit to the excellent Transport Museum it was time to resume my visit to some of the finer hostelries. Having already gone west along the riverside walk it surprised me how quickly I'd been able to make my way via the expressway underpass to the Three Judges, a traditional corner pub that has brought the best new real ales to Glasgow from all over Britain for over 20 years. As it was still what you could call late lunchtime perhaps I shouldn't been too surprised to find that only (?) 4 of the 8 beer pumps were in action despite what it said on the chalk board. Sadly the beer from my home town was one of those unavailable but the Acorn Darkness (NBSS=3.5) made up for it.

### Tennent's

A quick walk up a gloriously sunny and very busy Byres Road took me to one of Glasgow's oldest pubs dating from 1884 which still retains some of its Victorian finery with tall columns supporting the high ceilings. Spolited for choice with 9 regular beers and 3 guests I picked London Brewing Co. Flying The Mags (a dark mild) and at NBSS=4 was my top score so far.

I worked my way further up Byres Road, don't these students have lecture &/or exams to be doing? Time for a little beer rest so I popped into the Botanical Gardens and learnt that bananas don't have seeds – so why are they classified as a fruit? Tiem for an ice-cream and a doze in the sunshine while I contemplated that and consulted my hand-drawn map for my route eastward.

### Oran Mor

Just opposite the Botanical Gardens lies Oran Mor which is described as a fantastic conversion of a church into a multi-purpose venue spread over many levels. I was too late for their famous lunchtime 'A Play, A Pie and A Pint', but as there was nothing on the bar I fancied I wasn't too disappointed. Maybe next time?

## Inn Deep

I worked my way down Great Western Road and because it is not obvious I nearly missed Inn Deep until I looked over the bridge wall at the River Kelvin and spotted a bunch of folk drinking al fresco. The pub is set in three arches of an old railway station. I elected to drink inside so to avoid the «plastic glasses» required by local licensing laws. Plenty of choice but some scary prices for the strong keg stuff but my Williams Black Ball Stout wasn't too bad once it had warmed up a bit and I'd knocked out some of the excessive carbonations. (NBSS=3). The noise from some of the demobbed students was high pitched and peircing so I quickly moved on down the road.

## Machair (Crossing The Rubicon)

I walked past a converted church now called Websters, I should have called in to see if they had any Pennine Bitter or Green Label but I'm sure I would have been answered by blank stares and so it was on to Machair (confusingly previously called Crossing The Rubicon) which again had lots of fonts of expensive keg beers being sold in 2/3 of a pint but I settled for a Drygate Pilsner and got the full 568ml, or at least after the requested top up I did. NBSS=2.5 Opted for the pavement seating to watch the world go by and be grateful I wasn't doing the Friday commute.

## Bon Accord

Back to familiar territory in the shape of the Bon Accord for a Cromarty White-out which was my beer of the year in 2018 but this time was an NBSS=3.

## Pot Still

A re-visit to the Pot Still for a Fallen Oddysey NBSS=3.5 and noticed there had been a price hike to £3-85. Still a decent price so no complaints from me and cheaper than some of the earlier beers today but just surprised that pubs still do cheaper beer at quiet times. Does it really help sales?

## State Bar

Final port of call for this city break was back to the State Bar primarily as it was handy for my accommodation but I was duly rewarded by a pint of Anarchy Brew Co's Citra Star (NBSS=4), it was so good I had another. And that hill didn't get any easier to climb.

All in all a good visit to some new and familiar outlets.

Cheers

Jack Michaelson



Below is a list of outlets that sell real ale which are known to the Aberdeen, Grampian & Northern Isles branch of CAMRA.

CAMRA is in no way recommending all of the pubs in this list. If you want a list of recommended pubs you will need to buy the Good Beer Guide. The pubs are placed in alphabetical order by location and then pub.

If you know of any pubs that sell real ale, in our area, which are not on this list, or any pubs on this list that no longer sell real ale please contact the editor. Your help is much appreciated

## **Aberdeen**

Aitchies Ale House

Archibald Simpson's

Atholl Hotel

Blue Lamp

Brewdog

Brewdog (Castlegate)

Brewdog (Union Square)

Brig 'O Don

Cameron's (Ma's)

Dutch Mill

Ferryhill House Hotel

Globe

Grays Inn

Grammar F.P. club

Grill

Hop & Anchor

Howff

Illicit Still

Justice Mill

Krakatoa

Mains of Scotstown

Mariner Hotel

McGinty's

Number 10

Old Blackfriars

Prince Of Wales

Queen Vic

Slains Castle

St Machar Bar

Stag

Under The Hammer

## **Aberchirder**

New Inn

## **Aboyne**

Boat Inn

## **Alford**

Houghton Arms

## **Ballater**

Alexandra

Balmoral Bar

Deeside Inn

Glenaden

## **Banchory**

Burnett Arms

Douglas Arms Hotel

Ravenswood Club (British Legion)

Scott Skinners

Tor Na Coille

## **Banff**

Market Arms

## **Braemar**

Fife Arms

Invercauld Arms Hotel

Moorfield House Hotel

## **Brodie**

Old Mill

## **Catterline**

Creel Inn

## **Charleston of Aberlour**

Aberlour Hotel

Mash Tun

## **Craigellachie**

Craigellachie Hotel

(Copper Dog)

Highlander Inn

## **Cullen**

Grant Arms

Royal Oak

## **Cults**

Cults Hotel

## **Daviot**

Smiddy

## **Dufftown**

Stuart Arms

## **Dyce**

Distilling House (Airport Airside)

Dyce Farm

Granite City (Airport Landside)

Spider's Web

## **Elgin**

Against the Grain

Drouthy Cobbler

Muckle Cross

Sunninghill Hotel

## **Ellon**

Dog Tap

Station Hotel

Tolbooth

**Findhorn**

Crown & Anchor  
Kimberley Inn

**Fochabers**

Gordon Arms Hotel

**Forres**

Knockomie Hotel  
Mosset Tavern  
Red Lion

**Fraserburgh**

Elizabethan  
Saltoun Arms

**Garlogie**

*Garlogie Inn*

**Garmouth**

Garmouth Hotel

**Glenlivet**

Croft Inn

**Gourdon**

Harbour

**Huntly**

Crown Bar

**Inverurie**

Black Bull

**Brewdog**

Edwards

Gordon Highlander

Hopeville Cub

**Johnshaven**

Anchor

Ship

**Kingswells**

Four Mile House

**Lossiemouth**

Windswept Tap Room

**Maryculter**

Maryculter House

**Marykirk**

Marykirk Hotel

**Methlick**

Ythan View

**Netherley**

Lairhillock

**Newburgh**

Newburgh Inn

**Newtonhill**

Newton Arms

**Oldmeldrum**

Redgarth

**Pennan**

*Pennan Inn*

**Peterhead****Brewdog**

Crosskeys

Harbour Spring

**Pitmedden**

The Craft

**Portsoy**

Shore Inn

**Rothies**

Seafield Arms

**Station Hotel****Rothiemay**

Forbes Arms

**Rothienorman****Rothie Inn****Stonehaven**

Belvedere

Marine Hotel

Ship Inn

**Tarland**

Aberdeen Arms

Commercial Hotel

**Tarves**

Aberdeen Arms Hotel

**Tomintoul**

Glen Avon

Hotel Square

Richmond

**Westhill**

Shepherds Rest

**Whitehills**

Seafield Arms

**Orkney****Birsay**

Barony

**Burray**

Sands

**Harry**

Merkister

**Holm**

Commodore

**Kirkwall**

Albert Hotel

Auld Motor Hoose

Ayre Hotel

Helgis

Kirkwall Hotel

Orkney Hotel

Reel

Shore Inn

St Ola

Torvhaug

**Ophir**

Noust

**Rousay**

Taversoe

**Stenness**

Standing Stones

**Stromness**

Ferry

Stromness Hotel

**Sanday**

Kettletoft Hote

**Westray**

Cleaton House

**Shetland****Lerwick**

Captain Flints

**Scalloway**

Scalloway Hotel

**Scousburgh**

Spiggie Hotel

## KENNY GORDON OBITUARY

We were saddened to hear recently of the sudden death of Kenny Gordon (58) on the 28th July. Kenny had worked in the licensed trade for many years in the likes of Mr G's, O'Donohues, Cocky Hunters (now McGintys) and for a long spell as manager at the Prince of Wales under various owners until finally under Belhaven/Greene King. It is thanks to Kenny that the Prince now stocks a rota of beers from breweries that are not normally found in the majority of Belhaven pubs.

A few years ago, Kenny got permission to run a beer festival utilising the unusual eight bank of Angram handpumps in the

Prince, originally purchased when Peter Birnie owned the pub. This proved to be a success and Kenny was able to negotiate deals with Inveralmond and Isle of Skye breweries to stock the full range of their beers and also with many other breweries such as Swannay, Fyne, Cromarty etc. Thanks Kenny for getting a great variety of ales for us to enjoy, despite being a non-ale drinker, preferring Tennents Lager! Latterly Kenny had been working in the evenings at McGintys and perhaps could have gone on to greater things with the McGinty group who had earlier this year bought over the Grill. The funeral was held on Monday 12th August

## PUB NEWS

Aberdeen **Grill** Confirmed as being purchased by the McGinty's group who own several other pubs in Aberdeen including the Stag, Number 10 and Ferryhill House Hotel. It will be interesting to see what changes may be made but hopefully minimal changes to the bar itself

Muir of Fowlis **Muggarthaugh Hotel**, closed 12th April

Cullen **Three Kings** Now sadly closed as owner, Campbell Sime, has now finally retired. Hopefully the pub will be sold to somebody who will keep this excellent gem of a pub going in a similar fashion

Cullen **Royal Oak** Now selling one ale from Windswept Brewery

Aberdeen (July) **Aitchies Ale House** Not currently opening on Sundays. May resume Sunday opening once football season starts again

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## **BURNSIDE: STILL FLOWING ONE YEAR ON**

Whilst it is a sad day when brewers depart the business in many ways it is a reflection on the experiences of the past. Then a brewer would start up and continue till they stopped, regrettably the brewery would also cease around the same time. Nowadays with many more breweries the breweries continue to operate as the next set of eager hands add their grist to the mill. So one year on Burnside in Laurencekirk is continuing under the current ownership. The current owners being Steve, Margo and Gary. Only Steve works full-time at the brewery; the others working elsewhere in previous occupations. When I visited Steve and Gary were there Margo was elsewhere working with “yeast” in the breadwinner role so to speak.

Burnside currently run their core range of 6 beers plus various seasonal beers. Whilst their bottled beers are available in a wide range of bars clubs and off-licences, the cask versions do seem to be a rare sight. However they still have a regular cask outlet at Glenclova plus frequent appearances at the Craft Bar Pitmedden and are hoping to have their beers available in cask form on a guest basis in a wider range of outlet over the next few months. Given the greater flexibility and wider potential for distribution using bottled beer I appreciate that it helps to provide a stable baseload for production and when it comes many of the finer things in life patience is a virtue. The brewery also participates in a wide range of events in the local community which no doubt generates what is probably still the best form of endorsement word of mouth.

Perhaps one of the more intriguing opportunities offered by Burnside is their “Be the brewer” package.

Up to 8 people can take the opportunity to spend the day involved in brewing a beer at the brewery meals are provided, and a few weeks later a case of the beer brewed is delivered to you to enjoy at your leisure. As someone who has been round one or two breweries and been on a few meet the brewer nights (the first probably in Mauchline in the late 1970's) and dabbled in home-brewing around the same era this is a novel experience I'd like to try.

Currently only Wild Rhino is still available from the previous era so I shall savour my last couple of bottles of No1 IPA and Golden X soon as they either around BBE or a month or two beyond and hope they do make the occasional re-appearance as a tribute brew!

The brewery shop is currently open on Saturdays but check before travelling. The flexibility of trains seems to have improved somewhat this year so I hope to drop by on a more frequent basis.



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## SCOTTISH & NORTHERN IRELAND PUB OF THE YEAR

Every year, each of the 10 CAMRA branches (9 in Scotland, 1 in Northern Ireland) nominates a pub to enter the competition. The area is split roughly into 2 areas and each branch must appoint a judge who will assess each pub in their area, except their own branch pub.

The judging is done by using a checklist that includes marks for many facilities including toilets, service, beer selection etc. Of course the beer quality is the most important of them all and has the biggest weighting factor.

When all judging sheets have been passed on to the POTY co-ordinator, the scores are all added up and the 10 pubs whittled down to the 4 with the best scores. Then 4 judges are appointed to assess the final 4 pubs and then the best scoring pub is the winner which then goes forward to be judged against another 3 pubs in the north of England and then, if successful, to hopefully be judged as National CAMRA POTY. This year, unfortunately the Aberdeen branch nominee, the Redgarth at Oldmeldrum, did not make the final 4. The final 4 were The Bull (Paisley), Railway Inn (Lower Largo), Bridge Inn (Peebles), and Errigle Inn (Belfast). As you would imagine, a considerable amount of travelling can be involved in judging these and the writer's experience doing this is documented below.

I had the misfortune to have to attend the funeral of a long-standing friend and CAMRA activist, Ellen McSwiggan, in Glasgow and used this opportunity to visit Paisley to assess the Bull Inn. It is quite a historic pub with lots of side rooms, available for hire for

private use. Unfortunately, on my visit only two of the four beers were on with one not on as the barman, quite rightly so, did not want to put on as he wasn't quite happy with it. Shame as it was Friday lunchtime and I would have expected more variety of beers. One of each of the available beers was sampled. A visit to the Wee Howff and the Last Post were done before returning to Glasgow Central and then onward to Queen Street to return to Aberdeen.

I realised that I could do Lower Largo and Peebles on the same day but it would not be practical to return to Aberdeen on that same day. So I booked myself a room at the Green



Tree hotel in Peebles. So it was an early start on the Thursday to catch an X7 to Dundee, followed by a change to a 99 to St Andrews. Intending to catch a 97 to Lower Largo, I had just missed one so the next was an X60 which takes a little longer as it goes a longer route passing through several well known Fife fishing villages. Never having been on this route before, I used modern technology (Google maps on Android phone) so I knew when to get off the bus. When I decided to depart the bus, I rang the bell and proceeded to the front of the bus, whereupon the driver had to slam on the brakes because of a car in front and I went skiting along to the front of the bus and down the steps to slam against the door! All were asking if I was ok, but apart from my pride, I was unhurt. Got off bus and started walking. Realising after a short distance that Lower Largo was in the other direction, I retraced my steps and noticed that the bus was still sitting at the stop



with the door still open. Looks like my tumble against the door had damaged it - oops! Had then to walk down the road to Lower Largo from the main road to find the Railway Inn beside the harbour and the aptly named Crusoe Hotel nearby.

Spent an hour or two sampling the excellent range of beers including Loch Leven Warrior Queen and Seven Kings Hero King from Dunfermline. This is a lovely wee, locals' pub, dog friendly with outside seating. It does not serve meals but does excellent steak pies etc. Checked the bus time for the next 97 bus, whose stop is fairly close to the pub, to avoid walking back up the hill to the main road to get an X60. This went as far as Leven.

At Leven, I waited there for the X60 to Edinburgh to then transfer to a Borders X70 to get me to Peebles in plenty of time to have a few pints in the Bridge Inn, a previous winner. This is a proper pub and does not allow children (not a category for marking) or does meals (again, not a category on the judging form). An excellent range of beers here including Born In The Borders Game Bird and Tempest Bavaria Cask Lager and always stocks Fyne Jarl. Had one pint of Jarl and then booked into my hotel and dumped my bag. Back to the Bridge to sample all the other beers available and listen to the group of local musicians who had gathered to play for the evening. Then an excellent fish supper at a chippy en route to bed to sleep off the excesses of the day.



After an excellent breakfast went to the Cross Keys, an unusual Wetherspoons simply to sup some coffee to make up time before re-visiting the Bridge for another pint

of the Tempest ale. Met CAMRA members Ron Elder and his wife Margaret from Penicuik who were unfortunately in Peebles to attend a funeral. Back at the Bridge, I had a pint and sat outside in the outside patio overlooking the Tweed.

Before getting a bus back to Edinburgh, walked the short distance to the Neidpath



Inn just in time for a new cask of Timothy Taylor's Knowle Spring. Peebles is a fine place to spend a day doing a pub crawl but beware, the buses going back to Edinburgh do not have a toilet! Next X70 back to Edinburgh and got off to pay a visit for a pint of Swannay A-Babble at the excellent Southside Cask & Barrel. Then a walk towards Waverley (I had had enough of buses and was taking a train back to Aberdeen!) to go in past the Southsider for a disappointing pint of Edinbrew Mid Atlantic. The pub used to do excellent beers back in the days when the late Dan Kane used to run it. Then a quick look around Richer Sounds in Chambers Street - Aberdeen should have a branch of this excellent shop. Before Waverley, a pint of Wooha Summit Smash in the excellent wee bar, the Halfway House. All travel on this trip had been by bus and free thanks to my bus pass, so I did not grudge the £25.00 single far back home. Wow, it was a busy couple of days! Almost a week's rest before my visit to Belfast!

The only viable way to get to Belfast from Aberdeen is by FlyBe. And so I blagged a lift to Dyce Airport (never will call it Aberdeen International) in plenty of time to grab a bacon buttie and a coffee before my flight at 11.10am. It is a relatively short flight and on approaching George Best City Airport you

fly quite low over the water and can actually spot the Dirty Duck at Holywood. Decided to have a pint and a bite to eat at the Bridge House, the local Wetherspoons. Many of the Wetherspoons in Northern Ireland were sold off and most do not do any Real Ale anymore. A walk to my digs in Ormeau Road to dump my bag was followed by another walk to Botanical station for a train to Holywood. The Dirty Duck is just a few minutes walk away and a couple of pints were enjoyed outside in the beer garden and observing the occasional plane coming in to land.

Had to tear myself away for a train back to Botanical (the trains are very modern and well air-conditioned), a coffee, and then a day ticket on a number 7 bus, which took me direct to the Errigle to do the purpose of the trip. The Errigle is an enormous pub with five separate bars and Real Ale only available in the Oak Lounge with four ales and a cider. Three of the beers were from Northern Ireland breweries (Bull House, Whitewater and Lucada) and one from Shepherd Neame. None of the beers were

crystal clear but with many breweries these days you never know if they are meant to be like that! Unfortunately, the young barman did not know much about the beers! It is a nice comfortable bar, quiet on my visit, and apparently table service is provided after 7pm when it is not busy. Another unusual feature is the 'Canister' facility. They will fill a can with one of their craft beers and seal the can with a special machine they have at the Off Sales section of the pub - I daresay you could also get Real Ale canned if you desire!

Getting another number 7 bus back to the city centre brought me close to the Crown, a must visit pub directly opposite the Europa Hotel, apparently the most bombed hotel during the troubles. Fortunately the historic pub was left intact. A St Austell Summer Anthem and a Whitewater Maggie's Leap were consumed. . A revisit to the Bridge House for an Ulster Fry and coffee before the bus back to the airport. The journey back was uneventful except for being 3 and a half-hours late back to Aberdeen due to a small dent appearing in the fuselage somewhere resulting in the plane being grounded. A free cup of tea was all FlyBe offered, but my claim for compensation has been lodged - no announcement was made on the plane that under EU law you are entitled to 250 Euros if you land over 3 hours later than planned arrival!

If you require any further information on the pubs mentioned, please look them up on whatpub.com. The winner of the Scottish & Northern Isles POTY is embargoed till August Bank Holiday and the results will be posted to the branch website at <https://aberdeencamra.org.uk/honour/pub-year>.

Good luck to the winner for the next stage of the competition and I look forward to attending the presentation, wherever that may be!

George Howie,

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