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Newsletter of the Glasgow & West of Scotland Branch of the Campaign for Real Ale

Issue 28

Electronic Issue 1

November 2004

# WE'RE BACK!

Your much loved newsletter is now available online

This is the first of what the Committee hopes will be a regular attempt to keep all members more in touch with what is happening, what has happened and what should be happening. The content will be placed on our website and circulated to members who are unable to make contact via the Internet.

After some fallow years the Branch has risen, phoenix like from the ashes and we hope the Guzzler will become a regular feature around the real ale pubs of Glasgow once again

### WHAT YOU CAN DO TO HELP US

We want you to get the news as quickly as possible, so if you are able to, please send an email to

[Tom.ord@glasgowcamra.org.uk](mailto:Tom.ord@glasgowcamra.org.uk)

You will then be put on our electronic mailing list and will receive future editions of this newsletter. We will note members unable to receive by wire and post instead. However, the more on email the better, as it will reduce our post costs.

### OUR WEBSITE

[www.glasgowcamra.org.uk/](http://www.glasgowcamra.org.uk/)

*This site, lovingly crafted by our Webmaster, Tom Ord is full of information about the pubs in our area with links to maps, transport services etc. There is a 'What's On' page and reports about recent Real Ale related functions that some of us have been to. There is an email link where information about Real Ale matters in our area can be posted.*

#### Note

The views expressed in the website are Glasgow & West of Scotland members' own, and do not necessarily represent the opinion of CAMRA either nationally or locally.

Contact: [theeditor@glasgowcamra.org.uk](mailto:theeditor@glasgowcamra.org.uk)

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**The contents of this newsletter remain the property of CAMRA but articles can be quoted or repeated as long as the source is recognised.**

Branch contact: Secretary- Annabel Young, Tel 01301 702552

## Future Events

**West Dunbartonshire social 13<sup>th</sup> November, 2pm**  
Clyde Bar, Helensburgh then Rhu Inn, Rhu.

**16<sup>th</sup> November, Tuesday 8pm**  
Station Bar, Cowcaddens, Branch Meeting

**29<sup>th</sup> November, Monday 8pm**  
Blackfriars, Bell Street  
Good Beer Guide (GBG) Selection meeting, for  
Bars out of Glasgow area

**13<sup>th</sup> December Monday 8pm Branch Meeting**  
State Bar, Holland Street

**20<sup>th</sup> December**  
Christmas Meal & Social  
The Bon Accord  
Contact Annabel before 14/12/04

**11<sup>th</sup> January, Tuesday 8pm**  
Research Club, University of Glasgow,  
13 University Gdns.  
GBG Selection meeting for Bars In Glasgow area

**19<sup>th</sup> January, Wednesday 8pm Branch Meeting**  
Samuel Dow's, Nithsdale Road

The two 2006 GBG selection meetings are important events and it would be helpful if as many members as possible could attend. This is especially so for the November meeting where those of you who do not live in Glasgow can give your thoughts on the beer quality in pubs that the Glaswegians rarely visit. Branch meetings and socials are quite informal but as the subject matter of the two GBG meetings is sensitive these meetings will be strictly for members only. You will need your membership card to enter the private rooms we have booked.

### **Glasgow CAMRA put Atlas Brewery on the Map**

*Seven worthies arose early on Saturday 16<sup>th</sup> October and drove to Kinlochleven via the Bridge of Orchy Hotel and The Clachaig Inn to present the Glasgow Branch Beer of the Year Trophy to Atlas Brewery for their fine brew Latitude Cask Pilsner. We were well entertained in this remote outpost in the West Highlands.*

*Over more than 20 years of presenting the trophy it should be noted that this is only the third time that a West Coast beer has won the accolade*

*Our return trip took in the Wide Mouthed Frog at Dunstaffnage, The Oban Inn, Lorne Tavern and Markie Dan's in Oban and The Taynuilt Hotel.*

## **\*\*\*Scottish Pub of the Year\*\*\***

The trip to the Port Royal Hotel on The Isle of Bute is an easy journey of two hours at most from Glasgow and provides a great day out combining real ale, scenic, historic and rail/transport enthusiast interests.

The Port Royal Hotel is currently CAMRA's Scottish Pub of the Year and has won too many other awards to mention. Otherwise known as The Russian Tavern, this unique pub lies at Port Bannatyne, two miles north of the ferry port at Rothesay and overlooks an attractive yachting harbour. It is run by Dag Crawford and his Russian wife Olga. The range of local microbrewery ales is served by gravity from casks on and behind the bar; the only pub in our vast area - from Glencoe to south Lanarkshire including Kintyre and many islands - to do so. There are authentic Russian and continental bottled and draught beers, including Imperial Russian Stout (now brewed by Harveys of Lewes, East Sussex), cider and often perry (rare in Scotland) and traditional real fruit soft drinks, e.g. dandelion and burdock.

The food is also first class. A perfectionist, Dag prepares dishes from scratch, using fresh local ingredients. None of your freezer to microwave stuff here. Just order an extra pint before he disappears into the kitchen! His local meats, fish, spicy sausages and special Russian dishes are moreish. He also makes amazing salads. Prices are reasonable, so aim to arrive in time for lunch.

NB: Before departure, we advise ringing ahead on 01700 505073 to let Dag know you are coming.

### **Members' Weekend 2005** **(including National AGM and Conference)**

**22-24<sup>th</sup> April**

**John Anderson Campus**  
**University of Strathclyde**  
**Glasgow**

This prestigious event is being held in Glasgow next year and a group of members have been working very hard with planning for this event both in the business and social sense. Details of what is happening and the venue can be found on our website and I know that you will receive a request for help in this month's What's Brewing. Please don't hold back, this event is a great way to promote Real Ale in Glasgow and Scotland and to show CAMRA that the Glasgow Branch is a force to be reckoned with.

### **WETHERSPOON'S OKTOBERFEST**

The Glasgow branch was very kindly hosted by four Wetherspoon's pubs locally during their Oktoberfest. Nearly 20 members were picked up by minibus from The Counting House, George Square and taken to the Kirky Puffer, The Esquire House and finally the Edward Wylie. A good range of mostly Scottish brewed ales were available. I (Ed.) enjoyed the diverse styles that each pub has created, whilst still providing good beer at reasonable prices.

**The Three Judges  
141 Dumbarton Road, Partick**



**Have been well briefed.  
Visit this bar for an ever changing  
supply of quality real ales.  
The Three Judges are proud to  
support The Glasgow Guzzler and  
wish it every success.**

*The Guzzler is grateful for the support of The  
Three Judges in helping to produce this edition*

**BEST POURED PINT**

**Helen McCarroll**, Manageress of the Three Judges in Partick, Glasgow, was delighted to receive the Scottish Licensed Trade News Award 2004 for the *Best Poured Pint*.

Speaking to the Guzzler about the award, she imitated a manager of the Old Firm by punching the air and shouting "Yes!" when she claimed victory over her biggest rival, the Bon Accord which came second in this category, in the Glasgow Real Ale Premiership.

Helen told the Guzzler, *"Taste and smell are important when drinking real ale, but the first sense a customer uses is sight. Seeing a properly poured pint sitting on the bar in front of him will stimulate the customer's other senses into action. We take great care to ensure that all new members of staff are given adequate training to pour the perfect pint. This is an award for all my staff."*

The Three Judges received a plaque and a corkscrew on a plinth!

This award is a bit of a misnomer, and has nothing whatever to do with pouring beer, which isn't really that hard, but everything to do with pubs which keep and serve excellent beer - consistently well, to the best standards and with the best presentation. The Bon Accord received a Highly Commended Award in this category and also a Highly Commended in the Malt Whisky category.

**The Good Beer Guide 2005**

The best place to find good pubs and good beer. The Good Beer Guide is more than just a pub guide. Britain's longest-running and best-selling guide contains Britain's best pubs for real ale. But for beer lovers it also gives up-to-date information on the country's beers and breweries. It's compiled by 73,000 dedicated volunteers in the Campaign for Real Ale. There are no fees for listings, and every pub is checked many times a year.

**Roger Protz Editor**

**The Good Beer Guide offers:**

The best pubs in England, Wales, Scotland, Northern Ireland, the Channel Islands and the Isle of Man that serve cask-conditioned real ale in tip-top condition.

Full details of beer, food, entertainment, family facilities, history and architecture for the pub entries.

The unique Breweries section that lists all the breweries -- micro, regional and national -- that produce cask beer, with tasting notes compiled by CAMRA-trained tasting teams. There's also information about beers suitable for vegetarians and vegans, as well as the growing number of organic beers. The Guide lists new breweries, closed breweries, mergers and takeovers, and keeps track of the new, powerful pub groups.

**AND MUCH MORE**

CAMRA's listing of pubs of special importance that must be saved for the nation.

The top prize-winning beers of the year.  
Beer festivals to visit throughout the country.

Fancy a pint? Don't leave home without the Good Beer Guide!

Published in September 2004

Sponsored by The Beer Seller

**Price**  
**£11.00 to members**  
**£13.99 to non members**

**Members can get the guide at Branch  
meetings for a further discounted price  
while stocks last!**

**order on line at**  
**<http://www.camra.org.uk>**

## ISLAY- Divide your drinking between whisky and Real Ale

The beautiful Isle of Islay, lying off the west coast of Kintyre, is the most southerly of the Hebrides. Although legendary for its 8 malt whisky distilleries, it is now worth visiting for real ale, thanks in no small way to its new microbrewery, Islay Ales, founded in 2003 by two Englishmen and a German. Paul Hathaway worked for Rolls Royce, Paul Capper is a retired fireman and the German is Walter Schobert, a retired museum curator. Their first brew was on March 22<sup>nd</sup>, 2004.

Situated in Bridgend on the road to Port Askaig, the brewery can be found in the outbuildings of Islay House in what was formerly the tractor shed of the Georgian Estate owned by Lord Margadale, who was descended from the Campbells. It is a two room operation – a shop and sample room and the brew plant. The brewery is a four barrel plant and they can brew three times a week. They have three fermenters and hope to obtain two more. All of the equipment is new and was built by David Porter of Stockport, a prolific supplier of microbrewery plant.

They began brewing three beers as follows: Finlaggan Ale (ABV 3.7%), a light, pale coloured fruity ale named after the ancient seat of the Lord of the Isles; Black Rock Ale (4.2%) which is darker as it is made from roasted barley; and Saligo Ale (4.4%), named after a local beach. They also produce all of their beers in bottle-conditioned form and recently sent 700 bottles to the Stockholm Beer Festival. They can fill 75 bottles in 12 minutes. Saligo will be replaced by a new porter called Dun Hogs Head (4.4% ABV) which is a black, dry stout with a roasted flavour and a long dry finish. They may continue to brew Saligo for bottling.

Apart from a few casks (and hundreds of bottles) going to beer festivals, all of their beer is sold on Islay. Local pubs are approaching them for their beer and it is heartening to report that almost every single licensed premises on Islay sells their beer in bottles including the four which also supply it on draught, which we shall now describe.

The doyen of Islay real ale outlets is the seaside, whitewashed Port Charlotte Hotel and Restaurant, Port Charlotte. Built around the 1830s as a house and two shops, it became a hotel about 60 years ago. There are three handpumps in the lounge bar, two of which supply Islay Ales beers on a rotating basis. The third supplies Black Sheep Bitter from Masham in North Yorkshire. As fans of this fine beer, we are astonished to learn that barrels of it sneak past our Glasgow home every week!

Thankfully, the temperance hotel days of the Lochside Hotel, Shore Street, Bowmore, are now behind it and it is now owned by a retired road haulier. You must have seen vans emblazoned with "Duffies of Islay" in your travels. Last year, Duffie himself took over the disused shop next door and turned it into a locals' bar named ... Duffies. One handpump selling an Islay Ales beer is located in the lounge bar, where there is an impressive display of Islay and Jura malt whiskies.

In Port Ellen, the public bar of the Ardvie Inn also sells one Islay Ales beer from a handpump. The bar has a truly authentic feel to it, and you can just imagine generations of *leachs* regaling each other with tales of the high seas. There is a contrastingly modern lounge bar.

An Tigh Seinnse, virtually at the end of the road in Portnahaven, is the last of our draught quartet, though it is proposing to remove the real ale for the duration of the Winter months. It is undergoing renovation at the time of writing and we would recommend that you phone ahead if visiting (starting next Spring, of course) to find out if draught beer is available. It will always have bottles of Islay Ales beer, though. The name means "house of (ex)change" because, many years ago, fishermen and seamen used to bring goods from foreign parts to barter with. The bar counter is known locally as "The Pulpit" because it is small, narrow and the floor on the staff side is about 15 inches higher than on the customer side!

Contrary to some web sites, The Ballygrant Inn, Ballygrant, is no longer selling Islay Ales on draught, but continues to sell them in bottles.

We recommend a comprehensive travel brochure produced by Argyll and Bute Council listing all transport links to Islay and Jura including air, the Citylink 926 connecting coach service to Campbeltown which serves the Kennacraig ferry terminal on the mainland, the ferries themselves to Port Ellen and Port Askaig and Islay's three internal bus routes which all meet in Bowmore. Call them on 01546 604360 or email them at [public.transport@argyll-bute.gov.uk](mailto:public.transport@argyll-bute.gov.uk).

*Slàinte.*

Ellen McSwiggan & Kenny Gillies *Glasgow CAMRA*

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Islay House Square  
Bridgend  
Isle of Islay  
Argyll  
Scotland  
PA44 7NZ

Tel/Fax: 01496 810014

[www.islayales.com](http://www.islayales.com)



## New outlets and Changes

**Columba Hotel, Tarbert, Kintyre**  
Now selling Fyne Ales Highlander

**Taynuilt Hotel, Taynuilt**  
Now selling Deuchars IPA

**Ardview Inn, Port Ellen, Islay**  
**Lochside Hotel, Bowmore, Islay**  
**Port Charlotte Hotel, Port Charlotte**  
**An Tigh Seinnse, Portnahaven, Islay (seasonal)**  
(All selling Islay Beer)

### No Smoking Pubs

The debate rolls on and soon there may be no choice but it is already possible to try a non-smoking pub. The Phoenix by Queen Street Station, (previously a Hogshead) reopened earlier this year selling real ale in a non smoking environment, give it a try.

### ADVERTISING

*This newsletter costs money to produce and we are happy to accept adverts from pubs, breweries, members and other real ale enthusiasts, please contact The Editor, Tim Davies on: 07711422306.*

### Glasgow Branch Roll of Honour

Area Pubs of the Year 2003

Glasgow - The Bon Accord  
Dunbartonshire - Village Inn, Arrochar  
Argyll - Port Royal Hotel, Port Bannatyne  
Lanarkshire - The George Bar, Hamilton

Beer of the Year - Atlas Latitude Cask Pilsner

### More News from The Scottish Licensed Trade News Awards

The Oran Mor won the Inspiration Award, given to the most innovative and imaginative new project in the country, for its application of "innovative thinking". The transformation of the former Kelvinside Parish Church, founded in 1862, has taken three years to complete at a cost of £6 million and the result is magnificent. The building at the top of Byres Road was converted into a complex of bars, restaurants and entertainment spaces and opened in nice time for the West End Festival at the beginning of this year. Oran Mor also won the New Outlet Award.

The vision for Oran Mor was clear - to create a venue which would be a '**Celebration of Scotland**'; including Scottish culture, heritage, humour and hospitality. The name of Oran Mor is strikingly apt; taken from 'The Great Melody', the Celtic primordial myth of creation...'*a melody that does not cease with its creation but goes on and on...*'.



**Open Sat-Wed 8am-5pm: closed Thu & Fri**  
Takeaway or eat-in  
Breakfasts, Sandwiches, Soup, Cakes & Scones -  
**all homemade !**

Also Party Catering & Celebration Cakes

**Braeside, Arrochar. Tel 01301 702552**

[www.annabelsofarrochar.co.uk](http://www.annabelsofarrochar.co.uk)

Not licensed but good for a bacon roll or coffee & cake on the way to/from Oban or The Village Inn in Arrochar !

## COOKING WITH BEER

*Serve up this two course beery delight*

### Beef and Beer Ragout

*1 tbsp olive oil  
1½ lb best Scottish casserole steak  
12 oz shallots, peeled but kept whole  
3 sticks of celery, washed and sliced  
2 cloves of garlic, crushed  
1 tbsp plain flour  
½ pint of water  
½ pint of any strong, dark ale  
2 tsp vinegar  
1 tsp fresh thyme and 1 tsp fresh parsley  
salt and freshly ground pepper  
1 tbsp Dijon mustard*

1. Cut the beef into large cubes, removing any fat. Put the beef and the flour into a clean plastic bag. Season well with pepper, and add salt to taste. Shake the bag well to coat all sides of the beef cubes.
2. Heat the oil in a large pan and fry the beef a handful at a time until browned. Remove beef to a plate once browned. You may need to add a little oil as you do this.
3. Add the shallots, garlic, and celery into the pan and cook until softened.
4. Turn on the oven to 160°C/325°F/Gas Mark 3.
5. Add the ale, water, vinegar and herbs.
6. Bring to the boil, return the beef and its cooking juices to the pan and stir in the mustard.
7. Transfer to a casserole dish, cover and cook for 2 - 2½ hours until the beef is tender.
8. Garnish with some chopped parsley, and a few sprigs of thyme. Serve with boiled potatoes.

**Serves : 4**  
**Preparation time : 5 minutes**  
**Cooking time : 2½ - 3 hours**

**WHY NOT JOIN CAMRA NOW!  
FULL MEMBERSHIP OF CAMRA  
OFFERS YOU:**



- A member's handbook
- "What's Brewing"- our entertaining and highly regarded monthly newspaper
- Generous discounts on a wide range of CAMRA products and publications (including the best selling GOOD BEER GUIDE)
- An invitation to join in on all CAMRA activities such as brewery trips, Branch meetings, Socials and Conferences and reduced entry to all CAMRA Beer Festivals in the UK.

**APPLICATION FOR MEMBERSHIP**

Please delete as appropriate:

I/We wish to become a member(s) of the Campaign for Real Ale Limited (CAMRA). I/We Agree to abide by the Memorandum and Articles of Association of CAMRA. I enclose £16 for full Membership or we enclose £19 for joint membership (two people at the same address).  
*Cheque payable to CAMRA.*

*Full name*

.....  
*(BLOCK CAPITALS)*

*Full name*

.....  
*(BLOCK CAPITALS)*

*Address (BLOCK CAPITALS)*

*Email address*

.....  
*Signature*.....

.....  
*Signature*.....

Please post to:  
**CAMRA, 230 Hatfield Road, St. Albans, Herts,  
AL1 4LW**

Glasgow & West of Scotland CAMRA

**NATIONAL BEER SCORING SCHEME  
(NBSS) CARDS**

These cards are intended to assist local CAMRA branches to keep up to date and informed about the beer quality in the outlets in their area.

This is particularly important for a branch like Glasgow & West of Scotland, which covers an enormous area from Glencoe in the north down the Kintyre Peninsula to Campbeltown, the Cowal and Rosneath Peninsulas, several islands and all the way to south Lanarkshire. We are always grateful to any members who report their findings when visiting outlets in our more remote areas, since with our best efforts, we can usually only visit them a few times a year.

The NBSS cards are available from CAMRA HQ or can now be downloaded from the CAMRA website. They may be filled in by both members of the branch area and by members visiting a branch area and include details such as name of surveyor, membership No., date of survey, pub, location, county, beer tasted and score from 0 - 5. A 0 score being undrinkable and 5 excellent.

Cards completed by members of the local branch can be sent to that branch or handed in to the pubs officer at meetings. Similarly, if a visitor to an area knows the branch which the pubs are in, they can attend the local branch meetings and hand them in direct or send/give them to a branch member. This short-circuits the "official" tortuous route of sending them to CAMRA HQ, who send them to the appropriate Regional Directors who finally pass them to the respective branches. However if visiting members find sending to HQ more convenient, then that too is fine. The important thing is that cards are sent in so branches have information as up to date as possible.

The Glasgow branch is also pleased to receive e-mails/letters/phone calls, from visitors describing their experiences of outlets in more detail than possible through the cards. We thank all those members who have done so and look forwards to hearing from members in the future.

Robin Jones (Pubs Officer, Glasgow CAMRA)