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Bandstand Festival report



POTY winners
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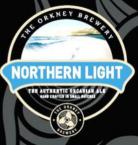
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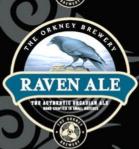
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not only, but also:

- >7th Bandstand Beer Festival Report
- > POTY winners
- > Brewery and Beers news and pubs news
- > Golspie and Ullapool Beer Bus trip report
- > Updated Real Ale pubs list
- > Focus on .. Heather McDonald
- > Various articles from visiting CAMRA members
- > Updated branch diary
- > Committee Meeting report
- > Beer Tasting Course report

If you would like to place an advert, please contact one of the branch officers (see Diary page).

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An average of 3500+ copies are distributed to CAMRA branch members, to Highlands & Islands brewers, to Good Beer Guide listed and Real Ale pubs; plus extra copies to advertisers.

As it's summer with lots of visitors, this issue is 4500 copies.

We welcome your letters, news, views and opinions. Let us know what is happening at your local, or tell us about pubs you have visited.

Thanks to all who have taken trouble to send in pub and beer reports, or articles, keeping us up-to-date with brews and what is happening in local pubs.

Please note that the editor reserves the right to edit contributions sent for publication.

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Autumn edition <u>deadline</u> is Monday 31st Aug, for publication by mid Sept.

Co Highlands & Western Isles CAMRA Dbranch members, would you like the branch to continue? Your committee are thinking that the answer to that question is— "No". Since the Spring edition which had several articles pointing out that we need more active members, there has been a huge silence. There are now about 240 of you but we have only about 20 active members who give their time and effort to help promote Real Ale, pub going and breweries. In the past year or so, we have been fortunate that 3 or 4 branch members in remote places of our huge branch area have volunteered to be BLOs and/or help distribute copies of "What's yours then?". Also 2 or 3 members have joined the committee BUT, the backbone of the committee are standing down after many years of dedicated service, so, we need more members to step up and come on to the committee to share the good work we do. If the branch ceases to be, some consequences will probably be no more of these magazines, branch POTYs or BOTY. Is that what you want?

Maybe we (and CAMRA) are getting too old.
Do we need to shift our communication focus
towards "TwitFace"? This thought fills your
"old guys" committee with fear and horror.

The ignorance of CAMRA and Real Ale is still very common—we need to keep going.

Cheers, Ed.



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Bandstand Beer Festival

The 7th annual festival has been and gone.
Anxiously starting with 50 ales seven years ago,

Gordon and Morag have built on the success each year and this year more than 130 ales, plus craft keg and Ciders (most of them CAMRA real) were on offer. This puts many CAMRA Real Ale festivals in the shade and is a fantastic effort and showcase for real ale away up here in the Highlands.

Many people from near and very far, now book rooms in Nairn specifically to come to the Bandstand Festival. The "madness" starts on the Thursday evening but gets in to it's stride on the Friday. The weather was mostly kind this year and by the end

of the first Saturday, more than 80 casks of ale had been drunk! That's more than 5500 pints!



The Scone Fairies on the 1st Saturday afternoon

The musical entertainment that Gordon also organizes for the busier sessions gets better each year too — the highlight for many folk being the informal group of professional session musicians on the 1st Saturday night. The weekend was so busy that door staff had to be employed and for that music session, it was a case of strictly, 1 person out, 1 person in.

Quite a few of the ales from England were from the Manchester area as, thanks to Norman Sinclair, the owner of Orkney Brewery and the **Cawdor Tavern**, pallet loads of casks were gathered at his Manchester warehouse and he trucked them up to Dalcross which was pretty handy for Gordon to go and collect.

Over the course of 4 visits during the 10 days,



your reporter managed to try 24 of the ales. Highlights for me were the Wooha **Porter** — a

very good porter which at 5% was dangerously easy to drink! Windswept included a new 3.8%, hoppy, pale ale — Aurora which had plenty of taste as you would expect from them. Through his contacts, Gordon had managed to get a cask of Robinson's legendary Old Tom which, at 8.5% is a huge, tasty, long lasting ale. An amazing beer which, up here, will probably never be seen in cask again. It matched my personal favourite ale — Sarah Hughes Ruby Mild which I only get to try at GBBF. Some other new ales were:

Fyne Ales **Wee Milky Way** which, for a 3.1% ale was extremely good. A "black IPA", it had the extreme tastes that Fyne Ales have offered for the past few years.

The ales from Orkney included **Dark island Reserve** (in cask! — amazing!) and a new one — **Puffin**, a deep golden, 4.5%, rich malty and fruity tasting ale with cedarwood notes which was very nice. Another new ale from Windswept was **American I.P.A.** a 5%, citrusy hopped, malty brew.

Other ales that stood out for me came from Cross Bay (Morecambe), Fallen Brewing (Stirling), Marble Beers (Manchester), Tempest (Galashiels) and Williams Brothers (Alloa).

Looking forward to next year!

A I

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Spring Beer Bus Trip - Golspie & on to Ullapool

On 21 March, (Rugby "Super Saturday") we had our first minibus trip of the year which took us on a circular (?) tour up the A9, then over to Ullapool taking in a good mix of places, some of which had never been visited by many. Other than to "boldly go...." our other function was to hand deliver copies of the Spring edition of our "What's Yours Then?" to places along the way before Easter.

After a bit of a hiccup over the collection point in Inverness, we set off on a bright and sunny morning up the A9 to Golspie, collecting two along the way making 14 "happy campers" for the one hour journey to Golspie.

Whilst we were travelling North, one of our members was heading South from Thurso to Golspie to meet us.

Setting the tone for the day, we were already running slightly late when we arrived at Golspie Inn. We were greeted by Eddie Macrae advising that although he had a fresh cask of Loch Ness ale waiting for us, it had not been broached because his cellar man was unwell. Well, likening it to a medical emergency at a conference of doctors, of course we had sufficient people on board to sort that. Appropriately, Dave Garratt from Loch Ness Brewery, stepped up to the task and the single hand pump was quickly dispensing Loch Ness **Lightness**. No argument about the method of dispense here. Cask, with no head or blanket pressure nor any other gimmickry frowned upon by CAMRA! What was supposed to be a half each, ended up as two very refreshing halves. Although very young or "green" as the aficionados would term it, it was excellent. Real ale is a living thing, and had it been able to mature and develop it would have conditioned further and we think that if there was still some left after two or three days, it would have been at its optimum and would have scored even better than the 4.0 (out of 5) which most scored it!

Retracing out steps back down the A9, it was less than 10 miles to **Trentham Hotel**, at Poles, and into the bar around the back via the car park, whilst some took the direct route through the hotel and staff access to the bar with Steve Mackintosh, who although keen on real ale himself, has only started taking it on a regular basis for about a year. Whilst the cask was directly under the bar counter itself Loch Ness **Redness** was on good



form. The Trentham is a free house and Steve can get his beer from wherever he wants. In fact, although not a "busman's holiday" one of our group, Natassia works for Windswept, and whilst there she took an order from Steve. Also under the counter ready to go on was Orkney **Dark Island!** The bar we were in is permanently set up for music and local bands play there regularly. In the summer Steve has a marquee set up and has bigger music events. Steve commented that he would put in a 2nd hand pump if he was sure he would not end up tipping it down the drain. So hopefully, one in the winter, and five in the summer Steve!

Sun still shining and another even shorter hop down to Dornoch. On arriving at **The Eagle**, the barman Jamie was busy with other customers and some of our group broke away to the **Dornoch Castle Hotel**, 200m down the road.

Two ales from the Punch stable were on in The Eagle, **Abbott Ale** and Stewarts' **Edinburgh Gold**. Eric and Suzi DeVenny have only recently taken up the tenancy of The Eagle but were away, but we were very pleased to present the Caithness & Sutherland area Pub of the Year certificate to Jamie, the now frazzled man in charge!

The **Dornoch Castle Hotel** normally has at least one hand pump on, rising to three at busier times. Today they had **Kowabunga** and **Ghost Town** from Cromarty Brewery.

Having gained a little lost time, we again pushed on to Bonar Bridge and dropped some WYT at **Dunroamin** and then further along the road at the **Invershin Hotel**. We did not stop because unfortunately they were both closed.

Branching off the A836 Bonar Bridge to Lairg road

onto the A837, after about seven miles we reached the turning for **Achness Hotel**. Walking into a very busy bar with a mix of diners and drinkers we are pleased to report that although "in the middle of nowhere" there were more people in the bar than on the minibus! The hotel is popular with fishermen, most of whom were recounting the "one that got away". On the bar were (Orkney) Atlas **Golden Amber** and Cromarty's **Happy Chappy**. Only a handful of

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those on the bus had been there before, and on a previous visit 18 months ago, a pint was £3.00, and now we report only a slight price increase to a very reasonable £3.10 a pint, with a half, at half the cost as you would expect at £1.55. This has to be one of the best value places serving quality ale in our H&WI area.

Mindful of the new drink drive limits, Achness Hotel also offers two pint "carry outs", and there are small laminated posters urging drivers to stay on the right side of the law, a policy that CAMRA totally endorses.

Whilst some were indulging in a spot of pool, one of our group spoke to some of the locals who applauded the way that the manager Elizabeth Williamson manages to keep two real ales on all year round. The branch was also "taken to task" because in our listings in the center pages of WYT we list Achness as being "Lairg". Dave, Mary and Donna, you have shown us the error of our ways, and we invite you to check the revised listing! (As with anything appearing in our magazine, we do our best to "get it right" but occasionally, mistakes / omissions are made, and we are more than happy to correct a listing or article - if advised.)

Pushing on again through the stunning scenery of Sutherland to **Altnacealgach Inn**, where we knew there was not going to be any An Teallach available until after Easter, but took advantage of being able to drop WYT off. We did note a collection of telescopes for viewing the eclipse the previous day.

Now, onto our final destination, Ullapool, and the first stop, **Morefield Motel** (who this year are holding their beer festival 22 - 24 October). Some not in the know, asked for their **Feck Ale Left**, a very light ale, and free to all! The two other hand pumps offered Kelburn **Spring Forward** and Cairngorm **Red Mountain**.

With a meal at **Ferry Boat Inn** (FBI) looming, courtesy of Punch Taverns, we boarded the minibus down to the seafront and queued up to get our discounted beers with CAMRA membership - **Deuchars IPA**, **Doom Bar** and Stewarts **Edinburgh Gold**, before tucking into our food.

Although a visit to the **Allangrange Arms** was scheduled, we collectively took a view that we would spend additional time in Ullapool. After all, we have an afternoon meeting at the Allangrange Arms on Saturday 20 June, so a great opportunity for the committee and all those local to Inverness who can catch the No 26 (or 26A / 26C) bus to Munlochy for the 14:00 start to join us and take part in the business of the branch - and of course if it all becomes too much (or boring) there is real

ale too!

After dinner, we dispersed around Ullapool to visit the other places offering Real Ale, arranging to meet up at Argyll (also offering a 20p discount on pints) and sister pub to FBI to set off at 18:45.

Arch Inn had An Teallach's Beallach Na Ba on their 1 hand pump. Seaforth had 3 An Teallach hand pumps including a good Hector. Ceilidh Place had a single An Teallach hand pump offering Kildonan but it was on top pressure. We were pleased to hand deliver the Spring edition of What's yours then? to CAMRA member, James Slaughter who was in the lounge area. One less to post out!

Finally onto **Argyll Hotel** which was offering **Beinn Dearg** from An Teallach, Timothy Taylor **Landlord** which was excellent getting a 4.5 score and **London Pride**, where the group were gathering from the tour. Some were "hiding" watching the rugby. With the rugby on, they were more interested in the game and remained "unconcerned" about returning whilst everyone else took their seats on the minibus.

So, if you set off at 19:00, do you know how long it takes to travel the 60 miles from Ullapool to Inverness bus station in a speed restricted minibus observing the speed limit and traffic lights? Well, thanks to Sandy - our trusty driver we made it, and Eric, our Chairman caught the last bus back to Drum in plenty (?) of time.

Finally, the minibus we used had 16 seats, and there were 15 on board for part, and 14 for the whole journey. We can hire a bigger mini bus or coach if need be with more seats should we get demand. So, if you are interested in a day out, being driven around the magnificent Highlands, drinking real ale, we have trips planned for 27 June to Clachaig (Glencoe) for one of their annual beer festivals, and on 26 September a run to Aviemore & "the South". Details appear in this and the next edition of WYT, but if you would like to book a place now, even provisionally, it would give us a good idea of numbers if we need to book the next size bus up. All the trips start and end in Inverness and we can pick up en-route, depending on where we are going.

Want to try different pubs, but not risk your licence? Come for a day out, and be chauffeur driven!

The branch subsidises the total cost per seat, but normally it works out to £15 for CAMRA members, and £20 for non members.

So, why not join CAMRA, and save £5!



Loch Ness Brewery - Drumnadrochit - IV63 6UH Tel 01456 450726 or visit www.lochnessbrewery.com



The H&WI branch of CAMRA will be running the Burke and Hare bar in the walled garden at Belladrum again this year. Same position as last year with it's small stage and covered area. We shall have a selection of real ales from around our Branch area, a cider and possibly soft drinks and wine ("a fruit based drink - for the ladies" - Al Murray). Headliners at this nearly sold out festival are The Kaiser Chiefs, Proclaimers, Manic Street Preachers and Eddi Reader. So, come along and see us.









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Festival @ The Plockton Hotel May 22 -24 2015

The Plockton Hotel staged its second annual Beer Festival over the Spring Bank Holiday weekend which again featured weather that wasn't very kind. Thought is being given to moving next year's festival a couple of weeks later in the hope of better weather BUT this is the West coast, so the midge will be more into it's season! This year, in addition to 50 Real Ales from 16 different Scottish Breweries, the Festival also featured 31 different Scottish Gins!

The usual four hand pumps in the Hotel bars were complemented by a further six in the loch-side garden opposite. A substantial canopy – likely to become a permanent feature for the summer season -

provided cover for the bar and enabled more drinkers to avoid dilution of their beer from the frequent showers over the weekend!

Geographically the Breweries represented covered most of the country; from Tempest in the south (Kelso, Borders) to The Highland Brewing Company in the north (Orkney) and from Deeside Brewery in the east (Banchory) to The Isle of Skye Brewing Company in the west (Uig). The closest brewery to the festival is, of course, the Plockton Brewery, some 400m away and it was good to see Andy's Plockton Bay and Starboard on the beer list. Ales on offer over the three days ranged in strength from Fyne Ales Rune at 3.5% to Loch Ness Brewery's mighty Prince of Darkness at 10% (and only available by the half-pint!).

Virtually every style, colour and taste could be sampled and the event provided an excellent showcase for Scotland's Real Ales.

Plockton sits firmly on the west coast tourist route and it was good to see foreign visitors sampling some of the available beers. And so to the Gins! Added to the Festival partly as an alternative for non-beer drinkers and partly because of an alleged growing popularity (according to my informant!) amongst some of the local ladies!



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E-mails

Hi,

Me, my two friends and their dog decided to head down (across?) from Aberdeen to Drumnadrochit last weekend (17-18 April) to catch the Benleva Hotel Spring beer festival. We have visited before on our CAMRA trips up to Cromarty and stopped to see the new brewery now housed in the old Legion building and to enjoy the Loch Ness ales and guest ales in the Benleva and always get a good welcome and good ale.

We arrived on the Friday night and after pitching my tent at Borlum Farm, a great place to camp which also has caravan sites at £6 pp, we headed down to the pub. Sadly the beer festival wasn't on due to "something" but with 7 ales on anyway we enjoyed great pints of Light NESS, a lovely hoppy ale, Southern Summit and a strong dark IPA Brave Hop from the Loch Lomond brewery all great as usual. After a very cold frosty night we had a beautiful sunny day on the Saturday so after a walk on a part of the Great Glen Way (with a spring festival of swallows and the sounds of a great spotted woodpecker) we headed back into Drumnadrochit and stopped off at Fiddlers to sit outside and enjoy a pint of Light NESS in the sunshine. Fiddlers have a great list of bottled ales but are not the cheapest with most bottles around £4.20. My friends headed back to the farm to put the dog to bed (the Benleva is dog friendly but our dog isn't) so I visited the Loch Ness Inn, a short walk away in Lewiston. They had a music festival set up in the courtyard so I had a nice pint of **Atom Tree** (which was actually a Loch Ness cask) and then we headed back to the Benleva where luckily, Steve agreed to re-open the kitchen and feed us the best mushroom soup in the highlands as we had missed having tea! We had a great night doing the Quiz which was hilarious - somehow we came third whilst CAMRA chair Eric's team narrowly missed out on first place! - and enjoyed more great pints of Hoppy NESS, Dark NESS and Light NESS. We left on the Sunday and stopped off at the Cawdor Tavern near Nairn for a high tea

and a pint of Orkney **Puffin Ale** and **Latitude** from Sinclair Breweries (Atlas).

We enjoyed reading What's yours then? and hope it drums up more support from CAMRA members. I think having such vast areas to cover, as does the Grampian group, it can make it difficult to get people involved so I hope you manage to fill the posts and get the support you need as you have some fantastic breweries and pubs in your area. I hope we see some of you at the 29th Aberdeen Beer Festival on 4-6 June at the Richard Donald Stand, Pittodrie Stadium.

Cheers! Lin Sanderson.

Thanks for that Lin—much appreciated. I received another kind and supportive email from another CAMRA member from outside our branch—but I can't find it now! (my bad). We have had zero responses to our articles in the Spring edition of Wyt? from our branch members so, the future existence of the branch is looking more doubtful.—Ed.





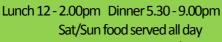




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Wetherspoon Spring beer festival

Mid March and time again for the JDW spring beer festival. As usual a total of 50 ales featured, although I am not sure how many featured this time at the Kings Highway in Inverness, but I know from previous festivals manager Mark tries to get his hands on them all. Again, as in now the norm, 10 brews were featured from international brewers who visited various breweries around the UK to replicate their home based recipes.

However, the different feature at this festival was that the hops used in all 50 brews were grown in the UK. Now grape varieties in wine seem to get all the press (ha ha—Ed.) when it comes to the myriad of different styles and flavour in that drink but if you ever wondered about hop varieties then have a quick search on Wikipedia and you will be surprised. At this festival there were 24 varieties of home-grown hops used. When coupled with the variety of malts available, the huge range of hops available to the brewer, plus of course the different sources of water means we can enjoy infinite flavour subtleties across the range of ale styles. My strike rate seems to drop with each new JDW festival and this time around I only managed to sample 20 of the ales on offer despite the usual three thirds for the price of a pint feature. Sadly I missed both the new brews from Orkney & Inveralmond. Orkney had produced a 4.5% abv dark golden ale called **Puffin** and Inveralmond a 5.6% London style porter called **Rascal**. My top scoring brew however, was produced in Scotland at the Caledonian brewery in Edinburgh, but it was by one of the international brewers. Samuel and Paulo Cavalcanti from Brazil. This was Bodebrown Wee **Heavy** and was a 6% dark ruby ale which was malty, rich and fruity and a good reproduction of a Scottish ale.

My other favourites were: Titanic **Wit Stout** 5%, this was made with a large quantity of wheat malt and produced an excellent stout with a good dry finish. Roasty with fruit and hops in the background. Daleside **New Dawn** 4.6%, a good flavoursome best bitter with orange and citrus hop flavours and a good bitter finish. Brains **Pocket Full of Rye** 4.5%, a copper coloured ale with berry fruit flavours and the distinctive rye dryness coming through as well. (Of course nowhere near as good as our local rye favourite, Cromarty **Red Rocker!**) Finally a single hopped brew, Adnams **Jester** 4.8%. Brewed

using the Jester hop this was an easy drinking fruity bitter with a slight bubblegum flavour. I would have liked to have tried more but such is life and it was good to see, as usual, the ales were in fine condition at the Kings Highway.

Now apart from enjoying real ales in the pub I do like to have bottles at home when I can't make the pub and interestingly Marks & Spencer have just introduced a range of single hopped ales made from British hops. I have tried them all including one called **Jester**, which on closer inspection is brewed & bottled for Marks by Adnams!

Highland Beer Hunter

Aldi "Beer Festival"

During May, Aldi launched their sixth Scottish Beer Festival which included 50 beers. The "prize" for the beer selling the most is a lucrative £50,000 contract to supply bottled beer on an ongoing basis.

The festival has become a regular twice a year (Continued on page 20)



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Madness

I had a day off at the end of February and decided to seek out an interesting beer related destination for a day trip. Living in London my choices were likely to be far and wide. After settling down with the Good Beer Guide for an hour or so I chose a venture that was certainly far...

I was able to secure a bargain return ticket on the Scotrail Sleeping Car service from Euston to Inverness. Leaving London at nine fifteen at night I could be in the Highland capital for just after half past eight the following morning and have around twelve hours to explore before returning south. The Scotrail Sleeper is an absolutely superb way to travel between London and Scotland, not only can you get some very good bargain fares if you book in advance, but you can save a couple of nights stay in a hotel, good both for the budget and for those with limited time on their hands.

After a good meal (and a 10 Year old Laphroaig nightcap) in the dining car I had a good night's sleep and awoke to snowy scenes around Dalwhinnie. There was less snow in Inverness and the roads were clear, so my plan to visit the home of Loch Ness Brewery at Drumnadrochit was looking like it was going to work out. I had a hearty breakfast in the cafe next to the bus station and awaited the 11:05 Number 17 bus. Stagecoach do a good range of runabout tickets and Zone 2 (£6) covered my all my needs for the day. On arrival in Drumnadrochit I decided to stay on the bus and sample the 17A route for a scenic journey to Tomich. After an hour or so of touring the Highlands I arrived back in Drumnadriochit just before one o'clock and was ready for a beer. It was a short stroll from the bus drop off point by the Post Office to the Benleva Hotel where I found a very welcoming bar with several local and the odd not so local beer on handpump.

I was pleased to see that there were two beers from the Loch Ness Brewery as these were what I had come for. First up I tried the **LightNESS** (3.9%). This is described as an extra pale session ale with a huge citrus nose and dry bitter finish. I've certainly had beers in the past where the citrus elements have been overdone, but I have to say **LightNESS** was very well balanced and it can fairly make the claim of a good session beer. There were two or three of the regular locals in the bar and they thoroughly recommend the **LightNESS** as their favourite beer. The barmaid confirmed that it was a popular seller and it is a one of the six regularly brewed beers. The brewery had started life in 2011 in the grounds of the hotel, but by 2012 it had moved to larger premises iust up the road in the village. Next I tried the second Loch Ness beer, the **InverNESS** (4.5%), one of the current "specials". Described as a golden ale and a dry bitter with tropical fruits, it was certainly darker in colour and had less of the citrus dominance of the Light-

About this time Steve from the brewery turned up and he quickly arranged for a third Loch Ness beer to be put on. This was the **RedNESS** (4.2%), another of the regular beers, which is described as a fruity red beer with a malty background and a hint of caramel. This was more

like it (I much prefer the darker malty beers over the light and hoppy ones, but that's just my personal taste). I quizzed Steve about the brewery's other beers, particularly the dark ones, such as the MildNESS and the DarkNESS. The DarkNESS is another of the regulars (with WilderNESS, LochNESS and HoppyNESS making up the sextet), whilst the MildNESS was one of the currently available specials (along with the aforementioned InverNESS as well as CaithNESS and MadNESS), but just not on here at the moment. Stephen suggested one or other might be on in the Loch Ness Inn just up the road in the next village of Lewiston, only about 15 minutes walk.

I opted to stay at The Benleva as there were several other local Scottish beers (mostly from Windswept Brewery) as well as one of my all time favourite English ones ... Titanic **Plum Porter**, which seem strangely smoother, more fruity and stronger than its quoted 4.9%... it must suit all that travelling!! Steve was very kind to give me a quick tour of the new premises for the brewery and explained that they are hoping to expand yet again in the future. After a thoroughly interesting afternoon I bade Steve, the staff and the regulars at the Benleva Hotel farewell and headed back to the bus stop. The services are few and far between, but by careful prior examination of the timetable I had been able to find a suitable bus at ten past four (route 19A) for a thirty minute run back to Inverness.

I now had a couple of hours to kill before catching the Sleeper back to London, so I headed for the Phoenix Bar, no longer in the Good Beer Guide, but fondly remembered from previous trips. I was rewarded the instant I set foot through the door with sight of a Loch Ness pump clip. Closer examination revealed it to be the MildNESS!! My day was now complete. The 3.5% dark mild is described as full of chocolate, coffee and red fruit flavours and it did not disappoint.

All too soon I was again ensconced in my sleeping berth

and heading southwards. Well, was it madness to spend two nights on the train and a day visiting the home of the Loch Ness Brewery? Well, I suppose it might have been if I'd sampled the MadNESS – One Hop Beyond (4.0%), but as I didn't get the chance, I can hold my hand on my heart and say it was all just usualness for me. Now there's a name for a beer ... perhaps next time I walk into the Benleva Hotel the barstaff will ask

me if I'd like a pint of the Usual.

Rob Fraser

Wow! Long distance pub crawl anyone? Thank you Rob.—Ed.



Angus MacRuary retires from Isle of Skye Brewery

Angus was born in Glasgow and after schooling he became a teacher with his first job in Aberdeen. His father came from the Isle of Skye and Angus always wanted to live there. In 1983, a teaching opportunity came his way in Portree and he took it. In the early 1990's Angus and fellow teacher Stephen Tinney, thought about starting a brewery on Skye and in Dec 1995 their dream came true. Their first beer was Red Cuillin and soon after. they brewed Extortion Ale as part of the campaign against the Skye bridge tolls. The brewery went from strength to strength. In 1997 Angus bought Stephen out. Gradually the brewery enlarged to cope with the demand until there was nowhere else to expand to.

There came award after award for their excellent brews like Red Cuillin, Young Pretender, Blaven, Black Cuillin and Cuillin Beast.

A CAMRA member, Angus has always generously supported our Branch since it was started and our minibus trips to the Brewery were always a favourite. In 2012 Angus put the brewery up for sale. In 2013 he agreed to sell a majority share holding in the brewery to IOSB Holdings Ltd. IOSB owner, Kenny Webster, wanted Angus to stay on for awhile to keep the continuity going. Now further brewery expansion has been given planning permission, there is a central depot at Rutherglen and the Brewery has it's main office in Glasgow. Angus left the Brewery at the end of March.

We wish Angus all the best for the future and thank him for all his support over the years.



(Continued from page 17)

event, and although the branch supports pub going, we equally support breweries through "off sales".

Other than Orkney (and Atlas), Highland, Oban, Windswept, Spey Valley and Speyside, breweries, our own H&WI branch area was well represented with seven offerings including:-Cromarty (Happy Chappy), Loch Ness (HoppyNESS), Isle of Skye (Skye Gold), Hebriden (Clansman), Cairngorm (Gold), Wooha (Lager) and River Leven (Blonde).

Got a favourite? Vote accordingly!



Beer Scores

Since the last, Spring edition we have received just over 400 beer scores, with the following, rare "5's"

21/4 Clachnaharry Inn - Fyne Ales - **Jarl** - "A stunning pint"

5/5 Blackfriars - Cromarty - **Red Rocker** 22/5 Plockton Hotel - Cromarty - **Kowabunga** - "Just awesome"

22/5 Plockton Hotel - Cromarty - **Kowabunga** 23/5 Allangrange Arms - Cromarty - **Happy Chappy**

29/5 Cairn Hotel - Cairngorm - Buzz; Windswept - Blonde; Orkney - Red MacGregor 30/5 Kintail Lodge Hotel - Isle of Skye - An Storr. "A 5.2% limited batch ale. Well worth seeking out. Excellent!!"

02/06 Hootananny - Black Isle - Red Kite

H&WI Pubs News Summer 2015

Following the win for Inverness Caledonian Thistle Football Club in the Scottish FA Cup final on Sat 30 May, George MacLean, long time supporter and sponsor of the club has offered all ale drinkers a 20p / pint discount at **Phoenix Ale House** during June and July to celebrate!

Volunteer Arms- Fort William - after an encouraging start, they seem to have stopped selling RA.

Exchange - Inverness - stopped selling RA, but then had 3 "craft keg" fonts, 2 Brew dog & 1

guest which were very popular. Was closed due to a big fire in the adjacent building but reopened in late May.

As of 27 February, **Eagle** Dornoch, also Punch, have new tenants Eric and Suzi De Venny. Eric is really keen on Real Ale and has had **Happy Chappy** and **Red MacGregor** on the second hand pump.

As reported in the local press, the once **Portland Club** (which "dabbled" in RA over the years) is now a Mosque!

A visitor to the area reported that **Tomich Hotel** (near Cannich) is selling real ale. Apparently **An Teallach** is available (nearly) all year round, but initial enquiries are that it is keg. Following up that lead, according to Jackie from **Tomich Hotel**, the **Glen Affric Bar** had closed its doors.

Westford Inn (North Uist) closed its doors last year and went on the market on 1 May 2015 and is already "under offer" at £235,000. It is understood the local community are keen to buy the place and run it as a community pub. Also from the Western Isles, we understand that Am Politician on Eriskay no longer sells real ale.

After a short closure **Brockies Lodge** at Kiltarlity has re-opened, and Victoria, the new manageress, is looking to get a "local" RA in.

Plough Rosemarkie closed, and on 31 March was taken over by Russell Makenzie, his partner Janet Grey, and Johnny Henderson. The reopening has been delayed until mid June because of "extensive cleaning and remedial works". The small bar is listed on CAMRA's own "Historic Pub Interiors" website.

Although it re-opened for "wet" sales just be-

fore Christmas, as of Fri 24 April, the **Culbokie**Inn is now open for food as well. At Christmas
RA was "promised" when the restaurant
opened, but was not on the bar yet.

A notice is on the door of the **Laroch Bar** in Ballachulish (South) saying that it has closed - any updates welcome!

Previously omitted from the Pub News, Craig Innes and his wife Noru took over at **Loch Leven Hotel** October before last, and we are hoping to call in there during out trip to Clachaig on 27 June to say hello.

SIBA BEERX 2015 in Sheffield

The Society of Independent Brewers had their BEERX in March at the Ice Sheffield arena. This is a combination of all things brewing and includes; AGM, National Brewing Awards, Business awards. Lifetime Achievement award, talks, demonstrations, meet the buyers, Trade Stands, Festival of Beer and the national cask, keg and bottle competitions. If you want information, advice, hops, malts, glasses, casks, cleaning equipment, labels or hand pumps it is all here. Quite a few Scottish Breweries were represented and the following had beer on the bar; Cairngorm, Loch Ness, Fyne, Harviestoun, Highland, Inveralmond, Jaw, Loch Lomond, Orkney, Stewart, Sulwath and Windswept. The SIBA National beer competitions were held and well done to the Scottish breweries in the cask ales finals. Fyne Ales **Sublime Stout** won gold in the Premium Strong Beer Category, Loch Ness Hop**pyNESS** won Silver in the Strong Bitters Category, Tryst Double Chocolate Porter won Silver in the Speciality Category and Cairngorm Black Gold won Bronze in the Porters, Stouts, Old Ales and Strong Milds Category. The Supreme Champion was Brass Castle Burnout. After all the SIBA work was complete the Festival of Beer was opened to the public. Most of the top SIBA competition beers were available and entertainment, including the 3 rugby games on the Saturday, was provided.



Steve Crossland of Loch Ness Brewery with Euan and Fiona of Loch Lomond Brewery at BeerX

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Breweries News

As part of CAMRA's support for real ale and real ale breweries, volunteers from among the branch membership can be Brewery Liaison Officers. BLOs keep in contact with "their" brewery, encouraging and if appropriate, advising.

BLOs are asked to make a progress report to CAMRA every 3 months, via the CAMRA website.

In Highlands & Western Isles branch, we now have 12 or 13 breweries. Our magazine is also quarterly so what follows is the news we have over the past 3 months.

Other CAMRA branch magazines publish news from their breweries written by the breweries themselves. This is free publicity to the very customer base that you want to appeal to. Some of our breweries don't even have a CAMRA member on their staff but we would be happy to take any news you care to pass on to us—see the contact info on the diary page.

<u>Cromarty Brewing Co;</u> In full, busy production

as well as making cosmetic changes to the brewery building to im-



prove it and prepare to squeeze more new fermenters/conditioning tanks in to the brewery. Craig continues to experiment doing collaboration brews with other breweries as well as producing one-off specials (see the Highland Hopover article for examples). The brewery again had a beer in the recent Aldi Scottish Beer Festival.

Black Isle Brewing Company;

A malt silo has been delivered so the brewery can now take in brewing malt by bulk tanker rather than in tonne bags. They crush



the malt in their own malt mill prior to brewing. A new beer has appeared—**Black IPA**—a 3.5% ale. Continue to focus on bottled beers for export to many countries and supermarkets. Tweaking of beer recipes is possibly still happening.

Loch Ness Brewery:

A special limited one off brew of **Together-NESS** had plenty of local publicity when they sent some to Andy Murray for his wedding. Paul McAllister



has come up from Fife and joined the brewery as delivery driver. After the success of **LochNESS** (berry), made with the Loch Ness variety of Blackberries, they are looking at more fruit beers. They are looking at re-launching **MadNESS** but at the stronger 5%. Their latest new brew out is the 3% **GoldenNESS**, a low gravity session hoppy bitter.

Cairngorm Brewery; Red Mountain has been very widely avail

been very widely available lately and very well received — it



might be added to their permanent ales list. The current seasonal ale is the honeyed **Buzz** which will be followed by **Caille**. The brewing and bottling continues at full capacity and more awards, beer and tourist, are being gathered. The visitor centre / shop has won a certificate of excellence from Trip Advisor.

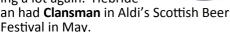
Cuillin Brewery;

Cuillin Brewery

No news but it is summer now so they will be in full production and their ales will be available in Seamus's Bar at the Sligachan Hotel as well as one or two other places locally. Bottles will be available quite widely across Skye.

Hebridean Brewing Company Ltd;

Our BLO has looked in recently and found the brewery open but no one home. It is obviously busy and producing a lot again. Hebride-



An Teallach Ale Company;

A new ale called **Fuar** was at the



bandstand festival. A 4.2% tawny coloured ale with the classic An Teallach aroma of sulphur giving good, well balanced tastes of malts and bitterness.

Isle of Skye Brewing Co;

Now that Angus
MacRuary and brewer
Norrie McLeod have left
(Norrie is to run the bar
at The Sconser Lodge
Hotel) there has been
some changes. Pam
MacRuary heads the



brewing team of Maggie Newlands, new brewer Mark Abraham and trainee Keiren Preedy. Most of the office work will now be done at the companies HQ in Glasgow. The brewery is the main sponsor of The Scottish Real Ale Festival. They are in liaison with Edinburgh based, Michelin Star chef, Tom Kitchen to brew a beer for his restaurant.

Plockton Brewery;

We are pleased to publicise that Andy has developed a new beer—his interpreta-



tion of an IPA—a classic in our opinion—which he has called "Ring Tong" after an Indian tea plantation that his wife's family were once involved with. It is a 4.6%, copper coloured ale presenting plenty of hop taste as you would expect from an IPA but balanced well with malt flavours leading to a growing bitter aftertaste. Very easy to drink for a 4.6% ale. Crags was on at the Bandstand festival which was good to see.

Old Inn Brewhouse;

No News. The 100 litre, micro brewery which is housed behind the Old Inn at Gairloch and when they have



brewed some can be tried in the bar. No BLO yet—any takers?

Glenfinnan Brewery; No News. Another of

No News. Another of our small, remote, Highland breweries . Apart from travelling



to Glenfinnan, the most accessible place to try their ales is the Grog and Gruel. No BLO - anyone in that area?

River Leven Ales

This season they are only brewing two cask ales - River Leven Blonde (4.0%) & River Leven Traditional IPA (4.0%). River Leven



Dark has been available in the past as a cask ale at 4.0% but this year is only being brewed as a bright, bottled version at 4.8%. They also brew River Leven Pilsner (4.8%) but this is only available in keg (bright) form. The brewery is obviously quite busy as their Blonde is available in local bars. It is also on at the Aldi Scottish beer festival.

Wooha Brewing Company

You can read more about Wooha in the

Focus article but they are now in production and their Lager was featured in Aldi's Scottish beer Festival in May. Cask versions of it and the **Porter** were very well received at



the great Bandstand Festival in April, selling out very quickly.

Nothing further has been heard so far on the possible brewery on the Knoydart peninsula.

Highlands & Islands Brewers in 2015

Isle of Skye Brewery - Based at Uig, by the Western Isles ferry terminal, brewing since December 1995. Started major expansion and rebranding in 2013. Expansion continuing in 2015. (see advert) Valhalla Brewery - Most northerly brewery in the UK, brewing on Unst since December 1997. Ales

include White Wife and Auld Rock.

Black Isle Brewery - Started brewing in December 1998 in converted farm buildings. Ales include Red Kite and Yellowhammer. Organic ales are a speciality. Much enlarged, new brewery opened 2011. Concentrates on large scale bottling.

Isle of Arran Brewery - Located close to Brodick Castle. Opened in late March 2000. Ales include Blonde, Dark, and Sunset. Expansion and rebranding started in 2013.

Fyne Ales Brewery - Based in Argyll, at the head of Loch Fyne, brewing started on St Andrew's Day 2001. Ales include Jarl and Maverick. Brewery refocused and expanded in 2012. Further expansion underway.

Caimgorm Brewery Company - Set up in late 2001. Ales include Trade Winds, Wildcat, Stag, Highland IPA, and Black Gold among others. Seasonal ales are regularly brewed. Expanded in 2011 and still expanding in 2013. Much expanded and improved brewery shop opened in late 2013. (see advert)

Hebridean Brewing Company - Based at Stornoway in the Outer Hebrides. Brewing since January 2002. Beers include Islander Strong Ale, Berserker Export Pale Ale, and Clansman Ale (first ale ever brewed in Stornoway) and now Seaforth. 2014/15—now in new premises.

River Leven Ales — Brewing in one of the old Alcan smelter buildings in Kinlochleven since 2011.

An Teallach Brewery - Moved to the family's croft, near Dundonnell, in March 2001. Ales include An Teallach Ale, Beinn Dearg Ale, and Crofter's Pale Ale among others. Greatly expanded in 2012.

Islay Ales Co Ltd - Established in an old Tractor Shed in Bridgend, in March 2004. Ales include Finlaggan, Black Rock, and Dun Hogs Head; plus seasonal brews.

Cuillin Brewery - The brewery was born on 10th September 2004, in the old public bar of the Sligachan Hotel. Skye, Eagle, Pinnacle, Black Face, and Glamaig Ales are brewed. Started offering bottled beer in 2013.

Highland Brewing Company - Located in the old Swannay cheese factory at Birsay, on Orkney Mainland. Well regarded ales include Scapa Special, Orkney Blast, Dark Munro among others.

Sinclair Breweries Ltd - Formed in 2006 by local hotelier and restaurateur Norman Sinclair, who purchased the **Orkney** - which originally commenced brewing in 1988 at the Old Schoolhouse in Sandwick on Orkney mainland—and **Atlas** Breweries. Ales regularly brewed include Three Sisters, Latitude, and Nimbus from Atlas; plus Raven Ale, Dark Island, Red

MacGregor, and Skull Splitter from Orkney. Much expanded in 2011—12. (see advert)

Glenfinnan Brewery - irregularly brewing on a 4 bbl plant since October 2006 - Regular brews are Glenfinnan Gold, The

Standard Ale, and Glenfinnan Dark (for the Winter).

Colonsay Brewery - First brews in March 2007. IPA, 80/- and Lager (Limited real ales).

Plockton Brewery - The first brew was produced on 1st April 2007. Crags Ale and Starboard IPA may usually be found in Plockton, and at other local outlets—also in bottle.

Oban Bay Brewery - Brewing since mid 2009. 5 barrel brewery attached to Cuan Mor.

Old Inn (Gairloch) Brewery - 100 litre microbrewery. First brews in February 2010.

Loch Ness Brewery - First brews in September 2011. RedNess, HoppyNess, Dark...... Etc. New, bigger brewery in 2012. Expanding again in 2015/16. (see advert)

Cromarty Brewery - First brews in December 2011. Ales include Happy Chappy, Brewed Awakening, Red Rocker, Hit The Lip, AKA and a growing portfolio. Increased brewing kit in 2013, 2014, 2015. Brewery shop. (see advert)

Spey Valley Brewery—a "nano brewery" started in 2012 producing 5 cask conditioned real ales—found round and about the Keith area.

Windswept Brewery—started commercial brewing in 2012 in the Lossiemouth area. Blonde, APA and Wolf are proving popular along with Tornado and Weizen.

Speyside Craft Brewery—started commercial brewing at Forres in 2012. Bottlenose Bitter, Randolph's Leap, Moray IPA and Bow Fiddle Blond are the ale portfolio so far.

Lerwick Brewery—started in 2014 and have grown at an astonishing rate achieving nationwide market penetration of their 3 bottled ales. Launched a cask ale, IPA, this May.

Wooha Brewing Company—have now set up in Nairn and are producing bottle conditioned lager and porter. (see Focus article)

Not all of the breweries listed are in our branch area: the Highland Brewing Co, Valhalla, Lerwick, Orkney, Spey Valley, Windswept and Speyside are all in the Grampian & Northern Isles area; the Arran Brewery falls in the Ayrshire & Galloway area; while Fyne, Islay, Colonsay & Oban Bay Breweries are covered by Glasgow & West Scotland.

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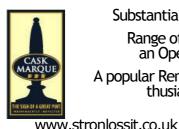
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Real Ale Pubs List

These Pubs, Inns and Hotels are known to sell (or to have recently sold) cask-conditioned ale.

They are listed in geographical area and area lists are in an order that would allow a continuous pub crawl if you have safe transport.

Please let us know about the quality of real ales on offer, particularly if you think Good Beer Guide inclusion is merited.

We make no claims as to the quality of the beer and you should note that some of the pubs listed may only stock real ale on a seasonal basis (S).

(TP) - ale served using top pressure so not fully real ale.

Additional note in italics gives discounts for card carrying CAMRA members.

Inverness

Blackfriars

Snowgoose

Waterfront

Tomlinson's Beer Shop

Caledonian Castle Tavern Clachnaharry Inn Corrigarth Hotel Fairways Loch Ness Golf Course Gellions Glen Mhor Hotel (Nicos Bar) **Heathmount Hotel** Hootananny Innes Bar Johnny Foxes Kings Highway JDW 50p which has a "CAMRA Corner" info board beside the condiments Lauders Mercure Hotel (Arts Bar) (TP) Number 27 Palace Hotel Phoenix Ale House 20p/pint June & July Room

Strathspey (route from N to S) Speyside

Gun Lodge — Ardersier Inverness Airport (D'Lish) Golf View Hotel & Spa (TP) - Nairn Braeval Hotel (Bandstand) - Nairn 10% off rooms Cawdor Tavern 20%/pint Haugh Hotel — Cromdale Craig Bar — Grantown on Spey Garth Hotel and Restaurant — Grantown on Spey Grant Arms Hotel — Grantown on Seafield Lodge Hotel (Lodge Bar) -

Muckrach Lodge Hotel — Dulnain

Grantown on Spey

Bridge Boat Hotel — Boat of Garten Cairn Hotel (Rowanlea Bar) Carrbridge 20p/pint

Aviemore

Ben Macdui Cairngorm Brewery Cairngorm Hotel Dalfaber Country Club Mackenzies Highland Inn Old Bridge Inn Roo's Leap Skiing Doo (Doo Below) Winking Owl 20p/pint Hilton Coylumbridge Hotel (Woodshed Bar)

Badenoch

Glenmore Lodge (Lochain Bar) Pine Marten Bar — Glenmore Loch Inch Boathouse (Quarter Deck Bar) - Kincraig Suie Hotel — Kincraig Kingussie Golf Club Tipsy Laird — Kingussie Silver Fjord Hotel — Kingussie Duke of Gordon Hotel (Ghillies Rest Fort William Bar) - Kingussie Glen Hotel - Newtonmore 20p/pint

Easter Ross Black Isle

Royal Hotel — Cromarty Cromarty Arms Plough Inn — Rosemarkie Anderson — Fortrose B&B deal Station Hotel — Avoch Allangrange Arms - Munlochy 20p/ pint

Culbokie Inn

Inverness to Dingwall Bog Roy — Inchmore

Conon Bridge Hotel Edderton Inn (Hotel) Inchbae Lodge Hotel — Garve Aultguish Inn — Garve,

Strathconon

Slaters Arms — Cannich Tomich Hotel Struy Inn

Loch Ness (c/w from Inverness)

Dores Inn Craigdarroch Inn - Foyers Whitebridge Hotel Stravaigers Lodge — Fort Augustus Bothy Bar — Fort Augustus Caledonian Hotel (S) - Fort Augus-Lock Inn — Fort Augustus Lovat Arms Hotel (TP) - Fort Augustus Glenmorriston Arms Hotel— Invermorriston Cobbs at Urguhart Castle,

Fort William (North)

Benleva Hotel — Drumnadrochit

Loch Ness Inn - Lewiston

Drumnadrochit

Invergarry Hotel Great Glen Water Park — South Laggan

Eagle Barge (S) - South Laggan Old Station Restaurant — Spean Bridge

Stronlossit Hotel — Roy Bridge Corrour Station House Restaurant (restaurant) - Corrour Estate

Fort William (Town)

Moorings Hotel - Banavie Ben Nevis Bar Ben Nevis Inn - Achintee Cobbs @ Nevisport Crofter Bar & Restaurant Glen Nevis Restaurant **Grog & Gruel**

Real Ale Pubs List

Great Glen JDW 50p West End Hotel

Fort William (South) Four Seasons - Onich 10p/pint

Onich Hotel Loch Leven Hotel - Ballachulish Clachaig Inn - Glencoe Kings House Hotel - Glencoe

Ice Factor - Kinlochleven MacDonald Hotel - Kinlochleven

Fort William (West)

Glenfinnan House Hotel Glenuig Inn Glenuig Village Hall Loch Shiel Hotel - Acharacle Salen Hotel Ariundle Centre — Strontian Arisaig Hotel (Crofters Rest) Chlachain Inn — Mallaig Steam Inn — Mallaig West Highland Hotel (S) - Mallaig Old Forge — Inverie

Wester Ross Cluanie to Kyle of Lochalsh

Cluanie Inn Glenelg Inn Kintail Lodge Hotel (Kintail Bar) -Glenshiel Bridge Jac-o-bite Restaurant — Glenshiel Dornie Hotel Clachan Bar — Dornie

Plocton to Gairloch

Plockton Inn Plockton Hotel Strathcarron Hotel Lochcarron Hotel Applecross Inn (TP) Tigh an Eilean Hotel — Shieldaig Torridon Inn (TP) — Annat Kinlochewe Hotel Ledgowan Lodge Hotel — Achnasheen Loch Maree Hotel — Talladale Badachro Inn (TP)

Gairloch

Old Inn Myrtle Bank Hotel Millcroft Hotel Melvaig Inn

Gairloch to Ullapool

Poolewe Hotel Aultbae Hotel (Jam Jar Bar) Drumchork Hotel (S) - Aultbea Dundonnell Hotel (Broombeg

Ullapool

Arch Inn Argyll Hotel 20p/pint, B&B deal Ceilidh Place Ferry Boat Inn 20p/pint, B&B deal Morefield Motel Seaforth Bar & Restaurant

Ullapool North

Summer Isles Hotel — Achiltibuie

Caithness and Sutherland West Coast

Altnacealgach Inn — Ledmore Junction Inchnadamph Hotel (S) - Assynt Caberfeidh — Lochinver Kylesku Hotel (S) Scourie Hotel

North Coast

Sango Sands Oasis (S) - Durness Smoo Cave Hotel (S) - Durness Ben Loyal Hotel (S) - Tongue Tongue Hotel (S) Weigh Inn (Ashes Bar) - Thurso Commercial Hotel - Thurso Central Hotel (Top Joes) - Thurso Holburn Hotel (Bar 16) - Thurso Ulbster Arms Hotel (S) - Halkirk Northern Sands Hotel — Dunnet Seaview Hotel — John O'Groats

East Coast

Alexander Bain — Wick JDW 50p Mackays Hotel - Wick Norseman Hotel (S) - Wick Bay Owl Restaurant — Dunbeath Bannockburn Inn (TP) - Helms-Belgrave Arms Hotel — Helmsdale Sutherland Inn — Brora Golspie Inn Trentham Hotel — Poles, nr Dornoch Eagle Hotel — Dornoch

Dornoch Castle Hotel Dunroamin Hotel — Bonar Invershin Hotel Achness Hotel — Rosehall (SW of Lairg) Crask Inn — N of Lairg

Skye

Sligachan Hotel (Seumas' Bar) (S) Old Inn — Carbost Taigh Ailean Hotel (Munros Bar) Portnalong 20p/pint & B&B Old School Restaurant (S) - Dun-Stein Inn — Waternish Edinbane Inn Lodge at Edinbane **Uig Hotel** Bakur Bar — Uig Ferry Inn - Uig Flodigarry Country House Hotel—Staffin Bosville Hotel - Portree Isles Inn — Portree Royal Hotel (MacNab's Inn) -Portree Sconser Lodge Hotel Broadford Hotel (Gabbro Bar) Dunollie Hotel - Broadford Claymore Restaurant — Broad-Hebridean Hotel - Broadford Saucy Marys Lodge (S) - Kyleakin Isle Ornsay Hotel - Sleat Ardvasar Hotel (Hideout Bar)

Western Isles N to S An Lanntair Arts Centre - Stor-

noway, Lewis Carlton, Stornoway, Lewis Hotel Hebrides (Mote Bar) (S) -Tarbet, Harris Isle of Harris Inn (S) - Tarbet, Harris Hamersay House — Lochmaddy, N Uist Lochmaddy Hotel - N Uist Langass Lodge (S) - Loch Elport, Borrodale Hotel (S) - Daliburgh, S

Polochar Inn - Lochboisdale, S

Uist



Branch POTYs 2015

Congratulations to the **Stein Inn** for winning our POTY and getting into the Scottish semi final. The Stein is up against **The Moorings** in Aberdeen, **Stockbridge Tap** in Edinburgh, **Foresters Arms** in Aberdour and **Bankfoot Inn** in Bankfoot. The winner goes into the final against the winner of the other half of Scotland; **Saracens Head** in Beith, **Cavens Arms** in Dumfries, **Corbie Inn** in Bo'ness, **State Bar** in Glasgow and **Callums** in Johnstone. A member of each Branch will be judging the other 4 places in their semi-final and then other judges will be judging the final. The Scottish winner goes through to the UK final and the winner of that will be announced in September.

This could be the last POTY for the Highlands and Western Isles as so far we have not had any requests to join the Committee. This competition does involve a lot of work in sending out the voting forms and information and then we have to supply a judge to go around the other 4 places. With fewer members on the Committee this could be one task that could go.



Angus and Teresa McGhie with their area and branch POTY certificates, behind the bar end at the **Stein Inn**, Waternish, Isle of Skye, which they can add to their many area POTY certificates from previous years.



Chairman Eric presents Steve Crossland with The **Benleva's** area POTY



Bar manager Jamie accepts the **Eagle** at Dornoch area POTY certificate







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Highland Hopover

Having spent many holidays around the Black Isle, I've always loved visiting the Inverness area. So, during the Easter holidays this year we decided to spend 3 nights in Inverness, which co-incidentally, ahem, was also when the Bandstand Beer festival was on at the Braeval Hotel in Nairn.

We stayed at the Premier Inn beside the River Ness in the city centre which was an excellent base for travelling around the area (although car park prices in Inverness are eye-wateringly expensive). (that stupid situation has since been sorted out a bit by Highland Council—Ed.) Our journey up from Ayrshire on the Wednesday was very good with the A9 being the quietest I've ever seen it. A comfort stop at the House of Bruar provided an opportunity to view the foodhall which had some minicasks of Stewart Brewing ales for sale, including a couple of No.3 reduced to just £10 as they were short-dated. Too good an opportunity to miss! Lunch was had at the Cairngorm car park which was very busy with skiers making the opportunity of skiing on some late snow. We arrived in Inverness at 2pm and having checked in to the Premier Inn, I left my wife and daughter to visit the shops, whilst I headed for the train station to catch the next train. to Nairn.

With about 45 minutes to wait, I decided to pop along the road to the Phoenix Ale House to sample their ales first. I've vague memories

of visiting it many years ago as a relative youngster whilst it still had sawdust on the bar floor! The barman was standing at the front door and initially I was the only person in the bar. 6 handpumps were available, 4 of which were from one of our local breweries – Houston – and the other two being from Orkney and Cairngorm. I had an Orkney Red MacGregor (bit on the warm side) and Houston Barochan (possibly the first pour of the day and not great).

Soon I was in Nairn and had walked the short distance from the train station to the Braeval Hotel. It was a glorious afternoon and the outside tables had already been taken, but there was plenty of space inside the large tent, which was home to around 40 handpumps (with a further 10 being available inside the hotel). I got chatting to a couple of the locals, and was introduced to Gordon Holding, the owner. This was the 7th festival that Gordon had organised and by all accounts the opening weekend had been his busiest. A whopping 90 casks were







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consumed over the first weekend! And with the rest of the week and following weekend to go, the total casks sold was going to be in excess of 160 - a fantastic effort. But what of the beers? The Wooha Brewery has recently opened in Nairn and they launched their initial two ales at the festival - a Lager and a Porter, both at 5% ABV, which unsurprisingly had flown out the door on the opening weekend, but some extra supplies of the Porter had been arranged and I was able to try some. It was very nice and malty, and was a very easy to drink ale. Hopefully a brewery to watch out for in the future. Another new brewery showcasing their beers was Cumbernauld's Lawman Brewery. On the Wednesday of my visit only the 6.4% ABV Weatherall IPA was available. Highland's 4.2% Scapa Bere was probably my favourite ale, made with Orkney Bere Barley, closely followed by Strathbraan's 4.4% True

North. Other beers enjoyed included An Teallach Fuar, Copper Dragon Best Bitter, Cross Bay Halo, Fyne Ales Sunset Boulevard, Loch Ness InverNESS and MóR Scode.

Thursday was a beer-free day and involved watching some small vessels enter the Caledonian Canal at Clachnaharry (it was too early to go into the Inn!), followed by a tour round some old haunts on the Black Isle including birdwatching at Udale Bay and of course trying to see the dolphins at Chanonry Point (we saw two).

I did manage to visit the Cromarty Brewery though to stock up on some bottles, including their new **Oranage** and **Earl Grey Berliner Weisse** and their **3**rd **anniversary ale** – a caramelised fig infused Belgian Quadrupel style ale coming in at a mere 11% ABV! As it was my wife's birthday on Thursday we had a lovely evening meal in Café 1, next to Tomlinson's beer shop – both highly recommended! Friday saw us visiting the Tollie Red Kite feeding station near to Maryburgh and the Falls of Rogie further along past Contin, before



heading back to Inverness for an evening meal at the Castle Tavern.

6 handpumps are usually available, and I had three lovely pints of Box Steam **Chuffin' Ale**, St Austell **Trelawny** and Derby Brewing Company's **Hop Till You Drop**. Afterwards I managed some quick visits to some of the other local

establishments in the town centre which coincidentally all had beer from my top three favourite breweries: Number 27 (Windswept Aurora – first time having this 3.8% pale ale), The Gellions (Highland Scapa Special) and Blackfriars (Cromarty Rogue Wave and Ghost Town) all of which were in very good condition. Given that it was a Friday night, Blackfriars was surprisingly quiet, but what a good selection of other CAMRA branch magazines they have!

And so our visit to Inverness ended with us

returning back home down Loch Ness and Glencoe on a very wintry Saturday, with plenty of fresh snow on the highest hilltops – a remarkable change from the glorious warm sunshine of the previous days.

Stuart McMahon

Editor, Ayrshire & Wigtownshire CAMRA "Full Pints" magazine

Thank you Stuart for this comprehensive article—a slightly fuller version with probably more great photos will be in his summer magazine which is also out in June — Ed.



Scottish Champion Beer Of Britain contenders

The Champion Golden Ale of Scotland was chosen at the CAMRA Larbert Beer Festival.

The result was: 1st—Fyne Ales Jarl

2nd-Kelburn Jaguar

3rd—Cromarty Happy Chappy.

At the big Paisley CAMRA beer festival the Scottish Champion Old Ale/Strong

Mild result was: 1st—Windswept Wolf

2nd—Orkney Dark Island

3rd—Stewart Edinburgh No3

The Scottish Champion Best Bitter result at Paisley was: 1st—Highland Scapa Special

2nd—Loch LochNESS

3rd—Tryst Carronade Pale Ale.

Jarl, Wolf and **Scapa Special** will now progress to the 2016 CBOB finals held at GBBF in August 2016.



















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Focus on Heather McDonald WooHa". I wanted a name that would con-



Heather is the Director of the new WooHa Brewing Company based in Nairn.

Q. Where are you originally from?

A. I was born in Alaska. While I was growing up I got the chance to live in Maryland, Virginia, England, the Philippines, and Germanv. As an adult I have lived in Australia and Scotland.

Q. Why did you move to the Nairn area?

A. My husband was living in this area when we met. At the time I was living in Aberdeenshire

Q. What is your business background?

A. I started my working life in a virology laboratory working on Dengue Fever. I then switched over to business, eventually earning a MSc in Finance and Investment Management. WooHa Brewing Company is my first company, and I'm loving every minute!

Q. When were you introduced to real ale.

A. When I lived in Germany I found out about Hefeweizen (which I love). I would have been about 17 or so. After moving back to the States. I started trying different microbreweries. At this time Samuel Adams Boston Lager was starting to get pretty big and well known.

O. Where does the name Wooha come from?

A. Everyone asks!! My 5 year old son Andrew combined woohoo and yeehaa. He used to run around the house going "WooHa

vev a sense of fun so I thought....what a great name for a brewing company! Q. What styles/types of real ale do you

A. Hefeweizen, or wheat beer, is my favorite. I am quite partial to the Woo-Ha Porter as well.

Q. What size of brewery do you have?

A. We run a 10 barrel plant, which will produce 1640 liters per brew length. We have 4 fermenting vessels and a bright beer tank. We also have a bottling line, which will label, fill, and cap 1000 bottles an hour. We only produce bottle conditioned ale and lager, so having a bottling line was a bit of a must have for us!

Q. Where can we get your beers?

A. Tomlinsons in Inverness has our bottles. along with Logie Steading. We can be found in restaurants around Nairn, as well as the Bandstand, which I must mention is the only place to find our beer in cask. We hope to be in the Co-op in Nairn, as well as Sainsburys. Of course people can always stop by the brewery to pick some up, we love a good chat, especially about beer!

Q. What is your favourite other brewery

A. That is a really unfair question! I guess you have to ask it though.....I really do like the Wolf by Windswept. I am also very partial to the Silkie Stout by Loch Lomond Brewery. Lightness from Loch Ness Brewery is one I drink as well. The Dancing Duck in Derby do great beers. Oh, the list could go on for pages. That's the great thing about having all of these breweries around, we are spoiled for choice!

Q. What is your best part of your work?

A. Every day is different. Because we are small I can be cleaning out the mash tun one day and then the next day be in a suit speaking to a buyer. I also get to draw quite heavily from my science background, which is wonderful. It is also great to see people smiling while drinking our brews!

(Continued on page 39)

Traditional Cider Matters



Real Cider and/or **Real Perry** is sold (or has recently been sold) in the following inns & hotels. (Please note that some may be seasonal outlets). Please let us know if you find additional outlets selling real cider or perry.

The Anderson, Fortrose - Thatchers Heritage Cider

Eagle - Inn on the Loch, Laggan Locks - Thatchers Original Cider Stronlossit Inn, Roy Bridge - Thatchers Cheddar Valley Cider

Strathcarron Hotel - Thatchers Cider (rotated with cask ales)

Glen Hotel, Newtonmore - Westons Old Rosie or 1st Quality Cider

Benleva Hotel, Drumnadrochit - Thatcher's Heritage Cider all year round, plus bottled ciders, including Loch Ness Cider and selection of real ciders for festivals

Scourie Hotel - Two Westons Ciders on handpump

King's Highway, Inverness - Real Cider is on draft during their 2 beer festivals each year

Alexander Bain, Wick - Westons Old Rosie & Organic Draught

Vintage Cider; Thatchers Heritage & Dry Cider

Badachro Inn - Westons Cider is served here

Argyll Hotel, Ullapool - several ciders are usually always available—more during festivals

Torridon Inn - Westons Ciders are served in the bar

Kinlochewe Hotel, at the foot of Beinn Eighe, is serving Westons Family Reserve Draft Cider

Clachaig Inn, Glencoe - Westons cider on hand pump.

Bandstand Bar, Nairn - Westons ciders on handpump plus wider selections at their festivals.

Grog & Gruel, Fort William - Thatchers Heritage cask cider. On tap for as long as sales make it viable - could be all year round but unfortunately sales usually drop dramatically during winter months.

Blackfriars - Thistly Cross ' Jaggy Thistle— the real scrumpy cider.



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Q. What is your worst part of your work?

A. There are never enough hours in the day. We tend to look at the clock in total disbelief at what the time it is, and think about how many things didn't get done. In some ways this is good, though, as we are moving and shaking all day!

Q. What are your interests and hobbies?

A. I love hill walking and golf. I have a 3 year old to go along with the 5 year old, so at the moment my favorite time is just hanging out with my boys.

Q. What is your favourite song/group?

A. I have two favorite bands, Led Zepplin and U2. My absolute favorite song is "Thank you" by Led Zepplin.

Q. What is your favourite film?

A. That's really difficult.....Probably would have to be The Matrix.

Q. What is your favourite book?

A. That's easy....Dante's Inferno. My favorite series of books is Outlander

Q. What is your favourite part of Scotland?

A. I love Skye. I'm happy, though, to be any- Heather, Thank you. where with hills.



Since its launch in 2012, the WhatPub website has gone from zero to over 62,000 pubs listed on its database across the UK, with nearly 36,000 of them reported as selling real ale, making it probably one of the best pub databases in the UK.

Although CAMRA and its members are mainly interested in Real Ale, we actively support pub going to all licensed premises where you can buy real ale, "kegged" real ale, and even "fizzy beer" that you can drink on the premises, either in a bar, lounge, or at the table as part of a meal.

In the Highlands and Western Isles CAMRA branch area, we currently have just over 200 of them listed in the centre pages of this magazine, however we also have another 150 pubs listed.

On reviewing the licensing register for the

Q. What are the future plans for The Wooha **Brewery?**

A. The next step for us would be to move to purpose built facilities. We are currently spread out across 4 different units, so it would be nice to have everything under one roof. We will also mostly like to increase our capacity with the move, maybe to 20 barrels, maybe bigger....who knows!



Highlands, there are more than 1000 premises listed which include supermarkets, shops and (tourist) gift shops which we are unlikely to list.

There are some places which we might list if they were to stock real ale such as restaurants in Hotels, also French, Italian, Indian, Chinese and Scottish (or English!) restaurants.

Although we have made a start we know there are more places that are licensed which have bars in either pubs, hotels, golf clubs, ferries and boats, even the Jacobite steam train has a bar!

In short, we have a long way to go, but we are getting there.

Accordingly, if you find somewhere which has real ale (or a bar) which we have not listed please contact us.

Similarly, if you find a current listing to be inaccurate or incomplete - let us know and we will correct it for the benefit of others.

Check out the area you are in using WhatPub feedback wanted! (please)

Highland & Western Isles area winner since 2007

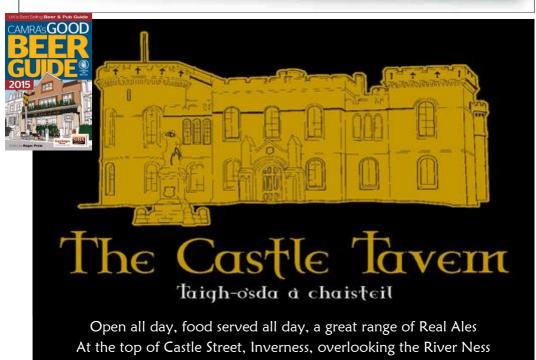
Magical places do exist ... just journey down a narrow winding road that leads to the sea and nestled in a charming hamlet is the very place of your dream: the Stein Inn.

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Scotland produces 70% of the UK's gin and the industry is experiencing an explosion in the distilling of craft gins similar to the growth of craft brewing of beer.

The traditional flavouring ingredient for gin is juniper berry.

A glance at the tasting notes from the Festival reveals a wide range of experimentation with additional natural ingredients ranging from Perthshire raspberries, wild rosehips and rowan berries to



coriander, sea buckthorn and 'seeds of paradise' – a peppery spice from a west African plant related to the ginger family. With this range of flavours and alcoholic strengths varying from 20% to a 60% offering from Shetland, there was something here for every palate! (More information on Scottish gins can be found at ginclubscotland.com/) Evening entertainment and barbecues completed an excellent festival in a stunning location!

Roll on next year!! M G



Come and Discover your Perfect Beer

The Great British Beer Festival 2015 offers visitors over 900 real ales, ciders, perries and international beers to explore.

Tickets for the festival are on sale now so why not secure your place at **Olympia London** between **11-15th August 2015** and find that pint, half or third that is perfect for you? The festival also hosts a fantastic range of musical entertainment, street food stalls, and classic pub games to enjoy.

Every visit to the festival will be an adventure and a chance to try something new. Remember, a member of CAMRA qualifies for special discounted ticket prices on top of the advance booking savings available now!

VIP Tickets

Entry to one festival session, a souvenir guide with complete beer list, commemorative glass and £5 in beer tokens for use in the festival beat the queues and get to the bar quicker! Member VIP Advance Price £17 (Non-Member £20)

Season Tickets

Entry to all festival sessions including the trade session on Tuesday afternoon. Meaning if you don't find what you are looking for you can explore again and again.

Member Season Advance Price £22 (Non-Member £26)

Single Day Tickets

A ticket for entry to the any one of the festival's public sessions.

Member Single Day Advance Price

£8 (Non-Member £10)

The festival is open to the public at the following times:

Tuesday 11th August: 5pm - 10.30pm*

Wednesday 12th August: 12noon - 10.30pm*

Thursday 13th August: 12noon - 10.30pm*

Friday 14th August: 12noon - 10.30pm*

Staurday 15th August: 11am - 6.30pm*

*Last admission times.







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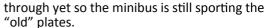
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Dores Inn Branch Meeting

Although advertised, meetings are not mentioned in WYT after the event, but for the first time in many years we had our first Saturday afternoon branch members' meeting at Dores Inn on 18 April.

The reason for scheduling meetings on Saturdays was so that more of the local membership could take part in branch activities, but unfortunately no one was inclined to join us in the warm Spring sunshine.

The six committee members arrived by public transport (service 16 bus - infrequent service), on foot from Inverness, by trike (three wheeled motorbike) and as a driver and passengers in a car.



Prior to the power failures in the Winter which impacted large parts of Scotland, Adam had bought a "substantial" generator which meant that Dores Inn could continue operating and provided much needed hot food to the local community.

The static ice cream van has proven to be very popular and rather than having the engine running all the time, it's now hooked up to the mains. The van is located at the bottom of the car park making it easier for folk visiting the beach to access it and hidden enough away so as not to intrude on the iconic views.



On offer were Cromarty's **Happy Chappy**, Fullers **London Pride**, Inveralmond **Schehallion** and Cairngorm **Trade Winds**. One way or another all were tried and found to be in good form, certainly meriting the 2015 GBG entry.

Other than the normal committee business, we were also able to chat with Adam, Tanya and Ross about their past 6 months in charge at Dores Inn - they took over on Halloween - 31 October.

In the Winter edition you will recall we mentioned the Dores Inn shuttle bus which has been kept busy and has proven to be very popular with sensible people not wanting to "risk it" with the new drink drive limits in place. Although the NE 51 PUB number plates have been made up and are "good to go" the transfer with DVLA has not gone



At the time of this edition of Wyt? going to press, the view point area is currently having a full upgrade and an outside bar will hopefully be up and running in the next couple of weeks.

Finally, the next two meetings are on Saturday afternoons starting at 14:00 on:20 June - Allangrange Arms - Munlochy (2 buses per hour - Service 26 - from Inverness)
11 July - Mackenzies Highland Inn- Aviemore

(good train and bus links to Aviemore from Inverness)

Subsequent meetings are -

Tuesday 4 August - Argyll Hotel - Ullapool (7.30 pm), Tuesday 8th September - Anderson - Fortrose (7.30 pm) (2 buses per hour - Service 26 - from Fortrose, last bus to Inverness 21:47)

Maybe come along and join us? - see you there!



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Branch Diary (meetings start at 7.30 pm) (all welcome)

All these events are open to CAMRA members and non-members, including committee meetings. * Not all events are necessarily organised by CAMRA. This diary is as much about the local real ale scene as it is about CAMRA branch activities.

June

Saturday 27th Minibus beer trip— Clachaig Inn, Glencoe via Fort William – meet at

townhouse at 9 am



July

9th to 12th Scottish Real Ale Festival at Corn Exchange, Edinburgh

Saturday 11th at 14:00 Meeting at Mackenzies Highland Inn, Aviemore and possible stroll round Aviemore

August

Tuesday 4th Meeting at Argyll Hotel, Ullapool 6th to 8th Belladrum Tartan Heart Festival *

11th to 15th Great British Beer Festival, Olympia, London

21st & 22nd North Hop-Eden Court *

September

Tuesday 8th Meeting at The Anderson, Fortrose

18th to 26th the 14th Benleva Beer Festival, Drumnadrochit *

19th at 14:00 Branch Social at Benleva

Saturday 26th Minibus beer trip— Aviemore and beyond

— meet townhouse at 10 am



Your local CAMRA branch

Protect your pleasure! Become actively involved with your local branch.

We need your help! Not a massive time commitment, just an hour or two a month will help our small committee in supporting the local publicans and brewers who together provide us with such a wonderful range of real ales to enjoy.

Branch activities might have to be changed—Please check the branch website to confirm the dates, times and places of meetings and socials—www.highland.camra.org.uk (new address—no, really!)

Contact Details

Gareth Hardman (Secretary & Branch Contact) - 01463 238462 18, Scorguie Gardens, Inverness, IV3 8SS contact@highlandcamra.org.uk or secretary@highlandcamra.org.uk



Eric Mills - 01456 459343 chair@highlandcamra.org.uk Arnold Stout (social secretary) socials@highlandcamra.org.uk Gordon Streets (editor) news@highlandcamra.org.uk

Real Ale Tasting Update

There was a CAMRA Tasting Course held at The Benleva Hotel in Drumnadrochit on 9th May. Shame not too many people attended as it is based on a course set up by Dr Keith Thomas, head of Brewlab at The University of Sunderland. Although there is a lot of information, it is not aimed at a lecture type classroom. I went through all the basic tastes of sweet, sour, bitter and salt before we started on the beer tastes. Also, we discussed why people have different tastes. During the course, I slot in a beer taster of a variety of styles at different times and discuss what we should be looking for; Stout would be more malts and a bitter more hoppy bitterness etc. Plus of course what flavours to look out for in a bad beer and why some, like a sourness can be bad but is good in a Lambic style. The idea is for CAMRA members to fill in tasting forms which are used by CAMRA to: put the tasting notes in the Breweries section of the Good Beer Guide: to help decide the style of the beer; as part of the Champion Beer of Britain competition. However, if you are a CAMRA member and want to know more about what you are drinking then this

course is also for you. Look out in What's yours then? or on the web site for next years' course or our more informal tasting get-togethers – the next one is on Friday 20th November at 18.00 in Number 27, Inverness.

Being at the Loch Ness Brewery tap the beers tasted on this course were;

Loch Ness **MildNESS** a 3.5% mild. A very drinkable roasted, malty brew with some sweetness and a more bitter finish. Average score of 8 out of 10.

Kelburn **Goldihops** a 3.8% golden ale. A smooth citrus hoppy brew with a slight sweetness in the taste leading to a bitter finish. Score 7.

Loch Ness **WilderNESS**, a 3.9% bitter. Amber peachy hoppy brew, sweet turning to bitter finish with a background malt. Score 8.

Loch Ness **InverNESS**, a 4.5% golden ale. Grapefruit hoppy brew with some malty background. Tastes it's strength. Score 8.

The blindfolded tasting was Kelburn **Dark Moor**, a 4.5% old ale/strong mild. Black roasted malty complex brew with a slight blackcurrant background. Score 8.

A very big thank you to Steve at The Benleva for his hospitality.

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Listed in the Good Beer Guide for the 7th year.

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warm welcome
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www.ullapoolbeerfestival.co.uk
Real Ale in the Real Highlands







Supporting Local breweries







9th -12th JULY 2015 EDINBURGH CORN EXCHANGE

Getting to the venue: 11 Newmarket Road, Edinburgh, EH14 1RJ Lothian Buses 3, 3a, 33, 34 & 25 (Gorgie): 4 & 44 (Slateford): 35 (Airport) Train Slateford Train Station (Edinburgh to Glasgow Central Service) Further information available on the SRAF or ECE website

OPENING HOURS & ENTRY

Thursday 9th July 12.00 - 23.00 Friday 10th July 12.00 - 23.00 Saturday 11th July 12.00 - 23.00

Sunday 12th July 12.30 - 16.30 (Subject to availability)

£6 (£4 for card carrying CAMRA Members)

Includes souvenir programme and badged glass (pint or half pint) Admission to all subsequent sessions FREE on presentation of your glass Hot and cold food available at all times

T-SHIRT COMPETITION (Sponsored by Belhaven Brewery)

Details of your chance to win a T-Shirt will be confirmed in the programme

ENTERTAINMENT (Sponsored by Born in the Borders Brewery)

7pm Thursday evening Session artists will be confirmed on the 2pm Saturday afternoon 5pm Saturday evening www.sraf.org.uk or scan our QR code



CHALLENGE25.ORG





Drink in a Real Ale Pub? - Rate the Beer!

Highlands & Western Isles CAMRA needs your help in surveying the pubs in our massive Branch area. To tell us which pubs are worth considering for the Good Beer Guide, use CAMRA's 6-point NBSS (National Beer Scoring Scheme) to record Beer Quality. The info you give us helps us judge which outlets could go in to The Good Beer Guide, which outlets merit an award of area POTY and Branch POTY and which of our local beers merits the award of BOTY. It's easy! (if you are not sure about your score for a beer—half scores are fine—i.e. $1^{1}/_{2}$ for an OK beer but you wouldn't have another pint)

What do the scores mean?

- 0 No cask ale available.
- ¹/₂ Undrinkable. Beer so poor you have to take it back or can't finish it.
- 1-Poor. Beer that is between barely drinkable and drinkable with considerable resentment.
- **2 Average**. Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.
- **3 Good**. Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.
- 4-Very Good. Excellent beer in excellent condition.
- **5 Excellent**. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

Simply email us which bar, the beer(s) and your scores plus any real ale and real cider news to our Branch Contacts (see Diary page).

CAMRA members can use the website: whatpub.com

Log in to it using your normal CAMRA login details, search for the pub and then click on "Submit Beer Scores" - fill in the boxes on the form, scrolling down and then click "Submit Beer Score". You can do this for any pub in the country. If you have been on a CAMRA beer tasting course and are then registered as an accredited beer taster, you will be offered to fill in a CAMRA tasting card online too. Thanks!

What's yours then? is a quarterly newsletter magazine produced by the Highlands & Western Isles Branch of the Campaign for Real Ale.
The views & opinions expressed are not necessarily those of the editor, CAMRA, nor its Branches.



We hope you have enjoyed reading our Summer magazine. Unless you intend to keep it, please **DO NOT** throw it away.

Why not pass it on to a friend, or just leave it in a pub somewhere for others to read? Our magazines are often found many miles from source!
The next, Autumn, edition will be out by end of September.

Thanks to our advertisers for making publication of this magazine possible and our wonderfully helpful local breweries and branch members that help distribute it.



HOME OF "BLACK GOLD"

GOOD THINGS BREWING IN THE HIGHLANDS



PERMANENT BEERS















Cairngorm Brewery, based in Aviemore in the Cairngorms National Park has a range of permanent and seasonal cask beers to suit all tastes.

8 of our beers are available in 500ml bottles, all year round and we have a limited edition range of an additional 6 bottled beers during the year. Why not visit the brewery shop in Aviemore.

- Open Mon-Sat 10am-5.30pm (All Year Round)
- Open Sundays 12-4pm (Apr-Oct incl)
- Tours available Mon-Fri at 11.30am & 2.30pm. (Duration up to 1 hour) £3 per person
- Booking Essential for Groups and Weekend Tours

For Bookings Tel: 01479 813303



(March to December)



















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