

Ed's Pint

East Dorset's CAMRA Magazine

Autumn 2026



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Ed's Pint



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Autumn 2026

Grab a pint, sit yourself down – it's time to enjoy the latest edition of *Ed's Pint*.

In this autumn issue, we look ahead to the 27th Poole Beer Festival, tickets for which should now be on sale – go on you know you want to.

Elsewhere in this edition we celebrate some winners, and a 10th birthday, look back at a minibus trip around Sixpenny Handley, Blandford St Mary and Shapwick and place a 'Pub Spotlight' on Poole's Portsmouth Hoy.

Contributions come on all beer-related topics, including an insider account of the life of a beer sommelier; cheers to Crafty Beer Boy for graduating with flying colours as an expert taster.

We also share insights from CAMRA's report on Beer in the UK, a sobering read but if you are drinking a pint of real ale in the pub you are helping the industry – great job!

If all that wasn't enough, Phil introduces us to Dulwich beer festival and if you wondered how Stonehenge Pigswill got its name, look no further. Also check out the socials list! There are plenty of excellent events and trips to enjoy, whether you are a local or neighbouring branch area member. Even if you're not, perhaps you'll be tempted to join?

Finally, we celebrate a special visit to Hall & Woodhouse brewery from the King and Queen no less; looks like that pint has a royal seal of approval. Thank you to Isabel Infantes (PA Wire) for the photo.

Ed

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Front cover image is the King and Queen visiting Hall and Woodhouse brewery tap, Blandford.

Credit: Isabel Infantes, PA Wire

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View from the Chair

Autumn 2026 East Dorset CAMRA update

Greetings fellow beer drinkers, I start by congratulating The Saxon Bar, Christchurch and The Square & Compass, Worth Matravers for being the worthy recipients of our Urban and Rural Summer Pub of the Season awards. The Square And Compass needs little introduction as it's one of the famous five pubs which have featured in every edition of CAMRA's Good Beer Guide while The Saxon Bar is one of the pioneers in bringing the micro pub concept to our branch area. Both worthy of a visit if you find yourself within the vicinity.

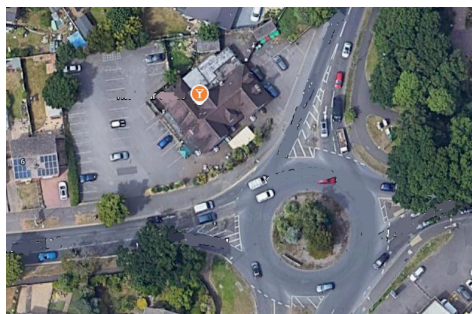


I'm also pleased to share the news that Corbel by Eight Arch Brewery has been named as a finalist in CAMRA's Champion Beer of Britain awards, IPA Category. Given the number of very good IPA's that there are about, this is certainly no mean achievement. I also can't remember one of our local beers featuring in these awards so let's hope that there are more to come.

As I type these words, planning for Poole Beer Festival is well underway and as you read the words, the first beers will be ordered! Tickets go on sale at the beginning of September in all of the usual outlets, further details of which can be found within these pages, a good reason to keep reading beyond my waffle!



View from the Chair



Finally, the previous edition featured the launch of my new 'Guess The Pub' quiz with pictures of three pubs accompanying my intro to try and identify. The answers were TOP: The Acorn (Creekmoor), MIDDLE: The Butchers Dog (Wimborne) and BOTTOM: The Dorset Soldier (Corfe Mullen).

This month, there are three more to have a go at, they are all pubs in our branch area, answers in the next edition.

Thanks to all who have contributed the articles within, I hope you enjoy our Autumn edition of *Ed's Pint*.

Cheers

Steve Charlton
Branch Chairman

Did you know?

An analysis of 34 scientific studies found that moderate drinkers lived longer than other groups



Source: Castelnovo, S. et al, "Alcohol dosing and total mortality in men and women" (2006)



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POOLE BEER FESTIVAL IS BACK FOR 2026... THE 27TH FESTIVAL



What a brilliant success in 2025, with sessions packed out and a great atmosphere throughout the weekend. A massive thank you goes to everyone who attended, volunteered, supported the festival, bought raffle tickets and enjoyed some fantastic beer and helped make the weekend what it was. So, what's happening for Poole Beer Festival in 2026?

FREE ENTRY

BUT PLEASE READ HOW IT WORKS!

CAMRA, as many of you who are CAMRA members should be well aware with all the marketing they did at the end of last year, has introduced free Beer Festivals for all CAMRA members.

BUT..... That does not mean you can simply turn up at the door without a ticket!

Poole Beer Festival has a limited capacity, and we almost always sell out our busiest sessions. Tickets are therefore still required so that we can safely and securely manage numbers for (all the fun things) risk, fire safety, regulations, insurance... [Have I put you to sleep yet reading this]... but we do this so everyone who has a ticket can come in. And really, what CAMRA has done hasn't changed how we work at Poole Beer Festival at all.



POOLE BEER FESTIVAL IS BACK FOR 2026...

THE 27TH FESTIVAL

Cask beer will remain at the same value as last year at £5 pint, and your festival ticket covers 1 beer, festival glass, programme and entry.

For CAMRA members, it gets even better: you'll receive an additional free pint (tokens can be collected in our marquee with proof of membership). That means a £10 ticket for Poole Beer Festival gives you your festival entry, glass, programme and two £5 pints of beer.

To put it another way pay £10 and you'll get £10 worth of beer (just remember to bring your CAMRA card along with you) - with the festival entry, glass and programme effectively thrown in!

THE 27TH POOLE BEER FESTIVAL

This will be our 27th Beer Festival, and we're changing a few things around again this year.

One of our main aims is to make getting into the festival quicker and smoother. The less time you spend waiting to get through the doors, the more time you get to have to get beer into your belly.

We're also working on bringing in an outside catering service this year. We're still sorting out the details, but we're aiming to keep the food around the sort of prices people have come to expect from us.

A NEW FACE FOR SATURDAY NIGHT

We are delighted to welcome Carley Varley to Poole Beer Festival for the first time, performing during our Saturday night session.

So grab a pint and get dancing to some fun live music to finish of the festival weekend.... But don't spill your beer of course!!!



WESSEX WISHES ARE BACK

Also we're pleased to have the lovely people for Wessex Wishes joining us again this year.

They do fantastic work locally supporting children who may not have had the easiest upbringing, and we're proud to be supporting them again at the festival.

As usual, we'll have our charity raffle during each session, with money raised going to Wessex Wishes.

Our tombola will also be back again, raising money for a charity selected by St. Aldhelm's Church. We're currently awaiting confirmation from the new Vicar, the Rev Nigel Richards, as to which charity they would like the proceeds to support this year.

AND LAST, AND OF COURSE NOT LEAST THE BEER

It wouldn't be Poole Beer Festival without a cracking selection of beer.

We always try to bring to you some of the best beers we can get our hands on; some you'll recognise, some you may have had prior, and hopefully plenty you've never tried.

And we haven't forgotten the cider drinkers either! We'll once again be going out of our way to put together a fantastic cider selection alongside our cask beer range, so whatever your preference, there should be plenty to explore.

So really, there is only one thing left to say.....

Get Ready for the end of October

Keep an eye out for tickets going on sale on September 1st, tickets will be on sale at the usual local pubs and online – just follow the link from the QR code on the cover

Get your session booked before it sells out, and get ready for the 27th Poole Beer Festival.

See you there, Phil

AWARDS

THE SAXON BAR, CHRISTCHURCH

SUMMER PUB OF THE SEASON

After voting at our June meeting we were very happy to go along to The Saxon Bar to present them with their award.

Pictured is Steve our Chairman presenting the award to owner Juliet Price celebrating with the locals and bar staff. It is great to see the Saxon Bar going from strength to strength, a great testament to Lee whose memory lives on with us all.



EIGHT ARCH PRESENTATION

CBOB FINALIST

I had a surprise envelope drop through my door at the end of June. Inside was a certificate for Eight Arch brewery where Corbel was one of the finalists in the IPA category, which is a tremendous achievement, considering how many IPA's there are in the country.

As many of you will know, CAMRA Nationally hold a series of tasting panels, judging different beer styles which culminates in deciding who wins 'Champion beer of Britain'. In short, the winner of each beer style goes forward, then a separate panel judge the overall winner.



I did a bit of research once I received the certificate and found out more information including some of the judges' comments which are: "Enticing aroma, tropical hoppy aroma and flavour with a pleasant juicy character. A solid beer". Well done to Steve Farrell, Mark and everyone else involved with the brewery, it was a pleasure to present the certificate to Steve at the brewery, I'm sure it won't be the last. The winner of the IPA category was:- Infinity Plus 1 from Blue Monkey brewery.

Andy Brown

Beer in the UK: A CAMRA Report

CAMRA have performed a full review of the beer industry in the UK, the main points from the report are as follows:

Since 1979 annual beer production in the UK has fallen from 68,900 to 36,100 hectolitres, or 12 billion to 6 billion pints per year, with annual per capita beer consumption falling from 122 to 63 litres, or from 18 to 9.2 pints per month. Yet UK alcohol consumption remains the same today as it was in 1980, when beer made up 65-70% of the alcohol market. Since 2010, its share has hovered around 35-36%. Beer has lost out as those wanting reliably flavourful drinks migrated to wine.

Until 1990, UK brewing was 96% British-owned. Today over 80% of UK beer is produced by foreign firms. Of this, most comes from four subsidiaries of international corporations, which have no affinity with Britain's brewing heritage and little reason to export beer brands that they already make in other countries.

Meeting the consumer demand for more interesting beers is left to smaller independent breweries, but these are routinely excluded from outlets by the practices of the international brewers who distort the beer market by controlling distribution and sales, appearing to act as a "tight oligopoly" – a monopoly in all but name.

Beer consumers are routinely misled about the origins of their beers. Most big brand 'foreign' lagers are made in the UK, often to diluted recipes; most of the largest 'craft' beer brands are made by corporate producers; and many



'local' beers come from industrial-scale national plants, far from the locality suggested by their names.

Meanwhile, UK beer lovers must pay far more for beer than consumers in most other European countries, due to beer taxes that are the highest of any major beer producing nation in Europe. This is a fiscal disincentive to developing beers of character to impress the UK market and boost production for export, which further threatens

the viability of many independent breweries.

CAMRA proposes three key solutions, all of which it will be working towards in partnership with the industry:

If the British brewing industry is to reach its potential for growth, the UK beer market must be freed up for smaller independent producers to have fair access to it, and incentives must be found to develop distinctive British beers for export. This requires a market investigation from the Competition and Markets Authority.

The routine deception of consumers must stop. Beers sold in the UK should clearly name the company that owns the brand, and the place where it is brewed, through an industry code of conduct or, failing that, new labelling legislation.

The UK's abnormally high level of beer taxation, compared to the rest of Europe, needs to be challenged to justify its purpose. The upcoming review of the 2022 changes to the alcohol duty system is an opportunity to make the UK industry competitive with other major brewing nations.

The heatwave seemed to be coming to an end, but the weather remains fine and warm when members of East Dorset CAMRA assemble at the Barking Cat, Ashley Road Poole for the second minibus outing of 2026. Wait a minute. The Barking Cat is holding its 8th birthday beer festival, and there are 18 beers to choose from. The minibus will pick us up in about half an hour, so I only have time to sample two; Oakham White Dwarf and Burning Sky Aurora Australis. They are both excellent beers in excellent condition.

I could happily have tried more, but the minibus will not wait, and once we are all aboard we are heading, as best as the road closures will allow, to the Churchill Arms at Alderholt. It is a lovely day, and being driven from pub to pub through the Dorset countryside is an ideal way to spend a Saturday

As we arrive at Alderholt, we pass St James' Church where a wedding has just taken place, and photographs are being taken. At the Churchill Arms there are a few gentlemen in the garden who look as though they have been at, or are heading to, a wedding. The pub hosts a weekly Tuesday Bike Night, and welcomes families and dogs. The menu includes steak, burgers and pub classics. I have never been to the Churchill Arms before. It has a garden, and having purchased our beers we sit in the sun discussing the world in general. The beers are from Hall and Woodhouse and comprise their seasonal offering Eastern Promise, a refreshing IPA with an ABV of 4.1%, and their regulars Fursty Ferret an amber session bitter with an ABV of only 3.4%, and Tanglefoot which is now a premium golden ale with an ABV of 4.7%. We have enough time to try one of each, and then it is back on the minibus.



The Sixpenny Brewery Tap

Our next stop is at the Sixpenny Brewery Tap, and there are no prizes for guessing what beer is on offer here. Sixpenny Best, a 3.8% ABV session bitter, Sixpenny Gold, a 4% ABV session gold and Sixpenny IPA which is a premium pale ale with an ABV of 5.2%. We have all been here before, and enjoy sitting in the courtyard putting the world to rights and sinking a few beers.



The Cockerell

Our third stop is at The Cockerell, Gussage All Saints. The outside of the pub has recently been painted terracotta and looks rather smart. Inside there is a large room with the bar, and tucked away round to the right, and cosy sitting area. The weather is still fine and most of us elect to sit outside. The beers on offer are Sixpenny Gold and Sixpenny Best, both of which are well kept. There is an interesting menu with Welsh Lamb and Cornish Hake, and a good choice of bar snacks. I partake of a tasty sausage roll.



The Horton

I have driven past the Horton Inn, which is on the B3078 between Wimborne and Cranborne, on numerous occasions, but never stopped there. All that is about to change, as this is the next pub on our itinerary. The Horton Inn describes itself as an 18th Century Country Pub with Rooms. Were one hungry there is a good food offering, but today's beers are limited to Timothy Taylor's Boltmaker, which has just run out, leaving us with Flack Manor Double Drop, a session bitter with an ABV of 3.5%, which makes it is easy to make a choice.



The Anchor

The final pub on our tour is the Anchor at Shapwick. This pub was purchased by the village to save it from closure some years ago. We arrive in the early evening and having made our selection from a choice of Otter Bitter (3.6% session bitter) or Salcombe Gold (4.2% Session Golden Ale) we sit outside the front of the pub enjoying the good weather. It is a while since I have eaten here, but the menu looks tempting for another occasion.

So now it is time to take the minibus back to the Barking Cat, where some, no doubt will have another beer, but I head home. Many thanks to John, the East Dorset Social Secretary for arranging the trip. If you are a member of East Dorset CAMRA and have not previously joined us on a minibus trip, then you are missing out on fun days out. If you live in the area and are not a member of CAMRA then these trips are another good reason to join.

PS It was suggested that we should stop at Drusilla's Inn near Horton as well, but time does not allow for additional pubs on these trips. Drusilla's reopened a year or so ago, having been closed for some while. I therefore made a trip there to investigate on a lovely sunny afternoon. The beer offerings were Flack Manor Double Drop, a 3.7% session bitter, and St Austell Tribute, a 4.2% pale ale. It is run by chef James Beard, and there is good "gastro pub" food available.

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The Portsmouth Hoy

Poole



Regular readers of this feature may have noticed that pubs usually featured here tend to be the lesser known ones or the very rural ones that can be a little difficult to get to. That is quite deliberate because I think those are the pubs needing our support in spotlighting them.

So why has he gone all mainstream, you may well ask? Poole Quay is not exactly too difficult to get to & a Hall & Woodhouse pub too!

Sometimes reader, life throws you a curved ball & sometimes you need to try & catch it, please read on.

Badger beers are not everyone's cup of tea, or should that be Badger beers that are regularly available in their pubs are, shall we say, very predictable.

Tanglefoot & Fursty Ferret.

We all know that H&W can brew some cracking beers from those of you who have been to their beer festivals over the year. You never seem to find them in their pubs though.

Thankfully their seasonal beers are once again starting to make more of a come back in some H&W pubs, The Portsmouth Hoy being one such pub. Upon my visit, in addition to the above mentioned I was lucky enough to catch the cross over period between two seasonal, those being Eastern Promise & Venom & Virtue, both pleasant enough pale quaffing ales.

As important as the beer is though a pub is more than just about the beer, it is a defining feature of The British way of life

& all that character & history that can often go with it. The Portsmouth Hoy pub/museum certainly falls into that bracket & that's why we love pubs so much!

The Portsmouth Hoy, funny old name eh?

Let me enlighten you dear reader.

"Hoy's" were small single masted sailing vessels used primarily for carrying both passengers or cargo along the southern coast of England, particularly between busy ports like Plymouth, Poole & Portsmouth.

I've been reliably informed by Kevin Chambers, landlord of The Hoy that the building next door to the pub back in the day used to be the ticket office for the said service.

It is clear when you first meet Kevin that he's more than just a landlord, I'd describe him as a bloke very passionate about the pub, its history & heritage & very much sees himself as a custodian. I spent a very enjoyable time in his company where I certainly learnt a lot.

Right! Time for me to belt up. This is the important bit, prompted by my questions, let's learn a little more about this gem on the quay.

The Portsmouth Hoy Poole



Behind the bar from left to right Landlord Kevin Chambers, Bar Staff Ezme Cole & Aliyah Edwards

How long have you been at The Portsmouth Hoy & what brought you here?

I took over The Portsmouth Hoy in April 2025. This is my first pub! However, my background is events & hospitality & have spent my working career designing & producing experiences for clients all over the world. The Hoy presented me with the opportunity to put what I have learned into practice right here in my adopted town of Poole. At the same time I was drawn to the opportunity presented by such a unique venue. The Portsmouth Hoy is a very special place with an incredible maritime history stretching back to 1774. Places like The Portsmouth Hoy sadly are becoming much rarer as every year passes & I take my responsibilities very seriously. The pub has served the community & visitors to Poole for 250 years & part of my role is to ensure that it continues to thrive & still be here for the generations

that are yet to experience just how wonderful it is.

There are many pubs situated along Poole Quay, including other Hall & Woodhouse pubs, why then should somebody choose "The Hoy" over the others?

Taste is subjective but if you want a traditional authentic pub experience with a unique maritime history attached to it, there is nothing else that comes close to The Portsmouth Hoy in my opinion.

Other pubs along The Quay are doing things that we don't do & wouldn't want to. We don't have TV's or Wifi, we want you to be present here in "The Hoy." We do food & our approach is to simply do everything the best we can. We use local suppliers wherever possible & take care to consider provenance of all our produce. However, we are first & foremost a pub & that will never change. That means that

the menu is comprised of typical pub favourites that you might expect to find in a traditional seafront location. Our Fish & Chips are made with fresh fish, the batter is prepared with beer & made frequently so that it does not stand too long & the tartare source is home made. Other menu delights include Moules Marinières, Crab sandwiches, Wild Boar Burgers & Venison Burgers.



Model of a Hoy, displayed in the pub

We also take the care of our ales just as seriously & are proud to offer locally produced beer (**Kevin has since been introduced to CAMRA's Locale scheme by yours truly**). We offer a wide variety of entertainment & have quickly become an established venue amongst the local music community. We like to offer something a little different from other venues on or near The Quay which includes some great folk sessions, we have a monthly "Jazz Supper" that features some outstanding musicianship. I am a fan of the blues & again we have some real talent perform here. It can also be a little quirky and those values of tradition, authenticity and quirkiness are very much part of our identity.

The Portsmouth Hoy Poole

Is there one particular thing you are proud of or have achieved in your time here that stands out over everything else?

I think I am proudest of the community that has coalesced around the pub since we took over the management of this wonderful venue. Whilst we retained many of the regulars that held the pub dear to their hearts we have added more. Their generosity & kindness has often been humbling & I would like to thank all of them who have offered friendship & support in a variety of ways. You know who you are. I just want to say that you are special people who I am proud to call customers & friends.



The Admiral's Room

Is there a particular funny story or situation that has happened whilst you have been here that you can tell us about?

We had an amazing St Patrick's night celebration with "Murphy's Lore Trio" who play here regularly & are great favourites with our customers. One of our regulars got up to sing a Dubliners song which meant a lot to him. Just a few days later the officially sanctioned touring act "The

Dubliners Encore" popped into the pub to say hello & ended up singing the same song. They had a date at a local theatre & made sure they included The Portsmouth Hoy as part of their itinerary. It was surreal to hear the officially sanctioned version of The Dubliners singing the song a capella right here in the pub.



The rear section of the pub

Finally is there anything else you'd like to add?

It is a privilege & a pleasure to be the custodian of this great institution with such an amazing history. I spent several days in Dorchester record office researching the history of the pub & the people that lived in it. There are so many great characters & stories that we want to respect & bring back to life, celebrating the heritage of The Portsmouth Hoy. For example, over the summer we branded our Saturday night cabaret experiences "Virtue Chapple's Marvellous Charlatanical Hideaway". Thomas Chapple & his wife Virtue were the sixth landlord & landlady of The Portsmouth Hoy. They took over the pub in 1812. By 1826 Thomas had passed away & Virtue remained as landlady until 1832 when the owners of

"The Hoy," Daw & Company sold the pub to Joseph King of Poole Brewery. Virtue must have been a strong character to run the pub single handed & we wanted to pay tribute to her in a small way.

My great passion is the preservation & celebration of something that is of significant cultural importance. The pub! I think we all share concerns that the traditional authentic pub that we all know & love is slowly disappearing from so many towns & cities across the UK. I am here to fight the fight & prove that enough people value what we do to make it work. If you share those values I would love to meet you. Pop in & say hello. I also want to say thank you to my wife Gerry & her contribution to making The Portsmouth Hoy a success. She is my soul mate & I could not do the things that I do without her love & support. The wider team also play an important role in helping us improve the experience. We have an inspiring group of people here at "The Hoy" & their contributions are greatly appreciated

I'm sure all of us at East Dorset CAMRA branch appreciate all you are doing Kevin in helping to keep our pub heritage alive & well & hopefully after reading this you might just get a few more popping in & saying hello.

Cheers

Phil K

SILVERBACK'S 10TH BIRTHDAY



Is it really 10 years since the Silverback opened? This was at a time when micropubs were popping up all over the country. Sadly, not all survived. So, on the 9th July Milton held a 10th birthday party at the pub, handing out raffle tickets (free on entry) where prizes could be won, including tee shirts, pens, bottle openers and other wearable items.

The Silverback was the opened by Derek and Julie Carr in 2016. Beers from Blue Monkey brewery were a favourite of Dereks, so you could almost guarantee there would be at least one beer from there, plus other beers from regional breweries. I'm sure Derek and Julie would be the first to acknowledge they weren't natural hosts. Luckily for them, about four months after opening, Milton joined the team, having left the Smugglers Run (now the Barking Cat), and with his friendly chat, welcome and enthusiasm for beer was made manager about two weeks after he started. Milton had his own ideas on the beers he wanted and offered to buy the pub off Derek and Julie, which they agreed. Milton had now owned the Silverback for the last 5 years and has been very supportive of local and regional breweries and support from the locals continue to grow. On offer are up to 5 beers and about 4 or 5 ciders, served on gravity from his cool room. He has also won East Dorset CAMRA Pub of the Season and Cider Pub of the Year awards in recent years too. The layout of the pub means there isn't a bar, so just relax, sit down and you will be served by friendly, attentive staff, or even Milton himself. Well worth checking out if you're in the Winton area of Bournemouth.



Andy Brown

Ed's Pint

Previous editions available online



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Pubs, Pints, People.



Phil's Musings

Happiness is a Beer festival venue called Hamlet

Bank Holiday weekends usually conjure up crowded roads, too many people on the move at the same time, heading for the same places. It also usually means Beer festivals too and more than one, so the dilemma being, which one to choose? I did consider the Beer festival at The Old Powerhouse, Bryanston, Blandford, serving up a great selection of Locale. On the Sunday of the late May Bank Holiday was also the cider fest at The Old Parlour Spetisbury but what put me off that one was the last bus back from it at around 4pm. Now, what Blandford & Spetisbury could do with is a railway station!



In the end I went completely off grid & decided on the beer Festival at Dulwich Hamlet Football club, s'arf of the river.

The reason behind this is that my partner used to live & work in that "manor" so it naturally brings back many happy memories for me.

I liked the venue too & it was a nice size festival (I think they can get a bit too big) & of course I had never been before, this being its third year. Nothing ventured, nothing gained & all that.

Now, if you are a regular reader of Phil's Musing's (I think I've got five likes!) you may remember me championing the perfect combination of beer & trains, whether watching a steam loco chug by whilst supping a beer or a heritage diesel or maybe even travelling on them, it just seems to work, like Morecambe & Wise!

I digress.

Well, I seem to think amateur footy grounds & beer festivals also work, or at least the one I went to did.

I suspect a lot of real ale drinkers are also footy fans & although most of us will be supporting the big teams like Birmingham City, I suspect a lot of us have a favourite amateur or lower league team that, well, we just like.

There are some great iconic names that even if you aren't a footy fan, you just know about, eh?

I'm talking Accrington Stanley, Hamilton Academicals & who remembers Third Lanark from football pools days? Sadly, no longer with us. I often wondered what happened to second & first Lanark? Then of course Dulwich Hamlet.

Dulwich Hamlet – formed 1893. In 2022/23 season they were relegated from The National league South having finished fourth from bottom.

Phil's Musings



They now play in The Isthmian league.

They play in their "famous" pink & navy blue shirts & are nicknamed "The Hamlet."

Home ground? Of course, who wouldn't know that? Champion Hill.

Forgive me readers, for a moment there I thought I was doing Phil's Musings, amateur footy grounds, s'arf of the river. I promise though, Ed's always comes first and always will!

Beer Talk!

It was a great festival & I met some cheeky chirpy "cockeneys" & if you can remember back that far now to the late May Bank Holiday, the weather was pretty good too.

Happiness is a Beer festival venue called Hamlet

There were nearly sixty different cask beers across all styles including Tynt Meadow (Old Ale) from Mount St Bernard Brewery, Leicestershire, which I was told is the only English brewed Trappist Beer. I'm sure someone will correct me if this turns out to be a load of tosh.



Anyway at 7.4% I decided to give it a miss as there were plenty of interesting tasty alternatives at a slightly lower ABV on offer.

Beer prices varied depending on strength but most were a fiver or under for a pint

If cider is your thing then there were seventeen of those to pick from, including one of Dorset's finest, Cranborne Chase.

I'll definitely be up for it again next year, so if you fancy giving it a go.....

Up the Hamlet!

Cheers

Phil K

Craft Beer Boy earns accreditation

Being a local CAMRA Member I wanted to share a story which might be of interest to your readers.



Chief Examiner Alex Barlow leading the assessment with Ryan Perry Reduced Size

What started with a love of discovering new beers has turned into a two-and-a-half-year journey of study, tasting, learning and determination, and has now resulted in this Bournemouth beer enthusiast achieving one of the industry's most respected qualifications.

I'm delighted to share that I have become a Beer Sommelier after successfully passing the Guild of Beer Sommeliers examination, joining a small group of newly accredited specialists helping to raise the profile of beer education in the UK.

For me, this has never just been about beer. It has been about helping people discover something new and showing that beer can be as diverse, exciting and food-friendly as wine.

Through my journey as Crafty Beer Boy, I've explored breweries and taprooms, hosted tasting events, created beer content and shared my belief that there really is a beer out there for everyone. My family have been part of that journey too, from joining me on brewery visits to supporting my food and beer pairing workshops and even appearing in my reviews. Passing the Beer Sommelier exam was a hugely proud moment and the culmination of years of passion, learning and dedication. I'm now hoping to combine my background in communications and PR with my love of beer to help breweries and beer brands tell their stories, educate consumers and inspire more people to explore the world of beer.

I truly believe there is a beer out there for everyone, my mission is to help people discover it, pair it with the perfect food, and leave with a smile. Achieving my Beer Sommelier certification has turned that dream into a reality, giving me the knowledge and confidence to inspire more

people to explore the incredible world of beer.



Chief Examiner Alex Barlow presenting Ryan Perry with his Beer Sommelier badge



Further selection of beers used in the blind tasting assessment Reduced Size

The Beer Sommelier accreditation recognises advanced expertise in beer styles, brewing processes, sensory evaluation, food pairings and beer service. During the assessment, Ryan had

Craft Beer Boy earns accreditation

to demonstrate his knowledge by accurately describing 16 beer styles, identifying faults and recommending appropriate food pairings.



Selection of the beers used in the blind tasting assessment

Although I don't work in the brewing industry, beer has become a huge part of my everyday life over the past two and a half years. From dragging my family around breweries

and taprooms at weekends and on holidays, to my wife and son filming my latest beer reviews, they've been there every step of the journey. My wife, Shelley, has been my brew partner, helping to serve food and beer at my pairing workshops and being my toughest critic when it comes to my beer writing. This achievement is as much theirs as it is mine because they've supported my passion from the very beginning.

Alex Barlow, Chief Examiner for the Guild of Beer Sommeliers, said: Achieving Beer Sommelier certification requires both passion and discipline. We congratulate our newest Beer Sommelier on

this accomplishment and look forward to the expertise and value he will bring to the beer sector and local community. Passing the examination reflects a significant commitment to professional development and excellence in beer appreciation. My ultimate goal is to work in the industry that has brought me so much joy over the past several years...brewing. By combining my experience in communications and PR with my passion for beer, I'd love to work with inspiring beer brands, helping tell their stories, educate consumers and encourage more people to discover and enjoy great beer.

Ryan Perry
(aka Crafty Beer Boy)

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Letter to Editor

Hello,

I picked up a copy of Ed's Pint in the Black Swan in Swanage whilst on holiday from North Wiltshire last week and I see that there is a reference in there to the Pigswill from Stonehenge.

It was first brewed as a house beer for the Two Pigs pub at Pickwick, Corsham, Wilts and to the specifications of the owner of that establishment, Dickie Doyle. The beer was so successful there that the brewery asked if they could sell it to the free trade generally, to which Mr Doyle agreed.

The Two Pigs was a wonderful pub which did not sell lager to begin with. When the landlord realised that he was going to need to do so the font was labelled "Krappenbrau" until the supplier made him stop doing that. It ran successfully for a number of years but when Mr Doyle wanted to retire he couldn't find a buyer and so it closed and became a private house. Much missed.

Ed Spearey (Chippenham, Wilts)

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Carl and Michelle warmly invite you to experience their historic, cosy pub right on the quayside.

Step back in time at our delightful pub, proudly serving the community since 1635.

With its distinctive green tiles, wood-panelled walls, and nostalgic photographs showcasing the history of old Poole, savour our celebrated homecooked seafood dishes, featuring the freshest local fish. We also offer a fine selection of real ales, English wines, and a vegetarian menu to cater to all tastes.

Don't forget to check our chalkboards for the "Catch of the Day"!



We're sorry, but our licence doesn't allow children under 18 to be admitted. Dogs are welcome at the tables outside, but we regret they cannot be accommodated inside.

Socials

Below are details of branch meetings and social events for the upcoming months. See our website for full listings of branch activities at:

<https://eastdorset.camra.org.uk/index.php/socials-and-meetings/>

To pay for minibus trips see:

https://eastdorset.camra.org.uk/How_to_pay_for_a_social_trip_using_Paypal.pdf

Socials

SEPTEMBER

Thursday 3rd:

Thirsty Thursday: The Hour Glass @ 1230

Saturday 5th:

Rude Giant Brewery trip – trip full

Saturday 12th:

Sturminster Newton Cheese Festival

Wednesday 16th:

DON SPOT. Star Inn, Romsey @ 12.30pm

Saturday 19th:

Lymington Pub Tour

OCTOBER

Thursday 1st:

Thirsty Thursday: The Hour Glass @ 1230

Saturday 3rd:

Ascot Racing Weekend and Beer Festival Pick up
Brewhouse 9.30am, return 5.30pm.
£50 includes coach and admission to Ascot

Wednesday 14th:

DON SPOT to be confirmed

Saturday 17th:

Weymouth Octoberfest

Friday 30th - Saturday 31st:

Poole Beer Festival

NOVEMBER

Thursday 5th:

Thirsty Thursday: The Hour Glass @ 1230

Branch Meetings

26th September

Branch Meeting, Swanage RBL 1pm

23rd October

Branch Meeting, The Grasshopper 8pm (TBC)

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WHAT'S BREWING

Our dynamic online news platform is updated daily with stories from the pub & brewing industries, Campaign news & opinion pieces

wb.camra.org.uk

PUBS PINTS PEOPLE

Tune in via Spotify or Apple Podcasts for great chat about pubs, clubs, beer and cider

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Our colourful quarterly magazine is full of interesting features from the biggest voices in the trade

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www.beerex.org.uk

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Check Untappd & Facebook for regular beer updates. Call 01202 258465
Bus routes: M1, M2, 15 & 18. Ariel Taxi order point. Train 10 min walk.

Beer Festivals:

Summer - 27th - 31st August 2026
Xmas - 16th - 20th December 2026
(Updates on Facebook)

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UNTAPPD.

OUR BEER - COMING TO
A PUB NEAR YOU!

FANCY A LOOK AROUND
THE BREWERY?
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WE ARE THERE MOST
DAYS - OR MESSAGE US
VIA FACEBOOK TO LET
US KNOW YOU'RE
COMING - FREE BEER
SAMPLES! TAKE-OUTS
AVAILABLE :)

CHEERS!



UPDATE ON TAP ROOM:

As many of you are aware,
BCP Planning refused our
Tap Room.

As with all small
independent breweries, we
rely on being able to sell
over the bar in our own Tap
Room on-site.

Our 2nd Planning
Application was submitted
on 1st June 26. Please look
on the BCP Planning portal
and follow our application,
and please, show your
support by emailing or
writing to the Planning
department - address on
their site.

Thanks for all the support
so far - you're all Awesome!

Mark & Michael

The Barking Cat Brewing Company, Unit L, Arthur Brays Yard,
4 West Quay Road, Poole BH15 1HT