

Ed's Pint

East Dorset's CAMRA Magazine

Spring 2024



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Spring 2024

Welcome to the Spring 2024 edition of *Ed's Pint*, showcasing a range of ale and pub-related news and knowledge from our great community of East Dorset CAMRA members and friends.

For those looking for some inspiration for a day out, we join Steve for a beer-focussed wander around Weymouth, and Andy B who samples some of Bristol's hostelries. Closer to home, we enjoy the hospitality of the Cricketers at Springbourne, and the Ibberton at... Ibberton! A trip of a more historic kind takes us back in time to discover the fascinating past of Poole's Dolphin Brewery, while Phil K takes us on a journey into the world of pubs signs.

Our articles on pubs reminds us – as if we need reminding! – of the importance of pub communities to create happier, healthier and more satisfied individuals.

Talking of communities, don't forget to add our social dates to your diary – there are plenty to get involved with. And, last but not least, John Chambers, our branch chairman, fills us in on all the latest news from our region.

Thank you so much to all our contributors, without whom we would not have an *Ed's Pint*. We know our fellow members have some truly wonderful stories and insights, so we encourage you to get in touch. We'd love to hear from you!

Enjoy our spring edition, hope you enjoy *Ed's Pint* with a pint in your favourite pub.

Cheers!

Ed

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The magazine is edited by the branch with content produced by our members and readers. Not all of the articles reflect the opinions of the branch, or of CAMRA, but they are observations on the real ale environment in some way. If you have any stories you would like to share, do send them in (edspint@eastdorset.camra.org.uk) or if you have any comments on stories in this or future editions likewise send your comments in for publication - we publish all the content we dare. Enjoy the read, and enjoy a beer - remember real ale needs you... so drink it.

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View from the Chair

Spring 2024 East Dorset CAMRA update

Our awards season has been in full swing recently, starting with our Winter Pubs of the Season which was won by the Barking Cat Alehouse, Parkstone for urban and the Horse & Groom, Wareham for rural. That completed the full year set of Pubs of the Season and we moved on to Pubs of the Year. The Urban Pub of the Year finalists were the Goat & Tricycle, Poole Arms and Barking Cat. (Micro Moose was disqualified because it has changed ownership.) Rural Pub of the Year finalists were Owl's Nest, Sixpenny Brewery Tap, The Stour Inn and the Horse and Groom.

The winners, after a tight vote, are the Barking Cat Alehouse for Urban Pub of the Year, and the Horse & Groom for Rural Pub of the Year. Both of those are now in a vote-off to see which one will go forward into CAMRA's regional pub of the year competition as we are only allowed one entry.

Cider Pub of the Year will either be the Barking Cat Alehouse or Brewhouse depending on the result of the above vote-off. Our Club of the Year is Corfe Castle Club, Corfe. All these winners have come through very close and competitive votes. Barking Cat won Winter Pub of the Season by three votes for example and five votes separated the top three. We allow all CAMRA members to vote in our awards, which has resulted in ever increasing numbers of online votes and greater member engagement. And more work for me checking votes are valid!

Reading this you may think that we seem to have an awful lot of awards. I know I do at times. However, we introduced our rural and urban distinction to try and move members away from what was an almost obsessive focus on micropubs and that has worked. A much broader range of pubs are getting recognition, which can only be a good thing.

There has been a bit less churn in pubs over the last three months but we note the King's Arms,

Wareham remains closed despite Stonegate's assurances to us about quick reopening. Seeing how the Stonegate debt pile remains at £2.5 billion, it makes me cynical about anything they say. The King's Arms in Blandford has also closed and is on the market. The previous tenants are focusing on the Stour Inn, Blandford and White Hart, Sturminster Newton which is fine by us. Two pubs they have brought back from the dead and turned into excellent venues. Also in Blandford is a new Heritage Ales micropub which after a stop/start few months is fully open. Last pub news this time is the Thomas Tripp, Christchurch asking us to publicise a new 15% discount for CAMRA members. Now you know.

On the brewery front the sad news is we are informed of the permanent closure of Barefaced Brewing, Blandford. Also, the less surprising news that Ringwood Brewery was not sold by Carlsberg Marstons Brewing Company and will now be permanently closed and sold off. There have been allegations in the press of a sales process that was never more than for show and was not serious. Who knows? What I do note are increasing comparisons of CMBC to Whitbread in the 1970's and the notorious "trail of destruction" of closed breweries. With CMBC closing Jennings, Ringwood and Wychwood breweries and ending use of the Burton Union brewing system, they're off to a fast start.

In trying to help our local breweries, one unexpected obstacle we must overcome is CAMRA itself. Some of its procedures are pretty inefficient and appear designed by a spectacularly dysfunctional committee. We've been on a mission to get Hattie Brown's and 8 Arch into the Great British Beer Festival and Champion Beer of Britain competition. The idea being to then get our other breweries in. Over the last few years of the Great British Beer Festival there has been a limited (no more than two) or no presence of Dorset breweries. Having been Chairman for long

enough now I can see where it goes wrong. So just as we managed to nominate to the GBBF for 2024, it was cancelled! Oh well.

A message for north Dorset members. If you're a former Heart of Wessex branch member and live around the Shaftesbury area you should now be a member of East Dorset CAMRA, but have been allocated to Salisbury and South Wilts by CAMRA. If you'd like to know what is happening and be involved with us, please contact me via the contact page on the East Dorset CAMRA website until it is resolved. We will be having a meeting at the Talbot, Iwerne Minster on Saturday 18th May 2024 to get

all our members in the area together and meet us lot who live down south. Transport will be provided.

Following on from the article in the Winter 2023 Ed's Pint about Ray Farleigh, I am pleased to confirm his collection of photographs of English pubs and breweries, he took himself between 1968 and 1992, have been accepted into the English Heritage Archive for permanent preservation. Quite a compliment to Ray and his eye for the shot.

Cheers

John Chambers
Branch Chairman

David C & CAMRA

In East Dorset's embrace, where ale flows free,

David stood tall, a champion to be.

With CAMRA's spirit, he forged a bond,

A fellowship of brews, forever strong.

Amidst the hop vines and barley gold,

In pubs and inns, their tales were told.

David, the steward of ales untamed,
His passion for beer, forever proclaimed.

CAMRA's banner, a flag of delight,
In East Dorset's realm, a beacon bright.

A society bound by malt and hops,
In David's hands, it blossomed and crops.

Through cask-conditioned tales, they'd roam,
From amber hues to stouts that foam.

In every sip, camaraderie swirled,
A union of flavours, in hops unfurled.

David, a maestro, orchestrating cheer,
East Dorset's CAMRA, drawing near.
With tankards raised, they'd toast and sing,
A symphony of mugs, a joyous spring.

So here's to David, the ale's true guide,
In East Dorset's heart, forever abide.
CAMRA's society, a brewer's delight,
In hops and fellowship, they find their light.

Poole Beer Festival Update

A big thank you to all the generous customers who played on the raffle or tombola or donated tokens or cash to our charities. We raised £3,000 for St Aldhelm's Church which will be divided between local charities and their support for a church in Ecuador. We also raised £1,000 for The Samaritans, that donation will be made to them in memory of our friend Palle Gronning. Below is one picture taken from the presentation to Father Pip during the intermission of Beer & Carols at The Branksome Railway.



THE CRICKETERS ARMS, SPRINGBOURNE



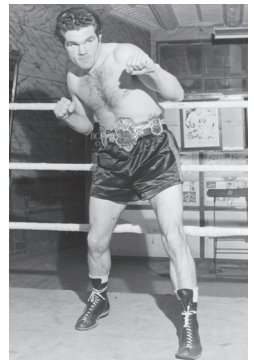
Did you know that research commissioned by CAMRA found that people who have a “local” felt significantly more connected to their communities? My first visit to what became my local way back in 1970 was during the lunch-time session at Hampshire C.C., watching the likes of Barry Richards, Roy Marshall, Gordon Greenidge and Keith Wheatley strutting their stuff at Dean Park. Or was it after a Boscombe match at Dean Court watching Roy Bumstead, Keith East, David Stocks, Jimmy White, etcetera? Both sporting venues were almost equidistant from The Cricketers Arms in Springbourne, Bournemouth.

The Cricketers Arms dates back to 1847. An upgrade was carried out in Edwardian times. Roll on the clock to the 1930-1970 period when it was being run by the Glass family before being sold to Whitbread.



My first visit coincided with the end period of the Glass family tenure. At this time the bottle and jug part of the pub had already been removed,

but the smoking room and public bar were still separate rooms and a pint was 2d cheaper than in the posher private bar area. Beyond the private bar area was a locked room that housed The Freddie Mills boxing gymnasium and function room (Freddie Mills being the world light heavyweight boxing champion from 1948-1950). Freddie also went on to act,



often playing a boxer or a heavy. He was found dead in 1965 outside his nightclub in Soho in suspicious circumstances. Many TV shows are available on iPLAYER and YouTube speculating as to who killed Freddie Mills. The official and controversial verdict though is that of suicide!

Whitbread continued with their modernization plans and “improvements” by combining the smoke and the public room. The function room was opened up to add a baronial style lounge with an ornamental fire place to the private bar and the outside lean-to gents were removed.

CAMRA has a long association with The Cricks, from entries in The Good Beer Guide, the holding

MY LOCAL: THE CRICKETERS ARMS, SPRINGBOURNE

of branch meetings and hosting The CAMRA darts team during the mid 70's to the mid 80's playing in division two of The Strong's Darts League, with 10 pubs all competing.

The Cricketers is also one of Dorset's pubs recognized in the CAMRA regional inventory of historic pubs.

Over the last 50 years or so The Cricketers has had some memorable long-standing tenants including John and Michelle Domoney and, more recently, Sheila Bernadette Doherty who for over 20 years kept The Cricketers until her untimely death, just after the last Covid-19 lockdown.

Sheila was one of the "old school" landladies who knew the trade inside-out, and her customers even more so. She would often change her day off to help her loyal customers and it wouldn't be unheard of on more than one occasion for her to transport them to and from hospital for appointments and surgeries. Many of them know they owe their lives to her timely interventions.

A good local isn't a real local though without its long-standing crowd of customers and characters who help out at quiz nights, card nights, bingo, sports teams and all the other entertainments. Don't be alarmed if you are sitting there on a Tuesday night to hear Joe shout "DAYTIME!" He's only letting you know that the meat draw winning ticket was bought at a lunch time session.

The future of my local now looks bright under the tenure of Austyn and the capable hands of Trish, the licensee behind the bar, with many events already booked for the coming months ahead.

As for Woody? He's off to Mars! (Must be a Cricketers thing? Ed)

Enjoy your local? Perhaps you'd like to share your story in the next ED's Pint?

Cheers!

Chad Barrett

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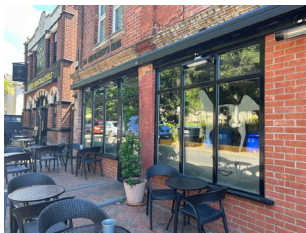
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Micropub Adventures in BCP

If you have not found <https://micropubadventures.co.uk> then it is worth a visit if you are travelling around the country. Scott travels the country by train mostly hunting down small independent outlets and reviewing them. If you are from the area or just visiting there is good info for a pub crawl via public transport. I don't change any of his text and use his pictures. Here is his take on some of our great micropubs.

Butcher's Dog

A short walk from Parkstone Railway Station brings me to the Ashley Cross area, where there are a number of pubs and eateries located. "The Butchers Dog" is one of them. Nice warm welcome from Harry here and great chatting to him. A great selection of beers here with a choice of 2 cask beers and 16 keg beers with a large range of styles. After sampling a couple of beers I went with "Fuzz", a hazy IPA from Baron Brewing in Hertfordshire. There is a great secluded beer garden at the back of the pub aswell which sees the sun most of the day.



Knight Life Taphouse

A 5 minute walk back through town up to "Knight Life Taphouse", this opened in December 2021, the building being a former bank. The brewery itself is located in Bournemouth. Great welcome from Glen and Jamie and the

rest of the team in here. A range of their own beers were being served, and love the idea of the spray cans instead of pump clips on the bar. Such a unique feature. 12 beers on with 9 being their own. I started with "Blossom Drop", a tasty New England Pale Ale, followed by their Blueberry Doughnut Sour "Indigo Tears". As the building used to be a bank, the vault is still at the back of the bar, with a newly installed gin distillery. The M1 bus goes from outside this bar to take me up to my next calling point.



The Barking Cat

The next Micropub "The Barking Cat" has won a number of CAMRA Awards and is owned by Mark and his eldest son Michael. His son Tom was also behind the bar. The Micropub has a Chinese next door so customers can order into the pub (they have a door between the two). A fantastic range of 8 cask beers and 12 keg beers

are available on the bar. The cask beers were a range from local breweries and breweries from further afield. I went with "Herkules" from Hattie Browns Brewery in Swanage. 4 ciders were on hand pulls as well. Got on the 15 bus a few doors up from here to the next bar.



The Micro Moose

The first Micropub after getting off the bus is "The Micro Moose". This is a Canadian themed Micropub. A really friendly welcome in here. 4 real ales available here alongside a number of ciders listed on the wall. I went with "Fiddlehead" from Hattie Brown's Brewery.



Silverback Alehouse

A 5 minute walk down the main street from The Micro Moose brings me to my next Micropub "Silverback Alehouse". A long and narrow Micropub with a table service rather than heading to the bar. Nice welcome in here

from Leo and had a good chat with him and Gareth (one of their regulars). A choice of 5 cask beers on here all gravity served rather than through a handpull. The casks can be seen behind the bar area in a glass room. I went with "Sundown" from Triple FFF Brewery who are based in Alton, Hampshire. Headed out from here on the 5a bus, changing at Cemetery Junction/Gladys Court onto the 20 bus.



All Hail Ale

A short walk from the bus stop to "All Hail Ale", a Micropub and Bottle Shop converted from a former restaurant. Lovely welcome from owner Peter. A lovely bar layout with the bottle shop part towards the back. A great lineup of 5 cask beers and 10 keg beers to choose from. Some local and some from further afield. I went with a beer from recently closed brewery



Fallen Acorn. "Teadious" a Darjeeling, Kiwi and Orange Ice Tea Sour. Lovely and refreshing.

Poole Hill Brewery/ Southbourne Ales

A short 5 minute walk back towards Bournemouth Centre brings me to "Poole Hill Brewery" and the home of Southbourne Ales. A large building incorporating both a bar and the brewery. A great welcome from brewer and owner Jennifer. 4 of their own cask beers were available on the bar today to select from. I went with "Paddler", a light session pale ale. Really easy drinking and tasty. Big thankyou to Jennifer who showed me around the brewery setup they have here. They also run Brewery Tours if you are ever in the area and fancy visiting. A interesting use of car hub caps as well in the toilets.



From here I was heading towards Southbourne. The m2 bus goes from the opposite side of the road from Poole Hill Brewery.

The Firkin Shed

The first Micropub to open in the area was “The Firkin Shed”, a brisk 10 minute walk from Bournemouth Railway Station. This was the one I didn’t have time to fit in today but I’ve visited twice in the past and has been excellent both times.

Way Outback Brewing Co

After getting off the bus, a few minutes walk brought me to the “Way Outback Brewing Co”. A busy bar with a pub on one side of the road and brewery/pub on the other (the pub used for events). Lots of choices on here with all beers brewed in house. 14 keg beers to choose from, as well as takeaway cans and fresh pizza. I went with “Game Changer”, a hazy juicy session pale ale. Bumped into local John in here, who I saw again later in Tuckton Tap. Great chatting to you.



Micropub first opened in 2015. Great chatting with Sarah and some of the regulars in here who had been following my week. Really busy in here today. 10 leg lines, a number of cask ales (although they had sold out of cask today) and a large range of ciders. A street food setup in a small room at the back as well today. I went with “Lumina” from Siren Craft. A refreshing session pale. Boarded the number 1 bus from the opposite side of the road to Tuckton.



Tuckton Tap

“Tuckton Tap” opened in May 2019 and acts as a brewery tap for “Drop the Anchor Brewery” who are located in Hinton Admiral. A taproom which prides itself on local spirits (as well as the beer). A warm welcome from Mel (and Martin for the bus information). A selection of 7 cask beers from the brewery ranging from traditional to pale to dark. I went with “Distant Sun” a 3.8% Pale. Really tasty. Last bus from around the corner from the Tuckton Tap to Christchurch was the 1b.



Wight Bear

Another short walk down the main street brings me to a Micropub I’ve visited a number of years ago “Wight Bear”. This



Pubs are social spaces which encourage social interaction and help combat loneliness

Find out more about the work they do:
www.camra.org.uk/loneliness



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

MARCH

Saturday 2nd

Broadstone & Poole Pub Tour

Meet in The Goods Yard @ 1200

Thursday 7th

THIRSTY THURSDAY

Meet in The Hour Glass, New Milton @ 1230

Saturday 9th

Bridport Pub Tour

Details TBC – revised train timetable

Friday 15th

Urban POTY Presentation: Barking Cat, Parkstone

Presentation @ 2000

Saturday 16th

Rural POTY Presentation: Horse and Groom,
Wareham

Presentation @ 2000

Saturday 23th

Branch trip to Harvey's Brewery, Lewes

Details TBC

Saturday 30th

Wareham Beer Festival

Details TBC

APRIL

Thursday 4th

THIRSTY THURSDAY

Meet in The Hour Glass, New Milton @ 1230

Saturday 13th

Minibus Trip

Details TBC

Branch Meetings

MARCH

Sunday 17th @ 1400

The Barking Cat Ale House, 182-184 Ashley Road

APRIL

Friday 26th @ 2000-2200

Micro Moose, 326 Wimborne Road,
Bournemouth, Dorset

MAY

Saturday 18th @ 1200-1700

Talbot Hotel, Blandford Rd, Iwerne Minster,
Blandford Forum

The Ibberton

Ibberton



on the bar were from Palmers: Dorset Gold and Copper.

'Allo, 'allo, 'allo. I have to say, the Copper was right up my alley and the Gold not so bad either.

Foodwise, I opted for the chicken supreme at £15 a pop which came with chips and salad. My other half went for broccoli soup and fries. Other menu options were fish and chips (£15), crispy squid (£8.50), and chicken burger (£14). Thumbs up for both of our choices!

The owners of The Ibberton are Gemma and James. Although Gemma proved a little camera – or should that be CAMRA? – shy on the day, I did have a bit of a natter with her and found out stuff I didn't know, which I'm

For those of you who haven't a clue where Ibberton is, it is situated about four miles south west of Shillingstone. If you are unsure where Shillingstone is, look it up.

Lifted unashamedly from their website...

"Set in this picturesque village hidden under Bulbarrow Hill of North Dorset, The Ibberton is a 16th Century Inn retaining features such as flagstone floors, beams and an inglenook fireplace, complete with bread oven. Two gardens give a quiet escape with a trickling stream running through."

I couldn't have put it better myself. Sounds great, doesn't it? It is great!

My partner and I thought we'd check it out on a dreary January winter Saturday and check in for a spot of lunch and a pint, or possibly two.

The vibe of the pub and that glowing inglenook fireplace was as described on the website, and the two beers



The Ibberton Ibberton

more than happy to share with you.

They bought the freehouse about eight years ago, which was then known as The Crown and had been closed for about eighteen months. They wanted to stamp their own mark on the place without killing its old world charm. The name change from The Crown to The Ibberton was really about not confusing their pub with anywhere else. How many pubs are called The Crown and how many The Ibberton? Personally, I think that if you are going to change the name of a pub, at least change it to something that is appropriate and relevant, and in this case I don't think you can argue with their choice.

They are a freehouse and so are free of all ties. They like to buy locally and support the local trade. The previous owners often stocked Palmers beers, and when Gemma and James took over, they found that they had a few cellar problems that Palmers helped them with. The bond with Palmers is clearly still in existence that seems to benefit brewery, landlord/lady and customers, although other brewery beers do feature.

Despite Ibberton being a very tiny village and in a bit of a backwater, in addition to the church, community hall and pub, there are also about seven B&B's, so it isn't just a local trade.



Clearly Bulbarrow Hill that overlooks Blackmore Vale attracts the trippers in the warmer months and, at 274 metres in height, is Dorset's second highest point, missing out to the highest by a mere five metres.

Well readers, that leads us off on a slight tangent – I've got to ask, haven't I? What is Dorset's highest point?

Before you fall into the trap, it isn't Golden Cap.

Answer at the end of this article.

Just a final word of warning: if you are thinking of heading over to The Ibberton, please check out their opening times first, as they are closed on certain days.

Until next time!

Phil K

(2.5 miles west of Beaminster)
Lewisdon Hill at 279 metres

Weymouth Wanderings

Being somewhere that we only usually visit for the annual beer festival, I decided that our first branch trip of the year would be to Weymouth. With a map of the pubs in hand, we boarded the train from Poole on a bright but cold Saturday morning in January to take us there.



Forty minutes later we were strolling along the curving seafront on route to our first pub of the day, **The Globe**. The central bar dominates the single room which is both welcoming and cosy, and like many of the pubs to be found in the narrow streets and thoroughfares of the town, the pictures and simple fixtures provide reminders of how long these pubs have been serving the townsfolk. Ales from Devon and Cornwall dominated the beers on offer, but Cerne Abbas Christmas Ale catches the eye. Although out of season, it is maybe appropriate given that Vic, the founder, was having a party at the brewery later the same day to mark the end of his involvement with the company. Very much dominated by cloves in the taste, this dark beer goes down very easily and its soon time to venture on to the next pub, **The Kings Arms**. The route there takes us along the quay and despite the time of year, plenty of people are out and about while there always seems to be someone tucking into fish and chips. Even

the ice cream shop was open! The pub itself has recently had a facelift but maintains a traditional feel with comfy-looking couches dotted amongst the many tables providing a place to maybe sit back and watch the black and white films being shown on the TVs. Cornish beers again dominate the selection of beers and I find the Proper Job of particularly good quality.



Next on our tour was **The Belvedere**, which is located on the same side of the quay, a little further up the road from The Boot, the famous Marston's pub. Large front windows provide lots of light for the Victorian style bar while the log fire provides plenty of heat on a cold winter's day. There's an excellent terrace garden which I'm sure would be a great place to relax on a summer afternoon, but what really catches the eye is the huge floor to ceiling mural of music legends which extends all the way round the music stage. While many of our group take advantage of the 50% discount offered to us on food, some of us buy a pint of Nuttycombe Doonicans, take a seat on a table in the stage area and discuss who each of the musicians in the mural might be. While I believe this would be a great place to see one of the regular live music events, this would not be today as it was time to move on with the tour. Back over



the bridge takes us past the Duke of Cornwall, a regular haunt after the beer festival but currently closed (let's hope not for too long) and onto **The Market House**. The small bar is busy with the TVs showing Sky Sports, giving the pub something of a sports bar feel. Cornish beers are well represented once more and we find some space around tall tables to drink my second pint of Proper Job, again of very good quality.

The penultimate pub of the day was **The Doghouse**, Weymouth's only micropub. With the beer dispensed straight from barrels which are racked on stillage behind the bar, the pub has been criticised in the past as the beer temperature was influenced by the ambient conditions in the pub which could be quite warm in summer. However, the new owners have installed a glass partition and added temperature control to this new 'cellar' resulting in beer served in better condition and I find the New Bristol, Joy of Sesh, to be in fine form. As with many pubs of this style, the shelving is filled with games, books about beer and old Good Beer Guides while the ceiling is adorned with pump clips which provide a historical record of the beers that have previously graced the chalk board menu on the wall opposite the bar. Between making friends with the pub dog, Copper, I spend time looking over these trying to find my personal favourites. Surely I'm not the only one that finds themselves doing this!?

Leaving The Doghouse and heading back towards the station, our final pub of the day was

The Dolphin, A Hopback-owned pub with four handpumps dispensing various beers from their range. There is divided opinion in the group as to whether they are happier to see Winter Lightning or Entire Stout but whichever is chosen,



neither disappoints. Hopback do such a great job of creating pubs which are welcoming, cosy and gimmick-free, and with its wooden floors and simple fixtures, this one is no exception. It's a pity that they have never found a suitable pub in our own branch area as I for one would certainly be an advocate.

Heading home on the train I had time to reflect on some great pubs visited and fine ales consumed. For those that like more traditional pubs with a bias towards beers from the South West then Weymouth is certainly worth exploring. While I'm happy with the six pubs I chose for us to visit, there were at least the same number again that I'd considered. I guess these will have to wait until next time!

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Phil's Musings

Pub Signs



"Ain't pub signs brilliant?" (It's a *Fast Show* thing.) If you know, you know.

The hanging pub sign is an iconic image, an attractive image advertising the pub or inn, tempting you in off the busy high street or just putting the finishing touches even, to the stand-alone pub. I don't know about you, but for me it's the icing on the cake: a traditional pub seems to be missing something if it's bereft of one. Some are works of art, most are educational and historic with a back story to them.

Hands up how many of you have wandered down the high street in an unfamiliar town, looking for a decent pub to drink in? What do you look for initially? Yes, the hanging sign! Hands up too, how many of you have confused a tea shop for a pub sporting such a sign? I have. Shouldn't be allowed, should it?

Hanging signs for pubs only, I say. Sorry all tea shop owners.

Ever thought of the origin of the pub sign?

If no, Phil's Musings ends here for you.

If yes, however, please read on...

It is thought that the Romans had a hand in bringing it to these shores. Wine bars in ancient Rome used to hang branches of vine leaves outside to advertise its purpose, since a large proportion of the population were illiterate. When the Romans rocked up in dear old Blighty, they found that there was a dearth of vines in these parts so they hung out bits of bushes or a bent branch from a tree (crooked billet) instead and hey ho, albeit in simple form, the pub sign was born.

Royalty, religion, animals, sport and, in these parts, the sea are five common themes depicted on signs.

The Red Lion is probably the most common name for a pub and originates from the time of James I and VI of Scotland who came to the throne in 1603. James ordered that the heraldic red lion of Scotland be displayed on all buildings of importance, including pubs!

For your interest, I reckon the most common name in the East Dorset branch area is a tie between The Ship and The King's Arms, although I'm prepared to be corrected, if you think I'm talking rubbish.

Me, talking rubbish?

Displaying one's allegiance to the Crown back in the day, probably was a wise move, irrespective of your true feelings.

The origins of the name of a pub can date back hundreds of years, so personally, generally, I'm not a big fan of re-naming pubs because you are interfering with the historical context of the place.

Pub signs are historical and therefore educational if you trouble yourself to delve further. They too in many cases are also works of art, so what's not to like?

I liked so much that many years ago I purchased Nelson for the princely sum of £60.00 from an antique shop in Warwick. Obviously not Rear Admiral Lord Nelson because he's long gone and anyway, you can't purchase people anymore. A pub sign, depicting his name, you can and I did.

I was told it came from a pub in Dudley in The Black Country. For many years I had it on display in a spare room. When I moved down here, Nelson ended up in the garage. I had a vote with my now partner as to where it should go. She won, hence the garage. Actually, I won't tell you where she really wanted me to stick it.

I must say it would look great outside the house, swinging gently in the breeze, like it should do. On second thoughts though, would I want all you lot turning up, hammering on the door expecting a pint or two of Ansell's Mild?

Now there's a thought.

Phil K

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Join the Inn Sign Society



Founded in 1990, the Inn Sign Society raises awareness of the nation's pub signs and compiles a record for the benefit of future generations. Many pub names have links with events from the past or

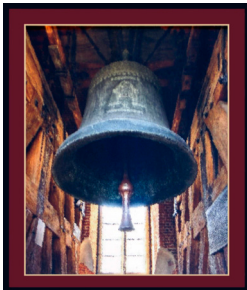
personalities of national and local importance, and the Society provides a forum for members to research the history of inns and pub names.

Pubs are not just a place to enjoy a drink, they are often at the heart of the community and can reflect its history. Many members take a general interest in all signs, with some specialising in particular breweries, counties, aircraft or railways, to name but a few.

The Inn Sign Society is seeking to recruit more members and bring in new blood to help continue the good work done over the last 34 years. For more information, including on how to join, see the website at innsignsociety.com. If the Inn Sign Society doesn't research, capture and save our pub sign heritage, perhaps no-one else will.

Iain Perks

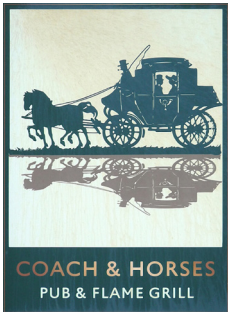
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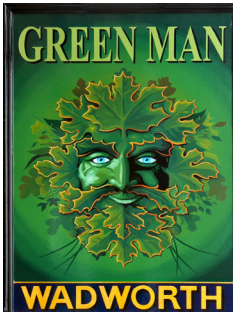
Bell, Wimbourne Minster, Dorset 2012



George Inn (Chideock) Dorset 2012



Coach & Horses, Wimbourne Minster, Dorset 2015



Green Man, Wimborne Minster, Dorset, 2014

It has an active web site and a quarterly full-colour journal to which members are encouraged to submit articles, pictures of pub signs and news from their areas.

As inns and pubs close at an alarming rate, much local heritage is in danger of being lost forever.

Is your local pub under threat?

CAMRA has the tools to help you save it



camra.org.uk/saveyourlocal



Campaign for Real Ale

Dolphin



BREWERY POOLE

It is generally accepted that the Dolphin brewery was established in Poole in 1745. The brewery was in Market Street and was operated by the Strong family. This family concern continued until 1818 when the brewing and maltings were acquired by Thomas and William Adey, upon the demise of John Strong. Thomas Adey had married John Strong's sister. About 1839 the brewery and maltings passed to Tom Rickman who, in 1851, disposed of the maltings to his son Robert and to Christopher Hill.

By 1865 the Dolphin brewery was back in the hands of Tom Rickman and one Henry Emmott. Tom Rickman became bankrupt and left the business. In 1866 advertisements were carrying the names of Emmott, Millns and Marston. Shortly after this Emmott retired from the business which became Millns & Marston, this partnership was dissolved in 1877 and the sole owner was then John Taylor Marston. By 1897 Marston's Dolphin Brewery had 59 houses in their estate.

By the turn of the Twentieth Century, Charles, the eldest son of John Taylor Marston had been managing the brewery for his father. But he died, predeceasing his father who died in 1919. The younger son, Walter now became the manager and then a director. 1925 saw a proposal to amalgamate with Strong's of Romsey and in 1926 the brewery, houses and goodwill were leased to Strong's and the head office transferred to Romsey. Marston's Dolphin Brewery was fully liquidated in 1928. The brewery buildings were not demolished until the 1970's. Among the public houses still in existence which once belonged to the Dolphin brewery are the Jolly Sailor, Poole Arms, Pottery Hotel, Branksome Railway, Westbourne Hotel, and the Plumbers Arms (now the Thomas

Tripp). Many others were leasehold such as the Antelope, Poole, Bankes Arms both Studland and Poole, The Holme Bush in Corfe Mullen, Coach & Horses in Wimborne, Willett Arms, Britannia in Parkstone, and the Brunswick and the Cricketers in Bournemouth.

There appears to have been no connection with the Marston's Brewery of the Midlands.

I am indebted to the late Ray Farleigh for this information which is taken from his archive.

Don Grahame



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Bristol Pubs



Swan with Two Necks



The Robin Hood



The Shakespeare Tavern

I don't know whether it's down to it being the place of my birth, or the fact that there are some great pubs here, but I certainly have an affinity for the city of Bristol. With its mixture of old and new buildings, you can see where the Luftwaffe re-modelled the city in the 2nd World War.

Again, we decided to visit the Bristol beer festival, which was held in City Hall, College Green, in November. It used to be held at the engine shed at Temple Meads station, which I preferred I must admit. As we were here for four days, I wanted to visit some pubs that I haven't been to before. Normally, we do some of the pubs in the BS1 postcode area, starting at the Grain Barge (Bristol Beer Factory), which is moored nearly opposite the SS Great Britain, ending up at the Cornubia close to Temple Meads station. The Cornubia (not pictured) sadly is under threat at the moment due to development. This will mean the loss of the outside area, probably making the pub unviable. Anyway, I digress. Here, in no particular order, is a selection of some of the pubs visited while we were there, most of which I haven't been in (or inn) before.

Portwall Tavern, Portwall Lane, BS1 6NB

Three changing beers from small-medium breweries. Comfortable one-room Victorian pub.



Portwall Tavern

Seven Stars, 1, Thomas Lane, BS1 6JG

This historic pub is tucked away in a lane 10 minutes' walk from Temple Meads station. Up to six changing beers, all styles and strengths. There is a plaque that details how the pub featured in 18th century anti-slavery campaign. This is one of my favourite pubs in Bristol. Basic, just brilliant.



Seven Stars

Barley Mow, 39, Barton Road, BS1 0LF

Bristol Beer Factory flagship pub, 10 minutes' walk from the rear of Temple Meads station. Eight handpumps featuring four of their beers, plus changing guest beers.



The Golden Guinea

The Golden Guinea,

19, Guinea Street, BS1 6SX

Close to the waterside. 3 changing, often local beers.

Bristol Pubs

The Swan with Two Necks

12, Little Ann Street, BS2 9EB

Popular backstreet local, small single bar venue. Three beers available, which are mostly, but not always, local. Also, 14 keg/key keg lines.

Shakespeare Tavern

68, Princes Street, BS1 4QD

Historic Greene King pub on two floors. Claims to have the longest, continuous ale licence in Bristol. Seven handpumps, but also serves up to two guest beers. It is, or was, the local CAMRA 'Pub of the Year'.

The Robin Hood

56, St Michael's Hill, BS2 8DX

Bit of a climb up the hill, but worth the effort. Licenced since 1841 and grade 2 listed. Six changing beers, sourced regionally. Popular with students and university staff. Interesting interior with wood panelling and original arched-window frontage.

Snuffly Jacks (not pictured)

800, Fishponds Road, BS16 3TE

Opened in 2022. Lovely micropub serving four gravity fed beers and several ciders and three keg/key keg lines. On multiple bus routes.

Lyons Den, 121 Regents Street, BS15 8LJ

Opened in 2019. Popular micropub, situated in Kingswood serves 4 changing beers, often from local breweries. Cider and keg/key keg beers also available. Card payment only. Regular tap takeovers.

Try also the Rose and Crown (not pictured) further down the road. Open plan Victorian pub, recently refurbished with two handpumps, one of them normally has Bristol beer factory beer.

The Volunteer Tavern

9 New Street, BS2 9DX

Beautiful 300-year-old pub which serves four changing beers. Regularly has a Mild, Strong Mild, Porter and Stout which makes it an interesting range of beers. Real cider also served.

We also met three of my cousins during our visit, one of them in the Lyons Den. In fact we met him two or three times as we were staying in the area and he lived locally too. I texted one of my other cousins to arrange meeting up; she said, "We'll meet in the Shakespeare" at an arranged time. I thought, 'Great, I know where that is'. I had another message saying they had arrived and would see us there. When I arrived, I couldn't see them, so I phoned and asked where they were. It transpires that there are *three* Shakespeare pubs in Bristol. I could understand it in Stratford-upon-Avon, but not Bristol. Anyway, they weren't far away, so we met up in the Seven Stars instead. I will visit the other Shakespeare pubs next time I visit. The pubs visited this time are only the tip of the iceberg, so no doubt I will visit more and different ones next time. One of my cousins (Korinna) made it her mission to visit ALL pubs in Bristol, which she has achieved, so we are definitely related and I'm very impressed.

Andy Brown



The Lyons Den



Queue outside Bristol beer festival



The Barley Mow



The Volunteer Tavern

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