

Ed's Pint

East Dorset's CAMRA Magazine

Winter 2025



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Ed's Pint



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Bluesky

eastdorsetcamra

Winter 2025

As winter draws in and the nights grow longer, there's comfort to be found in our wonderful local hostelrys and the company we enjoy there. The pint turns darker, the pubs feel cosier, and our calendar fills with outings and events celebrating real ale in the local area.

This issue, we look back at a triumphant Poole Beer Festival, shine the spotlight on a charming rural Dorset pub, and report on recent branch adventures from Shaftesbury to Sturminster (along with a side-offering of cheese!). Plus, Phil reflects on the magic of dark beer, and our regulars at All Hail Ale share a fascinating array of bottles.

A heartfelt 'thank you' to everyone who contributed photos, articles, and anecdotes for this issue – your enthusiasm keeps the newsletter as lively as our local pubs. If you've visited a great pub, sampled a standout pint, or just have a story to share from the world of beer, please send it in

for the next edition. It's your newsletter – and we'd love to feature your words!

Cheers to winter, everyone! Hope to see you out for a festive pint.

Cheers!

Ed
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Ed's Pint

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East Dorset CAMRA 26th Poole Beer Festival

East Dorset
CAMRA



Hope all of you that wanted to go to this year's festival were able to make it. It was a great success. At the time of writing (the Tuesday after) the legs still ache and we haven't worked out all the details, but everyone I spoke to had a great time and we got some fabulous feedback.

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TWISTED CIDER

DANDELION & BURDOCK



We have counted all the votes for Beer and Cider of the Festival, results are here. We also raised over £3,500 for charity. We have not counted all the monies from the tombola and returned tokens, but we have an idea. A big thank you all those who bought raffle tickets and participated in which every way you could.

Check out the website for details of our presentation for Beer of the Festival, to our charities, and for our Pubs of the Season. If anyone who came along this year would be interested in helping out next year do get in touch. Everyone involved is a volunteer and a massive thanks go to all who helped out. Finally, a massive shout out to the organiser Phil Newby. This was his first festival as organiser, he did a brilliant job (despite being bitten by a spider during set-up), here's to many more years with him at the helm. Cheers all.

East Dorset CAMRA 26th Poole Beer Festival



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The Acorn, Kinson
Urban Pub of the Season Summer 2025



The Vine
Rural Pub of the Season Summer 2025



Eight Arch Brewery Tap
Rural Pub of the Season Autumn 2025



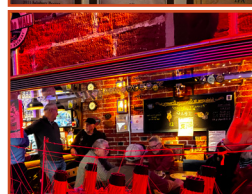
Brewhouse
Urban Pub of the Season Autumn 2025



ASCOT BEER FESTIVAL BRONZE AWARD

Scott Wayland of 6D Brewery is presented with the Ascot Beer Festival Bronze Award for his seasonal porter, 6D Black, by Adrian Delso, the BLO for 6D.

Scott is sticking to his original offerings - Best, Gold and IPA - with some seasonal beers like Rushmore Gold and the prize-winning Black, despite the falling demand for cask as a result of the pandemic and the cost of living crisis.



What Pub, Beer Scoring and the Good Beer Guide

You are probably aware of the 'Good Beer Guide', CAMRA's flagship publication which lists the best pubs in the UK. But what you may not know is how those pubs are selected to appear in the Guide. The answer is that it is largely via beer scores submitted by CAMRA members from all over the country. So, if you are a CAMRA member you can send in beer scores, if you've ever wondered why your favourite pub isn't in the Guide, this may well be because you, and others, haven't entered scores rating the quality of beer there. By beer scoring, you can contribute to the process of selection of pubs that go in the Good Beer Guide.

So how do I score the quality of the beer?

You don't have to be an 'expert' to begin scoring your beer. However, it is not about your personal favourite beer receiving the highest scores! You may try a beer that isn't to your normal taste but what you need to consider is the quality of that beer, how well the pub has kept it and served it and score it according to the general guide below. It is a simple 0 to 5 point system, with half points being used if your opinion of the beer falls between two categories.

0. No cask ale available

1. Poor. Beer is anything from barely drinkable to 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. You stay put!

5. Perfect. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

How do I submit my scores?

In order to submit your scores, you need to login to CAMRA's online pub guide www.whatpub.com either on a computer or by smart phone. Here you

will find a list of over 55,000 pubs from all over the UK. In order to start submitting scores via What Pub you need to:

1. Login. To do this you need your membership number and your CAMRA password.

2. You can then search for your pub by name. Be careful here as there are many pubs in the country which share the same name. My advice is to search by the pub name and the town or postcode. The What Pub smart phone web page also gives you the option to search for real ale pubs nearby, very useful if you are in an unfamiliar town.

3. Once you have found your pub a 'Submit Beer Scores' box will appear on the righthand side of the screen (or on the tab bar underneath the pub photo if you are using a smart phone).

4. Simply fill in the date and your score then as you begin typing the brewery name should automatically appear underneath where you are typing. You do not have to enter the name of the beer you are drinking but if you wish to do so once you have entered the brewery name you should be able to click on the arrow in the beer box and a dropdown list of that brewery's beers should appear. In some cases, the beer you are drinking may be new or a one off by the brewery so may not appear on the list, if this is the case you can simply type in the beer name. Select the correct one click 'submit score' and your score will be entered into the database.

It is as simple as that. An added bonus is that it will keep a record of your scores so you can look back to see what beers you have had and how you rated them if you want.

This article by Sonia James-Henry originally appeared in Mersey Ale. Thanks to Sonia and magazine editor John Armstrong for giving permission for it to be used by other branches. If your branch has any questions about beer scoring, please do visit:

www.camra.org.uk/nbss

Brett Laniosh
NBSS Coordinator



ALL HAIL ALE'S BOTTLE SHARE

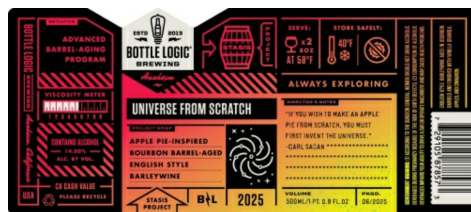
Ever been curious what some beers are like and are scared to invest in buying a whole bottle just in case? Bottle share events are a great way to learn about new beer styles, how different ingredients work in beers and also to find out about beers from some of the UK's nanobreweries – that's the really tiny ones that often do minimal casks or kegs.

Every month, Phil Newby and Ash (brewer at Flowerpots) get together and organise a bottle share. This means basically having a small amount of beer out of a bottle and discussing it. Sounds nerdy but it is actually fun. Beers generally aren't decided on until last minute; updates are usually posted to the All Hail Ale page and East Dorset CAMRA page on Facebook in advance.

To whet your appetite, at the last bottle share beers included:

"The 2025 version of our annual Triple IPA is here! With this year's Executioner we went almost with the same hop combo as last year, but added some... you guessed it... Motueka. Tons of tropical fruits, lime and some berry notes. Hopped with Citra, Motueka, Mosaic Lupomax & Strata." Head Brewer Jirka Ordén

BOTTLE LOGIC UNIVERSE FROM SCRATCH (14%)



Bourbon Barrel-Aged Apple Pie-inspired English-Style Barleywine.

FACTORY BREWING EXECUTIONER 2025 (10%)



2025
THE EXECUTIONER
TRIPLE INDIA PALE ALE
ALC. 10.0%

A Hazy TIPA with Citra, Motueka, Mosaic & Strata.

"We built this high-gravity sipper from a selection of standout barleywine barrels pulled from the far reaches of our wood cellar—casks already humming with layers of toffee, caramelized fruit, and warm baking spice. A brief recirculation through Ceylon cinnamon and a delicate addition of apple enhance the beer's malt complexity and bring its pie-like character into sharper focus.

"Glints of ruby sparkle through its deep amber pour as aromas of brown sugar, flaky pie crust, and spirit-soaked oak rise from the glass and give way to a rich, chewy body of vanilla-laced pastry and stewed fruit. It's a dessert-inspired release rooted in the magic of Chevallier malt and finished with just a little bit of stardust."



ALL HAIL ALE'S BOTTLE SHARE

BLACK IRIS BREWING * EMPEROR'S BREWING BARREL AGED PRINCESS SLAYER (11%)



Bourbon BA Chocolate & Cherry Imperial Stout

"Back in July, we had the pleasure of brewing up a monster imperial stout with Damian from Emperor's Brewery. With plenty of sour cherry purée, cacao nibs, 150kg of muscovado sugar, and aged in Heaven Hill Distillery bourbon barrels."

TRILLIUM BREWING * VITAMIN SEA BREWING (14.8%)



"Nonna's Cookies is a new Barrel Aged Imperial Stout, brewed in collaboration with Vitamin Sea Brewing (Weymouth, MA). Inspired by cookies made by Dino (The owner of Vitamin Sea) and JC's families, Nonna's Cookies is conditioned on

a blend of almond, cacao, and vanilla; notes of milk chocolate and toasted nut take the lead with undertones of charred raisin rounded out by a full, thick body with a moderate sweetness."

MENNO OLIVER SERENDIPITY GINJA BARREL AGED (16.5%)



Strong Ale Ginja Barrel Aged

TIRED HANDS BREWING FOUND A SCYTHE (8%)

100% Nelson Sauvignon Double IPA brewed with red wheat malt. Hopped singularly with hyper-pungent Nelson Sauvignon New Zealand.

Everyone is more than welcome to head down (we just ask for some money that will go to either Youth Cancer Trust or Cash For Kids).

Check the Facebook pages of All Hail Ale or East Dorset CAMRA to find out when the next bottle share takes place.

Phil's Musings

The Dark Arts

(A Darker shade of pale)



Before I try to skip the light fandango, I want to reflect on the fact that winter will soon be upon us, and for me, my mind and taste buds start to drift towards the darker beers.

Don't get me wrong, I enjoy a good stout or porter at any time of year but there's something about winter, cosy nights in, (or out) log burners and dark beers, and maybe a bit of blue cheese. They are somehow made for each other.

Now, I could use this article to tick off all the good dark beers going but that would just be a bit boring and I don't really want to come across as a know all. Who me?

Far better to drift in and out, go off at a tangent, more in keeping with musings!

However, you can't really talk about dark beers without I guess naming a few, and the ones I mention here are mainly the ones we can get hold of down our neck of the woods.

Well let me first get this one out of the way, Cerne Abbas Coconut Gurt Stout.

Yes or no?

For me, no!

Shock, horror, I know for a lot of you readers.

It has won many an award, including beer of the festival in previous years at our East Dorset beer festival, so what do I know? I hear you ask.

Well, I do know I don't like it. It's the coconut bit that I don't like; it gets in the way of the beer taste part, and dominates the flavour. Maybe that's why some people like it?

Would I want Cerne Abbas to cease brewing it?

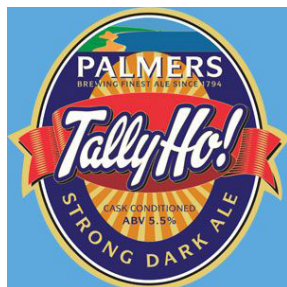
Not a bit of it! If it keeps the brewery profitable and in business, brew away!

Titanic Plum Porter, yes or no?

For me a resounding yes.

'Hypocrite!' I hear you cry. Plums in beer, but not coconut?

I try not to be. Well, it does taste nice and plums don't dominate like coconut does.



That's the best I can do.

I'm not one to bottle it but I will be later on. Before I move on, I do like one of our local darks, Palmers, Tally Ho, or their Christmas version (exactly the same beer) Tally Ho Ho Ho! I love it.

I do detect hints of liquorice although described by Palmers as having "roasted and rich fruit cake flavours."

Harvey's Beers – who doesn't like Harvey's? – and what a cracking old ale they do, mmmmmmmmm.

On draft it's a 4.3% brew and in bottle a mere 3.6% but packed with flavour, mmmmmmmmm.

Not often seen in our neck of the woods, but if you like dark/old ales, grab it when you see it!

Moving on, stuff in bottles...

Robinson's Old Tom Ale, usually available from Sainsbury's supermarkets. Not a session beer by any means at 8.5%, maybe a fireside savouring drink, lights low, flames flickering, accompanied by blue cheese and crackers. You are getting it, aren't you?

I have been buying a couple of very nice coffee stouts recently, again in bottles and again from supermarkets.

Don't worry readers, if you think I'm threatening the pub trade by buying relatively cheap supermarket beers and ignoring the pub, I don't: I do both!

That cleared up, I wanted to first mention Badger Master Stoot, see what they've done there? Stoot/Stout, very clever. Brewed by Hall & Woodhouse, it is really very nice.

You see H & W are more than capable of brewing lovely varied beers that aren't always Badger Best, Tangle Foot & Fursty Ferret. They just need to get this one on cask and out to their pubs.

I couldn't sign off without mentioning Aldi's own version of a very nice coffee stout.

I had a side-by-side tasting of both Aldi's Coffee Stout at 5.2% and The Master Stout (available from Sainsbury's) at 5.0%.

Do you know what? I couldn't tell the difference. Reading the label, Aldi's Coffee Stout is actually brewed by H&W.

It couldn't be... could it?

If you are tempted, why not go for "Aldi's" & save yourself a bob or two, unless you prefer the prettier label on The Master Stoot.

Going back to cask versions of stouts I know, I should have mentioned Blue Monkey Cinder Toffee Stout, winner at our 2024 beer festival and very lovely too.

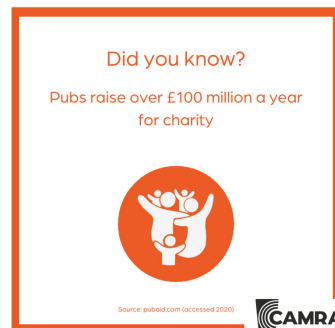
There, I have mentioned it, and while we are on the subject of our beer festival, I hope you enjoyed all the lovely dark beers we had for you this year too. I should have perhaps got on to the subject of Russian Imperial Stouts but that's surely got to be an article in its own right.

Any takers?

To quote Boney M.....
"Oh those Russians!"

Cheers

Phil K



The Old Ox Inn

Shillingstone



I wanted to check out to see if it really “cut the mustard”.

They say first impressions count and I think they really do, particularly when you first walk into a pub. When my partner and I entered, the inside matched up with the outside appearance. It looked like how a village pub should look like and felt right too.

We introduced ourselves to landlord Shaun and landlady Marcia.

We were up for a little lunch and opted to dine in the bar area of The Ox, rather than the dedicated more restauranty room, which also looked the part.

Sorry, I’m getting side tracked: “What about the beer?” I hear you ask.

St Austell Tribute, Otter Amber and Palmers Down the Thatch. I was always going to try the “Thatch” but I first kicked things off with the Otter.

Shaun was keen to chat but cut us loose to first peruse the menu and enjoy our lunch. Marcia took our orders and I opted for the pork schnitzel with mushrooms in a very lovely

It had been a while since I had last visited The Old Ox, and each time it either had a different landlord or it was closed. On this occasion, once again a different landlord but at least it was open!

Shaun and Marcia had replied to my introductory email and quite liked the fact that I was considering them for a feature in Ed’s Pint.

Prior to my visit, I had a little look at their very comprehensive and informative website and liked what I saw. According to the website, The Old Ox hosts many local events throughout the year, including music nights. The pub is also very lucky to have its own skittle alley that can be hired out for events when the three teams that play in the local

league aren’t using it. A free to play pool table, quiz nights, a weekly charity meat draw and dedicated pizza nights, including a takeaway food service, are available too.



It was a pub that very much sounded like it was at the hub of the community, and one that

The Old Ox Inn Shillingstone

sauce with chips and peas, and Lorna, my partner, went for Isle of Wight fish cakes, also with chips and peas. Both were very nice indeed.

How do I know that? Simple, I pinched some of her fish cake. Well, there were three! The Otter was nice too (that's the beer, not some strange Dorset delicacy side dish).

Time for a cheeky second pint and it had to be the seasonal Palmers that I hadn't come across before. If I had to describe it, I'd say imagine a dark 4.2% Tally Ho, and you've got Thatch and very nice too!

Pint on table, it was time to ask Shaun a few questions about The Ox.



What is your background in the hospitality industry & why The Old Ox Inn?

My background until recently has been in farming. Due to the uphill battle with forever



From left to right Ben the chef, bar staff Natasha, Landlady Marcia & Landlord Shaun.

rising prices, environmental regulations, etc., etc., we decided to diversify. We initially set up a farm shop and café. Three years later, we applied for a full alcohol license and set up a bar and events barn.

Marcia had previously been working as a financial advisor for The Halifax Building Society.

(Do folks remember "The Shack" in Spetisbury now called "The Old Parlour"? This is what Shaun was referring to. It is currently being run by Shaun's nephew. A pub spotlight in the spring's edition of Ed's Pint, maybe?)

We were drawn to The Old Ox because of its village location with excellent surroundings and local amenities.

How much are you a restaurant over pub – drinkers versus diners?

I would currently estimate a 50/50 split.

What goes into deciding what cask beers you have on at the bar?

I tend to listen to comments made by customers at the bar to gain an insight to what they have enjoyed.

We also like to support local breweries where we can. I'm an ale drinker, so if I like it, I'll sell it.

(Shaun & Marcia are a free house and are three years into a ten year lease.)

What would you say is the split between local trade and visitors?

It's about 60% local and 40% visitors.

What would you say you are most proud of since taking on The Old Ox?

What makes us proud is seeing people coming together to enjoy themselves and enjoy our environment. Receiving positive comments and hearing, "We'll be back," is very satisfying.

The Old Ox Inn Shillingstone

It is a great location, views of Hambledon Hill (ancient hill fort) from the back beer garden & access to the trailways & The Wessex Ridgeway close by.

Final question – Is there anything else you would like to add?

The move to The Old Ox has been my first move having grown up in Spetisbury, just six miles away. So far it has been an easy and enjoyable transition.

I'm sure all of us at East Dorset CAMRA wish you all the very

best for the future and keep on doing what you are doing!

As for myself, I'd just like to say, that mustard did cut very easily!

Cheers

Phil K

Bonus Bits

(Steam Up at The Old Ox Inn)



It was that chance conversation with Shaun, landlord of The Ox, that I discovered about the 'Steam Up' event in his car park the next day.

I had to come back, and I did!

I told you in the summer edition of *Ed's Pint* (Phil's Musings) that steam and beer just seem to go together, and once again here it was being acted out.

Rather than head straight there, I decided to park up in the trailways car park, just to the north of the Shillingstone station site, home of The North Dorset Heritage Railway. Here you can do a short circular walk of about 2 miles back down the trailway towards The Ox. If you want to call in at the station site it is open Wednesdays, Saturdays and Sundays from 10 a.m. to 4 p.m.

Please check out further information at: www.northdorsetrailway.co.uk.



Steam Up at The Old Ox Inn

This end of season gathering is in its third year and runs in October from about 12 noon to 6 p.m. with food and music too, although I just got a taste.

When I left, there were about 12 steam vehicles, traction engines and rollers of various sizes, with some still yet to arrive.

Make a note in your diary for next year; what's not to like?

They say a picture paints a thousand words, so I'll shut up and let you enjoy some of the images of the day.

Cheers

Phil K



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Spring break in Riga

A spring break meant a chance for a week of discovery in Riga, the capital of Latvia. Straddling the mouth of the river Daugava and with access to the Baltic Sea via the Gulf of Riga, the country has often been the prize for invading conquerors. After 45 years of Russian/German occupation, in 1991 the peaceful Singing Revolution restored independence and ensured the port is maintained as a vital link for east/west trade.

Sunshine greets my first days, so I head across the Vansa Tilts Bridge to the heart of central Riga. There are plenty of interesting museums, cathedrals, old and art nouveau buildings, which I view from a boat trip on the canal which runs through the town.

I decide to head to the central market which consists of 5 ex-Zeppelin hangars and includes a Culinary Pavilion with a number of beer and food outlets. I opt for a beer from Labietis called Rasele 3.7%, a herbal session beer: a nice thirst-quenching drink on a warm afternoon.

Labietis is based in a former factory district and aside from the brewery has two dedicated bars including the Market. It is famous for herbal ales badged as Pagan Brews but also brews darker beers in the Baltic Porter style, and my second



beer chosen is Ummja Varava 7%, a sweet beer more like a stout.

The food stalls have a diverse selection including Latvian pork stew, potato dumplings, beetroot soup, but I opt for Beer Sausage and chips which goes down well. I decide to head into the old town which houses many bars and restaurants. I spot a bar in my guidebook called Two More Beers; it's crowded but I manage a seat by the bar. I order a Craft Lager (5.2%) brewed for the bar, which is a sparkling and crisp beer. The beer list is extensive with a number of Belgian and German lines in bottles and cans and an impressive 20 zero alcohol beers. The second house beer was a 6% IPA, a powerful modern zingy, tasty beer.



Labietis

The bar is already busy but starts to become very crowded as live football Italy v Germany starts on TV, so I decide to leave and walk along by the river past Riga Castle before arriving at Stargorod brewery/bar. The large 300-year-old beer hall is on two floors and has a real historic wooden appearance, outside is an extensive terrace, a lovely place to sit on a warm evening. The beers are brewed according to Czech recipes so I pick a beer called Melnais at 5.5%, described as a dark lager, rich and malty, a tasty beer for me but not a true dark lager. To round off the day I drink Dzintara Stricka (5%), a red ale with a balanced hop/malt flavour, which is a great beer to round off a busy day.

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OUTING TO STURMINSTER NEWTON CHEESE FESTIVAL



13TH SEPTEMBER 2025

Sturminster Newton Cheese Festival first took place in 1999, and features not only cheese, but other artisan foods, crafts and of course beer and cider. The festival is very well run, organised by the Sturminster Newton Rotary Club and attracts thousands of visitors. An operating surplus enables thousands of pounds of charitable donations to be made. It is well worth a visit, but for those of us who live some distance away the need to travel by car can be something of a disincentive.

The proposal of a coach trip to the Cheese Festival was therefore greeted with enthusiasm by the members of East Dorset CAMRA. As always, it fell to our hard-working social secretary to make the necessary arrangements, while the rest of us simply had to buy our tickets to the festival, reserve and pay for our places on the coach, and then wait with mounting enthusiasm for the big day.

September 13th dawned, overcast and wet, but that was not going to dampen our spirits as we waited for the coach to pick us up from various points. A word of thanks here to our cheery driver who had an uncanny knack of making traffic lights turn red as he approached. During the journey, the weather improved and eventually we were in a queue of traffic heading west along the A357 waiting to turn right onto Bridge Street, and to Sturminster Newton. We moved forward slowly, but remained in good heart. Our destination was within walking distance.

Eventually we made it over the bridge and up the hill to Sturminster Newton. Out of the coach, we walked to the site of the Cheese Festival and



OUTING TO STURMINSTER NEWTON CHEESE FESTIVAL

dispersed, with some heading straight for the beer tent, and others exploring the site.

Our first stop was for a coffee. There were several outlets to choose from, but it was mid-morning and there were queues at all of them. Never mind. A bit of patience resulted in the necessary caffeine, and then it was time to start looking at the various stalls, most of which were in two large marquees. There were nearly 20 different stalls promoting cheese, many from the southwest area, but with others from further afield, and many other food related outlets, including one run by a chirpy New Zealander who was selling Cambodian Kampot Pepper – “the best pepper in the world”. There were bakers, gin producers, cider producers, charcuterie to name but a few. There was a lot to look at, sample and buy, but not just yet. We did not want to carry a basket of food around all day.



The weather was changeable as we made our way to the beer and cider tent. Once again there was plenty to choose from. Although the other members of East Dorset CAMRA had dispersed, we met many of them in various places: the bar of the beer tent, the seating area in the beer tent, and the seating area outside the beer tent. There were 32 different beers on offer, all sourced from the local area. Over several visits across the day, we sampled Cerne Abbas Ale, Dynamite Gold Rush, Downton Elderquod, Hattie Brown Moonlite, Hop Back Hops Away, Hop Back Summer Lightning, Hop Kettle Long Nights Stout, Hop Kettle Element and Moonraker Harvest Moon. All the beer was excellent, and it was only lack of time that prevented us from trying more.

Our need for lunch was met by making a choice from one of the various catering stalls that were around the festival site. After much debate, we chose venison rolls from “A Taste of The Wild” and they proved to be very tasty indeed. We sat on a straw bale outside the beer tent, listening to the live music, eating our lunch and drinking beer. Eventually it was time to go back to our coach and head home but there was just enough time to pop into the White Hart where we sampled a very good pint of Otter Oak IPA.

I am sure that all of those who were with us on the coach will wish to join in offering their congratulations to Sturminster Newton Round Table for organising the Cheese Festival. And thanks to Steve Charlton for arranging our trip. If you were not with us on the coach, why not put 12th September 2026 in your diary for next year.

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Outing to Shaftesbury

25th October 2025

The overwhelming majority of the population of Dorset live in the Bournemouth, Poole and Christchurch conurbation, and it is inevitable that the majority of the members of the East Dorset branch of CAMRA live in that area. We therefore look forward to a minibus trip to Shaftesbury in the north of our region.

This year we meet at The Barking Cat Alehouse in Ashley Road, Poole, where there is a great range of well-kept beer to choose from while we await our minibus. I try the Tartarus Beers' Snawfus Gluten Free APA and the Triple fff Brewery's Sundown Extra Pale Ale. I have barely enough time to finish my beer before we need to move on, and we are driving through the Dorset countryside on a fine autumn day on our way to Shaftesbury. Having arrived, we stop outside the historic Ship Inn.



A few of us hurry across the road to the Kings Arms. When we came to Shaftesbury last year, this Hall & Woodhouse establishment was closed, but it has now re-opened proclaiming itself to be part of the "Chickpea" group. The Chickpea website states that it runs "a handful of country boozers with rooms + a pizza shop" and I believe that it has an interest in the Rude Giant Brewing Company. The beer on

draft at the Kings Arms is limited to Hall & Woodhouse's Fursty Ferret or Tanglefoot. The interior manages to feel comfortable and welcoming with the scent of wood smoke coming from an open fire. It seems they do a good food offering, but that will have to wait for another day.



We head back to the Ship Inn, and join some of the others who are most of the way through their beers. The choice of beer is made from Otter Ale, Butcombe Original and Hop Back Summer Lightning. I choose Summer Lightning which is always one of my favourites. The others have headed on to the Grosvenor Hotel, and once we have finished our drinks, we follow them.

Last time we visited was in August and we sat outside. This time it is too chilly and we sit in the bar. The only cask ale offer is Butcombe Original, so it is just as well that I chose something else in the Ship. We seem to have developed a new form of tag drinking where some of our party arrive at a pub only to find that the rest of the group have been there for some while and are about to move on.

The next place to visit is The Mitre in the High Street, but I have a cunning plan. Having scored

an extra pub at the start of the day, I will skip the Mitre and catch up with the others at the Two Brewers. I put my plan into effect, and it works perfectly, except that I appear to have missed out on a rather good pint of Stone Daisy Copper Lane.



At the Two Brewers, the choice is Morland Old Speckled Hen (sadly no longer brewed in Abingdon), Sharpe's Doom Bar and Timothy Taylor Landlord, which I opt for.



Now it is time to rejoin the minibus to head back towards Poole. We stop at the White Horse in Stourpaine, which is a favourite of mine. Their sausage rolls are excellent and I order one to go with my pint of Palmers Gold, and another to go with my pint of Palmers Copper. I did not have the Moorhouse White Witch as I did not have room for another sausage roll, and anyway it was time to move on.

Our final stop is at the Stour Inn at Blandford St Mary. There is a fine choice of Tiny Rebel Cwtch, Vibrant Forest Out of Exile, Cerne Abbas Blonde, Tiny Rebel Juicy and Rude

Giant Best. To simplify matters, I purchase a half of each of the middle three, all of which are excellent. Then we climb back into the minibus and head back to the Barking Cat.



Thank you to Steve, the East Dorset Social Secretary for arranging the trip. To any member of East Dorset CAMRA who has not previously joined us on a minibus trip, then you are missing out on fun days out. To those of you who live in the area and are not a member of CAMRA, then these trips are another good reason to join.

Potswiller

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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

NOVEMBER

Wednesday 12th:

Don Spot: Wareham
Meet in The Quay @ 1230

Saturday 15th:

Broadstone - Poole Pub Tour
Meet in The Black Water Stream @ 1400

Saturday 22nd:

Minibus Trip: Mid-Dorset
Pick up from All Hail Ale @ 1300
Visiting pubs in mid-Dorset
Seat Cost will be £15. Pay for seats via branch
Paypal account or contact Steve Charlton.

DECEMBER

Thursday 4th:

Thirsty Thursday
Meet in The Hour Glass, New Milton @ 1230

Saturday 6th:

Salisbury Xmas Shopping Trip
Meet in The Village @ 1230. X3 bus departs
Bournemouth @ 1050 – arrives Salisbury Train
Station @ 1221

Saturday 13th:

Branch Christmas Trip
Visiting Eli's, Episcopi, Glastonbury and The Bell Inn,
Warminster
Pick ups will be Pokesdown (0915), Bournemouth
(0925), Parkstone (0935), Poole (0945)
Seat Cost will be £15. Pay for seats via branch
Paypal account or contact Steve Charlton.

Wednesday 17th:

Don Spot: The Barking Cat
Meet in The Barking Cat @ 1230

Saturday 20th:

M1/M2 Pub Crawl
Meet in The Wight Bear @ 1400

Monday 29th:

Kings Head, Poole
Meet in The Kings Head, Poole @ 1830 to celebrate
the pub before its closure



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**COMING SOON
TARGET OPENING
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