

The Thoughts of Chairman Dave

(Selected items stolen from draft notes for Dave’s AGM address)

Our Branch and our local area have gone from strength to strength this year. As a branch we have grown to **over 400 members**. Thanks to Andy Patterson for volunteering to take the Membership Secretary role on and for his mega recruiting efforts. (A 19% increase compared to 8% nationally - Ed.).

Our **pub guide sold out** and has been updated and reprinted. We've put all the **pub guide info on-line** on the branch web site (www.camrawdorset.org.uk) using Google maps and it doesn't appear to affect sales of the paper guide

A "**Giant Dongle**" **burst on to the scene** shortly before last year's AGM and has been seen around the West Dorset countryside in various guises since then. Distribution has grown from 500 X 8 pages to 1000 X 16 pages in that time. We'll need input from you all over the coming times to feed information to Kevin our Editor and articles to help keep the magazine growing and vibrant. We also particularly need someone to manage an advertising stream so we get some money from ads to help the magazine grow.

Our three annual festivals are either at capacity (Beerex) or growing (both Wykefest and Octoberfest); Lots of excitement as we **move Octoberfest to a new venue**.

Two of our larger brewers have won CAMRA Regional awards for their beers, while locally we have seen our **smaller breweries cooperating to hold their own festivals** at Lyme Regis and Seaton, and we've been able to help by loaning our stillage and equipment;

Cider sales at our festivals are enormously up - this is particularly important for the sector as we stock only good, locally produced real cider - so it is a boost for our producers.

The "**LocAle**" **scheme helps those pubs** which not only sell good ale, but commit to keeping at least one available from a local brewery The accredited pubs are listed on the web site. We'd like reports from you if you find a pub which is no longer up to the mark, or if you find one not in our list which should be.

At our last AGM you voted for Adrian Patterson to be elected in the role of **Good Beer Guide coordinator**. Adrian helped us to draw together all the information on our pubs to help us to make the **GBG selection process better managed** (thanks due to him). As a result we have an improving method for deciding which pubs have done the best over the year;

We are **setting up a "Pub Link" scheme** to help us to keep in touch with our pubs (~300 pubs spread over 400 sq miles). Andy Patterson is recruiting a team of volunteers to do this in a way that will help us meet some of our longer term goals.

efficiency and flexibility to increase production or change products at will. Interestingly an 1890's mill will be retained in the new brew house. The efficiency gains will not result in any redundancies; natural wastage has taken up what slack there was.

Michel congratulated the brewery on "a bold and positive move in difficult times for the beer industry", which he described as "a huge vote of confidence in the future of Real Ale".



We next progressed to the beer tasting with Toby describing the beers and Mark showing his enthusiasm for and expertise in food and beer matching as we began to tackle the superb food provided by Natasha. Mark was a little disparaging (in a tongue in cheek way) towards the pretentiousness of the "Winos" as he termed Wine experts.

We sampled three Cask Ales: Badger Best, Tanglefoot and Furkin Fox; followed by two bottled beers: Blandford Fly and Poacher's Choice. All the Cask Beers were in exceptional condition. Well they should be on such an occasion!

Mark explained that while Best or First Gold is fine for simple meals (sausages and traditional roasts), tastier foods such as char grilled sirloin or lamb dishes should be matched with a more full bodied Ale like Tanglefoot. Furkin Fox or Fursty Ferret go well with cheeses and pizzas. Spicy curries and other Asian dishes need a more complex beer – Blandford Fly with a touch of ginger is ideal. Strong winter Ale Poachers choice complements game, winter stews and mature cheeses.

A great evening all round - Many Thanks to Mark, Toby & Natasha.

DBC's State of the Art Equipment at Crossways



Wykefest 2011



Chairman Dave Pulls a Pint

Wykefest continues to grow beyond all expectation. The first festival in 2009 was judged a success by all concerned and hosts and main sponsor Value House and CAMRA both committed to continue.

Last year we were embarrassed by the amount of cider and perry consumed and had to scramble for additional supplies. This year we really stocked up – more than we sold last year – only to find that we sold the lot on Friday night! A big thank you to Andy Patterson who scoured Somerset and Dorset for a resupply on Saturday morning.



We thought we had enough!

By about 9.30 on Saturday evening we were effectively sold out of all beer, cider and perry. In total we served some 4000 pints (compared with 2500 last year).

Of course Wykefest is much more than a beer festival. On Saturday afternoon it is also a food festival with artisan producers selling their wares including the ladies of Wyke WI in their pristine white pinnies - the best cakes in Dorset, probably! Add to this presentations from local chefs and superb music on both evenings.

The result, £8,000 raised for Julia's House children's hospice. Well done all concerned.

West Dorset Pub Guide



CAMPAIGN FOR REAL ALE



Third Edition – Reprinted with updates June 2011

Buy from local outlets RRP £3.99

or

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CAMRA MEMBERS

Please remember to submit your beer scores to assist CAMRA in monitoring the quality of beer in our pubs. It also helps us to choose pubs for inclusion in the Good Beer Guide. If you visit the same pub more than once, please score each time as we need to check for consistency of quality throughout the year.

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Lots of Home Brewing Equipment: fermenting vessels, pressure barrels, heaters, bottles etc

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Receiver collects from Wyke Regis

Weymouth Octoberfest 2011: A New Beginning

We would like to welcome you all to Weymouth’s Ocean Rooms in Weymouth Pavilion - our new venue for Weymouth Octoberfest. This beer festival is a celebration of some of the South-West region’s best brewers and breweries with added support from a variety of ciders and perries

Octoberfest was originally held in Hope Square by the Society Of Independent Brewers (SIBA) in the late 90’s, then moving inside to Brewers Quay where West Dorset Campaign For Real Ale, (CAMRA) took charge of the festival. We are pleased to announce that we are now even bigger and hopefully better than before. Owing to the closure of the Brewers Quay complex we needed to find an alternative venue, ideally still in Weymouth, hence the Ocean rooms. With far more space for movement and a capacity to expand the beer range this venue presents an opportunity for a great future for the festival.

As mentioned earlier the prime focus of this year’s beer is breweries from the South-West. Imagine drawing a line from Bristol, down to Poole then selecting beer from the brewers to the west of that line. Our beer selection is a reflection of some of the best breweries in our region taking into account Cornwall, Devon, Somerset and Avon, Wiltshire and of course Dorset. Due to the increase in popularity of Real Ale sales many new breweries have opened across the country in recent years, especially in the South-West. It would not be possible to include all of the breweries in the region, but we have selected what we view as the cream of the crop. Hopefully your favourite brewery is here. If not you are sure to find something to your taste.

Within the past few years a new generation of brewers has sprung up who are breaking out of the mould of standard British brown coloured beer brewed using darker malts and Kentish or Fuggle hops , instead favouring Cascade or Saaz hops and using crystal malt to exploit those citrus flavours leading to gold coloured ales. We aim to have a good cross section of all styles of beer here today from session bitters to rich Barley Wines, Porters, stouts and all being well mild from the West Country. Mild is starting to make a comeback in the South-West, a style of beer that is mellow and not heavily hopped, usually dark in colour and easy to drink. All too often at past Octoberfests we have been asked for mild but have had to reply that mild is not a regular West country brewed style of beer. Hopefully today we will have a selection for you.

We look forward to your comments and suggestions for the future of our festival and would like to thank you for attending and all of the CAMRA volunteers who give up time to staff this event. We also wish to thank the fantastic support we received in previous years at Brewers Quay and look forward to a new relationship with Weymouth Pavilion.

All the best - Rich Gabe & Dave Harris.

Annual General Meeting

The West Dorset CAMRA AGM will be at the Colliton Club Dorchester on Friday 16 September at 8pm.

Please come along, give your views on our activities and policies, or just sit back and enjoy the excellent beer and passionate debate.

Attendance will only land you with a job if you want one.

It’s not all Free Beer!

On the face of it the role of the “Brewery Liaison Officer (BLO to those in the know) is one of the more attractive jobs in CAMRA. Free beer, occasional lunch with the directors and other hospitality - “Where do I apply” I hear.

But (Why is there always a “but”?) there is a lot more to the BLO’s role than freebies. The BLO must develop a working relationship with the brewery and represent CAMRA’s views. Often this is not difficult with the younger generation of brewers keen on customer feedback. However, it’s not so easy when you have to explain to a brewer that his (or her) product is not up to scratch and will not be sold at a festival, or that beer quality in the pubs is below par.

On balance our BLOs seem to enjoy their work. The only one I know of who resigned only did so when he took over the brewery! With that in mind we need a BLO for Town Mill Brewery in Lyme Regis. If you are interested in this role please contact Tony Egerton (see Branch Contacts) or come along to the AGM and make yourself known.

The Art of Brewing By Alex Bardswell (BLO for Art Brew)

The fact that almost nowhere in Dorset sells Art beer has not diminished the owner and brewer, Jon’s, interest in trying out different beers. Wykefest had the vanilla beer, I-Beer, plus two new fruity ones, Blackcurrant Stout and Lemon Beer, all of which virtually sold out. (Well, at Wykefest everything did – Ed) A strong barley wine has now been brewed in association with Arbor Ales, which will be a good one for the autumn. Monkey IPA was invited to the GBBF, and apparently sold out quite quickly. After the success of the Three Brewers’ Beer Festival in Lyme Regis,

with Mighty Hop and Town Mill from Lyme, they have had another festival on August Bank Holiday, this time in Seaton.

The next outing for Art beers in this area will be Weymouth Octoberfest; not to be missed - you never know what Jon will brew next!

How CAMRA works -National Executive (NE)& Regional Directors (RDs)

No-one on any of CAMRA’s committees is paid. All committee members are volunteers, usually with their own full time jobs and they come from all over the country. The NE is elected at CAMRA’s AGM & Conference. The term of appointment is for up to 3 years.

RDs are appointed by CAMRA’s branches. There are sixteen regions with a total of 190 branches. The time commitment needed for being a NE member or an RD is quite high. A minimum of 10 hours per week is usually required. There are nine major (lead) committees which are generally chaired by a NE member and have at least one RD represented. The other committees report into these. The committee members are appointed by the NE for specific skills and/or interests. They are ordinary CAMRA members; most are active at branch level as well.

Travelling expenses are paid and, when required, costs for overnight stays in B&Bs can also be reimbursed. The committees meet either mid week (usually, but not always in London) or on a Saturday or Sunday and can be anywhere in the UK.

Editor’s Note The NE & RDs are of course supported by CAMRA’s paid professional staff mainly based at our St Albans HQ.

An Evening with Messrs Hall & Woodhouse

To mark Badger First Gold winning silver in the London and South East regional Best Bitter heat of CAMRA's Champion Beer of Britain competition, H&W Chairman Mark Woodhouse hosted a presentation evening with beer tasting and buffet supper for some 30 CAMRA members at the Ship Inn on Weymouth's Custom House Quay. Mark was supported by Head Brewer Toby Heasman and licensee Natasha.

Where better to be on a fine July evening than looking across the harbour from a beautiful first floor dining room with an excellent pint in your hand and great food on the table.

Once we all had drinks the event began with CAMRA BLO for H&W Michel Hooper-Immins making the formal presentation of the award to Toby. Michel referred to the "tremendous competition" H&W had overcome to win silver and congratulated the brewery on the "outstanding quality of all the Badger beers". Toby responded "It's a fantastic honour, at a time when we are looking to plan for the next 100 years" and added that CAMRA's ambitions closely match the company's own. Mark expressed delight at the award, which he viewed as "due recognition of a finely balanced and sophisticated Real Ale".



Head Brewer Toby receives the Silver award from Michel

Mark and Toby then talked about the new brew house being built on the current brewery site in Blandford and the aim of producing the elusive "perfect pint". The new equipment will produce in 3 hours what took 8 to 10 hours in the existing brew house. The total throughput is expected to remain the same for the time being despite a shorter brew length with increased energy

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Please state which session(s) you require, ENCLOSE A S.A.E. & phone number and make cheques payable to 'Camra Festival'

Seaton Beer Festival 29th Aug. 2011

A lovely sunny day gave the first Seaton Beer Festival a good start. The three most westerly brewers in Dorset put together a splendid array of 27 cask ales from 11 brewers, plus 10 ciders from 7 local producers. The crowd was a little slow to build through the lunch period, but picked up as the day went on and the seafront market came to an end.

Young Ben Hills from Lyme Regis got the music off to a solid start with an excellent solo session. Mid-afternoon we had Wise Intentions entertaining us, and in the evening Point of Delivery and The Perfect Strangers carried us through to closedown at 11.00.

A good crowd kept the bar staff busy throughout the evening, and a late rush was generated by Jon Winnerah of Art Brew announcing at 11.00 that all beers were a pound a pint.

Quote of the day was from a gentleman outside who asked one of the Town Hall staff if he could pay less if he came for the evening. When told "no" he said "well what if I don't drink?" Got to be a first – man attends beer festival and doesn't have anything!

All in all another successful day for **the 3 Brewers – Art -Brew, Mighty Hop and Town Mill Brewery**. We look forward to fixing the date for next year's March festival in Lyme – will keep you posted and hope to see you there. Thanks to all those who came to Seaton – we hope you all enjoyed it.

Allan Swannell

A proper Carry-Out!

Chalbury Wine Stores and Delicatessen at Chalbury Corner in Preston, Nr Weymouth now sells real ale from the cask. In addition to a wide range of bottled beers and flagons of cider, two or three ales direct from the cask are usually available. For maximum convenience, containers can be supplied with the beers bought, although you can take your own container if you wish. Prices are competitive - when we were in there recently, the advertised prices for the two beers on offer were £6 for 3 pints (including container) of one ale and £5.50 for the other.

This approach is a welcome return of a once much more common tradition of serving Real Ale fresh from the cask to drink at home or at a party.

Dave Harris, Branch Chairman

Trading Standards

If you have a dispute with a pub, such as it failing to serve full measures or not displaying price lists, beer strengths or business names, and you are unable to resolve this informally on the spot, CAMRA encourages you to contact Trading Standards.

For details of services offered by local Trading Standards Officers in Dorset see www.dorsetforyou.com/tradingstandards. You can email Trading Standards at: tradingstandards@dorsetcc.gov.uk or call 01305 224012 (Fax: 01305 224297).

Alternatively you can call Consumer Direct on 08454 040506.



By Tony Egerton

Back in early 1996, solicitor-cum micro-brewer Giles Smeath rented space in the Brewer's Quay complex in Hope Square Weymouth and installed a purpose built 5-barrel plant in what can only be called a greenhouse, above the main entrance. The name of this new brewery, which brought beer production back to this historic brewing site after an absence of 10 years, was to be the Quay Brewery.

Working in part from the old Groves recipe book, regular production started in July 1996 with a 4% beer called Weymouth SPA. Initial customer surveys proved favourable, although some found it a mite too bitter for their palate. SPA was followed by Old Rott (5%), Bombshell Bitter (4.5%) and Weymouth JD 1742 (4.2%). Numerous local ex-Greenall houses were supplied and the brewery set about establishing a reputation for brewing excellence in the local area.

Brewing in the aforementioned glasshouse gave rise to many quality issues, especially in the summer months but despite these difficulties success came early when the brewery's bottled wheat beer Silent Knight was crowned Champion Wheat Beer of Britain in 1997. In 2002 the brewery finally came of age when they swept the board at the Maltings Beer Festival, the flagship event for the Society of Independent Brewers (SIBA), in Newton Abbott. The brewery's **JD 1742** was voted Overall Champion Beer and first in the Best Bitter class. **Weymouth Best Bitter** came second in the same class while **Harbourmaster Bitter** came first in the Standard Bitter class. Giles said the success was all the more pleasing as the event was run and judged by his colleagues in the industry

2004 saw a change in marketing strategy, with the recognition of the Dorset coast as a World Heritage Site, labelled the Jurassic Coast, Giles seized the opportunity and re-labelled his beers and added new ones, to reflect their location. The brewery was re-named as The Dorset Brewing Company (DBC) and beer names like **Jurassic** (formerly JD1742), **Chesil** and **Durdle Door** were added to the range. A little later the brewery took on its first public house, **Tom Browns in Dorchester**.

By now the brewery had outgrown the Brewer's Quay premises and was looking for a more expansive site. This move did not materialise until December 2010 when a £500,000 relocation, including completely new plant, designed in the USA and imported from China, took place. The brewery now operates from Crossways, halfway between Weymouth and Dorchester, utilising its own spring water. Extensive tests are continuing to ensure consistency with the original brews. The brewery is now entering a further stage in its development, with contracts to supply beer to the larger pub chains and on a local front to supply festivals and shows such as the Lulworth Bestival and the Dorset County Show.

So DBC has come of age. No longer a micro brewery, nor a hobby or dream but an established business, well respected in the brewing fraternity.

Branch diary

Business meetings are held on the second Wednesday of the month at locations around the branch area. All members are welcome to any of these meetings.

September	Wed 14 th	8 pm	Chickerell. Marquis of Granby + The Lugger
September	Fri 16 th	8 pm	Annual General Meeting: Dorchester, Colliton Club
October	Wed 12 th	8 pm	Sherborne, Digby Tap & Plume of Feathers
November	Wed 9 th	8 pm	Dorchester, Blue Raddle & Tom Browns

Branch contacts

Main contact: Tony Egerton tel. 01305 789906; email agegerton@aol.com

Social Events and Trips - contact: Rich Gabe tel. 01305, email richard@rgabe.orangehome.co.uk

Contact details for other branch officials can be obtained from Tony or direct from www.camrawdorset.org.uk

Editor's contact details: Kevin Launder, 33 Dowman Place, Weymouth DT4 9XR
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Editor's note: Opinions expressed in the Giant Dongle are those of its contributors and do not purport to be or necessarily conform to official CAMRA policy

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West Dorset Beers at GBBF

We understand that the following beers featured at this year's Great British Beer Festival: Art Brew – Monkey IPA; DBC Jurassic (plus Chesil Bitter in the staff bar); and Town Mill – Lyme Gold (plus Best in the staff bar).

There may have been others. Our apologies for any we have missed.

In Search of Hidden Gems

Within West Dorset CAMRA much is made of "Hidden Gems" – idyllic isolated rural pubs probably with thatched roofs and gardens where the sun always shines, patronised by local characters who mutter incomprehensively through their beards while supping Ale or Cider from pewter pots (and listening to the Wurzels on their I-pods of course). These pubs are perceived to be deserving of special consideration when selecting entries for the Good Beer Guide. This is reasonable given the rate of conversion of rural pubs to (often second) homes for the well to do, and once such pubs are lost they are gone for ever.

So I have no problem with the concept of Hidden Gems, it's just that I haven't come across many.

The **Fox at Ansty** and the **Brace of Pheasants at Plush** are particularly attractive rural pubs, but are also well known and very popular eateries. The **Sailors Return at East Chaldon** and the **Countryman at East Knighton** are both off the beaten track, but are hardly hidden - as evidenced by the number of vehicles in the car parks (on Sunday lunchtimes in particular). The **Gaggle of Geese in Buckland Newton** might have fit the bill if licensee Mark did not work too hard to keep his pub in view. Visit one of his packed charity fund raising poultry auctions and you will understand. The **Shave Cross Inn** seems to tick all the boxes, except that is famous for its long running mini marathon which has drawn coach loads of participants from Poole and Bournemouth. All these pubs are Gems, but are hardly Hidden and certainly not undiscovered.

The **Spyway Inn at Askerswell** could have qualified, but as the current West Dorset CAMRA Pub of the Year, I'm not so sure. Not that fame is necessarily a safe road to survival. The **Bottle Inn at Marshwood** was featured several times on national television as the home of the World Nettle Eating Championships, but closed several months ago.

Then a couple of weeks ago I found one. In order to avoid a traffic snarl up in Bridport I came out of the town heading east on the A35 with a view to cutting back to the coast road back to Weymouth. Finding a turn marked Burton Bradstock and Shipton Gorge, I turned down a narrow country road and a short distance along there it was - The **New Inn at Shipton Gorge**.

We were both thirsty and hungry. The New Inn satisfied both needs with an excellent pint of Palmers 200 and a sirloin steak served with crisp onion rings, mushrooms and chips. June offered to drive home so I could have a second pint (she knows the way to a man's heart). The pub was busy. The West Dorset Pub Guide claims that the New Inn has "a deserved reputation for its food" so it is hardly unknown. But for us it was a true Hidden Gem.

Phil is Top Cellar Man

Drinks dispense service company Innservice, which claims to be the largest company in its field in the UK servicing some 70,000 licensed premises across the country, has awarded Best Cellar in the South West to Phil Anderson of the **Royal Standard**, Upwey

Ahead of the Game for Christmas Cheer

Our friend Tony tells us that he saw a "Christmas Bookings" banner at the Old Rooms Inn in Weymouth on Carnival Day (August 16).