

# ≡ RISING TUN

Summer 2019

Issue 126

**Oh, and Madam, please don't forget the Swindon and North Wiltshire Big Beer Festival at STEAM Museum, Swindon between the 24<sup>th</sup> to 26<sup>th</sup> October. You could also check out [www.swindon.camra.org.uk](http://www.swindon.camra.org.uk)**

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# From the Editor...

I don't suppose we can complain about cold weather this summer!



I've been travelling quite a bit and in July had a meeting in Kentish Town, North London, and was planning to visit the famous Assembly Rooms, next to the tube station. Unbeknown to me, it's now a Greene King house, and even for Greene King a sole 'Abbot' pump, in such an iconic public house, was both a surprise and a disgrace.

With a quick change of mind I walked south on the same side, to the Oxford Tavern, and was pleased to find a superb free house with 5 well-kept ales, (2 from the West Berks Brewery). I opted for Eternal, a light and flavoursome 4% with citrus fruit overtones brewed by Northern Monk. A quick Google told me they are based in Marshalls Mill in Leeds. Definitely one to look out for. Not cheap at £2.40 a half and £10 for a burger, but hey, this is London prices. Toilets could do with a spruce up (and some soap in the dispensers) otherwise top marks.

Just got back from three weeks in my place in Los Cristianos, Tenerife. Sad to report the beer scene is getting more desperate. The only thing that loosely resembles ale is Old Speckled Hen, locally brewed with fewer hops and served on top pressure, which can be found in a few venues but especially the Big Ben Pub on the front next to Desperate Dan. This pub has been there forever. Many places will also do John Smiths in tins. Any thought of improving quality would fall foul of what seems to be an ongoing battle between Cruzcampo (Heineken) and Dorada (SAB Miller) as to who can retail beer at the very lowest price ... well, beer in the loosest sense of the word! There is one craft brewery between Puerto Cruz and Santa Cruz, a long way north and hard to find ... both the brewery and their products.

I did notice one interesting sign in a large Chinese restaurant in Chiferas, which I have reproduced opposite. We do a few cruises and it never ceases to amaze me the amount of food people pile on their plates, before walking away having hardly touched any of it.

**John Stooke**  
Editor

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## ACKNOWLEDGEMENTS:

I'd like to thank Richard James, Chris James, Barry Hillier, Vince Chilcott and Gill White for their invaluable help in compiling this issue.



## THE RISING TUN

'THE RISING TUN' is the magazine of Swindon and North Wiltshire branch of CAMRA (Campaign for Real Ale)

### THE LOCAL DIARY

All meetings and social events are relaxed and friendly. Why not come along and join us? Members and non members are equally welcome to attend. Check the website before setting out in case of any last minute changes. Meetings usually begin at 8.00pm. Upcoming dates are:

#### Monday 9th September 2019

The Swan, Wilton, nr Marlborough, SN8 3SS

#### Monday 14th October 2019

The Hop Inn, Devizes Road, Swindon, SN1 4BH  
(Pre Beer Festival Meeting)

#### Monday 11th November 2019

The Goddard Arms, High Street, Swindon, SN1 3EG  
(Beer Festival Review)

(Page one image courtesy of STEAM,  
Museum of the GWR).

## JOKes

Do you know the funny thing  
about Internet dating? ... the odds are good,  
but the goods are odd...



# BEER FESTIVAL ROUND UP

## SEPTEMBER

5/7th

Tamworth Beer Festival, the Masonic Rooms,  
Tamworth.

[www.LSTcamra.org.uk](http://www.LSTcamra.org.uk)

13/14th

Moreton Beer Festival, the Cricket Ground,  
Moreton-in-the-Marsh.

[www.northcotswoldcamra.org.uk](http://www.northcotswoldcamra.org.uk)

20/21st

Gloucester Beer Festival, the Farmers Club,  
Sandhurst Road, Gloucester.

[www.gloucesterbeerfestival.co.uk](http://www.gloucesterbeerfestival.co.uk)

25/28th

St Albans Beer Festival, the Albans Arena, St  
Albans

[www.stalbansbeerfestival.org.uk](http://www.stalbansbeerfestival.org.uk)

## OCTOBER

24/26th

Great Swindon & North Wilts Beer Festival,  
STEAM Museum, Swindon

[www.swindon.camra.org.uk](http://www.swindon.camra.org.uk)

## NOVEMBER

1/2nd

New Poole Beer Festival, St Aldhelms Centre,  
Poole.

[www.eastdorset.camra.org.uk](http://www.eastdorset.camra.org.uk)

## JOKes

My wife said to me last night, "For crying  
out loud will you stop going on and on  
about Status Quo all the damn time!" ...  
I said, "OK, OK, whatever you want" ...

stonegate  
PUB COMPANY

### More Private Equity = Fewer English Community Pubs.

Inevitably the buying and selling of publicans lives and dreams by the private equity and venture capital boys, has spelt the death knell for hundreds and hundreds of marginal English alehouses. These private equity firms do not become involved because they are warm and fuzzy custodians of our nation's pub heritage. When they say 'improving the company', this is business speak for shutting down, selling off, demolishing or converting.

Make no mistake, the bid late last month by Stonegate for the 4000 pubs presently owned by Enterprise Inns, (now the much more modern EI) is almost certainly bad news, despite the fact that EI are so despised as owners and Stonegate, with their 300 pubs, to date shows them to be somewhat more ambitious, sensible and sympathetic. This whole deal, which will cost £2.9 billion is 11.4 times the underlying earnings of EI, so they have to improve those earnings significantly to justify the amount of cash that TDR Capital, who are the equity fund backing Stonegate financially, will need to stump up.

Stonegate are known locally for Yates Wine Bar, (now the rather splendid Wyvern Tavern) and of course the well-run Goddard Arms Hotel.... but running 300 pubs is a world of difference from running 4300 pubs!

They are unlikely to face any opposition as they have offered £2.85 a share which was almost 40% up on the EI closing price ... remarkable?

Many EI tenants are currently in a battle to try to extricate themselves from tied status and move to an arm's-length rent-only agreement under new legislation, but naturally EI are using every trick in the book to frustrate this. Whilst therefore the demise of EI will not be mourned by most, the uncertainty around Stonegate, and the fact there is more than £2 billion of debt involved, suggest the livelihoods of Mr and Mrs Landlord, will be well down these financial engineers agenda!

Whilst the Government's Pub Code Adjudicator has also been informed and will oversee the transaction they, nor anyone else, will have the ability to prevent the wholesale closure of as many units as necessary, to service the incredible debt that will sit around the neck of the new owners.

And all this because Mrs Thatcher in 1980 thought the big six breweries exercised too much control over their pubs. You couldn't make it up!

# PUB NEWS...

Swindon and North Wiltshire Branch

**The Sun at Lydiard Millicent** is still closed. Enterprise Inns (now EI) say they will reopen the pub after renovation now new management have been appointed, end Sept? On the grapevine it seems that a local Pub Co based in Old Town may have taken the Sun as a second pub in addition to the Plough at Wanborough? **The Little Hop, Devizes Road** (Arbor Ales Tap), opened in July, definitely worth a visit. **The Village Tavern at Toothill** is closed (the old Toot and Whistle) and the local community is seeking to buy the lease to develop it into a broader role for the community than just an alehouse. **The Crumpled Horn at Eldene** is still closed, see adjacent article. **The Angel at Purton** has been completely refurbished with a brand-new outdoor seating area although tenant Darren Turner still spends most of his time at the Clifton. **The Royal George at Purton** still seems to have its doors firmly shut leaving the Angel as the only pub in the village. **The Manor Farm in Haydon Wick** are offering 2 pints for £6 with six pumps of various Marston's subsidiary brewers always on the bar. **The Goldfinger at Highworth** is losing the long-term tenants who will leave in November. The landlord at **the Cross Keys in Wanborough** is moving to the **White Hart in Wroughton**. **The New Inn at Winterbourne Monkton** seem to want to make a success and are arranging theme nights. **The Deers Leap at Penhill** are looking for nominations from charities that they can support under a fundraising scheme partnered with Molson Coors and Carling and known nationally as 'Your Pub Can'. **The Plough at Durrington** is to close for good in mid-July. **The Winterbourne at Winterbourne Bassett**, just along the A346 from Wroughton, has installed a high spec children's play area, improving its family friendly credentials.



## HORN STILL A BIT CRUMPLED!

Following my concern expressed in the local paper about the condition and future prospects for this iconic East Swindon public house, the owners, Star Pub's' director Neil Convery, has sought to reassure local people that they are committed to helping the pub flourish. He said "like local residents, we very much want the Crumpled Horn to be a busy and popular community hub and to open again as soon as possible and we are actively seeking licensees". Whilst I have to say that Star, subsidiary of Dutch giant Heineken that owns more than 3000 pubs in the UK, are not the worst Pub Co, the concern is that these large overseas companies do not have any real feel for our heritage and tradition.

This is especially important in the case of the Crumpled Horn as it is one of only five post-war pubs in the country, which achieved a grade 2 listing from Historic England. Whilst this gives it some protection it is not absolute, and there are examples of listed buildings, every day, being demolished.

Built in 1975 to designs by Roy Wilson-Smith, the eight-sided Crumpled Horn was inspired by the nursery rhyme 'This is the House that Jack Built' Efforts by 'yours truly' to get Nythe and Dorcan Parish Council interested, have sadly come to nothing, following two cancelled meetings.

Convery ended by giving examples of other pubs in the West of England where they have spent big money to modernise them, especially the Great Western in Corsham, and said that anybody interested in taking over the Crumpled Horn should ring him on 08085 949596. Let's hope his phone keeps ringing!

Ed



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Local Devises brewer Wadworth's has put 24 of its pubs on the market. The family owned company which operates more than 200 pubs in the south-west is said that the decision was as a result of the review of its estate and that the pubs concerned, no longer fit in the company's long-term plans.

These are not the first divestments by Wadworth, as of course the Winterbourne in Winterbourne Bassett was recently purchased from them by the local community. And of course the splendid Three Horseshoes in Burbage was sold to Red Star Ltd by Wadworth in 2017, who quickly pulled down the signs and applied for residential use.

Now six popular Gloucestershire pubs face an uncertain future after they were identified as part of a group no longer needed.

Chief executive Chris Welham said, "Every year we review our pub estate to look at opportunities to transfer pubs between managed and tenanted divisions, acquire new pubs in our heartland or sell parts of the estate".

The Butchers Arms in Stroud, Haw Bridge Inn in Tirley, the Linden Tree in Gloucester and the Yew Tree in Conderton are among nine being sold individually. The historic England's Glory and the Tall Ship in Gloucester are among 15 pubs being sold as part of a single package.

On a positive note, in the spring, Wadworth announced that gluten-free and vegan meals will be added to their menus, across the whole of their 55 managed pubs in our region. This will complement a new vegan brewed beer, 6X Gold.

## SCOTTISH ALE GOES DOWN THE DRAIN!

Whilst I've always had a lot of time for Marstons, especially that when they purchase a brewery, unlike Greene King, they leave everything in situ, in their communities, so that the individual tastes and flavours are retained, this announcement this week is bad news!



They have confirmed that they plan to stop selling cask ale in all but one of their 22 pubs in Scotland, although they will sell to third-party customers in that country.

This is a result of what the company describes as "low throughput of cask" and they have stated they regret the decision. In justification they have argued that they have to have a decent throughput of ale in order to retain quality, which of course is clearly true.

I have always argued that it's better to have one or two well-kept ales on the bar than six or seven which are of dubious quality, due to the rate of churn. However it seems bizarre and especially disappointing that, in Scotland, Marston's pubs cannot justify say a single firkin of Hobgoblin, or a single firkin of Wainwright, sitting alongside all of their factory made lagers laced with chemicals and full of gas? As craft ales on top pressure mushroom in our pubs, let's hope this is not any kind of wedge thin end!

Ed



## Joke of the Month

## "Park at the Pub" (or not?)

Don't know about you, but while it's often a pathetically low cost, I somehow resent having to pay to park my car if it is in any way avoidable. It seems that pubs with third-party controlled car parks appear to be on the increase, at least locally.



Now some, such as for example the Red Lion in Avebury, are inundated by tourists, especially in the summer season, so it's kind of understandable they would get Euro Parks to control their outside space.

The Goddard Arms in Old Town, was also a car park crammed by shoppers and business people and there is some rationale here also. However their ticket is two parts (ensure you take the correct half in!) and the excellent bar staff will immediately refund the £2 to their customers.

Even, the now splendidly refurbished, Angel in Purton High Street, had issues with both parents collecting and dropping off schoolchildren and villagers with virtually no parking in the narrow High Street, using it as their own personal driveway. Whilst I said to Arkells I think it's risky and furthermore there's no message on the signs that say customers stay free, if you go into the bar prior to ordering a drink, the staff will give you a 'two hour' stay voucher.

Lastly then, Wetherspoon's Dockle Farm. Their decision is completely beyond me and appears to be a solution looking for a problem? I have used the Dockle Farm pub for more than 20 years now and in all that time I've never had a problem parking almost outside the door. As a result of the changes you now need to spend £5 in the bar to qualify for a refund ... but as CAMRA members are well aware, 2 pints of low strength ale (which is the very maximum you can consider to drink and then drive) costs £4.98. But then on top you will have a 'non-refundable' parking fee. Why would anybody go to Dockle Farm in future? Perhaps Wetherspoons need to rethink this?

Ed

## BREWERY KIT, "MADE IN SWINDON"

A tiny team in Highworth, who provide barrel monitoring equipment to breweries around the world, has won the Queens Award for Enterprise. Based in Blackworth Industrial Estate, Highworth, the business has just 4 employees. The prestigious award was bestowed in a small ceremony at Arkell's Brewery. The company produces an electronic barrel monitoring line, which allows breweries to check exactly what's going on inside every barrel while it's being washed, disinfected, gassed and filled. Directors Chris Thwaites and Justin Walshe set up the business in 1988 and now supply 250 customers in 62 countries. Persistent innovation and improvement to the system has brought them to where they are today, a world leader in this niche product area. Well Done!

## THE WICHELSTOWE GAMES

Hosted by the Hall and Woodhouse pub at Wichelstowe, the first 'Wichelstowe Games' will take place on Saturday 24<sup>th</sup> of August between 10.30AM and 5.00PM.

25 teams of 6 people will battle it out, across a range of sports, in pursuit of the coveted Wichelstowe Games Trophy. Individual members will run, cycle, climb, play tennis, and canoe in order to earn points, before coming together for one final team tug-of-war.



The charity event will raise funds towards the construction of a new slipway providing safe access to the canal.

If you are interested please contact Karl Drew in order to register. The entry forms, together with entry fees, would need to be submitted to the Waitrose welcome desk opposite the pub. Email [karl.drew@hall-woodhouse.co.uk](mailto:karl.drew@hall-woodhouse.co.uk). Let the games begin! Footnote, I had reason to be at the Hall and Woodhouse this week and enjoyed a very moreish Brewers Bee, a 4.4 tawny ale. Worth looking out.

Ed





## STROUD BREWERY 'DAY OUT'

The first event of 2019 took place on a bright Saturday in July, when 51 of us piled onto a Barnes Coach for a brewery tour at the new Stroud Organic Brewery, on the side of the Stroud Water canal, in Thrupp.



The whole day went without a hitch, except for some inexplicable reason we managed to leave without loyal member, and long-time CAMRA stalwart Graham White on the coach! It was confusion brought about

by the coach drivers mistake in parking halfway up Windsor Road instead of at the bus stop, and as we planned to turn the coach around, the other members who had been waiting at the stop, deciding to walk up and get on. As he wasn't there we wrongly, assumed he would get on the bus station. Humble apologies Graham.





Anyway, the first stop was at Greg Pilley's splendid new Stroud Brewery. He gave us a really interesting talk, nothing about making beer, mash turns etc, ABV's, any of that stuff. Rather he told us about the story of the brewery from his early beginnings back in 2006, how he had raised finance from crowdfunders (who enjoy 20% discount as just part of the return on their investment), and how he was forced to move premises and managed to do a stonking deal with the landlord to build a terrific new, modern brewery and tap room a few hundred yards away on the side of the canal. He told us how competitive the market is today and that he has tried to be as green as he possibly could in the new building, with solar panels, rainwater capture and brewing process heat recirculation.



centre is a delight and especially so because of the Alehouse and the Little George micro pub.

At 4.30 we rejoined the coach for the last leg of the trip. A slight panic ensued because John Phipps was not there, then somebody mentioned he had decided to grab the regular and reasonably cost train, back into Swindon (Pheew).



Up to Minchinhampton then, and the Old Lodge, in a beautiful setting in the centre of the common. We had a private room available, a huge area in front of the bar and of course splendid gardens looking over the common. Yours truly chose a cool fireside chair (with no fire course) in a beautiful antique Cotswold stone lounge. 4 pumps of top notch ale, and the opportunity to try Tom Long from Stroud, which had quickly been exhausted at the brewery.

Everyone back in Swindon by about 7 o'clock, and I think all had a great time. Lots of ideas from the group about new events and we plan to communicate those directly to the membership.

After two hours and 36 pizzas, most of us piled into the coach for Stroud, although some of the more adventurous deciding to walk along the canal towpath. For those who don't know it, Stroud town

# BEERY BITS

## *A News Round Up in Brief*

**Heineken (1)** ... are to be investigated over suspicions that tenants on rent only contracts across its huge UK pubs estate, are being forced to stock beers made by the Dutch giant. Pub Code adjudicator Paul Newby and his deputy Fiona Dickie, believe they have "reasonable grounds" to suspect that Heineken's Star Pubs and Bars division is deliberately failing to adhere to the pub code. This was introduced by Ministers to give publicans an opportunity to pay a fair rent and then take an independent approach to the business.

**Heineken (2)** ... are planning to dispose of 150 pubs across the UK from its Star Pubs and Bars subsidiary. The value of the disposal could be around £60 million. They acquired 2000 Punch Tavern pubs two years ago, for £300 million amid concern that the merger could lead to reduce competition and reduced choice. (yep.. 60 mil for 150, 300 mil for 2000?) CAMRA welcomes the decision to dispose of the pubs as going concerns but are worried that new operators may be buying on the basis of planned asset stripping. This is of concern locally of course, especially as 2 pubs in the group are presently closed, although allegedly looking for new tenants.

**Wetherspoon's** ... have called time on giving bar receipts. The company, which has 900 pubs, said the receipts generated mess and mostly customers did not want them. Owner Tim Martin has confirmed that if you still want a receipt and request it, they will be provided, but not given out routinely any longer. Interestingly, I'll bet you didn't realize that retailers in the UK hand out 11.2 billion receipts annually, weighing 7300 tons and costing £32 million.

**Cheltenham Beer Week** ... is back again with a whole host of events from Friday, September 13 until Sunday, September 22nd. Expect, 'meet the brewer' evenings, food and beer tastings, themed beer quizzes and talks from some of the best known writers and brewers in the UK. Maps will be available later this month. If you are interested check out [www.cheltenhambeerweek.co.uk](http://www.cheltenhambeerweek.co.uk).

**St Austell Brewery** ... new owners of the Cricklade Red Lion, have had a record year with sales up to £180 million compared with £169 million for the previous year. The company also rebuilt their Bath Ales brewery and purchased three pubs.

# What's New at BATH ALES? ...



Bath Ales, which opened the doors to its new multi-million-pound brewery one year ago, has a new head brewer, Georgina Young.

Georgina, previously head brewer at London's Fullers' brewery, will oversee all aspects of the brewing and packaging of Bath

Ales' brands. She is based at Hare Brewery, the new state-of-the-art brewhouse and tap room in Warmley on the outskirts of Bristol. Georgina grew up in Bristol and began her career at Smiles Brewery, working with Richard Dempster who later was one of the founders of Bath Ales. Dating from 1995, Bath Ales new chapter opened in July 2016, when it was acquired by independent, family owned, St Austell Brewery. The new Hare Brewery allows it to produce 14.5 million pints of beer every year, from favourites Gem to a new range of ales including Sulis, its first lager and Lansdowne West Coast IPA, which has already gained a prestigious silver medal at the International Brewing Awards.

Locally St Austell have taken over the Red Lion Pub in Cricklade as part of their expansion into Wiltshire. This popular pub, loved by local CAMRA enthusiasts, will become part of the St Austell Brewery's tenanted estate, which includes 179 pubs, inns and hotels.

So far as we know the Hop Kettle brewery will stay on the pub, at least for the time being.

## JOKes

**I think there is only one thing worse than a male chauvinist ... that's a woman who won't do as she is told!....**

# BREWERY NEWS...

**Arkells Brewery, Swindon...** It seems their next special brew for the autumn will be prepared by the Donnington Cotswold brewery, which is owned in the Arkell family. They have continued with a wide label update and rebrand of operation IPA, moonlight and Wiltshire gold. This adds to the work already done with Malthouse, honey pale ale and Mustang black.

**Ramsbury Brewery, Ramsbury...** They are also undertaking a rebrand of many of their ales and are in the process of streamlining the offer. There are two new beers in bottle condition, Milk Stout a 4.8% ABV and storm a 6% ABV. It seems that they will no longer brew the following ales Kennet Valley. Knobber. That Old Chestnut. Over the Sticks. Grand Slam. Black Ram. Reach for the Sky. Christmas Cracker. Sticky Wicket. Hell's Highway. Sunsplash. Full English. Eurostars. Baby Bella. Hop in Thyme. JPA Juniper Pale Ale. Espresso Pig Stout & Rum Truffle... 18 beers in total!

**Three Castles Brewery, Pewsey ...** Have many ideas on small batch brews of fruit based beers. The Brewery was awarded with SIBA Food, Safety & Quality accreditation. Since enrolling have supplied cask ales to the New Calley Arms Wanborough, Carters Rest Wroughton, Red Lion Avebury and Royal Oak Marlborough. In the last month the Brewery supplied King Alfred Gold (4.6% abv) to the Royal Oak Beer Celebration. A well hopped golden bitter. Delicate sweet & spicy flavoured, balanced with hints of citrus aromas. They also brewed and sourced beers and ciders for the Covingham Beer Festival introducing two new beers of their own. Dark Cherry Porter (4.6% abv). A rich smooth black beer using a good balance of dark malts. Subtle hints of cherry in the aroma and aftertaste. Church Gold (4.6% abv) was a version of King Alfred's Gold but with some extra citrus hop added to the cask.

**Worlds End Brewery, Pewsey...** The current offerings are – Gurt (4.3% abv); Viking Gold (4.7% abv) and a new one called Helga (4.4% abv) made with Australian Helga hops.

**XT Brewery, Long Crendon...** XT have developed a new specialists range to meet demand for more unusual and higher strength beers. These new specials will be sold to pubs who like something a little bit different, the first of this new brew is the XT – Saison at 4.9%. A traditional beer originally from Wallonia in Belgium, given the XT treatment and brewed with all kiwi hops kicks off this month. Brewed with 10% wheat and 10% Rye, fermented with a semi-wild saison yeast, XT Saison is full of funky fruit flavours and spicy, peppery, floral notes.



As our farmers  
know all too well:  
no pain, no grain.

They say nothing worth having comes easy. Unfortunately for our farmers that's true of the barley we use to brew our beers. We use a classic variety called Golden Promise, grown to our own unique specification. The biscuity, golden malt it produces is the perfect partner to our natural spring water, and is vital to Landlord's depth and delicate balance of flavour. It's also a type of barley that's notoriously hard to grow, and our exacting specification makes it even more difficult. Which makes it a costly ingredient and a real challenge even for experienced farmers. Luckily we can offer some liquid therapy.

All for that taste of Taylor's



## JOKes

I got a box of rice for Christmas ... not much  
imagination my Uncle Ben...



# DISAPPEARED PUBS



.... A regular column which looks back at long forgotten Swindon alehouses.

This month we feature the Whale Hotel in Corporation Street.

Stand in the middle of the traffic island in front of Jury's Inn Hotel, look easterly down Fleming Way, and in 1962 you would have been looking at the side of the Whale Hotel.

The original beerhouse was situated within the last unit of Cetus Terrace, a row of a dozen stone cottages, located immediately east of the 1804 Whale Bridge over the Wilts and Berks Canal, in a field called Little Medgebury. Cetus is Latin for large fish, and both the terrace of houses and the pub had names inspired by the hump back profile of the bridge.

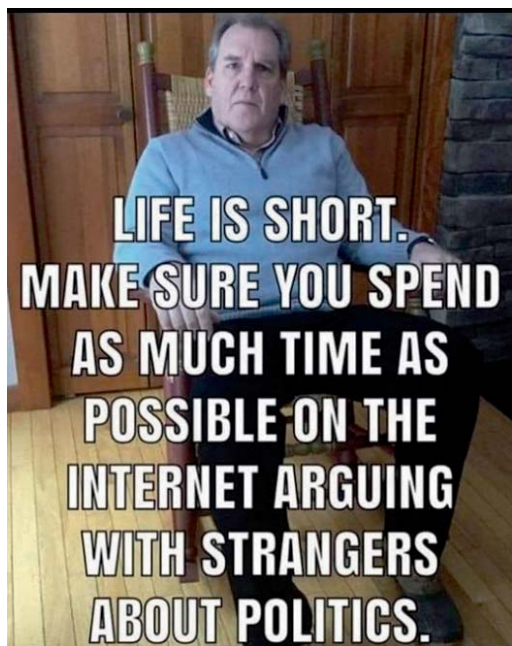
The Whale had migrated from its early roots as the end cottage, to a large pub backing directly onto the canal and with a large yard where bargees could tether their horses. The early years of the Whale saw it move from the control of Highworth's Sun Brewery to Ushers of Trowbridge.

Between the wars it was an important local serving thirsty railwaymen, where canal bargees

had once drank and providing welcome refreshment to Frank and Ernest Skurray's dusty flour mill workers, as well as later mechanics as Frank Skurray's interest moved from flour milling to becoming an early day 'petrol head'. In 1919, the arrival of Garrard and Co in nearby Newcastle Street also provided a further supply of willing customers.

In 1957 the Stroud and Ushers Breweries entered a programme of pub swaps, and as part of this the Stroud Brewery inherited the Whale. Stroud had previously owned the off-licence on the corner of Oriel Street opposite, which itself had been built as a potential pub.

There was huge pressure to turn the old canal bed from Milford Street to Drove Road into a central distributor highway, to be known as Fleming Way. Sadly the Whale Hotel stood directly in the way of this ambition, so in 1962 and having held the licence are a mere five years, Stroud sold the site to the Borough Council and the Whale was well and truly beached!



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