

# RISING TUN

Summer 2025

Issue 136



**Torquay beach during the CAMRA national AGM**



# THE GLUE POT

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Situated in the heart of Brunel's railway village, the Glue Pot is a fantastic small traditional pub.

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# From the Editor...

Welcome to issue 136 of the Rising Tun. As we prepare this issue we are in the middle of a mini-heat wave which will make many of us think of heading for the seaside. If you are, don't forget to check out local pubs and clubs while you are there. If you are not sure how to find a nearby pub or club while away from home please try the excellent new CAMRA website search at <https://camra.org.uk/pubs>

Summer is also a time to celebrate cider and perry. Unlike real ale production, which can happen at any time of the year, real cider and perry can only be made when the fruit is ripe. CAMRA marks this seasonal production by declaring July as Cider & Perry month. So go ahead and try one for a change if it is not your regular tippie.

July also marks an important anniversary for Pewsey's very own micro-pub, the Shed Ale House. Please see the article on page 8.

Looking ahead to August the Great British Beer Festival is back, and for the first time ever it will be held at the iconic NEC in Birmingham, the UK's premier events venue. The festival runs from Tuesday 5<sup>th</sup> - Saturday 9<sup>th</sup> August and CAMRA members get a discounted entry.

Locally we are well advanced in the planning for our beer festival at the STEAM museum that will run from Thursday 23<sup>rd</sup> – Saturday 25<sup>th</sup> October.

Tickets will go on sale on Friday 4<sup>th</sup> July. Full details on page 11.

## Apology – The Carriers Arms

In the Pub News section of the last issue of the Rising Tun we mistakenly said that the Carriers Arms was closed. This was not, and is not, the case. It remains open and trading while on the market. Please accept my apologies for this error on our part.

**Richard James**  
*Branch Secretary*

[editor@swindon.camra.org.uk](mailto:editor@swindon.camra.org.uk)  
<https://swindon.camra.org.uk>



## THE RISING TUN

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01536 358670 / 07710 281381  
[n.richards@btinternet.com](mailto:n.richards@btinternet.com) or  
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### Local Trading Standards

From time to time, drinkers receiving poor standards of service or poor quality products may wish to raise the matter with Trading Standards. You now need to do this through Citizens Advice, an organisation which provides free, confidential and impartial advice on consumer issues.

To contact Citizens Advice Consumer Service call 03454 04 05 06 or visit [www.citizensadvice.org.uk](http://www.citizensadvice.org.uk) and click on Consumer.

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## THE RISING TUN

Previous edition's  
available online



# Branch News

Our Branch nominations for the Pub of the Year (**The Five Bells**, Royal Wootton Bassett), Cider Pub of the Year (**The Glue Pot**, Railway Village) and Club of the Year (**The Ashford**, Old Town), have now been judged by the Counties Branches.

These have joined the finalists from Devizes, North West Wiltshire and Salisbury Branches.

The Wiltshire judging has recently taken place and the winners were, **The Horseshoe**,

Ebbesbourne Wake (Salisbury Branch) – Pub of the Year, **The Cuckoo**, Hamptworth (Salisbury Branch) – Cider Pub of the Year and **The Ashford**, Old Town (Swindon and North Wiltshire Branch) – Club of the Year.

Congratulations to the winners, especially the Ashford. These will now go forward to the South Central Region and those winners will be judged nationally.

## LOCKERIDGE 1911



In Lockeridge, near Marlborough, in 1911 the 'New Found Out' was a beer house. The proprietor was a Mr Gale. Also in the village was a bakery, grocery, ironmongers whose proprietor was a Mr Rebbeck.

When Gale announced that the New Found Out was to sell bread Rebbeck retaliated and announced, if Gale sells bread, he would sell beer! Gale believed Rebbeck would never obtain a liquor licence, and went ahead with his plans, and sold bread.

Rebbeck did obtain a licence, and when Gale found out he was reported to have said, 'Well, who's a thought it.' Rebbeck heard this and thought what a great name for his store. And the sign was erected 'Who'd A Thought It.'

The New Found Out changed its name to the Mason's Arms, which ceased trading in 1956 when the licensee died, leaving the Who'd A Thought It as the only pub in the village.

The Who'd A Thought It is still there and is currently run by Alex Vardon. Why not pop in and visit it when you are next in the area? Opening times and contact details are available on their Website <https://www.thewhodathoughtit.co.uk>

# THREE KINGS INN

## HANLEY CASTLE



This unspoiled pub just a mile from Upton, a proper 'real ale' pub untarnished by the mania for modernity and fiercely resistant to the relentless tide of change.

Standing proud and majestic in Hanley Castle as it has done (the building itself anyway) for more than 500 years, The Three Kings Inn has been in the care of the same family for over a century.

Landlady Sue part of the family says, 'I don't change things'. From the regulars comes the inevitable retort, 'Please don't!'

### Did you know?

Research commissioned by CAMRA found that people who have a 'local' felt significantly more connected to their communities



Source: Dunbar, R., "Friends on Tap" (2016)



# **CAMRA: A Cry for Help**

Find a comfortable place to sit, preferably in the pub with a pint of beer, and give me a few moments of your time to read my article. As Membership Secretary for the Swindon & North Wiltshire branch of CAMRA I have an obvious objective, but please hear me out.

Let's be honest, there's now a real perception that CAMRA is, quite literally, dying. National membership figures are in decline but, more importantly, people aged between 18 and 30 years now represent less than 3% of our total membership.

When CAMRA started in the 1970s, the opposite was true. Younger beer drinkers flocked to the new consumer campaign because they were not enjoying the bland, gassy keg beers that were being heavily marketed at the time (Watney's Red Barrel, anyone?). Worse than that, the "old" tasty hand-pulled beers were disappearing from pubs around the country as breweries closed, unable to compete with the glossy marketing budgets.

Guess what? It's happening all over again.

It's widely accepted now that CAMRA was massively successful in its campaign to preserve beer choice in pubs and avoid the scenario that we now see in most of the World, where pubs and bars offer pretty much the same, limited selection of beers, all from an increasingly powerful small number of international mega-breweries.

Today, I often find that drinkers don't even know what the acronym CAMRA means. For the uninitiated reader, it's the CAMpaign for Real Ale. Furthermore, I think it's safe to assume that if some readers didn't know what CAMRA was,

they might not know what Real Ale is, either. A brief explanation is possibly useful, here.

Real Ale is the beer you get served from a hand-pulled pump on a pub bar. If you're in a pub that doesn't have hand-pumps, you don't have the choice of Real Ale in that pub. It's an almost uniquely British type of beer that comes from the brewery in casks (hence the term Cask Ale) and is so fresh that it's still fermenting when it arrives in the pub cellar. No gas is added, and it is properly served at approximately 10 degrees centigrade, which means the drinker detects flavours that cannot easily be experienced at colder temperatures. It's NOT "warm beer", as some think.



Nearly all other beers are keg beers, including so-called "Craft" beers, a term the Americans seem to have invented to differentiate between relatively tasteless beers such as Bud Light, etc. and more complex/tasty ones. Keg beers are usually (not always) pasteurised to make

them last far longer than Real Ale, injected with carbon dioxide and kept cold to ensure they can be sold over a long period of time. Personally, that's not what I call "fresh", despite some of the marketing blurb, but it doesn't mean that they're bad beers; that's not what CAMRA is saying.

Honestly, you're more likely to get served a pint of bad beer if it's a Real Ale than if it's a pasteurised, dead, cold & gassy beer, simply because Real Ale is a fresh, natural product and has a limited shelf-life in the cellar. But, if the pub has a good cellar practice and cares about the Real Ale it serves, all you need to do is ask for a fresh/different pint.

Nearly all pubs serving Real Ale will also be happy for you to have a taste before you buy because there are so many more varieties of flavours in Real Ale than there are in keg beers, so it's completely understood why the customer might be unsure about which one to choose.

Why, then, are breweries and pubs starting to focus only on keg and removing Real Ale from the bar? Some of the reasons are:

1. It's cheaper to mass-produce keg/craft beers than brew different Real Ales
2. There's more profit in a dead beer that lasts longer in a pub cellar
3. It's easier for the pub owner to keep dead, keg beer than it is a fresh, live beer
4. Keg beers are being promoted to younger drinkers, instead of Real Ale

### **Why should you care?**

Fair question, and one I've been asked many times. If you're lucky enough to visit a pub that has a great choice of Real Ales, for example our branch's 2025 Pub of the Year "The Five Bells" in Royal Wootton Bassett, you most likely can't see the point of CAMRA. Step outside that pub, however, and you'll see one potential purpose of CAMRA; Royal Wootton Bassett was once full of busy pubs serving a choice of ALL types of beers but now, you'll struggle to find Real Ale at

all in the town's few remaining pubs, who nearly all serve similar or the same keg beers.

In other words, Real Ale choice is declining just at the time that CAMRA's membership is declining. Many younger beer drinkers don't try Real Ale because they see adverts for mass-produced keg beers that are available everywhere and often marketed as coming from outside of the UK when, in fact, they're brewed in the UK, e.g. Stella & Madri.

Unfortunately, many "Craft" beers that were also once interesting, tasty and independent are now also mass-produced by the same international brewers, e.g. Camden Town Brewery, now owned by Anheuser-Busch (who brew USA Budweiser beer).

So, I'll get to the point (at last! I hear you cry). If there's limited consumer awareness of the difference between styles of beers available in the UK, because of massive marketing budgets by companies like Anheuser-Busch, consumer choice will inevitably become limited. It's the role of CAMRA to ensure that this choice remains and is widely available, but we can't do this unless we have new lifeblood in the organisation.

Please. If you haven't thought about this before, consider becoming a CAMRA member. Your annual membership fee provides us with the funds to educate and inform, as well as provide support to the declining number of pubs that still choose to offer this uniquely British style of beer. For more information on what your CAMRA membership includes (especially the discounted beer vouchers), visit our website: [www.camra.org.uk](http://www.camra.org.uk).

If you got this far, congratulations! You deserve a pint. Just make sure you ask about the Real Ales on offer, while you still have that choice.

# SHED ALE HOUSE

## 10th Anniversary



The Shed Alehouse in Pewsey celebrates its 10th Anniversary on 17<sup>th</sup> July 2025. In that time husband and wife team, Gordon & Sam have served 1567 different ales from 392 different breweries! The bar generally serves three Pale or Golden Ales, a Bitter and a Stout or Porter along with Red Ram Craft Lager.

The customers known as Sheddies, come from far and wide to visit this small micropub with a big reputation and the local Sheddies always welcome new faces.

Gord & Sam are planning a few things for their anniversary including limited edition t-shirts, a Wiltshire Brewery tap take over, featuring five breweries that have supported The Shed over the years and two special gins made by Gord & Sam at Ramsbury Brewery & Distillery Gin School, a fun experience for them both.

Gord says “We’ve had lots of up and downs during our ten years, thankfully more ups! We are very happy to still be serving quality Ales after a tough few years for many in the industry. We are lucky to have very loyal customers who we can’t thank enough for their continued support”



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# STEEL CITY ON THE RIGHT TRACK

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The European Beer Consumers Union (EBCU) has revealed the results of its European Travel Beer Survey, celebrating the best places to enjoy a quality beer while in transit, with Sheffield securing the best rail station title.

Sheffield was declared the best railway station for beer thanks to the much-loved Sheffield Tap, a beautifully restored Edwardian pub directly on the platform. With an impressive range of both local and international beers, it's a must-visit for any beer enthusiast traveling through northern England.

Honourable mentions included: York, known for its nearby pubs and beer-friendly atmosphere and, outside the UK, Brussels Central, Belgium and Munich Hauptbahnhof, Germany were both praised for their easy access to excellent beer venues just outside the station – proof that great beer is often just a short stroll away.

## Carlsberg slammed for misleading punters with 'imitation' cask beer

Beer lovers at CAMRA have accused global drinks producer Carlsberg of damaging the reputation of cask beer by hijacking traditional handpulls to sell their imitation range of 'Fresh Ale'.

The 'Fresh Ale' concept sees kegged beer served through handpulls at the bar, masquerading as cask beer.

Recent reports claim that 'Fresh Ale' sales have been 'growing steadily'. CAMRA strongly disagrees this will 'reinvigorate the popularity of cask' but will instead mislead consumers and actually remove cask beer from bars in favour of 'Fresh Ale' to be sold.

CAMRA has complained to Trading Standards about the range, maintaining that it qualifies as misleading dispense, and says that the reputation of cask beer is being damaged by Carlsberg's attempts to 'hijack handpulls'.

Commenting, CAMRA Chairman Ash Corbett-Collins said: "Our tradition of enjoying great cask beer is under threat from Carlsberg's plan to keep rolling out their 'Fresh Ale' - which we believe is an inferior substitute for proper cask beer." He continued "Instead of being open and honest about the new kegged beers they are selling, Carlsberg are undermining centuries of British tradition and misleading punters into thinking they are ordering cask beer from a traditional handpull at the bar."



# A record-breaking 7th Wanborough Beer & Cider Festival

The Old Boilers (organisers) and the New Calley Arms were delighted to host a record beer and cider festival, with 20 real ales from as far as, Sheffield, Barnsley, Worksop Notts, Nuneaton, and Burton Upon Trent to name a few.

Sponsors were invited to name their beers and ciders, the voted best name was 'Taxi For Elon'. Very apt after a fall-out with the President. The ale was a collaboration between Hop Kettle and Broad Town Brewery, a hazy, double dry hopped, 7.3% IPA.

The New Calley Arms did a great job serving large quantities of typical festival food, paella, pizzas, burgers, and hot dogs.

But it was the ciders that flew off the shelf, with the Old Boilers selling over 500 pints of ciders and perrys, a record for this annual event.



# SWINDON BEER FESTIVAL 2025



The 37th Swindon Beer Festival will be held from Thursday 23<sup>rd</sup> to Saturday 25<sup>th</sup> October 2025, once again at STEAM Museum.

We will be featuring 80 Real ales, plus a selection of ciders/Perries.

The admission price includes a souvenir glass and programme. There will be a free ½ pint beer/cider token for CAMRA members.

E-Tickets will go on sale on Friday 4<sup>th</sup> July, but you can pay on the door at all the sessions.

This year, for the first time, we are offering a Multi-session e-Ticket which will allow entry to as many sessions as you want, so ideal if you want to visit the festival more than once.

For more details and to buy tickets please scan the code to the left.



As in recent years we will have 4 sessions:

DAY	DATE	TIME	ADMISSION PRICE	E-TICKETS?	PAY ON THE DOOR?
Thursday	23 Oct	18:00 to 23:00	£8	Yes	Yes
Friday	24 Oct	11:00 to 16:00	£10	Yes	Yes
Friday	24 Oct	18:00 to 23:00	£10	Yes	Yes
Saturday	25 Oct	11:00 to 19:00	£5*	Yes	Yes
Multi-session	This ticket gives you entry to all the sessions		£16	Yes	No

\*Free entry on Saturday if you bring this year's festival glass from a previous session.

# Branch Pub News

As we go to press, we believe that the following information is accurate.

## BROAD HINTON

We understand that Arkell's are looking for new tenants at the **Crown**.

## HIGHWORTH

We understand that **The Tap and Tiffen** is in the former Roan's Bar.

## MIDDLELEAZE, WEST SWINDON

**The Brookhouse Farm** has recently re-opened following an extensive refurbishment and is now called Hickory's Smokehouse.

## NORTH NEWNTON

We understand that the **Woodbridge** has been refurbished and is under new Management.

## SOUTH MARSTON

We wrongly reported in the last edition, that the **Carriers Arms** was closed, but it is still trading while a buyer is being sought.

## STIBB GREEN, NEAR BURBAGE

We understand that there is a planning application to change **The Three Horseshoes Inn**, to a single residential dwelling house, with car parking and rear garden.

## STRATTON

**The New Inn** is closed and it looks like it might change in to a car showroom.

## SWINDON

**The Tawny Owl** in North Swindon is under new Management.

**The Little Hop** in Old Town has reopened as the **Pulpit** run by Broadtown Brewery. They are offering a 10% discount for CAMRA members.



**The Tuppenny** in Old Town has put in 2 extra hand pumps to bring them up to 4 real ales. They are also offering a 10% discount for CAMRA members.



**The Wheatsheaf** in Old Town has had a major refurbishment.

We believe that the **Rolleston Arms** in the town centre has closed again.

## Branch Pub News

### WANBOROUGH

There are new Tenants running **The Cross Keys**.

### WROUGHTON

It is understood that the former **Swan Inn** now called the **Swan House** is up for sale.

When the Pub closed in 1991, it was used as a Church until being turned into a residential Property in 2008.

#### Did you know?

Binge drinking fell by 25% in the last decade, and 77% of adults do not exceed the recommended lower-risk guideline of 14 units per week



Source: sportmangroup.org.uk. "Alcohol Consumption and Drinking Patterns in the UK" (2022)



## THE BEEHIVE

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## SOME BEER FESTIVAL DATES

Devizes

The Wharf, Devizes (Fri 4th – Sat 5th Jul)

Maidenhead

The Sports Bar, Summerleaze Park, Maidenhead  
(Fri 4th – Sat 5th Jul.)

Hack Pen

Broad Hinton Village Hall (Sat 5th Jul)

St Mark's

St Mark's Hall, Railway Village, Swindon  
(Sat 12th Jul)

Great British Beer Festival  
NEC Birmingham (5th -9th Aug)

Swindon

Steam Museum (Thu 23rd – Sat 25th Oct)

## BRANCH DIARY DATES

*All Meetings begin at 8.00pm.*

Monday 14th July

Social Meeting - The Patriots Arms, 6 New Road,  
Chiseldon SN4 0LU

Monday 10th August

Social Meeting - The Coopers Arms, 37-39 Ball  
Road, Pewsey SN9 5BL

Monday 8th September

Business Meeting - The Harrow Inn, High Street,  
Wanborough SN4 0AE

Monday 13th October

Business Meeting - The Hop Inn, 8 Devizes Road,  
Swindon SN1 4BH

Monday 10th November

Business Meeting - The Carter's Rest, 57 High  
Street, Wroughton SN4 9JU

Monday 8th December

Social Meeting - The Beehive, 55 Prospect Hill,  
Swindon SN1 3JS

Pubs, Pints, People.

# Give a gift membership to the beer lover in your life!

Beers are best shared with others. So, treat someone you like to a CAMRA gift membership and bring them along to the pubs and festivals that matter.

Set the membership to start on someone's special day!

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Dan, Jamie, Fran, Hayley and Max warmly welcome you to

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