

# RISING

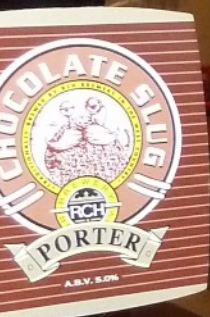
# THE

# TUN

*The Old English word 'Tun'...*

*...means a cask or barrel of beer*

**The newsletter from the Swindon & North Wiltshire branch  
of CAMRA (Campaign for Real Ale)**



## Pump Clips

**A Plea For Clarity**

**Spring 2015  
Issue No. 109**

**National Pub  
Of The Year**

**Bermondsey  
Beer Mile**

**Beer  
Festivals**



# 'THE RISING TUN'

The newsletter of Swindon & North Wiltshire branch of CAMRA (Campaign for Real Ale)

Editor: Mark Nelson [editor@swindoncamra.org.uk](mailto:editor@swindoncamra.org.uk)

## Published Quarterly:

The newsletter is published quarterly in **January, April, July & October** and 2000 copies are distributed free of charge to pubs and other drinking establishments across Swindon, Devizes and the surrounding areas of North Wiltshire. If your pub doesn't currently receive copies, please email the editor and we will include you on the distribution list for future editions.

## The editor would like to thank the following for their valuable contributions and help with this issue:

Guest contributor Russ Taylor, Alex Harkness, Chris James, Kevin Galton, Paul Arrondelle, Richard James, and other members of the Swindon & North Wiltshire branch.

**Highlights from some back issues**, along with all Swindon & North Wiltshire CAMRA branch Real Ale news, can be found on our website; [www.swindon.camra.org.uk](http://www.swindon.camra.org.uk)

Think of the environment; please share this issue of 'The Rising Tun' before disposing of it carefully.

## Helpful Contacts

### Swindon & North Wiltshire Branch:

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### To Advertise:

Neil Richards, Matelot Marketing  
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## *The Local Diary*

All meetings and social events are relaxed and friendly. Please feel free to come along and join in. All CAMRA members and non-members are welcome to attend. Please remember to check the website (see above) before setting off for any of the entries listed below, in case of amendments to timings/venue. All meetings start at 8pm unless specified otherwise.

### **SWINDON & NORTH WILTSHIRE BRANCH**

13 <sup>th</sup> Apr	Branch AGM	<b>Merlin</b> , Drove Road, Swindon SN1 3AF
11 <sup>th</sup> May	Branch Meeting	<b>The Pig On The Hill</b> , Devizes Rd, Swindon, SN1 4BH
8 <sup>th</sup> June	Branch Meeting	<b>The Swan</b> , Wilton, Marlborough, SN8 3SS
13 <sup>th</sup> July	Branch Meeting	<b>The Crown Inn</b> , Wilcot Road, Pewsey, SN9 5EL

### **DEVIZES BRANCH [[www.devizescamra.org.uk](http://www.devizescamra.org.uk)]**

7 <sup>th</sup> Apr	Branch Meeting	<b>The New Inn</b> , Coate, SN10 3LB
5 <sup>th</sup> May	Branch Meeting	<b>The Green Dragon</b> , Market Lavington, Devizes SN10 4AG
16 <sup>th</sup> Jun	Branch Meeting	<b>Hare and Hounds</b> , Devizes SN10 1LZ

**Find our meetings on Facebook, search: CAMRA Swindon**

It's amazing to think a whole year has passed since The Rising Tun made its overdue return to the local pubs across Swindon and North Wiltshire last spring. When taking over as the new editor, I didn't realise that in addition to editing the publication and preparing the design and layout, the role also meant generating most of the content, too! With this in mind, I would like to remind readers that we are always keen to receive articles, news and information for publication, so please feel free to email the editor if you would like to contribute. Likewise, do the same if you have a story or issue about your local that needs investigating or reporting on and we will endeavour to include this in the next edition. You'll find the editor's email address on page 2. By the time this edition hits the pubs, the weather should be warming up with the darker winter beers making way for the paler ales, bursting with zingy hops - without doubt, my favourite drinking season. So get out there, enjoy the spring sunshine and if you see me at the bar, mine's a pint!

*Mark Nelson Editor*

# Welcome

From Swindon & North Wilts. CAMRA

## Campaign Column & CAMRA news

### Beer Scoring

Being served with a great pint of beer when you go the pub is undoubtedly very important to both CAMRA members and non-members alike.

If you are a CAMRA member, you have the ability to build up a picture of which pubs are consistently serving well-kept ale, by beer scoring, and your input will help other drinkers identify which pubs are worth visiting.

You don't need to be an expert to score your beer and the process is very easy. When you drink Real Ale in a pub, use the National Beer Scoring Scheme (NBSS) to give it a score from 0-5. Details of the scale are outlined to the right and you simply need to log on to CAMRA's online pub guide [www.whatpub.com](http://www.whatpub.com) and get scoring!

You can do this on your computer at home, or even on your smartphone, or tablet, while you are at the pub – all you will need is your CAMRA membership number and your password (your membership number will be on your CAMRA card and if you've forgotten your password, don't worry - this can be retrieved/reset by emailing [webaccess@camra.org.uk](mailto:webaccess@camra.org.uk)).

The following details should help you on your way to beer scoring, but if you have any queries, or are still unsure, please visit <http://www.camra.org.uk/nbss> where there are some useful videos giving further information.

To score your beer, head to [whatpub.com](http://www.whatpub.com), simply search for the pub name and click/tap on 'Submit Beer Scores'.

Drop-down menus will help you identify the brewery and beer name and you can enter your score, in line with the NBSS shown below - remember, if you can't decide, or if a beer falls between two grades, you can use ½ marks (e.g. 2.5).

In addition to monitoring beer quality which will help other drinkers make informed choices, your scores can also assist CAMRA branches in determining which pubs are considered for the Good Beer Guide.

### What do the scores mean?

**0 = No cask ale available**

**0.5 = Undrinkable**

*So poor you have to take it back or can't finish it.*

**1 = Poor Beer**

*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 another pub. You may want to stay for another pint.*

**4 = Very Good**

*Excellent beer in excellent condition. You stay put!*

**5 = Perfect**

*Probably the best you are ever likely to find it. You would award this score very rarely.*

# Bitesize Beer News...

## FAREWELL HANS

The Swindon and North Wiltshire CAMRA branch AGM will be taking place as this edition of the Tun hits the press, but we already know that long-serving Chairman, Hans Hoffbauer, will be stepping down as he's moving out of the branch area. The branch would like to extend their thanks for all his efforts (and not least his patience) over the years. His guidance and leadership will be sorely missed, but he'll no doubt become a huge asset for his new branch.

## BLUNSDON ARMS

The Blunsdon Arms, situated on Thamesdown Drive closed its doors for a few days in February and underwent refurbishment. As you enter the pub you're now greeted with 8 handpumps, up from the previous six. To keep the ale quality at its best, it's likely that not all will be available early in the week, but the proposal is to have all 8 on at weekends. The 20p a pint discount

for CAMRA members is being maintained.



## RAMSBURY AWARD

Volunteers at the 2014 Swindon Beer Festival made a recent trip to the Ramsbury Brewing & Distilling Co. as a thank you for their efforts. It was also an ideal opportunity to present the brewery with their award for Beer Of The Festival, for Belapour IPA.



## ALE TO THE KING

It's nice to know the art of good customer service isn't dead. On a

recent pub visit, a poor choice was made.. it had nothing to do with the quality of the chosen beer, but the selection simply wasn't hitting the spot. Despite being some distance away, the barman obviously overheard it remarked that it was a shame one of the other ales on offer hadn't been chosen instead, as he appeared with a replacement already in hand. 'Lifes too short to be drinking the wrong beer'. Top marks to The Kings in Old Town.

## NO ROYAL PARDON

Time has finally been called on the Royal Inn at Royal Wootton Bassett. The Arkells pub which had been closed for a few years has failed to find a buyer and has now received the green light to be turned into a shop with flats above.

## NOISE ANNOYS

Will drinkers' gathering on the pavement in front of the Castle in Prospect Place, generate less noise than congregating in the pub garden? This is the latest concession by the council as the pub continues to fight its noise abatement order.

Send any news story to  
editor@swindoncamra.org.uk

## Be careful - it's Keg!

**Looks can be deceiving. Especially for those drinkers popping into the Plough on Devizes Road in Old Town.** It has come to the attention of the Branch that Arkell's Hurricane Ale, which is a keg beer, is being served through a beer engine (handpump), giving the impression that it's a real ale.

While seasoned drinkers familiar with Arkell's ales may already know this to be a keg beer, the less well-informed customers, along with visitors to the area, may not, so serving via the handpump could be construed as misleading.

In their defence, there is a chalkboard in the Plough giving tasting notes for all the ales on offer and this confirms that Hurricane is a keg beer.

However, this isn't ideal because as you enter the pub and approach the bar, the board is situated behind you. When walking in, you are immediately presented with two banks of six handpumps and there is nothing at the point of sale identifying Hurricane as keg.

The only possible clue is that it's the only handle on the bank of six pumps that doesn't display the Cask Marque

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# PUB NEWS



## Swindon & North Wiltshire Branch

**The Blunsdon Arms** in North Swindon has undergone a Refurbishment and has also increased the number of handpumps (see story on the left).

**The New Inn** at Greenbridge in Swindon has re-opened and is under New Management.

**The Crown Hotel** in Marlborough is also under New Management.

**The Royal Oak** in Old Town in Swindon is another Pub under New Management.

**The Steam Railway** in Old Town has a change of licensee.

**The Plough** at Chiseldon also has a licensee change.

**The Liden Arms** at Liden in Swindon and **The Boundary House** at Moredon changed landlord a few months ago.

**The Check Inn** in North Wroughton has been refurbished.

**The Fez Bar** has opened in Wood Street, Old Town in Swindon, while **Bakerstreet** and **Mackenzies** in Old Town have undergone Refurbishments recently.

It is believed that Arkell's Brewery are purchasing **The True Heart** Pub in Bishopstone.

Just before we went to press, **The Carters Rest** in Wroughton was voted the Branch 'Pub of the Year' for 2016. More on this in the next edition.

*Chris James, pub correspondent*

**Swindon and North Wiltshire Branch**

The beer itself claimed silver in a regional keg competition last year, so there's no pretence from the brewery that it's anything else. It's a shame the Plough can't make it clear at the point of sale, that it's keg, not cask.

**It's definitely keg...**



# Bermondsey Beer Mile

There's no doubt about it, Real Ale has become trendy and with the number of micro-breweries ever increasing, there's more and more styles of beer to try than ever before. Here, Russ Taylor from the XT Brewing Co. heads to London and tracks down a few breweries making a stir in the capital.

The Bermondsey Beer Mile is a popular crawl to some of London's hippest new breweries. It's an interesting view of craft-brewing life in London today - still joyfully in a state of independence and not overtly commercial. How things will develop in the coming years is anyone's guess - but this is a tour worth doing sooner rather than later... before the informal charm is polished away.

The breweries all set up temporary bars and trestle tables on Saturdays for you to enjoy their draught craft-keg or bottled beers. The breweries are built into railway arches with paved yards to the front. Mostly the beers are strong IPAs, hefty stouts and porters or wacky Saisons and experimental brews - didn't see a session bitter all day. There were quite a few 'table IPAs' under 3% available too - surprisingly tasty.

The beers on draught were sold in 2/3 pint glasses. The trestle tables, working brewery surroundings and slightly ramshackle feel all make for a very sociable day - we found all the other beer tourists very friendly (especially as you will generally be trailing each other all day) and



every stop would be a babble of chatter among similar minded beery folk.

The tour is made up of seven breweries and one bar, and for ease I would suggest starting at the furthest point and working your way back towards central London. The breweries are generally open from 11am to about 5pm on Saturdays - except Kernel which closes at 2pm. This makes things a little tricky as they are the midpoint. So if you realistically want to do the whole set, you'll need to start early.

To start the tour head for London Bridge station and the overland 'Southern' trains. You need platform 14 and the train to South Bermondsey. The train journey is just 5 minutes and they run every 15 minutes.

Leave South Bermondsey station and head for **Fourpure Brewery** Unit 22, Bermondsey Trading Estate, SE16 3LL - 0.3 miles away. Walk out of the station and down towards the right, Rotherhithe New Road and after around 500m on the right you will see Bermondsey Trading Estate and Screw-Fix. Walk through the estate following the road and

back under the railway arches, the brewery will be right ahead of you.

Fourpure Brewery is probably my personal favourite; it's a professional looking set up and one of the largest. They purchased the 20 barrel kit from Purity Brewing. Their beers are all sold in keg or can - yes cans! Cans may have a reputation for holding the most awful of beers and to many should only be used by louts and tramps - but honestly - give it a try and you will be very pleasantly surprised.

Next head to **Partizan Brewery** - 8 Almond Road, SE16 3LR - 0.4 miles. Walk out of the trading estate and turn left back the way you came. Then take the next major right up Galleywall Road. At the end of the road turn right and then immediately right down Almond Road. Partizan is in an arch on the left around 300m down the lane.

Partizan is rather different to the orderly Fourpure, seating is outside on pallet stacks and a temporary bar is placed in front of the brewkit. The brewery itself is amazingly squashed into a fairly small railway arch, the 6 barrel plant came from Kernel. The beers are all one-off specials and they use more unusual ingredients.

After Partizan go on to **Kernel Brewery Arch 11**, Dockley Road, SE16 3SF. This is 0.7 miles away and will take around 15 minutes. Return to the top of Almond Road and turn left, then carry on until you turn right down Blue Anchor Lane, then cross St James Rd, with the railway on your right, go down Lucy Road and Kernel will be on the right.

Kernel is the original and set the mould for this south London 'new-wave' of breweries. They are the one everyone wants to copy and they also started this 'Saturday-at-the-brewery' trend. There is a huge range of beers on tap and bottle. Right next door is a bakery and cheese maker and several people were in the brewery enjoying their bread and cheese lunch with beer.

Next up is **Brew By Numbers** - 79 Enid Street, SE16 3RA. This is around 0.5 miles away. With the railway on your right, turn right down Rouel Road. Left then right, this turns into Enid Street and Brew By Numbers is on the right.

Brew by Numbers - again quite a lot of equipment and stock all piled into a railway arch and the temporary bar area



opens out on to the yard in front. A fine selection of beers all numbered by style / recipe - now who would number their beers? Silly idea!

Lunch Time! There is an artisan street market selling all kinds of cracking food called the Maltby Street Market. Leave Brew by Numbers along the



railway arches until you reach Abbey Street and turn left, then first right, down Gelding Place. The market is in this area. There are lots of street traders along here and plenty of places to enjoy a hearty lunch (if a little pricey).

Next up is **Anspach & Hobday & Bullfinch** - 118 Druid Street, SE1 2HH. (Two breweries in one) 5 minute walk, 0.3 miles. Walk to the top of the market street with the arches on your left, then turn left down Millstream Road and back under the arches. Turn right onto Druid Street and Anspach is on the right hand side.

The two breweries here offer some indoor seating and a fairly wide range of beers.

Next door is the **Bottle Shop** - this is worth a visit as it fits in with the character of the day and is both an informal shop with a range of bottled beers and a bar with seating on a

mezzanine area under the railway arches. We enjoyed an excellent tasting session with Weird-Bear Brewery who were doing a meet-the-brewer night.

Also in the same arches is the newest of the breweries in our crawl: **Southwark Brewery** - newest and yet the only one of the group to make their beers for cask. The brewery was only a week or two old when I visited and we had a very interesting chat with the guys there talking through their set up.

By this time it was early evening and the last visit of the day is very close to Tower Bridge - the Dean Swift pub - this is tucked away in a side street under the once mighty Courage Anchor Brewery.

*Russ Taylor is the Commercial Director at XT Brewing Co. and his article first appeared in 'Beer On Tap' (issue 60 Spring 2015), the newsletter of North Oxfordshire CAMRA branch. Reproduced with kind permission.*

## National Pub Of The Year:

### success for the 'Sally'



**The Salutation Inn**, a rural freehouse in the small village of Ham, Gloucestershire, has walked away with the Campaign for Real Ale's (CAMRA) National Pub of the Year Award - a feat made even more impressive given that this is the first pub the landlord has ever run.

Former business analyst Peter Tiley had never even pulled a pint when he decided to quit his job in London and follow his love of beer to take over The Salutation Inn with his wife Claire. Eleven months later the pub had won its local branch competition, then the whole region,

finally making it through to the final four and subsequently being named overall National Pub of the Year.

Pubs are judged by CAMRA on a variety of criteria such as atmosphere, level of service, value for money and community focus, with extra weighting of course given to the quality of their real ale, cider and perry. The Salutation Inn, known by locals as 'the sally', was popular with judges due to its fantastic beer selection and welcoming, homely feel - with one judge saying "what struck me most was the welcome - as if I was being

invited into a private house as a friend".

For those thinking of visiting the pub, it is described in CAMRA's Good Beer Guide 2015 as a "rural gem in the Severn Valley, within walking distance of the Jenner Museum, Berkeley Castle and Deer Park. The enthusiastic landlord keeps an inspired selection of ales and eight real ciders and perries. The pub has two cosy bars with a log fire and a skittles alley."

For those on Twitter, they're very active and worth following for all the up to date news on beers and food;

@sallytham

# Pump Clip Clarity

Editor Mark Nelson with a personal plea to brewers

**Swindon and North Wiltshire** may not be at the heart of some thriving metropolis but, nonetheless, it's very hard to escape the fact that there is beer revolution going on. Cask ale has become very fashionable and drinkers up and down the country now have more choice than ever before.

As highlighted in the latest edition of the Cask Ale Report by beer writer Pete Brown, there has been a trebling of breweries since the millennium; three new breweries open up in Britain every week, CAMRA membership is at a record high and there are more beer styles available than ever before.

Cask ale in this country now outsells keg beer by some margin and while everything about the quality, choice and diversity of Real Ale has improved and the number of people trying cask for the first time has increased, there remains one thing that is failing to keep up with the times. The pump clip.

## Hip Hops

Much of the cask ale revival has come about by the new wave of micro-breweries that are able to experiment with New World hops in small batches, something that has introduced a broader spectrum of flavours into our beer and has opened up the market to a new crowd of drinkers.

Call it cask ale, call it craft ale, but whatever you call it, it's the hops that are big news.

We all know that hops add bitterness to beer, but it's their attributes when used late in the boil, or at the end of the brewing cycle that's causing a bit of a stir. These late hops and dry hopping techniques contribute massively to the flavour and aroma and it's the hops from America, New Zealand and Australia in particular, that are those packing a punch.

Modern beers can boast very potent aromas of citrus, pine and tropical fruits, and while American hops have been used for quite some time, even British Hop Merchants Charles Faram have confirmed that twenty-five years ago, they were simply supplying the English stalwarts, Fuggles, Goldings and Challenger.

While there's no doubting the current trend is towards the New World Varieties, you may be asking what all this hop talk has to do with pump clips? The point is very simple - it's about making an informed choice. Durham Atkinson, who runs the Hops & Glory brewpub in London agrees - in a recent article in the on-trade magazine Imbibe, Atkinson confirms that 'When the hops are listed, it does have a significant impact on a beer's sales'. If this is what publicans are reporting, why wouldn't the breweries want to cash in?

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***Even though one of the five clips mentions the hop variety, there's nothing to inform the casual drinker that Pacifica is actually a hop...***





# “It’s about time the breweries opened their eyes to the fact that today’s modern beer drinker is more discerning than ever before...”

As an experienced home brewer, perhaps I have more knowledge than some when it comes to knowing what each individual hop variety brings to the table. Over the years I’ve come to identify a few which I prefer over others and when I go to the pub to enjoy a pint or two, I want to be able to make an informed choice. And let’s be honest, if it’s the new wave of hop-forward beers that are making a splash and the main reason for the rising popularity of cask ale, why are these attributes not being highlighted at the point of sale? For those that think that they are, I suggest you take a trip to the pub and find me a pump clip that mentions the hops. Trust me, you will struggle.

Immediately prior to writing this article (during the Christmas break) I visited three pubs, boasting a total of twenty hand pumps. The pumps were adorned with Christmas puddings, reindeers and other festive imagery, but not a single one gave an indication of the hops used, or what the beer might actually taste like.

While some pubs will have a chalk board including a brief description of the ales on tap, or tasting notes at the bar, more often than not, these also fail to include details of the hops. Imagine ordering a bottle of wine without the grape variety being known; ‘A bottle of Chardonnay, or Voignier? ‘Sorry Sir, we’re unable to tell you which grape variety is used’. Really?

And you don’t have to be any kind of sommelier to get a taste for hops. Those with a background in brewing will clearly know more than others, but if I’m drinking with friends and one remarks on a particular beer that he’s enjoyed, I might know from experience that it was the Citra hops, as an example, he was appreciating. By passing on this information to him, the next time he visits a pub and walks to the bar with myriad pumps on display, he could actively seek out a pint he’s more likely to enjoy. Or, he might, if the hops were listed!

Think also of the times you’ve entered an unfamiliar pub. They’ve got plenty of ales on tap, but it’s busy. It’s your turn to be served but you’ve only had a cursory glance at the pump clips and there’s nothing familiar, other than one beer you know you *really* don’t like. The barmaid begins to get impatient, so you plump for the beer directly in front of you. There’s no guarantee you’re going to like it, but the one saving grace was it had a name you could actually pronounce...

How much easier this scenario would have been if you saw a clip with the words ‘brewed with Simcoe & Amarillo hops’.

Some publicans have enough forethought to display samples in front of the pumps to give an indication of the colour and type of beer on offer, so why can’t breweries demonstrate a similar level of competence and utilise some space on their pump clips to list the hop varieties?

I appreciate that we are not all the same. Many pub regulars know what they like and they will simply order the same beer on each visit. Other drinkers will be more inclined to lean towards a beer they’ve not tried before. Yet, it would be folly to underestimate the beer revolution that is underway - it’s about the hops and it’s about time the breweries opened their eyes to the fact that today’s modern beer drinker is more discerning than ever before.

So it’s about time the pump clip was brought into the twenty-first century. At least in part. I have no complaint if breweries wish to persist with buxom wenches, reindeers with illuminated noses and suchlike, providing they can at least give an indication as to what we’re ordering. I know some already do, but it’s time the majority fell in line.

Send any comments to [editor@swindoncamra.org.uk](mailto:editor@swindoncamra.org.uk)

**Greene King  
prove  
it’s not  
that  
difficult  
to get it  
right...**





# BEER FESTIVALS

The following is a selection of beer festivals over the coming months and the local(ish) festivals are shown in bold. This is not intended to be a comprehensive guide. For a more complete list of festivals, please visit the main CAMRA website; <http://www.camra.org.uk/events>

## April

<b>Wed 8<sup>th</sup></b> - <b>Sat 11<sup>th</sup></b>	<b>13<sup>th</sup> Maldon Beer &amp; Cider Fest</b> - Plume School, Fambridge Rd, Maldon CM9 6AB
<b>Thu 9<sup>th</sup></b> - <b>Sat 11<sup>th</sup></b>	<b>Doncaster 25<sup>th</sup> Beer Fest</b> - Hub, Chappel Drive, DN1 2RF
<b>Fri 10<sup>th</sup></b> - <b>Sat 11<sup>th</sup></b>	<b>37<sup>th</sup> Bath Beer Fest</b> – Bath Rugby Club, off Pulteney Mews, Bath BA2 6DS
<b>Thu 23<sup>rd</sup></b> - <b>Sat 25<sup>th</sup></b>	<b>39<sup>th</sup> Farnham Beerex</b> – Farnham Maltings, Farnham GU9 7QR
<b>Fri 24<sup>th</sup></b> - <b>Sat 25<sup>th</sup></b>	<b>3<sup>rd</sup> Gloucester Beer &amp; Cider Fest</b> – Blackfriars Priory, Ladybellegate St.
<b>Fri 24<sup>th</sup></b> - <b>Sat 25<sup>th</sup></b>	<b>Chippenham Beer Fest</b> – Olympiad, Chippenham SN15 3PA
<b>Thu 30<sup>th</sup></b> - <b>Sun 3<sup>rd</sup></b>	<b>21<sup>st</sup> Reading Beer &amp; Cider Fest</b> - Kings Meadow, Reading RG1 8DF

## May

<b>Thur 7<sup>th</sup></b> - <b>Sat 9<sup>th</sup></b>	<b>15<sup>th</sup> Banbury Beer &amp; Cider Fest</b> , TA centre, Oxford Rd, Banbury OX16 9AN
<b>Fri 8<sup>th</sup></b> - <b>Sat 9<sup>th</sup></b>	<b>3<sup>rd</sup> N.Wales Beer &amp; Cider Fest</b> - Centenary Club, Glyndwr University, Racecourse Ground, Mold Rd, Wrexham
<b>Thu 14<sup>th</sup></b> - <b>Sat 16<sup>th</sup></b>	<b>16<sup>th</sup> Kingston Beer &amp; Cider Fest</b> - Kingston Working Mens Club, Old London Rd, Kingston KT2 6ND
<b>Sat 16<sup>th</sup></b> - <b>Sun 17<sup>th</sup></b>	<b>7<sup>th</sup> Spring Ale &amp; Steam Weekend</b> , Winchcombe Station, Glos.
<b>Sat 23<sup>rd</sup></b> - <b>Mon 25<sup>th</sup></b>	<b>Swindon &amp; Cricklade Railway Beer Fest</b> - Blunsdon Stn. Tadpole Ln. Blunsdon
<b>Thu 28<sup>th</sup></b> - <b>Sat 30<sup>th</sup></b>	<b>9<sup>th</sup> Skipton Beer Fest - New Venue</b> - Refectory, Ermysted's Grammar Sch, Gargrave Rd, Skipton BD23 1PL

## June

<b>Thu 4<sup>th</sup></b> - <b>Sat 6<sup>th</sup></b>	<b>19<sup>th</sup> Southampton Beer Fest</b> - O2 Guildhall, West Marlands Rd, SO14 7LP
<b>Fri 12<sup>th</sup></b> - <b>Sat 13<sup>th</sup></b>	<b>Salisbury Beerex XXXV</b> - Salisbury Arts Centre, Bedwin St, Salisbury SP1 3UT
<b>Fri 12<sup>th</sup></b> - <b>Sat 13<sup>th</sup></b>	<b>Stratford-Upon-Avon 9<sup>th</sup> Beer &amp; Cider Fest</b> - Stratford Racecourse, Luddington Rd, Stratford, Warwickshire CV37 9SE
<b>Mon 15<sup>th</sup></b> - <b>Sun 21<sup>st</sup></b>	<b>Summer Solstice Beer Festival</b> - Crown Inn, Pewsey
<b>Fri 26<sup>th</sup></b> - <b>Sun 28<sup>th</sup></b>	<b>Red Lion Summer Beer Fest</b> - Red Lion, Cricklade SN6 6DD

## July

<b>Sat 4<sup>th</sup></b>	<b>Devizes Beer Festival</b> - Devizes Wharf, Couch Lane, Devizes SN10 1EB
<b>Fri 17<sup>th</sup></b> - <b>Sun 19<sup>th</sup></b>	<b>39<sup>th</sup> Cotswold Beer Fest</b> - Tithe Barn, Postlip Hall nr. Winchcombe, Cheltenham, Glos. GL54 5AQ





## ARKELL'S

Following on from The Master (abv 5.5%) a dark and delicious smooth stout brewed earlier this year, the latest seasonal ale from Arkell's is Hoperation IPA (abv 4.5%). Alex Arkell said: "IPA has had a recent surge in popularity and is now the most popular style of craft beer in the world. For Hoperation IPA, we've blended English and American Hops to create a powerful hop flavour in this Pale Ale with oats and wheat in the grist to provide a smooth rounded finish." Hoperation IPA will be available at all Arkell's participating pubs throughout the months of March and April 2015.

## WEIGHBRIDGE

At the Weighbridge Brewhouse, new assistant brewer Karl and master brewer Mark have been hard at work resurrecting an old favourite, 'English Ale' which should be available as this edition of the Rising Tun hits the pubs. The micro brewery will also be showcasing their ales once again at the Tuckers Malting's Beer Festival in Newton Abbott, 16<sup>th</sup>-18<sup>th</sup> April

## THREE CASTLES

The Pewsey brewery have been busy with Tornado (abv 4.3%) Kings Alfreds (abv 4.6%) and a rugby related offering called Try Me (abv 4.5%) alongside their usual core range.

## CORINIUM ALES

Inspired by American craft ales and a long-standing love affair with British real ales, Lucy and Colin of Cirencester based Corinium Ales started brewing in November 2012. Their brewing plant is a 100 litre unit affectionately called 'Sylvia'. Lucy was very pleased to have won third place at the Swindon Beer Festival with their 1AD Porter (abv 4.4%)



## SHED ALES

Pewsey based Shed Ales have a new core ale Dibber (abv 4.2%) which has been on trial under the name of Wiltshire Pale Ale. This nice easy drinking ale had been very well received by local pubs. Spring Passion (abv 3.9%) is also about to hit the pumps; blonde, light and full of flavour with hints of passion fruit.

If you've not discovered Shed Ales yet, they make regular deliveries to the Three Crowns, Chippenham, Coopers Arms, Pewsey and The Swan at Enford. Occasional deliveries are also made to The Patriots Arms at Chiseldon and The Carters Rest at Wroughton and also supply the house ale at The Royal Oak, Great Wishford called Patricks Best.

## WORLD'S END

Worlds End Brewery are based at The Crown Inn in Pewsey and they have recently been brewing Hakka Hopper (abv 3.8%) with New Zealand Hops, Dark World (abv 4.0%) and Worlds End Best (abv 4.5%) which alternates with Bitterus Magnus (abv 4.2%) throughout the year.

The World's End Summer Solstice Beer Festival will run from Monday 15<sup>th</sup> - Sunday 21<sup>st</sup> June.

## HOP KETTLE

Based at the Red Lion pub in Cricklade, Tom is continuing to produce a variety of weird and wonderful experimental beers on his new 1 barrel mini kit. At the time of writing the Asian inspired Lychee & Jackfruit IPA (abv 6.8%) is on the bar. The summer beer festival, featuring around 30 beers will take place on Fri 26<sup>th</sup>-Sun 28<sup>th</sup> June.

## XT

The Hop Inn recently featured a beer from the XT Brewing Co. on tap, a brewery based just across the border past Oxford. Producers of some fine ales, their annual special beer for 2015 is the 'Fifteen' - an English IPA to celebrate the English hop growers who have been working hard to develop new varieties to compete with the strong aromatic and fruity New World hops.

XT also produce some special and experimental one-off beers under the 'Animal Brewing' name and their Animal range has been joined by two new beers for the spring:

Big Bang (abv 4.6%) - Exploding out of the eternal darkness of roasted rye - a dark amber ale with coffee-toast flavours, and slowly evolving into an Anglo-American hop finish.

Woosh! (Abv 4.6%) - An amber beer layered with light biscuity Vienna malts and a rich fruity filling of new world of hops.

XT Brewery will be holding their Spring Open Day on Saturday 25<sup>th</sup> April from 10:30 - free entry, local food, kids, dogs and grown-ups all welcome, a wide range of beers all at just £2/pint





