

RISING

THE



TUN

The Old English word 'Tun'...

...means a cask or barrel of beer

**The joint newsletter from the Swindon & North Wiltshire and
Devizes branches of CAMRA [Campaign for Real Ale]**

Essential reading for beer lovers everywhere

FREE!

Barley

**Part 1 of a four-part
feature digs deep into what
makes up our precious pint.**



**CAMPAIGN
FOR
REAL ALE**

**Spring 2014
Issue No. 105**

**Brewery
News**

**Pubs Floods
& Daleks**

Pub News

**Beer
Festivals**

'THE RISING TUN'

The newsletter of Swindon & North Wiltshire and Devizes branches of CAMRA (Campaign for Real Ale).

Editor: Mark Nelson editor@swindoncamra.org.uk

Published Quarterly:

The newsletter is published quarterly in January, April, July & October and distributed to pubs and other drinking establishments across Swindon, Devizes and the surrounding areas of North Wiltshire. Please email the editor if you would like to be included on the distribution list.

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Back issues, Along with all Swindon & North Wiltshire CAMRA branch Real Ale news, can be found on our websites; www.swindoncamra.org.uk www.devizescamra.org.uk

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

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CAMPAIGNING FOR REAL ALE, PUBS AND DRINKERS' RIGHTS SINCE 1971

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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 websites (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

14th Apr Branch AGM
12th May Branch Meeting
9th Jun Branch Meeting
14th Jul Branch Meeting

Kings, Wood Street, Swindon, SN1 4AB
Patriots Arms, 6 New Road, Chiseldon, SN4 0LU
Red Lion, 74 High Street, Cricklade, SN6 6DD
Merlin, Drove Road, Swindon, SN1 3AF

DEVIZES BRANCH

12th May Branch Meeting
17th June Branch Meeting

The Crown, New Park Street, Devizes, SN10 1EA
Hare & Hounds, Hare & Hounds Street, Devizes, SN10 1LZ

Find our meetings on Facebook, search: CAMRA Swindon

Welcome

From Swindon & North Wilts. CAMRA

your favourite pint, we that hope you enjoy the news and features included in this issue. At the time of going to press, the Chancellor has announced a further cut in beer duty (plus a freeze in cider duty) in his March Budget Statement. This is testament to another fantastic year of campaigning by CAMRA members and

In Brief



gives the beer and pub industry a solid platform from which to continue the long road to recovery. It will also help to keep a lid on the price of a pint in your local, so make the most of it and enjoy an extra pint or two this spring. I know I will!

Mark Nelson Editor

It's difficult to believe the 27th Swindon Beer Festival, which took place at the Great Western Railways STEAM museum, was over five months ago. The winner of the 'Beer Of The Festival' competition went to St Austell for '**Bucket Of Blood**' and one of the joint runners-up was the locally based Hop Kettle (Red Lion, Cricklade) for '**Danish Pastry**'. Certificates were recently presented to both (*pictured left*), with St Austell making the journey up to the Carters Rest to collect theirs in person.

Don't forget there are plenty of forthcoming events to look forward to in the coming weeks. **Devizes branch** will be gearing up for their 15th annual event in July with tickets on sale in May (it sold out last year, so don't hang about - the Carters Rest, Wroughton, will be a ticket outlet for Swindon folk). Before that, **The Glue Pot** (Emlyn Sq. Swindon) will be having their first Beer & Cider Festival in April and there's also the **2nd Old Town Beer Festival** in May. To make sure you don't miss these, or any of the other upcoming local events, check out the Beer Festival listings (*page 11*).



What's Brewing?

A quartet of exciting new beers from Arkells are in the pipeline! Head to Brewery News (*page 13*) for more information.



Campaign Column



If you love your local pub, offer it protection from developers by listing it as an Asset of Community Value.

If you love your local pub and think it adds value to your community, you have the opportunity to give it extra protection from developers by listing it with the Council as an 'Asset of Community Value'.

People living in England can now nominate a pub to be listed as an Asset of Community Value thanks to the Localism Act 2011.

Listing your local as an 'ACV' provides communities with the power to stop the clock when faced with the pub going up for sale, earning valuable time to explore options for saving the pub.

So what are the advantages of listing your local?

An increasing number of local councils are taking into account 'Assets of Community Value' when considering new planning applications against the pub - listing a pub shows the value it has to the community.

Listing your local means that property developers who are keen for a 'hassle free' purchase, are less likely to show interest.

And once a listed pub goes up for sale, its ACV status has the power to postpone the sale for up to six months. That could be enough time for campaigners to gather together a suitable bid to

buy the pub, with a view to running it as community-owned venture.

“ What’s the process? ”

A more comprehensive outline of the procedure can be found on the CAMRA website, But the following points should give you a guide as to what is involved;

1. First you'll need to pay a visit to the local council website and search for their section on 'Assets of Community Value' or 'Right to Bid'. From there you should be able to download a nomination form.

2. Complete the nomination form with as much information as to why your local should be listed as an asset to the community. Again, there is further advice and even draft text, on the CAMRA website.

3. Gather the support of 21 people from the community in favour of listing the pub as an asset of community value. Each name must be registered to vote in your local authority (on the electoral register) and from a different address.

4. Submit the completed form to your local council. You can check your council's website for guidance explaining how they are accepting nominations.

In February 2014 CAMRA announced that 300 pubs had been listed as Assets of Community Value, providing pubs with greater protection from being sold off for redevelopment.

Sadly it's too late for local pubs such as The True Heart in Bishopstone and The Greyhound in Pewsey, but if you're not alone in thinking your local is a real asset to the community, give some thought to listing it.

Mark Nelson Editor

PUB NEWS



Swindon & North Wiltshire Branch

It's been 12-months since the last issue of The Rising Tun, so there have been a lot of 'Movers and Shakers' within the branches pubs.

In the Swindon area there have been management changes at **The Glue Pot**, **Railway Village**, **The Manor** at Rodbourne Cheney, **The Liden Arms** at Liden, **The Deer's Leap**, Penhill and **The Rolleston** in Curtis Street, while **The Running Horse** in Wootton Bassett Road has undergone a refurbishment and is now called The Runner. **The Plum Tree** (formerly the Rifleman's) in Swindon town centre is now an oriental buffet.

In the Old Town area, management changes include, **The Plough** in Croft Road and **The Victoria** in Victoria Road. **The Prince of Wales** in Union Street has recently closed, while **The Goddard Arms Hotel** has been purchased by Stone Gate. There's also a new café in Old Town called '**Cakes and Ale**' selling bottled beers.

In the Stratton area, both **The Wheatsheaf** in Ermin Street and **Dores Road** and **The New Inn** have new licencee's, while **The Queensfield** is closed. Highworth has also seen changes at **The Fox**, while **Brook's Wine Bar** is closed.

Royal Wootton Bassett sees a change at **The Waggon and Horses** while **The Royal** is closed. Arkell's Brewery have purchased **The Angel Hotel** and **The Cross Keys** is currently being restored following a fire.

In Cricklade **The White Lion** is currently closed and **The Vale** is now a Hotel/Restaurant.

South of Swindon and there are new landlord's at **The Fox and Hounds** at Wroughton and **The Patriot's Arms** in Chiseldon.

In Marlborough **The Bear** has changed hands while **The Sun** is now called The Marlborough.

The Red Lion at Baydon, **The Crown and Anchor** at Ramsbury and the **Blue Boar** in Aldbourne have also seen changes.

To the south of our branch, management changes have taken place at **The Bruce Arms**, **Easton Royal**, **The Waterfront** at Pewsey, **The Tipple Inn**, Collingbourne Ducis and **The White Hart** at Burbage, while **The Antelope** in Upavon is currently closed.

Finally, it seems too late for **The True Heart** in Bishopstone and **The Greyhound** in Pewsey that seem destined to become dwellings.

Chris James
Swindon and North Wiltshire Branch

The Fab 4

Most of us will be familiar with the four humble ingredients that go into making our precious pint. In this four-part series, *Mark Nelson* delves a little deeper into what each of the four brings to the table and how they affect the taste and appearance of Britain's most loved drink.

Part 1: Barley

Malted barley provides the backbone for most beers. Of the five cereals (barley, wheat, oats, maize and rice), it is usually barley that makes up the bulk of the grains, or the 'grist', used in brewing.

It's the sugars contained within the barley that brewers require, as ultimately, it will be this sugar that's converted into alcohol later in the brewing process. But, before the barley can be used for brewing, it's necessary for the grain to undergo a 'malting' process which converts the starches to sugar.

The problem with unmalted barley is that most of the sugars it contains are insoluble in water and of no use to the brewer at all. To make the sugars soluble, a bit of trickery is required.

Imagine you are a small barley seed. If you were getting ready to grow in a farmer's field, the act of germination, followed by the big push through the soil to enable you to reach for the skies, would take some energy. A shed-load of energy in fact.

Thankfully, the barley is prepared. As it starts to germinate, a magical process begins. To ensure the plant has the necessary fuel for its journey, the insoluble starch contained within the seed begins to be converted into soluble sugars.

Maltsters tap into this phenomena by tricking the barley to be used for brewing, into thinking it's about to grow. The grain is steeped in water so that it begins to germinate, and once it has begun to sprout and become rich in food for growth, it's immediately dried or 'kilned' to halt the growing process. You

now have 'malted barley' which contains plenty of sugar which the brewer can utilise.

The kilning process that halts the seed's growth is also used to adjust the colour of the malt. The primary ingredient for most British beers is Pale Malt, which is only lightly kilned during the drying process to provide very pale colour.

This malt is then crushed and soaked in warm water to extract the sugars - the steeping of the crushed malt takes place in 'Mash Tun', a vessel you may be familiar with if you've ever been on a brewery tour. The resulting liquid which is strained off the spent grain after an hour, or so, will be very sweet and will have taken on some colour from the malts.

"in a balanced pint, that malty sweetness needs to be kept in check"

As you might assume, with 'Pale Malt', this sweet liquid (or wort as it's known in brewers' speak) will be relatively pale and provides an ideal base for pale and golden ales. Darker beers get their colour from additional malts, which have been kilned at a higher temperature than that of pale malt.

A commonly used malt to add some depth of colour to a beer is 'Crystal'. The malted barley is kilned at higher temperatures than for pale malt and the resulting crystal malt imparts a malty sweetness to the beer, as well as a rich colour.

'Chocolate Malt' is barley that is kilned to a very dark brown and is used to give flavour and colour to darker beers such as Milds, Stouts and Porters, although it can be used in lesser quantities to add a touch of complexity to a paler beer too.

Did you know?



‘Black Malt’, as the name implies is malt that has been kilned to such a high temperature that the grain is blackened. This malt is used sparingly as the burnt and roasty taste it provides, can sometimes be overpowering. Similarly, roasted barley, which is used in stouts, is an unmalted grain which is roasted until black.

This is by no means an exhaustive list of malts, but it should provide some idea of how different colours and malt flavours are achieved. And by combining a number of these malts together in varying quantities, there are endless variations to be had.

So that’s a basic introduction to malt, the backbone of our beloved pint; humble barley grains, which provide colour, flavour and the fuel to provide alcohol.

But in a balanced pint, that malty sweetness needs to be kept in check and brewers usually offset this by the addition of bittering hops.

This leads us on to the green, sticky harbingers of bitterness; hops! More about them in the next issue.

1. Barley is grown on around 1.1 million hectares in the UK and produces an output of around 7 million tonnes. About 2 million tonnes are used in the production of malt.

2. Barley is the root of the English measurement system. In 1324 Edward II of England standardised the inch as equal to “three grains of barley, dry and round, placed end to end lengthwise.”

3. Barley is highest in fibre of all the whole grains and while the fibre in most grains is concentrated largely in the outer bran layer, barley’s fibre is found throughout the grain.

4. Barley, like other whole grains, can help to reduce blood pressure.

5. Eating barley has been claimed to lower “bad” cholesterol and may help reduce the risk of heart disease.

6. Some research indicates that barley may have the ability to control blood sugar levels.

While we can’t claim that these health benefits will be afforded to you through drinking a pint, why risk the possibility of missing out?!

Pubs, Floods & Daleks

Members of the Swindon CAMRA branch brave the weather in pursuit of pub perfection...

The weather might have been grim through January and February, but the hearty welcome and warm fires that can be found in many of the pubs within the Swindon and North Wilts CAMRA branch area, are a big help in shrugging off the winter blues.

To ensure our local pub database remains up-to-date, members of the local CAMRA branch recently took time out to visit a handful of the more rural pubs. It also provided a good opportunity for more recent members to pay their first visit to some of the pubs outside of the main town area and as we were travelling via minibus, there was no excuse for not sampling the landlords' wares!

First on the list was the **Harrow** at Wanborough. As you might expect, being the oldest inn in the village, it's a picturesque public house that feels like an old pub should. There's a warm fire to one end and atop the bar are fresh loaves of homemade bread for sale.

With plenty of room for dining, the menu was very inviting, using lots of locally sourced ingredients. Importantly for us beer lovers, the ale was also in good condition and at the time of our visit the choice could be made from Otter Bitter, Doombar, or Timothy Taylor Landlord.

Just a stone's throw from our first port of call is the **Plough** and although the rain did its best to dampen our spirits, the large open fire soon had us dried out and pondering over the selection of ales which included Moles, Tribute and 6X.

All too quickly we were ushered back onto the minibus to head to Ramsbury, although any disappointment in leaving Wanborough was short-lived thanks to the welcome we were given at the **Crown & Anchor**.

The pub itself dates back to 1842 and that charming 'old world' feel has not been lost. The low beamed ceilings are adorned with old blacksmith fixings, there's a Victorian beer engine on display and a good range of beer to sample.



Our next port of call, through the floods, was to Aldbourne, or 'Devils End' as it was renamed in a 70's episode of the BBC series 'Dr Who'. This probably accounts for the Dalek which greets us outside the **Crown Hotel**, but there's nothing hostile about the welcome inside.

Once again, a huge open fire fills the bar with warmth and it was pleasing

to see five cask ales available. The bar staff were very friendly and keen to point out various events at the pub, which included movie nights, where they offer a very reasonable deal for the film and a pre-movie supper.

Behind the Crown, the tower of St Michaels Church reached majestically into the grey sky, providing a magnificent backdrop to the village green. A short stroll over which, lead to the penultimate stop on our trip. **The Blue Boar.**

In a lovely setting beside the green there are plenty of reasons to visit this pub and not only for the large open fire and range of Wadworth beers. The Grade II listed building has a rich history, deserving of a feature of its own; the village became home to the men of America's Parachute Infantry Regiment of the 101st Airborne Division during which the Blue Boar effectively became the officers' mess. The pub also featured in the Dr Who series when it was portrayed as the 'Cloven Hoof' in a five-part story entitled 'The Daemons'.

Although we could have spent far more time in this charming establishment, there was one more visit to squeeze in, before returning for home, so it was onward to the **Red Lion** at Baydon.

A dog-friendly Free-House serving a range of local and guest ales, the Red Lion is another popular village pub. Aside from the beer, there are live music events, and a very reasonably priced menu. If the quality of our welcome was anything to go by, you will be very well catered for if you plan to visit in the near future.

With pubs continuing to close at an alarming rate, it's important that we continue to support the publicans who are toughing it out, in an economic climate that's even more demanding than the British weather and I felt privileged to have accompanied some of my fellow CAMRA members on a most enjoyable day.



We had the pleasure to visit some good pubs, serving good beer and offering very good company. Perhaps we should heed the presence of the Dalek outside the Crown Hotel; just as Dr Who would wouldn't be the same without his arch enemy, our villages would be all the poorer for the loss of any of these drinking establishments. Please pay them a visit when you can.

Mark Nelson



BEER FESTIVALS

The following is a selection of beer festivals over the coming months. This is not intended to be a comprehensive guide. For a more complete list of festivals, please visit the main CAMRA website; www.camra.org.uk/beerfestivals

April

Fri 4th – Sat 5th	2nd Gloucester Beer & Cider Fest – Blackfriars Priory, Ladybellegate St. Glos.
Fri 4th – Sat 5th	26th Oldham Beer Fest – Queen Elizabeth Hall, Civic Ctr. West St. Oldham
Thurs 10th – Sat 12th	38th Farnham Beerex – Farnham Maltings, Farnham
Thurs 10th – Sat 12th	36th Bath Beer Fest – Bath Rugby Club, off Pulteney Mews, Bath
Thurs 10th – Sat 12th	Stourbridge Beer Fest – Town Hall, Crown Ctr. West Midlands
Fri 11th – Sun 13th	Blue Boar Beer Festival – The Blue Boar, The Green, Aldbourne
Fri 18th - Mon 21st	Glue Pot Beer & Cider Festival - Glue Pot, Emlyn Square, Swindon

May

Thurs 1 - Sun 4th	20 th Reading Beer & Cider Fest - Kings Meadow, Reading
Fri 2nd - Tues 6th	4th Annual Real Ale, Sausage and Cider Festival , Sun Inn, The Street, Lydiard Millicent, Swindon.
Sat 17th	2nd Old Town Beer Festival , Christ Church, Cricklade St. Swindon
Sat 17th - Sun 18th	6 th Spring Ale & Steam Weekend, Winchcombe Station, Glos.
Thur 22nd - Sat 24th	Kidderminster Beer Fest - Town Hall, Vicar St. Kidderminster, Worcs.
Fri 23rd - Sun 25th	Crown Hotel Beer Fest - Crown Hotel, 2 The Square, Aldebourne
Sat 24th - Mon 26th	Swindon & Cricklade Railway Beer Fest - Blunsdon Stn. Tadpole Ln. Blunsdon

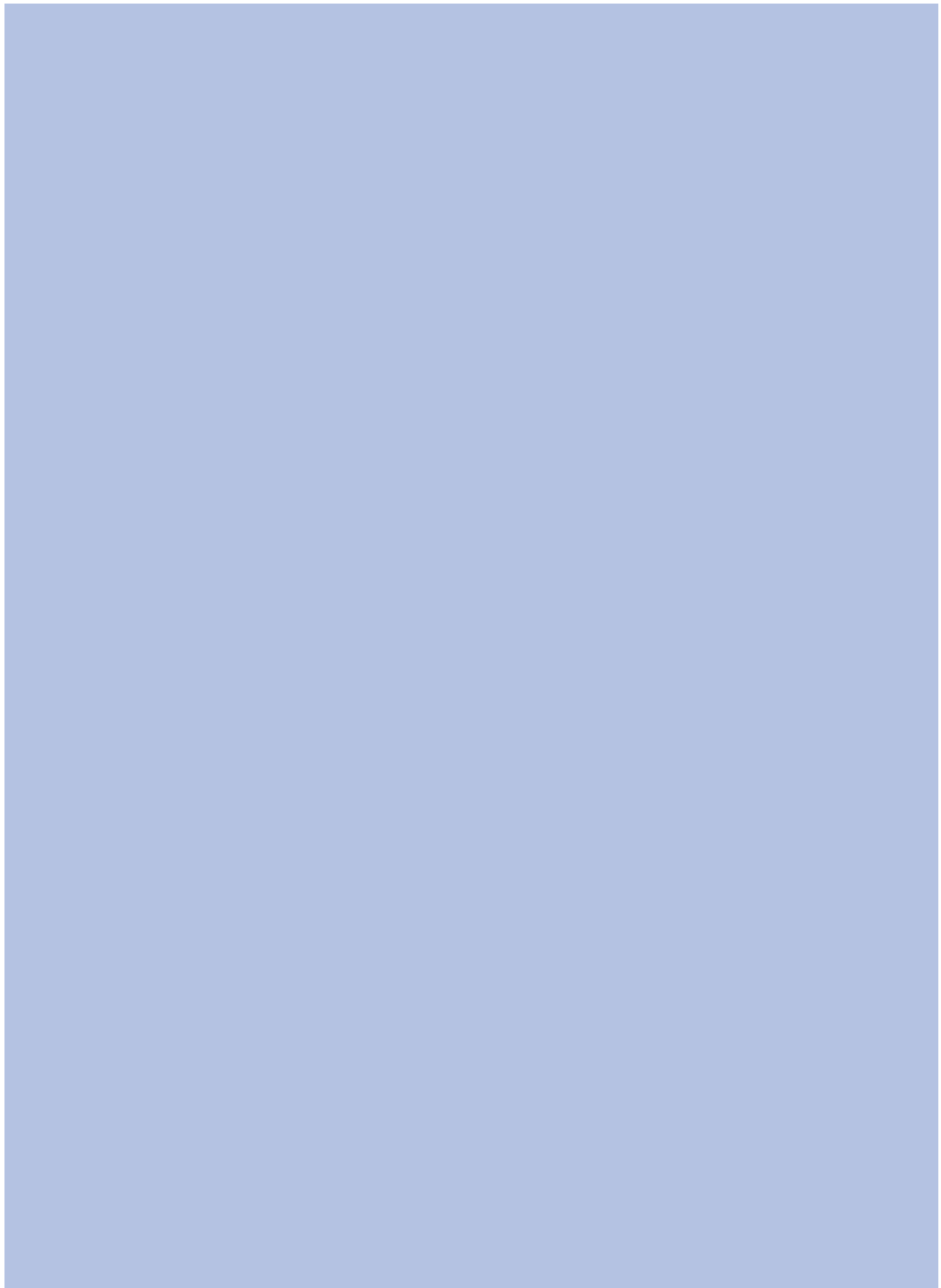
June

Fri 13th - Sat 14th	Stratford-Upon-Avon 8th Beer & Cider Fest - Stratford Racecourse, Luddington Rd, Stratford, Warwickshire
Sat 14th - Sun 15th	Gibberd Garden Beer Fest - (Harlow) Gibberd Gdn, Marsh Ln. Harlow
Wed 18th - Sun 21st	Summer Solstice Beer Festival , Crown Inn, Pewsey
Thur 26th - Sat 28th	Darlington Beer Fest - Forum Music Centre, Borough Rd. Darlington
Fri 27th - Sun 29th	Red Lion Summer Beer Fest - Red Lion, Cricklade

July

Sat 5th	Devizes Beer Festival - Devizes Wharf, Devizes
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Please refer to our CAMRA websites for further details on forthcoming local beer festivals. If you are holding a Beer Festival, however large or small, please email editor@swindoncamra.org.uk with the details, so we can ensure it is posted on our branch website and include it in a forthcoming edition of The Rising Tun.



BREWERY NEWS

ARKELL'S

All good things come to an end and Arkell's 2B, brewed since the early 1900's will no longer be available on draught, although Light Ale will be available in bottles.

Recent single hop beers produced by Arkell's went down very well and news from the brewery is that they plan to continue adding variety to their portfolio, by producing an extra beer each month during 2014.

The production of new beers, to compliment their solid regulars, has become a welcome trend since Alex Arkell took over at the helm.

Look out for ESB (abv 6.0%) in April, Ginger IPA (abv 3.8%) in May, Brazilian (abv 3.6%) in June and Wheat (abv 4.2%), a German style wheat beer, in July.

RAMSBURY

By the time this edition hits the press, The guys at Ramsbury Brewery should have moved production onto their new plant. Look out for a feature on their new premises in a forthcoming issue of the Rising Tun.

Recent brews have included 'Over The Sticks (abv 4.2%), Bellapur IPA (abv 5.5%) and Chalkstream (abv 5.0%), while Hells Highway (abv 3.8%) will be making a welcome return in April.

WADSWORTH

St George's Day is officially 23rd April, but you can already celebrate with a pint of St. George & The Dragon!

Brewed by Wadsworth, St George & The Dragon (abv 4.5%) is a biscuity ale with citrus notes.

In other news, Wadsworth pledged to support the flood appeal for the Somerset Community Foundation, by donating 5 pence for every pint of Wadsworth 6X sold in nominated pubs.

WORLD'S END

Worlds End (at The Crown Inn, Pewsey) have been brewing Dark Fugg 5.2%, Northern Traveller 3.8%, Dream Blonde 4.3%, Bitterus Magnus 4.4%, recently. The brewing plant has been re-located in a new building and their annual Summer Solstice Beer Festival takes place from midday on Wednesday 18th June.

HOP KETTLE

The Hop Kettle (at The Red Lion Inn, Cricklade) had a very successful Winter Beer Fest at the beginning of March and the Summer Fest has been confirmed for Friday 27th June.

Upcoming beers include Heather Beehiving Badly, a honey beer (abv 7.8%) and Flapjack Black (abv 7.3%) which has been aged for four months in a bourbon barrel.

