

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!

*please take
one*

Hops

**Part 2 of our four-part feature
on what makes up our precious
pint, focuses on the hop.**

**Summer 2014
Issue No. 106**

**The Fab Four:
HOPS**

**Pub Of The
Year**

**GBBF
2014**



'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.

The editor would like to thank the following for their valuable contributions and help with this issue: Chris James, Hans Hoffbauer, Richard James, Ben Staite and other members of the Swindon & North Wiltshire branch.

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.

The views expressed in this publication are those of the individual contributors and not necessarily those of the branch or © CAMRA Ltd. www.camra.org.uk

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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

11 th Aug	Branch Meeting	White Hart , High Street, Wroughton, SN4 9JX
8 th Sep	Branch Meeting	Pig On The Hill , 8 Devizes Road, Swindon SN1 4BH
13 th Oct	Branch Meeting	Kings , 20 Wood Street, Swindon SN1 4AB
10 th Nov	Branch Meeting	Red Lion , 74 High Street, Cricklade SN6 6DD

Find our meetings on Facebook, search: CAMRA Swindon

Welcome

From Swindon & North Wilts. CAMRA

Welcome to the summer edition of the Rising Tun, the free, quarterly newsletter, brought to you by your local CAMRA branch. There's plenty to look forward to in the coming months, both locally and further afield, with CAMRA's Great British Beer Festival at Olympia the mid-summer highlight.

And, while we'll have another issue of the 'Tun' ready for early October, it's not too early to remind all beer lovers that the 28th Swindon Beer Festival will be taking place on 23-25th October. Although we have no intention on wishing the summer away, there's no harm in getting the dates into your diary nice and early! Until then, enjoy your read, enjoy the sun (if we get any!) and, most of all, enjoy your beer.

Mark Nelson Editor

Campaign Column



CAMPAIGN
FOR
REAL ALE

It's probably not unfair to think many readers will skip this column in hope of finding something a little more interesting a few pages on. And who could blame them?

Not everyone who has picked up this edition of the Tun will be a CAMRA member and even if they are, not all will want to listen to a dull voice harping on about campaign issues.

However, what nearly all of us *will* have in common, is that if you're reading this, the chances are you're in a pub with a beer close at hand. And if that's the case, what might surprise you most of all, is that you're already doing your bit for the campaign.

CAMRA has a handful of 'Key Campaigns', one of which is to raise the profile of pub-going and increase the number of people using pubs regularly. Probably the most effective tool we have to prevent pub closures is to keep using them. It's that simple.

And why wouldn't you want to? When faced with a choice of filtered, over-carbonated beer bought from a supermarket, or a pint of real ale, naturally conditioned in the cask and served in pleasant surroundings in the company of friends, it's a no-brainer. As the slogan goes, 'It's better down the pub'.

Although Swindon and North Wiltshire is well served by pubs, the loss of any drinking establishment still hits hard. Economically, pubs provide valuable jobs for our communities and contribute a huge amount to the Government in tax revenue. Surveys also suggest that money spent in pubs is twice as likely to remain in the local community, compared to money spent in supermarkets.

But that's enough of the heavy stuff. If you've managed to read this far I thank you. The message is that CAMRA isn't necessarily about complicated agendas and lobbying. It's about getting out there, discovering the diversity of ale provided by our local pubs and enjoying the splendour of the buildings they are served in.

I hope you will join me in doing our bit for the cause this summer!

Mark Nelson Editor



The Hop Inn - Branch Pub Of The Year 2014

Nursing, sales and a passion for Real Ale. Maybe not the usual combination of skills that spring to mind when embarking on a new career in the licensed trade, but then again, the Hop Inn on Devizes Road is no ordinary watering hole.

Converted from an old retail shop and furnished with tables made from reclaimed wood, it's apparent as soon as you step through the door, that this drinking establishment is a little different from the norm. Established in 2012, the Hop Inn has quickly established itself as the go-to pub in Old Town for quality beer from smaller, independent, brewers and owners Jason and Karen Putt's efforts have been rewarded this year, by winning the coveted title of 'Pub Of The Year' from the Swindon and North Wiltshire branch of CAMRA.

Located next door to the Arts Centre, the small and cosy bar offers five cask ales, including their own Hop Inn Bitter brewed by Ramsbury Brewery. In addition to Real Ale, there's also a range of hand crafted lagers available from Freedom Brewery, plus prize-winning ciders, not to mention a decent range of bottled beers and wines from around the world. Even non-beer drinkers are welcomed, with a decent offering of coffees, teas and nibbles.

The old adage that 'good things come in small packages' has never been better represented than by this small bar, with a huge range of drinks that truly delight. If you want to see what all the fuss is about, pop in and have a pint. Opening hours are midday-11pm Mon-Thurs, midday- midnight Fri & Sat and midday-10.30pm on Sundays.

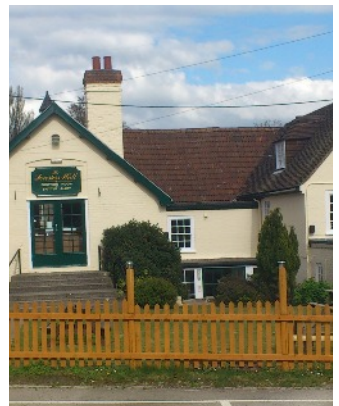
Fancy A Pint In Pewsey?

If you're in the Pewsey area this summer, make sure you stop off and enjoy a pint at the Royal Oak in North Street.

A major refurbishment earlier this year has smartened up this Wadsworth venue, without encroaching on its traditional character. Furthermore, in addition to the usual range of Wadsworth beers, a weekly guest ale is now also available, with landlord Barry Hussey sourcing beers from outside the region, in attempt to provide drinkers with something a little different from the usually fare on offer in the area.

And, having been awarded the Cask Marque, you can be sure of a great pint whenever you call by.

The rear of the pub has also been given a make-over and there's ample parking for those travelling by car, so there's no excuse for not making a visit (designated driver permitting !)



PUB NEWS



Swindon & North Wiltshire Branch

The Nine Elms in West Swindon is now a free house.

The Rose and Crown in Highworth has been recently purchased and is undergoing a refurbishment and is due to re-open shortly.

The King and Queen in Highworth had a landlord change some months ago.

The Red Lion in Avebury is under new management.

The Crown in Broad Hinton has changed hands.

The Royal Oak in Old Town seems to be having a minor refurbishment and is possibly up for sale.

The Clifton in Old Town, Swindon has undergone refurbishment recently and is under new Management.

The Goddard Arms in Old Town, Swindon has re-opened After some refurbishment.

We understand that three Pubs are due for demolition/conversion into flats; **The Queensfield** at Stratton, **The Prince of Wales** in Old Town, Swindon and **The Fox** in Highworth.

The Ivy House Hotel in Wroughton is currently closed and the **Cake and Ale** outlet in Old Town has shut up shop.

The Cross Keys in Royal Wootton Bassett is being worked on with the intention of fully restoring it, following fire damage last summer.

Chris James, *pub correspondent*
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 2: Hops

It may come as a surprise, but in historical terms, hops are a fairly recent addition to the brewing process.

One of the original drinks of the Anglo-Saxons and English was 'Ale', a term that was originally used for brews produced from malt, but *without* hops, whereas 'Beer' was the term used for brews that contained hops. These hopped beers were thought to have originated in Germany.

So what were the English putting in their beer before hops were introduced? It would appear that spices and herbs were the order of the day, including the likes of dandelion, burdock root and heather.

Hops began to be cultivated in this country by the end of the 15th century, after it was found that they had preservative properties which stopped beer from spoiling too quickly. The hops also contributed some bitterness to the beer and while many of us today might enjoy a decent whack of bitterness in our pint, back then, it was probably reluctantly accepted as a by-product of having a more stable beer.

The hop plant itself is a vigorous climbing vine, closely related to another member of the hemp family - cannabis, although it's the flowers that are used in brewing, not the leaves. Technically, the plant is a bine as they grab their supports by tiny hairs (as opposed to tendrils on a true vine) and it is the female plant that bares the flowers which we know as hop cones.

These hop cones consist of paper-thin 'bracts', beneath which, are yellow glands containing the resins and essential oils that are pertinent to brewing.

The primary source of bitterness comes from these resins, although being insoluble in water, they need to be heated in order to become soluble, so they are boiled together with the sugary liquid called '*wort*' which is extracted from the malted barley.

There are many different varieties of hops and each will bring their own personality to the beer. Some might offer earthy, spicy tones, others are more herbal and grassy, while some provide citrus and fruity notes.

Although it's usual for two or more varieties to be blended in a brew, to achieve the desired level of flavour and bitterness, sometimes just one type is used in isolation. Local brewers Arkells recently undertook a project to showcase individual hop varieties by producing beers with just a single hop and they have been very well received.

The stage at which the hops are added to the boil also makes an impact on the finished beer.

Because heat is needed to break down the insoluble resins, the longer the hops are boiled, the more soluble the resins become and the more bitterness they contribute. So hops added near the start of the boiling process (which may take between 60-90mins on average) are those that are able to provide bitterness and these are generally known as the 'bittering' hops.

Further additions of hops are made as the boil progresses and as these later hops are exposed to the heat for much less time, they tend to contribute less in the way of bitterness. However, the upside is that their essential oils (which get lost to evaporation in the first addition) remain, which helps to provide more in the way of flavour and aroma.

So a typical brew that might be boiled for 90mins, could have hops added at the start of the boil (bittering), again at 20 minutes from the end (some bittering, but mostly flavour) and maybe at the very end of the boil (very little bittering but plenty of aroma).

Many brewers also 'Dry Hop', which is the process of adding more hops at a low temperature, after fermentation. Because the temperature is low, the heat

"Arkell's recently undertook a project to showcase individual hop varieties"

Did you know?



doesn't drive off the valuable oils and this technique adds heaps of hop aroma and flavour.

Some of these little green hop cones really pack a punch and some of the imported varieties, especially those from across the pond in America, plus new-world varieties from New-Zealand and Australia, are offering more diverse flavours for our brewers to work with. But don't think that American hops are a new introduction in British beer, as with the abolishment of customs duty on hops around 1862, foreign hops began to be imported on a large scale and became more widely used.

Recently, there's also been some excitement in the British hop breeding program, with the development of a new hop that might give some of the foreign offerings a run for their money. It's hoped that this new hop, 'Olicana' will go into full scale production in 2015. We'll endeavour to find out a bit more about this new hop variety for inclusion in a future issue of the 'Tun'.

With so many hop varieties and flavour profiles on offer, both homegrown and from abroad, the possibilities for beer recipes are literally endless and for those of us that like a bit of variety in our pint, the unassuming hop plant deserves much of the credit.

For further information on British hops please visit the British Hop Association website: <http://www.britishhops.org.uk>

1. Only female hops have the gland that produces oils desirable for brewing. Male and female hops grow on separate plants, so male hops are removed to prevent fertilization. Large commercial hops fields are entirely female.

2. Hop cones contain resins including alpha acids, beta acids and essential oils. The acid components (primarily alpha acid) contribute to the bitterness of beer, while the oils contribute to flavour and aroma.

3. Hops are one of the plant species that contain compounds that mimic the human sex hormone, Estrogen. Before you use that as an excuse to reach for another IPA, the health effects of its consumption are unconfirmed!

4. Hops belong to the same family as cannabis. Other than possessing mild antiseptic properties, there is little similarity other than their shared academic classification, so we don't recommend smoking them!

5. Hop resins are insoluble in water. It takes the application of heat during brewing to isomerize (change the chemical structure of) alpha acids so their flavours can dissolve into the wort.

6. Hops are toxic to dogs and cats, sometimes even in small amounts depending on the breed.

7. Historically, hop flowers are used as a cure for insomnia and 'hop pillows' have been made as a sleep aid for many hundreds of years.

Out & About

GLOUCESTER

At a time when the country is blessed with an ever increasing number of breweries, you don't have to travel far before stumbling upon a small micro, nestled away in the countryside, making quality real ale.

Members of the Swindon and North Wiltshire CAMRA branch recently took a trip just north of the county border, to visit Gloucester Brewery who are situated in the

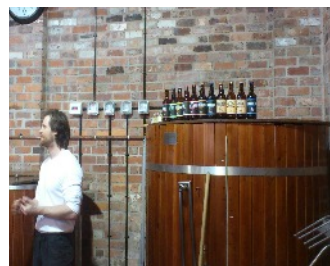
heart of the historic Gloucester Docks.

We were greeted by Jered, part-owner and head brewer, who was quick to ensure we had a pint in our hand, before the tour commenced. The 10 barrel plant is situated in what was originally a horse stable.

But, like many things in life, size isn't everything. It was apparent from the first pint that this brewery is knocking out some fantastic beers, packed full of flavour.

One of the most popular is Gloucester Gold (abv 4.1%), a tasty session beer with delicate hints of tropical fruits, that finishes with a decent whack of bitterness at the business end. A real thirst-quencher.

After the tour giving details of how the brewery got established and details on the brewing process, we were simply left to enjoy the range of beers on offer, with Jered on hand to answer any questions that arose.



It was no coincidence that the timing of the brewery visit coincided nicely with the 2nd Gloucester Beer Festival, so once we had finished at the brewery, it was onward to Blackfriars Priory where the line-up included a hundred ales.

The Gloucester Blackfriars was founded in 1239 on a site that had once been part of a Norman castle and provided an excellent venue for the beer festival.

By mid-afternoon, several of our party curtailed their enjoyment of the historic venue in search of a piece of sporting heritage, as the Saturday in question was also Grand National day. Fortunately an old Ushers pub showed the event live and one of our party managed to roar the winner home, which ensured expenses were covered for the day!

As the day came to a close, we reconvened on the coach and journeyed home via The Marlborough Arms

at Cirencester. This rounded off another cracking outing and if this is the type of social event appeals why not join CAMRA and get involved in the next one? A membership form can be found on page 14 and details of branch meetings on page 2.



Forget Wally, where's Alex?



Roll Up, Roll Up To Britains Biggest Pub!

CAMRA's Great British Beer Festival will be bringing a carnival atmosphere to London's Olympia exhibition centre this summer with an extravagant circus theme, complete with live-action circus performers.

But fantastic beer will, of course, remain the star of the show, with over 350 different breweries offering 900 different real ales, ciders, perries and international beers to over 50,000 thirsty beer lovers throughout the week-long event.

The festival will feature 29 bars including 11 brewery bars run by the Nation's biggest and best brewers of real ale, plus food,

merchandise stalls, as well as a full schedule of entertainment on the GBBF music stage.

The event is set to be one the biggest and best Great British Beer Festival's ever, so don't miss out on your place at the festival and buy a ticket now via www.gbbf.org.uk/tickets

WIN! WIN! WIN! WIN! WIN! WIN! WIN! WIN!

To get you in the mood for this year's Great British Beer Festival, we are giving you the chance to win a year's worth of beer.

Simply send us a photo of you holding the **Beer Master's Tache flyer** and you could be in with a chance of winning twelve cases of beer - delivered every month direct to your door - each consisting of 18 different bottled real ales.

The flyers are going to be distributed to hundreds of UK pubs in the run up to the Great British Beer Festival this summer, or alternatively you can visit; www.gbbf.org.uk/competitions to download a Beer Master flyer yourself.

HOW TO ENTER

- Download, print off, and cut out a Beer Master Flyer by visiting: gbbf.org.uk/competitions (or pick one up from selected UK pubs)
- Take a photo of you holding the moustache flyer to your face
- Email your photo to beermaster@gbbf.org.uk
- That's it!

All entries will be displayed at gbbf.org.uk/competitions

Deadline for entries is Saturday 16th August 2014

When taking your photo and choosing your location be creative, be adventurous, be humorous - but most importantly, be the Beer Master!



Closer To Home

The 28th Swindon Beer Festival 23rd-25th October 2014

Diaries at the ready! The onset of Autumn may seem a long way off, but the approach of Halloween will be here sooner than you think and that can mean only one thing - the Swindon Beer Festival!

The 28th Swindon Beer Festival will once again take place at the STEAM museum and will run this year from Thursday 23rd October to Saturday 25th. Your local CAMRA branch are already making preparations to ensure it's as successful as in previous years and you can keep up to date by visiting the website <http://www.swindoncamra.org.uk> and following us on Facebook; search CAMRA Swindon



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

July

Tue 15th – Sat 19th	Chelmsford City Summer Beer & Cider Fest - Admirals Park Rainsford Rd, Chelmsford CM1 2PL
Thur 17th – Sat 19th	40 th Kent Beer Fest - Merton Farm, Merton Lane, Canterbury, CT4 7BA
Fri 18th – Sun 20th	38th Cotswold Beer Fest - Postlip Hall, Tithe Barn, Off B4632 nr Winchcombe Glos. GL54 5AQ
Fri 18th – Sun 20th	Maidenhead Beer Fest - Maidenhead Utd. Football Club, York Rd, Maidenhead SL6 1SF
Thurs 31st - Sat Aug 2nd	7 th Stafford Beer & Cider Fest - Blessed William Howard Sch, Rowley Avenue, Stafford ST17 9AB

August

Thurs 7th - Sat 9th	15 th Worcester Beer, Cider & Perry Fest - Worcester Racecourse WR1 3EJ
Tue 12th - Sat 16th	Great British Beer Fest - Olympia, London W14 8UX
Thur 15th - Sat 16th	Morecambe Beer Fest - Winter Gardens, Marine Rd Central, Morecambe LA4 4BU
Tues 19th - Sat 23rd	37 th Peterborough Beer Fest - Embankment, Bishops Road PE1 1EF
Wed 20th - Sat 23rd	19 th Clacton-On-Sea Real Ale & Cider Fest - St James' Hall, Tower Rd, Clacton, Essex CO15 1LF
Sat 30th - Sun 31st	Faversham Hop Fest - CAMRA street bar, East St., Faversham ME13 8AS

September

Thurs 4th - Sat 6th	21st Tamworth Beer Fest - Assembly Rooms, Corporation Street, Tamworth B79 7DN
Sat 6th	Heart In Hand Beer Festival - Heart In Hand, Blunsdon SN26 7AG
Sat 13th - Sun 14th	15th Minehead Annual Beer Festival - West Somerset Railway's Minehead Station Platform TA24 5BG

October

Fri 3rd - Sat 4th	8th Ascot Racecourse Beer Festival - Ascot Racecourse, Ascot SL5 7JX
Thur 23rd - Sat 25th	28th Swindon Beer Festival - STEAM Museum, Swindon SN2 2EY

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

RAMSBURY

Plenty of changes afoot at the Ramsbury Brewery as production has now moved on to their new 30 barrel plant.

Later this year the new site will include a fully stocked shop and visitor centre, while work is currently continuing on the installation of a new distillery. In fact, there's so much to report from this expanding brewery that there will be a full-length feature on their expansion in the next edition of the Rising Tun.

In the meantime, Sunsplash (abv 4.0%) is now available, a summery ale that is described as 'a pint of pure sunshine', plus there's been a World Cup themed offering '1966' and Summer Fest (abv 4.7%) for us all to enjoy, alongside their regulars.

THREE CASTLES

The Three Castles brewery are releasing a series of beers called the Climate Collection for 2014. The beers to look out for are:-

- 'Tornado' (abv 4.3%)
an amber beer, originally released for the Chippenham beer festival, and on sale March to May, but due to demand the end date has been extended through June.
- 'Lightening' (abv 4.8%)
Blonde available June to July
- 'Firestorm' (abv 5.0%)
red/brown available July to October
- 'Winter Storm' (abv 4.6%)
brown for November and December

WORLD'S END

Worlds End is based at The Crown Inn, Pewsey and the newly constructed brewery at the the back of the pub is now up and running. The popular Bitterus Magnus (abv 4.4%) is now their flagship ale and is brewed most of the year. Other recent brews include Dark Fugg (abv 5.2%), Mercian Incursion (abv 4.2%), plus Marilyn which alternates with Diana. Their Summer Solstice Beer Festival was well attended with this year's Wiltshire theme complimenting their own brews.

WEIGHBRIDGE BREWHOUSE

The Weighbridge Brewhouse continues to diversify its offerings for you to try! The latest release is the Jamaican Ginger Ale (abv 4.2%), a pale golden ale infused with fresh Root Ginger, Chili and Lime, a combination that brings you a thoroughly refreshing beer for the summer season. For further details on the Weighbridge ale range please check out the website; http://www.weighbridgebrewhouse.co.uk/micro_brewery.htm

FURTHER AFIELD

West Country brewer and pub operator, Bath Ales, is celebrating after its flagship restaurant, Graze Bar, picked up a top prize at a recent awards ceremony. Graze was opened in December 2012 and can seat over 140 diners at a time, with a microbrewery on-site brewing a unique Bath beer. The pub is located next to Bath's iconic Brunel train station and offers a warm welcome to visitors arriving in Bath.



