

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)**

Happy

New Year

Beer!

FREE!

please take
one

**Winter 2014/15
Issue No. 108**

**Swindon
Beer Festival
Gallery**

**The Fab Four:
YEAST**

**A look at
Lundy**



(Pic: Blue Boar, Aldbourne)

'THE RISING TUN'

The newsletter of Swindon & North Wiltshire brnach 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, Alex Harkness, John Keepin 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.

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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

12 th Jan	Branch Meeting	Pig On The Hill , 8 Devizes Road, Swindon SN1 4BH
9 th Feb	Branch Meeting	The Angel , 47 High Street, Royal Wootton Bassett SN4 7AQ
9 th Mar	Branch Meeting	Southbrook Inn , Southbrook Street, Swindon SN2 1HF
13 th Apr	Branch AGM	Merlin , Drove Road, Swindon SN1 3AF

DEVIZES BRANCH

13 th Jan	Branch Meeting	The British Lion , 9 Estcourt St, Devizes SN10 1LQ
3 rd Feb	Branch Meeting	Southgate Inn , Southgate Close, Devizes SN10 5BY
3 rd Mar	Branch Meeting	The George And Dragon , Erlestoke, Devizes SN10 5TX

Find our meetings on Facebook, search: CAMRA Swindon

Welcome



From Swindon & North Wilts. CAMRA

2014 was a terrific year for CAMRA campaigns, not least for the reduction in duty imposed on our precious pint. The announcement in April's Budget meant a reduction for the second year in succession. Shortly after, a petition was delivered to the Government on pubco reform, in a bid to save some of Britain's struggling pubs and you can read about how the Government was defeated in a Commons vote on this reform, below.

There was further help for pubs in the Chancellor's Autumn Statement, providing a reduction in business rates for most pubs. As you will know, CAMRA is all about encouraging people to support Real Ale and while it's hard to deny that people may be going to the pub less often these days, when they do go, in increasing numbers they're looking for something special, something different from the discounted supermarket lager brands - and that's why more of them are drinking cask ale. Let's hope the trend continues in 2015. Happy New Year to one and all.

Mark Nelson Editor

Landmark Victory For Pub Goers & Beer Drinkers!

On 18th November, CAMRA members up and down the country helped defeat the Government in a crucial Parliamentary vote that will secure the future of the Great British Pub. This landmark victory saw the Government defeated by 284 votes to 259 as MPs from all parties voted to introduce a market rent only option for licensees tied to the big pub companies.

Achieving this will help spell the end of pubco licensees being forced out of business through high rents and tied product prices. The family brewers (who generally treat their licensees fairly) will not be affected.

Tim Page, CAMRA Chief Executive said:

"Today's landmark Parliamentary vote helps secure the future of pubs. CAMRA is delighted that, after ten years of our campaigning, MPs have today voted to introduce a market rent only option for licensees tied to the large pub companies - a move that will secure the future of the Great British Pub.

"The Government was defeated by 284 votes to 259 with MPs from all parties voting in favour of a new clause to the Small Business Bill that will empower pubco licensees to choose between a tied agreement and a market rent only agreement that will allow them to buy beer on the open market. Allowing over 13,000 pub tenants tied to the large pub companies the option of buying beer on the open market at competitive prices will help keep pubs open and ensure the cost of a pint to consumers remains affordable. The large pub companies will no longer be able to charge their tenants prices up to 60 pence a pint higher than open market prices."

"This simple choice should spell the end of pubco licensees being forced out of business through high rents and tied product prices.

"Thank you to the 8000 CAMRA members and campaigners who lobbied their local MP to help make this happen and to those MPs that voted to support pubs. CAMRA are now urging the Government to accept the outcome of the vote."

Campaign Column & CAMRA news

There's A Beer For That - Industry Wide Generic Beer Campaign

CAMRA has supported the Let There Be Beer (LTBB) campaign since it was launched in the summer on 2013. In November 2014 this campaign evolved into There's A Beer For That, a £10m campaign that will get people thinking differently about beer.

There's A Beer For That is a generic beer campaign, backed by the newly-formed Britain's Beer Alliance. CAMRA's role is to make sure this campaign continues to include real ale in its marketing and communications.

The campaign focuses on three core aspects of the beers available in the UK today -

- Quality
- Diversity
- Versatility

The campaign shows that there is a style of beer to suit a wide variety of people and occasions, encouraging consumers to discover their perfect beer.

The first stage of the campaign is a national television advertising campaign, which you may have seen in recent weeks and which was directed by acclaimed director Michael Winterbottom.

CAMRA's National Winter Ales Festival 2015

In 2015, CAMRA's flagship National Winter Ales Festival will return to Derby for the second year running, with over 400 beers available. For further details please turn to page 9...

Out & About

DORSET



In early August a trip was arranged to Gyle 59, a brewery located in West Dorset, on the borders of Devon and Somerset...

Twenty-nine of us set off in a coach from Swindon just after eight in the morning. It was a filthy journey along the M4 and M5 afterwards. Heavy rain put a bit of a damper on it. We stopped at Taunton Services on the M5 and the sun started to come out - for the rest of the day. It is amazing what difference this makes to a travelling party. When we got closer to Thornecombe, the roads got narrower and narrower. The coach driver did a brilliant job taking us to the Gyle 59 brewery along narrow country lanes.

Friendly welcome from John, Amanda and Emma, the Brewster. We were split into three groups for guided tours around the brewery with plenty of beer breaks. We had plenty of time to sample quite a number beers after the tour, sitting outside in the sunshine with great beers for company. The brewery was set up in July 2013 and started to brew officially in January 2014. One beer stood out, Freedom Hiker at 3.7%, brewed for the anniversary to commemorate the Tollpuddle martyrs. A remarkably hoppy and full-flavoured beer. It is not a one off any more, but is part of the range of regular beers now.

Gyle 59 beers are not filtered. They are not cloudy, but may be slightly hazy. This is in no way detrimental to the taste of the beers. Some might say it enhances the flavour. After the brewery visit we stopped at the



Bottle Inn, Marshwood DT6 5QJ. This is West Dorset's Pub Of The Year 2014. It is also home of the world famous nettle eating championship. If this is not the kind of thing you want to try, the beers are pretty tasty too!

We then headed to sunny Lyme Regis. It was just like a visit to the seaside should be on a lovely summer's day. On the way back we stopped for a quick pint at The Quarter Jack Wetherspoon pub in Wells. We all had a great day out.

Hans Hoffbauer

The weekend of the 13th and 14th September saw the Minehead Beer Festival take place and several members went to support the Somerset event which is held on the platform at Minehead Station...



PUB NEWS



Swindon & North Wiltshire Branch

The New Calley Arms in Upper Wanborough has a new landlord.

The Cross Keys in Great Bedwyn has reopened after a refurbishment.

The **Royal Oak** in Pewsey has had a major refurbishment.

The French Horn in Pewsey is for sale.

The Waggon & Horses in Royal Wootton Bassett, we understand, may be for sale.

The Meerkat in Beatrice Street, Gorse Hill in Swindon has closed.

The White Hart in Oare may be closed.

We understand that **The Charlton Cat** at Charlton St Peter is currently closed.

The Blunsdon Arms has been under new management for a little while and further details can be found below.

Chris James, *pub correspondent*

Swindon and North Wiltshire Branch

BLUNSDON ARMS

The Blunsdon Arms on Thamesdown Drive, situated in the densely populated area around Abbey Meads, Redhouse and Oakhurst, may appear a typically modern housing estate pub from the outside, but looks can be deceiving. As part of the Ember Inns chain, the pub has a focus on Real Ale, with up to six cask conditioned ales available at any one time. You'll find two regulars, plus two 'familiar faces', which rotate and will include well known beers from up and down the country, plus a further two guest ales. The guest beers from their winter ale selection boast local offerings from the Wiltshire based Hop Back Brewery, plus beers from as far afield as the Otter Brewery from Devon in the South, and the Scottish Borders Brewery from Jedburgh in the north. What's more, every pint is just £2.49 on a Monday and every other day of the week CAMRA members get 20p discount per pint. What more of an incentive do you need, to visit new manager Steve and his team this winter?

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 4: Yeast

Millions of years ago some species of flowering plants developed a new strategy to spread their seed. They encased them in a soft pulpy cover (fruit, to you and me) which became sweet and tasty as it ripened. The fruit was subsequently eaten by animals and later deposited far from the mother plant, together with a healthy dose of manure.

So what has this to do with yeast? Well, it didn't take long for fungi to start exploiting the sugar in the fruit for their own development. The clever fungus (a descendent of brewing yeast) would feed on the sugar and see off any competing micro-organisms by swamping the fruit with alcohol, which was a by-product of the fermentation process.

It's reported that over-ripe fruit, attacked by yeast, has shown an alcohol content of over 4.5% and there's a theory that humans like alcohol in part, because our ancestors learned to associate the smell with the presence of sugary ripe fruit - a type of ancient alcopop.

And the first fermented beverages would have been accidental. A sugar solution of some kind (exactly what this consisted of is hotly contested) would have been left and taken on yeast from the air. There was probably yeast already present on the surface of the fruit, or grain, which was used to make the solution, too. As a result, the liquor would have fermented, people drank it, liked the taste and most likely, the effect!

Yeasts play an important role in human history, as without it, the important staples such as bread and beer would not have been created, but it wasn't until around the 1840's that yeasts were recognized as the cause of fermentation.

In brewing, yeasts are very efficient at taking the 'wort' (which is the sugary liquid produced by steeping malted barley in hot water) and converting the sugar content into alcohol and carbon dioxide, along with a number of flavour and aroma compounds.

It's important for the brewer to know how the yeast (a living organism) responds to its environment, as the flavour and aroma compounds it produces alongside the carbon dioxide and alcohol, will vary depending upon a number of factors, which include the temperature of the wort, the density of the wort, the amount of oxygen in the wort, and it's nitrogen and nutrient content. So brewers take great care in controlling these factors as much as they can. The temperature is critical as certain off-flavours will result if the beer is fermented too warm. Likewise, the yeast needs oxygen to reproduce and a shortage may cause the yeast to become stressed (causing more unwanted flavour compounds) or the yeast may become dormant before fermentation is complete.

"Without yeast, the important staples such as bread and beer would not have been created"

There are many different strains of brewing yeast, all of which have unique characteristics, imparting different flavours into the finished beer. You'll also find that specific yeast strains are used for certain styles of beer; some yeasts are very neutral, while others let the flavour of the malts dominate and some are particularly good at

letting the hop flavours shine through. As lagers are fermented much cooler than regular ale, there are specific lager strains of yeast that thrive at colder temperatures. Yeast has a wonderful habit of adapting to suit its environment and for this reason different strains rapidly develop in different breweries, under different fermenting techniques. This is why you may find a brewery has their own particular strain, which imparts a certain characteristic to all their beers.

So that about wraps up our series focusing on the ingredients in beer. The endless combination of malts, hops, water characteristics, yeast strains, brewing techniques and differing equipment designs, are what makes brewing such a diverse pleasure.

So next time you're supping on your favourite pint, spare a thought for the brewing process and the wonderful alchemy that makes our beer so special.

Cheers!

Puffins, Piracy and a Pint...



Tim Arbon takes a visit to Lundy Island and finds a pub that never shuts...

Lundy Island is the sort of place people go to when they want to get away from the luxuries of modern life and remind themselves of simpler times. The holiday homes have no TVs, there's no wifi and although getting a telephone signal is apparently possible, in just the right conditions and in just the right place, you would be missing the point if you tried to do so. In fact phones are banned in the pub, the Marisco Tavern, which has been serving islanders and travellers since 1868.

Sheep wander the whole island, so it's not surprising that when you enter the pub you are greeted by the smell of roast lamb. If you would prefer something else though there are plenty of warming choices for starters, main course and desert, including vegetarian options such as

butternut squash curry – just the thing for those returning from a walk on the island in the wind (and occasional rain).

Around the walls of the Marisco are plenty of reminders of how stormy and dangerous the weather can be, with memorabilia from shipwrecks of the past. (For example the ship's bell from "Ethel", which sank off of black rock in 1877, when nineteen sailors were drowned.)

During my visit there were two ales on tap: Old Light from St. Austell Brewery – a refreshing light beer with soft hints of fruit and a bitter finish (4.2%); and a smoother, slightly darker beer of malt and hops from Country Life Brewery called Old Appledore (3.7%). Both made excellent session beers so it's easy to spend the day in there supping an

ale while chatting with friends, playing pub games or reading a book. Or perhaps you could strike up a conversation with one of the many walkers, birdwatchers and even bell ringers that regularly visit the island.

One thing I noticed was that the all staff are very friendly and welcoming. This is after all a holiday destination, and guests to the island find that the Marisco Tavern is the central hub of their holiday, and island life.

Tim Arbon



The Marisco Tavern is Lundy's only pub and as such, has to be all things to all people. It's the pub that never shuts, although alcohol is only served during permitted hours, and it's the only building on the Island to have lighting after the generators shut down for the night.

But where does the name Marisco come from? Marisco is a family name, the head of which back in 1238 was William de Marisco. He was later implicated in murder, and plotting against Henry III. After a raid on the island in 1242, William was captured and taken to London

where he was found guilty of treason and hung, drawn and quartered!

As ships were forced to navigate close to Lundy because of the dangerous shingle banks in the River Severn and Bristol Channel, it made the island a profitable location for pirates.

These days Lundy is better known for housing puffins, rather than pirates, plus many other species of birds, with the isolated island ideally situated on major migration routes.

Editor

Swindon's 28th Annual Beer Festival

In Pictures...



This year's festival attracted over 2,200 people



2014 Beer Of The Festival

1st Ramsbury Brewery:
Belapour IPA

2nd Hop Kettle: Dubbel
Entendre

3rd Corinium Ales: IAD Porter



Over £600 was raised for charity including £450 for Prospect...



... and £37.92 for the Retinitis Pigmentosa Society



CAMRA's National Winter Ales Festival 2015

Where: The Roundhouse, Derby, DE24 8JE
When: Open from Wednesday 11th Feb.

In 2015 CAMRA's flagship National Winter Ales Festival will return to Derby for the second year running, with over 400 beers available. The Festival will showcase some of the very best ales, ciders, perries, bottled world beers and mead in 3 separate areas.

Located beside the Pride Park exit of Derby Railway Station (just 93 minutes from London) Derby's historic Roundhouse could not be in a more convenient location. Four Brewery Bars have been agreed: multi award winning Blue Monkey from Nottingham; innovative North Star from Derbyshire both in the Main Hall, Derby's very own Brunswick Brewing Company in the

Music Marquee and Yorkshire's shining gem Brass Castle in the Carriage Room.

The National Winter Ales Festival is home to CAMRA's prestigious Champion Winter Beer of Britain Competition which sees the 4 winter styles of beer (porters, stouts, old ales/strong milds and barley wine/strong old ales) being gathered from across the UK to be judged and a winner declared. Lighter beer lovers should fear not - the festival itself has lots of pale beers and golden ales to choose from too.

The website www.nwaf.org.uk will be updated regularly with details of admission prices, live entertainment, tutored tastings and special hotel rates thanks to our partners at www.visitderby.co.uk.

There are no advance tickets as this is a pay on the door event. Well behaved and supervised under 18s are welcomed until 19:00 each evening, after which they must leave due to a licencing requirement.

The feedback from 2014 revealed that customers loved the building, the beer quality and selection as well as the hot and cold food which was available. So why not join them and go and see Derby at its beery best?

Arkell's Bee's Organic is a real honey



Wiltshire brewery Arkell's has added another trophy to its growing collection after collecting the top award in the Honey Beer class from this year's National Honey Show.

Arkell's Bee's Organic Ale (4.5% ABV) was judged best in class. This is yet another award, and the second this year, for this premium ale, which has picked up accolades regularly since it was launched in 2001.

Bee's Organic Ale uses organically-grown malted barley, hops and honey, all of which give this golden premium bottled ale a light, fresh taste, and its continued success has now encouraged two members of the Arkell family to get up close and personal to the producers of its key ingredient.

Nick Arkell, Arkell's Brewery Sales Director, has been keeping bees since 2010 and head brewer Alex Arkell was so keen to learn more about the vital ingredient of his award-winning ale he went to visit Nick's beehives. According to the British Beekeepers Association, there are some commercial beekeepers, but beekeeping in Britain is still largely a hobby.

Nick said: "Our hives have produced lots of honey this year, thanks in part to the warmer summer weather and I would love to supply all the honey needed for our beer, but sadly it's not organic and we couldn't guarantee a consistent supply."

Alex added: "To satisfy the thousands of people who buy Bee's Organic regularly we'd need a consistent source of supply so at the moment we buy from a trusted commercial supplier, but I loved seeing Nick's beehives and it's definitely given me a taste for honey - I'm going to learn more about beekeeping."

"What I really love about honey is that, along with the other ingredients of our beers such as malt, hops, barley and yeast, it's a completely natural ingredient and it's been used in all sorts of ways for centuries."

The ancient Greeks believed that consuming honey could help men and women live longer.

Alex added: "I'll definitely drink to its health-giving benefits - and to the health of the judges at the National Honey Show."





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; <http://www.camra.org.uk/events>

January

Fri 16 th - Sat 17 th	26th Exeter & East Devon Festival of Winter Ales - Exeter City Football Club, St James Park, Stadium Way, Exeter EX46PX
Wed 21 st - Sat 24 th	Manchester Beer & Cider Fest , Velodrome, National Cycling Centre, Stuart Street, M11 4DQ
Fri 30 th - Sat 31 st	Salisbury Winterfest XVIII - <u>New Venue</u> : British Legion, Endless Street, Salisbury SP1 1DL

February

Thur 5 th - Sat 7 th	20th Tewkesbury Winter Ales Festival - Watson Hall, Barton Street, Tewkesbury, Glos. GL20 5PX
Fri 6 th - Fri 7 th	27th Dorchester Beerex - Corn Exchange, Dorchester, Dorset DT1 1JF
Wed 11 th - Sat 14 th	National Winter Ales Festival - Roundhouse, Pride Park, Derby DE24 8JE
Fri 13 th - Sun 15 th	Hucknall Beer & Cider Fest - John Godber Centre, Ogle St, Hucknall, Nottingham. NG15 7FQ

March

Wed 11 th - Fri 13 th	31st London Drinker Beer & Cider Fest - Camden Centre, Bidborough Street, London WC1H 9AU
Thur 12 th - Sat 14 th	Leeds Beer, Cider & Perry Festival - Pudsey Civic Hall, Dawson's Corner, Leeds LS28 5TA
Thur 26 th - Sat 28 th	36th Burton Beer & Cider Festival - Burton Upon Trent Town Hall, King Edward Place, DE14 2EB
Sat 28 th - Sun 29 th	North Sussex Equinox Beer & Cider Fest - Drill Hall, Denne Road, Horsham town centre RH12 1JF

OVER 400 REAL ALES CIDERS & PERRIES BOTTLED WORLD BEERS AND MEAD LIVE MUSIC [EVENINGS]

NATIONAL WINTER ALES FESTIVAL
2015
11TH FEB 14TH FEB
CAMPAIGN FOR REAL ALE

ROUNDHOUSE PRIDE PARK, DERBY D E 2 4 8 J E

WED THU FRI SAT
11 12 13 14
FEBRUARY

nwaf.org.uk



BREWERY NEWS

ARKELL'S

You may have already seen Arkell's Noel Ale on the bar in various drinking establishments over the Christmas period. Unlike some seasonal ales, Noel Ale isn't too heavy, or dark, but even though it's quite an easy-drinking beer, at around (abv 5.0%) it packs a punch. And for those that think the beer is simply named after the festive season, you'd be wrong. Head brewer Alex Arkell's great grandfather was actually called Noel, having been born on Christmas day and so it's the perfect name for a Christmas beer. First brewed in 1987, most of the flavour comes from the Challenger hop, a traditional English variety, that imparts some spiciness and fruitiness and a lovely rounded bitterness. Other English stalwarts, Fuggles and Goldings are also used in this seasonal ale.

Arkell's have also recently invested in 500 new stainless steel casks to replace some of the aluminium vessels that have been in use since the 1960's.

2014 was a good year for awards too, not only did Bees Organic pick up an award at the National Honey Show (see page 9 for more details), but a couple of keg beers also secured SIBA awards at the tail end of 2014. The Small Independent Brewers' Association awarded Gold to Arkell's 1843 Craft Lager, while Hurricane claimed a silver in the regional keg competition. The 1843 craft lager will now go forward to the national awards in 2015.

WORLD'S END

Worlds End Brewery are based at The Crown Inn in Pewsey and they have recently been brewing Hakka Hopper and a new ale called Belma Blond (abv 4.0%) They have also brewed a special called Christmas Brew in December (abv 4.2%)

The Winter Solstice Beer Festival in December was a success with ales from Somerset being the theme this year with Christmasy ales from that area.

THREE CASTLES

The family run micro at Pewsey has been busy over the festive period with several Christmasy offerings, including Holly Berry (abv 4.4%), We 3 Kings (abv 4.5%) and Starry Eyed (abv 4.9%).

RAMSBURY

Now officially the Ramsbury Brewing & Distilling Co. Tibor and his team have been busy producing three ales for the winter season: That Old Chestnut (abv 4.3%) a rich ruby-coloured ale, Deer Hunter (abv 5.0%) a malty beer with a bitter-sweet finish and Christmas Cracker (abv 4.1%) a light and hoppy beer with a refreshing taste and aroma (cheesy joke and paper hat not included)!

YOUR BREWERY NOT FEATURED?

Keep the beer drinkers' of Swindon informed of what's in your mash tun by emailing editor@swindoncamra.org.uk noting that the Rising Tun is published quarterly (see publication dates on page 2).



