

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)**

FREE!
please take
one



**The
Future's
Bright,
The Future's Green**

**Spring 2016
Issue No. 113**

**RIP
Hans**

**Beers
Abroad**

**Stonehenge
Ales**



'THE RISING TUN'

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

Editor: Mark Nelson editor@swindon.camra.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:

Alex Harkness, Chris James, Barry Hillier, Kevin Galton, Paul Arrondelle, Paul New, Richard James, Russ Taylor, Vince Chilcott 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

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

Helpful Contacts

Swindon & North Wiltshire Branch:

Richard James - Tel: 01793 618921
contact@swindon.camra.org.uk

Trading Standards Swindon:

Tel: 01793 466155 - tstandards@swindon.gov.uk

Devizes Branch

Don Jones - devizescamra@gmail.com

To Advertise:

Neil Richards, Matelot Marketing
Tel: 01536 358670 - n.richards@btinternet.com

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

11 th Apr	AGM	The Merlin Drove Road, Swindon SN1 3AF
9 th May	Branch Meeting	The Red Lion 74 High St, Cricklade SN6 6DD
13 th Jun	Branch Meeting	Shed Alehouse North St, Pewsey, Wiltshire SN9 5EX
11 th Jul	Branch Meeting	The Pig on The Hill Devizes Rd, Swindon SN1 4BH
8 th Aug	Branch Meeting	The Green Dragon High St, Marlborough SN8 1AA

DEVIZES BRANCH [www.devizescamra.org.uk]

5 th Apr	Branch Meeting	The British Lion, Devizes SN10 1LQ
3 rd May	Branch Meeting	The Crown Inn, Bishop Cannings SN10 2JZ
7 th Jun	Branch Meeting	The Hare And Hounds, Devizes SN10 1LZ

Find our meetings on Facebook, search: CAMRA Swindon

WELCOME

Swindon & North Wilts. CAMRA

Good news just in as we go to press for this edition; the Chancellor delivered his budget which supported the British pub industry by freezing duty on beer and cider. Although CAMRA believe that the Chancellor's decision not to

cut beer tax is a missed opportunity, the reductions in stamp duty and business rates will help to keep small community pubs open, so this news was very much welcomed.

On a sad note, for those of you that have not already heard the news, former branch chairman Hans Hoffbauer passed away recently and Richard James remembers him in an article below. Not only has CAMRA lost a significant campaigner, many of us in the branch have also lost a very dear friend. I'm pretty sure Hans wouldn't have wanted us to dwell too much on sadness, but he'll undoubtedly be in our thoughts for some time to come, so please raise a glass this Spring to absent friends. Prost!

Finally, I will be stepping down as Editor after this edition because of time constraints due to the pressure of juggling a full-time job and family life, so thank you to everyone who's picked up a copy over the last few years. It's been fun!

Mark Nelson Editor

Hans Hoffbauer

Early in February I heard the sad news that Hans Hoffbauer, former chairman of the Swindon and North Wiltshire branch, had died following a battle with cancer. Hans was born in Leipzig in what was then East Germany in 1945. With his family he left for the West in 1960 and eventually came to England in 1969. Once here, he developed a taste for British beer and joined CAMRA in 1999.

I first met Hans when he became a regular attendee at our branch meetings in 2002. He was keen to get involved and was soon making use of his IT skills as Web master and setting up a pubs database. He was very keen on getting the pub information accurate and keeping it up-to-date. He also added to a lot of the historical pub information from the late Dave Backhouse's research into the pub database.

In 2011 he was elected branch chairman and was often featured in the Swindon Advertiser, campaigning for lower beer duty and against pub closures, as well as being heavily involved in running the Swindon beer festival.

In addition to CAMRA he and his wife Barbara were the mainstays of the Swindon Film Society.



In December 2014 family commitments took him away from Swindon to Dunster. Unfortunately he was diagnosed with cancer in 2015 and he died at home the day after his 71st birthday.

CAMRA has lost a great character and campaigner. Personally I will miss Hans a great deal; he was a great example of how much you can contribute to the community as well as a good friend.

Richard James



YOUNG MEMBERS

CAMRA, the Campaign for Real Ale, is extremely proud of its hugely diverse membership. Over 160,000 individuals of all ages, backgrounds and both sexes enjoy their CAMRA membership. 11% of the total national membership is aged between 18-30 years old; these are CAMRA's Young Members'.

The Swindon & North Wilts branch often arrange social events for this younger demographic, so if you fancy partaking in the next one, why not join using the form on page 14 and get involved!

The Roaring Donkey

Last month's piece on the Rhinoceros provoked a fair bit of reaction from Rising Tun readers, so thank you to everyone who took the time and effort to get in touch. The biggest talking point concerned the Roaring Donkey, the pub that remains in Albert Street and how it came by its name. Although the author of the original article was unable to establish the origin of this name, a few readers have come forward with suggestions.

One theory was that it always referred to locally by its alternative name to ensure that the forces people stationed around Swindon didn't discover its location, as it was one of the few pubs with a good supply of alcohol during the war.

Several readers suggested the name probably referred to the loud noise that emanated from the printing

presses in the adjacent Swindon Advertiser premises, while another reader, who was a regular in the 'Donkey' from around 1967, recounted the following tale passed down to him by his late father who was born and bred in Old Town; "I remember him telling me that he and his friends would go up to Albert Street if they had nothing else better to do on a Saturday night and watch drunk/unruly customers being thrown out of The Rising Sun. In the 1930's, all the more 'notorious' Pubs in Old Town had bouncers, except one – The Rising Sun. The reason for this was that at that time, the pub was run by a spinster Lady who didn't need a bouncer as she was extremely large in stature and had a very loud and deep (for a female) booming voice. She was her own bouncer and quite capable, on her own, of ejecting from the pub any disorderly customers. This was (apparently) done in conjunction with a torrent of obscenities which would come from her mouth at a very high rate of decibels and she became known as 'The Roaring Donkey!'"

Get The Abbey Habit

If you're off down the pub on your own for a quiet pint, or out with like-minded pals, it's not too difficult to agree on a destination that serves great beer. When it comes to a family outing, sometimes it's not so simple.

"We always have to go where dad wants" came a recent cry from eldest son. "We always have to go somewhere because of the beer, but what about **we** want?" It made me feel guilty, so we agreed he could choose the venue for the pub lunch. And his choice? The Abbey Mead.

It was a pub I had frequented quite often in the past, as when we moved to Swindon our first home was on the Abbey Meads development. However, not being a massive fan of Pedigree, the thought of returning to this Marston's pub hardly had my taste buds dancing with delight in anticipation.

As I get that bit longer in the tooth, not much surprises me (in a good way) anymore, but it's always a pleasure when it does. And our visit to The Abbey Mead was definitely one of these occasions. As I scanned the pump clips as soon as we had passed through the doorway, the red banner of Pedigree was noticeable by its absence. In its place, the well loved Ramsbury Gold, now the regular beer of choice of landlord Karl Willcox.

Karl's made many changes since being at the helm, largely because he's taken on the Abbey Mead as a franchise. This gives him more control over the running of the business and importantly, he gets to choose the beer! Three handpumps may not match some of the bigger real-ale haunts around town, but it ensures that

all three are all in great shape and it was encouraging to hear that Ramsbury Gold is their best selling beer after Fosters. It was certainly as good a pint of Gold as I've had anywhere and Karl's hard work was acknowledged when the pub was voted the Southern Region Community Pub Winner in Martson's Pub of the Year awards 2015.



And although this remains a family orientated pub, no under 18's are allowed in the bar after 9pm, so if you're worried about the vocal talents of young children putting you off your pint, you need not be concerned of an evening.

Of course, the great-value food that was always synonymous with The Abbey Mead remains, so not only were my kids happy with our lunchtime visit, my wallet was too. So if you're close by the Abbey Meads area and haven't visited in a while, nip in for a pint. You'll be pleasantly surprised.

PUB NEWS



Swindon & North Wiltshire Branch

The Robins Farm, (Greene King) has opened recently. It's located near the speedway circuit, near Blunsdon, hence the name.

The Moonies (Moonrakers) at Stratton Crossroads in Swindon has recently had a change of licence.

The Tawny Owl in North Swindon also has a new licence.

We understand that new landlords are being sought for **The Plough** at Chiseldon, **The Green Dragon** in Marlborough and **The Iron Horse** in Wroughton.

JD Wetherspoons are putting **The Groves Company** in Fleet Street, Swindon, on sale as part of a package of pub disposals.

The Ivy House Hotel in Wroughton is destined to be converted into Flats.

There have been chimney fires at **The Angel** in Royal Wootton Bassett and **The Marlborough Inn** at Marlborough recently.

Vince & Donna at **The Village Inn** Liddington still intend to retire in April, so Arkell's will be looking for a new tenant. The managers at **The Kingsdown** are also retiring this summer and Arkell's will also be on the lookout for new tenants at **The Plough** at Badbury.

As mentioned in last quarter's Pub News, **The Sun** at Coate Water has new tenants, with Lee Greening and Kerry Sumner now at the helm. The pair are hoping to build on the acoustic and 'open mic' nights to get more bands involved, with the aim of hosting a charity music festival at the pub sometime next year.

The Red Lion at Cricklade has been voted the Branch 'Pub of the Year' for 2017. Further news on this and the presentation of the award will feature in our next edition.

Chris James, *pub correspondent*
Swindon and North Wiltshire Branch



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Bitesize Beer

News

#LOVEYOURLOCAL



Just before this edition of the Rising Tun came off the press, **The Blunsdon Arms** took delivery of their new Springtime ales, so it's all change on the eight handpumps at this popular watering hole in North Swindon. During this quarter, guest ales will be chosen from the following selection; 'The Rev James' from Brains, Dark Star's 'Hophead', 'Citrus Maximus' from the Dorset Brewing Company, Goddards 'Ale Of Wight', Ilkley's 'Mary Jane' and Wychwood's popular 'Hobgoblin Gold', plus 'Lion's Pride' from Milestones, Moorhouse's 'Black Cat Reserve', 'Red Macgregor' from Orkney, Navigation's 'Britannia', Rudgate's 'Dick Firkin' and 'Session' from Sambrooks brewery in Battersea, not forgetting St Austell's 'Proper Job', Skippers 'Lushingtons' and finally Woodforde's 'Wherry'. Phew!

Aside from all the guest ales, The Blunsdon Arms now also has its own house ale. Brewed for them by Black Sheep Brewery in Yorkshire, the Ember Inns Pale Ale was launched on Good Friday, so there's never been a better time to visit this Cask Marque pub, situated just off Thamesdown Drive near the big Asda Walmart.

MARQUE OF DISTINCTION

Arkell's Brewery is going for 100% accreditation to the highly respected Cask Marque independent beer standard across the whole of its pub estate.

Head Brewer, Alex Arkell, said: "Over the last two years we've worked really hard to gain accreditation for our pubs

and we're almost there. We take an enormous amount of pride in working to continuously deliver consistent, high quality, cask beer out of our gates. This award scheme shows that our landlords are taking as much pride in looking after the beer, once we pass this responsibility on."

Pubs that join the scheme are visited unannounced by an independent assessor at least twice a year. In the first year they are visited twice in the first three months and in subsequent years they are visited once in the summer and once in the winter.

The assessor checks all cask ales on sale for temperature, appearance, aroma and taste. For the pub to pass, all the beers must reach the required standard and it then receives a plaque, framed certificate and merchandising material to inform its customers of the award and their rights.

Arkell's has made a significant investment in cellar management training over the last three years. "Our investment is paying off," says Alex. "But this is a team effort between us at the brewery and our landlords, to make sure that every pint they serve to customers is top quality."

ON THE BEER RUN



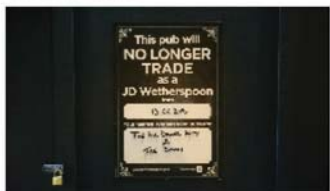
Providing it gets the go ahead, this May should see the 60th anniversary of the Wanborough Beer Race where competitors race around a two-mile stretch of the village, taking in half pints of beer at local pubs along the route. Despite doubts about whether this traditional event would take place in 2015 due to a crackdown on binge drinking by local authorities, it did get

the go ahead last year with almost 50 runners tackling the whistle-stop tour of five pubs. There's usually plenty of fancy dress in attendance so keep an eye on social media for confirmation of the date and whether the event gets the green light.

PIG FEST

Last June the Pig On The Hill in Old Town celebrated its 5th Birthday with a beer and cider festival and plans are afoot for a repeat event this year. As we go to press the date for 2016 has yet to be confirmed, although the last weekend in May is looking most likely. Last year in addition to the beer festival, the event included a hog roast, live music, kids entertainment etc, so listen out for further information and if you're on social media you can keep up to date with what's going on at The Pig by following: @thepigonthehill

GROVES GONE



As mentioned in last quarter's Bitesize Beer News, pub Operator J D Wetherspoon is selling off the Groves in Fleet Street. Sadly The Groves is no more.

PEEBACK TIME

Although it was some time ago, it's worth reporting what Hackney Council got up to over the festive period. They treated certain walls with a special coating which repels liquid, so it bounces urine back at people who pee up pub walls. The council trialed two 'wetspots' in Shoreditch and Dalston during the busy Christmas and New Year party season, without revealing the location of the booby-trapped walls, so anyone who looked to break the seal in public was at risk - Beware!

Stonehenge Stunner

'It's actually green then?' came the surprised question from this correspondent's wife as I was putting together the front cover for this issue of the Rising Tun. I'd been telling her for weeks that I was prepping to do a piece on the seasonal ale that Stonehenge Ales produce, which is green. Presumably like many people who might hear about this beer for the first time, she thought it was either 'green' in the sense that it's a young, immature beer, or maybe hopped with 'green' hops which haven't been dried like the usual hops that flavour and add bitterness to our beer. Both would be incorrect. As you can see, 'Sign Of Spring' is actually green.

Although the immediate reaction might be to think this is a simple marketing gimmick, a look back at the brewery's background tells you there's actually more to it than that... Stig Andersen, Master Brewer by education and head honcho at Stonehenge Ales, hails from Denmark. There he worked for a big corporation, in charge of producing cheap fizzy beer for supermarkets, but he longed to produce ales with a bit more character and that desire brought him to the UK. Bunces Brewery was for sale and Stig jumped at the chance to produce beers from the Old Mill in Netheravon, near Salisbury and so Stonehenge Ales was born.

A year or two into the business, Stig set about brewing a new seasonal ale. After the harsh winters back in his homeland, it was popular for many of the small Danish Microbreweries to colour their beers green at Whitsun to celebrate the onset of Spring.



Stig decided to bring this little tradition to Britain and so 'Sign of Spring' was born.

To enable the beer to be coloured, it needs to be very light in natural colour, so it's brewed only with pale malt and is hopped in the usual way using First Gold and Goldings. To that end it's a very traditional English brew and once fermentation is complete, the colour is added, prior to the beer being racked into casks.

Drinking 'Sign Of Spring' is a unique experience. Close your eyes and it's a cracking English beer. Open them and it's a cracking English beer - just green!

This seasonal delight will be hitting the pubs as this issue of the Rising Tun is coming off the press and is usually available through to May, so keep your eyes peeled. You can't miss it!

ALEHOUSE IN THE OFFING!

As this issue of the Rising Tun was going to press, Stonehenge Ales have applied to open an alehouse in Mill Lane, just a short stroll from the brewery itself, so the residents of Netheravon can look forward to a new watering hole serving quality Real Ale.

Not unlike the Shed Alehouse in Pewsey, the plans are to have a small bar serving ales from Stonehenge, plus guest ales, real cider and some wine and soft drinks. And not a drop of fizzy lager in sight!

'Sign Of Spring' is one of the most popular seasonal beers produced by Stonehenge Ales. If you've missed it this time around, keep an eye out for their core beers in your local which consist of;

- SPIRE ALE (abv 3.8%)
- PIGSWILL (abv 4.0%)
- HEEL STONE (abv 4.3%)
- GREAT BUSTARD (abv 4.8%)
- DANISH DYNAMITE (abv 5.0%)

Planning a holiday abroad this summer, but worried about the lack of ale on offer overseas? Fear not, as we bring you the tale of a brewpub with an excellent reputation in Cyprus, and a report from Mallorca, courtesy of Russ Taylor, the head honcho at XT Brewing.

To kick-off, the Yorkshire family owners of the Paphos-based Aphrodite's Rock Microbrewery & Brewpub, the first licensed microbrewery in Cyprus, tell CAMRA their incredible story of how they overcame years of the former administration's rampant bureaucracy to start their brewery.



William Ginn, 'Bill', said "We started working on our licences shortly after arriving in Cyprus in October of 2010 but, as you'll see, the process was very drawn out and made extremely difficult and expensive for us". He added, "Leaving Cyprus was never an option as Jean, my wife, and I and our daughters, Laura & Melanie, whilst proud of our Yorkshire heritage and of being British, just love living in beautiful Paphos."

Why Did You Decide to Start a Microbrewery in Cyprus?

Bill said, "I'm a Chartered Engineer in the oil industry and have travelled all my life. We wanted to start a family business and saw real potential to establish a microbrewery in beautiful Paphos where we had happily settled along with many other British expatriates. Melanie, our daughter, studied in Sunderland as one of a growing band of British women brewers. Then, in 2010, we prepared a full business plan for CIPA, the Cyprus Investment Promotion Agency, who agreed to assist us. We didn't enter into this lightly nor, knowing Cyprus, did we expect things to be easy but no market research, business plan or MBA could have prepared us for the government nightmare to follow..."

What Were the Problems You Encountered in Cyprus?

"We found an old defunct winery in a lush green valley in the hills above Paphos. The size was perfect plus it was full of charm and character with all permits as a 'winery'. CIPA said the 'Change of Use' application to 'brewery', "...should be straightforward". It was, however, Easter 2012, eighteen months of continuous and largely unnecessary work later, before our thick dossier of documentation was complete. We were assured all was in order and we "...should receive the Permit to Brew in a week". Imagine our shock on receiving notification from Nicosia not with our promised Permit to Brew, but with further unreasonable and, often, impossible demands. It must be said that Jean, my wife, and I were treated very

badly during these years and our health undoubtedly suffered. It turned out that CIPA was, in fact, powerless to help.

We persevered and met all demands making it clear we would not just meekly go away. Customs & Excise then dropped their bombshell, never previously mentioned, that should we ever receive a Permit to Brew we must pay a €51,000 bond and have a full-time Inspector on our premises whose salary and all expenses would be to our account. The cost could be well over €100,000pa; a crippling sum for a small family business."

To Brussels and the European Parliament...

Bill said "With no options left to us, and feeling very alone, we took this to the European Parliament in Brussels with the support of our former Yorkshire MEPs to challenge whether the brewing sector in Cyprus is operating in accordance with the requirements of all relevant aspects of EU law."

"After nearly four years of struggles our Permit to Brew was finally granted with the resident Inspector and bond requirements dropped." Bill said, "After all those years of Cyprus bureaucracy, I nearly called our Irish Red Ale 'Red Tape'!"

"Finally, however, we can say that a holiday in the 'Med' no longer condemns CAMRA real ale drinkers to long days of bland, commercial lagers. Cheap flights and low cost accommodation make even a long weekend break possible so come to our little oasis in Paphos in 2016 and have a few great days with us!"



Brewer Melanie at work

Aphrodite's Rock Microbrewery & Brewpub Today

"Aphrodite's Rock Microbrewery & Brewpub is in a lovely old winery 15 minutes from Paphos surrounded by beautiful olive groves and grape vine terraces. You and your family can take in the views sat in the traditional stone courtyard shaded by walnut, hazelnut and mulberry trees and also enjoy regular live entertainment staged for your pleasure. The kitchen offers delicious, great value-for-money meals plus authentic hand-stretched Italian pizzas baked-to-order in an Italian wood-fired oven. Portions are generous - come hungry, you won't leave that way!" Bill said.

Despite its stunning location, great restaurant and warm ambience, Aphrodite's Rock Microbrewery & Brewpub is still, first-and-foremost, a microbrewery. Quality real ales and real ciders with real character are brewed by Head Brewer Melanie and her team, for tourists and residents alike. You can also join the highly popular, informative and complimentary Brewery Tour held every Monday to Friday after lunch.

The family's tenacity and determination to bring this much demanded microbrewery to fruition in Cyprus is to be commended. Institutional problems continue for them but they say the support and solidarity shown by fellow

CAMRA members, and friends & family, visiting them in Paphos is a great help. Our mission is to let it be seen that British microbreweries overseas that are fighting to push back the frontiers of real ale in Europe are not alone, but stand shoulder-to-shoulder with 200,000 CAMRA members. Support Aphrodite's Rock Microbrewery & Brewpub!



Aphrodite's Rock Microbrewery & Brewpub Opening Hours:

Monday – Saturday: 11.30am – 10.00pm (breakfast from 9.30am)

Sunday Roast: 12.00 noon – 4.00pm

Contact Information:

Address: Polis Road, Tsada, Paphos 8540, Cyprus

Phone number: (00 357) 26 101446

Email: info@aphroditessrock.com.cy and info@cyprusbrewpub.com

Cervesa Mallorca!



The beautiful Mediterranean island of Mallorca is now home to several innovative micro-breweries. Tucked away in historic towns across the island there are now seven local producers making a seriously wide range of beers.

I started my beer travels at a wonderful bar in the capital: Palma. Having become used to the bars selling only one 'cervesa', which quite often wasn't even branded, seeing a long line of taps in the **Cook & Beer** brewpub was a very welcome sight. English, Belgian and a wide selection of local beers were available and all delivered up by a very

enthusiastic barman-brewer. In the same neighbourhood as Cook & Beer is the **Tramuntana Brewery** and bar, named for the beautiful mountain range that runs along the northern coast and a nearby bottle shop: **Del Món** both are well worth searching out. **Forastera** brewery has some funky looking beers and they are located further south towards the airport.

Heading east from Palma to Algaida, **Cervesa des Pla** make a very interesting soured honey-wheat beer called **Xeixa**. Finding the beers can prove difficult, but one of the more widely available in supermarkets is **Cas Cerveser Galilea** based in the mountain area of Puigpunyent. **Sullerica** from Soller on the western coast make a wonderful black ale brewed with cacao. The smallest brewery is **Talaiotika** from Porreres started by a winemaker and chef.

Beer Lovers Brewery from Alcúdia have developed a great local following

and produced some wonderful English and American influenced beers and have taken more to hoppiest styles than some of the other local beers. They have a patio bar and hold regular beer and food matching events.

All the breweries produce an astonishing range of styles – they realise they are never going to compete for the 'session' lager market as they need to persuade buyers to spend potentially ten times more for their product; so the market looks for fuller flavoured beers. Styles range from pale wheat beers, all through to some very convincing dark porters and chewy stouts.

The bottled beers are all bottle-conditioned and filled at the breweries. The draught beers are on keg – but they are 'keg conditioned' that is to say the kegs are filled with 'live' beer, unfiltered and the beers then gradually develop their own 'fizz' so no extra gas is added. Go check them out!

Russ Taylor

The Weighbridge Brewhouse

Penzance Drive, Swindon.

Wiltshire.

SN5 7JL.

Tel: 01793-881500



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www.weighbridgebrewhouse.co.uk

OR GIVE US A CALL: 01793 881500

An advertisement for Arkell's Flavour Collection ales. The background is a vibrant display of colorful fireworks. Three beer labels are prominently displayed in the foreground. Each label features the Arkell's logo at the top, followed by 'FLAVOUR COLLECTION' and the name of the ale. The first label is red and white for 'Strawberry SENSATION' (5% Alc), the second is blue and gold for 'Tinge of Binge PALE ALE' (3.5% Alc), and the third is blue and white for 'Vanilla Pod ALE (VPA)' (4.5% Alc). Each label also includes a 'RELEASED' date: 29 JAN 2016, 4 APRIL 2016, and 7 MAY 2016 respectively. At the bottom left is the Arkell's logo and website 'ARKELLS.COM'. At the bottom center is the text 'ARKELL'S FLAVOUR COLLECTION'. At the bottom right is the large, stylized text 'A Flavour Explosion!'.

BEER FESTIVALS

The following is a selection of beer festivals over the coming months and the major and 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

Wed 6 th - Sat 9 th	14 th Maldon Beer & Cider Fest - Plume School, Fambridge Rd, Maldon Essex CM9 6AF
Wed 6 th - Sat 9 th	Newcastle Beer & Cider Fest - Students Union, Northumbria Uni, Sandyford Road, Newcastle Upon Tyne NE1 8SB
Fri 15 th - Sat 16 th	Coventry Beer Fest - Coventry Rugby Football Ground, Butts Park Arena, Butts Road, Spon End CV1 3GE
Thu 21 st - Sat 23 rd	40 th Farnham Beerex – Farnham Maltings, Farnham GU9 7QR
Fri 22 nd - Sat 23 rd	4th Gloucester Beer & Cider Fest – Blackfriars Priory, Ladybellegate St. Gloucester GL1 2HN
Fri 22 nd - Sat 23 rd	Chippenham Beer Fest – Olympiad, Chippenham SN15 3PA
Thu 28 th - Sun 1 st	Reading Beer Festival *New Venue* Christchurch Meadows, George Street, Caversham RG4 8BY

May

Thu 12 th - Sat 14 th	17 th Kingston Beer & Cider Fest - Kingston Working Mens Club, Old London Rd, Kingston KT2 6ND
Sat 21 st - Sun 22 nd	8th Ale & Steam Spring Weekend , Winchcombe and Toddington stations, Glos.
Fri 20 th - Sat 21 st h	4 th N.Wales Beer & Cider Fest - Centenary Club, Racecourse Football Ground, Mold Road, Wrexham LL11 2AH
Sat 28 th - Mon 30 th	Swindon & Cricklade Railway Beer Fest - Blunsdon Stn. Tadpole Ln. Blunsdon

June

Thu 2 nd - Sat 4 th	20 th Southampton Beer Fest - O2 Guildhall, West Marlands Rd, SO14 7LP
Fri 10 th - Sat 11 th	10 th Stratford-Upon-Avon Beer & Cider Fest - Stratford Racecourse, Luddington Rd, Stratford, Warwickshire CV37 9SE
Thu 16 th	Summer Solstice Beer Festival - Crown Inn, Pewsey SN9 5EL
Fri 17 th - Sat 18 th	Salisbury Beerex XXXVI - Salisbury Arts Centre, Bedwin St, Salisbury SP1 3UT
Fri 24 th - Sun 26 th	Red Lion Summer Beer Fest - Red Lion, Cricklade SN6 6DD

July

Sat 2 nd	17 th Devizes Beer Festival - Devizes Wharf, Couch Lane, Devizes SN10 1EB
Fri 22 nd - Sun 24 th	40th Cotswold Beer Fest - Tithe Barn, Postlip Hall nr. Winchcombe, Cheltenham, Glos. GL54 5AQ

Come & see
Swindon's
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THE BEEHIVE

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The Red Lion

The Red Lion Inn is situated just off the Thames path as it passes through historic Cricklade. The pub dates back to the early 1600's and there are still many historic features playing a part in creating the perfect British pub atmosphere.

The Red Lion combines contemporary features in its stand alone restaurant with all the things that make pubs so much of an institution.

www.theredlioncricklade.co.uk

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BREWERY NEWS

ARKELL'S

The disappointing news is that Kingsdown Ale is no longer set to be one of Arkell's core beers. Launched as 'special' to commemorate Swindon Town Football Club's 1969 League Cup triumph, it's been brewed regularly from 1976, but is now being moved over to a seasonal listing. This is being replaced by 'HOPeration IPA' which will become a regular Ale at 4.2%. The Arkell's 'Flavour Collection' also continues this Spring with 'Tinge Of Ginge' (3.5%) in April, followed by 'Vanilla Pod Ale' (4.5%) in May. There's also a special bottled beer for the Swindon 175 celebrations called Hooter (4.5%).

As mentioned in Bitesize Beer News (page 6) Arkell's Brewery is going for 100% accreditation to the highly respected Cask Marque independent beer standard across the whole of its pub estate. Success would be quite some achievement, so we wish them well with the assessments in the coming months.

HOP KETTLE

Based at the Red Lion in Cricklade, the Hop Kettle brewed a new beer made with whisky barrel oak and smoked malt, in the style of an old ale named "Old Bandit". Two versions were produced, one at 6.1% and the other at 5.3%. Tom also recently brewed "Beer of the Unknown" (4.9%) plus another brew which went by the name "Brew What Went Wrong". It's not one they'll make again as no one's quite sure what did go wrong! The summer beer festival featuring 30 ales will take place 24th-26th June. Roll on the summer!

OLD TOWN BREWERY

Craft beer has become phenomenally popular recently and there's no need for Swindonians to miss out. In Old Town, the heart of Swindon, a new craft brewery is emerging with innovative pale ales, wheat beers, saisons and porters!

Old Town Brewery is a tiny, family business based on a love for craft beer mixed with a passion for wild, foraged & home grown ingredients.

Already showcased at various local events in 2015, the Head Brewer enthused "Feedback from our customers has been overwhelming - we're excited to be brewing beers with a twist, locally".

To find out more visit www.old-town-brewery.com and get involved. It's real ale, but not as we know it.

THE WEIGHBRIDGE



Brewers Mark Wallington and Jordan Wheeler have just brewed an ale for the Great Western Railways 175th year celebrations in Swindon. They have produced a Mild Ale which is 4% ABV. The Mild, named 'Great Western 175 Special Mild', will be available from late March and is proposed to be brewed throughout the year.

RAMSBURY

As we get to the end of winter and start thinking about the warmer weather, Chalkstream (premium ale at 5.0%) and the award winning Belapur (IPA at 5.5%) are being brewed as we speak, ready to be drunk in the spring and summer. Honeybee Nectar (4.2%) made with honey from the Ramsbury estate will be around in cask, as well as bottles. Finally Sunsplash (a golden ale at 4.0%) will be brewed in the next couple of weeks, perfect for sessions in your favourite pub garden.

THREE CASTLES

Head Brewer Antony is currently brewing 6 seasonal beers in addition to their 6 core beers.

'Gate House' a chestnut brown bitter 3.8%. Solstice 'Sunrise', a hoppy golden ale 3.9%. 'White Knight' a golden ale at 4.1%. 'Stoned' a speciality ale 4.4%. 'Druids Brew' a best bitter 4% and 'Bunny Hops' for Easter - hoppy & fruity with a bitter finish 4.2%

WORLD'S END

World's End Brewery is based at The Crown Inn at Pewsey. Recent brews include: "Bitterus Magnus" (4.2% abv), "New Zealand Blonde" (3.8% abv), "Festival" (4.2% abv), "Dark World" (4.3% abv), "Artic Blonde" and "UXB" at 4% (so named as a bomb had recently been found near the pub). This year's Summer Solstice Beer Festival begins on June 16th.

A Campaign of Two Halves

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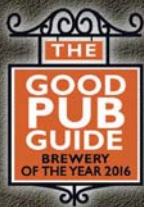
'BREWERY OF THE YEAR'

2016 Good Pub Guide Awards

2016

HARVEYS

The Sussex Brewers

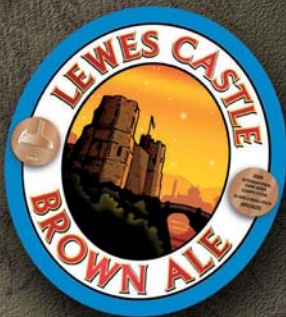


**WORLD'S
BEST
MILD ALE**

*World Beer
Awards 2015*

**WORLD'S
BEST
BROWN ALE**

*World Beer
Awards 2015*



**CHAMPION BOTTLE
CONDITIONED BEER**

*CAMRA's Champion Beer of Britain
Competition, Olympia 2015*



**BEER OF THE
FESTIVAL**

*Pendle Beer
Festival 2015*

**BEER OF
THE FESTIVAL**

*Eastbourne Beer
Festival 2015*

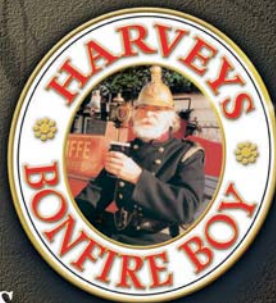


**BEER OF
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