

≡ RISING TUN

Autumn 2017 | Issue 119

Karen Warner from Cardiff, a regular long distance visitor to the Great Swindon & N.W. Beer Festival, signals the opening session, by setting off the historic GWR Steam Driven Hooter!



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From the Editor...

I recently came across some research that revealed 25% of us say we are happiest whilst we are in the pub. Although this comes as no surprise to me, others may be shocked that at a time of so many pubs closing and the relentless rise of Costa, it seems our love affair with the local is as strong as ever!

A third of Brits surveyed (2000 were spoken to), said they always laugh most at the pub, twice as many as have a giggle at work or anywhere else.

It was also evident that if you want to catch up with friends, then the pub is the place, outstripping cafes, restaurants or even the local gym! Catching up with friends was voted number one reason to go to the pub, followed by the general atmosphere and potential to relax/switch off. I'd say pretty good news!

Changing the subject, I've enjoyed two great brewery visits since the last Tun. One was to Bespoke Brewery in Micheldean in the Forest of Dean, which I got from a Groupon voucher, but can be booked directly on Saturday afternoons. Very funny guy and some great ales... and a couple on our trip were on their third visit! The other was to the Old Dairy Brewery in Rye, Sussex and I'm pleased to say we selected their Uber Brew, at the STEAM Festival a couple of weeks ago, and it quickly sold out.

Final word ... don't forget to have a look at the article on the Winterbourne Basset pub. The village is right behind it and keen for Swindonians either to invest or just support it as a great future destination.

John Stooke
Editor

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THE RISING TUN

'THE RISING TUN' is the magazine of Swindon and North Wiltshire branch of CAMRA (Campaign for Real Ale)



"Delightful sign snapped on the way to the urinals in a well known local alehouse!"

THE LOCAL DIARY

All meetings and social events are relaxed and friendly. Why not come along and join us? Members and non members are equally welcome to attend. Check the website before setting out in case of any last minute changes. Meetings usually begin at 8.00pm. Upcoming dates are:

Tues 12th December

The Shield and Dagger, Thames Avenue,
Swindon SN25 3NT

Tues 9th January

The Tawny Owl, Queen Elizabeth Drive,
Swindon SN25 1WR

Tues 13th February

The Manor, Cheney Manor Road, Swindon SN2 2NX

Tues 13th March

Pig on the Hill, Devizes Road, Swindon, SN1 4BH

JOKes

My wife and I were shopping in Tesco, when suddenly she accused me of being lazy ... Well, I nearly fell out of the Trolley!...

Your Local Host ... Get to Know Them



Those of us who rush up and down Wanborough High Street past the Brewers, the Plough, and the Harrow (when it's open!) could be forgiven for thinking that's it, for Wanborough Pubs. However tucked away at the top of Kite Hill is the New Calley Arms, a small pub with an increasingly big reputation. I met landlord Jon Beeden to find out more about the man behind the bar, and discover what drives him in business.

When did you start out in business and why?

I spent my early years as a pro footballer in the Swindon Town FC Academy, but it didn't work out so I got into retail management in a local shoe business... Schuh. Whilst that was okay, I'd always fancied working for myself and loved cooking, so when the opportunity of this came along, mum and I decided to go for it. She remains a huge support.

Tell us the best thing that's happened to you recently?

I got engaged... although no plans for an early wedding, maybe 2020 or 2021. There is no mad rush as we've been together already for nine years so we know each other pretty well!

What would you say makes the New Calley Arms special?

When we first took on the Calley, I had big ideas to turn it into a gastro pub, but quickly realised that we had a really good local following and it would have been madness not to recognise this. Some of my regulars have been coming here for 30 years or more. As a result I've tried to retain the homely atmosphere, still making it welcoming for visitors and provide good quality home cooked food... not too fancy, oh and any changes I do make are made carefully and slowly, nothing too radical.

If you did not live in Wanborough and could live anywhere else in the world, where would you choose?

My fiancé is Irish, so perhaps Dublin? My other thought is Canada. Although I've not been there, I've met many Canadians and I like their approach. They seem much more down-to-earth than is the case in the United States and images of the country looks stunning.

When you go out to eat, which is your favourite restaurants, (and you can't propose your own)?

We like tapas and Los Gatos in Devizes Road never disappoints. Mostly though we like to go to different places. Apart from the variety of food, I can sometimes pick up tips and ideas which I store away for the future.

What would you say about the lifestyle to anyone thinking of getting into this business?

Well, I really like it. Okay 9-to-5 has some attractions I admit, but I'm not really a television guy, so I'd be looking to do something in the evenings in any case. Because I can't go out with them, often my friends come here for a drink and a chat. Overall it's working out pretty well.

How about cars... are you a bit of a petrol head?

I do have ambitions to someday own either a TVR Tuscan or a Lamborghini... but for now I quite happily drive a Smart car which is useful for mobile advertising!

What do you do with any time off?

We like to get away if we can. City breaks work well, because I'm not out of touch for too long and yet it's

still interesting and varied. There are plenty more European capitals to get around before boredom sets in!

If you had to pick one favourite film what would it be?

That's easiest question so far. I'm a great fan of the 'Fast and Furious' films.

Do you follow sport, are you involved, and which team?

Right now I play semi pro football for Chippenham Town in the National League, the sixth tier of English football. As a result I don't get much time to watch sport. We train twice a week and Saturday can often mean a long journey e.g. Truro away! That's where mum is a lifeline. I couldn't do this without her support.

What would you say is the best part about life as landlord of the New Calley Arms?

I love chatting to the locals and feeling part of a really terrific, if quite small community here. I've recently recruited two chefs, which I plan will free up some more of my time to spend front of house. It's quite an investment but I'm confident it will work out.

If I asked you to name one thing, what would you say you are most proud of right now?

I think that for a small, relatively new business, to hit number one on Trip Advisor Restaurants Reviews in Swindon, and this driven only by what our customers freely say, is a decent achievement. The only complaints I get are sometimes running out of menu items but this is bound to happen. If I wanted to sell Brake Bros, I could get a huge freezer and never run out, but if you order late and the dish is popular ... because we might prepare say 10 pies, there may not be any left on that on that particular night.

What advice would you give anyone else starting out in business?

Try to find really good reliable staff, which fortunately we've been able to do here. Understand and accept the lifestyle which is not everybody's cup of tea, and work as hard as you possibly can. I really think hard work does bring a reward.


What can we say about your plans for the future, or to improve the business?

I'm not a great one for constantly looking ahead. I'm enjoying life today. I want to carry on trying to improve what we do here and consolidate our reputation. We want to play a full role in the community, perhaps in

the way pubs did in the past? To that end we propose to run a Beer and Cider Festival next year, in support of the local church. If it works out, it could become an annual event, dedicated to raising money for village good causes. Perhaps in the longer term I'd like to do more in business but it will be in addition to, and not instead of the Calley. When I'm past it on the football field, perhaps we can extend the business in some way with a bit more time.

Typically hopeless of me to forget to ask Jon how old he is, but it can only be mid 20s. For one so young, he displays a first-class business brain in understanding his market, understanding is customers and ensuring they drive his decision-making processes. Also with a steadily growing reputation for food he has managed to combine a traditional pub serving an established village clientele with a food destination reputation. Admiral Taverns were either very lucky or very smart when they identified Jon. I can predict only more carefully managed growth and success for Jon, his family and the New Calley Arms!

ED



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A Bar Too High?

For 12 months now, the new pub code has been in operation. This theoretically allows tenants a market rent option... meaning they are no longer forced to buy overpriced beer from their landlords, the Pub Co's... but how is it going?

The answer seems to be not that well! A report by Stephen Childerstone has found that just 11 pub tenants have agreed MRO deals with their Pub Co out of 497 applicants.

The main strategy to frustrate tenants is the Pub Co's insistence that they have to sign new tenancy agreements rather than a deed of variation. This was never clarified in the legislation. These new deals seemingly come with demands for hefty deposits, rent in advance, payments into funds, (previously not known) to cover maintenance and repairs, and finally significant legal costs. Pub Co's claim it is required under the legislation, although the adjudicator's Head of Policy, Kathy Lee Cole, has stated categorically the opposite.

It seems that unless adjudicator Paul Newby is prepared to get tough, Parliament's intention of delivering a fair deal for our pub tenants, may be being cleverly kicked into the long grass?

Ed

I am presently putting together a book researching the history of all of the pubs that have disappeared in Swindon since 1800. Anyone out there who has old photographs, old memories, possibly landlords, or indeed anything which would make this as interesting as possible, please contact me at the email address on page 3 .. Thank you

Ed

PUB NEWS...

Swindon and North Wiltshire Branch

An 'Asset of Community Value' application has been submitted on behalf of the **Heart in Hand in Blunsdon village**, by Blunsdon Parish Council. Whilst it is not deemed to be under any immediate threat, certainly as long as the excellent landlord stays in post, it is the kind of large country house with large rear ground, that the Pub Co's just love the opportunity to sell off for a short term profit. The **Cycle Club in Dixon Street** is closed permanently. The **Harrow at Wanborough** is closed again but we are told discussions with new potential tenants are ongoing. The **Bell at Ramsbury** has been voted as the AA's Pub of the Year for the whole of England. This is a significant award and reflects the investment and care with which this ancient alehouse has been brought up to date. The **King and Queen in Highworth** is now serving food following a kitchen refurbishment. The freehold of the **Greyhound, at Westcott Place** is up for sale with a whopping £1 million price tag, the **Dears Leap, Penhill** is presently closed but we are told there are plans to reopen in the near future. The **Cricketers in Emlyn Square** is now being offered for lease by Swindon Borough Council at an attractive £15,000 per annum but this is a full repairing lease... so potential big responsibilities in a listed building? The new **Hawkesworth Brewery Tap**, The Hop Kettle, located in the old Post Office sorting office close to the Oasis, is now open to the public 3.00pm Fridays, 12.00 noon on Saturdays.



The **Carters Rest** at Wroughton is now refurbished and the most recent report speaks of a "nice new clean look, modern but not out of place ... still doing nine ales, and with sport on TV for them that wants it ... reinvented but staying with its real ale roots".

Beer At Home

Today, hundreds of bottled ales vie for space on supermarket shelves and thousands more don't get shelf space. While it's self evident you can't reproduce properly kept and dispensed real ale in a bottle, this feature scours the country to search out taste and flavour. The views here are entirely those of the editor who apologises in advance if your taste is not his!

Summer Lightning

Similar to all bottled beers, Summer Lightning has far too much integrated CO2 for my liking, but it does produce a very light, slightly hoppy finish... not at all unpleasant especially if you leave it poured to sit for 15 minutes or so before drinking. Hop Back Brewery from Downton, just south of Salisbury, describe it as "A very pleasant straw coloured beer with a terrific, fresh hoppyrama - probably the most awarded beer in the UK".

That could possibly be a boast too far as far as the bottled variety is concerned? The problem is I'm used to drinking fresh draught

Hop Back Summer Lightning at the Glue Pot which is sheer elixir, however with Morrisons selling 500 ml bottles at £1.25 and JC having to charge £3.30 for a few additional fresh mls, it could be an option, especially if you can't always get into town!

www.hopback.co.uk

JOKes

I've already packed in my new job as a postman... when they handed me my first letter, I looked at it and thought ... "this isn't for me"...

To Advertise: Matelot Marketing - n.richards@btinternet.com

BEERY BITS

A News Round Up In Brief

Flying Monk The Hullavington-based brewer has appointed Frank Seagrave-Daly as its new Managing Director. He comes with a long pedigree in the brewing industry via national names such as Courage and Adnams and his first key task is to properly integrate the recent Castle Combe Brewery acquisition.

Royal George, Purton Landlords Mel and Edward Gravestock are hoping to bring back the village post office by installing a branch in the snug at the Royal George Inn on Pavenhill, Purton. There is no office in Purton any longer, although a mobile service visits the village once a week, during working hours, but struggles to get an Internet signal.

Stanford in the Vale the Stanford Social Club between Wantage and Faringdon, was pipped to the post in the regional Club of the Year competition run by CAMRA. The village club came runner-up in the national hunt for the countries best members social club.

Hop Back Brewery The Hop Back has appointed Paul Sullivan as its new Managing Director. Sullivan was previously Commercial Director at Wadsworths. With Hop Back founder John Gilbert remaining Chairman, the Salisbury-based brewer is now officially run by Gilbert and Sullivan!

Champion Beer A Warwickshire brewer, originally located in an old coffin shop, has won the prestigious Champion Beer of Britain award with its Goats Milk ale. Bishop Nick from Essex was runner up with Ridley's Right. This follows a year of tasting panels and the final judging at the National beer Festival at Olympia.

Carlsberg UK has announced the acquisition of London Fields Brewery which was founded in Hackney in 2011. The beer was already brewed elsewhere under contract, so Heineken have paid a big sum to acquire a well-known brand in the craft beer sector. In 1985 In Bev, the world's largest brewer, is said to have paid £85 million for Camden Town Craft Brewery.

Punch in the Guts! Punch Taverns Directors including the Chairman, Chief Executive and Finance Director sold millions of £'s worth of shares in their Pub Co, just days after the Heineken takeover of Punch went through. Just one final kick in the teeth for all the landlords whose lives they've ruined and all the good pubs they destroyed. Goodbye and thank you from all of us!

SAVE THE WHITE HORSE AT WINTERBOURNE BASSETT



Unusually for Wadsworth's, towards the middle of the year they decided to close the White Horse and offer it for sale. Winterbourne Bassett is just off the road from Wroughton to Avebury, about halfway along on the right.

As it's the only potential community facility within this small settlement, they felt that the loss would be extremely detrimental to the village and the surrounding areas. As a result the residents have joined together and have had an offer to buy the pub accepted by the brewery. The steering group are now forming a limited company, to ensure the White Horse remains a pub and are looking to sell shares at £1000 each; applicants can of course bid for larger blocks and this is welcomed by steering group ... so if you fancy being able to say "I own a pub", please contact the steering group at saveourpub@winterbournebassett.com.

They have already raise substantial monies and are very confident this acquisition will go through, so do contact them if you feel you would like to be part of this exciting opportunity. Quite liked the White Horse, may have a punt myself?

But you do need to hurry as they are aiming to get this all done and dusted well before Christmas.

Ed

CCTV

Sign recently snapped in a well-known North Swindon pub. I can only imagine when it gets to court, it going something like this "M'Lud... it's definitely a case of mistaken identity... this can't possibly be me... you just need to ask the wife!..."



FESTIVALS ROUND UP

NOVEMBER 2017

Wroughton Ellendune Festival

4th - eventbrite.co.uk/e/wroughton-beeand-cider-festival-tickets-38536712344

Bath Winter Ale Festival

24th/25th - www.bathcamra.org.uk

DECEMBER 2017

Hop Kettle Christmas Fest

1st - 3rd beginning 12 noon each day at the Hawkesworth Brewery Tap.

JANUARY 2018

Exeter Festival at St James Park

19th/20th www.exetercamra.org.uk

Salisbury Winterfest

The British Legion Club 27th/28th (Sat 2 sessions)
www.winterfest@salisburycamra.org.uk

MARCH 2018

Wantage Beer Festival

16th - 17th www.whitehorsecamra.org.uk

APRIL 2018

Wanborough Beer Festival

13th/14th www.eventbrite.com/e/wanborough-beer-festival-first-of-many-tickets-38780923787

Chippenham Beer Festival

Olympiad Centre 27th/28th
www.northwilts.camra.org.uk

The Good Beer "Bible"

The 45th edition of the popular Good Beer Guide was published in September this year. Thanks to the dedication of thousands of CAMRA volunteers, the guide has been fully revised and updated with details of 4500 of the U.K.'s best real ale pubs.



Sponsored by Cask Marque, the book details every brewery producing real ale in the UK, and their beers. Edited by Roger Protz, it includes tasting notes for thousands of these beers, compiled by CAMRA trained teams. Members will be able to buy the guide online for just £10 plus posting against a retail price closer to £16. This is a great deal. Order today, so next time you are on your travels, you have your own, up to date, personal road map!

Ed



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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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BULLDOZERS BEWARE!!

Regulars were left devastated when the Carlton Tavern, which had survived the Luftwaffe bombings, was torn down by developers in April 2015, whilst being considered for Grade 2 listing status by Historic England. The owners of the pub, Israeli based CTLX, bulldozed it after an application for planning permission to replace it with a bar and 10 flats was rejected. Following the demolition Westminster City Council made an unprecedented legal decision to hand the Israel-based developers an enforcement notice ordering it to be rebuilt brick by brick. The company refused and appealed but the Planning Inspectorate found in favour of the Council, ordering it to be rebuilt. Dr Nigel Barker of

Historic England told the enquiry that there was sufficient evidence to restore the main interior spaces, the bar, the saloon and the luncheon and tearooms which illustrate an historic yet improved public house and therefore recovery of the architecture is achievable. Westminster Council Planning Chief Daniel Astaire said today "This a reward for the work of local campaigners who fought for this building to be restored. I hope this sends a clear message to developers across the country that they just cannot simply ride roughshod over the views of local communities". I say well done Westminster and for once well done the planning inspector!!

Ed



31ST ANNUAL BEER FESTIVAL



October saw the 31st Annual Beer Festival take place at STEAM Museum. It was a very

successful show and although the numbers were very slightly down (due probably to Oxford and Cheltenham Festivals on the same days), the sales, at 7200 pints and 720 litres of cider were a little up on previous years. We raised almost £700 for charitable causes. The winning beer was by Shed Ales of Pewsey with their 'Minal Tap' and the runner-up Cirencester's Corinium with 'Imperial Porter'. On the cider front, Lilley's 'Bee Sting' commanded the majority vote. We are already looking forward to the 32nd Festival which will be on the 25th - 27th October 2018. Hope to see you there!

To Advertise: Matelot Marketing - n.richards@btinternet.com

Brewery News

Arkells Swindon: Kingsdown Ale has been named champion beer for the second year in a row in the 2017 Taste of the West awards. The awards, now in their 24th year, celebrate the best food and drink across the South West counties and are a benchmark for excellence across the area. The award ceremony in Exeter was attended by 400 people. They are also brewing spiced pumpkin ale presently. This is a mild, and sold very quickly at our recent Beer Festival.

Three Castles Pewsey: will be heavily supporting the Wroughton beer festival at the Ellendune Hall in December. A big hit at our Beer Festival was a 4.6% Raspberry Porter. Customers remarked on the subtle combination of coffee and raspberry. No doubt coming to a Costa near you!!

Shed Ales Pewsey: they brewed out a very drinkable Citra ale at 4.2% for our recent beer festival. They are also brewing Minal Tap which is amber ale at 4.1% and made from hops cultivated by Mildenhall Gardening Club.

Worlds End Pewsey: have developed a new recipe using Pacifica hops from New Zealand this beer is named Hopbauer, a 4.2%, and is in memory of the late CAMRA Swindon Chairman, Hans Hoffbauer. This also sold well at the recent Beer Festival.

Flying Monk/Castle Coombe: have announced that they have agreed a merger of their operations. All brewing will in future take place at Hullavington and the Preston facility will close. Strong competition and the benefits of scale are cited as the reason behind this.

Butcombe Bristol: have launched a new core beer called Pioneer. It's described as a golden pale ale and brewed with nine malt types for body and British oats for smoothness. Towards the end Sterling, Pioneer and First Gold hops are added, and the beer brews out at 3.6%

JOKE Of The MONTH

Who could forget Samantha, the scorekeeper on Humphrey Lyttelton's legendary radio quiz game 'I'm sorry I haven't a Clue'... Well, it has been announced that Samantha is taking a break for health reasons. During a routine check up her doctor informed her there was a problem with ovaries. "Surely you mean my ovaries" enquired Samantha? ... No, I mean ovaries, replied the doctor, there's been a cockatoo up there...



A.I. is too important to be left in the hands of machines.

The A.I. we're referring to isn't Artificial Intelligence, it's Ale Intelligence, of course. We're not technophobes, we just don't trust anything incapable of smelling, feeling or tasting to create something as delicately balanced as Landlord. That's why we have five hands-on, Heriot-Watt trained brewers involved in every step of the process, from barley delivery to filling the casks. This way, we can make sure that every sip of Taylor's is as delicious as humanly possible. Machines may one day take over the world, just be thankful you won't be around to drink their terrible beer.

All for that taste of Taylor's



DISAPPEARED PUBS



... A regular column which looks back at long forgotten Swindon Ale Houses.

This month we feature the Lamb and Flag in Bridge Street

This splendid early alehouse was born soon after Wellington's Beerhouse Act of 1830. First landlord of record we have is George Bishop in 1854.

Bishop owned the freehold with Albert Anderson and he appointed the notorious Amelia Barrett as landlady. In 1855 she was charged with "being beastly drunk" and find 10

shillings with nine and sixpence costs... quite a sum in Victorian England. In 1871 Bishop sold the freehold to H and J Hunt brewers, of Steeple Ashton, near Trowbridge. It was this same year that the pub reported five cases of smallpox on the premises, in the 1871 epidemic.

Hunts awarded the tenancy to well-known Swindon landlord Fred Cratchley in 1879. He took over from Edwin Bowker, and was landlord at seven Swindon ale houses at various times including the Volunteer and the Union Railway, both merely a stone's throw from the Lamb.

On September 29, 1886 Henry Wadsworth (he of Henry's IPA fame!) bought the pub from Hunts for £1000 but took an immediate profit, selling on to Thomas and John Arkell for £1500!

Arkells immediately applied to make alterations to the building and in 1889 replaced George Thomas with a John Melling tenancy, who stayed just four years before Thomas Gardner assumed control.

In 1877 Hunts had briefly renamed it the Ewe and Lamb, but by the time of Henry Wadsworth's acquisition, it had reverted to the better-known Lamb Inn. Sometime in the 1940s, Arkells extended the name to become the Lamb and Flag.

The pub had a decent life as one of several ale houses in what was to become the main shopping street of New Swindon. At various times, under different leadership, the pub oscillated between "a welcoming lunchtime venue for shoppers", to for example in the 1970s, being seen as "a bit of a spit and sawdust pub, with a fair amount of trouble, something of a 'roughhouse'".

In common with all the other pub operators in Lower Bridge Street, once the boom time of the early 2000's was over and the crowds departed, Arkells too felt that new names could revitalise a tired business, so the Lamb and Flag became, the Flag only, then Father Ted's, aiming at the Irish community that had become somewhat homeless following the end of the Gardeners, the Ship and changes at the Cricketers ... but it didn't really work. The next



*Today the Lamb has a new life
as a Pawnbroker and
Second Hand Store...
amazing that in 2017
Pawnbrokers are on a revival!*

idea was Bar Cuba, basically Central American salsa atmosphere and music, something that today is done successfully in many city centres. Alas the Swindon populace were not impressed and the pub closed towards the end of 2010 for the last time. In 2011 it was converted to a pawn shop. In today's Britain, perhaps it can be argued we are moving back to Victorian imperatives, with the proliferation and success of pawnbrokers?

JOKes

I was fed up with all the rubbish around my house, so I rang up my local council about training to become a volunteer litter picker... the Clerk said don't worry too much about training, you'll pick it up as you go along....

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most successful pressure groups in UK history. We meet monthly on a Wednesday and organise lots of social events. Give it some serious thought. If you are still not quite sure, why not call Richard on Swindon 618921 and chat it over. We'd love to welcome you to our next get together in December.

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