


THE RISING TUN

Autumn 2018 | Issue 123

Three Tuns, Wroughton
(courtesy S.Dobson)



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see YOUR favourite local
end up like this, then you
know what to do!”***



Rodbourne Arms
(Courtesy B.Cook)


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From the Editor...

My daughter Carla bought me a 'Bees and Beer Experience' at London's Hiver Brewery for Fathers Day. Quite something I have to say. Whilst the brewery is in Stanworth Street, SE1, they keep their hives in a quiet fenced off section of a small park close to Kennington tube station, south of the River Thames. We arrived at 12 noon and were the fourth tour of the day!

Following some rudimentary safety instructions, we were kitted out in full protective clothing and the leader, complete with smoke gun ushered us forward. Honeybees, are fascinating creatures and one marvels at their organisation, seeming intelligence and ceaseless endeavour. It appears they select a queen from amongst their own number and then fatten her up in order she can produce next year's eggs. Handling a tray full of worker bees (see image of yours truly) is a unique experience - up close and personal you might say!

We were told that the Hiver brewery beers, unlike 'Wells' Waggle Dance, 'Fullers' Honey Dew or 'Skinners' Helligan Honey, have honey introduced at the fermentation stage which produces a sweeter and more dominant honey taste, pretty much overpowering what hops are used, if any. We did a number of samplings and a "tutored beer and food matching session" and I bought a crate of Hiver Blonde and a pot of truly delicious Heather Honey.

This is definitely not a beer you could drink too much of, but a 33 ml now and again is a not unpleasant experience. If you are interested go to the Hiver brewery website and you too can enjoy this unusual experience.

At the end of September the boss and I did a few days in Devon/Cornwall. We pulled off the A30 at Okehampton and travelled towards Tiverton at 2.00 pm on a Sunday. The first four pubs we called in at, which all look pretty interesting I have to say, had all stopped serving Sunday lunch, and there was me thinking this was a tourist area??

John Stooke
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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)



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:

Thursday 6th December

The Merlin, Drove Road, Swindon SN1 3AF

Tuesday 8th January

The Goddard Arms, 1 High Street, Swindon SN1 3EG

Tuesday 12th February

The Haydon Wick WM Club, 10 Blunsdon Road,
Haydon Wick SN25 1JD

Monday 25th February

The Kings, 20 Wood Street, Swindon SN1 4AB for
Good Beer Guide Selection

JOKes

Marco the human cannonball is retiring from the circus... It's going to be really hard to find someone else of his calibre...

Beer and Health

(better to be sorry than safe??)

The British Beer and Pub Association has rightly hit back at the latest pretty ridiculous official advice that there is NO safe level of alcohol. There are a range of studies which show 'moderate' drinking, especially of pure, live, real ale, can be beneficial to your health, and this is in addition to the social good that leaving the TV and the X box at home and engaging in some friendly chat and argument in a pub can engender.

Researchers at University College, London using data spanning three decades, established a clear link between moderate drinking and a reduced risk of dementia. A 2012 study published in the European Heart Journal found that drinking between a half and two pints a day reduces the risk of heart disease by around 25%. Finally one pint a day can reduce the risk of kidney stones by a whopping 40% or more, according to a 2013 Canadian study. There is also evidence that it has beneficial effects in guarding against type II diabetes, heart disease, stroke and macular degeneration. All these studies assumed such 'moderate' consumption was accompanied by an otherwise healthy lifestyle. Even if none of this is true... well who wants to live forever if you are denied partaking of the hoppy elixir that is real ale!



Ed

PUB NEWS...

Swindon and North
Wiltshire Branch

The Carter's Rest at Wroughton is still closed. It is said that several parties are interested in taking the lease directly from Heineken. **The Crumpled Horn at Eldene** (which was recently listed as a building of special interest) is now looking for new tenants. The **Steam Railway in Old Town** is having a further refurbishment and as it involves significant work inside the pub, it will be closed for two weeks. **The Pig on the Hill in Old Town** is still closed but it is believed that it has been bought as a pub and will reopen in the not too distant future. **The Royal George in Purton** is still seeking a tenant with an ingoing cost of £12,000. **The Village Inn at Shaw** is on the market as a long leasehold but at a very chunky £350,000 ingoing. Buyers for the freehold of the **Red Lion at Axford** and the **Greyhound in Westcott Place** are still sought. The community owned **Winterborne at Winterbourne Bassett** is now fully up and running with new tenants in place. Swindon Borough Council has proposed that the **Jovial Monk in St Andrews** is used in future as a polling station. Upham Group, owners of the **Weighbridge on Penzance Drive** have completely revamped the menu, improved the quality and continue to offer a range of ales brewed on the premises. **Gibson's bar in Victoria Road** is being revamped and although previously did offer 6X in the winter, may well now become wholly a wine bar. Former Swindon footballer Paul Hunt has taken over as landlord of the **Plough Inn on Croft Road**. Paul previously ran the **Wheatsheaf in Ermin Street**, but left to return to football. Tracey and Dan Brackenbury at the **Tawny Owl in North Swindon** are now offering 20p discount on real ale to CAMRA card holders. **Amber Taverns** based in Blackpool have applied for planning permission to turn Nos 54/55 Bridge Street (next to Yates I think) into a new community pub, sports bar plus Real Ales, no food and no children. Plan is to use local historic figure for name ... not the Brunel PLEASE! (Ideas on a postcard)

BEEREY BITS

"A NEWS ROUND UP IN BRIEF"

GOING OUT? If anyone fancies going on a pub crawl with the 'Thinking Drinkers' then the boys are back in town following the success of last year's tour 'The History of Alcohol'. Ben McFarland and Tom Sandham are both award-winning writers and comedians and will be bringing their new show to the Arts Centre, Swindon on November 9th. Tickets are £17.50.

www.swindontheatres.co.uk

THE SAVOY: profits at JD Wetherspoon are higher than expected with the boost attributed to the hot summer and the World Cup however the company warned its costs are in an upward direction. Locally the Savoy, not everyone's 'cup of tea' I'll grant, does a stunning job in promoting and presenting real ale. There are routinely 10 to 12 different beers on the bar and many are supporting very local breweries. Huge congratulations to the Manager there ... also Sir Daniel Arms does well. It is unfortunate that the Dockle Farm regime is much less ambitious on the ale front.

GREENE KING: have seen revenues drop 1.8% and profits down nearly 10% to £373 million. The chairman Philip Yea said that building pub brands which customers admire remains central to their strategy? I say how about spending time brewing some ale with really interesting taste. There's a lot more you can do beyond Speckled Hen and Abbott!

DARREN & VICKY TURNER: very sad to hear splendid landlord team of Darren and Vicky have stepped away from the Kings Arms, the Clifton, the Fox and Hounds and the Plough. I interviewed Darren for this magazine last year and found him innovative, driven and personable. Vicky I had only run into once whilst at the Kings. Their style, ideas and commitment to quality and customer service was a real breath of fresh air and will be certainly missed. Let's hope that with the pressure cooker vented somewhat, there will be time for them to focus on their personal lives. Thanks for all you've done in Swindon since 2012! The loss is not just to Arkell's Brewery.

Ed

JOKes

My wife Jac told me to throw out my huge stock of Monkees memorabilia. I really thought she was joking... then I saw her face...

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Your Local Host ... Get to Know Them



The Tawny Owl is an institution in North Swindon. As well as a superb food and ale pub, there is regular entertainment and family fun days for charity and the pub is also a polling station for a wide swathe of voters on election days. I called in to meet the landlord team of Tracey and Dan Brackenbury, although Dan had been called away at the last minute, so Tracey answered my questions for them both (no change there then!)

When did you start out in business and why?

I had worked in admin at Orchid Vale School for several years and was looking for a change. Dan and I met whilst he was running the Sun Inn at Coate Water and Arkells offered us this. We've never really looked back.

Tell me about your typical day?

It doesn't look that complicated from the outside but this is a complex business. We have 25 staff, yes 25! and we offer accommodation, a full restaurant service, of course the normal bar facilities in addition to private events and catering in the Parliament room. We run it as earlies and lates. I'm on early this week which means I begin at 7.00am and end (normally pretty tired) at 6.00pm. When do we see each other? It's not quite as bad as I make out ... we do manage some bits of free time in the crossover, often when we get to eat.

What's the best thing that happened to you recently?

We married two years ago. I can't think of anything better recently. It was a great day and we are very happy.

If you didn't do this job what would be your ideal job and why?

Does this sound a bit odd? I've always fancied being a registrar and presiding at weddings. Why? Not really sure but I love to see people happy and enjoying themselves which is part of the buzz I get working here. My background is accountancy and unusually I also trained as a hairdresser when I turned forty.

Do you like exercise? - a gym member?- sport etc

Yes I do belong to a local gym. I'm not a fanatic by try to get there when I can. Dan is not so keen but I have roped him into a bike ride later today, that is of course if he gets back before its dark!

If you didn't live here where would you like to live and why?

I love the coast. It has a different and relaxing feel for me. It doesn't even have to be abroad. We like to take coastal walks in the UK on our rare free weekends. So yes on the coast somewhere.

If I gave you a soapbox to stand on and rant up at the Orbital Centre, what would you talk about?

That's very easy and quite current. Last week a 78-year-old lady fell and dislocated her shoulder in the pub. She was in excruciating pain and I called an ambulance four times before they arrived, almost 2 hours later! I felt powerless and subsequently learned that she wasn't really seen properly until nearly midnight even though her fall was around 2.00pm. So on my box I would demand more focus on the basic job of the NHS, to care for the sick and vulnerable to a standard those in charge would expect for their own loved ones, and this includes having adequate transport to get people to hospital if needed, as WAS ALWAYS the case up until a few years ago.

If you and Dan could invite any person either alive today or from history to a dinner party, who would it be?

I think Dan would like the guy from Star Trek... Patrick Stewart? Me, well I adore 'Only Fools and Horses' and David Jason seems to be a genuinely warm and funny guy, so I'd like to get him here at the Tawny Owl, and I'd even close off one of the booths!

Tell me something surprising?

From the time she two years old, I used to babysit Billie Piper.

What do you most enjoy about your job here running the Tawny Owl?

I think making people happy being part of something people enjoy and seeing them go home laughing and joking or satisfied after a decent meal. We had

a charity fun day here in May and that was really well supported and I felt especially good seeing all the families and children getting on so well together.

Do you have any worldly advice that you'd like to dispense?

Yes I think, live for today. I lost my parents recently and the sudden and unexpected change brought home to me how fragile life can be and how it can change from minute to minute. I miss their warmth, support and advice every day.

What has been the biggest challenge taking over such a large and well-established business?

I think I'd say the steep learning curve ... actually for both of us. It was particularly difficult when we first arrived, as the bar had a bit of a boisterous reputation. I have no experience of dealing with grown men sometimes a bit the worse for wear but slowly by design or accident we have ended up with a fun and friendly crowd. I've needed to toughen up a bit but the business is going well and that gives us a sense of pride.

What you like to do to relax?

We seem to be at work most of the time but when we're not, I love to spend time with Dan. We laugh a lot at the most stupid things. If we can get away it's even better. We now don't live over the 'shop' which means the original and literal 24/7 is not quite so acute, although it does seem the mobile rings almost as soon as we step away, but we live very close by.

Are there any other things going on in your life presently?

We have five children between us so there are never many really dull moments. Also I'm doing a 'Sober For October' for Macmillan nurses who were so good when my mother was ill. I'm not a big drinker but do enjoy a glass of wine when I eventually sit down.

Finally what do you never leave home without?

Probably three things: keys, phone and Vaseline, ahem I mean lip balm!... not sure why this last item as I don't have particularly sore lips, just seems to be a habit!

Tracey was a pleasure to meet. She is genuine and sincere. I did run into her two years ago when she first arrived but today she exudes far more confidence and is happy with the business direction of travel. Whilst the pub game puts huge pressure on relationships (viz Darren and Vicky Turner at the Kings) I've a feeling these two have things under control. Let's hope so. I think George Arkell is extremely lucky to have them on board.



What on earth have lightsabers got to do with brewing beer?

It may seem a little excessive, but we check every last cask with what we call our lightsaber. But it's not from a galaxy far, far away. It's an ultraviolet light used by our brewing team to inspect our casks for absolute cleanliness. Only when it has passed the lightsaber test is a cask considered worthy of becoming home to 72 pints of freshly brewed Landlord. With a beer as finely balanced in flavour as Taylor's, coaxed from the purest Pennine spring water, aromatic hops and finest barley, we can't help being just a little picky.

All for that taste of Taylor's



DISAPPEARED PUBS

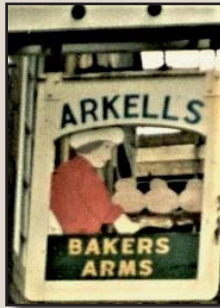


... A regular column which looks back at long forgotten Swindon Ale Houses. This month we feature the Bakers Arms at 12 Emlyn Square which was known as the High Street in its early days.

The Bakers Arms was built by J.D Rigby in 1846, owned by the GWR and was one of four pubs build specifically to serve the railway village ... the others being the Engineers Arms, briefly adjacent to the Mechanics Institute, the Cricketers and the London Stout House, later the Glue Pot. Brunel's original concept for the area provided for a central promenade, High Street, separating the two halves of the GWR village with the pubs and shops on either side.

The Bakers was on the corner of the then High Street and Bath Street, which became Bathampton Street to avoid confusion as Bath Road in Old Town morphed from its ancient name of The Sands.

The first record is that of a lease to land surveyor William Perris describing a beerhouse and bakery, commonly paired at the time.



In 1848 the lease passed to Richard Allnatt (36) who was also styled 'baker and beer retailer' and he was to remain in occupation for thirty years! This was the uncle of Richard William Allnatt who was the somewhat unconventional landlord of The Falcon Pub from 1885.

In 1966 the pub's freehold went to Swindon Borough Council, together with the whole railway village; it's unreported what Arkells felt about the new freehold owner.

The Bakers was the nearest pub to the GWR entrance in London Street and as the railways thrived so did it. It had always been particularly well placed as a Railwaymen's popping in pub, for quick lunchtime drink or a more leisurely draught on the way home, until Beeching decided to decimate the rail network and the Government supported the move of locomotive and carriage building to a cheaper part of the country.

In 2012 Arkells eventually pulled out and it closed following a high profile drugs raid. For a short time it re-opened as an Irish theme bar, after the Gardeners Arms was closed and before the Irish Club in Dowling Street was open. It was always a big ask however for the Borough Council to manage a pub with greater expertise than Arkells.

Today the Bakers future is clearer. The Mechanics Institute Preservation Trust have acquired a 10 year lease from the Borough Council and have re opened it as a Cafe and Coffee Lounge on the ground floor and rooms to rent on its upper levels. Let's hope it's a stunning success and that the Bakers Wholefood Cafe will enjoy at least the same one hundred and sixty-six years of life, as did the old pub!

The Bakers Wholefood Community Cafe



JOKes

My wife Jackie just told me she's dropped and broken her satnav and now wants me to give her £150 to buy a new one... she can get lost...

**AWARD WINNING BREW PUB IN HISTORIC CRICKLADE
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NONE OF THE ALCOHOL...

‘More of the taste?’

I recently met a long-term ale supporter who had been forced to give up alcohol in order to protect his longer term health. Not drinking alcohol does not mean giving up all the pleasure, camaraderie, friendship and banter at the pub.

There is a growing range of alcohol free beers including some German wheat beers (which don't taste great) and Nanny State from Brewdog and St Peters Without, from yes St Peters, which is not too bad. Sadly many pubs don't seem to stock these and one is therefore limited to the dreadful tasting Becks blue or some such name? I've got to say I think Adnams, who brew in East Anglia, are the experts in this. They have a low alcohol beer, Lighthouse at 3.4%, brilliantly hopped and full of taste but even more radical is the 0.5% Ghost Ship overwhelmingly the best on the market.

OK, is not alcohol free but you need to drink 10 litres of the stuff to reach the strength of a normal pint! Adnams invested in a reverse osmosis plant which allows them to brew conventional Ghost Ship @ 4.5% then then remove the alcohol but retain the taste. Clever guys!

LORRY TURNS OVER



150,000 Bottles of Lager... there is a God after all!

Save Our Sun!

Good news. Owners of an historic village pub in the Forest of Dean could soon be forced to sell it to the community, if Councillors back the unusual step of seeking a compulsory purchase.



The villagers of Woodcroft have been trying to buy their local pub, The Rising Sun since it closed 6 years ago and have already had the building listed as an asset of community value.

The pub, in Woodcroft near Tutshill, was put on the market briefly with agents Sidney Phillips at the end of 2017 but villagers believe the £325K price sought by the developer, who bought in 2013, is unrealistic. They claim the Chepstow-based company Worthy, who applied for planning permission for residential, actually paid around £150K for the building and site and villagers originally offered circa £200K.

The community group 'Save Our Sun' (geddit) have already raised £230K in pledges from local people who want to buy into the project and expect to apply for additional grants once the building is under their control. Let's hope this is villagers 1 -- developers nil. **Go Forest of Dean Council go!**

Brewery News

Arkells, Swindon... Held a very successful beer festival at their brewery in September. They have been supplying the seasonal Spiced Pumpkin Ale 4.2% abv for our beer festival and during October generally, and you can probably still find it. Soon to be introduced is Noel Ale in time for the festive season. You may be still be able to still get mini kegs of Pumpkin Ale direct from the brewery in their 'Grape and Grain' visitor and conference centre at Kingsdown.

Worlds End, Pewsey... They are working on an Autumn IPA 4.2% using hops grown in the landlord's garden and their Winter Solstice beer festival in December has focussed their minds on three new brooms Girt Ale 4.3%, Merioc Ale 3.8% and also Dark World 4.2% abv.

Three Castles, Pewsey... Successfully supplied two new beers to our festival EPA 5.1%, an English pale ale with a fruity aroma and a dry finish and Grand Heritage 4.8%, a big brother to Ian's Heritage Ale but with more hop flavour and more taste.

Ramsbury Brewery... With the usual brewery bar at our festival they were determined to make a splash and this they certainly did! 6 Ales in total 'Belapur IPA' (5.5% abv) festival winner in 2014. A well hopped Indian Pale Ale with a fruity citrus finish. 'Farmers Best' a 3.6 with a dark amber colour and subtle floral notes and a delicious rounded flavour. 'Gold' (4.5% abv) A rich golden ale with a light hoppy aroma and taste. 'Storm' a 6.0% abv American Pale Ale dry hopped with citrus and fruits, a good hop on the nose, well balanced, quite a dangerous ale. 'Mockingbird Mosaic' (5.2% abv) An American brown ale laced with Mosaic hops, providing a great hoppy nose and a dry finish. Finally a 4.8 milk stout, called with some 'Milk Stout', an English style dark stout with the addition of lactose to produce a sweet creamy finish.

Shed Ales, Pewsey... A true microbrewery, the owner is the barman and the head brewer. Two new brews are available as a result of the beer festival although when this goes to press the batches may be sold out? Minal Tap (Take Two), a 0.9% golden ale and Snoopy Stout which brewed out at 4.5 delivers a solid if somewhat unambitious flavour.

Hop Kettle Cricklade... Three new brews in October were Liquid Highway 4.5% abv and Verbreitet also 4.5 but the big star at the Festival was 'Patience' with a meaty alcohol offering at 6.5%! Most can't remember what it tasted like!

Hop Kettle Swindon... The team in Swindon created three special recipes for the recent beer festival, ChocoBana at 6.0% abv, Crucis a quaffable 3.9 and a pink beer... yes you read it right, a pink ale Giggleberry packed with summer fruits. My spies tell me it was supposed to be purple, but hey more black berries and blackcurrants perhaps next year?

Beer at Home

Today hundreds of bottled ales seek space on supermarket shelves. Whilst is self evident you can't reproduce properly kept and dispensed real ale from the cask, this occasional feature scours the country to search out taste and flavour, the views being entirely those of the editor who apologises in advance if your taste is not his!

I've always been a closet fan of the Co-op in Newport Street (have you tasted their fresh custard!) Today I think there is another reason to patronise their aisles... and that is their outstanding collection of local bottled beers. Their beer shelf is brimming with the best of the West.



I love Bespoke Beers from a charming little brewery in an old mill at Mitcheldean in the Forest of Dean. These guys seem to be able to bottle flavour like no one else. One of their triumphs is 'Over a Barrel', a richly coloured fruity strong ale with a generous peppery finish of Golding's hops, but sadly on my last visit to the Co-op it was sold out, but I did manage to grab the last bottle they had of 'Going off Half Cocked'. As well as Arkells organic and Stroud organic, you can choose from Gloucester Gold (at £2.50 cheaper than the Brewery tap) and beers from Box Steam, the Prescott Brewery and the Hillside Brewery in Gloucestershire.



Note to the Manager: get onto Bespoke Brewery for a restock!

I understand Magnum Wine Shop in Wood Street have a great selection of ales also so I intend to check this out for the next edition.

Ed

JOKes

Can you think of a synonym for 'feelers'...
They're antennae? ... Oh come on, there must be at least one...

GREAT NEWS

A New Micro Pub in Chippenham



Tom Kyte announced the opening of his new venture, the Prince of Wales Micro pub on Station Hill in Chippenham on 4th October. Converted from a florist shop, customers are already discovering 4 changing real ales mostly from independent breweries as well as a selection of craft beers and ciders.

Open Tuesday until Sunday between 10.00am and 10.00pm this represents a great addition to the specialist Micro pub scene locally. Well done Tom. Let's all make it a huge success!

Skinner's Brewery Tap in Truro, Cornwall, easy to find and great to visit.

Not just Betty Stoggs and Cornish Knocker but a lot, lot more... but not sure the synthetic sawdust works?



A PUB WITH NO BAR?

On the A366 between Norton St Philip and the village of Falkland lies the Tuckers Grave Inn. This Inn was nearly lost a couple of years ago when landlady Glenda Swift decided she'd had enough behind the bar after 33 years... well not exactly behind the bar.

Any of you remember the Masons Arms in Aldbourne when the lady went out into the next room to fetch a glass of beer direct from the cask and brought it back to you? Today there are only 7 historic inns trading in this way, down from thousands of these rural pubs at the turn of the 20th century. Tuckers Grave is one of those and just about one hour from Swindon (or less if you have a BMW!) Its grim name comes from Edwin Tucker who committed suicide and was buried at the crossroads without Christian rights. It's now a Butcombe sponsored pub run by only its third landlady in 60 years, Sue Gait, sister of the owner.

TUCKERS GRAVE INN

If you're out and about the other barless pubs are the Kings Head in Laxfield in Sussex; the Manor Arms in Rushall, West Midlands; the Rose and Crown in Huish Episcopi, Somerset; the North Star in Steventon, Oxfordshire; the Millbank Arms in Barningham, County Durham (which is currently under threat) and the Cock at Broom in Bedfordshire. Not many! Why not grab yourself some serious pub heritage before it's all gone.



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

FESTIVAL ROUND UP

NOVEMBER

8/11th: Oxford Beer Festival, Town Hall, St Aldates, Oxford. www.oxfordbeerfestival.camra.org
9/10th: Bath Winter Festival, Widcombe Social Club. www.bathandborderscamra.org.uk

DECEMBER

4/8th: Pigs Ear Beer Festival, Hackney, East London
www.pigsear.org.uk/festivals/htm
14/15th: Hop Kettle Tap Winter Festival, Hawkesworth
www.hop-kettle.com
17th: Worlds End Winter Solstice Festival, Pewsey
www.thecrowninnpewsey.com

MARCH 2019

14/15th: Red Lion Winter Festival, Cricklade
www.theredlioncricklade.co.uk

APRIL

12/13th: Wanborough Beer Festival, New Callay Arms
Tickets contact: wanboroughbeerfestival@gmail.com

WHEN IT'S GONE, IT'S GONE!!



Amazingly, as Swindon has done quite well with new pubs, latest figures show Wiltshire has seen more pubs closing any other county in the UK. ONS statistics show that 95 pubs were lost in our county between 2010 and 2017. The British Beer and Pub Association blame high taxes although personally I'm not so sure. I think the Pub Cos have a much bigger responsibility, expecting landlords to work 6 x 18 hour days for a little over minimum wage. Also unbelievably cheap beer in for example Aldi, where it's possible to buy 500 mil of Hobgoblin for £1.25 when at the Blunsdon its £3.50, still a good price but a huge difference. With 105 or so pubs and bars remaining in Swindon, and about to be hundred and eight with the Hall and Woodhouse, the Hop Kettle Bar and the Tadpole Farm, use them or lose them. See you there!

Ed

The Weighbridge Brewhouse

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OR GIVE US A CALL: 01793 881500

You perhaps pick up the 'Tun' occasionally, or maybe this is your first time, and you get to this last bit and think ... Why should I bother to join? What's the offer ... terrific fresh real ale, chance to get away and chat, the company of warm, welcoming, like minded friends, and knowing you play a part in one of the biggest and

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.

Join up, join in, join the campaign



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FOR
REAL ALE**

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Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinup or call 01727 798440. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your details:

Title Surname	Single Membership (UK)	Direct Debit £25 <input type="checkbox"/>	Non DD £27 <input type="checkbox"/>
Forename(s)			
Date of Birth (dd/mm/yyyy)	Joint Membership	£30 <input type="checkbox"/>	£32 <input type="checkbox"/>
Address	(Partner at the same address)		
..... Postcode	*For information on Young Member and other concessionary rates please visit www.camra.org.uk/membership-rates or call 01727 798440.		
Email address			
Tel No(s)	I/we wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association these are available at camra.org.uk/memorandum <input type="checkbox"/>		

Partner's Details (if Joint Membership)

Title Surname	Signed
Forename(s)	Date
Date of Birth (dd/mm/yyyy)	
Joint member's Email	
Joint member's Tel No	Applications will be processed within 21 days of receipt of this form. 04/17

 <p>Instruction to your Bank or Building Society to pay by Direct Debit</p> <p>Please fill in the whole form using a ball point pen and send to: Campaign for Real Ale Ltd, 230 Hatfield Road St. Albans, Herts AL1 4LW</p>		 <p>This Guarantee should be detached and retained by the payer.</p>	
<p>Name and full postal address of your Bank or Building Society</p> <p>To the Manager Bank or Building Society</p> <p>Address</p> <p>Postcode</p>		<p>Service User Number</p> <p>9 2 6 1 2 9</p>	
<p>Names(s) of Account Holder</p> <p>.....</p>		<p>FOR CAMRA OFFICIAL USE ONLY</p> <p>This is not part of the instruction to your Bank or Building Society</p> <p>Membership Number</p> <p>Name</p> <p>Postcode</p>	
<p>Bank or Building Society Account Number</p> <p>.....</p>		<p>Instructions to your Bank or Building Society</p> <p>Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so will be passed electronically to my Bank/Building Society.</p>	
<p>Branch Sort Code</p> <p>.....</p>		<p>Signature(s)</p> <p>Date</p>	
<p>Reference</p> <p>.....</p>		<p>The Direct Debit Guarantee</p> <ul style="list-style-type: none"> This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society If you receive a refund you are not entitled to, you must pay it back when The Campaign Real Ale Ltd asks you to You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us. 	
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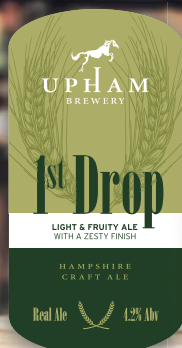
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