

# THE RISING TUN

Spring 2019

Issue 125



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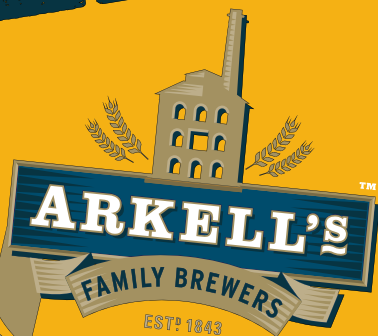
We think this is not just another new name but a brand new era.  
Why not drop in to Jason Putt's new venture in Devizes Road?



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# From the Editor...

Here than at the Rising Tun, we spare no effort or expense, to bring you everything you need to know about the local ale scene. This month we have travelled far and wide, to the Barley Mow in St Phillips Bristol, a beer ramble in Cheltenham, the Tunnel Inn at Sapperton near Coates and closer to home the Manor Farm in Haydon Wick. Finally, the boss bought a groupon voucher for the Chelsea Brasserie in Cheltenham, which was also pretty good. Last of all we did spend 2 weeks in Bahrain, Abu Dhabi and Dubai, but not much going on in the beer scene there.... Not much? No, nothing at all!

If you find yourself in Bristol, it's definitely worth popping in to the Bristol Beer Factory's award winning Barley Mow in St Phillips. It's just a 5 minutes from Temple Meads station and Old Market. We paid around £17.00 each for rail tickets and whilst the boss went to Cabot Circus, yours truly went in the other direction. We could have got the National Express bus at around a fiver each, but with 37 trains a day to Bristol we decided to splash out. (more on page 13)

I'd also like to take you on a beer ramble in Cheltenham in this edition. It's around the Montpellier district which is an easy walk from either the bus station or the rail station. You can check this out on page 8. Busses to Cheltenham are dead cheap.

If you fancy a 3.5 mile country walk now the weather is looking up, ending at a unique and fascinating pub, right next to the decorative stone entrance to the old Sapperton tunnel on the Thames and Severn canal, then you'll find all the details for this on page 10.

The Manor Farm pub in Haydon Wick (just behind Asda) has had a decent makeover and to celebrate they have a daytime menu priced at £6.65 for a three course meal, yes 3 Courses! Best of all, if you go on a Monday, you can choose from six pumps of real ale, all at just £2.50 a pint. Christine tells me this is proving a real boost to trade, and I can certainly see why. At this price you can afford several, but do take the buses, which run regularly to the Orbital Centre from all over town.

If you like us, are avid Groupon fans, then I can recommend Sunday lunch at the Chelsea Brasserie in Cheltenham centre. They don't have hand pull real ale, but they do have an excellent bottled beer from Battledown brewery. Whilst not generally a fan of bottled beer, Rowland and the boys at Coxhorn Farm, have done well with this. He tells me it's to do with the local spring water which they collect as it runs straight off the cotswold hills behind his barn. I think Magnum Wine in Wood Street stock it, and also possibly the Co-op in Old Town?

Finally, we are now planning the 33rd Great Swindon Beer Festival. Note down Thursday October 24<sup>th</sup> to

October 26<sup>th</sup> in the diary. We look forward to meeting you all at STEAM this year.

**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)

### 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:

#### Monday 13th May 2019

The Green Dragon, High Street,  
Marlborough. SN8 1AA

#### Monday 10th June 2019

The Red Lion, Cricklade. SN6 6DD

#### Monday 8th July 2019

The Sun Inn Marquee, The Street,  
Lydiard Millicent. SN5 3LU

#### Monday 12th August 2019

The New Calley Arms Barn, 2 Ham Road,  
Wanborough. SN4 0DF

#### Monday 9th September 2019

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



## JOKes

I went over to Currys at Greenbridge last week. I walked in and asked the assistant there if he could sell me a car stereo. He said Kenwood? ... I said, OK, can you go and get him then ....



# BREWERY NEWS...

**Worlds End Brewery at Crown Inn, Pewsey...** Are brewing Gurt Ale (4.3% abv), Dark World (4.2% abv), Blizzard IPA (4.0% abv). Look out also for a very tasty 4.7% abv entitled Viking Gold. All good, steady ales.

**Big River Brew Co, Cirencester...** Were in discussion about renting the old Halfpenny brewery at the Crown in Lechlade. Discussions came to nothing, so they have now have set up the brewery on a cuckoo basis, at the 12 Bells in Cirencester. The core range of beers are Pale Ale, About Citra, and Rolling Hills, and are now all gluten free.

**Corinnum Ales, Cirencester...** Have taken over the lease of the next door space, intending to expand the visitor area. They are also planning to introduce a new beer into their standard range, called Firebird V1.

**Hop Kettle, Cricklade...** Is seeing triple hopped pale Element becoming especially popular in the Spring weather. A rebrew of US IPA Snakeshead are both planned for the near future. They also played host recently to Tom, the man behind the Prince of Wales micropub in Chippenham, and collaborated with him on the first of hopefully many Prince of Wales exclusive beers. Batch Number 1 is a hazy, double dry hopped session IPA, with generous additions of Motueka and Amarillo hops.

**Hop Kettle, Swindon...** Have recently released 2 new Spring brews; Aquila, a 3.9% gluten free pale ale hopped with a trio of German hops (Hallertau Blanc, Huell Melon & Mandarina Bavaria. Easy drinking pale with refreshing fruity flavours and a hit of mandarin & orange. Second is Lupus, a 4.0% gluten free Session NEIPA. Hazy & juicy session strength version of a New England IPA, crammed with Mosaic, Citra, Pacifica & Nelson Sauvin. Upcoming brews include an American hopped pale ale, English Amber, and for those with a sweeter tooth, a Milkshake IPA!

**Weighbridge, Swindon...** Owners Upham have confirmed they plan to discontinue brewing at their plant in Southampton after 10 years. They will focus on their pubs and restaurants businesses. This may provide new business for the Weighbridge Swindon brewery, but the prices are cut throat.

**Arkell's, Swindon...** Put on an event for aspiring landlords April 2019. More than 30 couples heard about the rewards and challenges of pub life. George Arkell said he was looking for enthusiasm, the ability to get on with people, a keen eye for detail and a good sense of humour. (I didn't get past the enthusiasm bit! Ed)

**Shed Ales, Pewsey...** Told us about the regular's away day in April. They visited the Dark Revolution Brewery in Salisbury and the Stonehenge Brewery (they of the bright green ale). Judging by the image, it looks to have been quite a day!



# DOWN THE SHED...

Having joked last month that the new Shed Ales Tuk Tuk, might not be entirely legal in the UK, I have been well and truly corrected by a Gordon and Sam.



To set the record straight, the Tuk Tuk was imported part built from India and the build finished in the UK to VOSA standards. It is registered with the DVLA as a motor tricycle and has full on road insurance. It was bought by the Shed as something a bit different. It is not planned to be used for running customer's home! My profuse apologies. Perhaps we can get it up to Swindon to star in our October beer festival?

Whilst on the subject, the Shed Alehouse has been awarded a five star rating by 'Cask Marque' under their scheme which inspects cellar, glass washers, ice machines and general hygiene. Well Done!

## VERY ENTERPRISING

Pub Co giant Enterprise Inns, is threatening a publican with eviction, over alterations to his pub carried out without planning permission, and which were done years before the tenant was even at a pub! Nick Higney took over 'The Perseverance' in the village of



Wraysbury in Berkshire in 2011. Last year when his rent came up for review, he asked EI for a market rent option, in order to stop paying over the odds for drink. Considerable alterations had been made to the grade two listed building going back as far as the 1980s... more than 30 years. In December EI's lawyers suddenly issued him with a formal notice to carry out a long list of remedial works, on pain of eviction. They claim that it is because the Council have issued an enforcement notice relating to changes, but it seems this may not be the actual position? Is this one more example of Pub Cos using any possible ruse they can come up with, in order to avoid giving hard fought for, market rent options in leases, which Parliament insists must now be made available to publicans? Ed

# BEERY BITS

Fuller's brewery, which has the Check Inn pub in Swindon and the Roebuck in Marlborough, has sold its brewing business in a £250 million pound deal with Japanese brewer Asahi, saying that retailing is its future. It will leave its iconic Chiswick site, (which we all pass on the drive into London) after 175 years. The plan is to concentrate on pubs and hotels which generate 87 per cent of its current profit. The Japanese already own Meantime brewery in the UK. Now London Pride brewed by the Japanese? Can this be the new post Brexit world?

Whilst on the subject, Fuller's is planning to take over the characterful Coach and Horses pub in London's Soho, which was the erstwhile home of both Private Eye magazine and the persistently unwell raconteur Jeffrey Bernard. The pub is currently leased to Alistair Choat, who succeeded the legendary 'rudest landlord in London' Norman Balon in 2006. Now Fuller's want to kick him out and manage the pub directly, which Choat warns will leave it with 'the zero ambience'. Tenants replaced by managers?... rarely good news.

The Winterborne, of which I'm a shareholder, is reaching out beyond the village of Winterborne Bassett, to look for more investors. Buying a share enables you to become a member of the community pub company, including you in decision-making, with the added bonus of knowing you are a part owner of a terrific village pub. The new investment will be used to renovate the toilets, to replace fencing, to create access for the disabled and to put in electric charging points for vehicles. Interested? then e-mail for a pack to:  
[enquiries@winterbornebassettcommunitypub.co.uk](mailto:enquiries@winterbornebassettcommunitypub.co.uk)

In a heated battle of the batter, one pub has been crowned the winner as the best Yorkshire pudding chef in the Arkell's estate. Four pubs, the Angel in Wootton Bassett, the Golden Cross Inn at Cirencester, the Riverside in Lechlade and the Priory Inn, Tetbury fought for the title of 'King Yorkshire'. A prestigious group of judges were unanimous in awarding the title to the Tetbury pub. Chef and Priory Director Rob Goves said "We were delighted to win and show off why our Sunday dinners are so popular. The humble Yorkshire pudding is sacred and a part of British culinary folklore". Campaigners say the Government must reform the "crippling" business rates. Kate Nicholls of pub trade association UK Hospitality said: "Pubs are

being hit with a myriad of cost pressures at a time of unprecedented political uncertainty and unstable consumer confidence. Unless positive action is taken by the Government to address crippling costs, more pubs will be forced out of business." A total of 914 pubs disappeared in 2018, according to real estate data company Altus Group. In Swindon we are opening new pubs!

Approximately £5000 worth of beer taps, which each have three beer dispenser heads on each unit, and are branded with beer and cider company's logos, were stolen from Arkell's brewery in Kingsdown earlier this year. Various roles of cable and brass fittings were also taken. It seems unlikely the thieves were pub enthusiasts. I may be wrong, but a police appeal for information on people being offered these for sale, is unlikely to yield much. I suspect they are already in a liquid format, and I don't mean real ale!





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# THE ALL NEW



By the 1840s, a handful of cottages lined the north side of Britannia Place. They were about 30 years old and had been built on a lane that, at the time cut into long gardens running from the rear of High Street properties, which extended mostly over to Devizes Road. In the late 1840s Britannia Place was given a dog leg extension alongside a site that was to become William Butler's second Swindon brewery, later called the Belmont, to which it also provided access. Here also was built a residential terrace of small red brick houses. A little community was developing and on the corner was an alehouse built for James Howe. This was in 1849.

It was kept by home brewer Richard Stagg from the outset and the first name appeared as 'the Britannia Inn on Short Hedge' (the previous name for Devizes Road) Stagg stayed until 1867, after which time he is described as a beer retailer in Newport Street.

A spirit licence had been granted in 1854. In 1857 the home brewing equipment was sold and included a 12-bushel mashtub. The pub was offered at auction in 1870 and described as 'a bar, parlour, tap room, small parlour and four bedrooms in the occupation of Caroline

Whatmore' she was from Avebury and was there with her son Francis, uncle Isaac Rickett and Henry Haynes a commercial traveller plus the a servant 19-year-old Louisa Reeks.

It was bought by Robert Bowly of the North Wilts brewery who described it thence forward as their tap. They were located just behind the High Street and the access to their premises, can still be seen embossed in the brickwork, above the archway into the building recently vacated by Barclays Bank. They installed George Daniels from Purton in 1875 and redeveloped and extended the premises, to create the building we recognise today.

In addition they renamed it the Fountain and it retained this name for 120 years. After Daniels left in 1890, Thomas Tranter, who would go on to run the Foresters pub in Fleet Street in 1895, was appointed by Bowly. He is recorded as living with wife Mary Ann, three daughters and Sarah Ford, his sister in law who was also the 22-year-old barmaid. After Tranter had left in 1895, the brewery hired Frank Williams to run the Fountain.

After Williams, at the turn of the century Horace Holt was licensee, then in 1910 Edward Banyard

became landlord and was to stay almost up until the outbreak of the Second World War. In 1939 Frank Mabblerly is shown as the landlord in Kelly's Swindon directory.

Famously the pub advertised in its amenities 'Dressing room for the famous Swindon Town Football Club and Visitors'. The Town at the time played at The Croft, before later moving to the County Ground.

On the closure and sale of Bowly's Brewery in 1945, the pub joined HG Simonds, the Reading brewery, who were themselves later acquired by Courage. In recent years the pub has enjoyed, one can say, a kind of up and down the existence. There have been many changes of name as I have itemised on the front cover, far too many to go into detail with here.

Today Jason Putt has taken over from the O'Connell's and quite apart from excitement in the real ale community, it seems much more likely that the pub will enjoy a more stable future than has been its experience in the recent past. Let's hope so!

If you have enjoyed reading this short biography, I will be publishing a more comprehensive look at Swindon pubs that have disappeared, in a book to be released in October 2019. Whilst the Pig on the Hill almost made into that book, it's now no longer there, being deleted because happily it cannot now take its place in Swindon's disappeared pubs.

**John Stooke**



*The new bar area...*

# BEER FESTIVAL ROUND UP

## MAY

**2/4th:** Reading Beer and Cider Festival, Christchurch Meadows. [www.readingbeerfestival.org.uk](http://www.readingbeerfestival.org.uk)

**10/11th:** Christchurch Swindon Beer Festival, Christchurch. [chrissmith247@yahoo.co.uk](mailto:chrissmith247@yahoo.co.uk) or call 07709 836814

**17/18th:** Gloucester CAMRA Beer Festival, Blackfriars. [www.gloucesterbeerfestival.org.uk](http://www.gloucesterbeerfestival.org.uk) or call 07908 699809

## JUNE

**14/15th:** Salisbury Beerex, The Salisbury Arts Centre. [www.wiltshirecreative.co.uk/whats-on/salisbury-arts-centre](http://www.wiltshirecreative.co.uk/whats-on/salisbury-arts-centre) or call 01722 320333

**22nd:** St Pauls Centre Beer Festival, Swindon. [chrissmith247@yahoo.co.uk](mailto:chrissmith247@yahoo.co.uk) or call 07709 836814

**21/23rd:** Spring Ale Weekend, Cheltenham Racecourse. [www.northcotswoldcamra.org.uk](http://www.northcotswoldcamra.org.uk)

**21/22nd:** Stratford on Avon Beer and Cider Fest, The Racecourse. [www.stratfordbeerfestival.org.uk](http://www.stratfordbeerfestival.org.uk)

## JULY

**19/21st:** Cotswold Beer Festival, Postlip Hall. [www.postlip.camra.org.uk](http://www.postlip.camra.org.uk)

**25/27th:** Maidenhead Beer Festival, Desborough College. [www.mbcf.camra.org.uk](http://www.mbcf.camra.org.uk)

## AUGUST

**6/10th:** Great British Beer Festival, Olympia, London. [www.gbbf.org.uk](http://www.gbbf.org.uk)

## OCTOBER

**24/26th:** Great Swindon & North Wilts Beer Festival, STEAM, Swindon. [www.swindon.camra.org.uk](http://www.swindon.camra.org.uk)

# JOKEs

I recently joined the Glen Campbell fan club  
... ever since then I've been getting cards and  
letters from people I don't even know ...



# REAL ALE RAMBLE

Something a bit different. I thought that now the spring is here, where could we go on the bus to enjoy a trip out with some real ale pubs on the end of it?



We don't have York on our doorstep, but we do have Cheltenham, with a pretty strong a real ale scene. You can get there on the 51 or 51A from the bus station or from Penhill, but you need to change to a connecting bus in Cirencester. Leaving say at 10.20 am you'll be at the Promenade by midday. Return, either the 4.15pm or for a bit more relaxing time, why not the 5.20pm which gets you back to the bus station just after 7.00. I managed three pubs (all on the map as is the bus stop on the Promenade in the top right corner). All these pubs are in Montpellier. You can begin at the Jolly Brewmaster on Painswick Road. 8 ales and 8 ciders on my visit ... and say hello to Danielle. Next call at the Beehive on Montpellier Villas. This is a great little pub and the Battledown was particularly good. I really

wanted to try the Union (Royal Union) at 37 Tivoli Walk, but he doesn't open until 5.00 PM and I wanted to get the bus. He sells 7 ales all brewed in Gloucestershire, of which people tell me the Tivoli Chocolate Biscuit Mild is the very best. (well who doesn't like a choco bicky?) So I ended up at the Tivoli on the corner of Tivoli Street. It has a more 'chainey' kind of feel, but has an excellent range of beers, from which I selected Timothy Taylor Landlord, and a quick bite. A 10 minute walk then back to the Promenade for the journey back to Swindon, a little over an hour even with the change. If you got some time and fancy a day out you could follow in my footsteps.

Ed



# PUB NEWS...

## Swindon and North Wiltshire Branch

As mentioned elsewhere, the new **Hop Inn** has opened in the building previously known as the **Pig on the Hill**, owned by Mick Saddler. The old **Hop Inn** will become an **Arbor Ales Tap**, although we are unsure of an opening date. The landlord of the **Barbury at Broad Hinton** is moving to the **Seven Stars at Bottlesford**. The **Tawny Owl**, the **Wroughton Fox and Hounds** and the **Riverside at Lechlade** are now stocking local gourmet ice cream, from Ray's Ice Cream. From June, there will be new tenants at the **Brown Jack in Wroughton**. The **Royal Oak at Marlborough** is offering 20% discount on a good selection of real ale for CAMRA members, which is a significant discount ... members please use it. The **Hop Kettle Tap at Hawkesworth** is hosting a beer and pizza evening on Friday 26<sup>th</sup> May with Josie and the Outlaws, definitely worth a look. The **Manor Farm in Haydon Wick** has real ales for £2.50 a pint all day Mondays. **Wetherspoon's Dockle Farmhouse at Stratton** is introducing car parking fees. These are refundable for customers inside the pub. The **Hall & Woodhouse at Wichelstowe** now has a new bridge in place to cross the canal and improve local walks. There is now a small area at the **Blunsdon Arms** where well behaved dogs are welcome. The **Angel**

**at Purton** now has Darren Turner as landlord and he is well on with his paintbrush, updating the ambience as well as everything else ... worth a visit. The **Rat Trap** is building a new function room at the rear and the work is moving along apace. The **Who'd Have Thought It at Lockeridge** is seeking a new tenant. Arkell's are looking for new tenants at the **Freke Arms at Hannington**, the **Woodpecker in Newbury**, the **Rose and Crown at Ashbury** and the **Kings Arms Hotel in Malmesbury**. They have well over 100 pubs now. According to Trip Advisor, at no 4, the **New Calley Arms** is the highest rated local pub/eatery in the area. The **White Hart, Oare, nr Marlborough**, is offered to let or for sale, free of tie, freehold £325 000, sounds like thanks to Wiltshire planners? The **Pelican** with 8 en suite letting rooms and 94 covers at Froxfield, between Hungerford & Marlborough is for sale. £625,000 in small change could buy you the **Spotted Cow** in Marston Maisey.



*Great Easter weekend at the Gluepot Festival ... but then JC did have the gift of the amazing weather.*



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# WALK THIS WAY

The spring is here and it's time to get out those walking shoes!



The Tunnel House is a classic Cotswold traditional inn. It was originally built as the New Inn in the 1780's for the navvies working on the two mile long Sapperton tunnel on the Thames and Severn canal. It was badly damaged by fire on January 17<sup>th</sup> 1952. The fire completely destroyed the building, leaving only the bare walls standing but the pub sign untouched.

When the canal was operational the tunnel had to be negotiated by leggers, who propelled canal traffic through tunnels by lying on barges and pushing against the ceiling. This was a slow and physically demanding process, which necessitated the consumption of copious amounts of beer by the 'leggers' as means of compensation for the arduous task. This walk is not so arduous but hey, you can still enjoy copious amounts of real ale!

There was a huge loss of life during digging of the tunnel in 1788-90. The Inn provided lodgings for the navvies and occasionally the Tunnel House was used as a makeshift mortuary.

This walk is 3.5 miles. Map: OS Landranger 163 Cheltenham and Cirencester (GR 965005) It is a relatively short walk but full of interest.

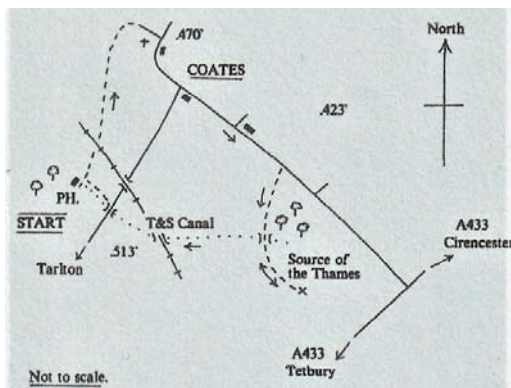
There is no bus transport sadly. You will need a car and probably a sat nav. GL7 6PW will get you there. Make for the village of Coates near Cirencester. To telephone the pub call 01285 770702.

## The Walk

From the inn, follow the inn driveway across the top of the canal tunnel and cross the stile directly ahead into the adjoining field. At the far side of this field, the path drops down to cross the main London to Gloucester railway, before heading across a couple of fields to the village of Coates. The local land owner should have left a grass strip across the fields to show the right of way. As you enter Coates, the path passes to the left of some farm buildings, before running alongside the churchyard to a road junction. Turn right at this junction and follow the road through the

village for the next half mile. Ignore any left or right turns. A short distance outside the village, just past the Coates village name sign, cross the stile on the right hand side and follow a signposted field path. Keep the field boundary on the right hand side until the path reaches another stile in the corner of the field. Cross this stile and turn left to follow a well-defined tracked down to Trewsbury Bridge, and the bed of the Thames and Severn Canal. Cross the canal, pass through the gateway ahead and keep to the track as it passes through a couple of fields. Some way across a third field lies the source of the Thames. The actual spot is on the left hand side and is marked by a slab of granite, although the water is rarely visible above ground. Having paid your respects, retrace your steps to Trewsbury Bridge and descend to the canal towpath on the left hand side. It's just over 1 mile along the derelict water way to the entrance to Sapperton Tunnel and the adjoining Tunnel House inn. Just after the canal passes under the London to Gloucester railway, you will see a roundhouse on the left hand side, which was once the home of one of the lengthmen who worked on the canal. The canal passes through a wooded cutting on its final approach to Sapperton Tunnel, whilst a path climbs left hand side of the tunnel entrance to reach the inn.

You now deserve that pint of Taylor's Landlord!



# The 'Old Boilers' of Wanborough!

Ale fans packed the Calley Arms at Wanborough, to enjoy a one or two (or more) as the popular beer festival returned in April. Barry Hillier told me that there were joint winners for 'beer of the festival'. Three Castles almost won with mock up mild, a 3.8% with chocolate malts and coffee overtones. In the same position was Slaters of Stafford with HAKA, a rather meaty 5.2% New Zealand full bodied IPA. As is the custom, sponsors were on hand to name all the beers (and pay a little extra into the bucket) The first winner was Sam Smith of Mule Creative Designs who named his Wiltshire beer, Mule County, and secondly our favourite person Mike Thompson, called the Stafford beer, Beer-hemian Rhapsody (he'd just come from the cinema!)

The most popular cider was from Broadoak Cider Farm in Somerset. Their 'Sloe Gin cider' was sponsored by hair dresser Sue Hillier (more of the Hillier family?) and she called it Cider Half-Cut. Barry tells me they made even more money than last year and they are already planning 2020.

Surely at this rate it can't be long before they'll be on the phone to British Gas!

## JOKE Of The Month

A drunken man staggers into a Catholic church and sees the confessional box toward the left of the aisle. He opens the door and goes in. He sits down and says nothing.

The bewildered priest waits for a few minutes, allowing the drunken man some time to collect his thoughts. Growing impatient, the priest coughs to attract his attention, but still the drunken man says nothing.

The priest then knocks on the wall loudly three times, in a final attempt to get the man to speak. At last, the drunk replies "no use knockin' here mate, there's no paper in this one either"



## As our farmers know all too well: no pain, no grain.

They say nothing worth having comes easy. Unfortunately for our farmers that's true of the barley we use to brew our beers. We use a classic variety called Golden Promise, grown to our own unique specification. The biscuity, golden malt it produces is the perfect partner to our natural spring water, and is vital to Landlord's depth and delicate balance of flavour. It's also a type of barley that's notoriously hard to grow, and our exacting specification makes it even more difficult. Which makes it a costly ingredient and a real challenge even for experienced farmers. Luckily we can offer some liquid therapy.

All for that taste of Taylor's





# BEER AT HOME

The popularity of weak and alcohol free beer has apparently soared by 381% in just 2 years. The statistics look weird and I'm not convinced, but it is worth looking at?

Demand is arguably so great that some supermarkets are creating aisles dedicated to the healthier ales (yeah right!) The UK's biggest beer festival, the CAMRA's Great British Beer Festival at Olympia, even offered alcohol-free beer for the first time last year. A pint of alcohol-free beer typically contains 150 calories compared with 190 for standard lager and as much as 240 for a strong beer. (This last bit is true)

I have to say that I have never thought much of the non alcoholic beers until Adnams of Southwold in Suffolk brought out their low strength pale ale. After the ridiculous Becks Blue, which had about as much resemblance to real beer as that which runs out of the rear end of a cat, this is a truly terrific leap forward. It actually tastes like ale, although the lack of alcohol still remains discernible. The boys in Suffolk have created this by brewing the beer up in the normal way and then carefully extracting most of the alcohol. A very small amount is left which is inevitable in the process they have developed. At 0.5 per cent you would need 4½ pints of this to match 1 pint of real ale over the bar, so it's useful for drivers, those with various illnesses where beer is contra indicated, and also for those who like a drink perhaps in the daytime, like the taste, but don't want any befuddlement to ensue.

For this trial I chose the Marks and Spencer's branded version which retails at £1.60 in all large Marks and Spencer stores. It is available of course under the Adnams brand where it appears as low strength Ghost Ship, again about £1.70 in Waitrose or Sainsbury's. "Well Yes I will have another", and with a clear conscience!

Ed

(Apologises for the glass, my daughter's fathers day present)

## JOKes

Viagra won't make you James Bond!... but it will make you Roger Moore...



# THE BEST "BOOZER" IN BRISTOL

(unless you know different)

To say Bristol is home to its fair share of cracking pubs would be definitely an understatement. At the recent CAMRA Bristol



beer festival, at Brunel's old station, Bristol Beer Factory pub, the Barley Mow in St Philips, was awarded the 'best pub' accolade.

The 'Mow' prides itself on boasting eight hand pulled ales and also has 10 lines which serve different craft beers out of polythene containers, from Bristol and way beyond. Thanks to its location, ales from terrific breweries such as Good Chemistry and Moor Beer, only need to be wheeled down by hand trolley rather than delivered by vans. The pub also serves good basic food and Sunday roasts are pretty popular. Pub Manager Henry Ackfield said "I think one of the reasons we won is down to the fact we are somewhat out of the way, meaning people make an effort to come here rather than stumbling across the place. Also we've a great range of beer including many local ales". The pub presently has a rating of 4.5/5 on Trip Advisor, and is praised by many reviewers for its excellent beer selection and first class food.

## A NEW "SPRING" BEER FROM ARKELL'S

Arkell's Brewery has introduced a brand new seasonal beer, Spring Hopper. It is available in a selection of Arkell's pubs across Wiltshire, Gloucestershire, Berkshire, Hampshire and Oxfordshire. It will also be on sale at The Grape and Grain shop, located on the brewery site in Swindon, in a mini keg format.

Launched at an exclusive tasting at The Tawny Owl pub in Swindon, (see image) the juicy pale ale is packed full of hop flavour. Spring Hopper was created by Head Brewer, Alex Arkell, who wanted to craft a refreshing, clean, exciting, hoppy, beer to tempt consumers away from the dark, complex ales enjoyed in the colder winter months and celebrate springtime. It boasts a rounded smooth finish with little bitterness.

Alex Arkell, Head Brewer said: "Spring Hopper is the perfect brew to help celebrate leaving those cold winter evenings behind and enjoy longer days - and some sunshine too! It's a great choice of beer. Powerful, fruity, hoppy. We're excited for everyone to give it a try."

Spring Hopper has been developed to capture a renewed interest in seasonal beers which has been a driver of innovation in the craft beer segment for more than 20 years.



## THE TROUT AT LECHLADE



Who could have enjoyed the terrific weather we had over Easter and not thought of a drink at the Trout? This got me thinking about its history.

The building was started in the 1220s by Peter Fitzherbert as a hospital or almshouse, dedicated to St. John the Baptist, which had the mandate of caring for workmen on the bridge.

The building was part of the Augustinian Lechlade Priory founded in the 13th century by Isabella de Mortimer; in 1252 Richard, 1st Earl of Cornwall became its patron. The priory survived until its dissolution in 1472. At that time, the building became known as an inn called Ye Sygne of St John Baptist Head. The name was changed to the Trout Inn in 1704.

In the 18th and early 19th centuries, the Trout provided the residence for the lock keeper of St John's Lock; this function was discontinued in 1830 when a lock house was built. Ancient fishing rights were granted by royal charter and are still held by the Trout Inn which controls 2 miles of waters.

You cannot fish directly from the Trout these days but the stretch of water on the south bank between the lock and Lechlade can be used in the open season, with the bailiff collecting the fees.

After 700 years of hospitality, the pub is today a venue for regular music events, particularly jazz, and has been run for many years by the able Bob and Penny Warren, although Bob unfortunately gave up an unequal struggle with cancer in 2017.

In this image it was part of Swindon brewer, Bowly's estate, who had their brewery in High Street, Swindon. If you can visualise today's pub, structurally it actually looks very similar to this 1912 image.

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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 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 June.

## Join up, join in, join the campaign



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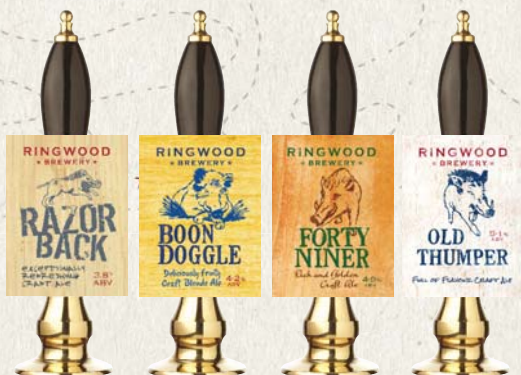
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