

≡ RISING TUN

Winter 2017/18 | Issue 120



INSIDE:

- Meet Tom Gee from Hop Kettle Brewery
- Remembering the Rolling Mills
- Colin Hatch and his Life in Steam



CAMPAIGN
FOR
REAL ALE

From the Editor...

I'd like to share the fascinating juxtaposition of the financial results of Marstons and Greene King, in some ways similar brewing and Pub Co owning businesses. Greene King revealed an 8% fall in half-year profits in January and sliding sales. They said that the results were hit as pub goers tighten their belts and less real ale was being drunk.

On the other hand, revenue at Marstons broke the £1 billion barrier and profits surpassed £100 million. This turnover is double the figure recorded in 2002 after a failed attempt at takeover by ridiculous Pub Co Pubmaster. They of course became part of financial engineers Punch Taverns, and having screwed thousands of landlords into the ground, the Directors took their £millions and ran into the arms of Heineken. CEO of Marstons Ralph Finlay should feel very proud that he spurned them and built a fine business ... but let's examine why.

When Greene King have bought a brewery, for example splendid Abingdon Brewers Morelands, the first thing they did was shut it and move all the production to Bury St Edmonds. This meant the distinctive taste of Old Speckled Hen was subsumed into the Greene King insipid cocktail and with the acquisition of George Ruddles beers, they did not even use the same recipe!

Compare this to Marstons who among other things own Banks in Wolverhampton, Jennings in Cumberland, Hobgoblin and Brakspear in Witney, Ringwood in well, Ringwood, Thwaites Wainwright in Blackburn and most recently Charles Wells Bombardier in Bedford. So go into a Marstons pub and apart from Pedigree (brewed in Burton), you really feel as if you're in a free house... and in some ways you are. I would argue it's this focus on buying businesses and keeping them exactly where they are with the original recipes, water and people then providing real choice at the pumps, is the secret of Marstons success and the reason for Greene King's decline. Let's hope Marston strategists never get trodden on by the accountants!

Finally continuing my beers from around the world series, I was in Belize before Christmas and was served an interesting Belizean beer called Belikin. Although they called it a Stout it was

probably much more a Mild in our language ... but very pleasant none the less.

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:

Tues 13th February

The Manor, Cheney Manor Road, Swindon SN2 2NX

Wednesday 28th February

GBG assessment Meeting - The Kings Arms,
20 Wood Street, Swindon, SN1 4AB

Tuesday 13th March

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

Wednesday 11th April

Annual General Meeting - The Kings Arms, 20 Wood Street, Swindon, SN1 4AB

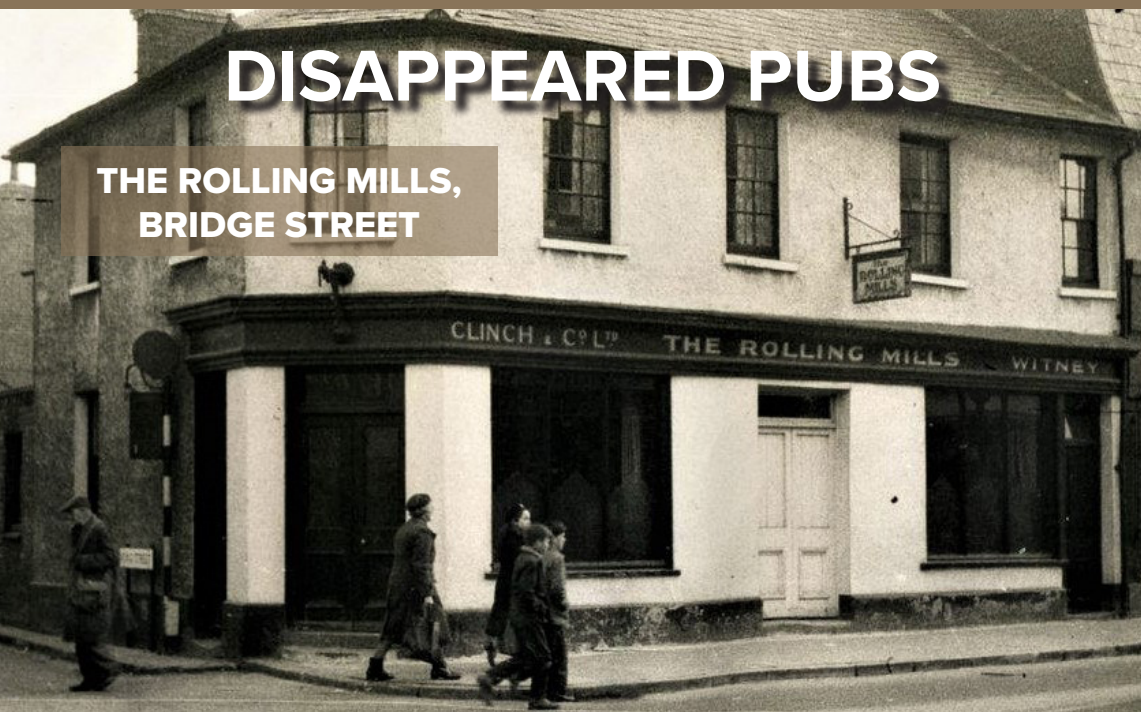
JOKes

I met this terrific girl a party the other night
and she told me her nickname was Vivaldi...
I said "Is that because you're a classical violinist?"...
she said "No", "It's because my first name's Viv
and I work at Aldi"...



DISAPPEARED PUBS

THE ROLLING MILLS, BRIDGE STREET



The pub was opened in 1855 by Henry Trimble and at the time was known as the Sir Charles Napier. There is considerable history attached to the Trimble era which I do not plan to go into here. Suffice it to say that following some difficult issues with the local constabulary, Trimble decided he'd had enough of the licensed trade so he and his family moved to Cheltenham and he went back to teaching (clearly no DBS in those days!) On his departure, the Sir Charles Napier name of the pub went with him.

In 1861 the pub became the Rolling Mills. This was the idea of new landlord Heber Spencer, as he felt it would encourage railwaymen into the bar. A similar name change for the same reason had happened at the Glue Pot, originally known of course as the London Stout Tavern.

Trimble's old beerhouse was first substantially altered by new owner Heber Spencer, however by 1874 it had passed to the Lacock Brewery who completely remodelled the premises in 1880, integrating the two adjacent cottages

on Bridge Street into the footprint. They kept the pub up until 1904 when Witney brewer, William Clinch would purchase the freehold, to consolidate his foothold in the town.

The pub was popular with railwaymen but went through many landlords... Walter Guise in 1879, John Tebbs in 1885, Samuel Harris in 1886 and John William Jarman in 1890.

In the war years, it was a popular and well used town centre pub with a loyal clientele and prospered from the turn-of-the-century through to the 1950s without any further rebuild, but Clinch eventually decided work was required. In 1954 it was rebuilt and cleverly funded by the hiving off of two units facing Bridge Street, numbers thirty eight and thirty nine, for alternative retail use, and redesigning it as a long, thin slice facing King Street.

In 1962, with the acquisition of Clinch's Brewery, it became a Courage house and it was run sensibly as a town centre niche pub by Courage

for many years. During this time the excellent Warren family did a great job behind the bar and later they left to take over the Trout in Lechlade, and were responsible for the regular Sunday jazz evenings there. The big C eventually overwhelmed Bob Warren last year but Penny continues to run a very good pub!

After they departed, along came the dreaded beer orders and the useless Pub Cos. One minute pub, next a cafe bar, next a nightspot with disco lights... constant rebrands, a plethora of short term managers... can you keep up with me on this? Porters Cafe bar in 1988 (so say to keep the link with the GWR ... yeah!), the Chameleon Bar, the Rat and Carrot in 1997, Vibe Bar in 2010 and so on.

Today, in common with so many great community pubs that fell into the clutches of the Pub Cos, all evidence of its proud history is extinguished and Paddy Power, with its vicious fixed odds betting machines and clients who would bet on two spiders climbing a wall, are sitting all day in the space where thousands of railwaymen and later regulars and shoppers, had made their second home. Perhaps decent community pubs morphing into yet more betting shops is what we are forced to look forward to in the 'white hot' future awaiting us?



JOKes

Of all the subjects I did at A level, I liked geography the best.... well you know where you are with geography ...

POINTS MEAN PRIZES!

CAMRA Chairman Vince Chilcott, together with Bill Bendall travelled to Pewsey, to award Shed Ales Gordon and Sam Edwards (pictured is Gordon) the Best of Show award at this year's Great Swindon and North Wiltshire Beer Festival for its Minal Tap Ale. This is a light amber ale and was made with hops cultivated by Mildenhall gardening club. A traditional best bitter style with a malty backbone and a dry hoppy finish.



Pictured below are Nick and Miley who grew the minal hops used in the brew. Well done all at 'The Shed'.



Don't Miss This!..

A tour of Wadworths brewery in Devizes is something very special... both for beer lovers and history buffs! Twice a day, guided tours leave from the Visitor Centre and take in the wonders of this traditional brewer. The company is one of a handful that still delivers beer by horse-drawn dray to local pubs and also one of only four to employ a full-time cooper. The tour provides a full insight into the the Wadworths tradition.... you'll probably even get to pat the Shires, gentle giants who slow down the pace of life as they 'clip clop' around town. You may meet master cooper Alistair Simms, a talented craftsman who can take planks of wood and shape them into a watertight barrel without the use of nails, glue or any other modern materials.



Take a look into the signwriting department where brewery artists laboriously hand paint the colourful signs that adorn the company's terrific pubs. Next will be a privileged view inside the brewhouse itself, dating back to 1885 but today sporting a new copper room, aesthetically pleasing in a modern stainless steel and wood clad design.

There will also be the opportunity to see the older, less energy efficient brewhouse and judge just how things have changed. At the end you'll get to sample some of the company's fine ales and at only £10 for a two-hour trip, including tasting, I think its money well spent! If time is short you can still pop in to the free entry visitor centre and take in a quick appraisal of the history of this wonderful company.

Ed

JOKes

It's Grand National Day today and I'm backing an outsider... Lunch Hour which is 12 – 1 ... although Creosote is pretty good over fences...

PUB NEWS...

Swindon and North Wiltshire Branch

A new **Hall and Woodhouse** pub is planned for the Wichelstowe development opposite Waitrose with an opening date of January 2019. **The Brewers Arms at Wanborough** has been taken over by Paul and Amy Studholme and has had a complete makeover, both the building and the menu. **The Pig on the Hill** will be closed for remainder of February for a major refurbishment. **The Brown Jack in Wroughton** has a new tenant. CAMRA is worried about the long-term future of this pub. The ACV listing for the **Heart in Hand** at Blunsdon is progressing. The **Town Centre Rolleston Arms** is now closed as the present operators could not run a viable business even with the music. We are hoping that the Pub Co quickly seeks a new landlord with an equal interest in music and perhaps offers a more sensible rent proposition? Good news... the **Angel at Royal Wootton Bassett** is now offering a 50p per pint! discount for CAMRA members. The **Foresters Arms at Leigh** has closed his been on the market for two years without any buyers seemingly interested, but we hope it may still survive. Arkells have come to an agreement with Crest Nicholson to build a **Brand New Pub in Tadpole Village** with construction expected to start any time soon. The **Prince of Wales at Coped Hall** is open for business although they are seeking new landlords. The **Harrow in Wanborough** has reopened with Merseysider Michele Rostami as landlord and previous chef Ian Jeffries filling the head chef role. This is a pub with great potential and we wish them every success. The **Greyhound at Westcott Place** is still for sale but not much change out of £1 million. Prince Charles dropped into the **Bell in Ramsbury** for a spot of lunch and having met the estate tenants in the bitterly cold weather he said "I should imagine you'll all be looking for a stiff drink after this" (meeting him?) Swindon Speedway supremo Alan Rossiter has returned as an Arkells landlord after a few years with he and wife Julie taking over the **Southbrook Inn**. Alan has run three Arkells pubs in the past. Darren and Kirsty Mingham at the **Cross Keys in Wanborough** have won the silver award in the 'Best of the Best' competition. Chris Welham, CEO of Wadsworth said "The award allows us to recognise those who have gone above and beyond in showing commitment to their customers and the brewery". The **White Hart Inn Wroughton** has a new landlord.



Colin begins to rig up the steam source to the replica GWR Hooter at the Swindon Beer Festival

During the Great Swindon Beer Festival I took a few minutes to talk to the remarkable Colin Hatch, who had brought along steam engine AD8923 to power up his replica Swindon hooter. This was built by Colin to commemorate the 175th anniversary of Swindon's railway heritage and was a centrepiece to the celebration. It is the second year that we've been delighted to welcome him to our festival.

Colin honed his engineering skill as a millwright in British Leyland in the 70's, working on all types of machinery, power presses, compressors and factory boilers. Years earlier he had crewed on Ted Haggard's road roller 'Ebenezer'.

This had been purchased by Ted Haggard in 1964 from Newbury residents Bill Fall and Cecil Brown. It was regularly steamed to local rallies within a 45 mile radius, and was kept on Hill's Farm in Broome Manor Lane where the golf course now is. This association, and regular Wednesday afternoon visits to the Steam rail engineering works, left Colin with a single lifelong obsession ... to work to preserve steam



Two giants in the Steam World ... one is an OBE and the other should be!

COLIN HATCH... Swindons heir apparent to Fred Dibnah... (without the ladders!)

heritage and what better town to do it in!

I can clearly remember Ted and Cyril Haggard's Acme Engineering business in Caulfield Road, (now a tyre centre) as they repaired my early cars.

Later Colin worked on Ted Haggard's second engine, a Burrell, and long after the Haggard brothers departed for that 'Great Steam Fair in the Sky', Colin has become the proud owner of the Burrell, with a relationship as strong today as it was 48 years ago. The Burrell no 2426, dates from 1901 and Colin told me it has seen off two world wars, a lightning strike which split the cast-iron chimney and a serious accident in 2007 (and please don't get him going on impatient drivers!)



A very young Colin Hatch driving 'Ebenezer' at a steam fair ... still just as full on today!

Together with brother Ian, Colin now runs his own specialist company at Wanborough "Hatch Heritage Steam Engineers" ... and if they can't fix your steam powered roadster then probably nobody can, although they're presently up to their eyes in work and it's really not a 'running around' kind of business!!

Colin is not just an engineering genius, he's a regular nice guy as well, so don't be frightened to say hello if you see him around, but if the subject of steam comes up, make sure you don't have to get anywhere in a hurry!

FESTIVALS ROUND UP

FEBRUARY

23/25th

The Red Lion Cricklade Winter Festival
www.theredlioncricklade.co.uk

MARCH

16/17th

Wantage Beer Festival, the Beacon, Portway
www.whitehorsecamra.org.uk

22/24th

Bristol Beer Festival, Old Temple Meads Station
www.camrabristol.org.uk

30th Mar - 2nd Apr

Fifth Real Ale and Cider Fest at the Glue Pot,
Emlyn Square normal customer hours

APRIL

13/14th

Wanborough Beer Festival, The New Calley Arms
www.eventbrite.com/e/wanborough-beer-festival-first-of-many-tickets-38780923787

27/28th

Chippenham Beer Festival, Olympiad Centre.
www.nwwiltscamra.org.uk

MAY

11/12th

Christchurch Beer Festival, in The Church Swindon
www.oldtownbeerfestival.com or tickets
from Magnum Wine (from 1st April)

JUNE

23rd

Covingham Beer Festival, St Pauls Church
www.dorcanchurch.org.uk

29/30/1st

Red Lion Cricklade Summer Beer Festival
www.theredlioncricklade.co.uk

JOKes

I bought my friend an elephant for his room.
He said "Thankyou" ... I said
"Don't mention it"...

BEERY BITS

A News Round Up In Brief

THE FIRKIN HAS FLOWN ...

The Society of Independent Brewers (SIBA) has purchased a majority stake in a beer distributor, the Flying Firkin Distribution Company. The move is part of SIBA's commercial strategy to develop routes to market for its 850 brewery members. Based in Colne in Lancashire, Flying Firkin has been a specialist distributor of cask ale for more than 25 years.

ARKELLS ON THE HORIZON

Arkells Brewery has bought the Priory Inn at Tetbury. The Priory is a popular pub and with accommodation, is well situated in the historic town. It is the second investment in the Cotswolds by Arkells in 2017, having snapped up the Crown Inn at Cirencester earlier in the year.

END OF THE LINE

A famed real ale pub, close to Euston Station has become the first casualty of HS2. The GBG pub the 'Bree Louise' closed its doors in November. CAMRA branch chairman John Cryne said "I don't see why good businesses and livelihoods are being ruined for the sake of a few minutes off the journey to Birmingham, particularly when sensible alternative plans were put forward which would have saved such businesses and homes and still have allowed HS2 to proceed". The pub built its reputation by focusing on real ale and was selling 17 changing beers plus a range of ciders at the end.

ONWARD AND UPWARD

Ex-Intel employee Glenn Upward (39) has fulfilled a lifetime's ambition by opening his own brewery in the Old Bakery at Rowde, near Devizes. The Devitera Brewery is a family affair, with wife Lucy and even the children fully involved. At the moment the output is bottled and available in local specialist shops, but we will post further if we find out about cask availability.

CORPORATES ARE COMING

International brewer and Pub Co Heineken has taken a stake in the London Brixton Brewery which has enabled the five-year-old brewery to identify a bigger site in Brixton. The new brewhouse is expected to be operational in April 2018 and if they can keep Heineken accountants at bay, it could even be a success?

GO WEST

The brand new West Berkshire Brewery in Yattendon is now open for business. Chairman David Bruce said it was the culmination of a three-year project which has delivered a cutting edge brewery complete with sophisticated packaging lines. We think that locally the Tuppence in Devizes Road stock West Berkshire Beers.

NO MILK AT THE MILK STREET!



Swindon and North Wilts CAMRA members were 'on tour' December 9th. Whilst I can't recall too much about the end, the beginning was memorable as we swept round the traffic island in North Bradley near Trowbridge, the coach steering system disappeared in a pool of fluid under the rear axle! Barnes promised to get a new coach within an hour... but there was a God as we had stopped right outside the Rising Sun, so twenty five of us trooped in for an unexpectedly early pint of Flying Monk 'Dark Lane'. Barman was somewhat surprised to see so many real ale buffs at 11 o'clock on a Saturday morning but seemed to take in his stride. A brand new coach then arrived to convey us to the Milk Street Brewery in Frome, where we were royally entertained. The owner told us he had recently installed gas-firing to the brewing plant which would

improve the consistency of the recipes. Then on without further ado, to the Griffin Pub, also in Frome, where there were six real ales on the bar, and this of course is the spiritual home of the Milk Street Brewery having started there years previously. On the return we did a tour of Devizes Square with the Vaults and the British Lion being the most memorable, although personally I ended up in a nameless Wadworth's hostelry clutching a pint of my namesake, supposedly brewed with crystal and black malts ... but that's all I can remember!!

Ed

Joke Of The Month

Worried they hadn't heard or seen from the widow who live next door for three days, a mother asked a young son "Will you pop next door and see how old Mrs Champion is?" A few minutes later the boy returned. "Is she alright?" asked the mother. "Yes she is fine" said the boy "Except she's really pissed with you!" "Angry at me you mean, whatever for?" said the mother. She told me it's none of your damn business how old she is ...

HAWKESWORTH'S "HOP KETTLE" HYBRID



Tom Gee has spent a lifetime in the catering and leisure industry and has put that training to good use, firstly in creating the stunning alehouse and eatery that is the Red Lion in Cricklade and since October in the ground breaking ten barrel brewery plant he's installed at Hawkesworth. I grabbed a few minutes of his time, hoping to learn a bit more about the man behind the brand.

Tom was spurred to work for himself when a successful London caterer, of which she was a director, was 'swallowed whole' by global service company, Compass. He'd always had his own thing in mind and the sudden urgency led to the leasing of a large Marstons pub in Oxfordshire, which in retrospect proved something of a mistake. What it did do however was deliver a tough learning curve, from which he said he still benefits today.

Tom told me "It was always been the plan to combine a microbrewery with quality food and when the freehold of the Red Lion came up ten years ago, with its capacious bin store at the rear, it was irresistible". We all know what a stunning success the four barrel plant at the Red Lion is, that the food is indeed terrific and that it's not just a brewery tap, as five decent guests regularly feature on the bar.

But why now Hawkesworth? ...

"Well it was kind of circumstances combined with opportunity. Tim Sherhod had left us sometime earlier to brew at the Weighbridge, then I was lucky that a vacancy running the Red Lion arose. I persuaded him to return with a promise that when the time was right we would do Hop Kettle, Swindon and it could be his project. Tim is head brewer and someone on whom I can rely on completely".

They are now four months in and both happy with the progress, the product and its reception. Complete with its own high-tech bottling line, among other ales, the plant brews four standards all named after locomotives ... Lode Star, Rising Star, Red Star and Shooting Star and these are presented in 330 ml bottles. The more hoppy ales are bottled in half litres. All are also sold in cask of course.

From his London days Tom has retained great contacts in the London restaurant scene but this is by no means his only target market. "I recently got involved with the 'Cotswold Fayre' marketing business which sells artisan product through catalogues and particularly

via garden centres, which looks to have serious potential" Tom told me that one garden centre sold 1000 craft beer packs in December alone!

Competitive advantages?

Well probably flexibility, a willingness to work with other people and other companies, competitive pricing, great tasting consistent brews and a determination to succeed.

What about spare time?

"With two young children Sunday is definitely family day and living in Cricklade I try to get home for lunch and at least some part of the day, just to show my face. I don't get much spare time but have taken up road cycling which is a complete release from the pressurised day-to-day"

Holidays, Travel?

"I used to adore travelling the world as a youngster but life kind of closes in. With everything going on it's just not possible at the moment although I do get to the Scilly Isles with extended family once a year"

I can see what Tom means. Swindon represents a substantial new investment and with more than twenty staff across two businesses, he needs to be on top of his game all the time. I suppose like many things people look at the glamorous stuff and overlook the 24/7 lifestyle, responsibilities to staff and meagre holidays and time off?

I asked Tom about the future and he clearly hasn't lost any ambition

"It would be difficult to open another gastro pub as reliable chefs are so difficult to find and retain today, although I wouldn't rule out wet led micro pub at some stage to showcase all the beer offers that we now have". The Swindon potential market is 250,000 people served really only by the 'Hop Inn' so there must surely be room for Tom's plans?... watch this space.

I enjoyed talking to Tom Gee. He has firm views and is pretty direct, yet at the same time warm, sensible and reasonable. His years of experience are carefully called on to support each next phase of growth but a natural conservatism means he weighs up every opportunity in a diligent and prudent way and only then puts in his all. Seems to me like a recipe for success.

Ed

CODE CRACKED?



The Government initiative to give Pub Co tenants the right to opt out of buying expensive supplies from their landlord in exchange for a fair market rent,

seems to be stalling ... and this after eighteen months of very slow progress. Tied pub tenants have made more than two hundred references to adjudicator Paul Newby but only a tiny number have been dealt with. Added to this, it seems Pub Companies are actively frustrating the efforts of tenants ... who could and probably should be fined up to 1% of their turnover for this kind of behaviour but there's no talk of that at the moment. Nationally less than a dozen leaseholders have been able to escape the clutches of Enterprise, Heineken et al.

There is also a further potential scandal in that Newby himself, appointed by the Government to oversee this scheme, allegedly has continued to retain a financial interest in one of the largest valuation companies Fleurets, who also work for the Pub Cos.

The extent to which this cosy relationship is relevant is being pursued by at least twelve pub tenants who it seems have challenged Newby's role via the CIARB and four cases already heard have upheld the challenge ... meaning Newby should not be arbitrating those disputes. It was never going to be an easy ride to extricate one's business from a Pub Co, but perhaps its time the Government steps in to ensure their intentions are not being deliberately frustrated?



Brewery News

Arkell's, Swindon ... next seasonal beer is Big Hit (4.2% abv) for the Six Nations Rugby. This is a dark amber IPA with lots of American hops producing tropical flavours. Their new shop and visitor centre at the brewery will be opening this month.

Hop Kettle (Cricklade) ... are flat out catching up after Christmas and in addition undertaking a gluten free trial brew of their house pale 'Element'. Also Matthew is trying two new brews on their experimental kit, a traditional Oyster Stout and a heavily revised version of their Morello Brown.

Hop Kettle (Swindon) ... extremely busy seeking to catch up after the Christmas Mini keg and bottle sales. They have a trial brew, a new world style English IPA coming out in the next week or so and are currently working on their seasonal beer list.

Ramsbury ... first brew of the year is Ramsbury Bitter (3.6% abv) a malty, balanced, light beer. In January the brewery will be replenishing many core beers following a busy Christmas at the end of what was a record breaking year for brewery & distillery. Over the next six weeks Grand Slam (4.3% abv) will be re-brewed for the rugby tournament. This is traditional full bodied ale with a punchy finish. Following that Over the Sticks (4.2 abv) will be re-brewed for the Cheltenham Festival, a pale golden ale, hoppy finish utilising Pacific Gem & Admiral Hops.

Three Castles, Pewsey ... in January the Brewery were focussing on replenishing core beers, where stocks have been depleted over the busy Christmas period. The main priorities are Barbury Castle (3.9% abv) a straw coloured easy drinking pale ale with a hoppy, spicy palate and Vale Ale (4.3% abv) a golden coloured smooth ale with a fruity palate. The Brewery shop will be closed on Saturdays throughout the winter but it will re-open on Saturdays in March.

Weighbridge, Swindon ... are currently brewing their standard offer - Brinkworth Village, Pooleys Golden and Weighbridge Best plus Dubbel at 5.8% and GWR Mild (3.8% abv). Following the Upham acquisition, both the pub and the brewery are continuing to operate as separate concerns. Upham act as an umbrella company with the Weighbridge in control of what they do on both the wet and dry side.

Worlds End, Pewsey ... are currently brewing Gurt Ale (4.3% abv); Dark World (4.2% abv) and a new Blonde Ale expected to be around 3.8% abv. The Winter Solstice Beer Festival was a success.

Shed Ales, Pewsey – the Shed Ale House has won the award for "best drinks in a local pub" organised by Devises MP Claire Perry and also our CAMRA award for the best beer at the 2017 Great Beer Festival.

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!

SHIPYARD RYE

Shipyard Rye is a tasty 4.3% slightly reminiscent of a mild. Its brewed with rye crystal malts and ends up with a spicy and nutty start but I'd say a taste balanced with caramel flavour?

It employs Amarillo, Citra, Cascade and Summit hops, all American varieties, to give it a dry hoppy taste but not at all bitter.

Now before you all go throwing it across the room, I confess it is brewed by Marstons in their

Wolverhampton and Dudley facility. I've never seen it on draught but I'd love to stumble across it... and the best thing however is to price. They sell it for just over £1 a bottle at Home Bargains, who occupy the old Aldi Stratton shop, Aldi having relocated across the road.



I liked it so much I bought a dozen at Christmas and I'm now on the last ... so I think maybe a return trip is in order. To find even reasonable quality at this price is rare.

From the "Hive"

Customers at the Beehive raised a whopping £2100 for 'Christmas Care', a homeless charity working with the homeless in Swindon, via their annual charity raffle.

Barman Jason Moore worked tirelessly from October to gather 260 amazing prizes for raffle participants, including brewery tours, vouchers for restaurant meals, beauty treatments, and tickets for day's out (as usual, even with 260 prizes none came my way! Ed)

In December Jason presented the cheque to Diane Kellick of 'Christmas Care' to help their work over the festive period. She was overwhelmed by the generosity and said "We are a very small charity so having this kind of support is game changing for us". Well done Andy Marcer and all at the Beehive ... keeping up a fine tradition of a 'real' backstreet community pub.

Ed

THE BEEHIVE Swindon's Favourite Local

- Local real ales and craft beers -
- Locally made Pies, Mash and Gravy -
- Regular live music -
- Local art on display around the pub -
- Free Wi-Fi -

Open all day from noon - 7 Days



The Beehive Pub

55 Prospect Hill, Swindon SN1 3JS
T: 01793 523187 E: post@bee-hive.co.uk
www.bee-hive.co.uk

JOIN US AT CAMRA....COME ALONG, MEET NEW FRIENDS, GET INVOLVED...

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 March.

Join up, join in, join the campaign



From
as little as
£25*
a year. That's less
than a pint a
month!

Discover
why we joined.
[camra.org.uk/
members](http://camra.org.uk/members)

Join us, and together we can protect the traditions of great British pubs and everything that goes with them.

Become part of the CAMRA community today – enjoy discounted entry to beer festivals and exclusive member offers. Learn about brewing and beer and join like-minded people supporting our campaigns to save pubs, clubs, your pint and more.

Join the campaign today at
www.camra.org.uk/joinup

*Price for paying by Direct Debit and correct at April 2017. Concessionary rates available. Please visit camra.org.uk/membership-rates



