

BEER | RISING TUN

Summer 2018 | Issue 122

*Make a note of the
Great Swindon and North
Wilts Beer Festival at
STEAM Museum, this year
October 25th to October 27th...
see inside for more details*



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From the Editor...

A long, hot, dry summer! Who could have imagined these four words in the same sentence to describe a British season! The CO2 boys managed to create a shortage of gas, which I hoped might increase the sale of real ale but at the World Cup events I witnessed, there seemed to be an alarming preponderance of the CO2 stuff. Whilst on the World Cup, England's exit did save us the spectacle of Dave Howells at the Liden Arms serving customers draped only in the England flag! Nice.

I managed two mistakes in the last magazine, and got the cover issue number wrong! The Ship at Upavon will enjoy the presence of landlord Richard Turner well into the future but the Dominion chain, of which it is part, has the freehold for sale. Andy and Liz at the Swan in Faringdon pointed out that they are not brewing on the premises yet but there is a plan to get the brewery up and running soon with a variety of new recipes ... something worth waiting for!

I know Alan Walters at the terrific Crown in Aldbourne. My take is a great alehouse and food destination very well run. I was therefore somewhat surprised to see him feature on Alex Polizzi's Channel 5 programme 'the Hotel Inspector'. She visits struggling pubs and seeks to turn around their fortunes. Alan came over as the genuinely honest and nice person he is and I hope the experience indeed benefited his business. It is still available on the Channel 5 player if you'd like to catch up.

We also spent a great evening at the Royal William in Cranham, where I was introduced to a new, splendid microbrewery Clavell and Hind. The pub situation on the wooded Severn Basin escarpment, makes it a great place for country walks, the food is good and the beer was outstanding. I've written a bit more on this and you'll find on page 6.

In July CAMRA met at the Swan in Wilton near Burbage which is another fine country pub, actually selling two real ales straight from the barrel, definitely worth a look. We came back via Burbage and called into the White Hart (a wet pub and opening only evenings) but it was sad to now see the Three Horseshoes with no discernible future as a hostelry. So many great country pubs... so little time!

Finally take a look at page 7 where you'll see all of the details on our October Beer Festival. If you said in previous years "I really must get along to that" and

didn't, why not put it in the calendar now and visit this year. You'll be very pleased you did.
Cheers

John Stooke
Editor

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ACKNOWLEDGEMENTS:

I'd like to thank Richard James, Chris James, Barry Hillier, Vince Chilcott, Paul New, Gill White and Alex Harkness for their invaluable help in compiling this issue. If your pub would like copies for the bar, do get in touch.

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:

Wednesday, 15th August

The Harrow, High Street, Wanborough, SN4 0AE

Wednesday, 12th September

The Red Lion, High Street, Cricklade, SN6 6DD

Wednesday, 10th October

The Kings Arms, Wood Street, Swindon SN1 4AB

Wednesday, 14th November

The Brown Jack, 1 Priors Hill, Wroughton, SN4 0RT

JOKEs

Two new Spanish firemen joined the crew at Swindon Fire Station this week...
José and Hose B...

Walk This Way...

WROUGHTON PUB WALK



Now Summer is here, it's time to pull on the walking boots, and get out into some of this glorious sunshine. We try to feature pub walks in the good weather starting and finishing with some decent real ale, but also those you can reach easily by bus.

You never know, get a really bad thunderstorm and perhaps forget the walk and stay in the pub! This is an easy route finder walk in Wroughton. You can get there by a 49 bus (to Trowbridge) from the bus station at roughly 5 minutes past the hour. We are told that Darren Turner has appointed new staff at the Fox, so this is an opportunity to get to know them! The reference is 141.804 and the Explorer map 169 will cover the whole area. I think you can leave the bus at the top of Wroughton Hill?

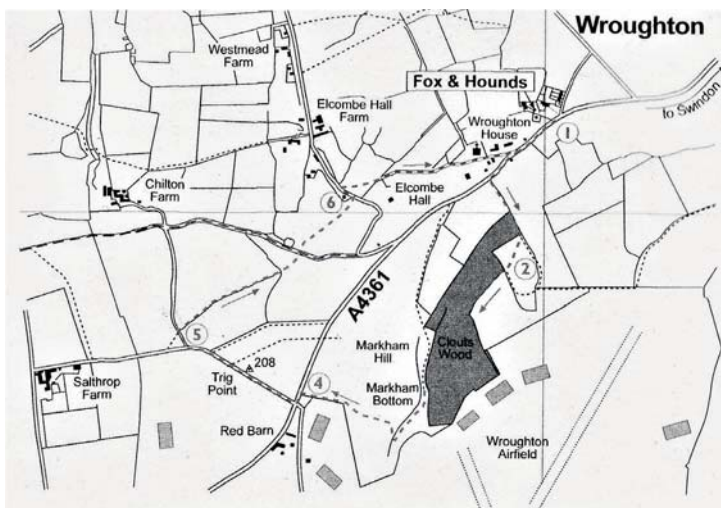
A delightful and varied walk with stiles, hills and views plus wildflowers at this time of year. Because of cattle, the ground can be uneven in places and dogs must always be kept on leads. Of course don't take dogs if

The Fox and Hounds

Tel: 01793 815415

there are calves in any of the fields. The route finding needs care.

1. Walk up the main road to the footpath signpost and kissing gate just before the speed de restriction sign on the left. Go along the path to a kissing gate then down the hill keeping the fence/hedge on the left. Cross the bridge into Clouts Wood and go straight ahead to a kissing gate. Turn right up the steps to a 3 way signpost. Follow the arrow pointing half-right and go steeply uphill across the meadow. Re-enter the wood by a gate, pausing to enjoy the view behind you (the spikes of six-petalled creamy flowers in June/July are Bath Asparagus and Clouts Wood is one of the few places it can be found).
2. Follow the well worn path through the wood, past a noticeboard, down a few



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- steps on the right and then left along a path near the edge of the wood. Some steps then a waymark post turn left and go ahead to a kissing gate.
- Find your way up this side of the valley, then cross it and climb to get behind the tall tree on the other side. Turn right to a kissing gate in the fence. (Enjoy the views back over Clouts Wood and beyond to Old Swindon and Christchurch). Go through the gate, walk ahead to the bush and kissing gate at the corner of the tall wire fence and continue beside the fence to the road.
 - Turn left for a few metres, then take the minor road on the right. At the old trig point (208m above sea level) there are superb views. Take the next road on the right and after about 60 mtrs look for a signpost, steps and stile/gate on the right.
 - Your route is straight ahead on the left of the fence, but to get there you will probably need to open or climb the gate. Continue beside the fence downhill with good views, to a stile then steeply down to another stile ahead. Cross the hedged bridleway and another stile and bear slightly right across two fields, the first of which may be uneven. Aim for a large white building in the far distance and then a kissing gate which leads onto the road. There will also be an electricity post on the other side of the second field.
 - Turn left and look for the signpost and footpath on the right climbing toward Wroughton church continue to the main road and turn left to your starting point.
 - Definitely make time for a pint of 'Hoperation' before you get the bus home! The pub is open seven days 12 noon til 11.00 pm so you should have no trouble getting a drink.

JOKes

My wife Jac has just told me she's leaving me because I'm obsessed with becoming a policeman ... for the benefit of the tape she's just left the room ...

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Brewery News

Three Castles... has been bottling Vale Ale 4.3% and Corn Dolly 4.7%, for an army regiment. They have also been supporting various outside beer festivals and for these have been brewing Sandcastles 5% and Summer Days 3.8%. Their World Cup beer was a 4.5% Pale and Two Halves which sold very well. Although dark ales are not so popular in the summer, the brewery did find demand for the arrow range, Black Tip, a 4.4 stout and in the near future they plan on extending the arrow range with Red Tip, a 4.3 ruby ale and Gold Tip, a 4% golden brew.



Worlds End, Pewsey... are brewing Bitterus Magnus at 4.1, Gurt Ale at 4.3%, Merioc Ale at 3.8 and a new spring recipe, Pacific IPA. It is reported their summer solstice festival in June was a great success.

Ramsbury Brewery... have been brewing Hop In Thyme described as a festival of lemon, Dr Rudi and dana hops then subtly flavoured with lemon verbena and lemon thyme. It's proved so popular they decided to bottle it and it brews out at a session 3.4%. *(Not over fussed on bottles but love to find this on the bar Ed)* next month they're planning a wheat beer at 4.5% unfinned?? and also an organic English hopped beer to be marketed as a 'Full English'.

Weighbridge, Swindon... Have reintroduced SPA (Swindon Pale Ale) described as "a light, refreshing summer ale with punchy citrus tones and a sharp finish". Brinkworth Village is now marketed as just Village or Upham Village by the parent company. They have also brewed out GWR Mild, and achieved a slightly redder colour than previously but still delivering terrific flavours.

HOP Kettle in Cricklade... The Thames National Trail ale, Liquid Highway is planned to go to bottle and already there is good demand from hotel trade along the M4 corridor. There are a few small batch brews coming through led by a Belgian Rhubarb IPA at 6.1%, actually infused with lightly macerated rhubarb and followed by Mojoito Milkshake at 4.7%, an IPA with vanilla overtones and laced with Mojoito inspired ingredients including locally grown mint, fresh lime zest and rum essence. This year's brew of Elderflower IPA is still waiting for the crop to be just perfect.

HOP Kettle at Hawkesworth... the New Zealand pale ale, Polaris has been a huge hit and stocks are almost exhausted. As a result they now have an Australian hopped version, with the same basic recipe except this time using galaxy, topaz, and vic secret hops bringing out a bold fruity flavour. The brewery are planning a return of East Star ESB with the aim of adding it to their house list.

The Royal William, at Cranham near Painswick

Where you say? This is a destination pub with a history going back to the 1600's. It is ideal for visiting Prinknash Abbey or just walking woodland footpaths as it is located in a forested hillside area a little way up the A46 from Painswick. On my visit they had Clavell and Hind microbrewery on the bar, 'Coachman' a 3.8% golden ale with citrus, marmalade and ginger overtones. You could really taste the ginger at least in the first couple! Okay not everyone's bag but something different. The brewery Clavell and Hind are located on a farm at the top of Birdlip Hill and the owners James Thompson and Timothy Hieghten- Jackson say they have been inspired by the bold spirit of highwaymen John Clavell and Captain James Hind and their notorious history. I'm planning to try to get our guys to put up a firkin of 'Coachman' or maybe a 'Blunderbuss' for the October Beer fest.

Ed

The Rolleston Arms

Despite concern that Enterprise had re-development in mind for the 'Rolle', credit where credits due, they said they would reopen it and they have. New landlord Darren Simons and his partner Violet McLaren presently run



another popular live music venue, the Victoria in Old Town. Both the main bar and Level 3 are reopening after being closed for more than six months. The Rolleston will also include bed-and-breakfast with seven refurbished rooms, but the main draw will be music and Darren and Violet say they want to make sure a wide range of musical tastes are served. So one more pub saved and a great venue on Swindon's burgeoning music scene to boot ... I'd definitely say win-win, but it's up to all of us now to support it, else you know what!

IT'S THE BIG ONE!



The 32nd Swindon Beer Festival will be held at STEAM Museum from Thursday the 25th to Saturday, 27th October 2018. It will feature over 100 beers and 40 or more ciders and perrys offered over four sessions.

Thursday 25th October, 6pm until 11pm

Friday 26th October, 11am until 3:30pm

Friday 26th October, 6pm until 11pm

Saturday 27th October, 11am until 7pm

Its pay on the door, except Friday evening where admission is by advance ticket. The Friday ticket includes £4 worth of beer tokens and will be available from mid September from the Beehive in Prospect Hill, the Glue Pot in Emlyn Square (try the Hop Back Citra, Ed), or the Hop Inn in Devizes Road. The admission fee of course includes a souvenir glass and programme and £2 worth of free beer tokens for CAMRA members.

The Saturday session drops to a price of just £2 after 2.00 PM in the afternoon, although of course the drink selection at this point will be depleted.

Last year the tunnel from Emlyn Square to STEAM remained open until midnight to assist visitors and we are seeking similar arrangements this year.

All sessions will have food available with hog roast on Thursday and Friday evenings. Yum Yum! See you there.

Ed

FESTIVALS ROUND UP

AUGUST

9/11TH

Worcester Beer Festival at the Racecourse 170 ales 100 ciders

www.worcesterbeerfest.org.uk

10/12TH

Cotswold 5th Summer Ale and Steam weekend at Winchcombe and Toddington Stations, 40 beers

www.northcotswoldcamra.org.uk

17/18TH

Sandford Park Alehouse Fest, High Street, Cheltenham, begins 5pm on Friday, or 1pm on Saturday

www.spalehouse.co.uk

SEPTEMBER

7/8TH

Burbage Easton Royal Beer and Cider Festival, Friday and Saturday evenings at the Cricket Ground in Burbage.

www.burbagefestival.co.uk

7/8TH

North Cotswold CAMRA 11th Beer and Cider Festival at Moreton in the Marsh cricket club

www.northcotswoldcamra.org.uk

21/22ND

The 9th Gloucester Beer Festival at the Farmers Club, Sandhurst Road. 50 beers and ciders with all proceeds to charity.

www.gloucesterbeerfestival.co.uk

26/27TH

The St Albans Beer and Cider Festival, 350! real ales and 50 ciders with free entry to CAMRA members

www.stalbansbeerfestival.org.uk

OCTOBER

4/6TH

Falmouth Beer Festival, Discovery Quay, Falmouth in Cornwall, 240 real ales available

www.cornwallcamra.org.uk

**AND DON'T FORGET OUR
BIG ONE IN OCTOBER!**

GOING ORGANIC ... Could be for you?...



In the autumn, Stroud Brewery are all set to move into a new purpose-built facility. The new building, costing £1.2 million, will accommodate the breweries growing needs and provide additional storage, larger offices and a new tap room with canal side views and social spaces that can be hired. Stroud also plan to launch a crowdfunding campaign on the Tridos platform, where they hope to raise £250,000 giving customers an opportunity to invest in the breweries sustainable practices including rainwater capture and solar photovoltaic panels. MD Greg Pilley said *"It's an exciting time for us and we are looking forward to getting in there and inviting you all along to join us for a pint"* Count me in! **Ed**

More at www.stroudbrewery.co.uk

ALE IN OAKHURST

I called in to the Swindon Cricklade Railway Spring Beer Festival which seems ages ago now but that's how this quarterly calendar falls. It's my first opportunity to complement the team on a great weekend.

It's easy for us in North Swindon to walk to it and definitely worth the effort. There were beers from Three Castles,



Downton, Hop Back, Twisted brewery, Ramsbury, Springhead and several others. My favourite was from 4TS (who they?) with Mango Fever, a 4.6% Indian pale ale... or was it Mango Liberation, a 4.7 from our friends at Ramsbury?? Also lashings of Mango cider around! I think perhaps too much mango and too much ale to recall but a great afternoon nonetheless and with all this fruit it must have been at least one of my five a day! **Ed**

Back to school, LOVE BEER?

Why not learn how to brew it?

It's a long cherished dream of many a beer lover to start their own brewery and many have. Remarkably there are only a couple of schools in the country which offer this option. Bristol Brewery School, just down the road, is the latest to open and it's done so with a somewhat unique proposition ... run the class in a working brewery, learn, watch, help, brew! The five-day workshop takes place at the new Bristol Brewery founded by Noel James and is based on an Institute of Brewing syllabus. At the end most people will sit the exam and gain the certificate. Potential attendees may have varied reasons for going along. Some may already be brewing commercially and want to get a qualification, some maybe are home brewers with ambition or you might be a publican thinking of a microbrewery for your own business?

The class is led by Johnny Mills a biochemist and head brewer at Mills Brewery. The thump of the book lands on the desk along with materials. It's quite a daunting volume with diagrams and equations but once explained it makes absolute sense. A full range of malts are brought out and equipment in the brewery explained. Following a decent lunch it's back to the classroom followed by? a well earned pint of Bristol Ale.

This is one of many courses on offer at Bristol and range from a couple of hours on flavours to a day-long crash course in sour beer or longer courses on craft brewing. If you are thinking seriously about brewing why not get in touch?

More at www.bristolbreweryschool.co.uk



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CRUMPLED HORN awarded Heritage Status



A first in Swindon as the Crumpled Horn Pub is awarded Heritage Status ... This Eldene pub has been awarded a grade 2 listing in recognition of its cultural importance. Built in 1975 to a design by Roy Wilson-Smith, the eight sided pub was inspired by nursery rhyme 'this is the house that Jack built'. The Crumpled Horn was one of five post-war pubs added to the historic buildings list in July. Historic England said that from the Crumpled Horn to the Never Turn Back, these five fascinating post-war pubs are amongst the best surviving examples of a building era which is embedded in English culture.

Rail with Ale Holidays

A Rail... Ale... Trail... Why not think about an escorted rail holiday in far flung UK destinations with ample supplies of the real thing? 11th October for five days can see you in Swanage and the Isle of Wight, here its steam plus beer plus buses and a visit to the Ringwood Brewery thrown in! Alternatively how about 11th October for five days on a Yorkshire Dales Steam Rail Ale Trail plus a visit to the Black Sheep Brewery in Masham? (I love Black Sheep, Ed) or maybe 8th October for five days could see you on a Scottish Steam Rail Ale Trail plus a visit to the Harviestoun brewery near Alloa. Interested? Go to www.railtrail.co.uk or call (01538) 382323 ... toot toot ...



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Your Local Host ... Get to Know Them



You may have noticed in my intro that I managed to make a mistake in the last magazine suggesting Richard and Cathy Turner were no longer at the Ship Inn at Upavon. Having been promptly corrected, the least I could do was take a trip over and get to know Richard a bit better and understand more about this terrific village pub and food destination. I arrived on the first 'morning off' they were enjoying for some weeks so I planned to be brief... but with five terrific ales on the bar 6X, Golden Bolt, Butcombe Gold, Stonehenge and the Mash Brewery from Winchester, I could see there was likely to be a real meeting of minds...



When did you start out on this career and why?

Well I have a pretty varied background. I'm a local man and grew up on a farm just down the road. In the beginning I was trained as a builder but couldn't settle at that so I took a job as Delivery Manager at Marlborough Post Office. Despite 20 years there I still had itchy feet and we decided to take on the Woodbridge Inn on behalf of Wadworths and stayed there 18 months or so. One day scrolling the Internet I came across the Tudor House Hotel in Tewkesbury and said to Cathy "Why not?" so off we went. It soon became apparent the hotel game was not really my bag and I had always yearned to get my hands on the Ship. Jane, the previous landlord always said if she ever decided to go back to the USA she would let me know. As it was, the call came when I was just about to sign up to a new venture in Devon. It was a no-brainer and here I am.

Do you own the pub?

No, the freehold is with a pub and hotel company called Dominion but the Managing Director was here this week and complimented us on the food and wet sales. They are a US based organisation with a number of pubs and hotels but they're not a typical pub co like Enterprise for example. With most American companies everything is for sale at the right price. The Ship is presently available by private treaty but the kind of money they are seeking puts it way outside my reach.

Tell me about your typical day?

It's a busy life as all publicans will know. I'm up at 7.00 am ish usually, and sort out the cellars first, then into the kitchen to see what we need to cook, what ingredients we are short and then often a trip out to get what we need. By midday we're open and then it's the bar or the kitchen. It's pretty much on-the-job then until we can sit down at midnight ... for example on a Sunday we often have 70 covers for lunch. The pub game looks easy but it's really hard work if you do it properly.

Are you into cars much? Bit of a petrol head? What do you drive?

No not at all... I'm actually a biker. Always love the open road and with Cathy on the pillion that's how we get away from it. I currently run a Kawasaki ZZR 1100.

How about sport? You a gym regular?

Well take a look... what's your opinion on the shape? No not really I've always been naturally fit and at 55 I've never felt better but having run around in here for 18 hours a day, I can promise you there is no time, appetite or inclination for cross trainers!

Are there any local issues you feel strongly about?

Well I suppose one important matter is parking in Upavon. I have no car park and even the spaces right outside the pub are public and have unlimited stay time. The effect of this is people driving past

often think the pub is rammed when often it's not or they don't stop because they can't park anywhere near. New houses right in front will possibly make the situation worse. If the spaces were cleaned up and marked properly with say a two-hour wait limit this might help?

Do you have any advice to people thinking of getting into the pub business?

Well the first thing is they need to be prepared for extremely hard work. I put it like this. If you've ever thought that you worked really hard in life then double it and you'll begin to understand what it's like ... seven days a week 18 hours a day but on the other hand a terrific life if it suits you. You are central to the community, well-known and some of us are perhaps even well-respected? One final bit of information though, don't do it if you want get rich, you've got to do it because it really works for you as a lifestyle.

What's the best thing about running the Ship in Upavon?

What I enjoy most is chatting and debating with the locals. I often get taken away from the bar due to the food side and I get a bit frustrated that I can hear these conversations going on can't be part of it. It's a great village with some terrific people and I feel in a way honoured to be doing what I'm doing and enjoying it so much. It's a really friendly place Upavon.

If you could invite anybody in history or the present-day to dinner at the Ship, who would it be and why?

Hmmm... Have you heard of Aleister Crowley? He died in 1947 and was an occultist, ceremonial magician, a poet, painter, novelist and a mountaineer. He also held a high-ranking position in the Masonic movement. I've always been interested in the occult and with this 16th century building and his experience of the paranormal, it could be quite a dinner date!

Do you have any unfulfilled ambitions?

Well nothing in the immediate future but Cathy and I have talked about the next move perhaps being the last and we'd quite like to be close to the sea, maybe Hampshire, Dorset or even Devon but not too far from our home here. Certainly wouldn't want to be in the centre of a coastal town and anyway it's a bit of a long-term thought. Perhaps ambition might be too strong a word?

I like Richard. He combines a genuine friendly welcome whilst juggling work in the beer cellars and in the kitchen and behind the bar. He told me if anyone new he doesn't recognise comes

through the door, he makes a point of going over to personally welcome them. What a great idea and how different to today's often 'invisible' landlords. Even though his tenancy is barely 2 years old, it's perfectly obvious that as a local boy he is supported with loyalty in the community that goes right back, maybe even until school days? But he doesn't need this. He's a welcoming landlord with a brilliant beer line up sensible food and lots of laughs but don't take my word for it. Why not put this magazine down, take a drive out to Upavon and see for yourself?

DOWN THE SHED...

The Shed Alehouse celebrated its 3rd Birthday on 17th July 2018. With several awards and 680 different ales served since opening the doors, it has certainly proved a popular micropub in Pewsey and quite a birthday celebration.

Coincident with the birthday was an award from the Parish Council for contribution to Pewsey Community, and Government Minister Claire Perry also presented an accolade naming the Shed Alehouse, the best drinks pub in the Deveses constituency. Well done Sam and Gordon!



JOKes

A dyslexic, agnostic, insomniac lay awake all night ... wondering if there really was a dog...

PUB NEWS...

Swindon and North Wiltshire Branch

The Pig on the Hill in Old Town is presently closed, unsure if this is a temporary closure.

The Barge at Honeystreet is closed, seemingly the owner is looking for in excess of £800,000 for it which is perhaps not a realistic price?

There is a change of manager at the **Carter's Rest in Wroughton**, **The Three Horseshoes at Stibb Green, Burbage** is looking like it may be converted to a house. Whilst residents are opposing this, it appears the developer has already started changing the interior layout.

The White Hart in Burbage is on the market as a freehold.

The Plough at Wanborough is being refurbished and will re-open on 18th August.

The tenants at the **Calley Arms, Hodson** have given notice and are taking over the **Crown at Broad Hinton**, so new tenants are sought for the **Calley Arms**. **The Inn with the Well in Ogbourne** maybe for sale.

The **Crown & Anchor in Ramsbury** has had a change of landlord, the popular Ray Penny off to ventures new.

The Royal Oak in Marlborough will be closed for 2 weeks from the end of the month for a major refurbishment.

The Royal George in Purton is now run only by the landlady.

The community owned pub in **Winterbourne Bassett, The Winterbourne**, (previously The White Hart) has now appointed tenants and will re open following a full refurb on 1st September.. make that a date and support community pubs.



*Roger and Emie Hawkshaw
pictured outside the
Winterbourne.*

A HOP KETTLE IN OLD TOWN?

An application has been made by Tom Gee of the HOP Kettle Brewery in respect of opening a micro pub on the upper floors of 3 Devizes Road, above Los Gatos. Planned hours are midday until 11pm Sunday to Thursday and until midnight at the weekend.

We are told the plan is to create something more reminiscent of a London club with a home from home feel, rather than a conventional pub. This is possibly because there could be restricted numbers related to the escape of customers from a third floor in the case of fire. If approved it will certainly be an interesting extension to the variety of ale available in Old Town.... something definitely most welcome. It is presently with Borough Council planners.

GETTING MARRIED? SOMETHING DIFFERENT?

The Hillside Brewery at Longhope in Gloucestershire is offering great ideas for a stag party or a hen party at the Brewery! A brewery tour and food can be followed by battle zone archery, zorb football, beer pilates, tug-of-war, or laser clay pigeon shooting (no dead birds girls!).

They can also offer customised labelling on beer at receptions or even provide customise labelling for wedding favours?

More information at www.hillsidebrewery.com



JOKEs

**If a blind girl tells you you've got a big penis ...
she's probably just pulling your leg...**

A BITTER DISPUTE...

“mixing of beer and Politics”

There is a big dispute going on right now about the special tax status that small brewers enjoy. It is this initiative that is credited with delivering the explosion of small independent brewers in Britain... and long may it continue. The debate is complex but I'll try to simplify it.

CAMRA were recently asked to endorse a higher duty rate for micro-breweries but sensibly this was overwhelmingly defeated, although it probably won't end there. A new group the 'Small Brewers Duty Reform Coalition' including some not so small brewers such as Fullers, Shepherd Neame and several of the Marston subsidiary companies, are lobbying for an increase in duty for the microbreweries as they say the mid-size players are at a significant disadvantage.

SIBA does not support the proposal but instead is calling for a tapered relief scheme for brewers who exceed 5000 hl annually, which if accepted would cost the treasury £10 million a year, or in other words a taxpayer gift to the mid range brewers! Whilst I personally like Fullers and Marstons, it is claimed they use profits from selling beer at high prices to their extensive tied pub estate to subsidise beer sales into the wholesale market at near cost price. If true this is hugely damaging to the market access for microbreweries. If the vast number of high-quality, sensibly priced real ales from small brewers such as the Shed, the HOP Kettle, and Three Castles indeed act as a brake on the price ambitions of the mid-size players, then this can only be good news for you and me.

Fullers and Marstons have both seen their most recent annual profits from brewing rise, yet these same breweries claim that very small breweries need to have their tax relief slashed in order to level the playing field ... Yeah Right!

Ed



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

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

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

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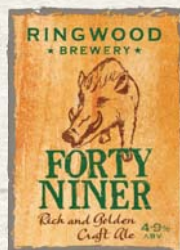
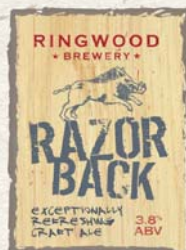
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