

THE RISING TUN

Winter 18/19 | Issue 124

The Carter's Rest in 1907 with landlord Sam French and family outside.



The Carter's Rest in 2019 incorporating the 1913 remodel and the addition of today's iconic gables to the front elevation.



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From the Editor...

Question, how do you visit St Lucia and avoid drinking Pitron lager? Now if you haven't sampled Pitron imagine a glass of Fosters on a good day, but think much thinner, much weaker, and considerably more insipid. I know you can't, but pity the poor Luciens who were served this "cat's pee" in most places on the island until 2016. At a visit in December, whilst the other half was on the beach, I went in search of something better and what a gem I uncovered.

The Antillia Brewing Company are the only brewers of craft ales in the West Indies. The brewery regularly produces several different flavours including passion fruit ale, fig, banana, chocolate stout and citric beer. My favourite was the passion fruit and the head brewer told me that when the workforce are carving passion fruit the whole place completely smells of the fruit. Their standard beers which run regularly are Golden Wheat, Pale Wheat and Stout.

At the moment the brewery has six employees and they are all Luciens, and everyone is proud of the local product they produce. Owner Andrew Hashey told me that they are continuing to invest in bottling and shipping to other islands and they expect the employee numbers to grow as the brewery expands. The brews were mildly reminiscent of some of the Hop Kettle recipes, and that is praise indeed, so if you find yourself in St Lucia, make your way to Rodney Bay and look up Antillia.

Finally I have a correction from the last magazine. John Edwards rightly drew attention to my hopelessly declining memory. He reminded me that the pub in Aldbourne with no bar was actually the Queen Victoria, the last landlord of which was a guy called George Dew. I referred to it as the Masons, which of course was opposite and had two rooms with the pumps in the bar, and John also recalled a jukebox. My apologies for that.

John Stooke
Editor

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ACKNOWLEDGEMENTS:

I'd like to thank Richard James, Chris James, Barry Hillier, Vince Chilcott and Gill White for their invaluable help in compiling this issue. I'd like to thank Wroughton Historian Danny Hicks for the loan of images of the Carters Rest reproduced herein. 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:

Tuesday 12th February

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

Monday 25th February

GBBG Selection at The Kings, 20 Wood Street,
Swindon, SN1 4AB

Monday 11th March

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

Monday 15th April

AGM at The Cross Keys, The High Street, Wootton
Basset SN4 7AY

Monday 13th May

The Green Dragon, High Street, Marlborough
SN8 1AA

JOKEs

Last week I bought two goldfish. I've called them one and two. If one dies I still have two and if two dies I still have one ...

PUB NEWS...

Swindon and North Wiltshire Branch

The **Churchill at Wootton Bassett** is to be extended by owners Green King to include letting rooms and also changes to the car park. The **Steam Railway in Old Town** has reopened after a refurbishment and are looking at offering food in the future. I'm told the landlord from Baker Street has moved to the **Royal Oak in Newport Street** and is putting on first-class jazz on a Tuesday evening. It has been confirmed that the **Jovial Monk in St Andrews** will now be a polling station and its first use will be in the May elections. The lease is available for the **Who'd Have Thought It at Lockeridge**. The **Carters Rest at Wroughton** has now reopened and is run by Don and Tina from the Wheatsheaf in Old Town. Good quality real ale is back on the bar (see the article on page 6). The **Patriots Arms in Chiseldon** is selling the giant wooden play boat in the garden and has also changed its name to the **Chiseldon Smokehouse Bar and Grill**. A new, more modern play area for children is planned. The **Goddard Arms in High Street** now offers a comprehensive range of real ale and also a discount for all CAMRA members. Jason Putt from the **Hop Inn in Devizes Road** is taking over the **Pig on the Hill** just a few doors along, in order to transfer the business and cater for the increasing popularity especially at weekends. Not my favourite tipple but the **Shield and Dagger in Thames Avenue** are selling Doom Bar for £2 pint. Popular landlady from the **Castle in Prospect**, Audrey Kamugisha, was dismissed by the main leaseholders (it's owned by pub co Heineken) and all live music has been cancelled. There was a huge outcry from customers on social media. I'm told she is planning to take over at the **Regent in Victoria Road** so it will be worth looking out for real ale in this new venue. The curse of the Rising Tun has struck again. I only recorded in the last edition that Tracy and Dan Brackenbury were enjoying life and well established at the **Tawny Owl**. On a visit in January, I discovered they have now left the company and Laura Edwards is now mine host having returned from a spell at the **Sun at Coate Water**. Whilst on the **Sun at Coate Water** newly installed are Mark and Zaloma Kemp who both grew up in South Africa. He was on Nelson Mandela's protection detail and is also a former trained cardiac nurse ... so if you're planning a heart attack this could be a good place! At the time of going to press nothing more heard about the proposed **Amber Tavern at 55 Bridge Street**. Paul Studholme at **Wanborough's Brewers Arms** is considering giving the decking area outside a ski lodge feel for next winter covering the seats in rugs and serving hot chocolate. In the

summer he thinks the area could be used as a Surf Lodge instead, to give the families change and new reasons to visit. The **Royal Oak in Pewsey** has new landlords. The **New Inn at Winterbourne Monkton** is opening for a limited hours on Friday Saturday and Sunday but we are unsure whether real ale is on the menu. The **Eternal Optimist in Devizes Road** is now open for business and selling a range of Hop Kettle ales.

MARKET RENT OPTION?

Not if the Pub Co's get their way

Bowing to pressure from all sides, the Government recently passed legislation to ensure all tenants of pub companies could opt for market rent tenancy agreements, which would avoid them having to buy beer, wines and spirits exclusively through the pub co at inflated prices.

The pub company's response to this Parliamentary initiative was to come up with new agreements so expensive and so difficult that no sane landlord would choose the option. The pub code adjudicator Paul Newby is empowered to investigate and rewrite agreements if necessary but his officers have failed to stop the abuse. A deputy Fiona Dickie was appointed last year to speed things up and campaigners were initially hopeful but things are not improving. The simplest answer to this is to strip away all of the ties from existing agreements, set a new rent independently and do away with the eye watering legal fees that presently quickly become a feature of the dialogue. It seems that even if the adjudicator tells a pub co their agreement is unfair, the pub co can simply keep re-submitting it until the tenant gives up. The pub cos can and do also appeal adjudicator's decision in the High Court.

The will of Parliament was clear in 2014. Simply that pub tenants should be able to pay a fair market rent in the same way as free-of-tie publicans can. In refusing to intervene more actively and more seriously on the part of tenants, Newby and Dickie are effectively frustrating the will of Parliament.

Even Tim Martin can't blame the EU for this!

Ed

ARKELL'S



I love this shot of the Arkell's Duke of Edinburgh pub in Cricklade Road. It actually began life in 1855 and was known as the 'Tabernacle' at that time after the adjacent Tabernacle Farm. It was situated in the last cottage of Tabernacle Terrace which can be seen behind new pub. Arkells built the new splendid edifice in 1870 having bought the adjacent land from A.T. Jeeves. The building you see cost the brewery £1200 and was opened on October 7th 1874 when they transferred the licence from the cottage beer house. If Punch Taverns or Enterprise Inns had got their hands on it, we would have seen a block of flats years ago. Only Arkells demonstrate sufficient commitment to keep this neighbourhood pub going even with the geographic proximity of the Carpenters Arms, now the Swiss Chalet.

Whilst on the subject of Arkells, the 2019 special ales plan has been released and it does look impressive. January to March is 'Peters Porter', followed by 'Spring Hopper', naturally in the spring. Late summer will see 'Bold Over' on Arkell's bars. Early autumn starts with a bang or rather a 'Big Hit' ... in late autumn the much loved Kingsdown Ale returns and of course in the winter 'Sir Noel' is back to warm our insides. Congratulations to Alex Arkell and let's hope his Swindon pubs support his efforts by putting these fine ales in front of customers and let's hope the customers are equally supportive.

JOKes

I just had my annual medical... the doctor said "Don't eat anything fatty" ... I said "What like bacon or beef burgers?" ... He said "No fatty, don't eat anything" ...



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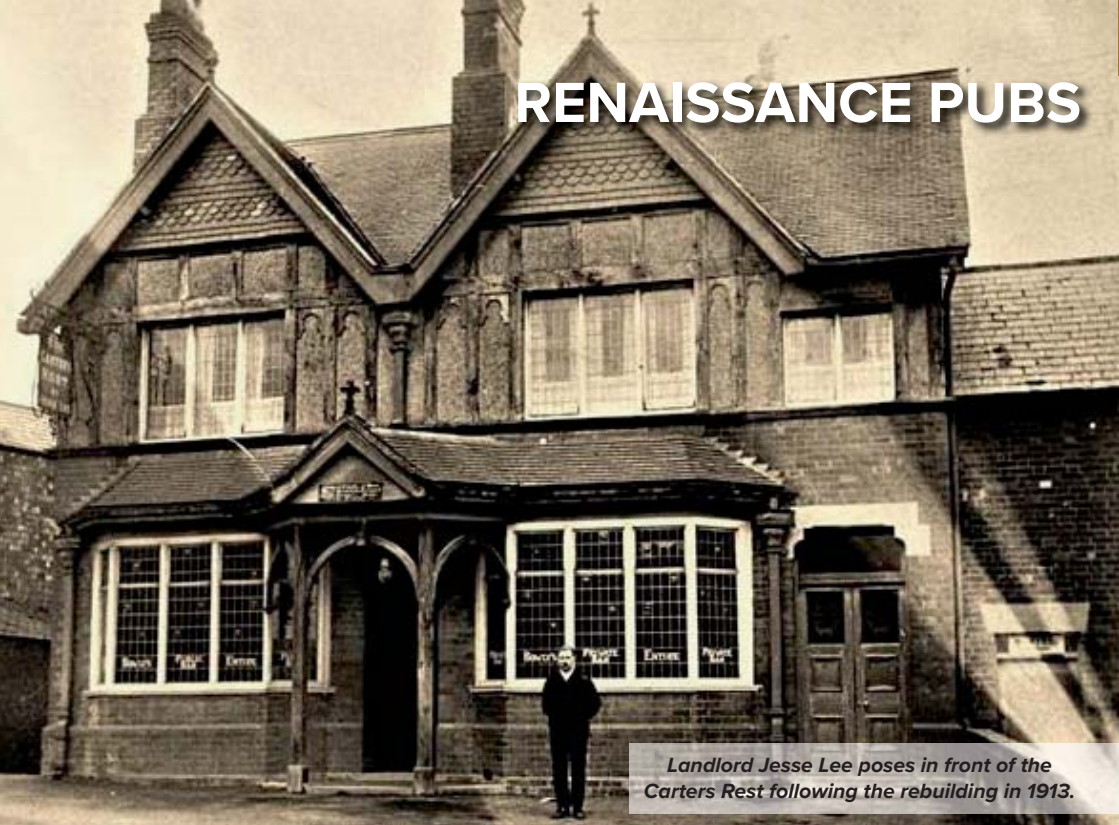
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RENAISSANCE PUBS



Landlord Jesse Lee poses in front of the Carters Rest following the rebuilding in 1913.

An occasional column which features historic pubs which have enjoyed a chequered recent history, with the hope of course that they now have their futures on a firm footing. This month we feature the Carters Rest at Wroughton.

Situated on the main A361 road halfway between the Fox and Hounds and the White Hart on Wroughton High Street, the pub presents a classic Victorian style appearance with large gables and high ceilings but it's not always been like this. It is rumoured that there was an Inn on this site as early as 1670 and there is an entry in the Parish register in 1671 referring to "The Plough" as a haunt of carriers, coachmen and stable boys plus crowds who thronged the country inn whenever a newspaper (rare with a largely an illiterate population) arrived. The pub may have been known as the Plough and also as the Pheasant and in the early 17th century the Seven Stars. This very early provenance is brought into doubt by David Backhouse who writing in his book 'Home Brewed' suggested the earliest date he could identify was 1866 when it was described as 'a plot of land' and then later

that year when John Hibberd mortgaged it to Edward Bradford for £300, the description had changed to 'a plot of land and messuages lately erected or to be erected thereon' It's probable then there was some kind of beer house before the present building possibly at some stage incorporated into the old family room now part of the lounge?

Early landlords include William Walker in 1857, followed by Sam and Margaret French in the 1880s, with Jesse Lee the brother of Albert Lee, also a landlord but of the now defunct Swan, in charge from the turn-of-the-century up until the great depression. In April 1943 Mrs C. Collins nicknamed 'Climby' by the locals, was behind the bar and stayed until October 1959. She was a daughter of the previous landlord Jesse Lee.

Swindon High Street brewers, Bowlys bought the building from Hibberd in 1879 and in the deed it was described as a 'beer house and 2 cottages'.

In 1914 there was a substantial remodelling of the front elevation by Pope Brothers Builders, also based in Swindon's Old Town. The remodelling gave the pub a new shape. A small public bar to the left, a private bar to the right and a jug and bottle to the far right. There was an off-licence and family room to the rear of behind the public bar. The entrance to this was near the present hatches to the cellars which run beneath both bars. The only other alterations were in 1950s when the jug and bottle was taken out to make the public bar bigger. It remained like this throughout Bowly's time, through its time with Simonds Reading brewery, and eventually Courage who sold the pub on as a free house in the mid-50s. In 1991 it was snapped up by Mark Wallington's Archers Brewery but after he quit and sold out, somehow the Carter's Rest ended up in a national pub company; Star Inns a subsidiary of Heineken.

There was a hayloft the rear over a stable box which had been built in the 1850s and the brew and Malthouse which was evidence that they brewed their own ale. This building existed until the 1983 and the last horse to be stable belonged to Charlie Baxter and was trained by Dick Cook in the 1920s. There is evidence on the property of many wells since covered up by time and buildings but remembered by older Wroughton residents. Until quite recently the original gas lamps existed in the bar and the pub had such features as spittoons to the front.



Other landlords after the Lee family were in 1961 a Mr Buckingham, known by everybody as 'Bucky', Roy Carter in 1961 until he retired in 1980 and Steve and Maurice Turton from June 1980.

In more recent times iconic landlords Caroline and Kevin Mac Divitt had established the pub as a firm CAMRA favourite, no food just great beer and lots of variety! Sadly in 2012 they were both hit from their cycles by a van travelling at more than 50 mph however in that same year achieved the honour of the Carters Rest being named CAMRA pub of the year.

Both seriously injured, they never really recovered fully, and to local consternation they left the pub the end of 2017 without much in the way of firm succession planning. Now part of the Spirit Group, a Heineken subsidiary owning more than 3000 British pubs, the Carters Rest has recently been taken over by Tina and Don from the Wheatsheaf in Swindon's Old Town. Whilst it's still early days the outlook seems good, the crowds are back and things seem on the up.

Going back to the 1880s, a great story is told about local priest the Rev Turner. Apparently he used to sit on the recess seat by the old tortoise stove in the public bar and have a 'Sunday tippie' with the locals as he kept an eye on the warden who would bring down the church collection to landlord Sam French to change into sovereigns and guineas.

JOKes

You know I'll never forget my old grandad's last words ... he said " Son, put down that toaster and help me out of the bath" ...

Your Local Host ... Get to Know Them



In each magazine I normally devote this column to finding out a bit more about one of our local pub hosts but following last month's interview with Tracey and Dan Brackenbury at the Tawny Owl, followed by their almost immediate departure, I thought I'd try something a bit different in this issue and talk to somebody who is an institution in old Swindon. I was delighted to get some time with Brian Saunders who is the proprietor of the well-established and much loved Magnum Wine Store in Wood Street. Brian is not only an expert on wines and spirits but also has an amazing range of local ales in both bottles and cans and I wanted to know just how tough it is for an independent to cope with competition from online and increasingly aggressive supermarket offers.

How did you start out in business and why?

In November 1981 I joined Jasper and Kate Holmes who had Magnum Wine at that time located in Commercial Road. I had taken a year out from studies, so many say I joined in my gap year and am still on it, and that's sort of true. I soon became a director and eventually took over the business entirely when they retired in 2012 and after 38 years I'm still going strong ... strong? Well yes I think so!

Tell me about your typical day?

We open between 9.30 and 6.00, six days a week. Most days are taken up by talking to customers which is what I enjoy the most. If it's quiet I can catch up with paperwork and ordering and I do get a number of sales reps who call in during the week. I also take time to keep in touch with my network of small and specialist wine producers across the world.

What will you never leave home without?

Well certainly my mobile phone which I have come to rely on, but in my case also a corkscrew!

There is been huge growth in online sales and people like Aldi now seem to have a huge supermarket on almost every street corner. As an independent how do you cope with this onslaught?

It's a good question and sometimes I wonder myself. What you need to understand is that being in Old Town is like being in a small community. Residents know each other and take pride in supporting the

smaller shops and businesses because they are valued. We have an active Traders Association and we put on events here in the shop including wine tastings, whisky tastings and more recently gin tastings, all of which have proved popular and add to the community feel. Last week for example, I went to the Arts Centre and was surrounded by Magnum Wine customers in the audience.

What are the biggest problems your business is facing?

Let me make it clear we do struggle with footfall in Old Town. Small businesses have closed and moved out and most new residential development is small flats which are occupied by working people who are not available to shop during the daytime. The wet trade does extremely well, especially at lunchtimes and weekends but this is not necessarily reflected in daytime shopping habits.

How about the Internet do you market your products this way?

We have a website and a Facebook page but these are mainly used for communicating with our customers. It's almost impossible for us to sell wines nationally online and compete with the big warehouses who pay minimum wages to their employees, stack it high and sell it cheap and who don't really need to give advice or worry too much about quality or customer service because it's a remote and impersonal business.

What could Government do to improve the outlook for both retailing and small business?

In fairness I think they are now realising if they want to retain any kind of feel of the High Street or traditional retailing, then they have come up with special arrangements. They have done a lot in the business rates area but general taxation is still loaded against people like us. Geoffrey Howe said that "taxes should be low, simple and compulsory". It seems to me that the global businesses who operate freely in our economy, take advantage of all of the services that taxpayers like us provide then manipulate their accounts to ensure they legally don't need to pay their way in this country, seems wrong to me? I've heard a lot of talk about things being done about it but I still regularly see global businesses with eye watering turnover figures paying almost zero corporation tax. A better way is needed.

If I gave you a soapbox outside the Town Hall what would you talk about why?

I'm a born and bred Swindonian and it hurts me to see the lack of pride that people take in our town. It's not only about protecting old buildings, it's a combination of small things. It's too easy to blame the Council which many do. I think it's more about personal responsibility although I do understand that it's not easy to keep the town looking clean when there are so many houses of multiple occupation, where the residents do not necessarily have access to cars or can easily get to household recycling centres. I think the Parish Council and the Borough Council need to understand this more clearly and come up with policies to counter the problem. It's not just rubbish and litter, if you go around town there is graffiti on almost every sidewall now and nobody seems to show any interest in cleaning it off. This is terrific town with huge potential and I simply don't understand why we all don't take better care of it?

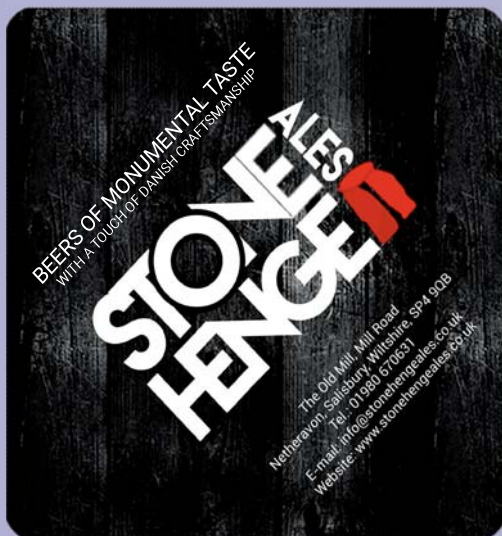
Tell me something unusual.

I come from a farming family and still live on the farm near Wootton Bassett. In order to relax I get kitted out, get the chainsaw out of the barn and spend an hour chain sawing up wood.

If you didn't live locally where would you choose to live and why?

I've never really thought about it because all my roots are in this area but if I had to leave then one of the French wine regions has huge appeal, I think I'd probably enjoy the temperate climate father towards the south.

I enjoyed talking to Brian. It's easy to see why his business does well and why Magnum has such a loyal following. Barry's enthusiasm is infectious and his knowledge of small independent vineyards unrivalled. Regular events in the store endear him further to his customer base. Magnum does not chase the supermarkets in a race to the bottom. His vast range of beer, wines and spirits mean there's something for all palates. For all the reasons we are aware of, the retail environment is tough today but outstanding independents with enthusiasm and hard work can and do see off the competition. Magnum does this on a daily basis.



BEER FESTIVAL ROUND UP

It seems an age ago now but between October 25th and 27th another successful, the 32nd annual Swindon and North Wiltshire beer festival was held at STEAM Museum.



Pictured is Colin Hatch who brought the replica howitzer along to the beer festival as part of the First World War celebrations (image courtesy Chris Forbes)

The numbers attending were slightly down on previous years, but this apparently is a pattern with beer festivals all over the country. Probably not lets actually do with Brexit but why not blame it anyway?

Saturday numbers were boosted by a group of 40 members from Bromsgrove, and all together almost 2000 visitors consumed more than 800 litres of artisan cider and 7200 pints of really fresh real ale

presented in tiptop condition (sheer elixir... I'm already looking forward to next October. Ed)

On the charity front we donated £430 to the British Heart Foundation arising from the remainder of ticket stubs, £88 to Music Alive and the British Retinitis Pigmentosa Society benefited from a Thursday evening collection to the tune of £22.

20 new members joined CAMRA at the festival ... a fullsome welcome to them and we'd love to see you at our monthly get-togethers (see page 3 for venues and dates)

The award winners at the festival were: first in the beer category... Hop Kettle Liquid Highway, second place Ramsbury Milk Stout and in third was Corinium Imperial Porter. For the ciders first was Snails Bank Apple and Ginger, and joint second with remarkably the same votes were 3 ciders: Lillys Elderflower, Celtic Marches Lily the Pink and Kentish Village Pip.

If you were at the festival we'd be delighted for any feedback from you. Let us know what we did right, if we did anything wrong and any suggestions to improvements for the next festival. You can mail them to me j.stooke@btinternet.com and I will ensure they're put in front of the beer festival committee.

A real thank you to all of you who supported us and we really do look forward to seeing you again in October.

USE THEM OR LOSE THEM

The statistics on recent pub closures are indeed shocking. The number of pubs in the UK has fallen by 22% over the last two decades from more than 52,000 in 2008 to less than 39,000 in 2018. A major contributing factor remains rising property values and the lucrative lure of selling potentially viable pubs for property development. The Government are trying to do something about business rates and beer duty and all credit to them on this front.

They are not however helped by major Pub cos treating community pubs and licensees careers as little more than assets to be traded like pork bellies or cotton bales.

Take EI (previously Enterprise Inns) for example. They hold more than 4500 pubs at the moment and last month announced they were planning to dispose of 373 free of tie sites out of 412 to US-based, hedge fund Davidson Kempner Capital Management. These faceless people across the world have no interest or commitment in keeping this most iconic of British traditions alive. Also just after Christmas, Heineken subsidiary Star Pubs and Bars announced a £12 million deal to sell 76 pubs to New River Retail Limited. New River has a history of disposing of pubs and converting them into other uses. It could be seen as financial engineering by Heineken to avoid responsibility for bad news but it also almost certainly will be bad news for 76 English alehouses.

Could poor old Margaret Thatcher have expected her 'Beer Orders', designed to promote competition between brewers, would have the effect of decimating the English alehouse tradition in a way no sensitive, dedicated and decent brewery would ever have considered... quite unlike the property sharks who are presently running the industry.

Thank goodness we have Arkells in our town who take a long-term view and are actually opening new pubs rather than joining in this carnage!

Ed

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Brewery News

Arkells Brewery, Swindon... Summing up 2018, Alex Arkell told us that he will not just be developing new real ales in the forthcoming year but IPA with a much more interesting range of flavours. This he can see achieving the biggest growth over the next few years. From their point of view people who live in the shadow of the brewery in Stratton continue to want 3 B's and the closer they are to the brewery, the more 3 B's they drink. Many of the pubs farther afield however seem to be much more adventurous in their tastes. You can read more on Arkells on page 5.

Ramsbury Brewery, Ramsbury... have been hard at work with a special winter seasonal ale which includes a touch of rum and spice ending in a beautifully balanced chocolate ale to warm you throughout this season. They also have Storm, a 6% American pale ale, dry hopped with citrus and fruit nicely balanced but do take it steady. Finally they are offering Rum Truffle Ale, a stout with the addition of lactose to produce a sweet and creamy finish.

Three Castles Brewery, Pewsey... are planning a new range of Knight ales in 2020 following the success of their seasonal golden ale, White Knight. The brewery are introducing Shadow Knight at 3.9% , Imperial Knight at 4.4% a golden ale and finally Dark Knight at 4.5% ABV a Stout which may well feature cherry flavouring. They are also in the process of revising their 'haze' range of ales.

Worlds End Brewery at Crown Inn, Pewsey... tell us that their Winter Solstice Beer Festival in December was a great success. They are currently brewing Gurt Ale at 4.3, Dark World 4.2 % and a new IPA as yet unnamed which is likely to brew out at 4.1% ABV.

Stroud Brewery, Stroud... have opened their new brewery and tap room in January and their range of organic beers are already proving extremely popular on site.

Shed Ales, Pewsey... have told us that their core range of beers will stay the same during 2019 but also that they have bought a tuk-tuk to promote the brewery. I thought these were illegal on emissions grounds in the UK but perhaps they've come up with an electric version? We can't wait for a go!

XT Brewery, Long Crendon... the 1000th mash from XT is producing a millennial beer, an IPA brewing out at 6.6% and carrying a moniker M, which stands for Mariss Otter malts and Motueka hops. The brewer describes it as "a massive missile of tropical and citrus flavours, a memorable classic". In Oxford City centre, XT have been involved in a project to bring a 17th century pub back to life, the Plough on Cornmarket. Dating from 1665 the pub will serve beers from cask, craft and beers from special tanks built behind the bar and there may well be a restaurant on the first floor.

The BEEHIVE

Just before Christmas a raffle at the Beehive raised £2500 to safeguard the running of the



local Christmas Homeless Shelter. Staff at the pub ran this in the run-up to December 25th to raise money for 'Christmas Care, Swindon'. The charity which has been going since

1988, provided a full Christmas dinner, hot soup and shelter from 11am on Christmas Eve through to December 28th at Buckhurst Park Community Centre. The Beehive regularly steps up as an important community pub and is a well loved and much respected alehouse. Well done to Andy Marcer and Jason Moore.

PUBLIC HOUSE LOOS

Three Swindon pubs have won acclaim for the quality and standard of their toilet in the 'Loo of the Year' awards 2018. Yes really. The Savoy in Regent Street and the Dockle Farm in Stratton have both been awarded Platinum rating by inspectors whilst the



Sir Daniel Arms in Fleet Street has achieved a lower gold rating (I probably know who'd been in there before them. Ed). Inspectors make unannounced visits to thousands of toilets all over the country (I have that problem also the older I get, Ed) in order to judge the winners. Awards company Managing Director, Mike Bone said "The toilets at these three pubs have been designed and fitted out to a high standard and are both clean and well-maintained" Tim Martin may be misguided on Brexit but he surely does get the basics right!

SMALL IS INDEED BEAUTIFUL



We've been spoilt for choice this quarter. Chippenham welcomed its first micro the Prince of Wales in Station Road (see pic above). Three constantly changing ales and seemingly well supported. Don't make the mistake I did and complain about a short pint. Unusually they use lined glasses!

Now Swindon's Old Town and the first floor bar, the Eternal Optimist opened just before Christmas. Jackie and I visited during the Old Town Festival however the owners were forced to limit numbers at the time due to potentially exceeding strict overcrowding limits. Three good beers from the Hop Kettle on the bar, not the cheapest in town and probably needs another visit at a more normal time to get a better feel ... but definitely something different and well worth supporting.

Oxford now, just a short, regular and inexpensive bus ride away, the Teardrop Micro pub is the creation of the owners of Church Hand nano brewery in West Oxfordshire (is this even smaller than a microbrewery? Ed). Christian and Luciano Gyuricza both 43 and from Brazil have started serving beer from the former Hayman's fishmonger unit in the market. Graham McDonald of the Covered Market Tenants Association said that the new micro pub is helping to boost camaraderie among the traders, I assume as long as they don't imbibe too much "camaraderie"? The couple's brewery has been trading since February 2016 and sells about 2000 litres of beer a month. Not been there yet but it's definitely on the list.

Finally a little farther yet with dual carriageway almost all the way. The first Micro pub in Tewkesbury, the Cross House Tavern is proceeding apace. The owners have ripped out the retail clutter to expose some fantastic period features. We have a trip to the Tewkesbury beer festival during this month so I'll have all the 'low down' on this for the next edition.

THE HALL AND WOODHOUSE

Get ready for a decent pint of Tangle Foot when the flagship pub, cafe bar, and restaurant at Canalside, Wichelstowe opens this month. Spread along 200 m of Canalside, the design is inspired by the golden era of canals which is generally seen as 1750-1820, as it happens the time at which the Hall and Woodhouse brewery was founded.

This new pub will be an urban all day, multi occasion café, bar and dining room open from brunch to bedtime ... there will always be something going on for customers. The Hall and Woodhouse development team are being guided by Prof Mark Horton of the Cotswold Canal Trust to ensure that the new facility captures the spirit of canal life although why they didn't appoint the local Wilts and Berks Canal Trust is a mystery to me? ... but let's forgive this if the pub measures up to its PR. We hope it does.



Artists impression of the new Hall & Woodhouse pub

FESTIVAL ROUND UP

MARCH

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

15/16th: Wantage Beer Festival, The Beacon,
Portway. www.whitehorsecamra.co.uk

21/23rd: Bristol Beer Fest, Brunels Old Station,
Temple Meads. www.camrabristol.org.uk

22/23rd: Winchester Beer Festival, Winchester
Guild Hall. www.winchesterbeerfestival.org.uk

APRIL

11/12th: Farnham Beer Festival, Farnham
Maltings.
www.farnhamlions.org.uk/farnhambeerex.html

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

JOKes

New Exercise Regime for those over 60.

Begin by standing on a comfortable surface. You will need plenty of room at each side of you.

With a 5 lb potato bag in each hand, carefully extend your arms straight out from your sides and hold them there as long as you can. Try to reach a full minute... and then relax.

Each day you'll find that you can hold this position for just a bit longer.

After a couple of weeks, move up to 10lb potato bags.

Once you're comfortable here then try 50 lb potato bags. Eventually you should aim to get where you can lift 100 lb potato bags in each hand and hold out your arms straight for more than a full minute (I'm currently at this level)

Now once you're feeling confident at this stage, next is to put a potato in each bag.



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



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.



**CAMPAIGN
FOR
REAL ALE**

Join up, join in, join the campaign

You are just moments away from a year in beer heaven!

From as little as £25* today, be part of the CAMRA community and enjoy discounted entry to around 200 beer festivals, exclusive member offers and more. Discover all the ins and outs of brewing and beer with fantastic magazines and newsletters, but even more importantly support various causes and campaigns to save pubs, cut beer tax and more.

Join CAMRA today

Enter your details and complete the Direct Debit form below to get 15 months for the price of 12 for the first year and save £2 on your membership fee.

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

Your details:

Title Surname
Forename(s)
Date of Birth (dd/mm/yyyy)
Address
..... Postcode
Email address
Tel No(s)

	Direct Debit	Non DD
Single Membership (UK)	£25 <input type="checkbox"/>	£27 <input type="checkbox"/>
Joint Membership	£30 <input type="checkbox"/>	£32 <input type="checkbox"/>

(Partner at the same address)

*For information on Young Member and other concessionary rates please visit www.camra.org.uk/membership-rates or call 01727 798440.

I/we wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association these are available at camra.org.uk/memorandum ☐

Partner's Details (if Joint Membership)

Title Surname
Forename(s)
Date of Birth (dd/mm/yyyy)
Joint member's Email
Joint member's Tel No

Signed
Date

Applications will be processed within 21 days of receipt of this form. 04/17

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



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from Plough to Pint*



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