

# RISING TUN

Summer 2023

Issue 132

**“A GREAT PUB IS  
ALWAYS A GREAT PUB”**

**AS GOOD TODAY AS WHEN JOHN  
AND NEMENIAH REED’S ANCHOR  
BREWERY BOUGHT IT IN 1860**



Campaign  
for  
Real Ale

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Campaign  
for  
Real Ale

# From the Editor...

Those of you who know me, know how much I enjoyed discovering the fabulous range of real ales that are our country has created, since the establishment of CAMRA and the days of the work of David Backhouse back in the early 70s.

It's hard to think now that companies like Watneys and "Capt" Whitbread had almost succeeded in wiping out anything that wasn't encased in aluminium, both large and small, pasteurised, brimming with various chemicals and laced with injected CO2. Today, almost all decent pubs will have at least one or two proper ales on the bar, on hand pulls, although big business still continues to fight back, to find new ways of extracting a few more quid out of us punters by diminishing quality, shutting down tradition and squeezing out any interloper that tries to interfere with their global business models.

Unfortunately for me, the days of the excitement of seeing an unexpected hand pull line-up in a previously unvisited pub or discovering a new Micro in a row of dilapidated retail units, are over. My old liver doesn't seem to want to cooperate any more, and whilst it's not a terminal condition (any more than any of us suffer from a terminal condition!) it does mean that my fluid intake now mostly originates in Ceylon (or whatever it's now called)

No longer being part of the beer scene, makes it less easy for me to continue to write the Rising Tun and provides an opportunity for you potential journalists out there, to take over and edit the magazine and most importantly see it into its next 50 years. If nobody comes forward, I will continue to produce this minor contribution to the continuing inertia that big business delights in imposing on our beleaguered industry.

David started this magazine in the very early 70s, with a single sheet, and as long as the advertisers continue and Neil and Matt at Paper Red Media are prepared to print, then the Rising Tun will carry on.

If however, you are interested in getting involved then give me a bell on 07836609369 or write to [editor@swindon.camra.org.uk](mailto:editor@swindon.camra.org.uk) and I can take you through the process and we can do a couple of issues together. It's not that time-consuming but it does mean a day or 2, 4 times each year.... and you will probably need a supply of rather better jokes!

Meanwhile, if you do see me in the local, mines a large cuppa!

**John Stooke**  
*Editor*

[www.swindon.camra.org.uk](http://www.swindon.camra.org.uk)  
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## 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:

#### JULY

##### MONDAY 10TH

The Five Bells, Royal Wootton Bassett  
SN4 7BD

#### AUGUST

##### MONDAY 14TH

The White Hart, Ashton Keynes SN6 6NX

#### SEPTEMBER

##### MONDAY 11TH

The Ashford Road Club, Swindon SN1 3NT

## JOKES

No matter how much you push the envelope... it will still be stationery (or perhaps stationary?)



# Support The Crown (and not Charlies!)



Outstanding landlord, Alan Walters, has held the lease at Stonegates, The Crown Inn, in Aldbourne, for 12 years but now faces an uncertain financial future. He was recently hit with an order to pay £54,000 worth of rent from the Covid-19 lockdown period, when the pub had to be shut to the public.

Under the Commercial Rent (Coronavirus) Act 2022, he was able to apply for relief from his £62,876.62 of rent for this period through independent arbitration

but Alan was devastated when he was adjudged relief of around just 12 per cent and was then forced to pay £20,000 within 14 days of the arbitration decision. This he did, but now faces additional monthly payments of £1,500 for the next 23 months.

Alan, who is fully up to date on his rent outside of the disputed period, fears what will happen if he can't meet these payments on top of his current rent.

He said: "I've basically got a gun to my head and if I'm late on any payments for the next two years they can demand the whole balance and kick me out. I've got nowhere else to live, I've got nothing.... I will be out on the street. I'm a 100-hour a week working landlord with no other home to live in, and no assets except my investment in the pub for the last 12 years. I hope I will survive but it will be borderline.

(With the billions of £s siphoned off from taxpayers during Covid not just by friends of Politicians starting PPE companies, then disappearing over the horizon with their zillions or even the thousands who took bounce back loans with no intention of ever repaying, it seems to me to be pretty poor that Stonegate harass someone like 75 years old Alan in this way. If you can help any time by going over to the Crown, then please do so... Ed)

## THE GLUE POT

01793 497420

5 Emlyn Square, Swindon, Wiltshire, SN1 5BP

Situated in the heart of Brunel's railway village, the Glue Pot is a fantastic small traditional pub.

The pub is named for the glue pots nearby coachbuilders would bring into the pub at lunchtime and place on the central stove to keep warm.

✉ [gluepot@hopback.co.uk](mailto:gluepot@hopback.co.uk)

f [gluepotswindon](#)

📍 [gluepothopback](#)



5 Regular ales  
and 2 changing ales

### Opening Times

Monday:  
4.30pm to 11pm

Tues-Thurs:  
12 noon to 11pm

Fri and Sat:  
11.30am to 11pm

Sunday:  
12noon to 10.30pm

# THE STAGE WAS SET

The Belle Vue in Victoria Street was opened by Phillip Cockbill following the purchase of a piece of land from the Rev H Bailey of Christ Church in 1863. On this land he opened his brewery and beer house. The whole premises were substantially altered in July 1988 and are today known as Longs Bar. The brewery was set at the front but what we knew as the Stage Bar was the original pub.

Catherine and Doug Wainwright were licensees between 1966 and 1973, founded the Stage Bar and were

described by their customers as “legends in their lifetime”. Seeing this pic on Facebook recently, I was reminded of the massacre committed by Michael Ryan in Hungerford on 19<sup>th</sup> August 1987.



Douglas and Kathleen Wainwright were visiting their son Trevor on Priory Avenue, Hungerford and due to the road closures, were forced to approach from the south, where Ryan was. Approximately 100 yards from their destination, Ryan shot Douglas dead in the car and injured Kathleen before non-fatally shooting at two other drivers. Katherine was wounded in the hand and chest but survived and passed away in 2002 at the age of 82.

Son Trevor seemingly was a local police officer in Hungerford and was on duty when Michael Ryan’s rampage began. Ryan had killed 16 people and injured by shooting, another 15. A very sad story of the life of amazing and much loved Swindon landlords.

# The Three Crowns



**WHILST THE THREE CROWNS IS A PUB IN A NEIGHBOURING CAMRA BRANCH, IT IS SUCH AN ICONIC PLACE, AND NOW RUN BY JASON’S BROAD TOWN BREWERY, IT DEFINITELY MERITS A MENTION!**

Its history is as a family run traditional community local, a truly independent free house, specialising in real ales and ciders. The superb traditional pub dates from the 1700s.

Steve Jenner, 66, had been at the helm of The Three Crowns pub, on The Causeway, Chippenham since buying the pub in 2010 and reopening it as a “real ale and cider” venue. In 2015 he was joined by Linda



Butcher, who began organising ukelele nights before eventually marrying Steve and helping run it. Now the pair have said goodbye to their lives as landlords after selling The Three Crowns to Broadtown Brewery.

Jason has appointed Luke and Annie to run this, Broad Town’s first public house, who themselves have a wealth of experience in running local pubs. Say Hello when next in Chippenham!

# PUB NEWS...

## SWINDON AND NORTH WILTSHIRE BRANCH

The **Waggon and Horses** at Wootton Bassett is now closed and seeking new landlords with ingoing capital of £9600 and then a rent of £10,000 a year on previous turnover of £278,000 per annum. (Sounds not too bad?) The **Hop Inn** in Devizes Road is now open on Mondays. The **Horseshoe Inn** in Marlborough have new landlords appointed. There are also new landlords at the **Sun Inn** at Coate. Arkells are still seeking tenants for the **Village Inn** at Liddington (not sure why, this was a cracking little pub Ed?) The **Steam Railway** has now had a complete refurbishment. The **Crown** in Wootton Bassett is up for let at £45,000. The **Plough Inn** at Highworth is now closed and Arkells are advertising the freehold for sale. Community pub, the **Winterborne** in at Winterbourne Bassett has a Romanian chef and couple behind the bar and is doing very well. Admiral Taverns who own the **Castle** in Old Town have helped landlord Audrey Kamugisha to transform the pub giving it a completely new look with modern fixtures and fittings, seems like lots of craft ales on the bar but unsure about the real ale offer, but the music nights continue to be outstanding. The **Silk on the Downs** has enhanced their menu with vegan options, a burger lunch, daily pasta and of course Sunday lunch, Lubos is the chef. The **Lamb Inn** at Marlborough has said goodbye to legendary landlord known as Mr Music, Vyv Scott, he and his wife Jackie having been there for 43 years!! Incredible in today's pub environment where landlords come and go seemingly overnight. Vyv has given a platform to more than 1600 bands who have gigged at the pub over this time and his jukebox was the inspiration for Ralph Bernard's Planet Rock Radio Station which now has more than 1.3 million listeners weekly. The **Crumpled Horn** is closed following a Magistrate's decision to withdraw the licence from Jane Jeapes, following accusations by Police that it was a disorderly house under the control of drug dealers. Jane strongly disputes this.

## SMALL BEER... SUPPORT INDEPENDENTS!

Despite Margaret Thatcher's beer orders which wrecked the relationship between breweries and their pubs, big business has now regrouped to dominate the beer market, as they do in all markets. The market now is controlled by a few large multinational corporations who use whatever tricks they can to tie up free beer lines in pubs. Without those free lines, smaller breweries have no chance to sell their beer. Pubs that were previously free houses regularly get cellar installs from the multinationals in exchange for their lines selling the multinationals beer, which is often faux craft ale such as Camden and Beaver town or in the case of Molson's, Doom Bar. Most consumers have no idea about what goes on in this regard, and possibly, even fewer care, but small craft and small ale producers, in the face of decreasing 'free of tie lines' makes it difficult for them to survive. Given public acquiescence multinationals will kill off choice here as they do everywhere!

The new duty system is also going to cause additional harm. A moderate sized brewery that was sitting below the 5000 HL threshold that the changes were supposed to help, by removing the duty cliff edge, face an immediate increase between £5K and £25K a year, whereas the larger brewers, in this sector will actually save money!

What can you do? Only research the background of the companies whose beers you are drinking, which you can easily do today with a few clicks on your iPhone. Support Independents!

## AND SO IT GOES ON... CBMC SELLS EAGLE BREWERY

Carlsberg Marstons Brewing Company is selling the Eagle Brewery, Bedford (home of Charles Wells) to Spanish Brewer SA Damm for an undisclosed sum.

# Wiltshire Pub Celebrates 25 Years Not Out!



*Simon and Becci receive the CAMRA Pub of the Year award from Gary Hodgkinson*

What makes a successful pub? There's no set of rules to follow and it's something of an art, but there are clues to be had by listening to how some experienced licensees have achieved this.

The Five Bells in Royal Wootton Bassett has been under the guidance of licensees Simon & Becci Cole for the last 25 years and, in that time, the pub has won multiple awards from CAMRA (the Campaign for Real Ale) including Swindon & North Wiltshire Pub of The Year for 2023. The pub's 7 handpumps, visible through the front "shop window", make it clear to any passer-by what to expect when you walk through the door, so to try to understand what makes this pub so successful we asked Simon about the changes to the pub he and Becci had made since taking-over in 1998. "I didn't drink Real Ale when I first started here", was the most surprising comment from Simon, given the pub's current focus and source of revenue (an estimated 60% of the pub's total beer sales are from Real Ale). "There was one handpump and after being encouraged by customers to try different Real Ales, I gradually increased the number to the 7 you see today".

The number of Real Ales available in any pub is not necessarily a measure of quality however, since the beers need correctly storing in the cellar and, of course, enough customers to drink them before they go off.

"We're lucky to have a good cellar here, which we extended a few years ago to allow us to offer more cask ales and ensure they're well-conditioned. We also created an extra space inside called The Snug and turned the rear garden into a welcoming, weather-proof area for eating and drinking".

The interior of the pub has also been tastefully redecorated to expose beams and brickwork that had been covered-up, with a highlight being the real fire

that is always popular in the colder months. Add to that the introduction of high-quality lunches and an imaginative menu that varies across 5 evenings of the week and you can begin to understand how the success of the pub has been cultivated over the years.

"The maintenance of the building and upgrades to the kitchen are an on-going expense", according to Becci, "but necessary to keep up with changing regulations. We wanted to create a pub where people have a warm welcome on arrival, can have a quiet pint and a chat and then something good to eat."

"In other words, the sort of pub I would want to go in", adds Simon.

The impact of COVID and the recent cost of living & energy bill increases have had a massive impact on the pub, but the damage caused to Simon & Becci's business has now been offset by the pub becoming a Free House in October 2022 through the Government's MRO (Market Rent Only) option, also known as the choice to go 'free of tie'.

"Not enough licensees seem to know about the MRO", Simon explains, "but after over a year of negotiation and independent arbitration we finally managed to break-free of the pub company's tie". Although not a cheap option, Simon suggests that more pubs could benefit from going through the same process.

"I was like a kid in a sweet shop at first, because of the choice suddenly available to me", he adds. "We have great locals here and I want to ensure that there's a good representation of beer styles & strengths across the 7 handpumps but, at the same time, offer something different from the mainstream beers available in other pubs".

Simon freely admits that Real Ale is key to the pub's success and, in September this year, will be holding a beer festival with up to 30 Real Ales available as part of an overall celebration of their 25th anniversary in the pub.

"We know that not everyone comes into the pub to drink Real Ale but the CAMRA awards help us to attract customers, because it's a recognition of the overall quality of the service we offer".

Happy 25th, Simon & Becci, and long may the success continue.

## JOKES

I was at Jesters Snooker Club last night  
and I almost shot a 147 ... but I went and  
missed the first red ...



# RUN ON DOWN!

The news that The Runner (The Running Horse to you and me) has been taken over by Bisnukumar Gurung and Raju Joshi and now offers Himalayan food (very good as I understand it), it is perhaps interesting to look at the way landlords from a multicultural background have stamped their unique identity on the British pub scene. The term 'Desi Pubs' is commonly used to describe venues run by people of Asian origin offering food as well as beer and these have become very common in the last 20 years. It can be argued, they are totally under celebrated and unrecognised although in Swindon we now have several houses that could be called Desi Pubs, the most recent of which and most successful is Dhiraj Pujari at The Drink Valley opposite the Wetherspoon's Sir Daniel Arms in Fleet Street, as those who attended the recent beer festival will confirm.

Beer commentator David Jesudason explains they were not a feature of his youth. A strong claim to be one of the first Desi pubs in the country was the Wheatsheaf in Coventry. In the 1960s they would hold kabaddi tournaments and have a big barbecue grill in the garden. If it was a big tournament people would sleep in the local gurdwara but will be mainly based in the pub. They were hard drinking days according to Jesudason.

One of the longest serving landlords is 71 year old

Suki Patel who has been running West Bromwich pub the Vine since 1978. He started by serving workers from the foundries and factories to the football fans from nearby Hawthorns ground. "Workers came on their lunch break and would have pints of mild ready for them on the bar, which quickly disappeared before then going back to work" he said. This sounds very much like the stories I wrote about in Last Orders, especially the Union Tavern where GWR workers took advantage on the way in!!

Deci landlords often take over failing pubs and turn them into successful food and drink businesses.

In Gateshead the Soho Tavern was taken over by landlord Johnny Singh. On a typical day the previous pub would have around 10 people in but even on a quiet weekday, today, is full.

The irony is that many of these landlords would have been barred from using their pubs as recently as the 1960s, where colour bars often operated by not allowing non-white people into premises or forcing them to drink in particular rooms.

Bisnukumar Gurung has been excited about the prospect of becoming his own boss at The Runner after working at a friends pub in Bristol. He has worked in food & drink for more than 20 years and wanted to bring that experience to his Swindon guests in a good atmosphere. The pub open from noon every day and you might like to try Himalayan dishes like Gurkha chicken, Himalayan lamb chops and tandoori buffalo wings. Yum-yum!

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## Swindon and North Wilts. Branch Report 2023

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This has been the first full year without any COVID-19 restrictions and I am pleased to say that the Branch has recovered well. We have been holding regular meetings and have relaunched the Rising Tun newsletter.

Most significantly we held our beer festival at STEAM in October. This was the first since 2019 and, although the attendance numbers were down, it was a success thanks to the efforts of the volunteers and tight financial control. Hopefully for 2023 we can build on this and increase the attendance again.

Branch Membership is still suffering from the small decline during the pandemic and during the last year membership fell from 705 to 679. We have taken steps to try and recruit more new members and hopefully this will payoff in the coming year.

The branch has submitted our 17 entries for the Good Beer Guide (GBG). Members are reminded that the voting and nominees are confidential and should not be discussed outside the Branch.

At our GBG selection meeting we also voted for our Pub of the Year (POTY).

- Our POTY winner is the Five Bells, Royal Wootton Bassett.

- Our Cider POTY is the Hop Inn, Swindon.
- Our Club of the Year is Ashford Road Club, Swindon

Congratulations to all. They will now progress to the Regional competition.

Looking forward there are a number of big challenges to meet. The market share of Real ale is in decline and will be difficult to reverse if we lose the breweries and pubs that support it. They themselves are under severe pressure due to steeply increasing costs. As well as supporting them personally we can also lobby the government to support them whenever the opportunity arises.

Finally CAMRA itself there is a review of the regional structure and we may find ourselves in a new South Central region rather than the South West as at present.

Finally thank you to the Committee and all the CAMRA volunteers that give their time to help the branch function. Without the volunteers CAMRA would not exist.

**Richard James**

*Swindon & North Wilts Chair*

# DO YOUR DUTY

In the recent budget announcement describing the biggest reform of alcohol duty for 140 years, the Government claim it is been listening to small business and will remove barriers to growth. Inexplicably, the proposals include a ban on 'takeaway' sales of draught cider and perry that threatens ruin for many of Britain's small producers of such drinks.

Small-scale cider and perry producers sell much of their output at food and drink festivals, local events or from the farm gate. Customers typically taste drinks, then take away a quantity in recyclable containers, which they often bring with them.

These producers typically harvest just a few acres of orchard which contain a huge variety of mature fruit trees, many of which are endangered species and provide a haven for wildlife. With takeaway sales banned however, the viability of these producers is in jeopardy.

A small Welsh producer with 2 1/2 acres of mature orchard containing 500 varieties of trees in Powys said that "with extra cost of inspections and licensing procedures for HMRC plus far more admin for the producer, where is the reduction of regulation promised post-Brexit? (Probably in the bin with everything else promised post Brexit, Ed) I had been granted EU-PGI (protected geographical indication) status for my cider perry" the grower said. "Following Brexit I had to change my labelling it now says UK Protected... although it doesn't seem like that to me!"

# Brewery News

**Arkells Brewery** .. have created a limited edition beer to mark the centenary of MG Motors. To be known as Petrol Head it is a 4.5% ABV pale beer, using traditional Norwegian yeast which adds a unique orangey flavour to the beer. In 1923 Oliver Arkell was the first person documented to purchase an MG sports car, a Raworth bodied Super Sports mode, hence Arkells are brewing this commemorative ale to celebrate the hundredth year of MG Motors.

**Ramsbury Brewery** .. are planning a new seasonal ale to be known as Harry's IPA, a strange name? that head brewer Harry, tells us is an IPA is bursting with tropical citrus notes and a refreshingly smooth hoppy finish!

**Vibish Brewer**... a new taproom is opening soon at Basepoint Business Park in Westmead to be known as Vibish. It is a collaboration with Matt from the Hot Kettle and adds to the local beer scene.

**CLB Brewery**.. a new Brewery pub in the Cotswold Water Park has opened in May. Known as the Cotswold Lakes Brewing Co-(CLB) it is an independent craft beer business set up by a group of work colleagues who had decided it would be fun to make beer during the lockdown. These entrepreneurs have chosen Field Farm in Somerford Keynes as a perfect venue for their permanent taproom and are planning a core range of six beers including their flagship pale ale. The plan is to open every Friday from 5.00 PM onwards and they will also sell Mates Cider from Minety

## BEER FESTIVAL NOTES

**The Devizes Beer Festival** is on. Take note the day is Saturday 1<sup>st</sup> July at Devizes Wharf. If you need tickets go to [devizes.camra.org.uk](https://devizes.camra.org.uk)

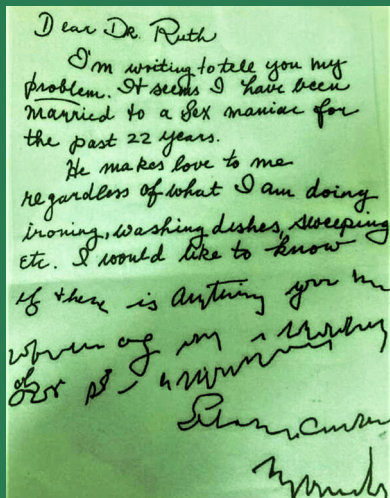
**The Maidenhead Beer and Cider Festival** Alan Willoughby tells me they are expecting a great event back at the NMCC sports bar on the 7<sup>th</sup> and 8<sup>th</sup> July, tickets on their website.

**Cotswold Beer Fest** A little farther away the Cotswold beer festival is due on Friday, 14<sup>th</sup> July until Sunday, 16<sup>th</sup> July at Postlip Hall. They need volunteers behind the bar if you're in that mood or alternatively you can find tickets at [www.postlip.camra.org.uk](https://www.postlip.camra.org.uk)

**The Big One** don't forget our own beer festival at STEAM which will take place this year between Thursday October 19<sup>th</sup> and Saturday, 21<sup>st</sup> October. We are looking at the possibility of selling tickets online this year following a number of requests.

**The Five Bells Beer Festival.** Last but definitely not least, the Five Bells in Wootton Bassett is holding a 25th anniversary beer festival on 9<sup>th</sup> September.

## JOKE OF THE MONTH



# LETTER FROM TENERIFE!

## HELLO, CAMRA MEMBERS!

Allow me to introduce myself. I am Eduard, a new foreign member of CAMRA, from the Canary Islands.

First and foremost, I would like to express my gratitude to CAMRA and all its members for everything you do to promote the culture of real ale! Many people love the Canary Islands as a place for a wonderful vacation with a great climate and pristine ocean. But you can't imagine our surprise when we arrived here several years ago and couldn't find any decent beer... Almost every establishment had the sign "Cerveceria," but, in my understanding, it had nothing to do with a proper pub.

We moved to this marvellous island over four years ago with the idea of crafting diverse and flavorful beer. It was a long and challenging journey to build a business in a completely new country. Choosing a location, suppliers, preparing the premises, dealing with Spanish punctuality, equipment setup... it all took nearly a year. And then, picture this, it was the beginning of the year, January, and we finally started our brewery. It was exhilarating and thrilling, thinking that there would be a lot of hard work ahead and that both tourists and locals in Tenerife would have plenty of delicious beer to enjoy. But there was one hitch! It was January 2020... and in February, the whole world came to a halt.

It was a severe blow to the Canaries, which rely on tourism for their livelihood. The islands suffered for almost two years. All initiatives were frozen, and nobody wanted to do anything or think about new products..

Moreover, we were told that nobody on the Canary Islands wanted craft beer. They said the English only wanted to drink a frosty glass of some yellow liquid for €1.5, which they call "Una jarra." But we were confident that it wasn't quite the case.

Thank you, real ale enthusiasts, for confirming our beliefs. After unsuccessful attempts to explain to local restaurateurs that offering choices to customers, including local craft beer, is already the norm in the progressive world, we decided to open our own establishment. We made sure to create a comfortable environment for enjoying good beer and delicious food. Since the day we opened, CAMRA members have been coming to us in large numbers, and thanks

to you, we have developed even greater respect and genuine fondness for the people of Great Britain.

Now we are even closer! We are discussing with CAMRA's leadership the creation of a CAMRA branch in the Canary Islands.

What do you think about this idea? I would appreciate your opinion.

Thank you for your attention. The address is NED Craft Beer Bar, Av. La Habana, 6 38650 Arona, Tenerife... for those who know the area it is just up behind the Harbour in Los Cristianos.

(I have been going to Los Cristianos for 25 years until I sold my apartment last year. I have never been able to get a decent pint!! Just my luck, but for the future, enjoy and say hello to Eduard ... Ed)



# PUNCH BOWL INN REBUILD

Just sometimes, a news story just fills one with a real helping of warmth and pleasure. The saga of the Punch Bowl in Hurst Green is just such a heartening tale.



The pub is said to have been haunted by highwayman however 'quick buck' developers decided that they could demolish this rather splendid roadside building, irrespective of being told they could not.

In only the second event I'm aware of where cowboys have been told they have to rebuild the grade 2 listed pub, brick by brick, from its own rubble, within 12 months, to resemble as near as possible the original building. It's estimated this will cost £1.5 million plus the court costs.

Last year a trial Blackburn Magistrates Court found five people guilty of the illegal demolition in June 2021 of the pub, which had been built in the 1700s and was well known for its association with famous highwayman Dick Turpin and Ned King. King was executed in 1741 and is his ghost that is said to haunt the pub. The court heard how there had been no need to demolish the building despite the defence claim that it was structurally unsound.

The reaction to the verdict of the five Lancashire businessmen who had cooked up this scheme is not recorded.

Coming hot on the heels of the Carlton pub in Maida Vale, being rebuilt from its rubble two years ago, one is beginning to have one's faith restored in the British justice system, and you would hope these developers might get the message?



# A Key Ingredients in Beer

## Malt



*Author, Graham Hards (r) at the Malt Miller, with James Stiff (l) and founder Rob Neale (c). Photo Graham Hards.*

There are four key elements that all beers must have, otherwise they wouldn't be beer! - malt, water, hops and yeast. Malted grains provide the fermentable sugars needed to produce the alcohol, but are also responsible for the appearance and colour of the beer, the aroma, the body and much of the taste.

Malt Miller Ltd in Swindon are the country's leading supplier of specialised malts to the home-brewing and microbrewery industry, and a discussion with James Stiff, who heads up Marketing and Operations, forms the basis for these words..

To produce malt, the harvested grain is first spread as a shallow layer over a large flat floor at a specialist maltster and allowed to dry. The maltster then adds water to make it wet again! The grain begins to sprout (germinate) and enzymes in the grain then start unlocking the starches into sugars to help the plant grow. The grain is then dried out again to stop the process and is lightly toasted to produce a base malt. Although most traditional British beers use malted barley as the primary grain, what other grains (or adjuncts) might be used, especially in other beer styles from around the world? "You'll find some of the most common adjuncts everywhere in brewing, especially wheat, oats and rye in various quantities. Wheat is often added to improve head retention and structure, for example in our recipe kit for Timothy Taylor's Landlord. In more modern beers such as New



England IPAs and pale ales oats are used in larger quantities along with wheat and barley, in some cases these adjuncts will constitute up to 50% of the grist.” Barley is good for brewing as it contains enzymes, leftover from the malting process, that easily break down the starches into simple sugars, so that the yeast can then convert into alcohol. Even the famous top-fermenting wheat beer styles of Germany (weissbier) and Belgium (witbier) still use around 50% barley malt.

James told me “There are only a small number of barley varieties used for malting which have been bred to be both disease resistant and to be highly modified, which means that the starch inside the malt will convert to sugar more readily during the mash and it will convert to a high efficiency.” Maris Otter is a famous British variety of barley, and this 2-row barley (two rows of grains on each barley stalk) is the base malt of choice for many brewers due to the consistent results it yields, as well as the wonderfully well-rounded nutty flavour. Another common type is Golden Promise which is sweeter and goes well with more heavily hopped beers. What is more interesting are moves in the industry to offer some heritage malts, and the Malt Miller has malts from suppliers such as Simpsons, Crisp and Weyermann which are bred from old barley stocks for specific reasons. Isaria from Weyermann, for example, is one of the oldest pilsner style malts and is used to create traditional German and Czech style pilsners and other lagers. Maris Otter, is actually one of the best examples of a heritage malt and has been used in brewing for over 60 years. Crisp Maltings produce a malt called Chevallier, which in the 1800’s was the most highly used base malt in the country. It was featured recently in a project with The Craft Beer Channel where they partnered with Meantime Brewing to create a new take on the traditional English IPA, featuring this malt and the new offering of English hops, such as Olicana and Harlequin. The beer had a wonderful undertone of orange marmalade fruitiness which was stunning to try!”

What is Base Malt exactly? James explained, “The colour of malt, after it is mashed, is measured by the European Brewing Convention number. A low number indicates a paler colour, with around 3 being the starting point through to the darker colours of the roasted malts, which can range right up into hundreds of EBC’s. There are further categorisations to help describe the use, or characteristics, of the malts. The first is base malt, which is low in colour and high in starch, and is used to create the bulk of

the fermentable sugars needed. Pale malt, Maris Otter, pilsner malts etc. are in this category. Next on the EBC list is caramel/cara/crystal malts. These malts are kilned at higher temperatures than a base malt to create more sweetness, caramel colours and flavours. Used in the right combination with base malts you can build a darker, more amber coloured beer with deeper malt character and complexity. This all about the temperature the malt is heated to during the process, however, some are treated differently.

Crystal malt, for example, is wetted before the heating process starts. After being fully saturated it is heated to 65°C, which causes the starch inside the grain to interact with the enzymes and convert to sugar, exactly the way it does in the mash for a beer. The difference here is that because the grain is still whole the sugar is retained inside the grain. It is then dried and heated to different levels to create the different crystal malts. Inside these crystal malts are small sugar crystals which add lots of malt sweetness and darker colours to the brew. Crystal malt is typically used in best bitters, ESB’s and some traditional IPA’s. Next, we have roasted malts; these are kilned at much higher temperatures and roasted to generate far darker colours and deeper flavours, such as chocolate and coffee notes. With this tends to come much more astringency in the flavours, so they have to be used in moderation. Brewers sometimes steep these grains separately in cold water to extract the colours but not the flavours, adding this liquid after the main mash has been completed. There are some roasted malts which have been “de-husked” to account for this, such as the range of Carafa malt from Weyermann. These malts are often used in stouts, porters, dark milds and black IPA. Finally, there are “special malts” which is a loose term for malts that don’t really sit in the other categories; including malts such as aromatic malts and peat smoked malts, as well as acidulated malt, which is used in small quantities to adjust the pH of the mash.”

**Graham Hards**



# THE HOP INN PRESENTED WITH CAMRA CIDER PUB OF THE YEAR

Real cider and perry are long-established traditional drinks, which in certain parts of the country were supplied as part of the payment for farm labour up until 1887. Traditional cider and perry are completely natural products, unlike most of the fizzy commercial products we are used to seeing, which are

far from the real thing. CAMRA has recently reviewed its definition of real cider and perry.

Real cider and perry are produced naturally from apples (cider) and pears (perry) and are not carbonated or pasteurised. The harvesting of the fruit happens around October, although this can vary depending on the weather throughout the growing season. The basics of traditional cider and perry production remain unchanged: simply pick, wash, mill and press the fruit; place into a suitable container (often in oak barrels in earlier times); allow to ferment; and enjoy. A number of producers do use separate yeast rather than that which naturally occurs on the skin of the fruit. Either way, production uses virtually no energy at all, from picking of the fruit to the product being ready for sale, meaning that the process is very environmentally friendly. Many of these natural ciders and perries tend to be dry as they have fully fermented largely using the natural sugar within the fruit. Some of them are sweetened by the addition of fresh apple juice, sugar or other sweetener, and perry tends to be naturally sweeter than cider.

A glass of real cider or perry represents generations of production dating back hundreds of years. There are also many new producers who are using the traditional process, albeit with more modern equipment in some cases, which still produces the traditional product.

Real cider was traditionally made from cider apples, which are different from eating or cooking apples in that they have high levels of tannin, which leads to a very bitter taste. There are many varieties of cider apple, having different characteristics and varying in levels of tannin and acid. They tended to grow in the Three Counties (Gloucestershire, Herefordshire and Worcestershire) as well as the West Country, especially Devon and Somerset. Cider is also made in many parts of the country using eating or cooking apples instead, which leads to a different taste profile. Similarly perry pears are different to dessert pears in that they are smaller in size and are high in tannin which tends to give an astringent taste rather than



the bitterness found in cider apples. They tend to dominate in the Three Counties which is where the majority of real perry is produced.

Unfortunately the same cannot be said for many of the well-known ciders and perries sold in the UK which are not made from the fruit using the natural

process. These have been produced artificially using concentrated juice, chaptalised juice or syrup, some involving many processes prior to being ready for sale, which makes them far less environmentally friendly than the traditional product. Concentrated juice is where the fruit has been pressed and then a lot of the water content removed to reduce the volume for transportation. It is then rehydrated prior to starting the fermentation process. Chaptalised juice is where the fruit has been pressed and then large amounts of sugar are added to the juice. This is then fermented to a very unnaturally high alcohol level, so it can be stored prior to being diluted with water in order to achieve the desired alcohol content for sale. The use of these methods, plus the changing methods of dispense for traditional cider and perry, (changing mainly from polypins to bag-in-boxes), led CAMRA to review its definition for real cider and perry:

‘CAMRA defines real cider or perry as being fermented from the whole juice of fresh pressed apples or pears, without the use of concentrated or chaptalised juices.’ CAMRA contacted as many cider and perry producers as possible in order to confirm whether their production processes complied with the new definition. Results were analysed and a list of producers complying with the definition was generated and converted into a map showing cider and perry producers around the country. An additional map shows producers of fruit and flavoured ciders and perries. These are available to view on the CAMRA website at [camra.org.uk/cider](http://camra.org.uk/cider). They are living documents and are updated on a regular basis as new information becomes available. Also, they can be downloaded as a list.

Our thanks to Bristol's Ian Packam for this article.

## JOKES

Thank God for the person who invented blinds ...  
otherwise it would have been curtains for all of us ...

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A man with a beard and glasses, wearing a tan cap and a brown apron over a red t-shirt, is smiling broadly while holding a large, silver metal cask. He is standing in what appears to be a warehouse or industrial setting with various equipment in the background.

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