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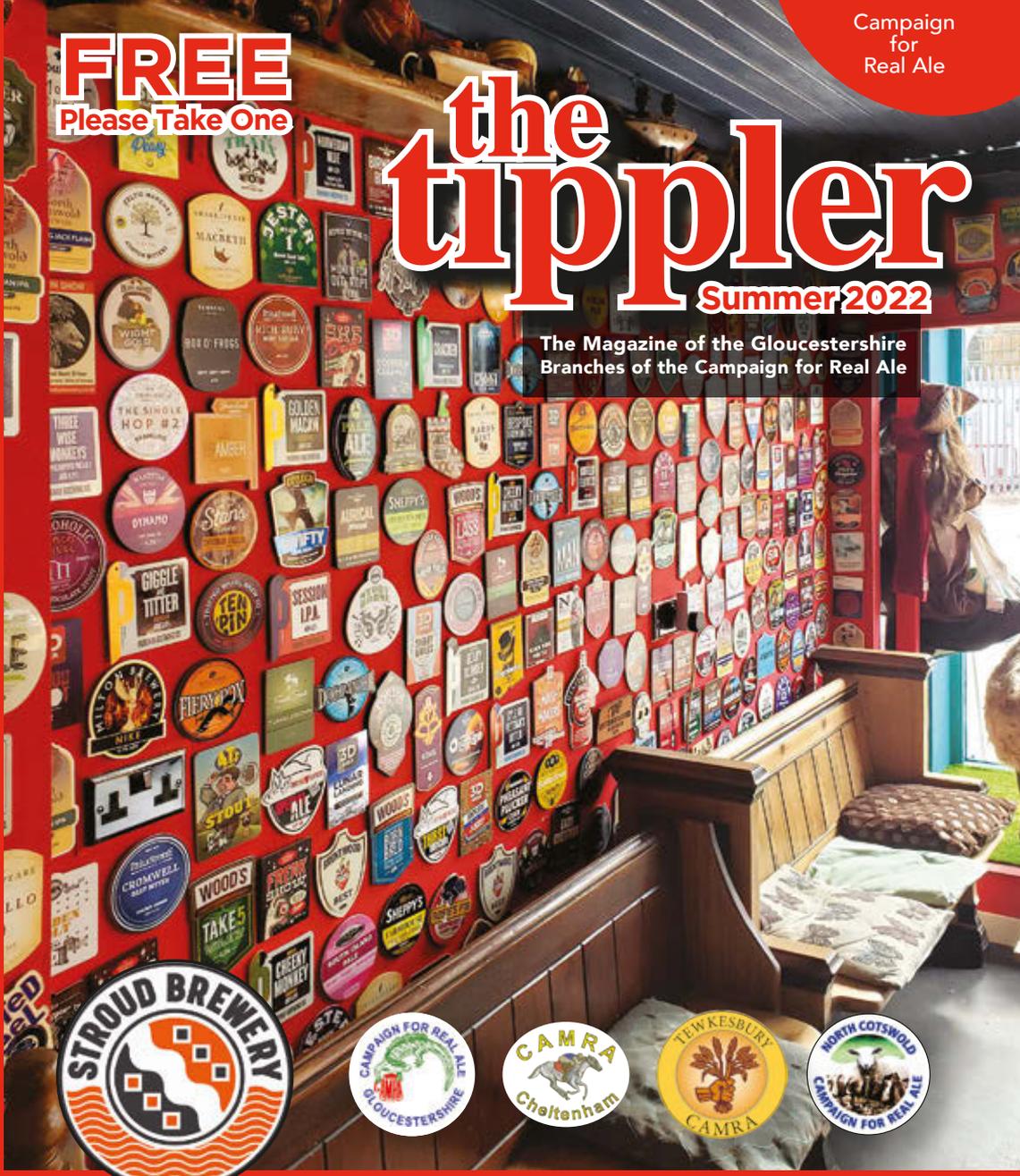
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# the tippler

Summer 2022

The Magazine of the Gloucestershire  
Branches of the Campaign for Real Ale



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# the tippler

The Magazine of the Gloucestershire Branches of the Campaign for Real Ale.

The opinions expressed need not represent those of CAMRA Ltd., or its officials.

## STROUD BREWERY FRONT COVER COMPETITION WINNER:

The 'wall of fame' in the excellent Turk's Head Inn in Gloucester captured by Tewkesbury's Anthony Clarke wins this edition's front cover competition. Send in your cover pictures, see page 29 for more details, and good luck!

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Got something to say?



Then please get in touch! We value feedback and news from around the county, so, if want to make a contribution, compliment or criticise, then please contact us at:

**The Editor, The Tippler, 23 Theocs Close, Tewkesbury. GL20 5TX  
chris@thetippler.co.uk 07977 157050**

## CONTRIBUTION DEADLINES

For the remaining two issues this year, the deadlines will be **the second Friday in August and November**

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



MMMM, IF ONLY I HADN'T TALKED TO HIM ABOUT THE COPENHAGEN INTERPRETATION OF QUANTUM MECHANICS AS APPLIED TO EVERYDAY OBJECTS...

I SAY GLADYS, IS THIS SCHRÖDINGER'S CAT SOME KIND OF NEW CRAFT BEER?

# LETTERS to the EDITOR

Some of us old codgers are still happy to use the services of the Royal Mail, and we actively encourage all forms of (preferably printable!) communication. So get writing letters, sending emails and get your news, views and comments published!

## Editorial...

Welcome back to the second new 'commercial-era' Tippler. Once again, judging by the huge number of entries to our competitions, another record breaking number, readers have given us a big thumbs up, so now I'm looking for your help.

The traditional format, real paper magazine is an important means of direct communication, but we now need to get the content back on track and that's where you can help. So, close the Facebook page and social media stuff, now is the time to get writing and taking pictures.

I am particularly looking for the pub and brewery news, views, letters of thanks, letters of disgust, however you want to feel listened to. Don't forget images for 'Name that Pub', you publicans out there surely have plenty for us to choose from. Articles

about days out, ale ambles, pub walks, pub talks, beer festivals, brewery visits and tap room talk, send it in. I can't always promise to publish everything, but as space allows I'll get it in. This magazine relies on you, the readership to make it work, so speak up and get heard!

There's a lot to get through in this issue and an interesting bunch of letters that have brought up a number of differing views and comments. They particularly highlighted areas where as members we can get involved in, voting for pubs to be entered for the Good Beer Guide and also for seasonal and local Pub (or Club) of the Year awards.

So get it in to me and we'll get this magazine back up to 64 (maybe more?) pages of beer and cider news and entertainment.

Cheers!

*Chris Leibbrandt, Editor*

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Check out what's pouring today on Facebook

# Letters to the Editor...

Dear Chris,

Reading through the latest Tippler, I found the article about Wetherspoon's very interesting indeed. I'll come clean straight away and admit I am a Wetherspoon's fan. In particular, I applaud their vision of reclaiming beautiful buildings, sometimes repurposing a building that would otherwise be lost: giving them a new life. I always try to seek out the local Wetherspoon's when I go to a new area, just to see what building they have saved and invested in.

I know that not all of their buildings are old, but even in some of the newer places there is a nod to the history of the area. I remember a particularly delightful pub in Redcar where the inside of the pub had a particularly well thought out nautical theme.

Apart from the appreciation of the buildings, I enjoy the inclusive atmosphere where people can meet in relative comfort, enjoy a reasonably priced meal with their family and friends, and if one or two members can then enjoy real ale, that's all to the good.

Does being a 'spoons' fan stop me enjoying other public houses? Of course not. I don't expect other venues to offer the same as spoons, it would be very boring if they did.

We can't turn the clock back: with an ageing membership, landlords are going to have to work harder to engage the younger pub going crowd. If Wetherspoons is so successful, and it certainly appears to be, is that just down to pricing, or is it giving the people what they want? And with a nod to the toilets, there are definitely a few pubs that need to do better there to compete.

In the article, the author explained the history of the voucher scheme and how this had attracted 2,500 new members. I wonder how many of those members or pre-existing members would rejoin if the scheme was scrapped? I look forward to getting my vouchers. The news that other pubs will let you redeem them is great news, but I, and most of the CAMRA members I know didn't realise this, so whatever advertising took place to inform us of this wasn't very successful

either by CAMRA, or the other breweries and pub chains.

I didn't particularly enjoy Tim Martin engaging in the Brexit debate, but at least he was up front about it, and to his credit, he did at least attempt to allow the alternative view to be heard.

As to whether the scheme should be continued, I think CAMRA would be shooting themselves in the foot if they scrapped them now. When people have to make harder choices about where to spend their money, renewing CAMRA membership may be bottom of the list, but to most a 'no-brainer' with the vouchers. Taking away the voucher scheme may produce the perception that the membership fees have just been doubled. Now that's what I call inflation!

**Ann Martin**

**Chris replies:**

**Many thanks for the email Ann, interesting that spoons is seen as a saviour of some of our most interesting architecture, quite a theme, that one.**

**The most interesting point that you've raised, however, may be that of the use of the vouchers in other chains and pubs. That information has passed me, and a lot of other members I have spoken to, by. That is certainly an area of marketing the vouchers that needs attention, by as you say, both CAMRA and the pub chains involved.**

**Cheers!**

Chris,

OK, I'll take the bait...

I have to strongly disagree with Geoff Sandles article in The Tippler (Spring 2022) suggesting that we (CAMRA) discontinue the 50p voucher scheme.

Many new members join CAMRA because of

the vouchers. Some of these will then stay because of other things, such as our beer festivals and social activities, and some (but sadly very few) will also become active members by volunteering at beer festivals or even becoming committee members. However, without a steady flow of new members, CAMRA becomes an ageing, slowly diminishing and less relevant campaigning body in the eyes of the Government (who do at least listen to us, but only because of our size).

Some people appear to be suggesting this purely on an anti-Tim Martin (Brexit) basis. Geoff laments the loss of such anti-Tim Martin ex-members while dismissing the potentially much larger membership losses due to voucher discontinuation with a "so be it". However, it is the loss of the flow of new members that would be truly suicidal for CAMRA.

Be Careful What You Wish For... if only one of CAMRA and Wetherspoons is still going to be around in 10 years time, my money would be on Wetherspoon.

Cheers,

**Rob Margrie**

**Chris replies:**

**Many thanks for the email Rob, the point, well made, that we would lose the young flow of dynamism is one that is perhaps, the most worrying aspect in all of this. As we know, it takes a lot to lure out the younger members of society into the pub world. I would suspect that, once involved, they may come to enjoy the company, good beer and interesting people and banter that is an important part of the pub scene, something that cannot be replicated in the 'virtual' world of the smart phone.**

**Creating the next generation of CAMRA volunteers, and in time, committee members is a headache that CAMRA HQ must grapple with every day.**

**Reducing that source of membership potential must be a cost/benefit analysis that has been undertaken and, by the looks of things, will continue in the form**

**of the vouchers to be used in not just Wetherspoons' pubs.**

Dear Sir,

It would be very remiss of me responding to an article by Geoff Sandles not to firstly thank him for the most excellent job that he has done, recording and promoting Gloucestershire pubs and breweries "both past and present", on his website [gloucestershirepubs.co.uk](http://gloucestershirepubs.co.uk). A King Solomon's mine of information that has real ale at its heart, including a brewery role of honour from the Albion Brewery, Cheltenham to Wintles at Mitcheldean. Did anybody know then what political views were held by these brewery owners or the chairmen (as it would have been then) of the pub estates?

Geoff is correct, I believe, in asserting that CAMRA should never have tied itself so closely to one pub group. I was at the CAMRA AGM 2008, where the vote was taken in support of the Wetherspoon vouchers, despite pleas from smaller brewers not to create an unfair advantage. But who's going to vote against someone putting cash into their pocket?

Who's going to vote against 50p off the price of their pint? Well I did actually but was one of the minority. Now called CAMRA vouchers, as Geoff pointed out, they did a wonderful job in boosting membership. Despite other pubs now accepting the vouchers, in Tewkesbury, where I live, they are only accepted at The Royal Hop Pole, a GBG entry Wetherlodge (it being a hotel also), which has previously won Pub of the Year. An historic amalgam of 3 old pubs that resided next door to one another the previous hotel had started to fade and was eventually boarded up. Luckily for the town it didn't go to property developers but was scooped up by Spoons, who on restoring the building discovered a medieval hall, including wall paintings, within the structure. Historic England got involved and the redevelopment costs rocketed. It could have bankrupted other potential owners. In my view, given the total variety of their estate saved from the wrecking ball; residential development or dilapidation, Spoons appear second only to the National Trust in preserving the UK's building heritage. Ours is a very well managed venue with always

# Letters to the Editor...

a wide selection of real ales in excellent condition; award-winning toilets that are open to all, and a big contributor to the local labour market. The price of ale is second to none and whilst complaints are made of unfair competition, three pubs in the town that were closed are set to re-open. The Wetherspoons effect is not necessarily negative. There is also a "magnet effect", which draws tourists and drinkers into the town, where they can and do explore other pubs. In the last Tippler we learnt that Gloucester's micropub, The Turks Head, was moving to new premises 10 doors down from Wetherspoon's The Regal to compete and benefit from the footfall. If Spoons are unfair competition, how come? Why aren't other pubs competing with them in a free market? Some of the answers we know - high rents, high cask charges; broken business models etc. But is that JD's fault? I sometimes wonder, if Tim Martin can do it, what's stopping other businesses? He started with just one pub. Whist CAMRA members might be drawn to a Spoons because of the voucher scheme, I think that we have to give ourselves a little more credit in believing that it is the quality of the ale that is paramount when voting for the GBG and POTY. Mountains of awards for hygiene; Loo of the Year; Top Employer: pub history promoters and over £19,000,000 donated to Young Lives vs Cancer (previously CLIC Sargent) since 2002. What's not to like?

As beer prices spiral out of control, drinkers are being forced to buy at the supermarket and do a Davenport. Wetherspoons are doing their bit for ale drinkers throughout the land. Don't let Tim come between you and a good, cheap pint.

## 'Brummie Bill'

Full name and address forwarded (and known to the police)

**Chris replies:**

**Many thanks for the email Bill. The point about competition is a good one, on**

**two counts. The interesting 'magnet' or 'honeypot' effect that create centres for consumers, look at how many DIY stores or furniture stores you get in out of town retail parks.**

**The other point you make is that spoons are in competition with supermarkets, how true!**

**Speaking of competition, there is a school of thought that blames spoons for closing down pubs and rural pubs around the county. Difficult to justify that as there are only six in Gloucestershire, whereas we have a total well over 400 pubs. A lot of rural pubs are going to the wall as villages in the county become dormitories for weekenders who use them, but none of the local facilities. Now there really is a problem!**

**In the last letter, the Turks Head in Gloucester got a mention, here's an email from a Gloucester member:**

Dear Chris,

I read the letter from Peter Sheehy about The Turks Head and his bemoaning the fact that his pub is not in The Good Beer Guide.

There is a good reason for that, namely that his pub does not meet with any of the criteria for being considered.

It is a democratic way that pubs are chosen as you will know. The pubs are considered by carding from members of CAMRA, and the consistency of the beers can also be carried out on the internet.

The main areas considered are:-

Ambience  
Friendliness of bar staff and welcoming atmosphere

The condition of the beers on offer

Also for consideration are whether there is decent well kept cider available, food or bar snacks, whether children are welcome, whether there is or isn't music or a TV.

These are just a few of the matters to be considered.

Regards,

**David Fleming**

**to help you out. I've featured an image of the Pub of the Year Judging Form here that highlights the differences from the voting slips for the Good Beer Guide that appear on page 25.**

**So, in the interests of fair play I asked Pete Sheehy from the Turks Head if he cared to comment on Dave's commentary.**

Hello Chris,

Thanks for the interesting email and the disappointing comments.

We have at least six ciders to choose from, four hand pumps with a variety of different ales as well as choice of lagers and keg beer.

I suggest that The Turks Head, both old and new is one of a very, very few pubs who usually change casks daily.

The upper floor of the pub is already proving very popular for meetings, indeed, Gloucester's Mayor, MP, Town Crier and others met here recently for a training session, a reasonable recommendation I would suggest.

As for finding our way into the Good Beer Guide, perhaps if more CAMRA members engaged in the voting process we would do better?

**Peter Sheehy**

Hi Chris

Great magazine as usual, my partner and I always look out for copies, and both had a good read while enjoying a couple of pints in the Old Spot in Dursley.

Ian Lovatt

**Chris replies:**

**Many thanks for the email David.**

**This is an interesting letter that appears quite critical of the Turks Head, but it seems that you may have your definitions all wrong.**

**You are confusing the entries for the Good Beer Guide, with the awards for the Pub of the Year, which are completely different awards.**

**To be honest, it's an easy mistake to make and I have had to do a bit of detective work around the CAMRA website to sort it out. It's a bit of a pain for an analogue dinosaur like me, but it's worth the effort.**

## GOOD BEER GUIDE

**You'll find an article from CAMRA HQ on page 24 & 25 which is all about the voting system for beer quality that go towards the inclusion (or not) of a pub in the Good Beer Guide, you'll see that the criteria for that is all about the beer quality and nothing else.**

## PUB OF THE YEAR (POTY)

**The Pub of the Year awards, however, take in a lot more subjective elements that MUST to be able to stand up to scrutiny. Of course, subjective elements are difficult, for example the beer sold. There's nothing wrong with pale, hoppy 'amber' or dark stouts and porters, but I don't like them much. Old school malty best bitters on the other hand, float my boat. They can all be good beer, just not to every individual's taste. Style, decor and furnishings, similarly will produce a wide range of views, so great care needs to be taken here.**

**On the CAMRA HQ website you'll find a four page 'GUIDANCE TO BRANCHES ON SELECTING THEIR PUB OF THE YEAR' and 'POTY - procedure - October - 2021 - v4.pdf'**

**Chris replies:**

**Many thanks for the email Ian, I have to say thoroughly approve of these! Send more!**

The image shows a judging form for CAMRA's Pub of the Year Competition. The form is titled 'CAMRA PUB OF THE YEAR JUDGING FORM' and includes fields for Branch, Region, Entry Name, Address, Telephone, and Web Page. It also features a table for scoring criteria, with 10 points per criterion and a weighting factor of Max = 120. The criteria listed are: 1. Quality and Consistency of Product, 2. Presentation and Knowledge of Product, 3. Cleanliness and Staffing, 4. Service, Welcome and Offering, 5. Style, Decor and Furnishings, 6. Community Focus and Atmosphere, 7. Sympathy with CAMRA's aims, and 8. Overall impression and value. The form also includes a section for comments and a signature line for the judge.

Get in touch at [chris@thetippler.co.uk](mailto:chris@thetippler.co.uk)

# THE HUNTER'S COLUMN



**Destination: London, Norway, Iceland, Qatar, Much Hadham. It looks like it's the same the world over, how high will the price of a pint go? Our intrepid hero considers The Perpendicular Price of a Pint...**

Brexit, Covid 19, Ukraine, Eurovision, Monkey Pox, plague, pestilence, and the perpendicular price of a pint. When will it all end? Inflation, deflation, stagflation, flagellation (oops, not sure how that one slipped in), indignation and still the perpendicular price of a pint! So how was the weekend for you?

It was another weekend trip to London that got me thinking once more about the

to be quite cheap myself, but maybe if they discover that you are from Norway, there's a secret button on the till that doubles the price, to make you feel more at home. In either place, you wouldn't want to order one from the fridge. At those prices I would want to make sure that I could taste every drop and not have the experience of a frozen glass sticking to my tongue.

Hot countries are more suited to sipping a nice, cool pint, but maybe not in Qatar (excuse me, while I just clear my throat!) The World Beer Index 2021 has Qatar as the country with the most expensive beer in the world, with an average price of just over £9 for a 330ml bottle, which equates to about £15.50 a pint. Then again, if you have the third largest natural gas and



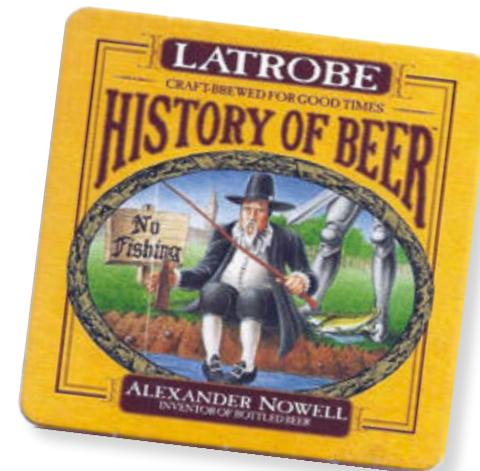
economics of my beer habit. It's said to be worse in the Scandinavian countries. According to Norway Today, "The prices of alcohol and tobacco in Norway are 120% above the European average with Iceland in second place, 30% behind Norway's price level". I've always found shopping at Iceland

**FIFA WORLD CUP  
Qatar 2022**

oil reserves in the world, you can probably afford it. Qatar is a Muslim country and alcohol, whilst not illegal, is not tolerated in public and being drunk in public is a crime. So even in a country with a population of just under 3 million, it shouldn't be too long a wait at the bar, even if they've all popped out for a crafty pint (or even a real one). It's best to plan early and not pack too many clothes for the forthcoming Qatar World Cup. With temperatures in May already reaching 49°C (95.5° F) in New Delhi, India, it looks as though it's going to be a warm one, as in ball-melting-on-the-pitch warm, and what if the pitch is made of artificial grass? On the positive side, it wouldn't need watering, but it doesn't half stick to your boots. Unless it's too hot to wear boots, in which case the players would have problems putting their sticky socks into the washing machine afterwards. Said socks would dry quickly on the line of course, unless that's melted too. I can see another massive argument brewing here between Messieurs Rooney and Vardy or more likely Coleen and Rebekah about who's turn it is to hang the wet clothes over the hotel balcony.

The price of a pint of beer in Doha (that's in Qatar, not The Simpsons), where group stage matches will be played, includes a sin tax on alcohol. This must be the eighth deadly sin that some monk, calligraphing in a Belgian monastery with an eye on his abbey's booming brewery trade, decided to omit from the West European list of deadlies. We have a lot to thank that wise man for; his keeping an eye out for those brewsters down in the abbey kitchens and in probably more ways than one. Amen.

Back in downtown Doha, with the big downer on pint sipping and the astronomical expense involved, there's a good chance that a lot of those bottles behind the bar are completely covered in sand dust and have been there since the days of Lawrence of Arabia. In which case, you could end up being served a rare ale indeed - the Holy "Grale" of bottled beer. According to Martyn Cornell on his Zythophile website, "bottled beer was invented in Hertfordshire some 440 years ago,



the most popular story says, by a forgetful Church of England rector and fishing fanatic called Dr Alexander Nowell". Fishing-mad Alex (*nothing wrong with that - Ed.*) was the Dean of St. Paul's, no less. There could be one of his, that was buried under a dune all those years ago and recently gushed out floating on a fountain of oil. How lucky the finder would be and thankful that Alex forgot that he'd organised a fishing trip that day with his friends from the local mosque and decided to go down into the crypt and invent bottled beer. The facts might not be totally accurate but are within the "Ball Park", incidentally.

It's not just the price of the beer. The

Independent tells us that, "The UK is on the brink of a bottled beer shortage as stocks of glassware plummet and production costs soar... Suppliers are already starting to deal with a glassware shortage, as

prices jumped by 80% in the last 12 months due to rising energy costs". Having fought their way through the pandemic, pubs and the whole industry face more challenging times ahead. (*Well, let's raise a glass to cask ales! - Ed.*)

I don't think I'll be moving to Norway or Doha, although it would be interesting to see who got their washing out first: Coleen or Rebekah.

**"It's best to plan early and not pack too many clothes for the forthcoming Qatar World Cup."**

The Hunter

# ALCOHOL FREE BEER

IT'S NOT BEER AS WE KNOW IT JIM

To many, alcohol free or low alcohol beer is like a summer holiday without the sunshine, but it's here to stay and is now a growing market. So what's it all about? A low alcohol convert explains.

**CAMRA is the most successful of pressure groups. For those of you who can remember the days before the advent of CAMRA, well, a lot of beer tended to taste like dishwasher!**

Many years later, although quite some time ago now, low alcohol beer was brought out which appeared to be designed for drivers - again these tasted like a cold sprout soup! (*Blimey, you drink some odd stuff!* - Ed.)

But, hey, times have changed, and we have quite an array of good quality beers, mainly produced by the 'big boys' and CAMRA, and, as they later championed quality cider, we should be in praise of quality low alcohol beer (LA).

## Why drink LA beer when you can have the real thing?

Well, of course there are many reasons besides perhaps being the 'designated driver' on a night out.

Look, I'm no medical expert or killjoy, I enjoy a good traditional ale like anyone else, but as I get older, the body doth protest and I can't drink vast quantities of what was rubbish beer in my youth, and now enjoy my two pints of not more than 4% quality ale in an evening.

Sales in LA beers have thrived and the driver is health reasons. The fact is - generally speaking - we have more energy when we don't drink alcohol, have much better and quality sleep, our head is usually clearer.

So you may want to do dry January after a heavy Christmas period (or even dry February if you've missed January), February of course having only 28 days!!

Then of course there's driving, this branch of CAMRA has been most responsible when doing featured articles on pubs, often in the middle of nowhere, by giving out bus schedules, but as we know, rural bus services cease at around 7pm, so it's a round walking trip of perhaps 10 miles (OK if it's an organised walk), or bicycle, maybe a taxi.

However, if we are forced to drive, then we are mindful of drink driving laws and no doubt

we adhere to the usual one pint or pint and a half, of course we do!

That beer swilling country, Germany, has seen a big growth in LA beers, I wonder if they are now available at that great event, Oktoberfest in Munich? They probably are.

One LA German beer is Erdinger, sold in the Sandford Park Alehouse in Cheltenham, and advertised and endorsed by the currently successful Jorgen Klopp, also German.

It seems the advertising here also associates success with drinking LA beer - the usual subtle and subliminal use of psychology. I've tried the LA beer and it is good, I await a change of fortunes!

Locally, there is increased demand for these LA beers, one landlord I spoke to certainly reports more demand.

A little bird tells me that Stroud Brewery, that fine brewery that champion organic and green issues, are also going down that road with such a brew.

So Erdinger was good. What about the others?

We have Speckled Hen, can't fault it and



Alcohol free or low alcohol beers: as you can see, there's plenty to choose from!

Doombar, not a big fan of this beer, but the LA version is very palatable.

## So how is it produced?

A trip to a brewery is always an interesting experience, so how are these LA beers produced? I do not pretend to be an authority on the brewing process, but here goes!

De-alcoholisation, where the beer is brewed in the usual way. The alcohol is removed by a variety of methods: steam distillation, water vapour, or gas stripping, or reverse osmosis.

With steam distillation the boiling point of alcohol is lower than water so it can be removed. The beer flavour can be retained by heating the beer under low pressure.

Water Vapour and Gas Stripping involves using hi-tech equipment to gently heat the beer in a vacuum. Water or nitrogen is then passed through it.

Reverse Osmosis is a technique where high pressure is used to force the beer through a membrane leaving a concentrated version of the beer. Water and alcohol is separated by steam

distillation, with the removed water added back to the concentrated beer.

Another method of doing this is by limiting fermentation by limiting the fermentation sugars. Using special yeast strains and/or interrupting the fermentation process.

Another method is dilution: after the fermentation process has been completed the concentrated beer is diluted with water.

You can get fermentation-free beers which are LA as stated, but they just look and taste like beer.

So, there we are, a brief synopsis of alcohol free beers, normally defined as being below 0.5% ABV.

These drinks have certainly come a long way since their inception, and like the usual alcohol quality beers, LA beers are here to stay and help to enhance our drinking experience and visits to the pub.

Enjoy the summer!

Lindsifarne

HAVE YOUR SAY - EMAIL CHRIS@THE TIPLER.CO.UK WITH YOUR VIEWS

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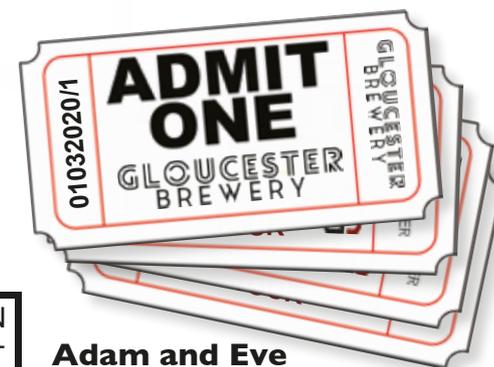
# GLOUCESTER BREWERY

- EST. MMXI -

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R	A	T	S	R	I	S	I	N	G	S	U	N

**Adam and Eve**

**Bell**

**Boat**

**Buthay**

**Crown**

**Falcon**

**Fleece**

**Hog**

**Lamb**

**Mount**

**New Inn**

**Noel Arms**

**Old Spot**

**Pear Tree**

**Red Lion**

**Retreat**

**Rising Sun**

**Royal**

**Shutter Inn**

**Star**

**Strand**

**Swan**

**Tivoli**

**White Bear**

**Yew Tree**

**York**

- 1 Find the listed Gloucestershire hostleries in the grid (open before the COVID lockdown).
- 2 They can be horizontal, vertical or diagonal, forward or back.
- 3 The unused letters will then spell out an event in mid-July that's not to be missed!

Send your answer in ASAP to [chris@thetippler.co.uk](mailto:chris@thetippler.co.uk) and win ONE of FOUR BREWERY TOUR tickets available to lucky winners.



# NEWS FROM CHELTENHAM



## CHELTENHAM PUB OF THE YEAR

**The Jolly Brewmaster** is Cheltenham Pub of the Year and has a proud record; the pub was local CAMRA Pub of the Year from 2006-13 and 2017-18. It was also runner-up as South West Regional Cider Pub of the Year in 2012.

"There is a lot of competition in Cheltenham for this award, yet the 'Jolly Brew' came out tops in both the WhatPub beer quality scores and the CAMRA members' popular vote," said Branch Chair, Rob Coldwell. "The 'Jolly Brew' is a rarity - able to maintain high-quality real ales and real ciders year after year, in a relaxed and friendly atmosphere."

"This is model community local, with a very knowledgeable and cheerful staff", said Rob. "It's a place where visitors and regulars can unwind and enjoy up to seven real ales, and up to six real ciders and perries. With a secluded, walled beer garden it is the perfect place to soak up the summer sun, whilst real fires make the 'Jolly Brew' cosy in winter."

The 'Jolly Brew' has now progressed to the South West judging stage of CAMRA's National Pub of the Year competition.

Presentation of the award will take place on Wednesday, 13th July, at 8pm. CAMRA members are invited to the presentation and celebration.

## RUNNER UP PUB OF THE YEAR

**The Angry Parrot** is Cheltenham's Pub of the Year Runner-up, the long-term dream of partners Paul Cook and Jo Hobbs, the 'Angry Parrot' micropub opened its doors on 10 March 2020, just ten days before the first National COVID lockdown. Because of its cosy interior the pub stayed closed for 469 days. Despite this setback the 'Parrot' has bounced back to win the runner-up spot against stiff competition. Located on St James Street, near the Vine and Outdoor Inn, the 'Parrot' has racking for up to six real ales. Two keg beers are also available, together with wine, artisan spirits and a novel

range of pickled eggs. There is a small bar downstairs with a settee lounge off and a small beer garden to the rear. Upstairs there are three rooms for quiet drinking.

"Our philosophy is to operate ethically, and buy local," said owner Paul Cook. "We source our real ale/craft ale, spirits and snacks from within 50 miles of the pub, to support local breweries and producers."

Occasional quizzes and live music events are held at the weekend. The pub currently opens from Thursday to Saturday only. For more details, and opening hours, visit:

<https://www.facebook.com/AngryParrotCheltenham>

Presentation of the award will take place on Thursday, 9th June, at 8pm. CAMRA members are invited to the presentation and celebration.

## CHELTENHAM CLUB OF THE YEAR

**Cheltenham Motor Club** Wins Cheltenham Club of the Year. Cheltenham Motor Club know that, despite winning CAMRA National Club of the Year in 2013, 2017 and 2020, the club cannot rest on its laurels. Following an internal remodelling, a new sheltered outdoor veranda is now ready to the rear of the club, whilst the front portico is in the process of being remodelled.

"Consistency and quality are the foundation of the Motor Club's continuing success," said Branch Chair, Rob Coldwell. "You don't win the National Club of the Year by accident. The beer range, variety, and friendly service all need to be top notch to keep people coming through the door. Whether your taste is for real ale, modern craft keg, cider, perry or the best continental beers, Club Steward, Neil Way, ensures that he showcases the best examples of each. The Motor Club's a destination venue for beer lovers visiting Cheltenham."

Presentation of the award will take place on Wednesday, 1st June, at 8pm. CAMRA members are invited to the presentation and celebration.



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# CHELTENHAM MEMBERS ON A SATURDAY STAGGER



## Saturday Stagger to Stirchley (Saturday sit-down more like!)

On a sunny Mid-May day sixteen CAMRA members, from Cheltenham, Cardiff, Swindon and Milton Keynes, took on six venues at the Bournville end of Birmingham's famous Stirchley Mile. The venues ranged from traditional pubs, modern restaurant bars and craft beer bars to brewery taps.

### Wild Cat Tap

First stop. This modern, spacious craft bar found sixteen thirsty people knocking on the door, one minute past the bar's scheduled opening time. Wild Cat Tap has been situated on the main Pershore Road since late 2019, and serves a good selection of cask beers, including Buxton and Saltaire, and interesting keg beers including Twisted Barrel, Burnt Mill and Bristol Beer Factory. A large can/bottle fridge contained cider, naturally fermented and barrel added beers and craft beer cans.

### British Oak

Next stop was more for historical interest than beer. The British Oak is a traditional Birmingham 'Reformed' pub. Built in the suburbs, to be closer to homes rather than the boozers around the factories, its aim was to attract respectable families from the growing middle class and not just thirsty men. Beer-wise there were four real ales including Timothy Taylor's Landlord, which were served alongside Tiny Rebel keg beers.

This Grade II-listed pub opened in 1926 and has several ornate rooms indoors, more like a country house setting than a city pub, and ideal for a quiet chat in one of the many quiet nooks. Outside there is a huge beer garden and

bowling green.

### Bournbrook Inn

This served as a good halfway lunch stop for the group. This tastefully modernised bar/restaurant served around eight local beers (Attic, Digbrew) on keg. They also offer a good range of can beers, including a lethal imperial stout. The Bournbrook Inn advertises itself as 'the newest addition to the flourishing dining and craft beer scene in Stirchley'.

### Cork & Cage

This very small craft bar used to be a butcher's shop. It serves a constantly rotating selection of good beer, real cider, natural wine and small batch spirits, with an emphasis on quality and independent production. The Cork and Cage's name gives away its true passion, that is for sour beers, rare lambics, Berliner Weisse, barrel aged and other tart-tasting beers - most of which are sealed with a cork and wire cage. This venue is card only and will not accept cash.

The beer offering, whilst we were there, included Good King Henry 10% Imperial Stout, Mango Lassi Wrecker 8.5% sour and Tilquin Fruit Extravaganza Pear Lambic and another six, most of which (judging by the empties) appeared to be keykeg dispense.

### Birmingham Brewery Taphouse

Brewing beer in Stirchley since 2016, this brewery is unique among Birmingham's brewers in that it exclusively brews gluten free and vegan beers (containing less than 20ppm of gluten). Further green credentials are that

all brewery and taproom operations are fuelled by 100% renewable sources such as wind and solar power. The taproom includes a beer garden just off the River Rea.

The Brewery produces both cask-conditioned and kegged craft beer. The cask beers we tried were all in great condition including Blonde Brummie, Pale Brummie, Stout Brummie Oatmeal Stout and Gold Brummie a 5.5% IPA. A particular recommendation (though not available on our visit) was Blackberry Sabbath, a fruity Berliner Weisse.

### Attic Brewery Taphouse

Some of the group visited Artefact, a small art gallery, workspace and bar (with two keg beers on tap), before re-joining the main party. The last stop was the Attic Brewery Tap near Bourneville station. Since opening in 2018, Attic has developed to become one of Birmingham's flagship breweries, specialising in lighter beer styles such as Saison, Weissbier, IPAs and even the occasional Rauchbier. Attic beers can often be found in cans at Favourite Beers and Bath Road Beers, Cheltenham.

## PUB NEWS FROM CHELTENHAM

Work has started on the redevelopment of the former **Stable** (cider and pizza bar) in Clarence Street. The plans show two bar areas, a microbrewery and upstairs letting rooms.

**Bath Road Beers** has been named 'Independent Beer Retailer of the Year' at the prestigious Drinks Retailing Awards. This is the second win for the shop. Bath Road Beers stock 400 beers, ciders and wines. The on licence includes one cask beer and three keg beers. In previous years Cheltenham's Favourite Beers has also won this award and, in addition the 'Independent Cider Retailer of the Year' award.

**The Vine** is undergoing refurbishment, which will see both the bar and the entrance door relocated.

**The Old Courthouse** is operating reduced hours following a fire in the kitchen. Fortunately, damage was limited to the kitchen area with the historic interior unaffected.

**The Angry Parrot** has had minor alterations to the front signage.

If you are used to a spotless modern brewery and taproom, then Attic (in a converted industrial premises) is more old school - Heath Robinson brew kit in seemingly wherever there is space. Beers were excellent although the premises, and toilets in particular, could do with a thorough makeover.

The venue was very busy with a young crowd, who clearly knew their beer. It is an ideal first or last stop on the mile. This venue is card only and will not accept cash.

### Post Stagger

Waiting for the train we cast votes for venue of the day, which was narrowly won by Cork & Cage with Attic not far behind.

Thanks were given to Neil Hyde and Veronica Emary for organising a great day out. The more robust members of the Stagger stopped at Cheltenham's DEYA new taproom, and finished the evening in DEYA's old brewery, which is now given over to mixed fermentation, barrel aged and saison beers - with a fascinating display of oak barrels and their slowly maturing contents.

**CHELTENHAM MOTOR CLUB**  
CAMRA NATIONAL CLUB OF  
THE YEAR 2013, 2017 & 2020

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# NEWS FROM NORTH COTSWOLDS



## Monthly Pub Walks

We have now completed 105 walks around our pubs in the North Cotswold area.

Generally 4 or 5 miles easy walking these are held monthly on the first Saturday of the month starting at 10:30 am from the pub car park returning at 12:30 pm for lunch.

We have around 80 pubs in the area and each one will eventually figure in the process. Reports on all walks are available on our website [www.northcotswoldcamra.org.uk](http://www.northcotswoldcamra.org.uk) together with the route and photographs.

The next walks are as follows:

**No 106 - Sat Oct 1st - Green Dragon, Cowley**

**No 107 - Sat Nov 5th - Fossebridge Inn,  
Fossebridge**

**No 108 - Sat Dec 3rd - Sherborne Arms,  
Northleach**

Call Roger Price on 01451 810305 or just turn up. Dogs welcome on leads.

## FaceBook

A link to this site is on our web page <https://www.facebook.com/North-Cotswolds-CAM-RA-the-Campaign-for-Real-Ale-in-the-North-Cotswolds-1022351584505679/?fref=nf>

## Cycling Events

We have a couple of great cycling days out planned:

**Fri July 1st - 1st Moreton Cycling Tour** - from Moreton to Shipston and back. A cycle route that takes in another five great pubs and a brewery.

**Thu Aug 11th - 4th Broadway Cycling Tour** - from Broadway to Evesham and back. A cycle route that takes in another five great pubs.

## Motorcycling Events

We are planning 4 motorcycle runs (approx. 80miles on fine days) visiting scenic locations.

## Day Away 2022

Our Autumn day away will take place on Saturday 24th September we have a visit to Swindon. When we get there, we'll be enjoying a tour of GBG pubs. Details TBA.

## Weekend Away

TBA

## Spring Pub of the Year

TBA

# North Cotswold CAMRA & Moreton CC

# 15th BEER & CIDER FESTIVAL

## at Moreton in Marsh Cricket Club

### 9th & 10th SEPTEMBER 2022

Friday 11:00 to 23:00

Saturday 11:00 to 23:00

50 Beers, 20 Ciders & Perries  
Hot & Cold Food and Soft Drinks

**LIVE BANDS:**  
**EDEN BAY, WIRED, GOOD INTENT,  
THE DROPOUTS**

**CAMPING & PARKING - See website for details**

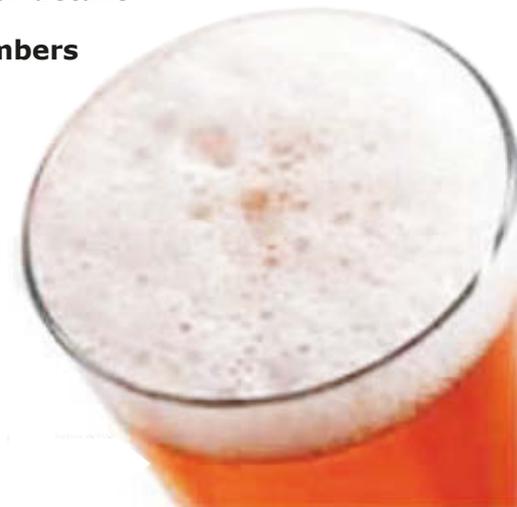
**Beer Token allowance for CAMRA members**

**Friday 11am to 11pm - Entry £3**

**Saturday 11am to 11pm - Entry £4**



CAMPAIGN  
FOR  
REAL ALE



www.northcotswoldcamra.org.uk

## BEER FESTIVALS 2022

**20th Ale and Steam Weekend 27th - 29th May**

**15th Moreton Beer Festival 9th - 11th September**

Further information on our website:  
[www.northcotswoldcamra.org.uk](http://www.northcotswoldcamra.org.uk)



# News from TEWKESBURY



## Pub News

There's a musical theme to the Tewkesbury news this issue with a resurrection shuffle going on in Tewkesbury town centre at the moment with several of the closed down pubs coming back to life.

Theoc House, soon to be **The New Plough** has a new owner and has been under major refurbishment for the last few months. The new owner is an experienced publican who has worked in the 'Free House' sector, and is very keen to encourage real ale drinkers into the pub. Reopening date is yet to be announced, but we do know that will open imminently. The rumours of a the pub being a 'sports bar' are just that, rumours.

**Yo Olde Black Bear** is continuing its glacial progress towards a full opening. The facelift, or should that be major open heart surgery, is finally coming to a conclusion with talk of a full opening in the Autumn (but don't hold us to that). With much of the structural elements now

in place, with pointing, painting and finishing now underway and, we understand now drawing to a close. It has now been confirmed that the newly laid garden and outside covered area will be open for the summer.

The **Britannia Inn** once again opens its doors and just in time for the Jubilee Weekend. The event will be marked with music and entertainment throughout the Bank Holiday weekend.

Finally, why not head into town on Friday 22nd July to Sunday 24th for the **Tewkesbury Live**, a free, three day music festival in your favourite pubs and venues throughout the town centre. First mooted years ago, this celebration event has been a long time coming!



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# A WIZZARD BREW IN THE MAKING

Inferno Brewery from Tewkesbury is currently enjoying an unexpected collaboration with musician Bill Hunt, who famously enjoyed a string of hits with seventies bands Wizzard and ELO.

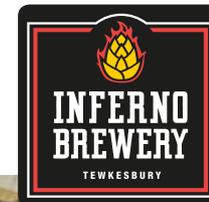
A keen CAMRA member for more years than he cares to talk about, Bill has recently been seen in the brewhouse helping to create a concoction worthy of the name of Wizzard's first album, Wizzard Brew.

Chris Bowley, owner and head brewer at Inferno says: 'Great to have Bill around the place for a morning. He approached us with the idea of a 'special' brew, which was to be a stout with hints of coffee and liquorice in it. We took up the challenge and sorted out a suitable recipe for Bill to put together - not sure he realised he'd be doing most of the work!

'At one point he was sat down talking to his mates on the phone - who just happened to be a guy from a certain Mr Robert Plant's band and someone called Dave Hill. Heard of them? Before my time of course...

'The first brew was favourably received but didn't last long - now we're working on a few recipe tweaks to make the liquorice a bit more prominent. Are we going into production? Watch this space...'

Inferno beers can be found at *The Firepit Pop-up Bar, The White Bear, Tewkesbury* - see the *Inferno Brewery Facebook page* for opening times.



Bill and Chris up to no good in the brewery

## TIPPLER TRIVIA

According to Wikipedia, *Wizzard Brew* was the debut album of Roy Wood's band Wizzard.



Released in 1973 it reached No 29 in the UK Albums Chart. (In 2003 it was listed by Mojo at No 18 in its list of 'Top 50 Eccentric Albums'.!)

Bill is listed as having played the piano, harpsichord, French horn, trumpet, flugelhorn, tenor horn, bugle, euphonium, E flat tuba and the little glass (what's that?), as well as singing backing vocals. Phew, not bad Bill!

As you can see from the picture below, his classical training has finally come in useful as he can now add the brewtap washboard to that.



# LIFE BEYOND PIE & MASH

"I was talking to another enthusiastic new owner of a busy pub when it struck me that, like so many publicans I meet, he had lots of ideas about what he would do to the décor and special evenings he'd organise to attract new customers, but he hardly mentioned his food offering - and that I could help." In his role as a director of Plenty! Pies, Marc Birch has spent more time than most in pubs of all kinds. Responsible for new business, he travels the country visiting pubs (as well as farm shops, restaurants, garden centres, delis...) who stock his range of gourmet savoury pies.

It was that exchange a couple of years ago that germinated the seed of his idea - to offer the hospitality trade help to devise enticing, but easy to execute menus and wine lists that would set them apart in a crowded and fiercely competitive field.

Marc, a highly qualified member of WSET (Wine & Spirit Education Trust) has more than 20 years' retail, catering, hospitality and food production experience. He uses his in depth knowledge to create personalised menus that are suited to a pub's unique circumstances and customer profile.

"It's not about just pushing my pies - it's about how chefs can, with simple recipes and innovative side dishes, elevate dishes to be so much more than 'pub grub'. Customers are more discerning than ever - pubs'

offering has to be as Instagram-able as it is delicious." Marc says that the post pandemic staffing crisis faced by the hospitality trade means that now more than ever pubs need time saving menu options to keep customers returning - and happy to pay prices that they perceive as good value.

Beautifully crafted pies featuring unique recipes are one solution; they appeal to all tastes and ages, partner brilliantly with seasonal veg and are ideal as 'specials' or as a core item on a menu.

It is in creating truly different fillings that has provided Plenty! pies' USP - since, as Marc readily admits, there are lots of pie producers around. Set up with wife Kate 11 years ago, Marc's range of fillings, deliberately steers clear of traditional combinations.

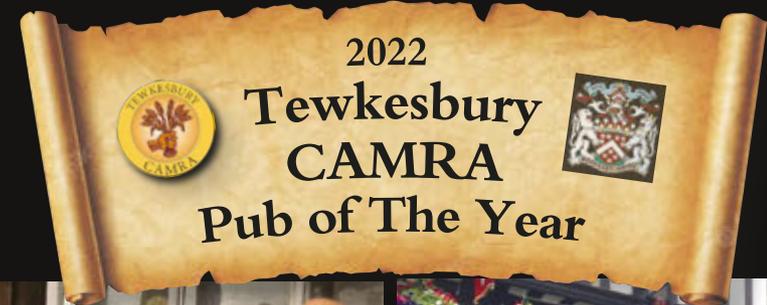
The company's success rests on the principle that by offering something different, trade customers can benefit from an excellent margin. Plenty! pies are served by their hospitality customers at premium prices. "No more languishing at the bottom of the menu!" Marc laughs.

For all those involved in hospitality at the moment, grappling with soaring costs, a much reduced labour pool and unpredictable supply, not to mention demand as customers feel the pinch - it's good to know that businesses like Plenty! Pies are surviving, thriving, and determined to see their trade customers do likewise.



# The Berkeley Arms

WADSWORTH

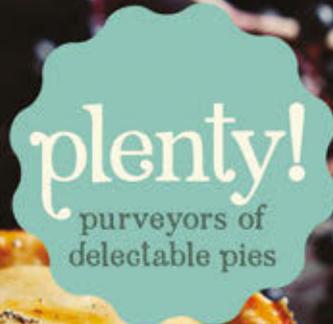


*The Berkeley Arms is one of Tewkesbury's oldest and most characterful buildings, dating from 1439. Come and join us for a beer!*

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- ◆ Uniquely informal atmosphere
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# NEWS FROM CAMRA HQ



The letters pages have highlighted a bit of an issue that many members will be unaware of, that is the inclusion of their favourite pubs in the not only Good Beer Guide, but also nominations for the seasonal awards for Pub of the Year, Club of the Year and Cider Pub of the Year. So the following article from CAMRA HQ highlights how we go about getting our views and votes to count...

## What Pub, Beer Scoring and the Good Beer Guide

You are probably aware of the 'Good Beer Guide', CAMRA's flagship publication which lists the best pubs in the UK. But what you may not know is how those pubs are selected to appear in the Guide. The answer is that it is largely via beer scores submitted by CAMRA members from all over the country. So, if you are a CAMRA member you can send in beer scores, if you've ever wondered why your favourite pub isn't in the Guide, this may well be because you, and others, haven't entered scores rating the quality of beer there. By beer scoring, you can contribute to the process of selection of pubs that go in the Good Beer Guide.

### So how do I score the quality of the beer?

You don't have to be an 'expert' to begin scoring your beer. However, it is not about your personal favourite beer receiving the highest scores! You may try a beer that isn't to your normal taste but what you need to consider is the quality of that beer, how well the pub has kept it and served it and score it according to the general guide below. It is a simple 0 to 5 point system, with half points being used if your opinion of the beer falls between two categories.

- 0. No cask ale available
- 1. Poor. Beer is anything from barely drinkable to drinkable with considerable resentment.
- 2. Average. Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.
- 3. Good. Good beer in good form. You may cancel plans to move to the next pub. You

want to stay for another pint and may seek out the beer again

- 4. Very Good. Excellent beer in excellent condition. You stay put!
- 5. Perfect. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

### How do I submit my scores?

In order to submit your scores, you need to login to CAMRA's online pub guide [www.whatpub.com](http://www.whatpub.com) either on a computer or by smart phone. Here you will find a list of over 55,000 pubs from all over the UK. In order to start submitting scores via What Pub you need to:

- 1. Login. To do this you need your membership number and your CAMRA password.
- 2. You can then search for your pub by name. Be careful here as there are many



## What Pub, Beer Scoring and the Good Beer Guide

pubs in the country which share the same name. My advice is to search by the pub name and the town or postcode. The What Pub smart phone web page also gives you the option to search for real ale pubs nearby, very useful if you are in an unfamiliar town.

**'...it is not about your personal favourite beer receiving the highest scores...'**

3. Once you have found your pub a 'Submit Beer Scores' box will appear on the right hand side of the screen (or on the tab bar underneath the pub photo if you are using a smart phone).

4. Simply fill in the date and your score then as you begin typing the brewery name should automatically appear underneath where you are typing. You do not have to enter the name of the beer you are drinking but if you wish to do so once you have entered the brewery name you should be able to click on the arrow in the beer box and a dropdown list of that brewery's beers should appear. In some cases, the beer you are drinking may be new or a one off by the brewery so may not appear on the list, if this is the case you can simply type in the beer name. Select the correct one click 'submit score' and your score will be entered into the database.

It is as simple as that. An added bonus is that it will keep a record of your scores so you can look back to see what beers you have had and how you rated them if you want.

This article by Sonia James-Henry originally appeared in Mersey Ale. Thanks to Sonia and magazine editor John Armstrong for giving permission for it to be used by other branches. If your branch has any questions about beer scoring, please do visit:

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

**Brett Laniosh, NBSS Coordinator**



FLAGONS  
DOWN, YOU TIPPLER  
SCOUNDRELS, AND OUT  
WITH THE QUILLS

For the old analogue dinosaurs like the editor, you can access the CAMRA website, and with a little exploring, download and print a sheet of 10 of the scoring cards shown below. Fill them in and get them sent to your local secretary or pubs officer who can make sure they get to the right place - Ed.

**CAMRA National Beer Scoring Scheme**

Surveyor \_\_\_\_\_

Mem.No. \_\_\_\_\_ Date of survey \_\_\_\_/\_\_\_\_/\_\_\_\_

Pub \_\_\_\_\_

Location \_\_\_\_\_

GBG County/Area \_\_\_\_\_ Score 0-5 \_\_\_\_

Beer \_\_\_\_\_ (optional)

**CAMRA National Beer Scoring Scheme**

Surveyor \_\_\_\_\_

Mem.No. \_\_\_\_\_ Date of survey \_\_\_\_/\_\_\_\_/\_\_\_\_

Pub \_\_\_\_\_

Location \_\_\_\_\_

GBG County/Area \_\_\_\_\_ Score 0-5 \_\_\_\_

Beer \_\_\_\_\_ (optional)

**CAMRA National Beer Scoring Scheme**

Surveyor \_\_\_\_\_

Mem.No. \_\_\_\_\_ Date of survey \_\_\_\_/\_\_\_\_/\_\_\_\_

Pub \_\_\_\_\_

Location \_\_\_\_\_

GBG County/Area \_\_\_\_\_ Score 0-5 \_\_\_\_

Beer \_\_\_\_\_ (optional)

**CAMRA National Beer Scoring Scheme**

Surveyor \_\_\_\_\_

Mem.No. \_\_\_\_\_ Date of survey \_\_\_\_/\_\_\_\_/\_\_\_\_

Pub \_\_\_\_\_

Location \_\_\_\_\_

GBG County/Area \_\_\_\_\_ Score 0-5 \_\_\_\_

Beer \_\_\_\_\_ (optional)



# Back with a Bang

Herefordshire's best loved music, real ale and cider festival is coming back, bigger and better than ever, ready to celebrate its 20th anniversary. On 1-3 July 2022, international artists from across the UK, Germany, Ireland and the US, will line the stage at what will be an event to remember.

Set in the grounds of The Alma Inn, a repeat winner of CAMRA's Herefordshire Pub of the Year, in the pretty rural village of Linton, this year's festival will feature a fantastic fourteen acts across the three days, along with forty real ales and ciders, and a selection of locally sourced food stalls to be sampled.

What makes this festival so special is that it is entirely volunteer run and raises thousands of pounds for local charities each year.

Dave Lambert, Linton Festival chair, said: "Linton Festival is a not-for-profit community event run by a committed team of volunteers who want to share their love of beer and music. We started the festival in 2001 and since then we've raised over £120,000 for our nominated charities.

**music,  
real ale  
& cider**

"I am really excited about staging our 20th anniversary event. We should have been celebrating it two years ago but for obvious reasons that didn't happen, which makes this year even more exciting. People are more than ready to return to live music events, and we can't wait to welcome them back to Linton. We have an amazing line-up with something

for everyone - whether it's rock, pop or our favourite, rhythm'n blues - you won't be disappointed."

All the stops have been pulled out for the 20th anniversary with an impressive set of headline acts confirmed. Friday night features **The Counterfeit Stones** - described by Sir Mick Jagger himself as "the most famous Stones band

in England". Saturday welcomes the world famous and accomplished contemporary blues artist **Walter Trout**. The event wraps up on Sunday evening with **One Night of Queen** performed by Gary Mullen and the Works (winner of ITV's 'Stars in their Eyes'). As well as a whole host of other amazing bands and artists. The full line up can be found online at:

[www.lintonfestival.org/category/bands-2022](http://www.lintonfestival.org/category/bands-2022)

For those travelling from afar or simply wanting to fully embrace the festival atmosphere, full camping facilities are available within short walking distance of the festival site, including showers and free parking. Hot cooked breakfasts are available to set you up for the day head.

**A weekend pass costs £90 (camping from £12) and day tickets are available for £22.**

See [www.lintonfestival.org](http://www.lintonfestival.org) for full details.

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Linton, nr Ross-On-Wye  
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GRAINNE DUFFY  
PAT MCMANUS**

**WALTER TROUT**  
Amor, Barrett, Barry,  
Fisk & Siegal  
ERIC STECKEL  
THE GUITAR ICONS

**ONE NIGHT OF QUEEN**  
KYL A BROX (TBC)  
GENO WASHINGTON

plus THOMAS ATLAS BAND, JAMES OLIVER BAND, CHRIS BEVINGTON, ALBANY DOWN

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for ticket information  
see our website

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KICK OFF THOSE SPACE BOOTS AND  
CELEBRATE RESPONSIBLY FARMED  
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# FRONT COVER COMPETITION



Now, the technical part, most images in cameras that are made for digital work are set in 72dpi (dots per inch) of colour, which is great for Facebook, texts etc. It's not, however, much use for printing on paper, where you need to use 300dpi. So set your cameras and phones to the biggest number of pixels you can, FHD 1280 x 1080 or WQHD 2560 x 1440 and take your pictures. Make sure you remember to take pictures in portrait format, that'll give you the best chance of winning and appearing on the Tippler's front cover.

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## STROUD BREWERY

# WHAT YOU CAN WIN

**WINNER - 2 x BREWERY TOUR TICKETS**

**RUNNER UP - CASE OF 12 x ASSORTED BOTTLES**

Send your entries, either email, or old-school prints, to The Editor at the address below.

NOTE: Judges decisions are final and images chosen may not represent venues within the county.

Send your entries to



[chris@thetippler.co.uk](mailto:chris@thetippler.co.uk)



or by post to: The Editor, The Tippler, 23 Theocs Close, Tewkesbury, Gloucestershire. GL20 5TX

# DEAF BOY WANDERIN' JOHN



In this brand new series we follow the (possibly pointless) peregrinations and perambulations of a lost soul, the would-be whistlin' bluesman from deepest Bromsgrove, (Deaf Boy) Wanderin' John

The second instalment of my wanderings takes place in the notorious borders of Gloucestershire and Oxfordshire, in the beautiful countryside around Lechlade.

We start from the famous Trout Inn, adjacent to St John's Bridge, that carries the busy A417 over the River Thames. Walkers need to take extra care in crossing this bridge, as near misses, though raising the adrenaline are not good for the soul, or the body for that matter. The bridge provides access to the Thames Path, on the opposite side of the river bank to the inn. The path leads past the statue of Father Thames, a bit worn out, but so would you be if you had been created for The Great Exhibition of 1851. Originally sited at the Thames Head, it was moved to the present site for protection and conservation reasons.

Passing through St John's Lock the riverside footpath follows the river through flat water meadows, with the town of Lechlade on the right and a full-scale view of St Lawrence's Parish Church, topped by a spire that can be seen from almost every part of the walk.

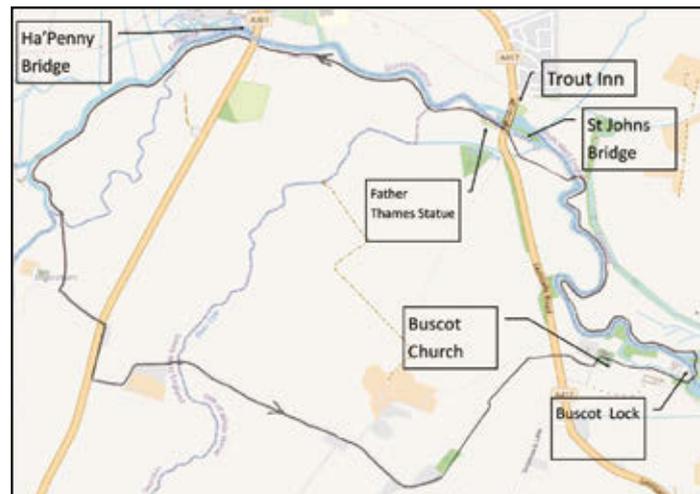
If you don't believe me, just stop and check every now and then. It inspired (pun intended) the poet Percy Shelley to write a 5-verse poem about it entitled, 'A Summer Evening Churchyard' when visiting in 1815.

The walk approaches Ha'penny Bridge, so named as it used to cost a halfpenny to cross, but only readers born before 1970 will be familiar with this ancient token of commerce. Leaving the bridge behind the footpath follows the narrowing river until a canal roundhouse is approached. This building marks the start/finish of the now partly restored Thames-Severn Canal. The circular, pepper-pot design is unique to this canal, a number of which have been restored and turned into unusual homes.

Bearing left and following the river, the route crosses fields and comes onto a small lane with the hamlet of Inglesham to the right. Turn LEFT here (DO NOT GO RIGHT as it adds an extra 6 miles to the original route) and walk down the lane until you meet the A361. Again, the H and S warnings apply when crossing



Lechlade waymarks: The Trout Inn and the Ha'penny Bridge



this busy road. Walk on the left-hand verge for about 200 yards to the Buscot turning. The route follows the quiet road, with a very rural atmosphere pervading the area, only relieved by glimpses of that 'blessed' spire.

Proceed a short distance passed Buscot Wick Farm and find a footpath on the left that travels in a roughly semi-circular direction through fields towards the A417. Use the gate in the field, sectioned off, by a barbed-wire fence. Keep your eyes peeled as the waymarks and other directional signs are quite hard to spot.

Cross the A417 and the footpath leads you to the medieval church of St Mary, Buscot, in darkest Oxfordshire. If time allows visit the church, if only to see the sublime colours of the stained-glass window above the altar, designed by Edward Burne-Jones.

The walk continues through the churchyard exiting via the delightfully wooden lychgate and onto the nearby Buscot Lock, where the Thames Path is regained. Walkers join the river in meandering towards Lechlade, passing a Second World War pill-box (very useful for sheltering from the rain and stray bullets), set in the apex of a wide bend. Ahead an arched wooden bridge will come into view, from which views of the surrounding area can be appreciated (and yes you can see that spire).

Crossing the bridge allows the path to be switched to the other side of the river bank, and walkers should now continue to follow the path back to St John's Bridge and of course The Trout Inn.

The Trout Inn is a family run pub, the proprietor, Penny Warren has been in charge for over 29 years and her aim has always been to maintain the Trout Inn as a traditional English inn. In summer the riverside garden is a lovely place to have a pint or two and watch the boats or the river drift by.

On a recent visit there with some friends, we ate and drank inside and the traditional pub food was cooked to order. The service was quick and friendly and the reasonably priced food was served fresh and the portions were definitely on the generous side.

The pub stocks Sharp's Doom Bar and the excellent thirstquencher Wye Valley HPA, with Robinson's Dizzy Blonde as the guest beer at the time of visiting. The Trout Inn provides a very enjoyable conclusion to what is a very interesting walk.



Pre-Raphaelite stained glass and the wooden lychgate at St Mary's, Buscot



'A Wye Valley thirstquencher and a dizzy blonde'

(Deaf boy) Wanderin' John

# WALKING BACK TO HAPPINESS...



On Friday 15th July to Sunday 17th July, the now legendary Cotswold Beer Festival is returning to its home at Postlip Hall and Barn, celebrating its 44th festival of good beer and good company.

This unique festival, run entirely by volunteers, gives the warmest of welcomes to beer beginners and beer buffs alike. It's a stunning location to enjoy real ales, ciders and local food in the company of good friends and friendly hosts.

The beautiful backdrop of Postlip Hall, barn and gardens offers festival-goers a choice of ways to enjoy the weekend. Will you soak up the buzzing atmosphere and live music in the barn, or enjoy a picnic in the gardens, sharing a pint with friends, while the children enjoy ice cream and the bouncy castle?

The Friday Night ticket (7:00 - 11:00pm) is only £10 and is ideal for beer buffs, where connoisseurs and beginners alike can sample

the widest range of real ales and ciders that the festival has to offer. To announce the start of the festival weekend we'll have toe-tapping live music boosting the enjoyment of the night.

The £12 Saturday All Day ticket (12:00 noon to 9:00 pm), a time to bring all the family (under 18 year olds go free) is so popular it can sell out. So buy

your tickets early to avoid disappointment. For those who want a relaxed summer evening at the Festival there's a £8 Saturday Evening only ticket (4:30 pm - 9:00 pm).

Our FREE(!) Sunday ticket gives you a great risk-free introduction to the Cotswold Beer Festival, entry to the Festival and buses really are FREE - although you will need to buy a souvenir glass if you want a pint! The Sunday ticket is a lucky-dip day of beers, ciders and perries. Some will have sold out, but there is plenty on offer and it's a great way to sample the unique atmosphere of this amazing festival.

We have early bird tickets, which give a discount price to those that plan ahead, visit:

<https://www.postlip.camra.org.uk>



Cotswold

BEER  
FESTIVAL

Friday 15th - Sunday 17th July, 2022



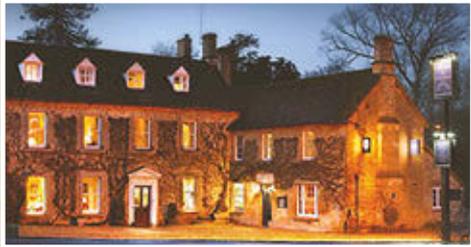
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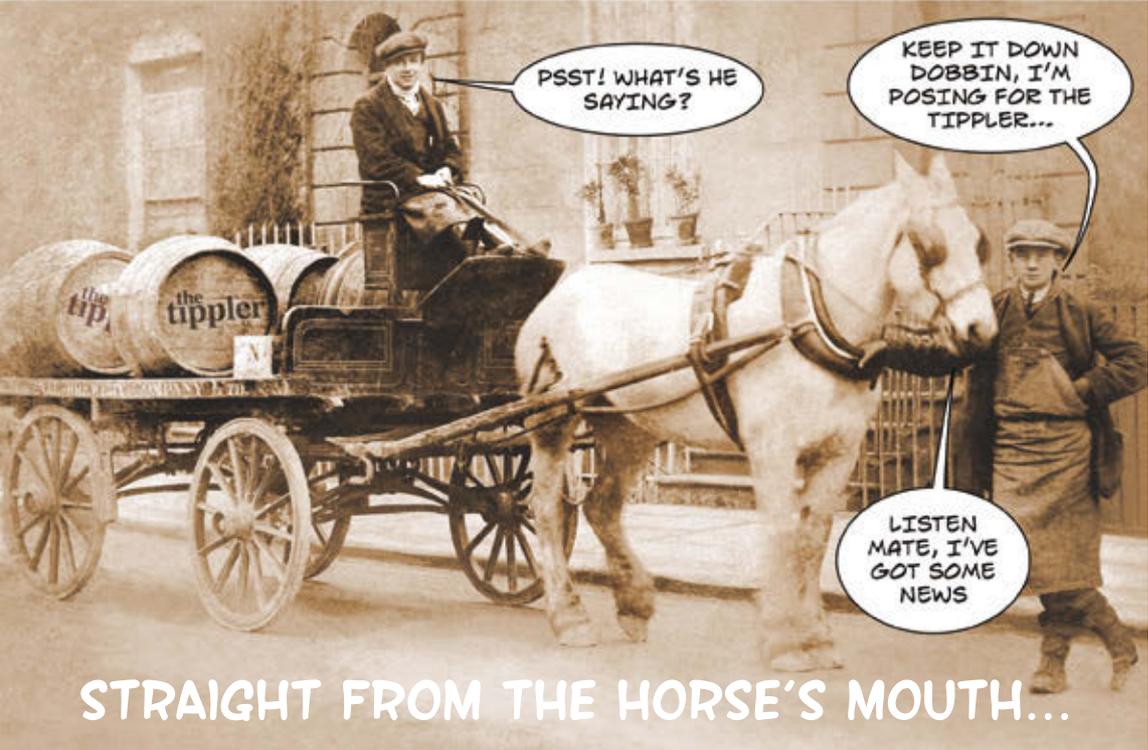
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## STRAIGHT FROM THE HORSE'S MOUTH...

### BREWERY NEWS



There's been a lot going on at **Gloucester Brewery**, not least the

Tall Ships festival - Jubilee weekend, the brewery is in a prime waterside location where customers enjoyed their brewed on site beer whilst taking in the festival atmosphere and enjoying the views of the tall ships.

The Cheltenham Food & Drink market on the 24 - 26th June will feature a Gloucester Brewery bar stocked with our top selling beers, gins and vodkas alongside some other fantastic local independent breweries.

The Blues & Beer Festival, on the 29th - 31st July will be running in conjunction with the Gloucester Rhythm & Blues Festival, and the brewery will be offering an awesome line up of blues bands, alongside a fantastic range of beers.

The Oktoberfest from 30th Sept - 2nd Oct, will be celebrating the world renowned German beer festival. This will be an incredible festival bringing live music, German inspired

street food and a wide arrange of local and German beers.

Gloucester also host monthly Comedy Nights, brewery tours, gin tastings and live music events, all of them are on going throughout the year.

In other news, their Craft Lager was awarded National Gold for premium keg lagers and pilsners at the SIBA Beer X 2022 awards.

The brewery is known to have very strong links to the game of rugby, and a three year sponsorship deal has been agreed with the local Longlevens Rugby Club where they're working to support grass roots rugby in a local club.

Not only involved in the local community, Gloucester Brewery are on track to create a carbon neutral brewery, and their new electric van arrived at the end of May allowing them to make carbon neutral deliveries to local pubs - the electricity powering the van is a 100% green supplier.

Their new beer garden is open for the whole of the summer at our Warehouse 4 waterside tap room. Well worth a visit especially with the views to the historic docks.

### BREWERY NEWS



**Stroud Brewery** is celebrating being SIBA Keg Regional Beer Winners. The brewery entered a total of four keg beers to SIBA Regional keg competition and won three awards in the following

categories:

IPA - Gold

LOL (Light Organic Lager) - Silver  
Big Cat Organic Stout - Bronze

The brewery have created a brand new Seasonal Beer for the summer. Easy Peasy is the latest seasonal

beer from Stroud Brewery. A 2.8 % Session Ale with organic elderflowers and citra hops. This is available in can, keg and cask,

and is served alongside regular cask beers (Budding, Tom long and OPA) at the Stroud

Brewery taproom, along with a choice of four or five keg beers. It's worth noting that CAMRA members get a 10% discount with a valid membership card. The Stroud Brewery tap hosts a huge range of events throughout the year including folk music, open mic nights, forro dancing - is the Brazilian, hip-swivelling, dance floor-filling, popular music and dance. As some fans of forró would put it, "it's less competitive than salsa and less pedantic than tango...". It is arguably one of the easier partner dances to master, which would explain why it's so addictive and increasingly popular! Meet the brewer, brewery tours (*win some in our Front Cover photo competition - Ed.*), and so on...so it's always worth a look at their website:

[www.stroudbrewery.co.uk](http://www.stroudbrewery.co.uk)



### Clavell & Hind Brewery

in Birdlip have partnered with long established local drinks wholesaler Cellar Supplies Cheltenham. This exciting local partnership means that your fantastic Clavell & Hind beers will now be distributed throughout Gloucestershire and beyond by Cellar Supplies - combining both great beer and great service!

Cellar Supplies sales manager Chris Williams said: "What a fantastic opportunity it is for both companies. They are a brewery we have worked with for a few years now, and we are proud as a local company to support them in growing their business further as distributors for their beers. We are also really excited to see what the team up there have planned for the next 12 months, as we have already seen some superb new beers like Chapter 1 and Liberty come out so far!"



### The Forest Brewery

have secured new premises which is suitable for a taproom and have been relocating. Co-founder of the brewery, Nat, says: "We are saying goodbye to the Hang

Hill site and all the wonderful people there - not least Bill and Dick who have been very supportive to us in providing a brewing space for the last 18 months.

"We're currently getting our new unit next to Taurus Crafts on Lydney Park Estate ready and have a lot to do (not to mention all the beer we have to make!) but we do hope to be ready to open at some point in the summer. We will of course keep the Tippler readers up to date on progress...

"As you can imagine, our brewing has slowed while we focus on these changes, but we'll get things going again soon and have some bottles, casks and kegs available again for our much-valued retail and pub customers."

See: Instagram: @theforestbrewery or Facebook: @TheForestBrewery for all the latest news.

# Pub News from The FOREST OF DEAN



**THERE'S BEER  
FLOWING BACK  
IN DRYBROOK!**



Sarah and Steve Gibson and son Tom are the new landlords of the Hearts of Oak pub in Drybrook in the Forest of Dean. There was great celebration in the village when the Hearts of Oak re-opened back in January as it was feared by many locals that Drybrook's last remaining pub had closed for good. The previous owners Admiral Taverns had tried to find someone to take over the running of the pub but the tenant installed failed to turn the fortunes of the Hearts of Oak around. Sadly the run-down and underused pub closed, metal shutters were installed, and it seemed that the Heart had been ripped out of the community forever. For over three years the Hearts of Oak languished, slowly deteriorating, empty, dirty and unloved.

Yet, seemingly against all odds, the Hearts of Oak is now a vibrant and valued community asset, a free house with real ales supplied by

Wye Valley Brewery, and an expanding food menu tempting customers, both local and far away, to return to the Hearts of Oak. It is dog friendly, and the recently refurbished bright and cheerful interior makes for a welcoming ambience. A charity quiz night is held on Thursdays, live music features on some weekends and you can still have a game of darts - sadly missing in many pubs these days. The Heart's pulse is firmly back in Drybrook.

Sarah and Steve had previously been tenants at the Mill Inn at Withington and was instrumental in persuading Samuel Smiths to deliver cask Old Brewery Bitter - no mean

feat if you are au fait with the foibles and oddities of that Tadcaster Brewery! When they left the Mill to take on a hotel in St Davids, Pembrokeshire, the reputation of the Mill fell from grace and the Gibson family were persuaded by their loyal customers to return for a second tenancy. Back in the Cotswolds, frustration with Samuel Smiths was then focused on the inflexible statutory menu that prevented Steve and Sarah from serving the Mill Inn's signature dish of chicken-in-the-basket and bizarrely having to turn disappointed customers away. It was a relief to take on the challenge of bringing the Hearts of Oak back to life.

Preparing and serving food in Drybrook is far less stressful than it was in Withington. It is early days at the Hearts of Oak, but already Sarah was made great impressions with her delicious homemade stretched pizzas. Sunday roast dinners are planned, and there is nothing stopping chicken-in-the-basket meals appearing in the Forest of Dean. Investment in a fully functional and hygienic kitchen was required before any meals could be served. During the day Sarah prepares homely, filled bread rolls - an ideal snack to accompany a

pint or two of Wye Valley Brewery ales.

The earliest known reference to the Hearts of Oak is 1838. It was then called the New Inn and was in competition with the Royal Oak and True Hart Inn, a few yards away at the Cross. The New Inn was owned by Francis Wintles Forest Brewery based in Mitcheldean and the Cheltenham Original Brewery - which much later morphed into Whitbread Flowers - took over the Wintle's Brewery and their many Forest of Dean pubs, including the New Inn at Drybrook.

The New Inn, was renamed in the 1970's and took the name of the Hearts of Oak, the name chosen to incorporate the names of the two closed pubs that had once served the village. After three decades or so in the hands of Pubco's the Hearts of Oak is now free from tie. The selection of beers from the Wye Valley Brewery have delighted regular customers and will remain their core range. On my visit Butty Bach and the seasonal Blinder were on tap and both well kept. Guest beers from small independent breweries may be added later, according to demand.

**Geoff Sandles**

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DURSLEY**

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# MORRIS IN THE FOREST

Forest of Dean Morris are out dancing and going to some great local pubs on Wednesday evenings during the next few months. They have already danced at the Good Beer Guide listed Rising Sun at Moseley Green and White Horse at Upper Soudley and visited the recently reopened Hearts of Oak in Drybrook where the Wye Valley Ales were found to be in great condition. There was a chance to catch up with long-serving landlady Myra Byett when the side danced at the Nags Head (above) at Yorkley. Myra has been behind the bar at the Nags Head for 40 years, and it is thought she is Gloucestershire's longest serving licensee. Sharps Doom Bar and Cooled Lagers were on offer. There was a very wet dance in torrential rain at the Royal Spring Inn near Lydbrook.

The Morris tradition has a long and proud history in the Forest of Dean. The late Dave Blick rekindled the tradition way back in 1968 when he arranged a meeting at the Old White Hart in Coleford and eight men formed the Forest of Dean Morris Men. Dave's research discovered that the village of Ruardean in the Forest once had a Morris dancing tradition, and the side were kitted out in distinctive colourful rag jackets. Apparently in 1884 there was a skirmish between Morris dancing sides from Ruardean and Mitcheldean who were

meeting at the Point Inn on Plump Hill. It is said that an argument ensued following a dispute on who had the right to dance there. During the fight a dancer fell to his death down a well. Was it an accident or was he deliberately pushed?

Why not visit some superb traditional pubs during the forthcoming summer evenings and see the Forest Morris Men & Ladies in action? They start dancing at 8pm.

- Saracens Head, Symonds Yat - 15th June
- George Inn, St. Briavels - 22nd June
- Dog House Micro Pub, Coleford - 29th June
- Fountain Inn, Parkend - 6th July
- New Harp, Hoarwithy - 13th July
- Lyon Inn, Westbury on Severn - 20th July
- Boat, Penalt (via Redbrook) - 27th July
- Yew Tree, Peterstow - 3rd August
- Black Pig Micro Pub, Newnham on Severn - 10th August
- Anchor Inn, Tintern - 17th August
- Speech House Hotel - 24th August
- The Kings Arms, Newent - 31st August
- Rising Sun, Moseley Green - 7th September (7.30pm)

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# NAME THAT PUB COMPETITION



**Elvis is definitely back in the building after a bout of Covid forced him to isolate upstairs. But where is he still entertaining the customers?**

Hint: Old school and keen on the horses, you might say this was one of Gloucestershire's most patriotic pubs.

## WHAT YOU CAN WIN

**WINNER - 2 x BREWERY TOURS + 12 bottle case**

**RUNNER UP - 2 x BREWERY TOURS**



Send your entries, either email, or by old-school post, to the Editor at the address below.

NOTE: Judges decisions are final and images chosen may not represent venues within the county.



Send your entries to

**[chris@thetippler.co.uk](mailto:chris@thetippler.co.uk)**



or by post to: The Editor, The Tippler, 23 Theocs Close, Tewkesbury, Gloucestershire. GL20 5TX

# DODGY TICKER?

THE CONTINUING TALES OF A BEER COLLECTOR

In this edition our tick box hero wonders if too much knowledge is a dangerous thing...

## Brewing Knowledge

If you're reading this article, then you're probably a big fan of beer – but how much do you know about how your beer is brewed?

There will be some keen home-brewers out there who will know a huge amount, but I suspect there will also be plenty of readers who only have a fairly general understanding of what goes into making the lovely drink they consume so eagerly.

'So what!' I hear you cry. 'Why do we need to know anything about brewing to appreciate what's in our pint glass?' That, of course, is a perfectly valid point of view. After all, I don't know much about making cheese, but I can still enjoy looking across a varied cheese-board and choosing a favourite or an interesting new cheese to have with a cracker or two. However, maybe if I had a go at making my own cheese and read up about the process of cheese-making, I would enjoy it even more.

So, I would like to suggest to you that knowing a little more about brewing will add to your enjoyment of drinking beer – or at the very least give you an added sense of appreciation of the skill of the brewer who created the recipe for your favourite drink.

Does that mean we all have to get our own brewing kit and start experimenting with home-brew? Well, of course, that might be the route you decide to take, but it isn't the only way to learn more about the process. The only time I have done any home-brewing was in my early twenties when money was very tight and I wanted a way of achieving a plentiful supply of beer as cheaply as possible. I bought a large plastic fermenting vessel and lots of bottles, went to Boots (pretty much the only place to get hold of any brewing equipment

in those days) and found a tin which assured me it would produce a 'Best Bitter' like I would drink down the pub. Of course, the resulting beer was nothing like anything I would pay good money for in any of the pubs I visited back then, but as it worked out at about 12p per pint, I was happy with it for a few years. That is, until I was no longer quite so skint and realised that I would never be able to use a kit from a high-street store to brew anything of real quality and packed everything away in the garage, preferring to drink more expensive beer brewed by professionals.

Nowadays, home-brewing is much more of an art and with practice, quality ingredients, the right equipment and scrupulous cleanliness, it is perfectly possible to brew beers that are every bit as good as you would be served in a pub. My brother is a keen home-brewer, researching recipes online, ordering specific ingredients from dedicated web sites and producing just eight pints at a time – and the results are truly excellent! Maybe I will rekindle my interest in home-brewing once retired.

You do not have to go to the lengths of home-brewing to learn more about the brewing process, however. Most breweries run tours, where they will proudly show off their gleaming equipment and run you through the process from raw ingredients to finished product. A brewery tour will nearly always finish with a tasting session, too – an added bonus if one were needed. I have been on a few brewery tours in my time and very interesting they always are, but I must admit that once you've seen one fermenting vessel, you've pretty much seen all fermenting vessels and unless you're seriously considering setting up your own microbrewery, the way



each individual brewer has set up her or his equipment means little to those listening intently. I suspect most guests on brewery tours are really just waiting for the tasters at the end!

So – how about a brewery experience day? Well, I was lucky enough to go on one of these last Summer and thoroughly enjoyed every minute – even the heavy lifting!

An experience day is quite different to a tour. You get a full day working with a brewer, helping to brew the current beer. You will be in a much smaller group. You are expected to 'muck in', but that's what makes it so much more fun. As a teacher, I know all too well that people learn much more easily from DOING something than they do from just being TOLD. Expect it to be an expensive day out – I must admit at some reluctance when I found out how much it would cost, but I can say now that I consider it to have been good value.

So, on 4th June 2021, I joined three mates at Brewhouse and Kitchen in Gloucester. We were met by Dave, the Head Brewer,

(above right) who was our guide and mentor throughout the day – and what a friendly and knowledgeable chap he turned out to be. For our £85 per person, we enjoyed coffee on arrival, bacon baps once we'd got the brew mashing, seemingly endless half-pints of beer during the day, an excellent lunch and a min-keg to take home at the end. In exchange, we helped with his day's work. Dave talked us through the whole process and answered our endless questions with great patience. We tasted the raw ingredients and sampled the wort before starting off the fermentation process. His extensive knowledge of the science of brewing was very impressive and it hit home to us just how much a brewer needs to know to ensure a quality brew time after time.

Ultimately, it is entirely up to you, the drinker, how far you want to go to find out more about the process of brewing – just knowing the four main ingredients may be enough for you. But I would argue that a greater depth of knowledge will enhance



# DODGY TICKER?

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the drinking experience for you. After all, when the taste notes of a new beer tell you that it's 'kettle soured' or 'double dry hopped' or 'mixed fermentation', having at least some idea what these terms refer to will enable you to order it with the confidence of knowing what to expect. I'm certainly not saying that we all need to be experts. I'm no expert – but I do love talking about beer and the more I learn about how beer is produced, the better I get at talking to others about it and really appreciating the skill that goes into every pint.

Cheers

**Pete Searle**

## OBITUARY

Martyn Genner, 15th December 1952 – 28th December 2021

It is with great sadness that I have to tell you know that our good friend Martyn Genner passed away shortly after Christmas. Many readers will know Martyn from his attendance at many CAMRA beer festivals, pub and brewery outings, or just enjoying life in the Old Spot in Dursley. He will be greatly missed within our sub-branch of CAMRA.



Martyn moved to Bristol in 1995 and became actively involved with CAMRA in Dursley shortly afterwards, taking on the role of sub-branch secretary, a position he held for some 15 years. He was actively involved in all aspects of the branch, attending all meetings as secretary and joining us on all trips to beer

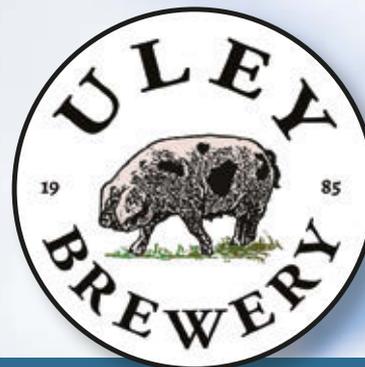
festivals, brewery visits and frequent days out.

After the split of Tewkesbury from the Gloucestershire Branch, Martyn took over the task of maintaining our database of pub surveys, using the green card system, both on line and in hard copy. The statistics he produced helped to decide which pubs would go forward as candidates for the Good Beer Guide, and ultimately for us to vote on for our Pub of the Year.

In his private life, Martyn spent most of his time in his garden, a passion which was with him to the end. His other passion was his music, which was constantly playing in the house, or on his MP3 player when outside. And we mustn't forget his lifelong support of Tottenham Hotspur – a team he followed all around the country for many years.

I, and others who knew him well will miss his humour, his constant search for black beers, and his general bonhomie and generosity. Our Thursday nights at the Old Spot or the New Inn in Woodmancote will never be the same.

**Peter Corfield**



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Campaign for Real Ale

# Events

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WITH THE DIARIES

SAMMY PEPYS SAYS



**Cheltenham Branch** Email: [chair@cheltenhamcamra.org.uk](mailto:chair@cheltenhamcamra.org.uk)

Meetings on second Wednesday or Thursday of the month at 8.00 pm.

Call: Rob Coldwell 07752 740488 For more details see website [www.cheltenhamcamra.org.uk](http://www.cheltenhamcamra.org.uk)

**Cirencester Sub-Branch** Email: [cirencester@gloucestershire.camra.org.uk](mailto:cirencester@gloucestershire.camra.org.uk)

Meetings on second Tuesday of the month at 8.00 pm. Call Rob Tough on 01285 851194

**Dursley Sub-Branch** Email: [dursley@gloucestershire.camra.org.uk](mailto:dursley@gloucestershire.camra.org.uk)

Meetings on last Tuesday of the month at 8.00 pm. Call: Peter Corfield, Chair, on 01453 844952.

**Forest of Dean Sub-Branch** Email: [forestofdean@gloucestershire.camra.org.uk](mailto:forestofdean@gloucestershire.camra.org.uk)

Meetings every Thursday night for a social at 8.00 pm. Please check on Forest of Dean CAMRA Facebook page. Call: Dave Fleming on 01594 543856

**Gloucester Sub-Branch** Email: [gloucester@gloucestershire.camra.org.uk](mailto:gloucester@gloucestershire.camra.org.uk)

Meetings on second Wednesday of the month at 8.00 pm. Where bookings are essential or for further details please contact Margaret on 07908 699809 or 01452 551400; by email on: [gloucester@gloucestershire.camra.org.uk](mailto:gloucester@gloucestershire.camra.org.uk) or visit the website [www.camraingloucester.org.uk](http://www.camraingloucester.org.uk)

**Stroud Sub-Branch** Email: [stroud@gloucestershire.camra.org.uk](mailto:stroud@gloucestershire.camra.org.uk)

Meetings on second Wednesday of the month at 8.00 pm at the Ale House, Stroud.

Contact is Philip Burton. Anyone interested in Stroud meetings should contact us by email at [secretary@stroud.camra.org.uk](mailto:secretary@stroud.camra.org.uk) and ask to be added to our email list.

**North Cotswold Branch**

Email: Roger Price on [chair@northcotswoldcamra.org.uk](mailto:chair@northcotswoldcamra.org.uk)  
or call 01451 810305 and 07850 429630.

For more details see website [www.northcotswoldcamra.org.uk](http://www.northcotswoldcamra.org.uk) or the Facebook page: [pagehttps://www.facebook.com/North-Cotswolds-CAMRA-the-Campaign-for-Real-Ale-in-the-North-Cotswolds-1022351584505679/?fref=nl](https://www.facebook.com/North-Cotswolds-CAMRA-the-Campaign-for-Real-Ale-in-the-North-Cotswolds-1022351584505679/?fref=nl)

**Tewkesbury Branch** Email: [chair@tewkesbury.camra.org.uk](mailto:chair@tewkesbury.camra.org.uk)

Meetings on third Thursday of the month at 8.00 pm.

For further details please contact Steve on 07583 740986 or Bill by email on:

[socialsecretary@tewkesbury.camra.org.uk](mailto:socialsecretary@tewkesbury.camra.org.uk) or visit the website [www.tewkesbury.camra.org.uk](http://www.tewkesbury.camra.org.uk)

7th July: 8:00 pm Tewkesbury Branch AGM - venue TBA.

Send your news to [chris@thetippler.co.uk](mailto:chris@thetippler.co.uk)

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BREWERY TOURS TO GLOUCESTER BREWERY - SEE PAGE 15!

BREWERY TOURS TO STROUD BREWERY - SEE PAGE 29!

BREWERY TOURS TO BESPOKE BREWERY - SEE PAGE 45!

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# CAMRA Branch Contacts



## GLOUCESTERSHIRE CAMRA Branch

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

**Chair:** Margaret Wilkins 01452 551400  
chairman@gloucestershire.camra.org.uk

**Branch Secretary & Branch Contact:**  
Richard Holt 07847 998946  
secretary@gloucestershire.camra.org.uk &  
branchcontact@gloucestershire.camra.org.uk



## TEWKESBURY CAMRA Branch

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

**Chair and Branch Contact:**  
Steve Kisby 07583 740986  
chair@tewkesbury.camra.org.uk

**Secretary:** Ian Mence  
secretary@tewkesbury.camra.org.uk



## CHELTENHAM CAMRA Branch

[www.cheltenhamcamra.org.uk](http://www.cheltenhamcamra.org.uk)

**Chair:** Rob Coldwell 07752 740488  
chair@cheltenhamcamra.org.uk

**Branch Contact:**  
Rob Coldwell 07752 740488  
chair@cheltenhamcamra.org.uk



## NORTH COTSWOLD CAMRA Branch

[www.northcotswoldcamra.org.uk](http://www.northcotswoldcamra.org.uk)

**Chair:** Roger Price  
01451 810305 and 07850 429630  
chair@northcotswoldcamra.org.uk

**Secretary and Branch Contact:**  
Chris Knight (Mickleton) 07890 666707  
secretary@northcotswoldcamra.org.uk

### TRADING STANDARD DEPARTMENT

Gloucestershire Trading Standards, Hillfield House, Denmark Rd., Gloucester. GL1 3LD  
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