

the tippler

Winter 2021

FREE

Please Take One

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



Campaign
for
Real Ale



Front cover photograph
competition sponsored by

Clavell & Hind

BREWED IN THE COTSWOLDS

CELEBRATE CHRISTMAS WITH YOUR LOCAL BREWERY

**Fresh cask ale, bottles, cans, gift packs
& merchandise all available**

Come & see where our award winning beer is made & meet the team behind it. Our taproom is open Wednesdays 12-6pm & Fridays 12-8pm.

We have food trucks serving great food every Friday from 4 - 8pm this December, all welcome.

Friday 3rd December - Thai from Phai's Kitchen

Friday 10th December - Pizza by The Manor

Friday 17th December - The famous C&H Sausage Sizzle

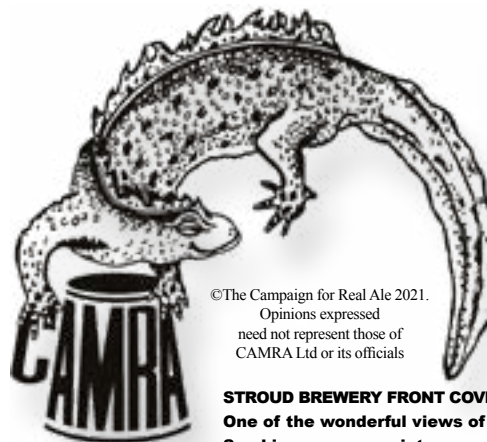
Christmas Eve - No food & taproom shuts at 4pm

New Year's Eve - Join us for the Highwayman's Party, 6pm - 1am. Tickets available from the taproom



FOLLOW US ON INSTAGRAM @clavellandhind

Clavell & Hind, The Old Haulage Yard, Birdlip, Gloucester GL4 8JL



©The Campaign for Real Ale 2021.
Opinions expressed
need not represent those of
CAMRA Ltd or its officials

the tippler

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

STROUD BREWERY FRONT COVER COMPETITION WINNER:

One of the wonderful views of Tewkesbury's iconic Abbey with the Bell inn on the right.
Send in your cover pictures, see page 25 for more details, and good luck!

in this issue:

Editorial	page 4	Butchers Arms 10 years in GBG	page 30
The Hunter's Column	page 6	Pub & Brewery News	page 32
Gloucester Prize Wordsearch	page 9	Donnington Pub News	page 34
Cheltenham News	page 10	View from the Brewhouse	page 35
North Cotswolds News	page 16	Gloucester's new Taproom	page 36
Tewkesbury News	page 18	Bespoke 'Name that Pub'	page 39
News from Stroud	page 20	Dodgy Ticker - Top Breweries	page 40
Stroud Brewery Cover Comp.	page 25	What's Coming Up?	page 44
More Stroud News	page 26	CAMRA contacts	page 46

CONTRIBUTION DEADLINES:

**THESE HAVE NOW CHANGED TO
SECOND FRIDAY OF
FEBRUARY, MAY, AUGUST AND NOVEMBER**

We value feedback and news from around the county, so, if you've got something to say, want to make a contribution, compliment or criticise, then get in touch:

The Editor, The Tippler, 23 Theocs Close, Tewkesbury, Glos. GL20 5TX
tipplereditor@gloucestershire.camra.org.uk
07977 157050



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 everybody!

So, it's been a long time since the Tippler made an appearance in your pub, we've been locked-out, locked-in, locked-down and some of us locked-up, so I hope that you'll think it's worth the wait.

Now we're back to a traditional format of a real magazine, no e-magazine here! The biggest issue will of course be to get the content back on track and that's where you can help. Forget the Facebook, Instagram, WhatsApp and all the rest of the social media that has helped us through the last 20 months or so, now is the time to get engaged.

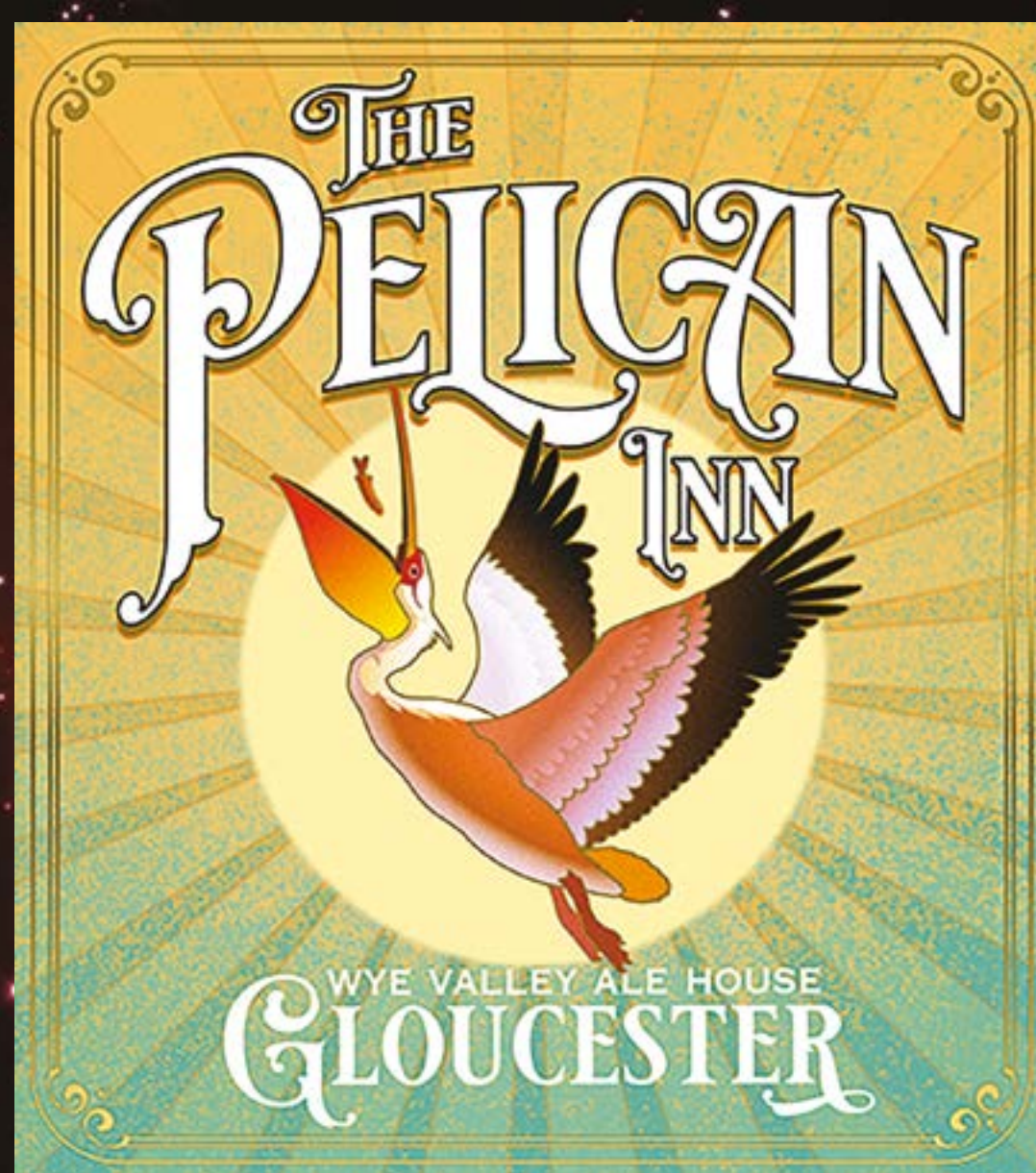
I am particularly looking for pub and brewery news, views, letters of thanks, letters of disgust, however you want to feel listened to. I also need

images for the front cover competition, 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.

I'll be looking at new features, pub and brewery 'Births, marriages and Deaths' there have been plenty of the latter, but we want to hear about the former for the good news element. Also tittle, tatttle, rumours and gossip for the new series by the Dreggs, Ernest and Verity, well known gossip columnists 'Scraping the Barrel'.

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

Chris Leibbrandt, Editor



CAMRA Pub of the Year for Gloucestershire 2020
CAMRA Pub of the Year for Gloucester City 2014-2018, 2020 & 2021
Good Beer Guide 2014-2021. Cask Marque Accredited

The Pelican Inn is a family run, traditional ale-house. Known for its wide selection of real ales, craft keg and traditional ciders. Pelican Beer Festivals in February (11th - 13th 2022) and June and are very popular. If you like Real Ale, this is a Must Visit when in Gloucester.



THE HUNTER'S COLUMN

Indulging in existential thinking on issues facing humans and the pub trade. Then on coming back, going forward, getting locked down, locked in or locked up. Luckily, he's been out with

JOHNNY IN THE BAR USING UP THE VOUCHERS...

As I Was Saying Before I Was So Rudely Interrupted!

Pandemic... Endemic...Paramedic... Covid Clinic... Johnny's in the basement mixing up the mash tun. (with apologies to His Bobness)



"It was the best of times; it was the worst of times". Now come on Charles (he of the Dickens variety), absolutely no question - it was the worstest worst of times. Any disaster on such a global scale, which manages to kill over 5 million of us and counting, is simply not the best. It was strangely weird to have no cars about and the roads given back to us to play hopscotch on. The absence of people

was slightly creepy too. Had there been an alien invasion? (Well yes, sort of). Was the final of The Great British Bake Off on the box? It turned out not but there we were, all confined to our dens of iniquity, wondering when this dreaded plague would pass over. Pubs, which were already closing at a steady rate of knots, and breweries were thrown an existential challenge; being forced to close their doors and rethink their strategies. As mine host at the Cross House Tavern in Tewkesbury decried, "They never shut the pubs during 2 World Wars!" Takeaways, of the liquid kind, that is, rather than the Indian or Chinese, became the saviour of the drinking class, and well served we were too. "Never in the field of human conflict was so much owed by so many to so few". He should know, he liked a drink.

The supply lines were never completely cut off and with more of an emphasis on local ales, it became an opportunity to re-engage with some of our local breweries, ones that might sometimes get taken for granted and overlooked. Don't we all? The words familiarity and contempt spring immediately to mind. In our area Inferno, Goff's and Malvern Hills came to the fore, Familiarity & Contempt having shut up shop years ago. I was once again giving Goff's White Knight the respect that it deserves and I can never become familiar enough with MHB's Black Pear. Green Pear is very acceptable to my palate too. Palate? My taste that is, not my painter's palate. I'm not an artist, I don't look back (Sorry again, Bob).



It's not over yet and who could have predicted it in the first place? Well, as it turns out quite a few apparently; both authors, scientists and Bill Gates, who "warned several years ago that the world was unprepared for the next endemic". In a recent interview, he said the next big disasters facing humanity are climate change and bioterrorism (really not looking forward to that one). However, on the positive side, there's still time to stock up on your flagons; growlers and plastic milk bottles, not only for the phoenix-like return of the Tewkesbury Winter Ales Festival in February, but for the forthcoming Armageddon and hopefully they will appear in that order! Armageddon was predicted in the Bible (no, not the Good Beer Guide). Those scribes were probably wise not to settle on a date for it, whereas according to a 2007 article in The New York Times, "[g]nostics predicted the imminent arrival of God's kingdom as early as the first century." The Shakers thought the world would be over in 1792, while the Jehovah's Witnesses pegged various years between 1914 and 1994 as an end date. More recently, some doomsday forecasters have focused on the year 2012". Hopefully, they didn't put too big a bet on it. Even Old Moore with all of his years of experience, the Almanac was first published in 1764, managed to miss this one.

Craft or Keg?

During the gradual loosening of the belt, staycations became the big hit. The Beavertown Brewery were quick to jump on the beer-wagon in May 2020 with a 'craft' - known to us all since the 60's as keg; no beating about the bush here please - pale ale of that name. Logan Plant (he with the quite well known dad) founder and CEO of Beavertown Brewery commented, and here I insert a beer warning: if you are of a certain disposition and don't like the "light and fluffy stuff", please avert your eyes now, "Staycation packs a punch in terms of flavour and offers a low 22 IBU of bitterness with a soft mouthfeel and a dry finish and notes of pure peach, nectarines, ripe sticky

mango and fresh citrus on the nose". I'm sure like all 'craft' beers, it is probably over-chilled, over-conditioned and overpriced. On a recent visit to The Smoke to attend the annual lunch of the Friends of the Ancient Order of Froth Blowers, it was a case of shock horror. A real ale, even when you could find a decent pint, fetched up to £6.50 a pint (it must have been auctioned!) and the keg, sorry craft, ales were so expensive that they had to resort to selling it in thirds or two thirds glasses to hide the act of daylight robbery that was taking place at the bar. The bartender was even wearing a mask - presumably to prove the point. I suppose it could have been covid related. This was in the same week that I'd been paying £1.44 for an excellent pint, using my CAMRA voucher, at The Royal Hop Pole, Tewkesbury's Real Ale Festival!

To Christmas or not to Christmas, that is the question. It nearly went missing last year and probably should have, given the state of play at the time. I don't know if it's this thing I've read about called cancel culture but look out kid, it's something they did, God knows when but they could be doing it again. (Sorry Bob). Ah well, they can't cancel winter. "When the snowman brings the snow..." (Wassail, Roy).

The Hunter

EARTH-CONSCIOUS BREWING

GLOUCESTER BREWERY

WAREHOUSE FOUR

BAR | SHOP | BREWERY | DISTILLERY

THE ONLY
**SELF-SERVE
BAR**
IN GLOUCESTERSHIRE

TAPROOM & SHOP
OPEN DAILY
10^{AM} - 11^{PM}

WAREHOUSE FOUR, WEST QUAY, THE DOCKS, GL1 2LG

GLOUCESTERBREWERY.CO.UK/W4

EARTH-CONSCIOUS BREWING

GLOUCESTER BREWERY

- EST. MMXI -

PRIZE WORD SEARCH

*Gloucester Brewery are proud to sponsor
the increasingly popular Tippler word search.*

**You have a chance to win
one of 4 brewery tour tickets,**
*a brilliant prize that comes highly recommended.
There's a lot more than you think going on at
this truly fascinating dockland brewery.*



L	W	E	H	O	T	H	N	P	K	E	N	Y
A	O	U	A	R	G	A	W	R	S	E	E	E
Y	A	H	T	U	B	A	O	S	T	C	W	P
O	L	M	O	L	E	Y	R	B	U	E	I	A
R	I	L	O	V	I	T	C	S	P	E	N	F
N	P	E	E	U	B	M	A	L	P	L	N	A
O	N	T	D	B	N	A	W	S	I	F	I	L
S	L	I	A	A	S	T	W	E	T	A	E	C
R	T	D	X	E	E	G	T	O	S	A	G	O
E	E	R	S	O	R	M	O	N	D	T	R	N
H	E	R	A	P	F	T	E	H	T	U	O	R
N	O	F	T	N	O	Y	E	W	T	R	E	E
H	E	T	I	P	D	T	P	R	L	E	G	R

**Bell
Boat
Buthay
Crown
Falcon
Fleece
Fox Inn
George Inn
Hog
Lamb
Mount
New Inn
Old Spot**

**Ormond
Plough
Retreat
Royal
Star
Strand
Swan
Tippits
Tivoli
Yew Tree
York**

Find the listed Gloucestershire hostelrys in the grid (open before the COVID lockdown). They can be horizontal, vertical or diagonal, forward or back. The unused letters spell out a wish.

Send your answer in ASAP to:

tipplereditor@gloucestershire.camra.org.uk

and win ONE of FOUR BREWERY TOUR tickets available to lucky winners.



NEWS FROM THE CHELTENHAM BRANCH

The Kemble Brewery Inn is a Cheltenham 'Lockdown Hero'

During the 2020 lockdowns one thing became more and more apparent: there has never been a more important time to stress that pubs, clubs, brewers and cider makers are a force for good in the community. Some individuals, in the hospitality sector, went further and made an amazing effort to combat the social effects of the epidemic. They went the extra mile to help people in need, despite suffering tremendous financial losses themselves during COVID-19.

One such hero is Caron Sayner, licensee of The Kemble Brewery Inn in Fairview, Cheltenham. Caron received a CAMRA 'Lockdown Hero' award, from Cheltenham CAMRA, for exceptional service to the community. Despite only being open from October 6th to November 4th, since the March 2020 lockdown, Caron continued to cook and deliver hot meals every Saturday throughout lockdown. She also took orders and delivered beer to her locals, at cost price.

Despite the financial losses from the long shutdown, and having to continue to pay a reduced rent to her pub company, Caron used the income from food sales to help those in need. Since the second lockdown onwards Caron provided free 'school meals' to families in need and also to local people who were isolated – even delivering shopping for people when she was 'tipped off' by her pub regulars and neighbours.

On Christmas Day 2020, Caron cooked and delivered 72 Christmas meals to people who were in need, or who were spending Christmas on their own. In addition, due to the generosity of the Kemble's regulars, the Christmas meals were supplemented by donations of chocolates,



mince pies, etc., in Christmas Day gift bags, which were delivered with the lunches.

"The Kemble Brewery Inn is a proper community backstreet local", said Rob Coldwell, Cheltenham CAMRA Branch Chair. "Caron has worked wonders since she took over the Kemble to the extent that the pub has been our 'Pub of the Year' for the last two years and has done so in competition against some of the best pubs in the South West."

"Despite greatly reduced income during lockdown, Caron has gone beyond all of our expectations to help keep people going in these hard times," said Rob. "The Kemble is a great example of the traditional local pub – great beer, great food and a licensee who is the caring centre of the community. Cheltenham CAMRA is honoured to be able to recognise an inspirational licensee and present Caron with our first 'Lockdown Hero' Award."



CAMRA Visit to Cheltenham's Ashton Brewery

After nearly 18 months of lockdown, seven members of Cheltenham CAMRA were delighted to be invited to visit Cheltenham's newest brewery, Ashton, in Leckhampton.

Ashton Brewery was established in 2018 in the Wiltshire village of Ashton Keynes, by brewer Pete Clark, supplying local pubs and beer festivals. However, in October 2020, Ashton relocated to their new premises in Cheltenham.

Pete said, "Although we are a one-man nano-brewery, we pride ourselves in brewing high quality, small batch real ales which are packed with flavour."

The brewery produces both cask and bottled-conditioned real ale from a very cleverly designed home garage conversion. The brewery is a new 160 litre (1 BBL) micro-brewery from Elite Stainless Fabrications in Swindon.

Pete said "In 2004 whilst on business trips to Belgium and the US, I sampled some beers which were like nothing I'd had before. I was inspired to try and make my own versions and brewing began shortly afterwards in the kitchen using malt extract. It was not long before this progressed to brewing from scratch using malted grains."

In 2011 Pete stepped up to a 50-litre brewery which enabled him to make enough beer to fill a cask, and in 2015 he applied for a commercial brewing licence. The following year Ashton won runner-up Beer Of The

Festival at the CAMRA Maidenhead Beer & Cider Festival with "Gold", a hoppy pale ale made with plenty of American hops. Currently Pete is brewing twice a month, whilst also maintaining a full-time job. However, he hopes to increase this to once a week later this year.

After the brewery tour the CAMRA members present were offered hospitality and sampled a variety of Ashton's bottled beers. All Ashton beers are unfinned and unfiltered. Although brewing a number of generally hop-forward beers, Ashton's three main beers are:

Hazy Blonde ABV 4.8% IBU 55. A juicy, hazy and full-bodied NEIPA (New England IPA) bursting with tropical fruit flavours from Citra, Mosaic and Amarillo hops. Gold ABV 4.5% IBU 46 this is Ashton's signature pale ale made with plenty of Citra and Simcoe hops giving tropical fruit flavours and a crisp bitter finish. Shot In The Dark ABV 4.6% IBU 20, a traditional porter made with dark roast malt, English Fuggles and Goldings hops and an addition of quality ground coffee.

Ashton Bottled beers, when available, can currently be found in bottles at Bath Road Beers (Bath Road). Cask ales are sometimes available at The Angry Parrot micropub (St James Street) and at the famous Cheltenham Motor Club (Upper Park Street).

To find out more about Ashton visit:

<https://ashtonbrewery.co.uk>



NEWS FROM THE CHELTENHAM BRANCH

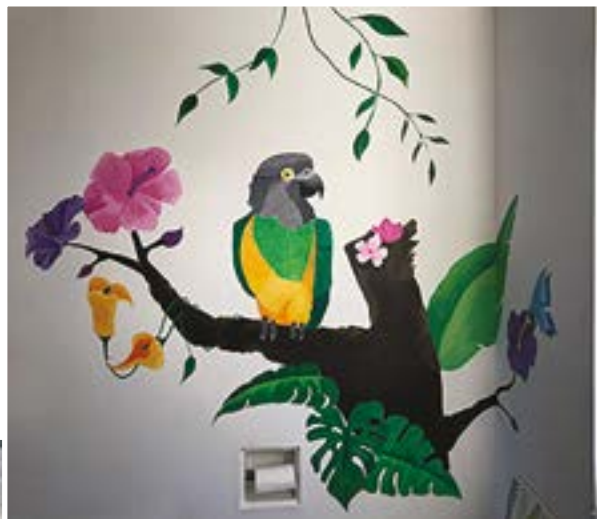
The Angry Parrot is Cheltenham's First Micropub

It definitely didn't start with a kiss, and there was no perfume at the back of the classroom. More of a screech and beak to the eyebrow, leading to a trip to the first aid box. Subconsciously, 'The Angry Parrot' was born. Only to be confirmed one night driving along the M5 when we both shouted let's call the pub "The Angry Parrot!" after Flappy, Jo's Senegal Parrot. A great character, if not a bit fighty at times.

Jo and I met three years ago, over time we talked about our dreams and the things we'd like to do in life. Through our love of real ale, our conversations turned to owning our own Micropub. Then, 12 months into our planning and research, my Dad passed away. A truly heartbreaking time, a man still

greatly missed by us all. For want of a better phrase it was a catalyst for our plans.

Without the legacy left by Dad we wouldn't



have been able to move our plans forward as quickly as we did. The pub is in some way a small tribute to his memory.

So after months of research, buying copious amounts of mismatching furniture and *objet d'art* we were ready to put our plans in motion. Not forgetting the advice, kindness and guidance we received from Christine and Peter Sheehy at the Turks Head in Gloucester.

The wheels started turning for real when we submitted our planning application in Sept/October of 2019. Notified our solicitors and crossed our fingers that our plans would be accepted by the local community.

After 28 days our plans were approved, all credit to the Planning Team at Cheltenham Borough Council who provided very clear

The Angry Parrot...the story so far

guidance and communication throughout the process. Following on soon after was the approval for our premises licence, again we received great advice all the way along by the Licensing Team.

In buoyant mood we entered the Christmas period (2019), raring to go in the hope that we'd be open by the end of January. It's a shame but unfortunately, our timeline didn't match that of our landlady's solicitor and we didn't get the keys until mid February. I obtained my licence in early January 2020, so things were really picking up a pace.

We then set a target to be open by race week. I was still working for the Hop Shed Brewery so the refurbishment was led by Jo. After several weeks of late nights unrelenting hard work from Jo and amazing support from friends and local tradesmen we were ready to open our doors for 12 noon on March 10th 2020.

A major thank you to Nigel and Chris Ree for lending us two keg pumps, without them we couldn't have opened on time. This was followed by 10 days of brisk trade where we received great support from CAMRA, local running clubs and residents alike. We had visits from several people outside the area who had found us on various pub apps.

Then COVID 19 hit and we closed, as you can imagine this story is to be continued...

You've just read part 1 of the story of the Angry Parrot from the owner Paul Cook, as you can see we are awaiting more! In the meantime, Cheltenham CAMRA have been doing their bit to look after their very first micropub, here's their story...

Whilst many traditional or chain pubs are struggling, the Micropub is a concept that has taken off in recent years. From just one in 2005 there are now more than 600 across Britain.

The thinking behind micropubs is to create small venues with no live or pre-recorded music, no TV, gaming machines, Wi-Fi or hot food - other than traditional bar snacks such

as speciality pickled eggs, crisps and nuts. It's about creating a quiet, relaxing place to chat, read, play games, or just chill and sample the best in local produce.

Until recently, Cheltenham had missed out on the Micropub revolution, that is until 'The Angry Parrot' opened its doors on 10th March 2020. The pub has racking for up to 6 real ales and two keg beers are also available, together with wine and artisan spirits. 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.

The Angry Parrot, named after Jo's pet parrot, is the long-term dream of partners Paul Cook, and Jo Hobbs. Paul worked for years in the brewery industry before branching out to open his own place. Located on St James Street, near the Vine

and Outdoor Inn, the 'Parrot' traded for just 10 days before being shut down by the first COVID lockdown. The pub stayed closed for 15 months as it was too small to operate safely. Reopening after 469 days of being closed came as a huge relief.

"Our philosophy is to operate ethically, and buy local," said owner Paul Cook. "A great deal of the furniture that we used in refurbishing the pub was either recycled, upcycled or freecycled or obtained via local suppliers, tradespeople and charitable organisations. We source our real ale/craft ale, spirits and snacks from within 50 miles of the pub; to support local breweries and producers."

The Angry Parrot is close to the Swan, Vine, Strand and the Sandford Park Alehouse, making this one of the prime areas to visit for real ale in Cheltenham.



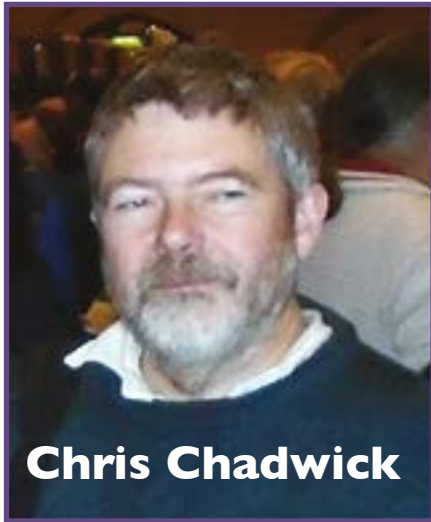
Paul Cook, (right) the owner of The Angry Parrot micro-pub, with his partner Jo Hobbs (left).

For more details, and opening hours, visit <https://www.facebook.com/AngryParrotCheltenham>.

www.cheltenhamcamra.org.uk

NEWS FROM THE CHELTENHAM BRANCH

OBITUARY



Chris Chadwick

Chris Chadwick passed away on 30th July 2020, aged 61 years. Chris was a lifelong member of CAMRA. He had been a committee member of the Cheltenham branch since its formation and was treasurer at the time of his death. Chris was well known around the pubs of Cheltenham and was also our committee cider expert.

Whatever the weather Chris was often seen in sandals. Originally from Kendal, he was a keen walker, country dancer and churchman.

A Thanksgiving Service was held at Minster St Mary's Church, Cheltenham. Due to COVID-19 restrictions the service was broadcast to the many friends gathered outside. At the conclusion of the service family and friends toasted his memory with a glass of his beloved cider. Chris will be missed by all who knew him, and we send our condolences to his family.

**KEEPING IT LOCAL FOR
175 YEARS**

ARKELL'S
FAMILY BREWERS
ESTD 1845

WWW.ARKELLS.COM

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

Winning numerous CAMRA awards in recent years, we have been in the Good Beer Guide since 2005. Our "Wheel Ale" beer festival is held in September.

**HOME TO MOTORING AND MOTORSPORT IN
THE COTSWOLDS FOR OVER 100 YEARS**

We are one of the oldest active Motor Clubs in the UK. From club to international level, we are involved in motorsport at all levels, competing, marshalling and organising.

Open 7 nights a week, all day Saturday, new members welcome.

Upper Park Street,
Cheltenham, GL52 6SA

T: 01242 522590 E: cmc@cheltmc.com
W: www.cheltmc.com

plenty!
purveyors of
delectable pies

To celebrate our tenth year supplying pubs all over the UK we launched our tenth pie at The Pub 2020 trade show in Olympia this month.

We have developed a faggot pie with sage, onion and ale sauce.

Why?
Well we are a little different...

Plenty offer a wide range including game, fish, vegan and vegetarian options. Sophistication paired with some imaginative and well costed sides will transform your GP. A traditional pie and mash cannot do this.

WHY NOT HAVE A CHAT WITH OUR DEVELOPMENT CHEF ABOUT SOME SAMPLES

WWW.PLENTYPIES.CO.UK SALES/DEVELOPMENT CHEF MARC 07967006970

**THE OLD FOX
COALEY**

WE WISH EVERYONE A VERY
MERRY CHRISTMAS AND A
HAPPY NEW YEAR!

WE'RE HERE
FOR ALL YOUR FESTIVE BEERS!!

THE OLD FOX
COALEY

www.oldfoxatcoaley.co.uk • 01453 890 905 •

NEWS FROM NORTH

MONTHLY PUB WALKS

We have now completed 100 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.

The next walks are as follows:- call Roger Price on 01451 810305 or just turn up. Dogs welcome on leads.

No 101 – Sat Dec 4th- Fox Inn, Barrington.

No 102 – Sat Jan 8th – Churchill Arms, Paxford.

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**

Face Book

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>

Real Ale Trails

Next one planned for this Winter. Bourton on the Water. Fri 26th Nov. Start 7pm. Mouse-trap, then Wellington, Mance, and Kings-bridge.

Spring Cycling Event

Held on Fri 22nd Oct. Start 1100hrs at



COTSWOLD BRANCH

MONTHLY PUB WALKS

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
together with the route and photographs.

Bourton on the Water loop to Stow, then Bledington and back. 5 great pubs. See Tippler or website for the Spring event.

Day Away 2020

Saturday 7th May 22. Visit to Oxford by Train. Tour of GBG pubs. Details TBA.

Weekend Away

TBA

Autumn Pub of the Year

TBA

14th Moreton Beer & Cider Festival Report

Beers and Ciders both sell out at the Moreton Beer and Cider Festival 2021. Staged by the North Cotswold branch of CAMRA, the 14th festival at Moreton Cricket Club was held on the weekend of 10th/11th September.

We were blessed with one dry sunny day on Saturday following an unsettled week. Friday was showery, but mostly dry. A record attendance of 1660 people exceeded all our expectations, coming as a big surprise given the pandemic situation.

The range of 41 beers were sourced from various parts of the country including 12 local beers. Thanks to Martyn Herbert our Festival Beer Coordinator and the Good Beer Company. The beer styles included pale ale, bitters, porters, stouts and milds. A broad range of 21 ciders and perry came from Hereford, Gloucestershire and Somerset chosen by our Cider coordinator James Fry. In total 62 choices.

Friday opened at 11am and the crowds built up, tasting the range of quality ale and cider in pristine condition. CAMRA members from near and far turned out in force, many who had attended all previous thirteen festivals. Afternoon entertainment was provided by Eden Bay, then playing on stage for the second time were a tremendous duo, our own James Long with his brother in law followed by the band Wired from 8pm to 11pm nicely rounding off a very busy evening.

Throughout the weekend, local Butchers, R & D Walker, provided extensive catering from a large airy tent including pig roast, burgers, pizzas, faggots and sausages. This proved very popular especially the hearty breakfasts on Friday and Saturday mornings.

More campers and caravans arrived for the Saturday 11am opening. Regular festival band, Good Intent, played a long afternoon set appreciated by a record Saturday crowd. They were followed by Damn Good Reason for the full evening session. Locals, as they usually do, turned out in numbers swelling the audience.

The new controls on entry, driven by the Covid risk assessments, worked very well as



did the banning of internal seating in the marquees.

The first beer to run out on Saturday afternoon was RBA's Divine Intervention (4.4%) a bitter from Derby, so winning Beer

of the Festival, closely followed by the other beer from RBA In Search of the Holy Pale (3.6%). The first cider or perry to run out was a perry, Ragged Stone's Fat Bottom Girls (6%) followed by Elderflower (6.8%) from Priors Tiptle, this being a multiple winner.

By 8-30pm on Saturday all the beer had completely run out followed by the cider 30 minutes later. The cricket club bar and prosecco bar were subsequently emptied supplemented by camper's own supplies and the local Co-op.

Thanks to all our helpers, sponsors and to Moreton Cricket Club for the venue and a welcome to the seven new CAMRA members who signed up through the weekend.

Particular thanks to our usual stalwarts who worked tirelessly on Sunday morning packing up the empty barrels and racking for collection and clearing the site. Come back next year for the 15th Festival on 9/10th September 2022.

Martin Jones
Moreton Festival Director



NEWS FROM THE TEWKESBURY BRANCH



After two long, difficult years the 26th Tewkesbury Winter Ales Festival is on its way. The Festival logo this time is a phoenix, it was a great suggestion from a member (you know who you are) to represent Tewkesbury CAMRA and the rest of the world rising from the gloom, despondency and general depression of the last two years. The dates to put in your diary are Thursday, 3rd February to Saturday, 6th February 2022. Thursday, as always, is the CAMRA members only night and tickets are the same as the last time, great value at £6 for a single session and £10 for a weekend pass. We are planning on having around 75 beers this year and at the time of writing we have over 40 in the bag ...keep checking our Facebook pages to see what's coming.

As you can imagine, with all the turmoil caused by COVID to the hospitality industry some of the details for the 50 pubs in our area held in CAMRA's online pub database WhatPub:

(<https://whatpub.com>)

may now be out of date. We are checking as many pubs as we can, but you can be a great help by checking the entry for your local and submitting an update. Whilst you are there, why not submit a score for the beer you have just had? All these beer scores really help us selecting pubs for the next Good Beer Guide

Despite the doom and gloom, here are some good news stories that we can report:

The Beauchamp Arms at Dymock has re-opened recently with new landlords after

lockdown. I will certainly be visiting in the next week or so to say 'hello'.

Inferno Brewery will be continuing with their regular pop up bar "The Fire Pit" at the White Bear until at least March. Keep an eye on the Inferno and Tewkesbury CAMRA Facebook pages for opening dates.

The Black Bear refurbishment is still carrying on, however, an unexpected issue with one of the roof gables means that opening is now expected around Easter. From the work carried to date it looks like the finished product is going to be excellent.

All the pubs in our area need all the support we can give them. If you have a good news story or an event happening in your local, then please let us all know via our Facebook page.

Don't forget to keep an eye on our website:

www.tewkesbury.camra.org.uk

and also our very lively Facebook page

<https://www.facebook.com/groups/101636726596768/>

which has over 300 members, both great ways of keeping in touch.

Finally I'm all set to take bookings for this year's Xmas Bash which will be on Wednesday 22nd December starting at 7:30pm. With the sad demise of the British Legion this years event will be at the Tudor Room at the Watson Hall. As ever we will have a lovely choice of festive beer with the food again provided by Tilley's in Barton Street.

26TH TEWKESBURY WINTER ALES FESTIVAL

Thursday 3rd February - Saturday 5th February

Watson Hall, Barton Street, GL20 5PX



75 Winter Ales + Local Ciders & Perries

freshly made locally sourced food

www.tewkesbury.camra.org.uk



Campaign
for
Real Ale

NEWS News from Stroud...

Our group have an active Facebook site with over 400 members, a website for more information and it acts as an archive too. We have an active members WhatsApp group as well as an Officers' group.

During the lockdowns and temporary openings, we gathered data on openings, times of business and more permanent and temporary closures and sales information (see table below). We have joined campaigns to retain pubs where appropriate, e.g. to reopen the Ram in Woodchester, or we kept in touch with them, e.g. the Star Inn, Whiteshill.

Some pubs in our area opened as shops selling groceries and take away ales and some, in the initial lockdown, provided off sales of ale and in the second lockdown delivered ales and set up WhatApp groups for orders, e.g. The Prince Albert. The Crown and Sceptre was the only pub to stay open all throughout the last 20 months as a shop, selling off sales, when possible, until the full reopening.

We held our first Officers' meeting in May and our first full members meeting was held in August and we now hold them every second Wednesday of the month at the Ale House Stroud. Members and non-members are all welcome.

We have now completed presentations to our Pub of the Year (POTY), Cider POTY and Club of the Year (COTY). As well as appearing in the following pages, all presentations have been written up in the Stroud and News Journal with pictures, thanks to connections built up by our Pubs Officer, Tim Mars. We have eight pubs in the 2022 GBG which we launched at the Butchers Arms, Sheepscombe on 13th November.

In January and October, the chair wrote to our local MP, Siobhan Baillie, about the plight of pubs and she raised the issue in parliament.

Andy Stayte has agreed to become our Pub Data Coordinator. Together with our Chair, Tony Hill, and Tim Mars, he is gradually updating all information about our pubs on What Pub, via Pubzilla.

In February, we had a membership list delivered that contained details of members who had indicated they didn't wish to be contacted. Along with this list we were also aware that we had a significant number of members for whom we had no email contact. So we decided to investigate the situation to improve our membership contacts and set about finding them by one means or another. This has been a long and painstaking job, but we are gradually improving our member contact.

Since the pandemic started a new brewery (The Fresh Standard Brew Co) has begun to operate alongside Artisan Ales in Minchinhampton (Jon Kemp is allowing them to cuckoo). The brewer is Richard Taylor, who is one of our active members, and who first worked at Stroud Brewery and then was brewer at Battledown brewery. He is starting to be assisted by his partner Charlotte, and they have produced, in our opinion, some wonderful ales.

Stroud Brewery had to look for some extra capital at the start of the pandemic as they had just moved into new premises and needed to improve their cash flow and reserves. A crowdfunding exercise was set up looking at a figure of £100k which we are all delighted to report that they achieved. The brewery recently put on a weekend event to thank all the contributors who have invested.

We are also interested in collecting data as to how far pubs have changed their opening hours and days. For example, the Ale House, and the Hog do not now open lunchtimes Monday to Thursday, but the Butchers Arms Sheepscombe is now open all day, whereas previously it closed at 3pm and opened again at 6.30. We wonder whether each sub-branch could collect some of the notable changes in opening times and days so we could get a Gloucestershire CAMRA snapshot of pub opening trends and possible explanations.

The Officers - Stroud CAMRA

PUB OF THE YEAR 2021

The Stroud CAMRA Pub of the Year 2021 is the Crown, up at Minchinhampton.

The place was thronged with drinkers, proof that the Crown is first and foremost a pub, meant the presentation and photography disrupted the normal smooth running. Despite this, landlord Richard Terry (seen here) and his team made everyone very welcome.

There was a very good turnout of CAMRA members and locals and everyone - whether real ale drinkers or otherwise - rejoiced in the pub's success and joined together to toast Richard and his team. Lotte and Miles Lyster Connolly, landlady and landlord of the Prince Albert on Rodborough Hill which was Pub of the Year for 2020, were there to 'pass on the baton' to Richard, and Ruby Stephens from the Albert was also there to show her support.

Among the CAMRA members present were Tony Hodder of The Beer Agent, the wholesaler that supplies the Crown with beers and ciders, and local brewer Richard Taylor of the Fresh Standard Brew Co, Stroud's newest brewery.

The Crown won the Pub of the Year ballot in December by a landslide. This was a really sensational result for the pub - the new kid on the block, the young pretender, only reopened in 2019, and in the 2021 Good Beer Guide for the first time.

Extraordinary and also unprecedented, were the number of ballots that included (sometimes lengthy) personal endorsements and what its resurrection after a long absence means to Minchinhampton. As part of the presentation I read out some of these glowing endorsements, including:

"I lived in Minchinhampton throughout a long period without a pub and can really say



that the team at The Crown could not have done a better job in creating a space that is equally focused on drinking, eating and socialising - all boxes ticked."

"The Crown is such a lovely local pub to have in Minchinhampton, we are so lucky that Lucky Onion took up the job of restoring a huge part of the village that has been so sorely missed, after being closed for nearly seven years. Some of the best ales I have had in memory."

"This pub has brought the life back into Minchinhampton!"

That Minchinhampton should have been without a single pub for so long is nearly unconscionable. Especially bearing in mind that, according to British History Online:

"Twenty victuallers were licensed in the parish in 1755, and in 1838 it had 20 public houses and 38 beershops. The Crown had opened by 1718 and in the late 18th century and early 19th was used for public meetings and assemblies and was the terminus for the London coaches."

We may never aspire to the glory days of 1838, but at least Minchinhampton has its 'principal inn' back and already the Crown is proving a runaway success.

Tim Mars

NEWS News from Stroud...

CIDER PUB OF THE YEAR 2021



The Stroud CAMRA Cider Pub of the Year, The Carpenters Arms, Miserden, was presented with their award on a day of unseasonably pleasant September weather. The event was supported by CAMRA members from across the Stroud Valleys who had all made the trek to this countryside idyll in Miserden - George Hill, Chas Townley, Bob Brooks, Tony Hill, Bob Jeffrey and Bill Hicks (our photographer). Also joining us from Cheltenham were Dave Appleing, his father and a family friend who specifically to attend the presentation and enjoy the ciders.

On the real cider front the pub's usual offerings from Westons and Thatchers were supplemented by ciders from Dunkerton's, Gwynt y Ddraig, Rich's and Severn Cider

On behalf of Stroud CAMRA Tony Hill presented a framed certificate to Kevin Allin, the landlord. Further photos were taken of the award on the bar where it sits alongside the 2019 and 2020 awards, Kevin and manager Ben Preston, and Kevin with wife Debbie.

This pub has perfectly adapted to the Covid trading environment with the car park having been gravelled to provide additional outdoor space.

The Carpenters Arms is a stone-built, 17th century Cotswold pub, it was originally a carpenter's shop that became a pub around 100 years ago. The low-beamed bar features

bare stone walls, a large inglenook open fire and many interesting pictures and artefacts on the walls. There are seats out in front and to the side. The pub is dog and children friendly, and gets rave reviews for food, service and friendliness on Trip Advisor.

The village and the Carpenters Arms stood in for Slad for the new production of Laurie Lee's Cider with Rosie broadcast on the BBC in 2018. Miserden was chosen as the location with the Carpenters Arms standing in for the Woolpack because, unlike Slad, there are no overhead wires, satellite dishes or uPVC windows - by order of the Miserden Estate.

The survival of a village pub is important if the community is to maintain its identity and be more than just a commuter dormitory. The pub is indeed the hub - an infinite resource for locals, regulars, villagers and the publicans who stamp them with their personalities and idiosyncrasies.

A pub is a many splendoured thing that can be home to live music, exhibitions, chess, a knitting circle, a literary club, motorcycle club, sports clubs and the whole gamut of local societies, campaigns and interest groups. It may be a Mecca for beer lovers or the home of fine dining. A pub is for everyone and everyone has their pub.

As John Earle wrote in 1628, it is 'the busy man's recreation, the idle man's business, the melancholy man's sanctuary, the stranger's welcome, the scholar's kindness and the citizen's courtesy.'

Tony Hill

CLUB OF THE YEAR 2021



The Chalford Sports & Social Club scooped the title of Stroud CAMRA Club of the Year, the first ever club in the area to do so.

The presentation of a certificate took place on Sunday 31st October. This was an unusual event in a number of ways, not least because it took place on Hallowe'en.

The Chalford Sports & Social Club is the sporting and social hub of the village, with around 500 members who pay £15 a year. It is an amazing resource at the heart of the community, offering a wide variety of social and sporting opportunities, from craft clubs to skittles, fitness classes to sport on TV. It is a warm, family orientated and welcoming place, where children are always welcome - as evidenced by the fifth birthday party in full swing while we were there.

The club is justifiably proud of its sporting prowess. It hosts four men's football teams, with the 1st team currently sitting pretty in the Northern Senior League. Two cricket sides play out of Chalford, with the 1st team playing in Stroud Division 2 and the 2nd team currently playing in Stroud Division 4, as well as a pub cricket team. As if that were not enough, the club has no less than seven tennis teams, with their top players battling it out against the best in the area in the premier division. The club boasts five floodlit courts, including two synthetic clay ones.

The clubhouse is unprepossessing, but it proves to be an Aladdin's cave when it comes

to the range of facilities and activities within. The main hall is big enough to accommodate 150 people and is a popular choice for wedding receptions, parties, concerts and family events. It is also used for short mat bowls, with several sessions each week.

But long-alley skittles is at the heart of the club, with eight teams, regular competitive and social events throughout the winter and a weekday league in summer.

Unfortunately, we could not see or use the skittle alley because of the children's party in the main hall, which was a pity. Sadly, skittle alleys are an endangered species in our pubs, and many Stroud CAMRA members are enthusiastic players. So to find a club with a well-maintained and supported skittle alley was a boon.

Ali Brady, (seen here with Rob) became manager in March 2018 and from that point on it was all change on the beer front. Her husband runs the Good Beer Company, a real ale wholesaler supplying pubs and clubs around Stroud. So in came the handpumps and on came the real ale. Rob is solely a volunteer at the club but takes care of beer ordering and line cleaning, and also serves behind the bar. So a good choice of real ale was a given for the presentation with a good turnout of CAMRA members gathered to toast Ali, Rob and the team.

Tim Mars

**CASK
KEG**

ORGANIC BEER
9g CASK
50I KEG



ENJOY OUR
RANGE OF
440ML CANS

CANS

**TAPROOM
&
VENUE HIRE**

HOMEMADE
FOOD &
ORGANIC
DRINKS



GIFT BOXES,
CLOTHING &
VOUCHERS

**GIFTS
&
MERCH**

STROUD BREWERY
Kingfisher Business Park
London Road
Thrupp, Stroud
Gloucestershire
GL5 2BY

WWW.STROUDBREWERY.CO.UK

#drinkresponsiblyfarmedbeer



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. That'll give you the best chance of winning and appearing on the Tippler's front cover.

Sponsored by

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 The Editor at the address below.
NOTE: Judges decisions are final and images chosen may not represent venues within the county.



tipplereditor@gloucestershire.camra.org.uk



The Editor, The Tippler, 23 Theocs Close,
Tewkesbury, Gloucestershire. GL20 5TX

Stroud CAMRA launch the 2022 Good Beer Guide

Stroud CAMRA launched the 2022 edition of the Good Beer Guide on 13th November at the Butchers Arms, Sheepscombe, the epitome of an idyllic Cotswold country pub with its formidable reputation for food and real ale.

A stalwart band of Stroud CAMRA members joined loyal locals and regulars to toast the publication of the Guide and to celebrate the pub's inclusion for the tenth year in a row.

It was a thoroughly enjoyable occasion thanks to the beer, the company, the ambience, the warmth of the welcome as well as the stove. The Good Beer Guide is about real ale first and foremost, and the pub did not disappoint with a choice of three beers in superlative condition from three local and regional breweries at a range of strengths - Bristol Beer Factory's Notorious (3.8%), Shotover's Trinity (4.2%) from Oxfordshire and Battledown's West Coast IPA (5.2%) from Cheltenham. Fans of real cider were not

forgotten either, with the popular Gert Lush (4.9%) from Gloucester on tap.

While the pub is well known for the quality of its traditional home-cooked food, the Butchers is still very much a village pub where you are equally welcome to drop by for a pint.

The pub is reached down narrow winding lanes, the village of Sheepscombe is sheltered by beautiful beechwood slopes on either side. The mellow Cotswold-stone houses and glorious scenery make the area a magnet for walkers, cyclists and tourists alike.

The Sheepscombe Valley was once part of a Royal Deer Park used by King Henry VIII, with the pub dating from around 1670. Its name comes from the practice in those days of hanging the carcasses of deer killed on the hunt in what is now the bar area.

There are eight pubs from Stroud CAMRA's bailiwick (postcodes GL5, GL6 and GL10) in the 2022 edition of the Good Beer Guide.

The Ale House, Stroud

The Bowbridge Arms, Bowbridge

The Butchers Arms, Sheepscombe

The Crown & Sceptre, Stroud

The Crown Inn, Minchinhampton

The Prince Albert, Rodborough

The Stroud Brewery Tap, Thrupp

The Vine Tree Inn, Randwick

The Good Beer Guide 2022

The 49th edition of CAMRA's flagship Good Beer Guide was published on Friday 12 November, showcasing the very best places to find a pint in the UK. It features 4,500 pubs in England, Scotland, Wales, Northern Ireland and the offshore islands that serve the best real ale. First published in 1974, it is the UK's best-selling beer and pub guide. The Guide is also available as an app on both iOS and Android devices.

From country inns to micropubs and brewery taprooms, the self-styled "beer-lovers' bible" is the definitive guide to pubs of all kinds offering the very best of British beer and



hospitality. Unlike other pub guides which almost exclusively feature quaint 'olde worlde' pubs in picturesque rural locations and have scant coverage of pubs in urban areas, CAMRA's Good Beer Guide includes back-street boozers alongside idyllic inns oozing ancient charm, town centre ale houses that are all-year-round beer festivals, heritage pubs

listed for their historic or architectural importance, pubs with a big reputation for live music as well as establishments renowned for their food, wine and gastronomy. This catholic and eclectic selection is united only by the quality of the real ales each and every one of them serves.

The Guide is fully revised and updated each year, with listings based entirely on evaluation by members of CAMRA's 200-plus local branches. The unique breweries section lists every brewery—micro, regional and national—that produces real ale in the UK, and their beers. Tasting notes for the beers, compiled by CAMRA-trained tasting teams, are also included.

In his foreword to the 2022 Good Beer Guide, best-selling singer James Blunt reflects on the industry's struggles during the COVID pandemic. Following 18 months of struggles for pubs and breweries in the face of restrictions and lockdowns, Blunt, who owns the 17th-century Fox & Pheasant pub in Chelsea, remarks that as both a musician and a publican, he has "pretty much chosen the worst two jobs for a global pandemic."

Nik Antona, CAMRA national chairman, said: "After the struggles of the past 18 months for the industry, it is great that Good Beer Guide figures are showing the resilience of pubs and brewers - an increase in brewery numbers after they dipped last year for the first time, as well as over 500 new pub entries.

"This is great to see, especially coupled with the news in the latest Budget, including the announcement of a new, lower rate of duty for draught beer and cider. However, the industry is still vulnerable in the aftermath of Covid-19 lockdowns. Breweries still face issues around costs, lack of business rate relief,

and silence from the Government on Small Brewers' Relief reform.

"CAMRA is calling on the Government to make sure the new draught duty rate applies to containers 20L and up so that small and independent brewers can benefit."

The Campaign for Real Ale

CAMRA, the Campaign for Real Ale, is a not-for-profit consumer group with over 180,000 members, founded by four thirsty and disgruntled real ale enthusiasts back in 1971. Today CAMRA is widely regarded as one of the most successful consumer organisations in Europe.

CAMRA campaigns for real ale, pubs and drinkers' rights. We champion pubs, pints and people.

Pubs because the great British pub is a part of our life and culture, and we campaign to ensure their survival as well as highlight their importance in our society.

Pints because we have a passion for real ale and work to ensure you can access a broad selection of beer and ciders across the UK.

People because we're a volunteer-led organisation, with our members at our heart.

We campaign to promote and protect beer, by actively supporting Britain's pubs and breweries to get a better deal for beer drinkers.

Campaigning is what CAMRA does. We have achieved much in our 50 years, not least a long-term future for quality real ale and cider, which is now readily available across the UK—but there's still so much more we can achieve.'

CAMRA's vision is to have quality real ale and thriving pubs in every community. Its mission is to promote and advocate

the production, availability and consumption of quality real ale, cider and perry

pubs and clubs as social centres and part of the UK's cultural heritage

the benefits of responsible social drinking

It does this by supporting and encouraging brewers and pubs, by running and supporting beer festivals, lobbying Government for change, organising awards schemes and developing bespoke pub finders and guides.

Tim Mars



THE INN AT FOSSEBRIDGE



Outstanding popular Pub Food
Passionate about well kept ales
Stunning riverside garden
Al Fresco dining in summer
Roaring log fires in winter

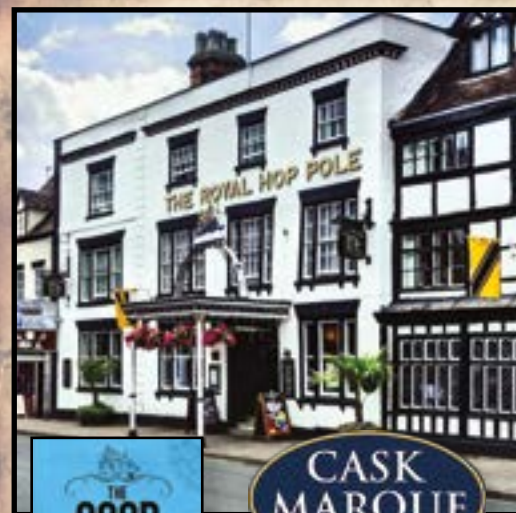
This famous ancient character inn with its stone walls and flagstone floors is located on the Fosse Way (A429)

7 beautiful en-suite bedrooms

01285 720721

Fossebridge, Nr Cheltenham, GL54 3JS

reservations@innatfossebridge.co.uk www.fossebridgeinn.co.uk



Stuart, Linda and the team welcome you to The Royal Hop Pole Hotel. An historic 15th century coaching Inn, very spacious, multi-roomed drinking establishment with large patio and riverside rear garden area.

28 En-suite bedrooms from £49

2022 entry in GBG, Cask Marque and LocAle accredited

With 3 local & 3 national guest ales from award winning brewers and all from £1.99 a pint

Food Served from 7am to 11pm

The Royal Hop Pole Hotel
01684 278670

ULEY BREWERY



Cotswold beer brewed with tradition and care

Uley Beer Club- The perfect gift for any beer lover
 10% off all our beer and Merchandise for a year, a free Uley tshirt plus a few other perks! More information available on the website.

Drink Uley beers at home
 Enjoy your fresh beer at home with door to door local deliveries direct from the brewery and available by post nationally.
 All available in 5L, 10L & 20L sizes



Uley Brewery Ltd, The Old Brewery, 31 The Street, Uley, Gloucestershire GL11 5TB www.uleybrewery.com 01453 860 120

this publication is edited, designed and created by



CHARISMATIC MARKETING LIMITED

To find out about our design, advertising, sales and promotional literature services, and how we can help your local business

call Chris on 07977 157050

chris@charismaticmarketing.com

the
tippler

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

The Butchers Arms, Sheepscombe's 10th year in the Good Beer Guide

The Butchers Arms (BA), a village pub in Sheepscombe celebrates its tenth year in the Good Beer Guide 2022. (The other Stroud district pub to have been in the GBG for the last ten years is the Crown and Sceptre, Stroud). The BA gained entry in 2013 and has consistently been seen by the local Stroud CAMRA as serving good quality ale as well as a wide range of ales from across the UK. Since April 2021 when pubs re-opened, the BA has hosted 57 different ales from 23 breweries and from 33% of English Counties and at least one brewery from both Scotland and Wales in seven months. It manages this feat with only two guest ale pumps, which change constantly, rarely more than one barrel of each to ensure a diverse offering.

The managers, Sharon and Mark Tallents, manage the pub for a small pub company, Heartstone Inns, (8 pubs currently) and took over the pub in 2007. After settling into the community for the first two to three years and then developing the business, they committed themselves to providing a wide range of ales. From 2010 they began to work to gain the commendation



of the local Stroud CAMRA group and were selected for their first entry in January 2012 (the selection takes place in January of the previous year for entry). The pub company established an agreement with the large regional brewer, St. Austell (Cornwall) to serve their ales across all of its outlets. The BA managers, however, persuaded their owners that, having built a good relationship with locals for well-kept and diverse ales, it was in the interest of Heartstone Inns, for the BA to have more flexibility over ale choice and stay in the Good Beer Guide.

The managers have committed themselves in recent times to three local breweries from whom they order directly, Clavell and Hind (Birdlip), Battledown Brewery, (Cheltenham) and the new Fresh Standard Brewery from Minchinhampton. Their constant feature on the bar is 'Notorious' from the consistently good Bristol Beer Factory. They rely, for the rest of their ales, on a local distributor, 'The Beer Agent' (Tony Hodder) from whom they have purchased ales for most of their time here. He travels across the country and

into Scotland and Wales, sourcing a wide range of ales from small and medium sized breweries for pubs throughout Gloucestershire – a great service. During most of the lockdowns the pub delivered or enabled 'click and collect' of their wide range of ales to their regulars who lived locally. The Beer Agent provided some of them and he also began individual deliveries to homes, which he continues to this day as he drops off new barrels at the BA.

The BA manages to combine being a village local and a destination pub, with its Cotwold stone façade; low beam ceilings; a roaring log burner in winter, four small intimate rooms with settles; a popular wholesome food menu and friendly service.

The Butchers Arms also has an unusual claim to fame. Its inn sign, a painted three-dimensional carving of a butcher quaffing ale with a pig tethered to his leg, is probably the best known and most photographed in the country. 'Arfur', (seen far left) so called due to falling from his perch and breaking in half, was lovingly restored in 2020 by two stoic and talented regulars.

It enhances its attraction with its ever-changing range of ales to both locals and visitors who return regularly to imbibe new ale flavours. It also has a bar pump dedicated to real cider, from Gert Cider, another local Gloucestershire brewery, and the Iford or Perry's Cider both from different parts of Somerset. It also says something about a pub when four staff doing more than 30 hours a week have worked at the pub for over seven years and the chef for 13. Village pubs have had a tough time over the last 20 years, and it is testimony to this pub that it not only survives successfully but manages to retain a top seat the CAMRA top table.

Is it unusual to have a village pub with 10 consecutive years in the GBG? The definition we use of a village is that it contains a church and a centre with properties around that centre, usually the church with up to 1 - 2 thousand people. Let me know if you know of any village pubs who have regular entries in the GBG. I would like to add information or write about them for my Village Pub Project.

Bob Jeffrey





STRAIGHT FROM THE HORSE'S MOUTH...

PUB & BREWERY NEWS

CHELTENHAM PUB NEWS...

The Stable closed and building now sold, future not known.

The Grape Escape is now Botanist, and the Apartment is now Aura both cocktail bars with no cask ale.

The Strand is now owned by the owners of the Royal Navy Volunteer pub in Bristol and is more focussed on cask and craft beers.

The Angry Parrot micropub is now getting more established.

The Old Fire Station now focussed on Darts and has discontinued cask ales.

The Merryfellow in Charlton Kings has reopened under a new licensee.

The Cosy Club is no longer selling cask ales.

The Railway, Swan and **Vine** are now all 'free of tie' with a far better choice of ales albeit all the same in each pub and prices have increased considerably.

The Cheltenham Motor Club held their 'Wheel Ale Festival with 10 ales in addition to the 6 on the bar, all extra ales were sold out by 8.30, over 1200 pints were sold on the day.

The Suffolk Arms won the 2021 SoGlos 'Best Pub/Bar In Gloucestershire' award. The owners have also applied to open a bar/tasting room for wines spirits and beer in Pittville Street. Beer is likely to feature, but not cask real ale.

Brewdog have announced plans to open a bar in the Brewery Quarter in the Spring of 2022.

CHELTENHAM BREWERY NEWS...



Aston Microbrewery has opened in Cheltenham. Cask beer outlets are the Cheltenham Motor Club and The Angry Parrot, St James Street.



Cotswold Lion Brewery has moved to new premises at Hartley Farm GL53 9NQ.

After eight years of brewing out of a farm's disused grain store, Cotswold Lion Brewery has moved to a brand new, purpose-built unit of 180 square metres. Just a quarter of a mile away from the old farm

STRAIGHT FROM THE HORSE'S MOUTH...

PUB & BREWERY NEWS

site, the new brewery is located on Leckhampton Hill, just south of Cheltenham on a small road leading to Seven Springs.

Owner Andy Forbes said: "the Devil's Chimney landmark is nearby, and we have stunning views, including the nearby fields containing the breed of sheep after which we are named!"

The new facility will have public access for a retail unit, which will sell cases of beer, once we have been granted a licence."



Clavell & Hind, the Postlip based brewery in has invested a lot in their new branding is out

in trade, looking as sinister as the two highwaymen the brewery is named after, Captain James Hind and John Clavell. Their designer, Angus, has done a fantastic job telling the story of the darker side of the Cotswolds, in the next edition of the Tippler, the real story behind these two characters will be told



Donnington Brewery are busy with recruitment of new landlords for their pubs, the **Halfway**

House, Kineton and the **Farmers Arms** at Guiting Power both have new couples in charge, see next article in this magazine. In the meantime, they are looking for new landlord for The **Coach and Horse**, Longborough and **The Fox**, Great Barrington, both of them iconic Cotswolds pubs, so if you are looking for a new challenge then get in touch and see what the life of a Cotswold landlord can offer you.

For next March and the annual Cheltenham Race Week, they'll once again be brewing their popular 'On the Nose'.



The Fresh Standard Brew Co has begun to operate alongside **Artisan Ales** based in Minchinhampton (Jon Kemp is allowing them to cuckoo).

The brewer is Richard Taylor, who is one of our active members, and who first worked at Stroud Brewery and then moved as brewer to Battledown brewery. He is starting to be assisted by his partner Charlotte, and they have produced, in our opinion, some wonderful ales.



The Forest Brewery is an exciting project of the Brythonic Beer Company.

Set up by two friends in Bristol, their nano-brewery began brewing in a Bristol suburb in 2015.

The brewery relocated several times within Gloucestershire, finally settling within the village of Bream, in The Forest of Dean, in 2020 at the historic Hang Hill Works.

Their beers can be found at the Forest Deli, Coleford, The Forest Larder, Longhope, The Marches Delicatessen, Monmouth.

If you fancy it on cask, it's regularly supply the following pubs: The Rising Sun Inn, Moseley Green, The Drapers Arms, Bristol.

To find out more follow them on Instagram or their Facebook page:

[w.facebook.com/brythonicbeer/](https://www.facebook.com/brythonicbeer/)

THIS SECTION OF THE MAGAZINE NEEDS YOUR HELP!

If you have any news on pubs going bust, ceasing trading, starting up, being refurbished or being taken over, then please let the editor know, this wonderful county is a big rural place with plenty going on that we won't be able to keep up with without your help.

Similarly, breweries are coming and going, starting up, being bought out, merging with others, and we want to know all about them. It only takes a few lines to the editor and he'll do the rest!

New Couples at the helm of Donnington Pubs

Two of the Donnington Pubs that sit in the Windrush Valley in the Cotswolds have new tenants who have not run pubs before and from diverse backgrounds They bring new enthusiasm to these classic country pubs.

North Cotswolds Pubs Officer, Martin Jones, asked them to tell us about themselves and their backgrounds and how they want to run their Pubs.

The Farmers Arms at Guiting Power

We are the Moore family, Tom and Liz and we run the Farmers Arms at Guiting Power. We have two young children who live with us, and three older children who you may see working for us from time to time. We also have our two Labradors as the pub dogs.



Tom was born and raised in the area and knows it like the back of his hand. Before the pub, we were running a fish and chip business in the town of Winchcombe. We decided we would like to have a pub to run after many months of talking about it and so contacted our local Donnington brewery. We had both worked in pubs, but we had never run one before!

It wasn't long before the Farmers arms became available and so we showed our interest straight away. The pandemic certainly

didn't put us off. A country pub will always be a popular destination, especially when you have such a supportive community such as Guiting power and the surrounding areas. We have got the skittle alley, pool table, darts and even quoits! We welcome everyone into our pub including our four-legged friends. We offer a great choice of food and most importantly great Donnington ales, and we look forward to meeting you.



Halfway House at Kineton

We are Mark and Sarah and we run the Halfway House at Kineton. After spending year doing different work Mark worked at the VW garage in Oddington whilst Sarah did childminding then worked as a carer. We decided it was time to try our hand at something different. What could more different then running a Pub,

We wanted to make The Halfway House a family friendly place as whilst our four children where little we felt there wasn't many places that catered for them.

Neither of us had a background in catering so we brought on board Sarah's brother Stephen as chef. He offers exceptional food and helps with a real family feeling though out the pub and of course fine pint of Donnington Ale.

Martin Jones

View from the Brewhouse

In a series where brewers, from around the county discuss a variety of issues that affect them and their art.

It can focus on anything that is of concern or interest. It may be about their brewery, their people, beer styles, craft beer, fashions, seasonal beers and even the interesting topic of craft, keg or cask dispensing, in fact - anything goes!

2021 has been quite a year for everyone. Breweries have had their own struggles and are finding ways to come out of this year in as best shape as possible. Lockdown was a tough time. Fighting to keep the business going whilst offering the best service to our drinkers and publicans. We committed to uplift and replace all casks that were not used during lockdown.

At Clavell & Hind we are working hard to ensure we not only survive but prosper in 2022. This cannot be done with out the team we have up at the brewery. Led by James and his team of merry highwaymen we all work to 'The Highwayman's Code'. Quality, Passion, Trust, Fun and Individuality. Burt (that's me in the picture) and Ed in the brewhouse. Kat, Kevin and Ben staying on top of the admin, sales and dray. Gordan and Faye running the taproom with the wonderful Tara, Meg, Tom and Lawrie.

Our portfolio beers: Coachman (3.8% Golden), Blunderbuss (4.2% Pale) and RookWood (4.7% Premium Ruby) are being enjoyed in pubs and at home in bottles and beer boxes. At the brewery we are constantly juggling between consistency and improvement.

All our beers have a connection to the highwaymen that operated throughout our region. If you want to find out more, please visit us up at the brewery on a Friday. Always a good, fun atmosphere with great food trucks providing the grub. Dobbo, a Cotswold musician, can often be found perched on a bar stool filling the air with guitar classics.

Our Autumn seasonal beer, Wicked Lady, a 4% Best Bitter has all been drunk and Sleightman, a Red IPA, is going into cask ready for the festive season. It seems daft talking about Gold Cup week, but we always look forward to this boozy festival. Get ready to have a go on C&H Black Stallion nearer the time.

Since we began brewing in March'18 our focus had been on cask ales, but we have started to venture into keg and can. C&H Pilsner is already available in bottle and keg. Our first 'craft' led beer; 'Recantation of an ill led life' has been well received. Cans are in stock, but the keg product flew out, none are left in the cold store. We will be releasing a keg/ can Session IPA in the New Year with other exciting 'craft' beers to follow throughout '22. The support we have from our customers and Birdlip village is tremendous, and we thank all of you.

To find out more about what we're doing at Clavell & Hind and the events up at the brewery please visit our website: www.clavellandhind.co.uk.

Burt the Brewer, Clavell & Hind





Serving up a Gloucestershire first at new sustainable taproom

State-of-the-art technology and industrial heritage are brought together under one roof at Gloucester Brewery's new waterside taproom.

Nestled in the heart of Gloucester Docks, the 2,500 sq ft Warehouse Four features the county's first self-serve bar where customers can pour themselves a pint of fresh keg beer brewed on site.

The new development also houses the brewery's large new shop and provides much needed extra brewing and distilling capacity. It's just the start of things to come for the business with major plans to develop the site.

TOASTING 10 YEARS IN BUSINESS

- **2011:** Gloucester Brewery brews its first beer Gloucester Gold at its Docks home.
- **2015:** It moves to new larger premises at Fox's Kiln and opens TANK – the first Gloucester Brewery bar
- **2019:** Gloucester Brewery commits to becoming carbon neutral by the end of 2022
- **2020:** Fox's Kiln Distillery is established producing a range of quality artisan gins
- **2021:** Fox's Kiln expands to produce a range of vodka and Warehouse 4 taproom and shop opens

Warehouse 4 taproom is open daily between 10am and 11:30pm with the shop open 10am to 5pm Monday to Saturday.

Managing Director Jared Brown said: "Opening our new taproom and shop, Warehouse Four, is the latest milestone in what has been a decade of growth for the brewery; from brewing our first pint of Gloucester Gold in 2011, to opening Tank bar in 2015 and now this stunning new waterside venue.

"Not only is this a fantastic venue, it also serves a practical purpose for the business as well. As we have grown, we needed to find some extra brewing space and this new site will enable us to increase production by 500%."

As well as the card operated keg bar, Warehouse Four also houses a staffed drinks bar where people can sample its range of cocktails made with spirits distilled on the premises. Food trucks are also at the bar almost every weekend serving up amazing dishes from pizza and hot dogs to Caribbean food.

The extra space has also enabled the brewery to bring back its popular events programme such as the monthly free comedy night Brew Ha Ha on the first Tuesday of every month. It also runs its brewery tours on the second and last Thursday.

This major project comes on the back of two years of strong growth for the brewery despite the pandemic. It now counts Gloucester Rugby chairman Martin St. Quinton and the club's Chief Executive Lance Bradley among its shareholders who have helped the business go from strength to strength.

In December 2019, the business rebranded

**GLOUCESTER
BREWERY**

to promote and underpin its sustainable earth-conscious brewing values. It also brought its entire canning operation in house and is now producing upwards of 500,000 pints of beer a year.

Last year, the brewery created the Fox's Kiln Distillery spirits line with more than 5,000 bottles of gin sold in the first 12 months and a new vodka range was released earlier in 2021. All the spirits are sold at the Warehouse Four's bar as well as available in the taproom shop and online.



"Despite such overwhelmingly challenging circumstances during the pandemic, the brewery has strived not only to keep going but to continually move forward," Jared said.

It has plans to further develop Warehouse 4 to create a mezzanine level and large upstairs event space. The brewery also has its sights set on an expansion of their bar portfolio with potential locations in Cheltenham, Worcester and Bristol.

It is hoping to continue its innovative brewing techniques as well. Experienced master brewer Iain Masson is now working with head brewer Pietro Lovato and the team to further enhance its award-winning range of beers.

Project Manager Jan Van Der Elsen said its focus on sustainability goes hand in hand with the business growth and the development of Warehouse 4 and they have already put a number of measures in place in the past two years.

"Sustainability is at the heart of what we do here at the brewery, and we're committed to becoming carbon neutral by the end of next year," he said.

"We get our power from renewable sources and have two electric vehicles delivering in the local area and we will be investing in bigger electric vehicles next year. All our beers were put into cans earlier in the year as cans are easier to recycle than bottles. It also cuts down on our beer miles as well."



He said there are further measures planned for next year and beyond as well.

"One of our big projects for 2022 is replacing the roof of Warehouse Four to give it a lot more insulation and we are also installing solar panels as well in the next couple of years. We have also recently had an eco-friendly heat pump put in to heat the building as well," he said.

As it embarks on this exciting new phase of development and growth, Jared said its recent 10th anniversary was also cause for celebration and a chance to reflect on how far the business has come in the last decade.

HOW PRODUCTION INCREASED IN 2021

- **Five new 10-barrel conditioning tanks**
- **Two new 20-barrel conditioning tanks**
- **Brought canning machine in house**
- **A new temperature controlled cold store for cans**
- **New 500 litre still to increase distillation five-fold**
- **A large new gin maceration vessel with eight times the capacity.**
- **Coming up in 2022 and beyond:**
- **Four more 20-barrel conditioning tanks**
- **Main brew kit to be upgraded**

"As we look to the future, we also want to take a moment to say a massive thank you to all of our staff, investors, customers and suppliers who have supported us over the years and helped make the brewery what it is today. There is much more to come from us, so watch this space," Jared said.

For more on the brewery, visit:
www.gloucesterbrewery.co.uk



BESPOKE BREWING CO

ROYAL FOREST OF DEAN



Fancy A Pint of **Grrr..?**

The Real Ale Heart of the Forest

NAME THAT PUB

This chap looks a big hog-tied...
but where would you find him?

This fine specimen has been associated with this pig, and the meat trade for a very long time. Found in a sleepy village with an ovine etymology, you'll find in CAMRA's latest GBG, the 2022 Good Beer Guide. Good luck!



COMPETITION WHAT YOU CAN WIN

WINNER - brewery tour for 2 people to visit the brewery and a case of 12 bottles.



RUNNER UP - brewery tour for 2 people



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



tipplereditor@gloucestershire.camra.org.uk



The Editor, The Tippler, 23 Theocs Close,
Tewkesbury, Gloucestershire. GL20 5TX

DODGY TICKER?

The continuing tales of a beer collector

In this edition our hero considers - **STRONG BEER** - oh yeah!

The Lure of Strong Beers

It probably hasn't escaped your notice that there are more strong beers around these days than ever before. Do you welcome this or are you someone who avoids them at all cost? I know a few beer drinkers who will not touch any beer that is beyond session strength and you may indeed be one of those. Then again, I also know one or two who will immediately head for the highest ABV they can see along the bar. Hopefully, most of us have a healthy respect for the effects alcohol can have on us and treat stronger beers with a bit of respect, rather than simply looking to get blotto as fast as we can. As a beer collector, however, I must of course stay open to trying anything.

There was a time when I stayed well clear of the strong 'uns (in those days I was less obsessed with adding new beers to the collection), but that was almost entirely due to the poor quality of many strong beers back then. Thankfully the days of any beer above 6% tasting like paint-stripper are long gone and I am more than happy to drink stronger brews, as long as they are not priced too outrageously.

I am not particularly interested in the search for ever higher ABVs, but at the same time I do not avoid the extremes of beer strength, because that would hinder the collection. For the purposes of this article I will define a strong beer as being at 6% ABV or more and a very strong beer as being at 9% or more. Occasionally I come across a super strong beer at 12% or more, but these are quite unusual.

I do not routinely record the ABV of all the beers I taste, but I have for a number of years written down the ABV when it is particularly high (6% or above) and particularly low (below

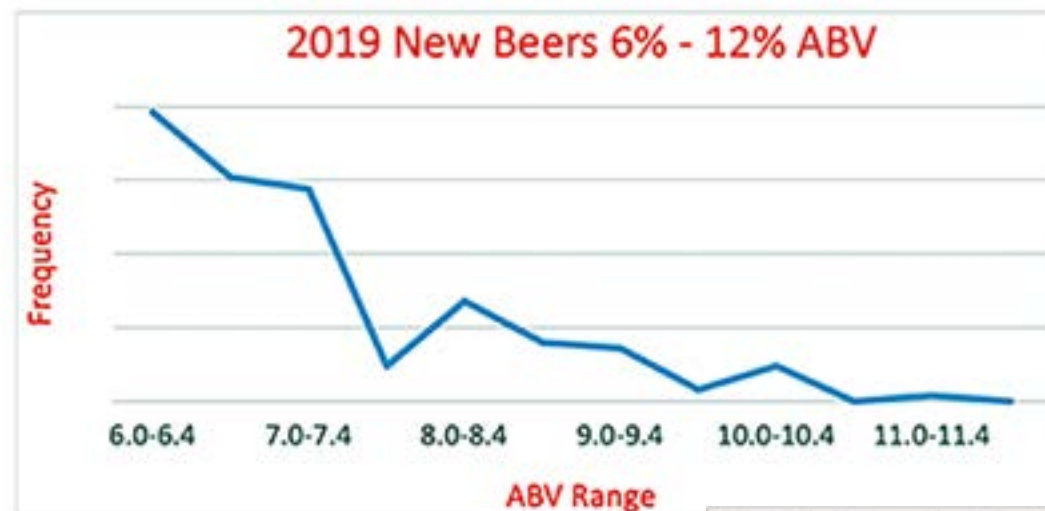


3%), so I am at least able to do a bit of simple number-crunching on the stronger beers in the collection. In 2019, 14% of the new brews I added to the collection were strong, which included 1.7% very strong. There were 4 super strong beers. The same figures for 2018 were 14% strong, including 1.4% very strong and 1 super strong beer. This indicates that a fairly consistent proportion of stronger beers from year

to year, but perhaps a slight increase in the number of very high ABV beers.

The purpose of this article really is to encourage everyone to be prepared to give stronger beers a try, because I am always surprised by how many appear in my annual lists of WOW beers. Indeed, for those interested in numbers, 33% of the 2018 WOW list were at 6% or more (compare this with the 14% quoted earlier for all beers in 2018).

For those who like Maths, here's a graph:



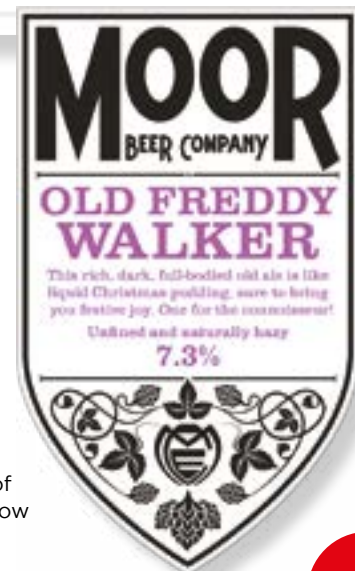
The graph shows the strong and very strong beers added to the collection in 2019, grouped by ABV. I was expecting a smooth declining curve, but was surprised to find a bit of an anomaly: a lack of beers in the range 7.5-7.9% ABV. This may just be a quirk of the 2019 data as I have not analysed any other year, but the sample size is reasonable, so perhaps there is another reason why there are fewer than expected beers out there in this strength range. I am not a brewer, so there may be a technical reason why these beers are not being brewed: answers on a postcard please.

I distinctly remember a moment when I realised that strong beers can taste amazing.

It was during a Magic Rock tap takeover at a local bar and I was able to order a third of their Cannonball (7%), followed by a third of Human Cannonball (9%), ending up with a third of Unhuman Cannonball (11%). All three were full of powerful hop flavours and the increase in ABV, rather than detracting from those lovely flavours, actually seemed to enhance them.

These days breweries seem to be only too eager to 'imperialise' everything! This is

their way of telling us that we are in for something extra strong - it's not just a stout, but an imperial stout. I have tasted so many delicious imperial stouts in the past couple of years that I now



PODGY TICKER?

The continuing tales of a beer collector

In this edition our hero considers - **STRONG BEER** - oh yeah!

relish the opportunity to try more when they turn up, which they invariably do. Imperial milk stouts or 'pudding stouts' seem particularly in vogue and I must admit to a liking for their delicious dark sweetness. But, of course, these sorts of beers are not to everyone's taste and there are probably plenty of readers shouting into their empty pint glass at the moment berating me for admitting to liking such monstrous concoctions - each to his or her own! If you are not a milk stout fan, however, you still have plenty of opportunities to enjoy higher ABV beers - imperial IPAs, DIPAs or even TIPAs abound too and these are often unfiltered, making them so opaque and 'chewy' they appear more like fruit juice than the clear amber liquid many expect beer to be. Please do not mistake that for criticism, though, since I love those beers too and will readily add them to the collection also.

The Belgians, of course, have been producing incredible-tasting strong beers for many hundreds of years and I still marvel at their brewing skills when I taste another dubbel or tripel that is new to the collection, but was first brewed maybe 300 years ago. Because they have perfected their recipes over so many years, I guess it should not be a surprise just how smooth and beautifully balanced many of them are. This, of course, is what our own brewers should be measuring themselves up against and I am pleased to say that these days I am, more often than not, highly impressed at their results.

The rise in 'craft keg' beers is undoubtedly a major factor in the recent trend for stronger brews. Bars selling cask ale only will quite rightly be cautious of strong beers as they will be expensive and if left undrunk after more than a week or so will probably need to be poured away, resulting in a considerable loss of revenue. Keg beers, however, will last much, much longer and will still taste good - therefore very little should be wasted. This is down to the 'sealed' nature of a modern keg - no contact with the

outside world means no contamination from the air and therefore beer that continues to be in good condition. So, many pubs and bars will

see the economic benefit in trying a stronger beer in keg, knowing that they have plenty of time in which to sell it. I appreciate that there are some readers for whom anything other than 'real ale' is rather



abhorrent (the clue is in the name - Campaign for Real Ale), but I am definitely not one of those - indeed as a collector, vetoing all keg beer would be a disaster as I would be deliberately refusing myself lots of collectable beers. My view is quite simple - if it's good beer, I want to try it and I have had a great many good keg beers in recent years. We are after all no longer talking about the sort of fizzy carbon dioxide-filled tasteless liquid of yesteryear. In my opinion, keg beer can be every bit as good as cask beer - I just get a bit annoyed at the very low temperature many are served at and the excessive prices charged at times.

So finally I had better talk about that all too important ingredient - price. Yes, a strong keg beer will cost considerably more than a session strength cask beer. Add to this the fact that your strong beer may have been brewed in the USA or Scandinavia and this will obviously incur extra transport costs, pushing the price up yet further. I am resigned to this, but we should not just accept any price we are offered. I will happily pay £3 to £4 a half

for a 9% beer. If you think about it logically, a 9% beer represents about twice the alcohol content of a 'standard' strength beer, therefore double the price is reasonable. However, I have seen beers offered at up to £6 for a third! Even if this is for a one-off brew from some obscure Norwegian brewery in collaboration with a trendy US outfit, a beer I will never get a chance to collect again, this is too much for me! We all need to know our own personal limits - and of course yours may be quite a bit lower than mine.

So, my message is a simple one: don't be put off by a strong or very strong beer - if the price is reasonable, order a half (or a third if available, or maybe even share a half with a friend!) and I have a feeling you may be pleasantly surprised.

Cheers!

Pete Searle
Gloucester

Cellar Supplies

PROUDLY SUPPORTING LOCAL
BUSINESSES SINCE 2003

DISTRIBUTION PARTNERS WITH:

MOLSON
COORS

HEINEKEN

CARLSBERG MARSTON'S
BREWING COMPANY

WESTONS
CIDER MAKERS
1880

THATCHERS Clavell & Hind

STAUSTELL
BREWERY

BUTCOMBE
BREWING Co.

TIMOTHY TAYLORS

GREENE KING

STRONG BREWERY

Tiny Rebel

Sharp's
BREWERY

OPEN MON-FRI: 8:30AM - 4.00PM/SAT 8:30AM - 1.30PM
CALL US TO SEE HOW WE CAN SUPPORT YOUR BUSINESS

01242 677118

WWW.CELLARSUPPLIES.CO.UK

We are moving!

ELMSTONE BUSINESS PARK
ELMSTONE HARDWICKE
CHELTENHAM
GL51 9SY

events: what's coming up

Cheltenham Branch - Email: 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

12th January 2022 8:00 pm - Business Meeting - The Bank House
10th February 8:00 pm - Ale amble to Great British Winter Beer Festival, Birmingham

Cirencester Sub-Branch - Email: 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

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

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

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 or visit the website www.camraingloucester.org.uk

11th March 8:00 pm - Social meeting - Start at Dick Whittington
8th April 8:00 pm - Social meeting - Start at the Linden Tree
14th/15th May 11:30 am - 11:00 pm - 8th Gloucester Beer & Cider Festival, Blackfriars

Stroud Sub-Branch - Email: stroud@gloucestershire.camra.org.uk

Meetings on second Wednesday of the month at 8.00 pm at the Ale House, Stroud. Call: Richard Taylor on 07917 661746. Anyone interested in Stroud meetings should contact us by email on stroud@gloucestershire.camra.org.uk and ask to be added to our email list.

Tewkesbury Branch - Email: 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 or visit the website www.tewkesbury.camra.org.uk

10th December - TBC - Christmas Mystery Tour - for details contact Bill Hunt: socialsecretary@tewkesbury.camra.org.uk
22nd December - 8.00 pm - Christmas Bash - at the Watson Hall. As always it promises to be a great night, so if you want to come along get in touch early and contact Steve Kisby by email at chair@tewkesbury.camra.org.uk
6th January 2022 - 8.00 pm - Business Meeting, venue TBA

events: what's coming up

North Cotswold Branch - Email: Roger Price on chair@northcotswoldcamra.org.uk or call 01451 810305 and 07850 429630.

For more details see website www.northcotswoldcamra.org.uk or the Facebook page: <https://www.facebook.com/North-Cotswolds-CAMRA-the-Campaign-for-Real-Ale-in-the-North-Cotswolds-1022351584505679/?fref=nf>

19th December 7:30 pm Xmas Dinner Redesdale, Moreton in Marsh
8th January 2022 8:30 pm 102nd Pubwalk Churchill, Paxford
13th January 8:00 pm Branch Meeting Craven Arms, Brockhampton
21st January 7:00 pm Bourton RAT. Meet Wellington.
19th February TBA CAMRA Regional Meeting. Exeter

If you have any pub news, views or stories contact tipplereditor@gloucestershire.camra.org.uk



**The Editor, The Tippler, 23 Theocs Close,
Tewkesbury, Gloucestershire. GL20 5TX**



NEW CAN RANGE NOW IN OUR BREWERY SHOP



EARTH-CONSCIOUS BREWING
**GLoucester
BREWERY**

- EST. MMXI -



GLOUCESTERBREWERY.CO.UK

CAMRA BRANCH CONTACTS

GLOUCESTERSHIRE CAMRA Branch

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 and
branchcontact@gloucestershire.camra.org.uk

CHELTENHAM CAMRA Branch

www.cheltenhamcamra.org.uk



Chair:

Rob Coldwell - 07752 740488
chair@cheltenhamcamra.org.uk

Branch Contact:

Rob Coldwell - 07752 740488
chair@cheltenhamcamra.org.uk

TRADING STANDARD DEPARTMENT

Gloucestershire Trading Standards, Hillfield House, Denmark Rd., Gloucester. GL1 3LD
Telephone: **01452 426201** email: tradstds@gloucestershire.gov.uk

TEWKESBURY CAMRA Branch

www.tewkesbury.camra.org.uk



Chair and Branch Contact:

07583 740986
chair@tewkesbury.camra.org.uk

Secretary:

Ian Mence
secretary@tewkesbury.camra.org.uk

NORTH COTSWOLD CAMRA Branch

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



CAMRA Membership is for you!

We're leading the fight to keep pubs alive and thriving in every community, serving quality ales and ciders.

Find out more camra.org.uk/joinup

From as little as
£28.50[†]
a year. That's less than a pint a month!

Includes
£30^{}**
Real Ale
Cider & Perry
Vouchers



Campaign
for
Real Ale

Or enter your details and complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and save £2 on your membership subscription

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

Your details:

Title Surname
Forename(s)
Date of Birth (dd/mm/yyyy)
Address
.....
..... Postcode
Email address
Daytime Tel

Direct Debit Non DD

Single Membership (UK)	£28.50 <input type="checkbox"/>	£30.50 <input type="checkbox"/>
Under 26 Membership	£20.00 <input type="checkbox"/>	£22.00 <input type="checkbox"/>
Joint Membership	£36.50 <input type="checkbox"/>	£38.50 <input type="checkbox"/>
(At the same address)		
Joint Under 26 Membership	£28.00 <input type="checkbox"/>	£30.00 <input type="checkbox"/>

Please indicate whether you wish to receive *BEER* by email OR post: ☐ Email ☐ Post

I wish to Opt-in to ☐ General Communications
☐ Branch Communications

Concessionary rates are available only for Under 26 Memberships.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association which can be found on our website.

Signed

Date

Applications will be processed within 21 days.

Partner's Details (if Joint Membership)

Title Surname
Forename(s)
Date of Birth (dd/mm/yyyy)

Direct Debit Instruction

Please fill in the whole form using a ball point pen and send to:
Campaign for Real Ale Ltd. 230 Hatfield Road, St. Albans, Herts AL1 4LW
Email: membership@camra.org.uk Telephone: 01727 867201

Name(s) of Account Holder

Billing Address

Bank or Building Society Account Number

Branch Sort Code

Postcode

Payments will show as CAMRA Membership on your bank statement.

☐ I understand that CAMRA has partnered with Stripe, who collects Direct Debits on behalf of CAMRA and confirm that I am the account holder and the only person required to authorize debits from this account.

Signature



This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay Direct Debits.
- If there are any changes to the amount, date or frequency of your Direct Debit, Stripe will notify you 2 working days in advance of your account being debited or as otherwise agreed. If you request Stripe to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit, by Stripe or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society.
- If you receive a refund you are not entitled to, you must pay it back when Stripe asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us. Setup of Direct Debit Instruction with Stripe on behalf of CAMRA.

[†]Price of single membership when paying by Direct Debit. ^{**}Calls from landlines charged at standard national rates, cost may vary from mobile phones. New Direct Debit members will receive a 12 month supply of vouchers in their first 15 months of membership. The data you provide will be processed in accordance with our privacy policy in accordance with the General Data Protection Regulations.



10 great reasons to join CAMRA

1 CAMPAIGN
for great beer, cider and perry

2 Become a
BEER EXPERT

3 Enjoy CAMRA
BEER FESTIVALS
in front of or behind the bar

4 GET INVOLVED
and make new friends

5 Save
YOUR LOCAL

6 Find the
**BEST PUBS
IN BRITAIN**

7 Get great
**VALUE FOR
MONEY**

8 DISCOVER
pub heritage and the
great outdoors

9 Enjoy great
HEALTH BENEFITS
(really!)

10 HAVE YOUR SAY

What's yours?

Discover your reason
and join the campaign today:

www.camra.org.uk/10reasons



Campaign
for
Real Ale