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Winter 2022

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the tippler

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

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

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This coxless four rowing boat decorates the ceiling of Porter's in Cirencester. This wonderful town centre pub has plenty of real ale choices as well as a great number of bottled beers and draught ciders. Send in your cover pictures, see page 47 for more details of how you can be a winner, and good luck!

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Got something to say?



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

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

CONTRIBUTION DEADLINES

For the next two issues, the deadlines will be
the second Friday in February 2023 and May 2023

www.gloucestershire.camra.org.uk





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...

Here we are again at the top of the year and, once again, we've got ourselves a packed magazine! We're up to 64 pages with three regular competitions to win brewery tours and cans of beer.

I'd like to thank all those who written to us, whether it's to the packed out letters pages, news, views or feature articles, it doesn't matter if you've not written a feature before, Send your copy and a few good images and we'll do the rest. They are all very welcome indeed.

I'd also like to thank

our extremely supportive advertisers, without whom, we couldn't get this magazine produced, so along with the volunteers who distribute the Tippler, we have a lot to thank them for.

Finally, try and get out and get into pubs which are becoming scarcer and scarcer, there are now fewer than 40,000, having lost some over 5000 this year! Drink more beer in pubs and save them, they are a precious thing indeed! Cheers!

Chris Leibbrandt

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Letters to the Editor...

Dear Chris

I have been wanting to email you for a few weeks now - ever since I picked up my copy of the Summer 2022 issue of 'The Tippler'. Can I say, it's great to have copies of 'The Tippler' back on paper and available in the pubs.

On page 4 you invited people to send you anything which could be used in future issues of 'The Tippler' so here is my contribution:

I realise more and more information is being relayed electronically, but I like to read my magazines on paper. I know many people are trying to cut down on paper usage, but it is recyclable and I recycle as much paper as I can at home. Which brings me to my first point - each weekend all over the world, the weekend newspapers are filled with supplements, all full of mostly useless rubbish which most people never bother reading. Why has there not been more complaints about this? Wouldn't be anything to do with upsetting Mr. Murdoch and the rest of them would it?

Now onto my main point of this email. During the past few weeks, I have visited three alcoholic establishments where they refuse to accept cash as payment. I like to pay by cash, but am prepared to pay by card if I get a receipt. However, the latest development is a refusal to provide a receipt, either because they do not do it, or 'we have run out of paper'. I'm then told that a receipt can be emailed to me and am asked to provide my details on some microscopic box which I inevitably make a mistake on, then have to ask the bar person (who is already serving somebody else) to get me out of that mistake. As you can guess, modern technology is not my specialist subject. All of this nonsense takes around five minutes and winds me up. If, however, I pay by cash, I try to give the exact money, so the transaction takes well under a minute.

'... All of this nonsense takes around five minutes and winds me up ...'

I go to the pub to relax and not be subjected to even more stress - there is enough of that in the world right now. I am constantly reading how after two and a half years of COVID so many pubs are struggling. If that is the case, I would have thought they would all be very grateful to receive payment by any means, be it card, cheque, cash or offers to do the washing up. Anyway, I have decided that if I do go to any pub from now on and I am offered only an emailed receipt, I am just going to turn 180 degrees, walk out and find a place where my cash is welcome. They do still exist! Cheers!

Andy Wrobel

Chris replies:

Hello Andy, and thanks a lot for not only the kind comments about the magazine, but also the interesting email.

I have to say that I can't help agreeing with you on a number of points, magazine online being one thing that I am definitely in your gang. Having been in marketing, and writing in magazines at one time or another for over 40 years, paper is definitely where magazines should stay. Most of the brave people that I know who have started online magazines have shut them down in two years at the most. This is particularly relevant to The Tippler, a magazine that is for pubs, clubs and hotels, for browsing at the bar or by the pub fireside or taking home to maybe enter the two or three regular competitions that we run with our advertising partners. We need to make sure that we visit the pubs to pick one up or enjoy them over a few convivial drinks with friends.

Regarding the move to digital money transactions, I am with you on this. I am a complete analogue dinosaur who uses cash as much as possible. Recently, when buying

Letters to the Editor...

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



a couple of pints, the young woman behind the bar was nonplussed when I told her that for the most part I don't carry cards, or indeed a mobile phone (especially out of office hours).

Unfortunately, the age of dinosaurs (like me) is over and we are moving more and more to a world of digital efficiency, something that delights the accountants and bean counters, but also something that can ruin the delivery of a friendly personal service. The balance will, I trust, swing towards the service element particularly as the competition for customers hard earned cash becomes more fractious.

We also have a duty of care as real ale consumers to make sure we frequent the pubs, clubs and hotels who supply us with this ambrosia, the nectar of the gods. So, help them to help us and during the silly season of 'Dry January' go out, drink beer and rain down a deluge on their temperance parade.

Hello Chris,

Yes, snail mail - just so I could send you a couple of items with my competition entries. Especially the wordsearch slogan which is 'It's what your right arm's for'.

I was wondering if you'd be interested in an article on beer mats for the Tippler? Not that you're short of material with 64 pages, but you did ask!

Let me know and perhaps I could do a draft for you to consider. I promise to type it and not employ any more spiders. It could be topical, regional, seasonal, anything really. I have around 40,000 mats to draw upon. All the best!

Russell Murfitt

Chris replies:

Always looking for regular contributions, they're what make the Tippler a magazine, and not a series of adverts, I like to think there's always something to read in this magazine.

So, the good thing is that the writing part doesn't have to be enormous, so I'd say that 500 words would be plenty along with 4 or 5 images. I like to think you've been reading the Tippler long enough to 'get' the way we like to do things, so, although we can be serious, it's not essential and a look on the lighter side of things is always good...but, and this is a big but, it'll be your column, so you go for it!

I look forward to a draft and see where we go from there.



Letters to the Editor...

Hello Chris,

Look at the CAMRA membership form at the back of the tippler and you'll see the slogan 'Love Beer? Love Pubs?' A fine sentiment, but notice the use of the question mark in the words 'Love Pubs?' There is little doubt that every CAMRA member loves pubs with a passion and the Good Beer Guide lists over 4,500 of the very best of them in the UK. Yes, of course, we all love pubs so why should I bring to your attention the use of the question mark in 'Love Pubs?'

You won't like what I'm about to say, and it will inevitably cause differences of opinion. With inflation now over 10 per cent, mortgage rates going up, household energy costs at an all-time high, fuel and food prices spiralling and a general downturn in the British economy there is less disposal income available. The planned freeze in alcohol prices has been abandoned. These factors

'... It is an uncomfortable fact that a pint of beer will soon reach the dizzy heights of £5 in local pubs. ...'

all have the potential to hasten the demise of the Great British pub, many thousands now facing a severe risk of insolvency. The cost-of-living crisis threatens the viability of our cherished pubs, and unless action is taken to slash business rates and reduce VAT things are going to get far worse. The licensed trade is still struggling after limping through the coronavirus pandemic. Pubs need our support now more than ever. We all love pubs, it's in our DNA.

Now here's the dilemma: in normal times hosting CAMRA beer festivals in barns, halls, exhibition centres, etc., isn't a problem. I've been to many great CAMRA run beer festivals and those held in Gloucestershire such as the long-running Cotswold Beer Festival at Postlip Hall have been enjoyable and an undisputed success. There is little doubt that beer festivals are great fun. But these are not normal times, and it begs the uncomfortable question should CAMRA still host beer festivals in venues that are not in public houses? With diminishing disposable income isn't it preferable for the public to support pubs rather than spend money at a beer festival in a sterile public building? CAMRA can still have a presence in supporting pub-based beer festivals, such as that recently held at the Pelican in Gloucester and others such as the Prince Albert in Stroud.

It is an uncomfortable fact that a pint of beer will soon reach the dizzy heights of £5 in local

pubs. In times of financial hardship that's a lot of money. Abandoning the freeze in alcohol prices will inevitably push the cost of a pint in your local even further, and the temptation to purchase cheap supermarket beer (which, let's face it, isn't that bad these days) for home consumption cannot be overlooked. Pubs need our support now more than ever. There should be no question mark in the assumption that we love pubs. The question is, can CAMRA, at least temporarily, give a commitment to pubs that will support them through these challenging times without, at least in theory, taking trade from them?

Is the thought of postponing well-loved CAMRA run beer festivals, such as the Tewkesbury Winter Ales Festival (TWAF) in the Watson

Hall, in the light of the current economic crisis and the plight of pubs an uncomfortable decision that needs further debate? Being pro-active, would a better campaigning

strategy be persuading each pub in Tewkesbury to serve half a dozen or so guest winter ales? Worcester has a successful pub based real ale festival. It's really a question of Love Pubs or Love Pubs? Or am I just being a killjoy?

Geoff Sandles

NOTE: The views expressed in this article are not necessarily representative of those of the Campaign for Real Ale. Geoff submitted this article before he took up the post of Pub Data Co-ordinator for Gloucestershire CAMRA.

Chris replies:

Many thanks for yet another thought provoking letter.

It's a bit of a 'between the devil and the deep blue sea' or 'rock and hard place' scenario isn't it?

I reckon it's a bit of a balancing act here.

Perhaps the out of town venues don't really help, and I tend to agree with you about those. There are however, exceptions, the TWAF for example, is a confirmation of what is known in marketing terms, as the 'honeypot principle' in the town and actually attracts more visitors to the pubs. So maybe it's a case of ensuring centre of town venues, like the Corn Hall in Cirencester or the Corn Exchange in Stroud, are used so everyone can benefit.



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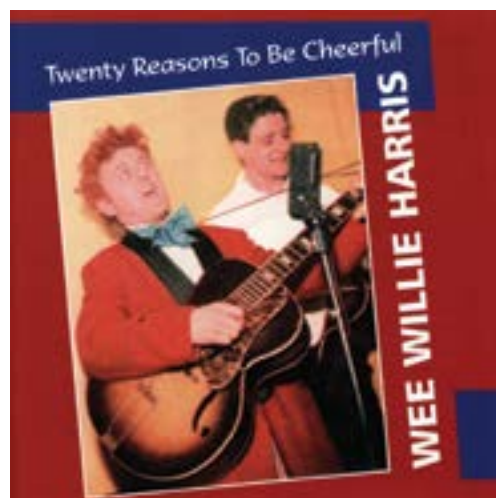
Our intrepid hero looks forward to the festive season and drinking our way to a victory in Ukraine, every little helps! And so this is Christmas...

Sang Mr Lennon, "And what have you done?" John, I don't know what they've done, but it's getting weirder and weirder since you left.

A couple of years ago we were in a 'lock in' but of the wrong kind. Then we were sort of half locked in and half locked out, nailed to our seats in the pub with table service that forced us to eat food so that we could buy a drink and, somewhere along the line was the 50% discount offer, Eat Out to Help Out, which got us all out to help out and consequently all back in again when we caught Covid off each other. I'm dreaming of a right Christmas, just like the ones we used to know, when Granny used to tell us that the old songs were the best, then she was up there rock 'n' rollin' with the rest. Remember? Last Christmas? Give or take a few.

"Things are different today, I hear every mother say", sang Sir Mick, a man who probably knows a thing or two about 'knighthoods'. Sadly, things are a very different today and much more serious. As serious as it gets for some parts of the world and not too far away either. The Russian Czar's 'special military operation' opened the gates of hell to its Ukrainian neighbours, young and old, boys and girls. The Ukrainians were known for their sense of humour, even having voted a comic actor to the presidency. This seems to have been a bit of a trait in one or two western countries in the recent past too. If we think UK pubs and breweries have had it bad, which they have, what the future for beer looks like over there is apocalyptic. There has been tremendous support for the people of Ukraine. The world beer community has done its bit too. Local brewer Hook Norton is involved with #DrinkersForUkraine, a campaign raising funds for the Red Cross Disasters Emergency

Committee. Drinkers For Ukraine have asked breweries around the world to brew a 6% Anti-Imperial Stout, called Resist, which is infused with beetroot and was developed by Ukrainian brewers. The beer is described as very dark with a brown head tinged with pinkness. I've noticed a lot of heads tinged with pinkness up and down the High Street recently. I blame Wee Willie Harris. Wee Willie Harris wasn't the same person as Bomber Harris, by the way, although he did 'bomb' in the end. This probably deserves a quick word of explanation if you are a non-septuagenarian. Wee Willie Harris was Britain's pioneering, wild man of rock 'n' roll in the 1950's, who used to die his hair pink (or orange or green), in the days when it was unheard of for men and not that common for women. It was also the days of black and white television and black and white newspapers, so we had to take



his word for it. He was big in his time, 5'2" to be exact and to quote David Bowie no less, "Wee Willie started Glam. And I'm not joking". He even got a name check in Ian Drury's hit 'Reasons to Be Cheerful' but still never troubled the charts himself, despite unforgettable song titles such as 'I Go Ape', 'Love Bug Crawl' and 'No Chemise Please' (the mind boggles!). You'll have to look Bomber up for yourself.

Another ale, sans pinkness, created in support of Ukraine was on the pumps in the House of Commons this summer – I bet that wasn't at London prices. Talking of which, I paid £5.90 for a 3.8% Dark Star Hophead (good film/good ale) in an M&B owned Nicholsons pub, The Wellington on The Strand. I have paid even more than that in 'The Smoke', despite studiously avoiding "craft" beers. However, when I called in The Fox On The Hill, Denmark Hill, south of the river, ales, including Oakham Citra's big brother, Green Devil IPA 6%, was a mere £2.29 a pint, making it £1.79 using my CAMRA voucher! That's a London price I can live with. I don't know how much a pint of Bridgehouse Brewery's White Crow, a 4.5% Blonde ale, sold for in the Stranger's Bar but if MPs turned up more often they wouldn't be so called.



At the time, last summer, according to SIBA, the Society of Independent Brewers, "More than six hundred breweries have signed up worldwide to support Ukraine, including over seventy in the UK. Each supportive brewery is producing original Ukrainian recipes or Ukrainian themed beer, from recipes provided by Pravda Beer Theatre, to raise money to

support the relief effort, with over \$1 million raised so far". The initiative is worldwide and in Canada what started as a couple of breweries "now numbers 250", and according to Alberta resident, Vern Raincock of the Independent Brewers Alliance, "that number is



growing every day. Our goal is to reach 550 by the end of the month" (April '22). Raincock had previously represented Pravda Beer Theatre's beers in the Alberta market. Upon hearing of the war Raincock says "I called Yuri (Yuri Zastavny, co-owner of Pravda Beer Theatre) just as the war broke out to make sure he was OK. On the call I gave him the idea of a collaboration brew.

Yuri said, 'Let's do it!' and then he was off to do more important things such as making more Molotov cocktails." The "cocktails" were being made in bottles adorned with the now infamous "Putin Huylo" (Putin is a Dickhead) label. The Pravda Beer Theatre is a bar/restaurant in central Lviv, Ukraine. Theatre so called because it boasts, or did, its own "brass band PRAVDA-orchestra". I'm sure that the whole beer community wish all of them a peaceful Christmas and swift end to Dickhead's war.

I for one will be seeking out that Anti-Imperial Stout, Resist. Like Oscar Wilde, "I can resist anything except temptation".

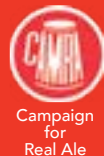
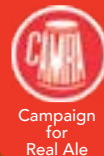
The good news is, to some of us, that Peter Kay is back after 12 years! Where I was brought up if anybody disappeared for that length of time it usually meant they were spending time at Her Majesty's convenience. Now it's His Majesty's. I wonder if it's the same convenience. Wassail to beer drinkers everywhere and especially to those in Ukraine. Take it away Willie.

The Hunter





News from REGIONAL HQ



News from REGIONAL HQ



South West CAMRA Pub of the Year 2022

The Pelican Inn, in St Marys Street, Gloucester has won CAMRA's prestigious Regional Pub of the Year Award 2022.

The pub then progressed to the national pub to the next stage of the competition, competing for the top title of the national Pub or Club of the Year.

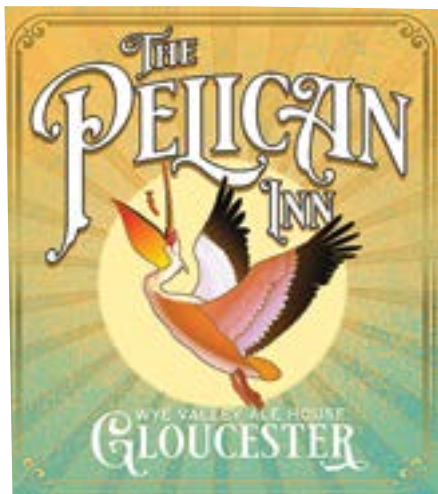
Wye Valley brewery was looking to expand their estate and the Pelican fitted what they were looking for. They invited Mike to look at the pub and it has gone from strength to strength since then.

It is reported that the pub derives its name from a beam said to have come from the original Pelican ship c.1577 (renamed as the Golden Hinde as captained by Sir Francis Drake).

Mike has gradually built the pub up over the last 10 years. He has been Gloucester City CAMRA Pub of the Year for 7 out of 8 years and Gloucestershire Branch Pub of the Year in 2020 and 2022.

CAMRA's South West Regional Director Peter Bridle presented the award with members of the local CAMRA branches in attendance. Peter commented:

"This award recognises the high standards that this pub has achieved not only in the quality of the beers they sell, but also of the service and welcome they offer and the ambience and exacting standards they achieve. The South-West region covers a huge area from the Cotswolds in the north of Gloucestershire right down to Cornwall. There are many great pubs in the region so to be overall winners reflects the ambitious standards they accomplish. I would like to pass on my congratulations to Mike Hall at the Pelican Inn."



Margaret Wilkins, Committee member of Gloucestershire CAMRA said: "A warm welcome awaits regulars and visitors alike and

with the Pelican offering up to ten cask ales, mainly Wye Valley, but guest ales too, you are sure to find a beer for everyone. You will also find a good range of cider, craft keg and an eclectic range of canned beers. We are delighted with the news that the Pelican has won the CAMRA South West Region Pub of the Year. Mike Hall, his staff and his family deserve this award and recognition for making the pub a haven for real ale in Gloucester."

Mike Hall at the Pelican Inn said: "It is fabulously humbling to be awarded South West CAMRA Pub of the Year 2022. The foundation of our success here is built on our relationship with Wye Valley Brewery. They afforded us the time to re-establish a once forgotten Gloucester pub with real ale at its absolute heart. How the pub has since evolved over the past ten years has been the most wonderfully rewarding experience of my life. Thank you to everyone who has journeyed with us."

South West CAMRA Club of the Year 2022

The Cheltenham Motor Club (CMC) in Upper Park Street, Cheltenham has won the Regional Club of the Year Award 2022.

The club will now enter the next stage of the competition, competing for the top title of the national Club of the Year.

The Cheltenham Motor Club (CMC) has achieved the rare 'hat trick' of winning the prestigious CAMRA National Club of the Year Award in 2013, 2017 and 2020. This winning record equals the previous best performance by a club and means that club steward, Neil Way, is the most successful club steward in the history of the competition. Since winning the first National Club of the Year Award in 2013, CMC has reached the final four every year.

Peter Bridle, CAMRA's South-West Regional Director said: "The last two and a half years have been particularly difficult for the hospitality industry. It is great to see the Cheltenham Motor Club maintaining such high standards and encouraging people to keep coming back. I would like to pass on my congratulations to Neil Way at the Cheltenham Motor Club."

Rob Coldwell, Chair of Cheltenham CAMRA said: "Cheltenham Motor Club keeps raising the bar in this competition. The club is a pivotal fixture in the local community, you can enjoy perfectly kept great real ale and cider in a friendly and relaxing environment. You will also find the best Belgian and continental beers and, for people who like new-world style hoppy craft keg beers, Neil keeps some of the best UK examples of the style. We are lucky to have such a great venue in our branch."

Neil Way Club Steward of the Cheltenham Motor Club said: "What an honour and privilege to be awarded South West



CAMRA Club of the Year, particularly after the extremely tough last two years. During the dark days of the first two lockdowns, we opened every night serving takeaway draught real ale and it was moving to see so many people turn up with their containers determined to get their 'fix' of draught real ale.

"Many thanks to CAMRA for your support, in particular the unwavering support of the Cheltenham CAMRA branch. I would also like to thank the Club committee and my very hard-working, loyal staff. I must also thank my beautiful, long-suffering wife without whom I could not do this job. Most of all I would like to thank our fantastic locals and customers without whom we simply would not have survived the last two years."



CAMRA Tasting Panels

In the last Tippler, there was a letter to the editor all about CAMRA Tasting Panels, wondering how they work. As if by magic, the Cheltenham CAMRA Tasting Panel tell us all about them...

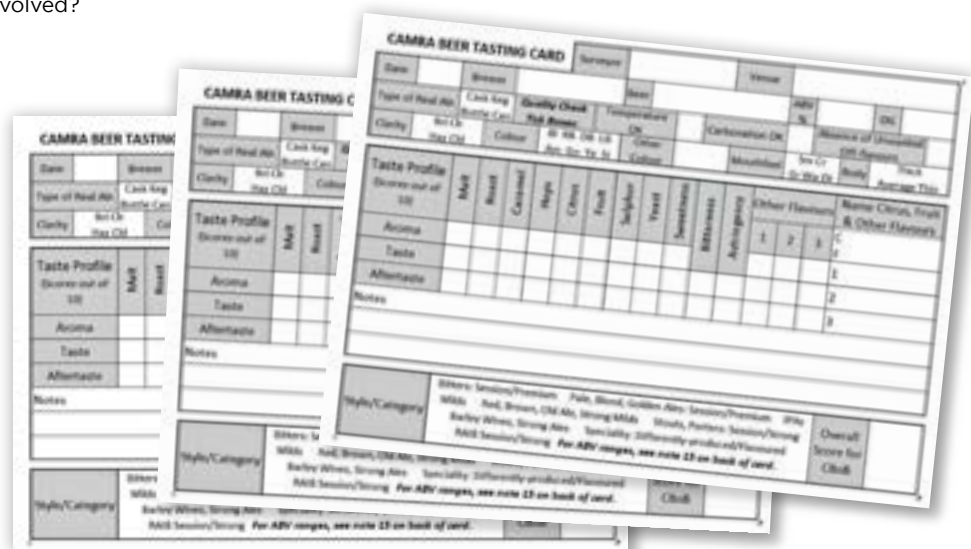
Since 1989 CAMRA has operated Tasting Panels across the UK; currently there are 78 Tasting Panels.

They were set up to boost the public image of real ale by setting a common tasting standard, and to publish independent flavour assessments for real ales. CAMRA's tasting panels are local groups of tasting-trained CAMRA members who conduct and record tastings of their locally-brewed beers, both individually and in groups.

But what do they do, and how can I get involved?

WHAT DO TASTING PANELS ACTUALLY DO?

Primarily panels have responsibilities to taste and monitor beers from breweries under their domain. For instance, the Cheltenham panel covers Ashton, Battledown, Brewhouse & Kitchen (Cheltenham) and Cotswold Lion. Additionally, by request, Cheltenham covers Tewkesbury's Inferno and North Cotswold's Donnington and Goff's breweries.



Their responsibilities are:

- To taste each beer and allocate it to one of CAMRA's 23 beer styles, using the CAMRA style guide and flow charts. This is purely for beer judging purposes. For instance all CAMRA IPAs have a minimum strength of 5.5% ABV. This does not prevent a brewer from naming a beer as an IPA, whatever its strength. A good example is Greene King IPA, which is just 3.6% ABV, so for CAMRA purposes only it is classed as a Session Bitter.
- To create a taste profile for each beer, we complete a tasting card. Scores out of ten are recorded for intensity levels of a series of flavour attributes in aroma, taste and aftertaste, and an 'Overall Score for CBoB' (Champion Beer of Britain), which is a combined score for overall impression and fit to style. All assessments are impartial, setting aside any personal preferences for particular beer styles.

'...So, get involved. It's fun and who doesn't like drinking beer!...'

- Tasting Panel Chairs write tasting notes, based on the notes from panel members, and enter them on the Brewery Information System (BIS). These provide the tasting notes in the breweries section of the GBG and more detailed 'online notes', available for any CAMRA purpose including support for beer festivals. Lists of beers with their designated styles and tasting notes can be downloaded, to help organisers to choose beers to stock and publish notes in festival programmes.
- To check for any changes in beer character. This can be passed to the BLO (Brewery Liaison Officer) to check for recipe changes with the brewery.

At the end of each tasting year (mid-October), Area CBoB Coordinators receive nominations from Tasting Panels of their beers with the highest average 'Overall Score for

CBoB' in each category. Panel nominations carry more weight than CAMRA members, as panels are CAMRA tasting-trained. Panel members complete tastings cards individually, whenever opportunities occur, or in panel meetings. Panels also meet periodically for training, group tastings and standardisation sessions.

HOW CAN I GET INVOLVED?

Tasting is fun. But we need enough capable and willing volunteers. New volunteers can be registered as members of their local Tasting Panel when they have completed Tasting Panel training. Any CAMRA member, with adequate tasting abilities, is eligible. Everyone's palate is different and therefore each panel needs a wide range of participants. Training helps identify flavours and aromas present in beer.

Training a member to become a fully qualified taster falls into two stages:

1. Sensitivity to tastes

This concerns checking the member's sensitivity to basic tongue tastes (sweet, sour, salt and bitter) and the ability to recognise a range of flavours in beer, including types of malts and hops. A kit of flavour essences is used to familiarise tasters with desirable flavours and off-flavours spiked into beer or water. Optionally, this stage may also include tests of detection of dilution to appreciate concentration of flavours, and blind tastings of beers to make the trainees think about what they are tasting and how it relates to what they would expect from those beers.

2. Training in CAMRA's Tasting Panels

A national tasting training co-ordinator organises a range of face-to-face and online training. The hierarchy is 'Beer Appreciation', 'Tasting Panel Training', and 'Beer Judging'. Beer judging is for experienced tasters who wish to progress to judging at national level beer competitions.

CAMRA Tasting Panels

A number of accredited tasting trainers across the regions have received 'train-the-trainer' training and can deliver the 'Tasting Panel Training' and, in some cases, the other national courses.

This includes familiarisation with the 23 beer styles into which all real ales are placed by CAMRA, and awareness of the BIS website and its facilities for tasting panel members. Trainees also learn how to conduct systematic tastings of beers and record them using the online tasting card website and the equivalent paper tasting card. The session finishes with practical profiling of several beers under the supervision of the trainer.

WHAT PUTS PEOPLE OFF TRAINING?

1. I Don't have a good enough palate.

- Everyone's palate is different.
- Very few people can't taste, they are just sensitive to some tastes and blind to others.

2. I'm afraid of getting it wrong!

- So does everyone at first. It just takes practice.

- Sitting with experienced panel members helps to develop confidence.

3. I don't know the words to use.

- You will learn in training, and by experience.
- Practice. When drinking a beer write notes and then look up the tasting notes in the Good Beer Guide for comparison.

Get yourself trained. Practise and practise; your palate will become more sophisticated over time and you'll be able to pick out more flavours and identify them.

So get involved. It's fun and who doesn't like drinking beer!

If you are interested in taking the first step please contact the Regional Tasting Panel Coordinator, who will refer you to the appropriate Tasting Panel Chair, depending on your branch membership area – locally the South West (North) Regional Tasting Panel Coordinator is Andy Coston, email: southwestnorth.tprc@tasting.camra.org.uk

Tony Lucas
Chair Cheltenham Tasting Panel



The Cheltenham Tasting Panel hard at work (phew!)
at the North Cotswolds Spring Steam & Ale Festival



Compliments of
the season to all our
customers and
Tippler readers!

ST GEORGES VAULTS

53 ST GEORGE'S PLACE, CHELTENHAM

ONE OF THE LAST TRADITIONAL TOWN CENTRE PUBS

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What some of our customers said:

*'Friendly, traditional pub,
locals like their horse
racing; good atmosphere
while watching rugby.'*

*Apparently, Ghosthunters
did a session here in 2012
– hopefully you don't meet
any spirits other than what
you're drinking!'*

*'Traditional pub, a nice
alternative to the chains
you find on every
High Street.'*



Opening Hrs:

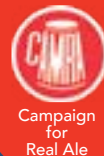
Mon-Sat: 12 noon - 11pm • Sun: 12 noon - 8pm

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News from NORTH COTSWOLDS



Campaign
for
Real Ale

Monthly Pub Walks

Held outside the Summer festival months. We have now completed 105 walks around our pubs in the North Cotswold area.

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

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

The next walks are as follows:

No 108 – Sat Dec 3rd – Mill Inn, Withington

**No 109 – Sat Jan 7th 2023 – Green Dragon,
Cowley**

**No 110 – Sat 4th Feb 2023 – Catherine Wheel,
Bibury**

**No 111 – Sat 4th Mar 2023 – Sherborne Arms,
Northleach**

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

FaceBook

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

Cycling Events

The programme includes 3 events in 2023. Spring Summer and Autumn. Dates to be announced. 20 mile events around GBG Pubs in N Cots area. Usually visit 5 pubs on route at a steady pace.

We are also planning 3 motorcycle runs (approx. 80miles on fine days) visiting scenic locations.

Starting in Spring 2023.

Day Away

TBA

Weekend Away

TBA

Spring Pub of the Year

TBA

BEER FESTIVALS 2023

21st Ale and Steam Weekend 16th - 18th June

16th Moreton Beer Festival 8th - 9th September

**Further information on our website:
www.northcotswoldcamra.org.uk**

Howzat?

ORGANISERS BOWLED OVER WITH CROWDS AT THE 15th MORETON BEER & CIDER FESTIVAL



The North Cotswold branch of CAMRA staged the 15th festival at Moreton Cricket Club on the weekend of 9th/10th September.

Thankfully, after a very wet week, Friday was mostly dry with one heavy shower at 6pm, Saturday was dry and warm. An attendance of 1450 over the weekend exceeded all expectations given the current economic outlook and death of her Majesty the Queen. Some doubts were raised about the festival proceeding, but permission was given on Friday and most people still turned up to celebrate her life and reign.

A range of 50 beers were available with 36 sourced from the north-west part of the country and 14 local beers. Thanks to the beer selection team and the Good Beer Company. The beer styles included pale ale, bitters, porters, stouts and mild. A broad range of 26 ciders and perries came from Hereford, Gloucestershire and Kent chosen by our cider coordinator, James Fry. In total, 75 choices to enjoy.

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 fourteen festivals. Afternoon entertainment was provided by *Eden Bay*, our own *James Long* with his brother-in-law, Joe, playing a long set on stage followed by a great welcome return by *The Dropouts* from 8pm to 11pm, rounding off a busy evening.

Throughout the weekend, local butchers, R & D Walker, provided extensive catering



from a large airy tent, including pulled pork, burgers, pizzas, faggots,

and sausages. This proved very popular, as did the breakfasts on Friday and Saturday mornings.

More campers and caravans arrived for the Saturday 11am opening. The *B Flats* from Cheltenham played the first set then Barren and Hall, a duo from Shipston followed, both appreciated by a record Saturday afternoon crowd. Regular band *Good Intent* moved to the evening session playing from 8pm to 11pm. As usual, locals turned out in numbers, swelling the audience with more dancers enjoying the set than we've seen for some years.

The first beer to run out on Saturday afternoon was Wily Fox's 'Dark Flagon' (4.4%) a porter from Wigan, so winning Beer of the Festival. The first cider to run out was 'Yowler' (5.2%) a medium cider from Faversham in Kent. The 'Locale' of the Festival was North Cotswolds 'Freedom'.

Many thanks to all our helpers, sponsors and to Moreton Cricket Club for the venue and a welcome to the six new CAMRA members who signed up during the weekend. Thanks to our usual stalwarts who worked tirelessly on Sunday morning packing up the empty barrels, racking for collection, and clearing the site.

Come back next year for the 16th Festival on 8/9th September 2023.

**Martin Jones
Moreton Festival Director**

When the Ship Comes In...

Stroud CAMRA members celebrate the launch of the Good Beer Guide 2023 at the Ship Inn, Brimscombe. Front left, Tony Hill, chair of Stroud CAMRA, front right, with his hand on a handpump, Wes Birch, licensee of the Ship.



Stroud CAMRA launched the 50th anniversary, 2023 Good Beer Guide at 2:30pm on Saturday 29th October at the Ship Inn, Brimscombe, which is in the Guide for the first time this year.

The new edition of the guide has an introduction by Prince (now King) Charles - a long-term enthusiast for pubs as shown by his Pub is The Hub initiative, of which he is patron.

CAMRA members were well represented and especially delighted when they were unexpectedly rewarded with a portion of fish and chips after the presentation!

The Ship is a handsome former canalside pub that is set to become one again when the line of the Thames & Severn Canal that runs through its car park is opened up. This will reconnect the inland Brimscombe Port across the road to the Gloucester & Berkeley Canal and the national waterway network at Saul Junction. The inn sign shows a Severn Trow, a vessel whose dimensions were such that it could not proceed further than Brimscombe Port towards the Thames and would have to tranship its goods into Thames barges (and vice versa) at Brimscombe. This compulsory transhipment provided a very lucrative business for the proprietors of the Thames & Severn Canal Company.

Built around 1750, the pub was re-opened in July 2021 on a short-term lease from Stroud

District Council by Wesley Birch, a local caterer and restaurateur. Wes had long wanted to run the pub and has made it a home for his family. He has thrown out the tired carpets in favour of stripped wooden floors to complement the already exposed stone walls. The interior is open-plan, though divided into three distinct areas, and surprisingly spacious. There is a large log fire, as well as a wood-burning stove.

The pub serves two regular beers: Butcombe Gold and Uley Bitter, with up to two guest beers from the likes of Fresh Standard, Nene Valley and Northern Monk. On the day, Fresh Standard Solutions Common Pale Ale - a beer brewed at Nailsworth - was a welcome and refreshing draught.

Copies of the Good Beer Guide were available at the special members' price of £12 - and still are to CAMRA members.

Stroud CAMRA Pubs Officer Tim Mars said: "Together with our Pub of the Year, this is the most important event in the Stroud CAMRA calendar. It's not about plugging the Guide on behalf of CAMRA, but celebrating the inclusion of eight of our local pubs, (listed overpage).

- Prince Albert, Rodborough
- Ale House, Stroud
- Butchers Arms, Sheepscombe
- Stroud Brewery, Thrupp
- Ship, Brimscombe
- Crown & Sceptre, Stroud
- Bowbridge Arms, Bowbridge
- Crown, Frampton Mansell

Tim continued: "Above all, celebrating the hard work of all those who took part in assessing each of them three times over the course of the year, tabulating the results, discussing and agreeing the final shortlist at our Good Beer Guide selection meeting in February.

The new Good Beer Guide entry for the Ship reads:

'A handsome former canalside pub - the line of the long-closed Thames and Severn Canal runs through its car park. Work is now underway to reconnect the inland Brimscombe Port across the road to the Gloucester & Berkeley Canal at Saul junction. The pub was re-opened in July 2021 by a local caterer and restaurateur who has thrown out the tired carpets in favour of stripped wooden floors to complement the exposed stone walls. The interior is open-plan, though divided into three distinct areas, and surprisingly spacious.'

The new Guide features a specially commissioned cover by renowned artist and designer Neil Gower. The cover shows an idyllic thatched country pub, a pint of beer and a handful of hops, all executed to resemble an elaborate coloured mosaic—a material much in evidence in the external and internal décor of many pubs.

For the 50th anniversary edition of the Good Beer Guide, CAMRA says:

'This year we have made the Guide much more user-friendly and accessible, featuring regional entries introduced by the award-winning writer of 50 Years of CAMRA, Laura Hadland, and bringing together pub and brewery information for the first time, making it easier to find your new favourite local ale.'

<https://camra.org.uk/about/publications/the-good-beer-guide-v1/>

Stroud CAMRA Pubs Officer Tim Mars commented: "I first saw the new edition at the Ship on Saturday at the launch. I have to say that my view, and that of all CAMRA members present who voiced an opinion, was negative. People preferred counties listed alphabetically to regions, and all the breweries listed alphabetically at the back as before."

Tim Mars

Pubs Officer, Stroud CAMRA



Photographs courtesy of Bill Hicks



Pete's Pirates Go Full Throttle

Being Autumn, the THROTTLE Club (Turks Head Regulars On The Tippler Linked Escapades) met up again, once again led by Pete The Pirate.

This month we decided to have our outing to ale houses closer to home; and nowhere is closer than where you live. So Gloucester it was to be, only with a difference. We decided to seek out hostelryes NOT included in the Good Beer Guide (GBG).

So we started at home. The Turks Head Inn, just off Kings Square. The photo shows our Town Crier sending us on our way by pulling us all a pint! Next to him is the 'Pub Mascot', Batman, but that's a story for another time.

So, what we had was Piston Broke, Money for old rope and PG Steam. Actually there was a brand new beer on too. The very first cask of 'Tewkesbury Gold' from a brand new brewery of that name. Very nice it was too (4.8% though, so only for the grown ups!). This will be a regular visitor to The Turks.

So after one or two, the eight of us set off a whole 200yds away to The Imperial on Northgate St. Now any ale drinker in Glos will know that the 'Imp' is synonymous with Bass...Unfortunately Jake the manager has been having a bit of a problem obtaining it. However we did try the very nice 'Blunderbuss' from Clavell and Hind up at Birdlip.

Next we thought we'd visit an old favourite, 'Cafe Rene', very sadly the landlord Paul Soden has recently passed away, so we had no one to shout abuse at us "CAMRA types". Straight from the cask we had Otter brews 'Bright' and a Uley 'Bitter'. Both very tasty and if you are a traditionalist, then nicely flat being straight from the Cask.

From there it was a two minute hike down Bull Lane and around the corner to 'Angie's' the smallest pub in Glos if not in the Shire. We filled the place and its six seats and proceeded to try 'East St Cream' and 'Beertle Juice'. The old landlord Fred has moved on to different pastures (sorry Fred, I didn't mean you to sound sheeplike) and Ryan has taken over!



He's a very nice young man, but annoyingly tall. I am 6'2" and like the Editor of The Tippler, he too is taller than me...

So it was then a 40 yard hike down Bull Lane and around the corner to Craft Unions 'The Sword' (which I used to run). Anyway with their wonderful pricing policy it was about ten pence for a couple of pints - well maybe not that cheap! They had HPA on there. Very nice too. I also noticed some gold lettering still on a beam I applied a few years ago. To quote: 'Established 1640'. They have even repeated the assertion outside. However

it's rubbish, and here's why: one half was a 'Merrett's' newsagent until the 1980's and the '1640' was actually the time I opened the pub on its first day i.e. twenty to five!

By now we were flagging, so we thought our last stop we'd enjoy chips and we'd only be 30ft from where we started. Off up Westgate Street heading for Kings Square, vouchers in hand heading for CAMRA's favourite beer hall - none other than Wetherspoons 'The Regal', another fine old art deco cinema saved from oblivion!

I, along with the big boys had 'Abbot Ale' while the skinflints settled for 'Ruddles'...

A great day out, and not one of them in the Gloucester section of Good Beer Guide - not even The Regal which is certainly not the only pub in Glos to showcase 250 different ales a year. You guessed it 'The Turkey Shed' sorry, I meant 'Turks Head' is another.

The chips weren't bad. So come on folks. Get the bus to the Metropolis and enjoy the delights of Gloucester...

Pete Sheehy

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delectable pies

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LOTS OF PIES. PLenty OF IDEAS.



The Tegestologist

Welcome to a new series all about Tegestology, the little known term for the collection of beer mats. Our man has a lot, over 40,000 to choose from, so get serious because beer matters!

I know some Tippler readers record ticks for beers consumed, like our very own Dodgy Ticker, some collect pubs in cask marque ale trails, but I collect beer mats.

Yes, that makes me a tegestologist for my sins, and I have been suffering from this affliction for many years. I have over 40,000 at home (*Blimey! Where do you keep them all? - Ed.*), so I thought I'd dust a few down and share some of the stories behind the beer mats from around our region.

I have chosen to start with current breweries in South Gloucestershire, mainly because it includes my newest acquisition, a mat from the Lucifer Brewing Co. in Wotton Under Edge. Here is what could be their first mat from 2022 (there are 2 designs, which are yet to be catalogued by the BBCS, British Beer Mat Collectors society, so may be #1 or #2) depicting Jubilee Clump on Wotton Hill.

Lucifer is a nano-brewery and quite new, having commenced brewing in 2019 by Dave and Katherine Lewis in a shed in their garden. Lucifer beers are available at the Star in Wotton, and the Old Badger at Eastington, but my mats came from The Drapers Arms in Bristol. All of these pubs are worth a visit.

Next is Wickwar 2, one of their 28 mats. B-O-B was originally called Brand Oak Bitter with a different logo on their first mat. This was replaced with the friendly dog design by 1996, and the name later simplified to just BOB. Their smiling face logo was designed by the original brewery Arnold Perrett, which closed in 1924. They re-established in 1990, however despite reorganisation and relocation, eventually emerged under a new entity of Wickwar Wessex. Although their beers are available in around 13 pubs locally, they are now contract brewed, with just a single mat attributed to the new pub company.



Not to be confused with Wickwar Pub Co., the Wickwar Brewery now sadly closed, was closely associated with Severn Brewing. At one time operating from the same site, yet completely independently. They issued a set of three mats in 2017 and seen above is their mat featuring, Ruby Porter, well worth seeking and supping. Currently, their beer is being contract-brewed, and the brewery is pending relocation from its Tortworth home.

Continuing a theme of recycling brewery names, Jon Kemp started the Nailsworth Brewery in the cellar of the Village Inn, Nailsworth in 2006, and issued one solitary mat five years later. When his brewery closed, Jon then moved his operation and continued brewing at Cotswold Lion Brewery, north of Cheltenham. Not a man to let the grass grow under his feet, In another move, Jon now operates as Artisan Ales in Aston Down, currently, there are no mats from Artisan as yet, but we look forward to them making an appearance soon.

Continuing the recycling theme, this time with the Village Inn Brew kit, it is now used by Keep Brewing- let's hope they do! - and their latest mat, above, which has the logo and lettering printed in metallic silver (even though in the photo may look black). According to the brewery, this is their only issue, as the others

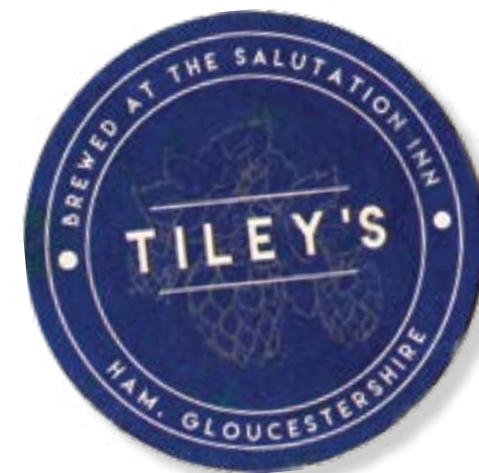


were all samples. This I believe to be true as I've never found any of the others!

Finally, moving a little West, here is the only mat issued (to date) by Tiley's brewery at the Salutation in Ham, a stone's throw from Berkeley Castle. My copy came from the Butchers Hook, their micro-pub in Thornbury.

I hope that you enjoyed reading this, perhaps I'll cover the East of the county next time? Happy Matting,

Russell Murfitt



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PRIZE WORD SEARCH

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

You have a chance to win one of four brewery tour tickets for two, a brilliant prize that comes highly recommended.

There's a lot more than you think going on at this truly fascinating dockland brewery.



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

**Bell
Buthay
Cobblers
Crown
Falcon
Fleece
Fountain
Fox Inn
Hog
Lamb
Mount
Old Spot
Ormond
Pelican**

**Plough
Ram Inn
Red Hart
Retreat
Royal
Star
Strand
Swan
Tipputs
Tivoli
York**

- 1 Find the listed Gloucestershire hostelrys in the grid (open before the COVID lockdown).
- 2 They can be horizontal, vertical or diagonal, forward or back.
- 3 The unused letters spell out words of wisdom from one of the world's greatest philosophers, Homer Simpson, all about our favourite drink.

Send your answer in ASAP to chris@thetippler.co.uk and win ONE of FOUR BREWERY TOUR tickets available to lucky winners.

Afraid of the Dark? Don't be...

Winter is coming and with darker nights and colder weather it's the perfect season to spend time indoors with family and friends. And what better place to do this, than in your local pub?

It is also the perfect time to swap your carbonated lagers and hopped pale ales for the warming full flavoured malt forward and creamy dark beers.

Stroud Brewery has a fabulous range of organic cask and unfiltered keg beers with which to delight both the customers in their Tap Room and to supply to pubs all around the Cotswolds. A brewery steeped in local history dating back over 250 years, which they are enormously proud of and which is reflected in three of their top brands.

First up is their top seller, Budding which is named after Edwin Beard Budding. Did you know that the global sensation that is the lawn mower was invented by Edwin, in Stroud, in 1830? Budding, pays homage to this wonderful piece of local history, a characterful golden pale ale with a full malt flavour and zesty citrus aroma that comes from Amarillo late hops. Next is Tom Long, their popular amber bitter, again a



name steeped in local history as it's also the name of a mythical highwayman who was allegedly hanged on Minchinhampton Common, a great tale for those darker, stormy nights. Tom Long, the beer (and possibly the man) is full-bodied with a malty flavour using a range of coloured malts. There is a warming citrus note from the spiced coriander and orange added along with the hops to the boil, perfect for those chillier days.



Finally there is the Big Cat Stout, a full flavoured stout. This fabulous beer is also named after a local legend, a large black cat that is believed to stalk the five valleys of Stroud, enough of an excuse for us to stay indoors and enjoy some beer! Made from a blend of dark brown chocolate, and black malt that gives it its smooth roast character which is perfectly balanced off with hops, used to provide bitterness

In addition to their core beers, Stroud Brewery is known for its exciting range of seasonal beers. They recently launched Dubbel Trubbel 4.6% ABV, a Belgian Double seasonal winter ale. This strong brown ale has a malty sweetness with cocoa and caramel aromas, medium hop bitterness and yeast generated fruity esters. In true Stroud Brewery style, Dubbel Trubbel has a great historical backstory as Belgian Trappists coined the term 'Dubbel' in 1856. At the time, Belgian monks at the Westmalle Monastery brewed a stronger version of what they drank at the abbey, hence the term, 'Dubbel,' or 'double.' In the early 1920s, the original recipe was altered and the drink was sold as Dubbel Bruin. After World War II, abbey beers became popular in Belgium and the name 'Dubbel' was commonly used by many breweries.

All these beers not only deliver the great Stroud Brewery taste, but also embody their business vision of being a good steward for the environment and involving their local community. They know that doing as much as they can to look after the environment everyday, however small, is important. That's why all of their beers are organic which may mean they cost a little more, but did you know organic farms provide a whopping 50% more wildlife than non-organic farms? There's no need for all those artificial fertilisers or pesticides which is best for us and the birds and the bees! Now we believe that's worth paying a little more for.



They also know that spending time in your local pub or Brewery Taproom, drinking draft beer is much kinder to the environment. Draft beer comes in returnable containers (those casks and kegs) and they have less than half (yes, that's less than 50%) of the carbon dioxide emissions of similar beer in bottles and cans. If you add in the organic benefits, draught organic beers supplied unfiltered and unprocessed have an even lower carbon footprint!

As we move into winter and with the current economic and environmental challenges supporting your local pubs and breweries is going to be more important than ever. It provides lots of benefits from reducing beer and food miles to supporting the local economy. It's been widely reported that the hospitality sector has had a particularly difficult time following the pandemic and the war in Ukraine and we all need to do what we can to keep our local venue going. Pubs and breweries in particular, have been the heart of the community for over a thousand years and we hope to see them survive another thousand! Stroud Brewery is one of the largest organic breweries in the UK and they are on a mission to simply make great tasting, ethical beer that doesn't damage the planet and brings people together to create positive change. They certainly have something for everyone but don't take our word for it, find it in your local pub or experience their spectacular Tap Room overlooking the canal and enjoy some of their fresh draught beers and freshly cooked food.

IMPORTANT ANNOUNCEMENT

**AMENDED DATES
FOR THE 2023 COTSWOLD BEER FESTIVAL
AT POSTLIP HALL:
FRIDAY 14th - SUNDAY 16TH JUL 2023**

STEPPIN' OUT #107

Pub Walk, Fossebridge Inn
5th November 2022



North Cotswold CAMRA fill the winter months with regular walks around some of the best scenery the Cotswolds. These easy walking trips are held monthly on the first Saturday of the month starting at 10:30 am returning at 12:30 pm for lunch. With around 80 pubs in their area, there are reports, routes and photographs available on their website www.northcotswoldcamra.org.uk.



Nine keen walkers turned up in damp weather for the 107th Saturday pub walk at the Fossebridge Inn, ready for the off.

This is one of our regular venues, but this was a new walk along the Coln Valley. This walk is set to the East of this popular award-winning free house. We set off left from the car park crossing the Fosseway to the road opposite heading to Coln St Dennis. A generally flat walk on the selected route, staying close to the river valley through the tiny villages of Calcot Coln, Rogers and Winsom before returning.



On reaching the Church at Coln St Dennis we turned left and then right heading south towards Calcot. At the first left hand bend at Calcot Farm we took the footpath on our right and continued to

head south, uphill across a field then over a stile adjacent to a cottage where we emerged at a road. Turning right then through a gate on our left we made our way across a field in a south easterly direction towards some woods. We then climbed over another stile and followed the path which runs on the west of the woods. The stream was on our right as we walked with open views to our right. This swings around to a south westerly direction emerging at a fine house and a path over a bridge.

At the Upper Farm crossroads we headed straight across on a road sweeping uphill and at the next right hand bend, we took a path that went straight on heading south towards Coln Rogers.

A short way along the path splits and we took the left hand option that led us to a road. At the road we turned right then almost immediately left through an alley which shortly opens up into a field. We continued straight ahead on the path which then splits. We could have taken the slight right uphill that brings you to a road or, as we did, stayed left near the hedge bringing us to Winsom Mill.



We turned back past Winsom Mill staying left at the road junction and returning on the road to Coln Rogers.

We had a pub to get back to for lunch so at Coln Rogers we turned right back towards Upper Farm recrossing our previous route. This was easy walking on a quiet road heading north back towards Coln St Dennis with the River Coln on your right. At the Pindrup Farm bend, turn sharp left uphill. We then took the footpath to our right and we were now heading north across fields to the pub below.

Back at the pub, we enjoyed a good lunch and a range of beers, namely: Butcombe Rare Breed, Butcombe Original, Ramsden Pale Ale and Rev James Original. The excellent menu also featured sandwich options, all of which are very welcome in front of a roaring wood fire in the lower dining room.

Next time, Walk 108 on Saturday 3rd December starts at the Mill Inn, Withington. This is a new walk, gather at 10:15 for a 10:30 start. This great pub is owned by Sam Smiths and has had extensive renovations to the roof and exterior. The inside, however, is at its historic best with a new local family having the tenancy since Summer 2022. So we're all looking forward to that one!

Roger Price



WE NEED YOUR HELP

WE NEED NEWS!

If you have any pub news at all (starting up, being refurbished / taken over etc), then please let the editor know.

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!

chris@thetippler.co.uk

Tewkesbury

THE NOTTINGHAM ARMS

Tewkesbury

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Four real ales, an extensive menu and we're dog friendly



Regular Live Music!

Quiz night every Thursday 8pm



Check out Facebook
for what's happening



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2023

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DEAF BOY WANDERIN' JOHN

Fresh from his adventures in Uley, the reluctant whistlin' bluesman from deepest Bromsgrove, (Deaf Boy) Wanderin' John, sets his sights on a well trodden Gloucestershire landmark, Painswick Beacon. Oxygen mask at the ready...

This 5.5 mile walk starts with your back to the Royal William Inn on the busy A46, just outside Cranham.

Crossing the road, we entered the wood into an awe-inspiring natural cathedral of towering beeches, wisps of autumn mist in the tree tops adding to a decidedly mysterious atmosphere. The far corner of the wood gave access to a very narrow lane that would lead adventurous drivers to Sheepscombe.

Initially, the steep descent of 1 in 8 seemed easy. According to recent medical science, going downhill apparently greatly improves your muscle strength. *(There's hope for us all - Ed.)* The views across the nearby fields and valleys were pure Cotswold gold, despite the persistent rain.

At the bottom of the hill, we thankfully continued on a more or less level footpath that followed the far side of the Painswick Stream and lead us past the lovely grounds and main house of Tocknells Court. Here you are encouraged to stay on the footpath by two long wire fences, presumably to avoid any 'get-off-my-land' incidents!



The Royal William at Cranham

Walking parallel to the stream we slogged across a very grassy and sopping wet field, my companion with a smug expression on his face, as he was wearing wellies and so avoided the inevitable dose of modern trench foot, from which I was now suffering.

Climbing a stile, we found ourselves in the garden area of Mill Cottage. Make sure you know what a weeping willow looks like, or you may end up losing the path altogether - it was hidden underneath the drooping branches of the tree. By now the water in my boots was beginning to warm up, so I was mightily relieved to find the path. The route becomes a series of ups and downs, the gurgling stream providing a lovely soundtrack to this part of the walk. Damsell's Mill is passed after a while, no longer a working mill, but a hidden gem of Cotswold architecture. If only I had the money...

Further down, a sharp right turn over the stream leads to fields that slope upwards towards the outskirts of Painswick. A notable building on the route is Highgrove House. No, not the one where the friend of the editor lives, but a more modest dwelling, bizarrely guarded by a metallic dog, or it could be a sheep?

All roads in Painswick lead to the church, but do not miss the blue plaque to Charles Orr on a house



Painswick Beacon

close to the entrance to the churchyard. The question 'Who?' popped into my mind. Research showed that he was the Andrew Lloyd Webber of his time, the 1920s-30s, and was, I quote, 'One of Britain's finest 20th-century songwriters'.

I would suggest that, at this point and just like us, you spend some time exploring the church or sitting on a bench having a coffee break, amongst the 100 yew trees, as this is roughly the half-way mark.

Whilst sitting there imbibing coffee, one of the locals walked past and commented on our likeness to garden gnomes (I really must leave that toadstool and fishing rod at home next time). For those who like their coffee from a cafetière not a flask, I would advise adjourning to the nearby and recently re-opened Falcon Inn.

We left the churchyard and walked up narrow streets of Painswick, following the brown signs for the Rococo Gardens, eventually climbing above the village, and carefully crossing the fairways of Painswick Golf Club.

Following the signs for the Cotswold Way, you are again facing a significant climb to get to the summit of the Painswick Beacon. Keeping a careful eye out for little white missiles, we walked, increasingly slowly, up the side of another fairway to a prominent mound, the last part being made up of well-worn steps to the plateau. I began to wonder if it was worth all the effort. Well, my answer is YES! The panoramic views stretching from the Severn Bridge in the south to Gloucester in the north are quintessentially English and one of the best things that make living in Gloucestershire such a privilege.

Reluctantly, we descended from this most stunning of viewpoints, making our way across



'I really must leave that toadstool and fishing rod at home next time'

yet more parts of the golf course, to a lane going back to the Royal William.

The inn is a large, roomy establishment that alliteratively warmly welcomes walkers and other human flotsam in need of a pint or two and a meal. I had a

pint of Prescott Hill Climb that was well kept, with Butcombe Original, Prescott Chequered Flag, and North Cotswold Beers on the list of forthcoming beers. Our lunch, faggots, peas and mash, was inexpensive, well-presented and very enjoyable, forming part of an extensive menu.

A sign on the wall mentioned that the pub was a cure for cenobillcaphobia, apparently a type of extreme anxiety... and it was.

Need I say more!

(Deaf boy) Wanderin' John

Bus Ticket to Ryde

Tewkesbury CAMRA's answer to The Fab Four travel in classic seventies style to the Isle of Wight, in search of buses and beer

In October this year, Cornish Alan and his partner Sue, Ron and myself, Justin, went on the annual RE (Rear Engine) bus trip to the Isle of Wight.

We had visited four times previously on the Isle of Wight Classic Buses, Beers and Walks weekend. Sadly, this year, the event was cancelled due to becoming too big to manage, but the Isle of Wight Bus Museum was nevertheless organising a Bus Running Day, so off we went.

FRIDAY

Thirty of us, including Tony Hill, Chairman of Stroud CAMRA (himself an RE bus owner and enthusiast) left Stroud early Friday morning in

a Green Bristol RE bus 2062, dating from 1970 and newly renovated in June this year,

The bus may have been of a certain age but it got us to Southampton ahead of schedule to catch the 11am ferry for the one hour trip to East Cowes. From there it was a short trip to Ryde where many of the group were staying. We booked into Yelfs Hotel in the centre of town and swiftly headed out for a beer and a bite to eat.

First call was the local Wetherspoons, the oddly named 'S Fowler & Co' (once a department store) which was near our hotel.

Feeling refreshed after a Goddard ale (an Isle of Wight beer), we caught the train from Ryde to Sandown, where we tried

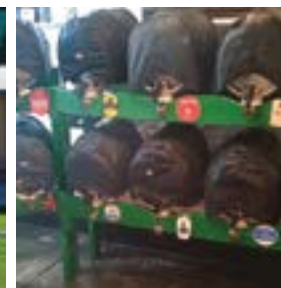
The Old Comical (bit noisy for us) before making our way to The Castle, a vibrant pub already decked out for Halloween. After an enjoyable pint of 'Sir John' we jumped onto a bus to St Helens and a visit to The Vine Inn. Luckily on a Friday night they were doing steak or gammon and all the trimmings for £7.75. There was also a moreish pint of Dartmoor Legend.

SATURDAY

We awoke on Saturday morning to a clear blue sky and sunshine which lasted for the rest of our trip. After a filling



Steam Railway Beer Festival



Union Inn, Cowes



breakfast, we took a bus (followed by a long walk) to nearby Havenstreet and the excellent Steam Railway Beer Festival. This was more like it! A wide selection of thirty beers were on tap – Wherry, Mad Goose, Isle of Wight Gold and 'Nine Standards No. 3' were sampled.

A few pints to the better and not fancying that long walk, we took a taxi back to the Railway Inn at Ryde, where, as it happened, there was also a Beer Festival on! There were sixteen beers, including one called Sophie, which is my partner's name so I had to try it. Unfortunately it wasn't quite to my taste. Sorry Sophie!

The evening was suddenly upon us and we tried The Solent Inn (Ryde) in search of supper. Good beer (Vectis Venom, a tasty bitter from the Isle of Wight 'Island' Brewery), but no food so back to Spoons, then bed.

We slept well that night.

SUNDAY

Sunday dawned light and mild. (As opposed to dark mild? - Ed.) First up was a bus to East Cowes. Got there a bit early (pubs don't open on Sundays until noon), so took the chain ferry across to Cowes and to the Union Inn (an easy drinking pint of 'Seafarer' from Gales) before visiting Cowes Ale for a pint of '1924' (Mobberley) in the garden.

It was then back to Ryde via two stops in Newport – the Newport Ale House (an excellent pint of Barrel Thunder) and the 'Man in the Moon' (an equally good pint of 'Shingle Bay' from Salcombe).

Couldn't resist a final outing in the evening to the King Lud where we met fellow Gloucestershire supporters, Jo and Jill. We enjoyed a pleasant couple of pints of Timothy Taylor before retiring for the day.

A rundown of some of the beers we sampled:

S. Fowler & Co, Ryde -
Ale of Wight (Goddards) 3.7%
Hobgoblin Gold (Wychwood) 4.2%
Castle Inn, Sandown -
Sir John? (not sure of name or brewer)
Old Comical, Sandown -
Bonkers Conkers (Greene King) 4.1%
The Vine, St Helens - Legend (Dartmoor) 4.4%
Havenstreet Beer Festival -
Nine Standards No.3 Porter (Settle) 4.7%
Wherry (Woodforde's) 3.8%
Mad Goose (Purity) 4.2%
Railway Inn, Ryde (St Johns) -
Voodoo (Ossett) 5%
Blonde (Ilkley) 3.9%
Sophie (Stancill) 3.8%
Solent Inn, Ryde - Vectis Venom (Island) 4.8%
Union Inn, Cowes - Seafarer (Gales) 3.6%
Ale House, Cowes - 1924 (Mobberley) 4%
Ale House, Newport - Barrel Thunder (JWLees) 3.8%
Man in the Moon, Newport -
Shingle Bay (Salcombe) 4.2%
King Lud, Ryde - Landlord (Timothy Taylor) 4.3%

MONDAY

All too soon, it was Monday morning and time to get the 11.30 ferry to Southampton.

The Magic Bus did the trick flawlessly again and dropped us off in Gloucester, where we got our final bus of the trip, the number 71, back to Tewkesbury. Phew!

So ended a most enjoyable few days in the Isle of Wight. Good beer and company. Here's to 2023.

Justin, Ron, Sue, Alan

BRISTOL RE

Named after the Bristol RE (Rear Engine) buses from the early 1960s, the Stroud RE Group collectively own their vehicles and work to maintain, restore and preserve them.

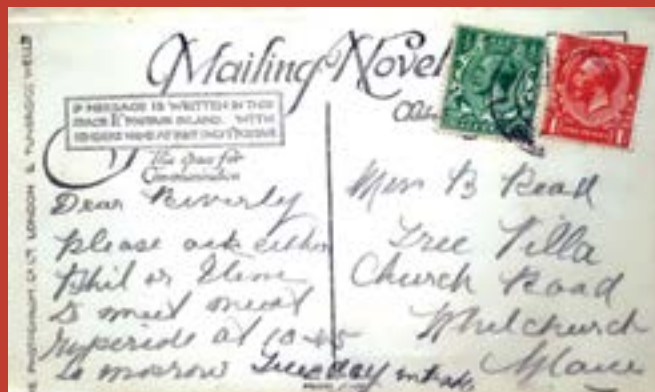
They attend classic vehicle rallies, Bus Running Days and try to exercise/show off the vehicles regularly. During the Isle of Wight Bus Museum Bus Running Day in October, the vehicle was used in service.

For further information about the group, contact Tony Hill at antony.hill@expleogroup.com



The Magic Bus

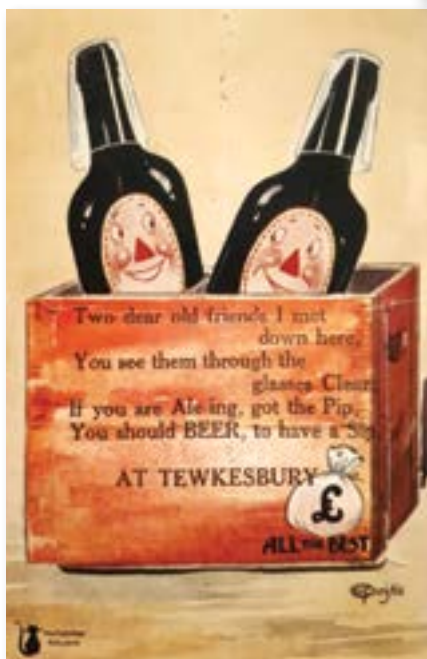
POST CARD CORNER



Posted from Tewkesbury c.1912 to a Miss Beverly Read of Whitchurch, Gloucestershire and stamped by George V, this Mailing Novelty postcard was one of a series (no. 326?) produced by The Photochrom Co. Ltd. of London and Tunbridge Wells, promoting the virtues of both Tewkesbury and bottled beer.

It discreetly includes the Bass logo on the bottles sitting on a wooden beer crate. The crate folds back to reveal a concertinaed pull-out with a selection of black and white photos of the area, including The Bell Hotel, Lower Lode Inn and a distant view of the Black Bear, taken from the river bank of the Avon, where The Boathouse now stands. The fourth line of the ditty displays a pun suggesting a 'Brummie' accent. Tewkesbury being a honeypot, or maybe lobsterpot, for fishermen from the Birmingham and Black Country area, throughout the 20th century.

The Hunter



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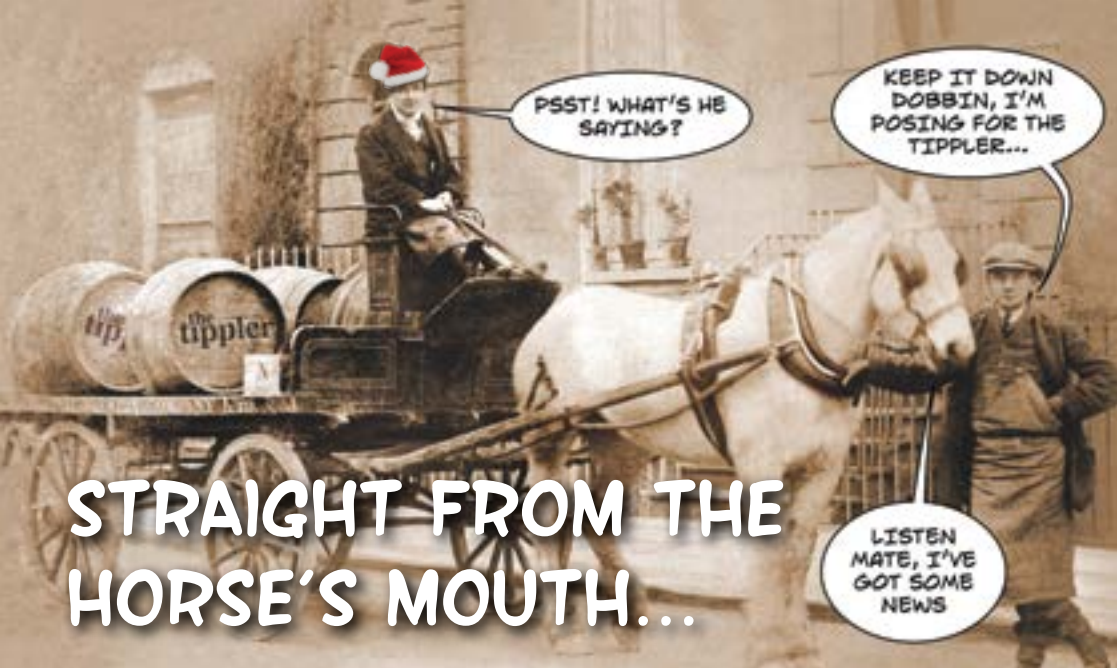


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WE'RE HERE
FOR ALL YOUR FESTIVE BEERS!!





STRAIGHT FROM THE HORSE'S MOUTH...

BREWERY NEWS



Arkell's Brewery have snapped up the much-loved Eliot Arms in South Cerney. The family brewery re-opened the hotel on Friday 21st October following over half a million-pound investment during the summer.

The seven-bedroom coaching inn with bar and restaurant has been purchased and lovingly restored and refurbished by the Wiltshire family run brewery. It will be run by new licensee Amanda Connaughton from



Barkby Pubs who also ran Arkell's Bull Hotel in Fairford. The kitchen team will be headed up by the experienced head chef, George Seagroatt.

With seven new ensuite bedrooms, the historical ground floor has been sensitively refurbished to give The Eliot Arms a modern, but traditional pub feel.

"South Cerney, and particularly The Eliot, has always been somewhere we would like to be," said Arkell's managing director George Arkell. "We are really excited to have had the opportunity to invest in The Eliot Arms."

For more information please call 01285 301082 or visit <https://eliotarms.com>

In terms of beer on the menu, they are bringing back Showboater, 3.7% ABV, for the World Cup. The perfect beer to celebrate with.



Our brewing team have bought back to life our easy drinking session ale to keep the crowds going in your pub over the nerve racking next few weeks.

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BREWERY NEWS

Christmas wouldn't be the same without Sir Noël Ale, 5.0% ABV. This festive ale was named in honour of Sir Noël Arkell who was born on Christmas Day. The full-bodied beer is cleverly disguised by its distinctive light colour and slides down very easily, leaving drinkers with a warm, tingling feeling. Sir Noël, who was the third generation of the family to own and run our Victorian brewery, on the exact same site where it still stands today, was born on Christmas day. A perfect reason to brew a Christmas beer.



Ashton Brewery's Kakapo Pale Ale came a creditable joint third place at the recent Swindon CAMRA beer festival



Corinium Ales turns X this winter! Lucy Cordrey & Colin Knight launched Corinium Ales in Cirencester's Farmers Market back in 2012, with just three debut beers; all of which continue to be enjoyed today. Since then, at least another three beers have been added to the core, plus two seasonals and over 80 experimental/one-off beers have been brewed.

They are planning to mark this significant anniversary in a number of ways, including a special beer, using a recipe swap with Snake River Brewing (where the idea for Corinium Ales began!); hosting a bespoke Play, that brings some of their beer characters, (... Ale Caesar, Bodicacia, Plautus...), to life, performed by Cirencester Community Theatre; and publishing a picture book to celebrate 'memorable moments' over the last 10 years.

Lucy said: "We are very proud to reach this milestone and would like to thank everyone for their loyal custom, support and friendship. We are so happy to still be here and look forward to at least another ten years, to increase our

output and offering and continue to make a positive contribution to our local community."

Corinium Ales started in their garage on a 100 litre kit; relocated to a Unit in The Old Kennels complex in Cirencester Park in 2016; installed bigger (2.5BBL) kit in 2018; opened a Tap Room in 2019; have won several awards; and supply close to 30 local outlets.

For more information about Corinium Ales see www.coriniumales.co.uk



DEYA Brewery has launched a collaboration beer with National Star to support young people with complex disabilities.

Called DEYA x National Star, ABV 4.5% is big bodied pale ale. Citra Lupomax hops bring sweet citrus and mango and Mosaic BBC and Cryo for ripe, squishy blueberry and a touch of dankness. the proceeds from the 4.5% pale ale will go towards National Star's £1.5 million public appeal to build a new specialist residence at Ullenwood.

It is the third collaboration between DEYA and National Star. A group of students visited DEYA on brew day and had the opportunity to get some hands-on experience.

The strong relationship between the two organisations through Cheltenham Beer Week has also resulted in a National Star student gaining permanent employment at DEYA following his successful work experience.

"We are very excited and grateful that DEYA has chosen to support National Star," said Catrin Viveash, Head of Fundraising at National Star.

"As a charity, National Star relies on fundraising to provide resources and facilities that our students use daily. The profits from this beer will go towards the new specialist residence we are building at Ullenwood."

A group of students were also involved in the design of the label. "This has been a wonderful opportunity for the students to show what they can achieve," said Catrin.



Dunkerton's Cider bar taproom (Dowdeswell Park, London Road) is now reported to be starting to sell real ale.

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STRAIGHT FROM THE HORSE'S MOUTH...

BREWERY NEWS



Stroud Brewery celebrated Organic September with an organic tap takeover.

Although stocking local organic cider and locally produced and ethically grown wine from Woodchester Valley, the Stroud Brewery brewery tap usually only stocks its own range of organic beers, brewed in its own adjacent brewery.

Organic September tap takeover in The Taproom and Bar was a great success - giving the opportunity for customers to try 22 different organic keg and cask beers from Atlantic, Black Isle, Exeter, Gilt & Flint and Little Valley breweries.

The calendar of adventurous seasonal beers continues:- a Single Malt and Single Hop 3.6% ABV pale ale available in keg and can and a Belgian Dubbel 4.6% style cask will be available on the bar and in local pubs.

The Bar and Taproom at Stroud brewery are proud to be once again listed in this year's Camra Good Beer Guide.

PUB NEWS

The Vine has reopened after a part refurbishment, although some of the planned changes have not been made.

The former Stable cider/perry restaurant/bar is now two restaurants - a Filipino and a Korean/Japanese. The microbrewery and bar, originally in the planning approval, have yet to appear.

The Restoration has reopened under new management and is open from 12 noon every day.

The Bank House is on a list of 32 pubs put up for sale by Wetherspoons. Wetherspoons regularly review their portfolio especially where there is more than one pub in a town. Every year there is a significant churn in pub estates throughout the trade.

The Umbrella is reported to be closed and looking for new tenants.

A planning application has been submitted to convert the **Tivoli Tap**, the last remaining part of the former **Royal Union**, into residential accommodation.

The Beehive in Montpellier is under new management and undergoing some modifications. The main entrance is now just a fire escape, so the 'snug' is now extended and more private. The main entrance now is closer to the side road.

The **St George's Vaults** in Cheltenham have recently given a substantial £700 to Cheltenham BID, a business-led, not-for-profit organisation helping Cheltenham to be a better place to 'work, live, visit, study and do business.'

Meanwhile a few miles away in Tewkesbury, **The Nottingham Arms** is celebrating its inclusion in this year's Good Beer Guide. You can join in with a happy hour from 4:00 - 6:00 pm Monday to Friday. With four real ales on every day, the most recent beer on was a best bitter called Celebration, to celebrate Rachael's entry into the GBG. Also new at the pub is the excellent rear door mural commissioned by landlady Rachel and painted by local 'door' painting genius Brandon's Murals!

The Cross House Tavern has a novel gift voucher scheme for any of you out there looking for a Christmas present, or indeed just a present. Available all year round, they could certainly save some blushes if a last minute gift is needed!



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SCRAPING THE BARREL

with Ernest and Verity Dregg

Six years ago, Ernest and Verity Dregg, retired snipers and fleet street hacks swapped their life as anti-woke, unreconstructed bigots and gossip columnists opened their dream pub. We find them hard at it on Friday 14th October...

"What a night, we've never had one of those before," Verity mused, more to herself than Ernest who was hard at it clearing up. "Those guys know how to party. The Mugsborough Temperance Society knew all about the auspicious 13th October and making u-turns."

She was slowly making her way through the debris from last night's celebrations, "Who'd of thought it? International Day for Disaster Risk Reduction and not a single announcement from the Government about it, how very wise."

Ernest and Verity surveyed their domain, some time ago, they had renamed their pub 'The Must Grumble', it was now the proud and patriotic 'The Victory'. What better way to celebrate Brexit? This particular morning after was going to be a hard slog, but they were getting used to it, the faithful drinkers of Mugsborough loved their pub and all it stood for.

Verity was rolling up the bunting ready for the next seismic event to celebrate, how well the last few years have gone, four patriotic prime ministers had forged ahead with humanitarian policies for the common working man, bringing us all a fairer Britain, it was a joy to behold. Brexit, elections, COVID, lockdowns, elections, the start of his Majesty's glorious reign and now, the Premier's bright vision of unleashing an economic powerhouse too. How could it get better than this?

Ernest was busying himself sweeping the empty 'Spitfire' Bitter and 'Victory Gin' bottles into a pile along with the discarded propaganda leaflets declaring how good 'Sober October' is for everyone. "It's shame that people didn't get behind our British

Restaurant idea, you just can't please some people." Ernest had also had to abandon his idea of only British beer and wine, and reluctantly brought back lager too. "No matter, it'll be Christmas soon and then we can really rake in the money."

It would be a trial getting hold of a stoic native chef to deal with all the turkeys, Verity thought, but she couldn't be doing with any more of those flamboyant, passionate EU characters so fond of wielding their choppers around the kitchen. Verity smiled to herself, she liked the excitement of her 'hands on' approach of calming them down, it had definitely worked a treat. After all, they did have quite a way of dealing with the 100% British vegetables, but now it was time for the proper seasonal stuff!

Ernest was getting tired of all this tidying nonsense, where had all the cheap labour gone? "Nobody wants to do this important work anymore," he grumbled to Verity. "We used to have loads of our continental chums who'd do this sort of menial stuff, where are they all these days?", he wondered. "I expect they're doing those day trips, you know, in those inflatable boats floating around in the Channel," commented Verity. "If we had better immigration laws we could get them even cheaper than they used to be. Now everyone wants to have one of those high skilled, high paid jobs we keep getting told about. Well, I suppose that's progress for you."

Ernest wasn't really listening, he had an idea to make the winter months a real money spinner: Game Pie! "I've had this idea," he told Verity. "I could get some of my mates to start killing things in the age-old English way, you

know, rabbits, pigeons, pheasants, partridges, deer, they're all vulnerable to a salvo or two from a twelve bore. Then we stir them up with some gravy and get the pies out there, what could be better in the season of good will than the random destruction of animals and the countryside?"

"If you think so dear, why not?", retorted Verity, "Do we have to get a special licence or anything, especially for solid British pastry, or has that all been ripped up now we're independent from our Euro chums?" Ernest idly scratched his chin (that reminded him he needed to get down the Kurdish barbers for a proper close shave). "I reckon that's all been sorted out by the Moggster, isn't he the bloke who's tearing up those pesky Euro rules and making a better life for all the decent privileged people of NE Somerset?"

"Well, it does seem like all the rules are being torn up these days. It was so much easier in the old days, when we had a decent class system you could rely on, you know, a good bit of aristocracy, none of this democracy nonsense, after all, we can't

SCRAPING THE BARREL

really be trusted to make our own rules," Verity grumbled. "I'd like to see a few more of those jolly decent public school chaps telling us how lucky we are. We should get back to those good old days, before all that liberal stuff where everyone has a right to decent education and other hideous ideas like equality and social mobility."

The damning silence that followed told her one thing, Ernest had given up listening and was finishing off a half empty bottle of Victory gin, his all time favourite tippie before ten o'clock in the morning. He never really listened when she began to voice political opinions, unthinkable that a woman should be so presumptuous. Still, she loved him, after all hadn't he given her all she ever wanted? The Victory, probably the best in Mugsborough, full nearly every night with willing (mostly lower-class, but you can't have everything) punters who really did love the razor sharp wit and intelligence of the clientele, the utterly bland food, the bunting, and a real sense of community belonging.

Three cheers for the Great British Pub!



International Day for Disaster Risk Reduction was a good one. The Mugsborough Temperance Society celebrate this auspicious day with a U-Turn on Sober October

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THE RISING SUN

A COMMUNITY OWNED PUB

In the last issue we featured the success of a pub in the south of the county that has flourished as a community pub; this edition we feature a pub saved from oblivion that re-opened on 29th October...

The Rising Sun at Woodcroft, near Chepstow, has recently reopened as a Community Pub.

The Rising Sun was once a vibrant local community inn, well known in the early 'noughties' as an excellent dining venue and was renowned for its seafood cuisine. Although never really an inspiring real ale pub – probably a legacy from its previous owners, Courage Brewery – it served the locals well and welcomed visitors from far and wide. At the time, it was in competition with two other pubs in nearby Tutshill – the Cross Keys and Live & Let Live. Those closed for good in August 2008 and January 2013 respectively. Somehow the fortunes of the Rising Sun also languished, and it also closed leaving the entire communities of Woodcroft and Tutshill without a pub. Their nearest public houses being across the Welsh border in Chepstow, necessitating a car journey or a very long walk.

Chepstow based Worthy Developments bought the closed Rising Sun in 2011 and, arguing that the business was no longer viable, submitted plans to Forest of Dean District Council for conversion into residential use. The plans were vehemently opposed by the residents of Woodcroft, fearing that they would permanently lose the only pub in the village. Forest of Dean District Council received a petition of over 1,000 people objecting to the development. The 'Save Our Sun' Action Group was set up and

campaigners successfully secured an Asset of Community Value (ACV) protection for the Rising Sun in December 2013. The ACV afforded the opportunity for the Woodcroft Community to raise necessary funds for the purchase of the Rising Sun on the provision that they could prove its viability as a going concern.

Worthy Developments were approached with a view for a sale.

Two successive offers were firmly rejected by the development company. Forest of Dean District Council dismissed the application for conversion in September 2014 concluding that it would be an unacceptable loss of a community facility stating that 'the developers have not demonstrated that every reasonable attempt has been made to find an alternative use that could maintain it as a public facility or re-open it as a public house as it is the last one in the village.' Dr Michelle Hayes, chairman of the Save Our Sun committee said: "Lack of need has not been proven by the applicant. Quite the opposite, given the amount of community support, with a petition of more than 1,000 signatures." Undeterred, however, the developers still insisted that they had proof of its non-viability.

The Rising Sun was put on the market with specialist estate agents Sidney Phillips at the end of 2017 with a price tag of £325,000, arguably well over the actual market value.

'Their nearest public houses being across the Welsh border in Chepstow, necessitating a car journey or a very long walk.'

There followed a focused campaign to buy and re-open the Rising Sun and had raised £230,000 in pledges by July 2018. The intention was to raise £350,000 towards a possible compulsory purchase.

Meanwhile in the intervening years since closure the fabric and structure of the building deteriorated. It could be argued that this was a devious ploy by the developers to run the site down, creating an eyesore to facilitate reconstruction on the site with little opposition from the local community. It is a tactic that has been used before by unscrupulous property developers.

In November 2019, Forest of Dean District Council served notice to Worthy Developments that it was their intention to proceed towards a Compulsory Purchase Order, a positive move no doubt instigated by years of uncertainty and stagnation. Worthy Developments then submitted a fresh planning application which was refused to the delight of the Save Our Sun Group. The campaign to save the Rising Sun was boosted by a £175,000 grant from Community Ownership Funding and, after a protracted battle, the pub was finally bought for the community in March 2022.

Volunteers at the Rising Sun worked tirelessly, slowly restoring the pub and battled

through the hot summer days when temperatures exceeded 30 degrees. It was a challenge, but they were finally rewarded on Friday 14th October at 4 pm when the Rising Sun Community Pub reopened to much acclaim. Almost a decade of hard work had paid off. Real ales include Kingstone Gold (from Tintern), Wye Valley Brewery Butty Bach and beers from the new Wye Valley Meadery in nearby Chepstow. The newly launched Wye Valley Brewery Nightjar Stout is available on keg dispense and there are various bottles behind the bar. Food will be served when the kitchen refurbishment has been completed, probably by the time you read this article it will be up and running.

The Wye Valley is a well-known beauty spot. In fact, tourism began here in the 1750's. One of the most scenic walks is on the Gloucestershire side of the river starting at Woodcroft taking in the Lancut peninsular with its ancient chapel and stunning views over Wintours Leap. Perhaps now is the time to dust off your walking boots and head to Woodcroft for a walk in the Wye Valley, and pop into the Rising Sun afterwards for well-earned refreshments.

Geoff Sandles



What a Shocker!

The *St George's Vaults* in Cheltenham have recently given a substantial £700 to Cheltenham BID, a business-led, not-for-profit organisation helping Cheltenham to be a better place to 'work, live, visit, study and do business.'

In particular, it has been given towards Cardiac Rescue Packs, which are currently appearing in yellow boxes on walls around the city centre.

Tony Barnes of St George's Vaults said: "We were all really shocked by the amount, all the money has come from our charity box on the bar. We've not been good at emptying it, after all it's small change and weighs a ton, and then you've got to count it all! This is money has been collected over a period of many years - we've always saved it without knowing exactly what to do with it, and we thought that now was the time to find a good cause."

"We're hoping to get permission to put one on the wall of the pub, I think that would be a fitting place for it to be."

Well done to all at The St George's Vaults, especially their loyal customers. A heart-warming story in these challenging times.



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The Real Ale Heart of the Forest

NAME THAT PUB COMPETITION



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WINNER - 2 x BREWERY TOURS + 12 bottle case

RUNNER UP - 2 x BREWERY TOURS



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

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



Send your entries to

chris@thetippler.co.uk

DODGY TICKER?

THE CONTINUING TALES OF A BEER COLLECTOR

In this edition our tick box hero looks at breweries, and their survival. Who's been lost and who's still with us...

The Breweries

A large part of the enjoyment I get from drinking beer comes from adding new beers and breweries to the collection. I guess that's what makes a collector a little different to most beer drinkers.

Many people I talk to find this obsession with adding to the list at best amusing, at worst just downright weird. I would argue that most of us are collectors at heart. For some it's antique clocks, others are into Matchbox cars or porcelain dogs. My collection is about beers. One advantage my collection has over many others is that I don't clog up every spare room in the house with boxes full of collectables – my collection goes down my throat! At this point it would be worth reminding you that my collection is all about draught beer – I do not count cans and bottles.

If you have read any of my articles before, you may have noticed that I am a numbers man. My 'Beer List' spreadsheet allows me to keep a watchful eye on numbers and there are two particular milestones that are now close to being achieved: 11,000 beers and 2,000 breweries.

The first is a very big number – perhaps shockingly big to some readers – but bear in mind that I started writing down the beers I drink in 1993, which is almost thirty years ago, so spread those beers over all those years and it will hopefully not seem quite so excessive. *(Still pretty impressive at over one a day. Good work! - Ed.)*

It is the second number which is of particular interest for me today; at the time of writing this, the brewery total stands at 1,985.

By the time you read it, I may have already managed to get that total past 2,000. Adding newbies (new breweries) to the collection is a constant challenge and I will go out of my way to track them down.

At the recent Great British Beer Festival at Olympia, I went with a target list of fifteen new UK real ale breweries and was only disappointed to miss out on one (Husk), which apparently had failed to deliver any beer to the event. I often sit next to people at Olympia who are quite bewildered by the long list of beers available and find choosing what to drink next very hard. I rarely have that problem at beer festivals as my priorities are always clear:

1. **A cask beer from any UK brewery not yet in the collection.**
2. **A craft keg beer from any UK brewery not yet in the collection**
3. **A beer from any foreign brewery not yet in the collection.**
4. **A beer that I have not drunk before**
5. **STOP**

Clearly, at a beer festival as large as Olympia, I get nowhere near no. 5 – my 4 halves and 10 thirds were all from no. 1. However, at small pub festivals, I may have three or four halves and then find I'm at no. 5 and will stop.

Finding a beer from a newbie on a pub bar is particularly exciting – and still happens surprisingly often, despite the size of the collection. Only yesterday, I walked into the Nag's Head in Malvern to be faced with a West

Coast Pale from Three Acre Brewery in East Sussex – a beer which added one more to the brewery list and a new row to the spreadsheet.

As I have been collecting for many years, there are quite a few breweries in the list which no longer exist – over 300 in fact. Some of these (right) stopped brewing many years ago, such as Ushers, Archers or Smiles. Others are more recent closures and working out which breweries are no longer

operating can give me a bit of headache – I rely on lists, such as those at the back of the Good Beer Guide. When I am sure that a brewery has closed, rather than removing it from the spreadsheet, I simply 'hide' that row. This means it's still there and is still included in row and column totals, but cannot be seen without clicking 'unhide'.

There is at least one brewery in the collection beginning with each of the letters of the alphabet (thank you XT and Xtreme for giving me some Xs!) plus some which start with numbers. A surprisingly large proportion start with the letter B (270 in total, which is almost 14%) – from Baa in Chepstow, which is one that looks like it has closed down permanently, through to By the River in Gateshead. In comparison, the next most numerous starting-letter is S with 158 – from S and P in Norwich to Sweetwater, an American brewery.

Just over 800 of the breweries have a single beer in the collection (I call them singletons) and the vast majority have just a few. 280 breweries have ten or more beers in the collection, 21 are represented by 50+ beers and then there are 8 breweries in the 100 Club (Arbor, Bristol Beer Factory, Deya, Gloucester, Hop Kettle, Salopian, Wye Valley and XT). At the time of writing, Hop Kettle is the most numerous with 159 different beers, followed by



Arbor with 154 and then Bristol Beer Factory with 147.

There are 368 breweries from 36 different countries outside the UK. USA is the most numerous here with a total of 125 breweries. The only other countries with more than 10 breweries represented are Belgium (46), Germany (35), Italy (18), New Zealand (16), Australia (14), Sweden (13), Netherlands (12), Spain and the Republic of Ireland (both with 11). However, these breweries have not been added to the collection by a worldwide jet-setting lifestyle! The last time I got on a plane was about ten years ago. We are lucky enough to be living at a time when draught foreign beers are readily available across the country and I am frequently amazed at the beers that turn up in the pubs I visit. Even South America is represented in the collection with a brewery from Ecuador and one from Chile. I have to confess at this point, though, that the rules of my little collecting game are skewed in my favour when it comes to adding in new foreign breweries. Many of the more unusual breweries will be added because of a collaboration with another brewery and I allow myself the luxury of choosing which brewery I list these beers as in the spreadsheet. So, for example, if Deya were to collaborate with Al Masria Al Alamia (an Egyptian brewery), I would list the collaboration brew as Egyptian,



DODGY TICKER?

I sometimes get comments from friends along the lines of, "Surely there can't be many more breweries left to collect!" Perish the thought - I'd be surprised if any collector would relish the thought of getting to the 'end' by collecting everything. That would spoil all the fun. Thankfully, unless things change dramatically in the world of beer in the next few years, this will never be a problem I have to face.

even if the brewing took place in Cheltenham. This will probably have some purists coughing up their beer in disgust, but as always my response would be: it's my game, so I make up the rules! It means that when Wetherspoons bring foreign brewers over to the UK to brew for their beer festivals, I count them as foreign breweries.

On the subject of collaborations, I must stress that I only list a beer once, otherwise it would make the beer total inaccurate. So, I usually go for the brewery listed first, unless one of the collaborators is a newbie. On rare occasions, I have had a beer brewed by a collaboration of two or even three newbies, which makes me scratch my head a bit! These little problems usually work themselves out, however. The other difficulty I regularly face is breweries that trade under various brand names. Quite frequently I have been excited to add a new brewery to the list, only to find after a little research that it isn't a newbie at all, but a familiar brewery using a new trade name for some of its beers. This has become particularly popular in recent years as long-standing breweries have made an effort to attract new customers to their more experimental brews by creating a 'more exciting' and 'more trendy' brand name. Who could resist a new NEIPA from Renegade Brewing? A hazy pale from West Berkshire Brewery perhaps doesn't sound as sexy!

There are currently about 2,500 UK breweries (some of the survivors seen above). The list at the back of the Good Beer Guide is a good place to start if you're interested in seeing how many of them you have drunk beer from. When I look at that list, I can 'tick off' about half of them. Each year, sadly, some breweries on the list stop brewing and close, but there is always another group of keen entrepreneurs who are waiting in the wings to start new breweries, adding themselves to the list. This means that the total number of breweries doesn't change a lot from year to year, but some names drop off and new ones appear. In a good year I probably collect about 100 newbies (and some of those will be breweries from outside the UK). So, the conclusion of all this is that I doubt whether I will ever be able to look at the list in the GBG and say anything other than, "I've collected half of them." There will always be plenty more breweries to collect!

Finally, I would just like to thank all the publicans and beer festival organisers out there who are prepared to try beers from new and unknown breweries. Without you, my beer collecting would be much less exciting. Please keep up the great work.

Cheers!

Pete Searle

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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: John Fox on 01291 689493

Gloucester Sub-Branch Email: gloucester@gloucestershire.camra.org.uk

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

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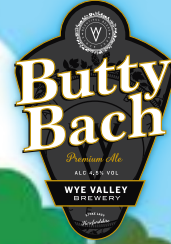
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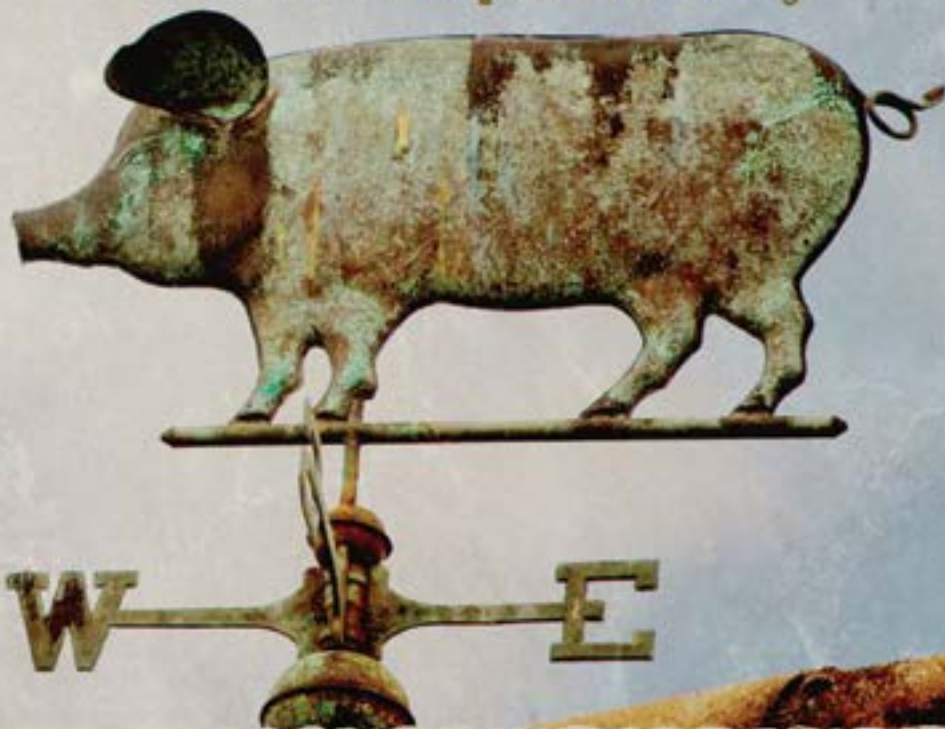
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
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