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Spring 2023

INSIDE:

**Tegestology – the
art of collecting
beer mats**

**The Oldest
Pub in Britain**



Front cover photograph
competition sponsored
by Stroud Brewery



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



the tippler

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

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

STROUD BREWERY FRONT COVER COMPETITION WINNER:

This brilliant old sign featuring a Gloucestershire brewery of old decorates the newly refurbished Cross Inn in Aylburton. This great pub has plenty of real ale choices as well as a great restaurant and big garden for those lazy spring days. 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:

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CONTRIBUTION DEADLINES

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

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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's another packed magazine! With 64 pages and, for the next two editions, four competitions to win not only brewery tours and cans of beer, but also weekend tickets to the brilliant Linton Cider, Real Ale and Music Festival...not to be missed!

Once again, I'd like to thank all those who written to us, whether in the letters pages, news, views or feature articles. If you haven't written in before, it doesn't matter, send your copy and a few good images and we'll do the rest. They are all very welcome indeed.

We rely on our extremely supportive

advertisers, without whom, we couldn't get this magazine produced, we have a lot to thank them for.

Finally, it was with some sadness we heard about the sad passing of Chas Wright, a great local character who resurrected the old Uley Brewery. Chas was a scourge of people like me, who wanted to talk about marketing...his opinion on the subject, being as one would expect, direct, robust and unprintable in a family magazine.

Cheers Chas! A man who made life (and polite discourse) that bit more colourful!

Chris Leibbrandt

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Letters to the Editor...

Dear Chris,

How we agree with Andy Wrobel's letter (Tippler Winter 2022 edition) about the cash/card issue.

He is absolutely right about the small square plastic card readers, and also about the difficulty obtaining a receipt in some establishments. We are heartily sick of the intimidation and tutting/sighing we get from some bartenders when asking for receipts. Why do we have to go through this palaver when, as Andy says, paying by cash is so simple? We also agree that being refused cash payment is embarrassing and stressful and makes us feel like second-class citizens.

As CAMRA members, we would point out that CAMRA is supposed to be committed to inclusivity and diversity. 'Card Only' policies in pubs are totally discriminatory in that they exclude several social groups. In such circumstances, is there a case to question whether such venues should be allowed in the Good Beer Guide? If CAMRA are going to allow such pubs into the GBG, then maybe they should drop any pretence at inclusivity and non-discrimination.

This discrimination is now being recognised elsewhere. In 2020 New York City passed a law that made it illegal for retail businesses to refuse cash payment. This was backed by a \$1,000 penalty for each instance.

These days, when going to a new venue or event, we have to go to the trouble of enquiring in advance as to whether they are taking cash. We should not have to do this.

Finally, we should not regard ourselves as 'dinosaurs' or 'computer illiterate', because we are not. We are ordinary citizens seeking inclusivity and acceptance as this is every citizen's right. Also we know that 'digital efficiency' does not always work and has many pitfalls and faults.

We totally agree with Andy, that pubs are struggling and should be places to relax

in a stress-free environment. Flexibility on payment methods can only help this.

Allie and Tony Lucas

Chris replies:

Many thanks for the email, Allie and Tony. I couldn't agree more. As a reasonable member of the public and a 'Joe Average' citizen I often go out and about with no phone, no cards and no ID, simply because I don't need them. There is a school of thought who believe that you have to have some sort of Identity Document with you at all times, but why? In a normal day there is no necessity whatsoever to identify myself, afterall, I am still of an age where I still know who I am, and that's good enough for me, and indeed should be good enough for anyone else.

Interestingly, the anomalies encountered these days are ludicrous, one of them that I can see no sense in is producing ID to collect something from the Post Office sorting depot. The postie would happily shove it through a letter box with no idea who is on the other side of the door: no ID necessary. Similarly in a dreadful piece of big brother legislation, we now have to produce ID to vote. In a similar

way to 'card only' pubs and venues, it will disproportionately affect certain sectors of the population, making things more difficult than is necessary. We have always had to do this using our polling card. Now we have to have a polling card, that is entirely individual to you, and ID to prove that we can vote: doesn't a polling card do that? As far as I am aware only six people out of all the millions who voted in the last general election have been investigated for voting fraud, a massive over-reaction and one that will cost all of us unnecessary money and more to the point it's another case of erosion of our civil liberty.

OK, rant over, I need a pint!

'...I am still of an age where I still know who I am ...'

Letters to the Editor...

Dear Sir,

There are few people this side of Beer Heaven that know more about the pubs of Gloucestershire, past and present, than Geoff Sandles – see gloucestershirepubs.co.uk. Geoff, as an ex-editor of "the Tippler", is allowed to be fussy about punctuation, "I bring to your attention the use of the question mark in 'Love Pubs?'". This is a reference to CAMRA's membership form, which is merely enquiring whether people love beer and pubs. The implication being that if they do, then they should join CAMRA. A sentiment that we can all agree with.

Geoff goes on to list many of the reasons why pubs are closing, at a time when CAMRA has logged 21.3 'long term closures' per week throughout Great Britain, in the six months up to December 2022!

Pubs need our support now more than ever. In Tewkesbury, in-house pub festivals have been tried previously with varying degrees of success. This year's 'phoenix from the ashes' Winter Ales Festival, following two missed years due to Covid, was a gamble, but a big success, bringing people in from all over, including a good following from the West Midlands. The pubs were 'rammed' and To Have And To Hold, the local vinyl records shop and home of all things Depeche Mode (but don't hold that against him) had its "best day ever". As The Editor's response to Geoff's letter pointed out, it is a clear example of the 'honeypot principle', which could also be applied to the presence of Wetherspoon's in the town, but that's a discussion for another day. As we are regularly reminded in two of the town's hostelries (thanks Laurence), "When you have

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



lost your Inns drown your empty selves, for you will have lost the last of England." - Hilaire Belloc (1870 - 1953),

Yours,

Brummie Bill

Honorary Secretary of the Never Mind The Bellocs Fan Club

Full name & address given (to the local constabulary)

Chris replies:

Many thanks for the letter Bill, I hope the local constabulary won't hold your punctuation against you.

I couldn't agree more, we have to get out and support our local pubs. You only have to look at the dormitory villages around the county, now mostly populated by transient London workers from

Friday evening to Monday morning who rarely engage the local community life, and you'll see the complete lack of social cohesion once the local pub is gone. Beware!

Dear Chris,

I, for my sins, am a real cider and perry enthusiast; how come we haven't any support from your magazine? I always thought their promotion was part of the CAMRA remit.

Adam Malus

Chris replies:

Many thanks for the letter, Adam, I have some good news for you, see pages 48 & 49 for a brand new series!

'...When you have lost your Inns drown your empty selves, for you will have lost the last of England...'

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Letters to the Editor...

Dear Chris,

Russell Mufitt's, the Tegestologist, article in the last issue looking at brewery beer mat designs made me wonder why their presence has greatly diminished especially when we highlight their multiple uses.

Few pubs nowadays cover their tables and the bar with bar mats, why not? It appears that breweries are still delivering

them to pubs as well as engraved glasses and other advertising material. It may be they become tatty and

soggy and that reflects negatively on the pub's appearance. They might also have been withdrawn as they may interfere with the plate distribution on tables as more pubs provide food. Another quoted reason from one pub is that customers gradually tear them into small pieces and scatter them across the bars. This kind of behaviour could of course be curtailed by more hands-on management, but the pubs culture may be 'laissez faire' about confronting customers. Whatever the reason they are missed by many of us.

Their main purpose is to prevent tables and bars becoming wet and sticky. There's nothing worse than laying down your newspaper or your dissertation and finding it soggy when you turn it over. The crisp and peanut packets become sticky and as one takes another handful from the packet your fingers are tainted with stale ale.

They also have their other uses. When sampling ales with a group we order a half of each ale and write the name of it on a beer mat and place the glass on top and tasting colleagues return the glass to its 'home'. After a full tasting we can decide which ale we would like for our next drink and CAMRA members can score them all at once. They have been used as anonymous or secret message carriers to other tables although this may have died out since the introduction of digital messaging services. They were also

used as currency between collectors. Similar to bitcoin? They can be used for amusement such as flicking a number in the air and catching them, increasing the pile steadily as your competence increases. They are invaluable as table leg wedges to prevent the table rocking. Nothing else is as efficient as one can increase the number according to the level of instability.

They have been used by the pub to indicate the extent of their ale range by displaying them to represent all the ales they have hosted. This

looks impressive to any visiting CAMRA member and to strangers it celebrates the pub as having a reach far beyond its locality.

There are some pubs that retain beer mats, mostly good old-fashioned boozers, e.g. The Rotunda, the St George's Vaults, the Plough Prestbury and the Kemble in Cheltenham, The Prince Albert, Stroud. The Butchers Arms, Sheepscombe has just reintroduced them. Some of us have even got into the habit of carrying them in our bags or pockets. Apparently, most pubs have some and it may only be a case of asking for 'a pint and a mat'. Perhaps some publicans might like to write to the letters page of the Tippler to provide a defence for ditching this valuable pub artifact or perhaps this subject could be a running page in the Tippler until it has run its course like this valuable asset - the beer mat.

Bob Jeffrey

Chris replies:

Many thanks for the letter, Bob, It's great to see that the content of the magazine is getting people to write in and engage. Letting us know that we're doing something right. By the way, feel free to write in if you think we're getting things wrong too, it's all feedback and it helps us to improve what we offer to you, our readers.

'There's nothing worse than laying down your newspaper or your dissertation and finding it soggy when you turn it over.'



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THE HUNTER'S COLUMN



In a reflective change of pace, our intrepid hero looks back into the history of old pubs, death by plague, hanging and trial by telly...

Quiet In the Courtyard, Quiet in the Street, The Oldest Pub in England, Is Just About To ... No ... please... not close! The George Inn, Norton St Philip "has served beer over 700 years making it the only tavern in England to continuously do so".

Fear not, *The George* is not closing and looked to be in good health on a recent visit. There was a change of ownership at the end of 2020 and it now finds itself in Butcombeshire, no longer a resident of Wadworthshire.

During the pandemic it became necessary for Wadworth to sell some of its hostelrys and Liberation Group, the company that owns Butcombe Brewery, were the lucky beneficiaries.

Some pubs are one in a thousand, some pubs are one in a million, this one appears to have been won in a raffle. I doubt if it was the first time Old George had changed hands and imagine that it wasn't the first plague he had seen either.

The Grim Reaper would have swept through the land more than once in his lifetime and George would have seen swathes of swains laid low as he wielded his scythe. If that wasn't bad enough, another grim reaper, the infamous Judge Jeffreys, also known as the Hanging Judge, held court there during the second half of the 17th century and "Outside the windows criminals were hanged". It's a wonder there was anyone left to serve ale to in the bar.

The George is a bit of a rarity in that it is one of only about a dozen Grade I listed pubs in England, as are the Dick Whittington Tavern and the New Inn in Gloucester. This



marks them as being amongst the top 2.5% of protected buildings, which include Buckingham Palace and the Tower of London. At a time when so many pubs are closing, it is

good to come across an establishment that has been serving for 700 years. In his letter to the local planning authority, the owner of *Ye Olde*

Black Bear in Tewkesbury had been serving beer to the town for 700 years and that he wished to see it continue serving for another 700 years. I admire the man's foresight and ambition.

So, which is the oldest pub in Great Britain? Not an easy one to solve. 700 years seems to be a figure readily conjured up, being both far enough away to lay down a credible challenge and at the same time to

'So, which is the oldest pub in Great Britain?'



create little expectation of producing any evidence. It is difficult enough trying to decide which is the oldest pub in Tewkesbury, let alone Great Britain.

In a clash of the titans on TV local news around 40 years ago, Peter Hands, then owner of the *Bell Hotel*, claimed to have "documentary evidence", stating that "We traced back the wall paintings, which are around about early 14th century and timbers in the bar go back certainly to 1404". The Historic England official Grade II* listing describes it as a fine example of a 17th century building, which is "probably on the site of a medieval hostelry". Further "There was a priory founded here by the end of the 8th century... it was 1102 before the abbey was re-founded in Tewkesbury".

The enthusiastic publican at *Ye Olde Black Bear*, also Grade II* listed, was unimpressed, pointing to what looked like a recent framed poster on his wall claiming that the pub was "probably in existence in the 12th century", noting that its location next to St John's Bridge on the River Avon, "which was erected in about 1190... The present building was built in 1308". To be honest the ink still looked wet on the page!

Historic England, however, repeats the claim stating that it "probably existed before this". A recent survey by the Gloucestershire Dendrochronology Project dated timbers as 1439. So, take your pick, as Michael Miles used to say.

Historic Note: Michael Miles was one of two well-known, rival, TV game show presenters in the 50's & 60's, the other being Hughie Green.



The former hosted 'Take Your Pick' (nothing to do with mining), the latter 'Double Your Money'... "and take it away". Mr Miles was famously escorted off a plane for being drunk and disorderly, whilst claiming that he was no such thing and giving his name as Hughie Green.

Hughie, according to Wikipedia, was born in London, to a former British Army officer from Glasgow, who made his fortune supplying canned fish to the Allied forces in the First World War. He was also the biological father of Paula Yates, who also gained fame as a TV presenter and was the first wife of Bob Geldof.

None of them owned a pub and none of them are Grade I listed.

But I digress. Back to the pubs. *The Trip to Jerusalem* in Nottingham stakes a claim to being the oldest in the land, allegedly dating from 1189, the year Richard the Lionheart was crowned - coincidence?

Wiki tells us that "Evidence suggests that caves in the rock, against which the pub is built, were used as a brewhouse for Nottingham Castle and may date from around the time the castle was built in 1067. (I'd like to make a claim for the Little

Gem in Aylsford, Kent, not only the smallest pub in Kent, but also, allegedly, opened in 1106 - Ed.)

The Old Ferry Boat Inn at St Ives in Cambridgeshire gets a name check in the Domesday Book and according to local legend, the inn has been serving alcohol since 560 AD!

Ye Olde Fighting Cocks, St Albans appears regularly amongst the oldest pub lists and was recognised as such by Guinness World Records, as the book is now known (a nod to new media), but was knocked into second place by *The Porch House*, Stow-on-the-Wold, "certified as dating from 947 AD". Stow now we know!

The Porch House will hold the crown until the next piece of parchment turns up to tip them off their throne. Quiet In the Courtyard, Quiet in the Street, The Oldest Pub in England, Is Just About to Tweet.

The Hunter



Elementary My Dear Watson

The Tewkesbury Winter Ales Festival (TWAF) at The Watson Hall was resurrected this year after three years in the pandemic wilderness



26th – 28th January 2023

So there we were standing at a bar last September discussing the Winter Ales Festival. 'The first question is 'are we actually going to go ahead with it', asked ex-chairman Steve, and he had a point.

It would be the first Festival since 2020; last year, due to Covid, we had to cancel at the last moment.

This year there was the cost of living crisis, rising beer prices, a real concern over people having less disposable income and the perennial problem of an ageing volunteer force; would this amount to a fall in attendance which would actually lead to a LOSS? (TWAF has always shown a profit). Glass half full, glass half empty?

But at the subsequent branch meeting there wasn't even a whiff of dispute, we were of course going ahead, largely because we always had (this was to be our 26th Festival).

So there we were standing in the same bar at the end of January, just after the Sunday takedown, relieved that it had been a thumping success. Over 1,100 people through the door, an estimated 4,200 pints drunk (not to mention the cider and perry), a mountain of pork pies and rolls consumed, a profit for CAMRA, roughly £350 to cancer charity *Hope for Tomorrow* (from left over vouchers) and perhaps more importantly than anything, three days of very happy people with not a hint of trouble.

We kept the entrance fee the same as in 2020 but to the surprise of all, the cost of beer was lower than expected and we were able to keep the price of a pint down to a very reasonable £3.60 to £4.80 according to strength.

Volunteers came out of the woodwork in numbers so that particular concern proved groundless.

A small army from the fit(-ish) to the more-or-less-knackered turned up to make sure that setup and take down was relatively straightforward and that the Camra Curse

of the Bad Back was irrelevant - there's always something you can help with. A huge thank-you goes to all who turned out to help across the weekend.

Memories? The feelgood factor at Thursday evening's Members Preview Night (this wasn't going to be a washout after all), the Town Band belting out the Dambusters tune on Saturday lunchtime to an airforce of paper planes overhead, but most of all the overarching good nature of the event - lots of those happy people thanking us for bringing our Winter Ales Festival back to life.

Any notable oversights? Yes, the change in paying habits since the pandemic. We accepted card payment of course but simply hadn't considered the massive swing away from cash, with the result that we hit our account limit on Friday and had to revert to cash only. Time for a limit increase.

Finally, a shout-out to Swindon CAMRA who brought up a busload of 49 people on Friday. Thanks folks!

Will we be doing it again next year? Short of another *force majeure*, you bet.

It's all about the beer

Many of you will know our enthusiastic beerman Mr Ian Mence, without whose depth of knowledge and list of contacts TWAF wouldn't be what it is. He writes:

'We started the hunt for 70 winter ales back in October 2022 by approaching as many local breweries as we could and asking them to offer a firkin of their winter ale. Our definition of a winter ale is that it is only brewed and casked during the winter season - we don't have any ales at our Festival that are supplied all year round (except possibly in bottles). At TWAF 2023 we had 15 local ales from breweries in Gloucestershire.

Winter Ales tend to be a little stronger than summer ales and often a Stout or a Porter. This year we had 19 ales with abv 6% and above, with the strongest being 14%. We find a lot of people come to the Festival just to try the stronger ales as it is difficult to find a pub that sells higher strength ales.

We also try very hard to find new and/or difficult-to-obtain ales to provide a greater range of choice.

A gentleman who came to the Festival this year advised me he had tried 11,000 ales during his tasting career and at our Festival there were 44 ales he had never tasted before. Another gentleman had tasted 17,000 ales and 49 at our Festival were new to him.

For me, this is what makes all the hard work worth it.'

Thanks Ian, you played a blinder.

We're good for business

The Winter Ales Festival had a notable knock-on effect in Tewkesbury, with pubs across town reporting no rooms available and 'summer takings' across the weekend.

Oddly, a newly established vinyl record shop across the road from The Watson Hall recorded record takings (ouch - Ed) on the Saturday. Must say something about our age group.



Can I help you Sir/Madam?

Photography by courtesy of Ian Mence

Beers of the Festival

Our Beer of the Festival went to *Stroud Brewery* with *Dubbel Trubbel* (4.6%), whilst our Gloucestershire Beer of the Festival (separate vote) went to *Inferno Brewery* with their *Imperial Stout* (8%).

Congratulations to both breweries!



Pete Adams

Secretary, Tewkesbury CAMRA



News from DURSLEY



Dursley & District CAMRA Pub of the Year 2023

Following a vote by the sub-branch membership, *The Old Spot Inn Dursley* was declared to be our Pub of the Year for 2023.

Coincidentally, it's also the 30th anniversary of Ric and Ellie Sainty taking over the *Fox and Hounds* from Whitbread. They started converting the pub from a nondescript Whitbread back street pub into a real ale destination. Originally lager was only just tolerated with Ric sitting at the end of the bar declaiming loudly "Quiet please, there's a lager drinker in the house" when anyone had the temerity to ask for that beverage.

Over the years, the pub under the direction of Ric and latterly Steve Herbert, who took over as manager in 2000, won numerous awards, being the Dursley & District and also Gloucestershire Pub of the Year on more than ten occasions, South-West Regional choice at least five times and finally the ultimate accolade in 2007: the National Pub of the Year.

Sadly, Ric passed away in July 2008 whilst on holiday with his great

friend and owner of the Uley Brewery, Chas Wright; and Steve passed away in January 2016 shortly after returning from a holiday in the Far East, not long after leaving the Pub to take over management of the Beehive in Cheltenham. A sub-branch "Blue Plaque" was purchased in memory of a great landlord and owner shortly after Ric passed away and fixed to the wall just outside the pub.

In 2019 a special presentation was made to the pub to commemorate 25 consecutive years in the Good Beer Guide, a record equalled by only one other pub in our area, the Beaufort Arms in Hawkesbury Upton.

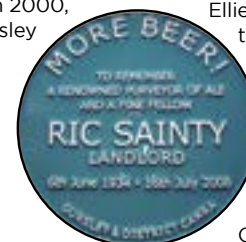
The pub, however, kept going with Ellie taking a more hands on approach to its management. Changes were made to extend the pub by removing walls. The interior was completely redecorated, whilst Ellie was simultaneously renovating the old Queen Victoria in Eastington before it became the Old Badger which being a food destination, followed the Old Spot in its policy of having a good selection of real ales at all times.

It is pleasing to note that the Old Spot has weathered all of the changes and is still, probably (apologies to Carlsberg), the best pub in Dursley and it is good to see it at the top again, as our Pub of the Year after a gap of almost 10 years.

So, our congratulations go to Ellie, Julie, Will and Emily, (seen here with me, Peter, on the right behind the bar) and indeed all of the staff, for all they have achieved in winning this award, and lets hope they can continue to keep up their high standards and excellent choices of beer.

As Ric would have put it, "More Beer!"

Peter Corfield



OBITUARY

CHAS WRIGHT

1949 - 31st January 2023

Chas Wright passed away on the morning of Tuesday the 31st January 2023, aged 74 years.

Chas was renowned as the founder of Uley Brewery, situated in the village of Uley in Gloucestershire.

Back in the 1980s, Chas was the South West brewery representative for Theakstons. It was about this time that he discovered a derelict Victorian brewery in the village of Uley. The brewery, known as the Price Brewery, was built by Samuel Price in 1833 and was run by William Price. At that time, Uley was a thriving village surrounding by wool mills, that enabled it to support 13 pubs. By the end of the 19th century the wool trade was in sharp decline with the introduction of cotton, which resulted in the closure of the brewery.

In 1984, Chas acquired the site and designed a 10 barrel tower brewery. All made in stainless steel, the copper is fired by a gas burner and the fermenting vessels are similar to Yorkshire squares. All this work was undertaken by local tradesmen and was finished by 1985. The first brew was a 4% bitter called Uley Bitter, sometimes dubbed UB40 for the benefit of people who didn't know how to pronounce Uley (Yew-Lee). This beer is famed for featuring in the Roger Protz book '100 Beers to Try Before You Die' and was the South West CAMRA Best Bitter of the Year 2013.

Chas initially only wanted to brew his 4% bitter. He brewed a one off 5% dark ruby strong ale called Old Spot for an early Bristol Beer Festival. It won beer of the festival and the demand for it was so great that it is brewed to this day. Later, for another festival, a 4.5% copper premium bitter was brewed and the remainder was sold at the Old Spot in Dursley, where it was so popular with the locals it was named Old Ric after the landlord Ric Sainty. It is still sold in this pub and delivered in kilderkins to keep up with demand.

One day, Tuckers Maltings delivered lager malted barley to the brewery by mistake. Chas complained and the maltster said: "You just as well keep it." With this windfall Chas brewed a one-off brew to use it up, a 5% golden, lightly hopped beer, ironically called Pigs Ear. Once



again, it was so popular, especially at beer festivals, it is still in production, but brewed with pale malt. So, through fate, the brewery has a fine portfolio, which is augmented with a 3.8% pale ale and seasonal beers, Gilt Edge 4.5% in Spring/Summer, a green-hopped Harvest Special in the autumn and in winter the 6% Pigor Mortis and Severn Boar. All beers are made with floor malted barley, Hereford hops and spring water that rises at the brewery and continues into a stream in the brewery yard.

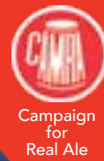
Chas had been a CAMRA member since its early days and upheld the aims of CAMRA by only brewing quality real ales. He was also a founding member of SIBA, although due to disagreement over policy, he severed his involvement with them.

Chas was well known throughout Gloucestershire and neighbouring counties. A single minded person, whose determination made a great brewery from limited resources and kept it running successfully. In 2018 Chas retired from the helm, which is now in the hands of his son-in-law, Martin Brooks.

Chris Arrowsmith



News from NORTH COTSWOLDS



Monthly Pub Walks

Held outside the Summer festival months. We have now completed 110 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 111 – Sat 4th Mar 2023 – Catherine Wheel, Bibury

No 112 – Sat 1st April 2023 – 7 Tuns, Chedworth

No 113 – Sat 6th May 2023 – Sherborne Arms, Northleach

No 114 – Sat 7th October 2023 – TBA

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.

The spring event will cover Cirencester starting from Chedworth in April. See website for details.

Motorcycling Events

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

Day Away & 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

North Cotswold CAMRA & GWR

21st GWR STEAM & ALE WEEKEND

16th to 18th JUNE 2023

10:30 to 18:00 (Fri)

10:30 to 19.00 (Sat) to 16:00 (Sun)

Winchcombe & Toddington Stations

50 Beers total-15 at Toddington
Hot & Cold Food with Soft Drinks

CAMPING near station at Winchcombe

Come by Train: Extra trains for this event. Broadway open!

Frequent trains will operate between Cheltenham RC and Broadway

Additional early and late trains on Saturday

See timetable on GWR Website.

A train ticket on the day is required

or you need a platform ticket for entry.

Plenty of car parking at Toddington



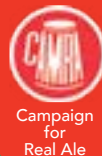
CAMPAIGN
FOR
REAL ALE



www.northcotswoldcamra.org.uk



News from CHELTENHAM



IMPORTANT ANNOUNCEMENT

Notice is given the Annual General Meeting (AGM) of the Cheltenham CAMRA branch will take place on Wednesday 24th May 2023 at The Beehive, Montpellier Villas, Cheltenham, starting promptly at 7:30pm.

All Committee positions are up for election, so if you would like to help forge the future direction of the Branch, then why not consider standing?. Please speak to the Chairman prior to the AGM if you would like a nomination form.

All nominees must be of 'good standing' and require a proposer and a seconder, and must all be CAMRA member's resident within the branch area.

Please ensure you have your membership card with you, as you'll need this for any votes that are taken. If you wish to raise a subject for discussion, please email the details to the chair, so it can be included on the agenda.

Rob Coldwell
Chair
Cheltenham CAMRA

Are you receiving updates from CAMRA?

As a CAMRA member are you receiving updates and information from HQ or your local branch? If not you could be missing out.

If you aren't receiving emails or postal communication from us then there may be a number of reasons for this. Is the email and or postal address correct? If it's wrong update with the latest details. The easiest way to resolve this is to go on the CAMRA national website and check your membership details.

<https://account.camra.org.uk/edit/details>

If the addresses are correct then next stage is to check your marketing preferences. You may have inadvertently opted out of communications. Make sure it is set to receive email correspondence from your local branch. You can untick everything else if you want.

<https://account.camra.org.uk/edit/preferences>

Finally if both of these are correct check your email spam folders and any blocked senders lists.



ST GEORGES VAULTS

53 ST GEORGE'S PLACE, CHELTENHAM

ONE OF THE LAST TRADITIONAL
TOWN CENTRE PUBS

Well kept ales and plenty of old school character
in the middle of Cheltenham

'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.'

Discover Cheltenham's best kept Secret Garden



Opening Hrs:

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

St. Georges Vaults, 53 St George's Place, Cheltenham, Glos GL50 3LA
Tel: 01242 525561 Email: whitemice@hotmail.co.uk





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!

Well, like London buses, you don't see an article about beermats for ages, then two turn up together! Not before time, I hear you say, so onward with part two of local breweries by their beermats.

Moving northwards from last time, my first mat is from the long established Uley brewery based in the original brewery buildings from the eponymous village. Their history has been well documented, so I won't dwell, but I would say they make some cracking beers with pig themed names such as their excellent strong beer, Pigor Mortis, to make you smile. Here is their mat BBCS, cat 4 from 2000 (*British Beermat Collectors' Society, catalogue #4 from year 2000 - Ed.*). What is perhaps surprising, is how many beermats you see with typo errors such as this one, which are normally corrected upon re-print. Naturally the originals are still used, unless a phone number error. It would be wasteful not to, as they still serve their primary purpose, and not always easy to [old] spot. Did you?

The next mat is from the Stroud brewery.

Another which has taken the name of a previous brewery in the town. More of that another time. This is cat. 17 issued prior to their relocation of the

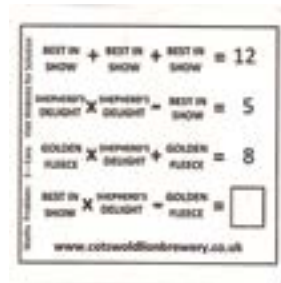
brewery to the new canalside site. Greg tells me they will print more mats soon reflecting the new branding.

I first visited the brewster, Lucy, at Corinium when it was located in her garage in Cirencester. It was to acquire a mat of course, but rather aptly 'When in Rome...'. So here is the one and only from them issued in 2015.

They have now relocated to a nice spot at the Old Kennels in Cirencester Park. A good place for refreshment after visiting town. Their beers all have Roman themed names, my favourite being, Pliny

the Elderflower. You can't beat a witty beer name, and this could be a good series for tegestologists. (*I'm looking forward to seeing the article - Ed.*)

Located close by, is Cotswold Lakes brewery who issued two mats. I found the second of these pictured, at one of the Christmas markets in Gloucester docks, where several brewers and numerous artisan food sellers offer their wares. I hope the recipe is legible once in print, if so, please report back on your success. I don't know much about the brewery other than they brew in Somerford Keynes and they



are very friendly people - but I find this is the case with all the brewers I meet. I expect they like chocolate porter cake too.

Moving up to Cheltenham, or the Leckhampton

hills above town to be precise, where you'll find the Cotswold Lion Brewery. There is no taproom on site, but you can order beer to takeaway. They have relocated here recently, allegedly to save on transport by rolling barrels down the hill to the local hostleries. This mat is one of the set of five with a conundrum for you to solve while drinking your pint. I think some are pretty challenging to encourage you to drink several pints, but try this easy one.

Those rolling barrels will pass another brewery - Ashton in Leckhampton. It is probably better described as a nano-brewery as it's small enough to fit inside proprietor Pete Clark's garage.

This is their only mat so far, and to be honest, was issued from their previous location in Ashton Keynes, hence the name, just over the border in Wiltshire. Pete is regularly to be seen helping out at local beer festivals, where his ales are often the first to be polished off by discerning drinkers.

If Ashton is a nano-brewery, then Battledown might be described as itinerant. They're now in their third site, albeit over 17 years, situated off the London Road in

town. The current site has a taproom combined with a gin parlour run by Roland's four children, or siblings who their Sibling Gin brand is named after. This mat was produced as part of a set promoting the beermat collectors club's 48th anniversary in 2008, for a beer that's still available in bottles.

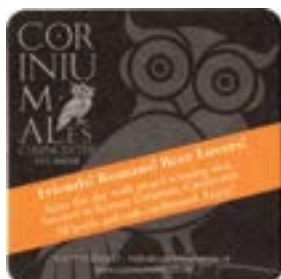
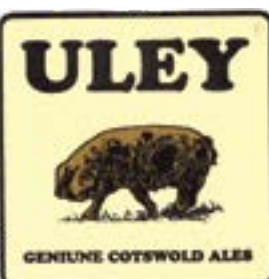
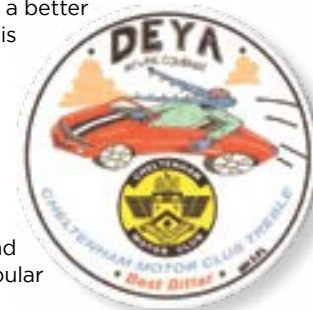
My final beermat for this session is from a relatively new brewery in town, but one which has made a huge impression on the craft beer scene, not only in Cheltenham, but also across the whole country. There are not many brewers whom haven't heard of Deya, and their cans are found in practically every bottle shop around the UK. I even tried their cask porter in two London pubs this month, ironically you've a better chance doing this in London than in their own taproom, where only a single beerpump resides. Mind you, taps and cans abound, and it's a hugely popular place.

The brewery is now large enough that on brew days the sweet smell of hot malt and hops drifts over the train station near my home. A sensation that the town lost when Whitbread Flowers closed the brewery in the centre back in 1998. My wife describes it as the smell of warm Weetabix, and she has a point there.

Oh yes, and the mat is #6, of 15 now attributed to Deya, though I know several were issued by third party pubs in 'collaboration'; but even created without permission, isn't all publicity good publicity? Perhaps this was one of those, as it promotes the house beer at Cheltenham Motor Club in recognition of CMC winning CAMRA's Club of the year again in 2020.

Until next time, thanks for reading, and happy collecting!

Russell Murfitt



THROTTLE CLUB

Turks Head regulars out trying the Licensed Establishments - casually lapping up beer

The "Throttle Club" is a social drinking boys and girls club with only one rule: Behave!

One Sunday we left *The Turks Head* after an opening livener and caught the 10:45 am bus from Gloucester to Ross on Wye - only £2 for a trip on a double decker right through the Forest of Dean.

The 45 minutes of shouting "Beware the bear" when any locals appeared out of the woods was great value for money!

So safely arrived at Ross it was the lloo first then up the hill to *The Man of Ross*. A lovely little pub. All woody and open fireish.

They had *Hop Father*, *HPA* and *Butty Bach*. (Photo 1). We were in there for 11.45am on a Sunday and it was packed... these Ross types are certainly thirsty. Five minutes before leaving Christine (our Landlady) blew her whistle bellowing "Five minutes to go," which woke up a couple of early sleepers.

Next stop the *Crown and Sceptre*. We were the only customers, but it looked like a youngsters evening joint, in more ways than one, but surprisingly it had an ale on. It was *HPA* and very nice. We sat out in the 'weed garden' so the smokers could finish off their lungs. Then, bloody whistle again and then off to *The Eagle*. This is a *Craft Union* outfit so cheap as chips. Few of the customers had any teeth but Christine didn't fancy kissing any of them, so it didn't matter. The ale was - you guessed it... *Doom Bar*. And despite what moaners and groaners say, a very nice pint - and only about £1, 18 shillings and 6 pence in old money!

Bloody whistle again and then a real trip back in time. I thought the *Starship Enterprise* or *Dr Who* had taken us back to the 70s. Yes, it was the *Drop Inn*. Think flat caps, Woodbine ciggies, Coronation Street (with Elsie Tanner) and mild and brown and you've got it. The outside is fresh paint to confuse the strangers from the Shire, but the inside: pure 70s. From the stacking working men's club chairs right down to the to the skittle alley and worn and well used carpet...but well worth a visit. The customers were very friendly and the barmaid though no longer in the first flush of youth was lovely.



Then, basically the reason for Ross being chosen, the *Tap House* just opposite Morrisons. Well, this pub, stone walls, quaint and compact is the outlet for *Motley Hog* brewery. As you'd guess, they sold *Motley Hog* beers (as does *The Turks* when they come over our way).

So we all tucked in. There was *Old Bill*, *Motley Scrum Pale Ale*, *Imperial Hog 11%* - wow! and *Wye I Hog*, their best bitter. As this was our last stop I tried them all, then almost fell asleep in the warmth. The beers were all lovely and added to this, a bloke was spinning vinyl or, as I used to know it, playing records. And a very good choice too.

So my advise, if you visit Ross, leave plenty of time for supping and don't drink too many 11% beers.

Christine blew her bloody whistle again, but this time for the bus. So we took our bulging bladders onto the bus for the perilous 'wish I had a nappy' bus ride back to Gloucester.

Next time it's going to be the No 10 bus route from Cheltenham to Glos getting on and off at every pub! At least I won't make it home dampish...

Pete Sheehy

The "HAT AND STICK" presents...
NOT the CORONATION



CELEBRATION WEEKEND

5th 6th 7th and 8th of MAY

BEER FESTIVAL
LIVE MUSIC &
HOT FOOD *All weekend*

BANDS ALREADY CONFIRMED

FRIDAY

Cotswold Trash Portabello The Pumps Dog of Man

SATURDAY

Reduced To Clear MMOSE Shady Past

The Lost Submarines Chinese Burn

SUNDAY

The BIG Open Mic

➤➤➤ *More to come!*

*The Crown and Sceptre, 98 Horns Road, Stroud, Glos. GL5 1EG
www.crownandsceptrestroud 01453 762588*



**It's back.....Linton Festival!
Herefordshire's best loved music,
real ale and cider returns on
30th June to 2nd July 2023.**

Set in the grounds of The Alma Inn, a repeat winner of CAMRA's Herefordshire Pub of the Year, in the pretty rural village of Linton, this year's festival promises another fourteen top class acts. Ranging from rock and pop to rhythm 'n' blues, there's something for everyone. Not to mention over 40 real ales and ciders plus a selection of locally sourced food to soak them up!

What makes this festival so unique is that it is entirely volunteer run and raises thousands of pounds for local charities each year. Last year's 20th anniversary event was a sell-out, donating £16,000 to organisations including HELP Appeal, Mind, Hope Support Services and DEC Ukraine Humanitarian Appeal. This summer, the bar has been raised even higher.

**music,
real ale
& cider**

Dave Lambert, Linton Festival chair: "Linton Festival is a not-for-profit community event run by a committed team of volunteers. Since the first festival in 2001, we've raised over £135,000 for local charities. Last year will certainly be hard to beat; after all, it's not every day you see Freddie Mercury hoisted above a festival stage on a cherry picker! But with the line-up we've got in store, we're confident you won't be disappointed, and we can't wait to bring people back together to listen to some brilliant music, drink some good beer and raise more money."

Topping the bill are three outstanding headline acts, beginning with Think Floyd on Friday night, described by Nick Mason himself as "brilliant". Dubbed as "the best Blues band in the world", King King will line the stage on Saturday and Quo Connection will close the festival with their high-octane show on Sunday.

Festival goers can really make themselves at home for the weekend at Linton with full camping facilities available within a short walking distance of the festival site, including showers and free parking. Hot home-cooked breakfasts made to order will set you up for the day ahead.

A weekend pass costs £104 (camping from £15) and day tickets are available for £26. See www.lintonfestival.org for full details.

See www.lintonfestival.org for full details.

**WIN TWO FREE
TICKETS TO LINTON
FESTIVAL!**



**Just answer
this question!**

The Tippler has a pair of weekend tickets (worth £208) to give away. To be in with a chance of winning this fantastic prize, just answer the following question:

**Which band will be
headlining on Saturday
1st July 2023?**

Send your answer to
chris@thetippler.co.uk
by 16th June at the latest
to be included in the Prize Draw

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LINTON FESTIVAL
30TH JUNE - 2ND JULY 23
Music, Real Ale & Cider Festival

near Ross-on-Wye,
Herefordshire

FRI 30TH	SAT 1ST	SUN 2ND
Think Floyd	KING KING	Quo
BEN POOLE	WHEN RIVERS MEET	HENRIK FREISCHLADER
BRAVE RIVAL	LAURENCE JONES	ELLES BAILEY
	THE GUITAR ICONS	THE CINELLI BROTHERS
	BEAUX GRISS GRISS	JAMES OLIVER
	AND THE APOCALYPSE	
	THE DUSK BROTHERS	

Run by a team of enthusiastic volunteers, the festival returns for its 21st year. Taking place in the grounds of The Alma an idyllic country pub, it has everything you could want. A 3 day festival, 14 bands, local food, beers & ciders, a camp site and free parking!

for ticket information see our website [LINTONFESTIVAL.ORG](https://www.lintonfestival.org)

WALKING BACK TO HAPPINESS...



On Friday 14th July to Sunday 16th July, the now legendary Cotswold Beer Festival is returning to its home at Postlip Hall and Barn, celebrating good beer and good company.

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

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

This year's festival sees the return of Gloucestershire Beer of the Year. The counties great breweries will have their beers judged by a panel of beer experts. Why not taste the winning beers for yourself, and see if you agree with the experts.

The Friday Night ticket (7:00 - 11:00pm) is only £12. Friday night is ideal for beer buffs, where connoisseurs and beginners alike can sample the widest range of real ales and ciders that the festival has to offer. To announce the start of the Festival weekend we'll have toe-tapping live music boosting the enjoyment of the night.



The £14 Saturday All Day ticket (12:00 noon to 9:00 pm), a time to bring all the family (under 18 year olds go free) is so popular it can sell out. So buy your tickets early to avoid disappointment. For those who want a relaxed summer evening at the Festival there's a £10 Saturday Evening only ticket (4:30 pm - 9:00 pm).

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

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

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



Cotswold BEER FESTIVAL

Friday 14th - Sunday 16th July, 2023



POSTLIP HALL
WINCHCOMBE
GL54 5AQ

@cbf_beerfest
@CBF_beerfest
/cotswoldbeerfest

Tickets on sale now: Friday & Saturday from £12
Sunday - FREE

www.postlip.camra.org.uk

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**SELF-SERVE
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IN GLOUCESTERSHIRE

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10AM - 11PM

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EARTH-CONSCIOUS BREWING

GLOUCESTER BREWERY

- EST. MMXI -

PRIZE WORD SEARCH

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

You have a chance to win one of 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.



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

**Ale House
Beehive**

**Bell
Buthay**

Crown

Falcon

Golden Fleece

Hog

Kings Arms

Kings Head

Lamb

Mount

Noel Arms

**Ormond
Pear Tree**

Railway

Ram Inn

Red Hart

Retreat

Rising Sun

Royal

Star

Strand

Swan

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 a slightly revised idea of paradise, according to the Rubaiyat of Omar Khayyam.

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



News from CIRENCESTER



Cirencester CAMRA Pub of the Year 2023

After just over one year in operation *The Hop Kettle* in Cirencester picked up our Pub of the Year award for 2023.

The Hop Kettle have done an amazing job of transforming a former shop unit in *The Wool Market*, Cirencester into a vibrant and welcoming micro-pub which serves as a tap room for *The Hop Kettle Brewery* with its main brewing base in Swindon. This is a great showcase for the brewery itself which manages to produce a wide range of ales from hoppy pales, standard bitters to the darker

stouts and porters. They serve a good selection of five cask ales and up to eight craft keg ales, all from the *Hop Kettle Brewery* and all are kept in excellent condition by Danni and Lily under the watchful eye of Andrew, who manages the various *Hop Kettle* outlets.

This has been a really good news story for Cirencester CAMRA as we continue to see pub closures in Cirencester and our wider area. Keep up the great work.

Patrick Mills



Quality
REFINED THROUGH THE GENERATIONS
www.arkells.com

16 TO 19 MARCH 2023

THURSDAY – SATURDAY MIDDAY – MIDNIGHT : SUNDAY MIDDAY – 6PM



9TH WINTER ALE FESTIVAL

MORE THAN

50 REAL ALES 12 CRAFT KEGS

30 BEERS AVAILABLE AT ANY ONE TIME!

TASTING CARDS : GET 15 THIRDS FOR £22

THIS YEAR'S LINE UP INCLUDES BEERS FROM:

WYE VALLEY BREWERY, OMNIPOLLO, BREWBOARD, ARBOR, DEYA, SAINT MARS OF THE DESSERT, PLAY, NOTHING BOUND, BREW YORK, NORTHERN MONK, VERDANT, HUYGHE, ULEY AND MANY, MANY MORE. **SCAN THE QR CODE TO VIEW THE FULL LIST!**



ST MARY'S STREET, GLOUCESTER GL1 2QR | 01452 582966 | PELICANGLOUCESTER.CO.UK

8 X GLOUCESTER CITY CAMRA PUB OF THE YEAR, GLOUCESTERSHIRE CAMRA PUB OF THE YEAR 2020-2022, SOUTH WEST CAMRA PUB OF THE YEAR 2022, GOOD BEER GUIDE 2014-2023, CASK MARQUE 2012-2023

DEAF BOY WANDERIN' JOHN



Following his last jaunt on the testing slopes of Painswick Beacon, our ever-willing wanderer chose a less taxing route this time out, leading a group of twenty (nearly) lost souls, starting in the village of Bredon, near Tewkesbury

This gentle 5-mile walk starts from the Fox and Hounds Inn, Bredon. Although having a GL20 postcode, it is, in fact, just over the border into Worcestershire. It is a picturesque 19th century village pub that could easily adorn a chocolate box or jigsaw puzzle.

Leaving the inn, head for the nearby St Giles Church. You can't miss it as the 161-foot-high spire is a local landmark for miles around, inspiring, (sorry about the pun) John Masefield to write a poem about it and A. E. Housman to include it in his poem 'Summertime on Bredon':

*"In Summertime on Bredon,
The bells they sound so clear,
Round both the shires they ring them,
In steeples far and near,
A happy noise to hear."*

Literary associations don't end there as Bredon, the village and its pubs are thinly disguised in John Moore's Brensham Trilogy, a series of novels about change in the area after the Second World War.



The Fox and Hounds at Bredon

Turning our backs on literature, the walk wanders down to Bredon Dock, on the banks of the River Avon.

A small piece of public land gives access to the river and views across the extensive floodplains to the Malvern Hills in the distance. Unfortunately, it also gives views of the M5 bridge, and a continuous rumble of traffic. No cranes or swearing dockers here, just a marina and a row of 'executive' dwellings built just above the flood level.

The lane leaves the river bank and climbs towards a small wood. As you climb, the full extent of the large flat floodplains becomes obvious, making one think back to when this whole area was completely under water in the infamous flood of 2007.

Emerging from the wood, the route passes under the Birmingham to Gloucester railway line, a delight for any 'anoraks' in the group.

A quick but safe dash across the B4080 leads uphill to the outskirts of the hamlet of Bredon's Norton perched on Bredon Hill.

Turning by April Cottage, you are confronted with the magnificent sight of Bredon's Norton Manor, dominating the landscape.



St Giles, Bredon



Bredon's Norton Manor

The route passes by another church, which is St Giles Chapel of Ease, a sort of overflow church for Bredon.

Before getting to the manor, the walk turns 90 degrees and passes a fascinating old tree. Unlike the Tippler editor, (a highly trained horticulturalist), I'm not sure what it is, but, I think it is a Blasted Oak.

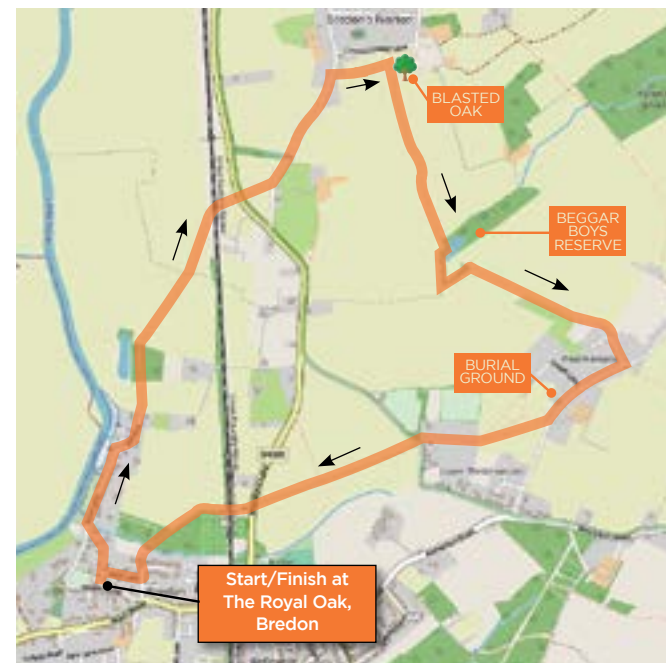
Whatever blasted tree it is though, it's a great spot for stopping and looking across the Avon valley towards the Malvern Hills. The whole landscape of South Worcestershire is laid out in front of you like a gigantic working Lego model. It is fascinating to stare and pick out the myriad features, geographical and human.

Emerging from this rural idyll, the walk touches the edge of the *Beggar Boys Reserve*, a fairly recent area acquired by the Kemerton Conservation Trust.

The route is undulating as you are walking on the outlying foothills of Bredon Hill, but as you walk, the hill makes its presence felt, a magnificent outlier of the Cotswolds and well worth a climb to the 'sugar-lump' tower on the top.

The delightful village of Westmancote provides pavement walking and views of many fine houses old and modern.

A curiosity is the old chapel, now converted into a private house, but the adjacent burial ground has been preserved and it is a place of peace and contemplation, reinforced by the old tombstones that line the walls.



'Whatever blasted tree it is though, it's a great spot to stop and look across the Avon valley towards the Malvern Hills'

After thinking about your mortality, or, if you are very lucky, your immortality, the walk heads across nearby fields towards Bredon.

Crossing the B4080 once more, the path leads over a railway bridge and down to a wood. Near the wood is a rare stone stile, so low you

can clear it in one go, if you are so inclined! Apparently, there is a register of stone stiles, that can be found on the internet. Reports of newly found stiles are duly checked and recorded.

Back in the village, the *Fox and Hounds* awaits and provides a welcoming conclusion to the expedition.




It is a *Donnington's* pub that has the usual range of lagers, spirits etc with *Donnington's Best Bitter* and *Cotswold Gold*, a pint of which was a great accompaniment to my lunch there. I lead a group of 20 or more walkers on the walk and lunch on our return was well presented, served quickly, with generous portions and tasted delicious. Twenty voices were raised in praise and we shall definitely be using the *Fox and Hounds* in the future!

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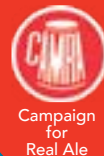
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News from STROUD



Stroud CAMRA Club of the Year 2023



Ali Brady (Manager of the Chalford Sports & Social Club) and Rob Brady (of the Good Beer Company and a volunteer at the club) with the certificate, standing behind the handpumps in the main hall bar while Stroud CAMRA members gather round to toast the award. (Photo: Bill Hicks).

The Chalford Sports & Social Club has scooped the title of Stroud CAMRA Club of the Year for the second year running.

Ali and Rob Brady were presented with a certificate recording their achievement at a presentation ceremony and celebration on Sunday 13 November.

Ali Brady became manager in March 2018 and from that point on it was all change on the beer front. In came the handpumps and on came the real ale, and overnight the club changed from serving only pressurised keg beers to an oasis of real ale.

Her husband, Rob Brady, runs the Good Beer Company, a leading local wholesaler that exclusively distributes Stroud Brewery beers and supplies the Prince Albert (among many other pubs) with cask ales from a wide roster of breweries across the country. Rob is solely a volunteer at the club but takes care of beer ordering, line cleaning and also serves behind the bar.

So a good choice of real ale was a given for the presentation. As was a good turnout of CAMRA and club members to toast Ali, Rob and the team.

The club boasts a skittle alley which we were able to use. This is a first at any of our presentations. Sadly, Western Alley Skittles is an endangered species in pubs these days, and one

of the distinctive features of pubs (and clubs) in the southwest of England and south Wales. Many Stroud CAMRA members are enthusiastic players. So to find a club with a well-maintained and supported skittle alley was a boon.

The Chalford Sports & Social Club is the sporting and social hub of the village, with around 500 members who pay £15.00 a year for membership. It is an astonishing resource at the heart of the community, offering a wide variety of social and sporting opportunities, from craft ciders to skittles, fitness classes to sport on TV. It is a warm and welcoming place, very family orientated and where children are always welcome.

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

The clubhouse is an unprepossessing flat-roofed, concrete-block bunker, but it proves to be an Aladdin's cave when it comes to the range of facilities and activities within. The main hall is big enough to accommodate 150 people, and is a popular choice for wedding receptions, parties, concerts and family events. It is also used for short mat bowls, with several sessions each week.

Tim Mars

A big Welcome to Tippler readers to

The Cotswold Cider Co's World of Real Good Cider!

The company was started over 10 years ago by Rory Souter developing his sider making hobby. His desire to find the perfect West Country cider style led him on an apple odyssey, including taking on the tenancy of a five acre cider-apple orchard.

Using his Dabinett, Browns and Reinette O'Bray apples he honed his craft and developed the deep, rich flavours of his natural ciders.

Key to these flavours is fermenting from fresh-pressed cider-apple juice in ambient temperatures with at least 6 months in-tank maturation, with no unnecessary additions to enhance flavours or cutting corners with production, so never from concentrate.

Rory explains: 'We want people to experience the natural expression of these amazing apples with slightly lower ABVs, so people can remember the good times in the morning! Yes, we do have our traditional *No Brainer Classic* at 6% but key to us is for these flavours to be enjoyed in session ciders at 4 to 5%.

Our mission is to get more people drinking great natural cider - Welcome to Our World of Real Good Cider! We've got styles and tastes for every palate:

No Brainer - 4.8% a dry, cloudy session cider.

Sideburns - 5.4% medium cider with toffee popcorn notes.

Sweet Cheeks - 4% medium cider with lipsmacking elderberry and blackberry.

Blow Horn - 4% chai-spice cider that's great with a hot feisty curry, resetting the palate with every sip.

Tuk Tuk - 4% lemongrass cider with an earthy citrus zest that leaves a smile on your face!

Our still ciders come as traditional 6% cloudy ciders with *No Brainer Classic* and our best-selling *Yellow Hammer Carnival Cider*.

A subtle raspberry cider *Muscle Mary* and the spiced *Blow Horn* that's great for mulling or curiously sessionable in high summer!

Our range of cloudy Super-Natural ciders are all between 4 and 5%, with fresh apple juice added for an extra fruity drop that spook the senses with *She Devil* apple sweet 4.3%, *Freak Show* medium 4.5%, *Voodoo Pulp* dry 4.7% and the moorish *Shape-Shifter* ginger and lime 4%.

It's fantastic that CAMRA is promoting real cider and perry - look out for the trending hashtag #NotFromConcentrate. We hope you can help us promote it further by asking for the real stuff at your local.'

Give Rory a shout for more info on **07979 957136** - order online too on the website below.

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What's in a Logo?



The History and Development of the Stroud Brewery Logo

ADVERTORIAL FEATURE

At Stroud Brewery we often get asked about the origins and local significance of our logo. Well here it is.

To commemorate their Bicentary Celebrations in 1960, the (old) Stroud Brewery Company Limited (1760-1967) paid for and obtained a Grant of Arms for the Urban District Council of Stroud. Mr A. D. Cook, the Company's artist and a member of the Heraldry Society, was given the task of designing the Coat of Arms. He designed it to represent the landscape and the cloth making history that brought Stroud into significance.

The abundance of water attracted weavers into the surrounding valleys and Stroud grew to become famous for cloth of exceptional quality, including the famous Stroud scarlet that was used for the redcoat military uniforms.

Lengths of this cloth were dried on the valley fields. A painting in the Stroud Museum in the Park shows a panorama from Rodborough Fort, with large areas of red cloth spread out in the green fields or hung on the tenters (wooden frames), using "tenterhooks".

The design of the shield is based on this image. The silver wavy band represents

the water, on which the trade and growth of the town depended. The green in the shield represents the fields and the red rectangles are the cloths stretched out to dry on the valley sides.

Stroud was an insignificant village in the fourteenth century, included in the manor of Lypiatt, with the main church at Bisley.

In 1395 at the death of a Kinsman, Richard Whittington, the celebrated 'Dick' Whittington, later four times Mayor of London, became Lord of the Manor. The Whittingtons remained in possession for about a century. They also held Rodborough, in the Minchinhampton Hundred (division).

Thomas Whittington showed his interest by being buried in his chapel of Stroud instead of the mother church of Bisley and he endowed the chapel with property and, what was in those days a considerable sum of money. Because of their identification with early Stroud, a knight of the Whittington family was included in the crest. Dick Whittington's success by perseverance, inspired the adoption of the motto PERSEVERA.

In 2005, and looking to establish a new brewery in



Old Brewery logo



Coat of Arms, 1960



New Brewery, 2005

Stroud, founder Greg Pilley was encouraged to adopt the same name. The old brewery still had significance in people's memories having helped shape the identity of the town. In recognition of this, the shield of the crest was incorporated into the new brewery logo.

Colour variations were introduced to differentiate products with logo surround being used on pump clips and bottle labels.

Stroud Brewery started brewing organic beers in 2008 in its bottle range. In 2018 we decided to become a dedicated organic brewery with our products brewed with organic ingredients, made with malting barley largely grown on the Cotswolds.

In that same year the brewery became an accredited B - Corps, an industry



standard that recognises the social and environmental impact of a business, and rapidly becoming recognised as a mark of sustainability and good business practice by consumers.

The brewery moved to its current premises in 2019 with its large brewery tap and increased production capacity.

Increasingly, Stroud Brewery organic beers were being sold nationally and once again we revisited our brand and logo.

We wanted to put Stroud firmly on the map for the unusual town that it is; a hotbed of innovation, art, and social reform. We wanted the logo to say more.

Whilst holding on to its roots, the brief was to maintain a reassuring and trustworthy heritage and to move it on to reflect the contemporary craft beer scene and reinforce our values; recognising our local actions have a global impact.

It continues to represent the elements of water, fields and cloth hanging on the hillsides. Concentric circles pay tribute to local industry, resembling the raised embossed detail often found on cast iron works - including the original Budding lawn mowers, which were first manufactured on the current Stroud Brewery site at the Phoenix Foundry.

We love it! And feel very comfortable in our new skin. It is worldly.

The core elements of the original crest form a Yin and a Yang, a holistic and balanced whole that is greater than the sum of its parts - and that is Stroud!



2005, colour variation



2019



2019, Yin and Yan

STRAIGHT FROM THE HORSE'S MOUTH...

BREWERY NEWS



This year, **Arkell's Brewery** are celebrating a very special anniversary; 180 years of continual brewing at the site founded by John Arkell in 1843. The family brewery is one of the UK's last remaining fully operational Victorian tower steam breweries and is situated in Kingsdown, Swindon.

Arkell's are marking their 180th anniversary with a number of activities throughout the year, but have kicked off the celebrating by inviting the High Sheriff of Wiltshire, Fiona Shelburne, The Marchioness of Lansdowne into the old brewhouse to help them brew a brand new celebratory beer.



Alex Arkell, Head Brewer and sixth-generation of the Arkell family took the High Sheriff on a tour of the town's oldest surviving business and gave an overview of the traditional brewing methods put in place by his ancestors that are still used to this very day. The High Sheriff helped mash in; an important early step in the brewing process, setting underway the new celebratory brew - 'Tradition' 3.4% ABV.

Alex said: "We put together a recipe blending some old and new ideas, the beer is an easy drinking deep red session beer with a warming fruit biscuity base, this comes from using Rye which was often used in our old brew books. We've then rounded this off with a hop aroma of mango and peach which I don't think you'd have seen much of 180yrs ago. A perfect blend of old and new!"

Following the brewhouse tour the High Sheriff of Wiltshire unveiled a commemorative plaque. Managing Director, George Arkell said "It is an honour to have this visit from the High Sheriff and share with her the great heritage of our family brewery. We are extremely proud of both our family history and our traditional methods of brewing. Onto the next 180yrs, Cheers!"

A selection of special activities are planned for 2023 during the breweries 180th year, these include an ale trail competition around Arkell's pubs, weekly brewery tours for the public starting in February, and a Big Birthday Bash in September with live music and lots of beers to sample.



Ashton Brewery have been awarded placed third at the Tewkesbury Winter Ales Festival, for 'Kings Speech' a 5.4% winter ale.

This is following their third place win at the Swindon CAMRA Beer Festival.



Clavell & Hind have moved their brewery operation from Birdlip and into Cheltenham. The new brewery will be on the Elmstone Business Park (Off the A4019), which is just behind the Gloucester Old Spot pub. This move puts the brewery on the same site as their parent company Cellar Supplies.



The Fresh Standard Brew Co. was established in November 2020 by husband and wife Richard and Charlotte Taylor. Richard has almost 10 years of brewing experience in the industry, getting

their premises in Woodchester in February last year.

They started on a 1.5bbl but this January have installed a 5bbl brewhouse and hope to be in more local pubs. As well as producing

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STRAIGHT FROM THE HORSE'S MOUTH...

BREWERY NEWS CONT'D...

beer there, they also open as a taproom with food pop-ups every Friday and Saturday, re-opening March 3rd 2023.

Their main brewing philosophy is simple, low intervention beer using only 4 ingredients; water, barley, hops and yeast. They don't use finings which means all of their beer is vegan friendly. They currently have 2 core cask beers available – Solution, 4.8% a common pale ale and Horse Brass, 4% a standard bitter.

PUB NEWS

Work has started on the new Fullers Pub at Bourton on the Water. Called **the Willows** it should open in March 2023.

Wetherspoon's **Bank House**, one of 32 pubs put up for sale by Wetherspoons, has now been sold. There is no news as to the identity of the new owners. However, Cheltenham Wetherspoons fans will not have to travel far, as the **Moon Under Water** is only a short walk along the High Street.

The Angry Parrot micropub closed permanently on Christmas Eve, 2022.

Planet Caravan has opened in the former Philip Pugh office on Bath Terrace. It serves 16 keg lines, with beers from UK and European brewers, but no real ale.

The Hatherley, in Hatherley Road Cheltenham, has reopened following a six-figure refurbishment of the inside bar area and the beer garden.

The Fire Station has been purchased by new owners. Future plans are unknown, but the new owners are believed to be in the hospitality business.

The London Inn has new tenants, who intend to improve the real ale offering.

The Umbrella has new tenants.

The Cheese Rollers has new tenants.

The Merryfellow in Charlton Kings is closed and looking for new tenants.

The Montpellier Wine Bar has permanently closed.

The Outdoor Inn, and **The Apartment**

(formerly the Garricks Head) are both for sale.

The planning application to convert the **Tivoli Tap**, the last remaining part of the former Royal Union, into residential accommodation (ref 22/01719/COU) has been permitted by Cheltenham Borough Council. This marks the end for the pub where the Gloucestershire branch of CAMRA was founded.

On the club news front...

Cheltenham Motor Club once again reached the final four of the CAMRA Club of the Year Competition. Although not winners, there is good news, however, as the Motor Club's Bar Steward, **Neil Way**, won the prestigious Club Steward of the Year Award. This award recognises the effort and skill that Neil has put in to the win the CAMRA National Club of the Year Award in 2013, 2017 and 2020. This is a record number of wins for any Bar Steward ceremony and celebration on Sunday 13 November.



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WHAT'S HAPPENING?

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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 24th February...

"I've been reading," said Ernest, "there's a great credit card you can get, a GPC, comes straight from the Government, apparently. They've managed to increase spending by 70% and two years ago got the bill up to £150m, they've got to be good!"

"Really dear," muttered Verity as she swept some more detritus under the pool table.

"No, not dear at all, there's a big list of how you can spend it, Boris spent four and a half grand on one dinner, Truss and her mob spent one and a half in one day at a couple of restaurants, and Rishi used nearly three and a half to buy some photographs. They've spent loads on it, seems like you don't need to pay back anything, no matter how outrageous the bill, sounds great!"

"Well, I'm sure they'll be able to find the money, as long as it's for a good cause, like lunches, dinners, booze and pictures to decorate their offices," said an unimpressed Verity. "Maybe we can get them to visit us? They'd spend loads of money. Anyway, why don't you concentrate on clearing up, last night's Temperance Society meeting turned into a riot, they're upset about all the shortages of cucumbers and lettuce, it makes you wonder how we're going to cope."

"Well, it's just not fair is it? All those foreign Euro types posting pictures of their supermarkets full to the brim with veg," grumbled Verity. "Surely we should be teaching them a lesson? You know, how much they miss us now we left them to suffer without us."

"Don't worry about that," said Ernest, "I've got a great idea, let's go down to the food bank, we can get what we want for the customers' sandwiches there. The Government have been brilliant with their campaign to increase food banks and managed to make sure we have one in every town, you only have to ask the nurses, they're visiting them every day when they're not on strike!"



Verity thought about her beloved mother, Ada, when she wasn't queuing for vegetables she was a nurse. Different in her day of course, all those years working hard to make people's lives better. What a waste, thought Verity, the ridiculous idea of free health care, she thought. You have to pay earn a packet and pay loads to be well, anybody with an ounce of common sense knows that. Leave it to the public and they'll just turn into wasters. My mum was always hard at it, especially with the private patients who always got a special deal, when she wasn't partying, she was hard at it with her mates, learning all about self-medicating with powerful recreational drugs.

"Right oh, let's stop moaning about our Euro chums and concentrate on all the good stuff we're revelling in since we left them to it," said Ernest brightly. After all, he thought, we've got the busiest pub in Mugsborough. That last campaign we ran was a roaring success, he thought to himself, the 'Game Pie' promotion was brilliant, and it got rid of loads of pesky wildlife around the outskirts of town. Next great idea, start a brewery in the ramshackle collection of sheds at the back of the pub, surely that'd make more money than housing refugees?

"I'm starting a brewery," announced Ernest "we'll make loads of money on selling our own 'Victory' beer. I reckon we can get a load of it done ready for the coronation of our very close to sainted King. You just watch me!"

Verity remembered his grandma getting stuck into a pint or two, who'd have thought it, but it does seem they like a pint every now and then, well, who doesn't?

SCRAPING THE BARREL

"Can you remember who these trousers belong to?" called Verity as she started to clear out the riot damage from last night's revelry. "There's shoes too, proper fighting one with toe caps, any idea?"

"Forget about those," growled Ernest. "They were something to do with the mob from Belfast who turned up to party, getting ready for all the good news about the protocol.

Rishi forcing the euro-bullies to back down and realise what a great nation we are. An island against the world and the federal injustice of johnny-foreigner, it's about time they realised we are doing this for their good, we're nothing if not fair and patronising in our philanthropy," he ranted. "And another thing we need to sort out, that German ruling by Rheinheitsgebot in 1516 keeping beer ingredients to only four. Didn't do them any good did it? After all, they invented Carling Black Label and

Skol and stuff like that, how do you call that beer? You wait, mine will be full of stuff like chocolate, coffee, figs and rhubarb, you won't be able to see though it using a searchlight, that beer monsters mob in Tewkesbury will love it! I'm going to get it in their beer festival, just you watch me!"

"Yes, I'm sure you will dear," said Verity going through the pockets of the trousers, come to think of it, I remember removing them in a fit of lust, she mused only to be interrupted...

"I say Verity," called Ernest, I've just heard a bit of bad news on the radio. John Motson, a legend in his own half time round-up has just died, I guess Kenneth Wolstenholme would have said every bit as eloquently as Motty: "They think it's all over...it is now!"



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CIDER & PERRY MAN



In this new series of articles, the newly appointed Cider Representative for Cheltenham CAMRA keeps us up to speed in the world of cider and perry in Gloucestershire, being a county surrounded by West Country plants in the field (or should that be orchards!)

As the cider and perry season begins, it's time to start thinking about the cider and perry that we want to drink. The first thing to consider is the type of cider or perry you want to drink. There are many different types of cider and perry available, and it's important to choose the one that suits your taste.

I am a cider and perry enthusiast, and I have been drinking it for many years. I have tried many different types of cider and perry, and I have found that the best ones are those that are made from local apples and pears. I also like to drink cider and perry that is made from organic fruit. I think that organic fruit is better for you, and it also tastes better.

"My job is to find the ones offering real cider, with individuality, whether in cider or bottle."

When you are choosing a cider or perry, it's important to look at the label. The label should tell you what type of fruit was used to make the cider or perry, and it should also tell you what type of cider or perry it is. For example, if you want to drink a dry cider, you should look for a label that says "dry" or "brut". If you want to drink a sweet cider, you should look for a label that says "sweet" or "medium".

Another thing to consider is the price of the cider or perry. Cider and perry can range from a few pence to several pounds. It's important to remember that you don't always get what you pay for. Sometimes, a cheaper cider or perry can be just as good as a more expensive one. So, it's important to try different brands and types of cider and perry to find the one that you like best.

Finally, it's important to remember that cider and perry are best enjoyed cold. If you are drinking a dry cider, you should keep it cold. If you are drinking a sweet cider, you can keep it at room temperature. But, in general, the colder the better.

So, when you are choosing a cider or perry, think about all of these things. Look at the label, consider the price, and remember that cider and perry are best enjoyed cold. And, most importantly, enjoy it!

The cider and perry season is here, and it's time to start drinking. So, go out and buy some cider or perry, and enjoy it. You won't regret it.



WINE & SPIRITS

The world of wine and spirits is a vast and exciting one. There are so many different types of wine and spirits to choose from, and it can be difficult to know which one to buy. This is where a wine and spirits expert can be helpful. They can help you choose the right wine or spirit for your taste, and they can also help you learn more about the different types of wine and spirits.

One of the best ways to learn more about wine and spirits is to visit a wine and spirits store. These stores are full of different types of wine and spirits, and they often have knowledgeable staff who can help you choose the right one for you.

Another way to learn more about wine and spirits is to read books or articles about them. There are many books and articles available that can help you learn more about the different types of wine and spirits, and they can also help you learn more about the history of wine and spirits.

Finally, it's important to remember that wine and spirits are best enjoyed with food. So, when you are drinking wine or spirits, think about what you are eating. This can help you choose the right wine or spirit for your meal.

So, if you are looking for a new wine or spirit to try, think about all of these things. Visit a wine and spirits store, read books or articles, and remember that wine and spirits are best enjoyed with food.

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So, if you are looking for a new wine or spirit to try, think about all of these things. Visit a wine and spirits store, read books or articles, and remember that wine and spirits are best enjoyed with food.

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NAME THAT PUB COMPETITION



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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



PODGY TICKER?

THE CONTINUING TALES OF A BEER COLLECTOR

Traditionally, hops from North America or New Zealand tend to be more aromatic than their European counterparts, but the British hop industry has made great strides in recent years in developing more aromatic varieties which will grow in our own hop gardens. This should be applauded and we should be encouraging brewers to use local hops wherever possible. I enjoy green beers – beers brewed using freshly picked hops, rather than dried hop flowers or pellets. Green beers, obviously, are only around for a short time, but are well worth searching out. *Tem Valley Brewery* holds a Green Hop Festival each Autumn at its home, *The Talbot* at Knightwick, which is between Worcester and Leominster. It is a celebration of fresh beer made with fresh hops and I thoroughly recommend it.

I wrote this article to consider the question 'What is beer?' Well, I think it's fair to say that beer is a complex beast indeed – and I have only concentrated on the four main ingredients which brewers use, I haven't touched on the myriad of adjuncts often included too. Perhaps this helps explain the obsession some of us have (maybe it's only me!) in collecting as many different beers as we can. After all, why keep drinking the same beer all the time, when the world of beer is full of so many different taste experiences? Maybe you will be encouraged to try something new the next time you go to the pub.

Cheers!

Pete Searle

Many brewers experiment with beers brewed using a single hop variety (eg *Siren's Suspended in ...* series) or two hops together (eg *Hop Kettle's Duet* series), which can really help to demonstrate the flavour profile of particular hops. Others use the hops as their beer names – *Tiley's* beers are predominantly named in this way, eg *Amarillo Centennial Pale Ale*. For other beers, finding out the hops used can require a little more research, but I regard this as time well spent as the more you know about the beer in your glass the better.

WE NEED YOUR HELP

chris@thetippler.co.uk

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!



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Meetings & Contacts

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Send your news to chris@thetippler.co.uk

Cheltenham Branch Email: chair@cheltenhamcamra.org.uk

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

Call: Rob Coldwell 07752 740488 For more details see website www.cheltenhamcamra.org.uk

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

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

Tewkesbury Branch Email: chair@tewkesbury.camra.org.uk

Business Meetings are first Thursday bi-monthly next one is 2nd March. Meetings are listed here - <https://tewkesbury.camra.org.uk/diary>

For further details please contact Pete at secretary@tewkesbury.camra.org.uk or Bill by email on: socialsecretary@tewkesbury.camra.org.uk or visit the website www.tewkesbury.camra.org.uk

Cirencester Sub-Branch Email: cirencester@gloucestershire.camra.org.uk

Meetings on second Tuesday of the month at 8.00 pm. Call Patrick Mills on 07977 263368

Dursley Sub-Branch Email: dursley@gloucestershire.camra.org.uk

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

Forest of Dean Sub-Branch Email: forestofdean@gloucestershire.camra.org.uk

Meetings every Thursday night for a social at 8.00 pm. Please check on Forest of Dean CAMRA Facebook page. Call: John Fox on 01291 689493

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

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

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

Meetings on second Wednesday of the month at 8.00 pm at the Ale House, Stroud.
Contact is Philip Burton. Anyone interested in Stroud meetings should contact us by email at secretary@stroud.camra.org.uk and ask to be added to our email list.

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Branch Secretary & Branch Contact:
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secretary@gloucestershire.camra.org.uk &
branchcontact@gloucestershire.camra.org.uk



TEWKESBURY CAMRA Branch

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Chair and Branch Contact:
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Secretary: Pete Adams
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CHELTENHAM CAMRA Branch

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