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Campaign  
for  
Real Ale

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# the tippler

Winter 2024

Inside:

**Hobgoblin:  
The Story of the Brand**

**Alcohol:  
A Force for Good**



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



# FESTIVE EVENTS

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|---|---------------|
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| <b>Rock Choir Xmas Show</b><br><small>Rock The Walls</small>                                      | <b>Dec 15</b> |
| <b>Christmas Office Party</b><br><small>A Night Of Nostalgia And Naughtiness</small>              | <b>Dec 20</b> |
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| <b>Animal Christmas Grotto</b><br><small>Holiday Joy With Furry Friends</small>                   | <b>Dec 23</b> |
| <b>Christmas Eve Jazz</b><br><small>Tuneful Melodies, Rich Harmony And Energising Rhythms</small> | <b>Dec 24</b> |
| <b>Stroud Dub Club</b><br><small>Festive Dub-A-Dub</small>  | <b>Dec 28</b> |
| <b>Club Kids (Early) NYE Party</b><br><small>Family Friendly Daytime Club Experience</small>      | <b>Dec 29</b> |
| <b>NYE Day Party</b><br><small>Cranking Up The Vibes Early</small>                                | <b>Dec 31</b> |
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# the tippler



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

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

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

## NEW! CONTRIBUTION DEADLINES

For the next two issues, the deadlines will now be the **FIRST Friday in February 2025 and May 2025**



## LETTERS to the EDITOR

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



**Well, here's the winter Tippler, as always, packed full of interesting articles, features, news and competitions.**

Gloucestershire's pubs, clubs, breweries and charities, despite the changeable and sometimes unseasonal weather, have had a very successful summer and autumn with plenty of punters filling the events and sampling the wonderful beers, ales, ciders and perries from not only Gloucestershire, but also the rest of the country. Coming early in the new year will be the now infamous Tewkesbury Winter Ales Festival so do your best to get there, sample the seasonal ales and support the cause.

You'll all have noticed that we now have four regular competitions to choose from all with great prizes, so get the entries sent in and see if you're a lucky winner. As it happens I am really proud of the Tippler winning the prestigious Editors Award for 2024, long may it continue. All our regular features are here, along with some new contributors, letter writers and some that are a bit of a divergence from just beer and cider, but are still part of the fabric of this great county of ours.

Don't forget to visit your local pubs, clubs and taprooms and give the brilliant breweries and hostelries all the support we can.

Cheers!

*Chris Leibbrandt*

**Editorial...**

**THE NOTTINGHAM ARMS** MAIN SPONSOR, TWAF 25

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COMPLIMENTS  
OF THE  
SEASON  
TO ALL

THE INDEPENDENT ALE & CYDERHOUSE IN THE HEART OF TEWKESBURY

**TEWKESBURY CAMRA PUB OF THE YEAR  
& CYDER PUB OF THE YEAR 2023 & 2024**

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# Letters to the Editor...

Dear Chris,

I enjoyed very much reminiscing on the replay of The Hunter's visit to Ledbury in the Autumn issue. It occurred to me that our intrepid hero is indeed well worth a second glance. This has led me to enquire whether The Hunter's contributions to your esteemed organ have ever been compiled into booklet form?

Yours in ale,

An Ancient Briton  
(name and address supplied)

## Chris replies:

**Many thanks for the email, and the your very fine idea about the writings of The Hunter. It would indeed create quite a book to collect the works of this literary genius into one volume, a true canon of literature. I took over of editor of this august organ eleven years ago, so there is a lot to get together, but I will start work straight away.**

**Watch this space for further developments cost etc., I am sure that we could add this to the other important recycling efforts of the current editor.**

Dear Chris,

I was lucky enough to be visiting Edinburgh during August, being involved with the fringe events with my band, Al Fresco and the Willy Wavers.

What a city and what a series of events, everybody who has an interest in the arts and performing arts should try and make their way there to experience it at least once.

During the visit, I had the good fortune of visiting some of the hostelries in the city and took some time to acquaint myself with the splendid Wetherspoon's, *The Booking Office*. Not only does this pub have a friendly and busy atmosphere, it also sports a lot of real ale handpumps and various gaseous keg ales too.

One of the real star features of this pub was the sensational gentlemen's toilets, that must be the best I have visited in a very long time (and I visit quite a few). Tidy, bright, fragrant, in a good way, and spotless, they are a real lesson in how they should be presented. I was so impressed I had to take a picture that you see here.

Yours  
Dick Everard  
(address supplied)



## Chris replies:

**Many thanks for the email Dick, as you say, we should all try and get to the Fringe at least once.**

**As it happens, I was also there, for the second time singing with the Rockchoir and enjoying the city's pubs including this one.**

**Wetherspoon's make a big deal out of their lavatories and they should take a lot more credit for bringing the overall standard of pub toilets up to a new level.**

# Letters to the Editor...

Hi Chris

The initial round of the 2024 CAMRA Magazine of the Year Competition has now been completed. In this round judges assessed all magazines against a set of mandatory criteria, which are based on the key guidelines in the Magazine Best Practice Guidelines (you can download a copy using this link - <https://branchmagazines.camra.org.uk/Magazine-Guidelines.pdf>).

## Your magazine failed on the following key guidelines:

1. Include publisher details, copyright information, a disclaimer. The recommended copyright and disclaimer is "Views expressed in this magazine are those of the individual authors and not necessarily supported by the editor or CAMRA. All content © XYZ Branch of CAMRA."
2. Include details of forthcoming local CAMRA events, i.e. a branch diary (or branch diaries), to encourage participation. This could be a link to a branch website page.

Please note that the Magazine of the Year Competition will only be judged on one edition, normally the last edition of the year, which for most magazines is the Winter edition. So as long as you ensure that your Winter Edition fully complies with the key guidelines, your magazine will qualify to be fully judged. If you are able to correct the above issues in your next edition, please let me know, and I will ensure that your magazine is included in the next round of judging [sic], starting in December.

Please confirm receipt of this email.

Cheers, Andy Shaw  
National Magazine Support Coordinator

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



## Chris comments:

**As editor and part-time designer and chief bottle washer of the Tippler, I have long since given up on the idea of winning the CAMRA Magazine of the Year. This is at least a step forward, the first time in 11 years I have received from HQ any feedback whatsoever. I'm not actually sure whether or not the judging panel have read any of the other content, features, competitions, branch and sub-branch news etc. It would appear that all of the massive positives, the writers' contributions, pagination, design, reader engagement *et al* are outweighed by semantics (we missed out seven words of the disclaimer) and nit-picking.**

**What it does highlight, however, is the necessity for news from sub-branches and branches about their activities. When I get the updates I can include them. So if you know of anything happening in your area that you want included, let me know.**

**The next email, from Chris Hall based in the Stroud/Dursley sub-branch area also highlights perhaps, our weakest section of the magazine, the regular updates from pubs and breweries. This is another area where members and interested parties can help us at the magazine to get more content. Currently, if we don't get the updates and diary dates, we can't publish them!**

Hi Ed,

Having travelled around much of the UK over the years and experiencing the vast variety of approaches to the local CAMRA magazine I have to say that The Tippler is one of the better ones.



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

SAMMY PEPPYS SAYS



However, I have noticed that the magazine appears to lack the expanse of news that appears in other regions regarding pubs, breweries and (for myself especially) seasonal brew news.

Does this happen due to an editorial decision, or maybe a lack of input from the community? Could the Tippler use their readership better in gathering news from the various sub-sections?

My favourite CAMRA magazines have regular updates from many of the local breweries about their plans for the season ahead (even if it is to state a plan to continue to brew their regular beers).

Chris Hall

P.S. If I were a better writer I would love to contribute something to a future issue.

**Chris replies:**

**Many thanks for the email, and the your feedback about the magazine content.**

I've already mentioned the feedback and the difficulty that we have at the magazine compiling a decent amount of information about the pubs and breweries' activities. Perhaps you can make a difference in that way?

As for your ability to write, that is not something that is a big issue, I have worked as a magazine editor one way and another for about 30 years, so it isn't beyond my limited abilities to sort out any issues with the English, punctuation and grammar.

I would say this not only to you, but also any budding authors out there. Anyone who wants to have a go by putting pen to paper or digits to keyboards, don't shy away from making yourselves heard, all contributions are gratefully received!

Hi Chris,

As a keen supper of the virtuous hop, I have recently been minded to put pen to paper and felt I might share my ramblings with your equally virtuous readership:

**October again**

*October again and there's not enough light  
Gets darker much earlier as day turns to night.  
Take vitamins we're told, Vit D if you can,  
Cos it's sunshine that gives it, but I'm not a fan  
Of apothecary pills, and sciency tales,  
I get what I need from good food and ales.*

*Now Vit B as you know is essential for vim,  
It gives you the energy to get to the gym.  
I don't use a pill but I take it each day,  
Usually by way of a good IPA.*

*October again and the evenings are dark,  
Yet early doors drinkers are heard to remark:  
'Get your Vit B in early and get cover of night  
T'wer always unnatural to leave pub in the  
light.'*

Great magazine by the way, Keep up the good work!

Timmy Taylor-Coleridge  
Landlord

**Chris replies:**

Many thanks for the email, and the kind comments about the magazine.

It's very unusual to get any poetic types waxing lyrical in this magazine, certainly not about it content, so your poetry is a refreshing change. Perhaps the beginning of a regular contribution that, in the coming years, could build towards an epic cantos of biblical proportions.

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PUB OF THE YEAR 2024

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wetherspoon

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# THE HUNTER'S COLUMN



**Our intrepid hero heads south to Wiltshire, getting a bit boggled by history and the plain weirdness of it all, messing with your head 'In The Crop Circles Of Your Mind'...**

**Step into Wiltshire and you step back in time. Trains and boats and plains, yes, plains that roll out smoothly into the far distance.**

Prehistoric downs that, when adorned in late summer by fields of golden wheat, stir images of ancient Egyptian sand dunes; in this instance topped by a posse of white horses. Tread in the footsteps of our Neolithic ancestors, amongst the long barrows and stone circles of our long-departed predecessors. Stand in awe, transfixed by one of the wonders of the primitive world, 'the best-known prehistoric monument in Europe', Stonehenge, whose origins date back to 8,500 B.C.E. Step into Wiltshire and you step back in time, into the land of... The Troggs.

The Troggs hailed from Andover and their first album, *From Nowhere The Troggs*, did not go down particularly well with my group of long haired mates, who labelled it "To

Nowhere The Troggs". They achieved national infamy in 1970, when a secret recording was made of them, in their best Wiltshire accents, arguing in the studio over a song that they were trying to record. It's still funny today and worth an expletive-filled listen, gaining legendary status when it was said to have inspired the film *Spinal Tap*. Reg Presley, originally Reg Ball, was the group's singer – no relation to Elvis nor Reg Dwight. The lads were mocked incessantly but got their own back with two monster hits during their career. *Wild Thing* reached number 1 in the USA and number 2 in the UK in 1966 and *Love Is All Around* was covered by R.E.M and Wet Wet Wet, whose version of it was all over the 1994 film, *Four Weddings and a Funeral*. It was an international hit and spent 15 consecutive weeks at number 1 in the UK. Written by our Reg, it must have been a considerably good



earner and afforded him the means to fund his major interest, crop circles. Well, he was from Wiltshire.

In the hamlet of Honeystreet, lying alongside the Kennet and Avon Canal, is the Crop Circle Visitor Centre and Exhibition. In 1990, Honeystreet became the centre of interest to enthusiasts, with the mysterious appearance of a 600 foot long 'circle', which was used by another bunch of mystic muso's on their compilation album, Led Zeppelin's *Remasters*. In Pearson's Canal Companion it states: 'This part of Wiltshire is well known for its crop circles... you wouldn't be human (as opposed to alien), however, if you didn't wonder what came first... the circles or the croppies?'. Our bus driver on the Wiltshire Connect minibus, who was born and still lived in the area had no doubts. As a kid, he and his mates used to play amongst the stones of Stonehenge, which are now respectfully fenced off. He said that he had worked on farms and knew from first-hand experience that wheat was notoriously difficult to stand back up once it had been flattened. Thus, being a good material to work with for any agri-Banksy type or passing alien. "They wonders why there ain't been no circles 'bout recently. Well, I can tell 'em. It's cus the bloke who usually does 'em 'as died!"

Also lying alongside the canal on the opposite side is The Barge Inn, with an accompanying flotilla of bizarre and decaying narrow boats with older, hippy-fied, slightly less decaying occupants. The boats often have imaginative and quirky names. My particular favourite was Sir Rhosis of the River. The pub was built as an integral part of the canal system in 1810 and now gives off a sort of scruffy, laid back, alternative vibe. The rear room has an impressive painted ceiling featuring said circles, which are probably easier to view whilst lying on your back after having had a few. Staying

in character, the pub had on two ales from Stonehenge Ales. *Heel Stone*, a 4.3% best bitter, which is named after a 36 ton boulder at Stonehenge (how on earth did they lift that? Or have I just answered my own question?) and *Danish Dynamite*, a delicious 5% golden bitter. The brewery had previously been owned by a Danish couple. Brewing takes place in The Old Mill, Netheravon, a grade II listed building that at one time 'served as a village hall



hosting dances and boxing matches'. As a youth, many a dance I went to ended up as a boxing match.

A bit further west along the canal at Pewsey is *The Shed* to die for. A tidy, well run micropub, finely hosted on our visit by Gordon, the owner, with a selection of five ales including a traditional bitter and a dark ale. A friendly crowd, ales in top condition and, to top it all, sporting its own micro-brewery. Size wise,

it could be described as 'cosy' and to quote from their website, 'Become a "Sheddie" and experience the "Shed Shuffle"'. There are CAMRA Awards adorning the walls but, strangely, it is not in the 2024 Good Beer Guide. I couldn't fault it.

If you want to go large, it doesn't come much bigger than Wadworth, set in Victorian splendour next to the K&A in Devizes since 1875. In 2023 they moved to a state-of-the-art brewing facility on Folly Road, still in Devizes, and launched a range of Folly Road craft beers, one of which, Wanderlust, is available as a cask version. Their flagship brew 6X has 'a legacy spanning over a century' and is an iconic ale. Wadworth's Old Timer, available in bottles throughout the year and cask brewed at Christmas, has been a yuletide favourite for over 50 years. So prevalent are their beers and pubs throughout the county that they rebranded it Wadworthshire. Why not enjoy ye Old Timer over Christmas, reminiscing about ye olde times? The Troggs didn't do a Christmas single, so it is safe to go out. Wassail!

*The Hunter*



## Monthly Pub Walks

**Held outside the Summer festival months. We have now completed 113 walks around our pubs in the North Cotswold area.**

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

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

Dogs welcome on leads. Non CAMRA members welcome. Walks are subject to weather and walker numbers.

**Dates and locations will be published and circulated after the summer.**

## Day Away

A successful day away was had by branch members on the 12th October who were joined by our friends from Cheltenham Branch in Oxford although the queue to enter the *Turf*

*Tavern* left us getting split up, but still some excellent pubs visited apart from the *Jolly Farmers* which unfortunately made us feel unwelcome as CAMRA members.

## 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=fb>

## Cycling Events

The programme includes 3 events in 2024. 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 Summer run was held on the 18th August from Broadway to Evesham and return.**

**The Autumn run will be in October from Bourton on the Water to Stow and Oddington area. See the website for details.**

## BEER FESTIVALS 2025

**23rd Ale and Steam 13th - 15th June  
Gloucestershire and Warwickshire Steam Railway**

**18th Moreton C.C. Beer Festival  
12th - 13th September 2025**

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

# Moreton Beer and Cider Festival 2024



**The North Cotswold branch of CAMRA staged the 17th festival at Moreton Cricket Club on the weekend of 13th and 14th September After some typical wet and windy British weather in the lead up to the festival, we were blessed with some fine sunshine on both days.**

The clear skies made the evenings on both days a bit cold and this probably impacted on attendance. Some 1,350 festival goers were welcomed at the lovely surrounds of Moreton Cricket Club. A new layout for the festival was welcomed by all and improved the cooling of the beers. It also kept the musicians cool, being out of the direct sun.

A range of 33 beers were available from breweries throughout the country and 14 local beers gave us a fine line up of 47 casks. Thanks must go to the beer selection team and the Good Beer Company for their sterling work. The beer styles included pale ale, bitters, stouts and milds. A broad range of 20 ciders and perries came from local producers chosen by our Cider coordinator, James Fry. In total a whopping 67 choices for drinkers to enjoy.

Friday opened at 11am and the crowds built up, tasting the range of quality ale and ciders. CAMRA members from near and far turned out in force, many who had attended all previous sixteen festivals. Afternoon entertainment was provided by Eden Bay, and The Dropouts who rocked the evening from 8pm to 11pm rounding off a very busy, if cold, day.

Throughout the weekend, Smiths of Bourton and Oink Catering provided an extensive food offering which proved very popular. The Cricket Club BBQ provided breakfasts for staff and campers, so many

thanks to James Long and friends for providing this new initiative.

More campers and caravans arrived for the Saturday and the 11am opening, with a good crowd of locals who were entertained by Barrons and Hall in the afternoon sunshine. Regular band, Good Intent, played the evening session with more locals turning up to swell the audience.

The first beer to run out on Friday night was California Love (5.0%) from Tiny Rebel Brewery in Newport, Wales, therefore winning 'Beer of the Festival'.

The first cider to run out, thus winning the 'Cider of the Festival' which was on Saturday, was Dabinet Medium Dry (6.2%) from The Craft Cider Co of Blakeney Forest, of Dean. The 'Local Beer of the Festival' was Jumping Jack Flash from North Cotswold Brewery.

Special thanks to all our great helpers, sponsors and to Moreton Cricket Club for the venue. During the festival we took the opportunity to celebrate the work of former Branch Chair and Festival Director, Roger Price, (pictured above in the fancy shades) who was presented with a well-deserved award for outstanding services to CAMRA. Thanks to the team who worked tirelessly on Sunday morning packing up the empty barrels, racking for collection, and clearing the site. Eight new CAMRA members were signed up over the weekend.

Come back next year for the 18th Festival, that'll take place on 12/13th September 2025.

**Martin Jones,  
Moreton Festival Director**

## Cotswold Beer Festival Token Aid Presentation to Linc



On Tuesday 20th August 2024 at The Strand in Cheltenham, CAMRA presented a cheque for nearly £600 to Louise from the Linc charity. CAMRA would like to thank everyone for their kind donations at the Cotswold Beer Festival.

The money came from half of the unused beer tokens kindly donated by festival goers at the 46th Cotswold Beer Festival. The Postlip Community donated the other half of the money raised to The Gloucestershire Society.

Since 1998, Linc has helped thousands of people in the local area, through medical treatment, financial challenges and emotional assistance. Linc has established itself as one of the most important local cancer charities. The money raised stays locally to fund essential services like a Clinical Psychology team, and to fund beneficial research and trial work to help local patients.

Pictured above are (left to right): Louise from LINC, and CAMRA members Veronica Emary, Richard James, Ken Burney, Guy Vowels, and Rob Margrie.

**CHELtenham MOTOR CLUB**  
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## Keith Simmonds, Home Beer & Winemaker & Fellow CAMRA Member

A Tribute by Steve Merrett

I first met Keith just over 40 years ago when he first joined our Beer Makers group. We were developing a full mash home brew at the time, as there were no ingredients readily available to be able to brew quality home beers. Keith helped us with finding various suppliers and to develop recipes of all styles.

One of the areas was finding a supply of top fermenting fresh yeast. We would collect fresh yeasts from the Cheltenham brewery and scrounge fresh yeast wherever we could find it! When visiting family in Norfolk, Keith went to Woodforde's Brewery and obtained a quantity of fresh yeast. He went on to develop a method of 'washing the yeast' to use it time and time again, and it was still being used over 18 months later. Keith had built a specially adapted brew house where he did all his home brewing, and he would regularly brew quality beers of all varieties, which he would bring along to our Beer Club meetings for the tasting sessions.

We often organised brewery visits and one comes to mind, that of Eldridge Pope in Dorchester (now long gone). We had chartered a Castleways coach and had a very posh bus complete with fridge. Both Keith and I had scrounged some fresh yeast and decided to put it in the fridge on the bus to keep it cool on the way home. As we had all been enjoying the hospitality and a pub stop, we both managed to forget to collect the yeast when we got home. We often wondered what had happened to it.

We had both joined CAMRA about the same time and I can remember going to The Kemble for our first social and meeting the likes of The Chairman Tony Aburrow, together with Adrian and Veronica, and our late friend Trevor Carter.

We started visiting many Beer Festivals with other members including the GBBF and The Cotswold Beer Festival at Postlip.

Regarding The Cotswold Beer Festival, Keith and I enjoyed getting involved with tasting beers for both the panel and assisting in pub selections for our local area. We took the CAMRA Beer Tasting Course to participate with the local tasting panel. Keith had a very good palate as he was able to judge all beer styles to a very high standard.

We would go to Postlip on the Friday evening to enjoy the selection, mostly in halves. We would use a coach organised by GCHQ for the Samaritans charity, but this would entail the walk up and back along the track to the barn. This would always prove eventful as Keith was a fast walker, and I had the devils own job trying to keep up with him, my last drink in hand and against the clock so as not to miss the bus back. We would then have the job of walking from town a couple of miles to get home, often eventful if we were met with hedges and other obstacles!

Keith will certainly be missed by all his brewing friends and many CAMRA members with whom he had shared a pint or two.

I just hope that where he has gone, he will be able to enjoy a beer or two of top quality and low cost.

R.I.P. Keith.



Keith Simmonds (left) and Steve Merrett (right).



Photo credit - Alice Hill

The self-styled 'beer-lovers' bible' is fully revised and updated each year and this year lists 4,500 pubs, bars, and clubs across the United Kingdom that serve the best real ale. Each entry contains a short description as well as details of regular and guest beers both local and national.

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

Stroud CAMRA (which covers postcodes GL5, GL6 and GL10) has more than 150

members who file reports on the pubs they visit, rating them for the range and quality of their beers, as well as welcome, service and atmosphere. At our monthly meetings, these reports are used to draw up a shortlist of pubs to be visited and evaluated for inclusion in the Good Beer Guide.

As part of this evaluation process, each shortlisted pub is visited unannounced at least three times a year - in spring, summer and autumn - to see how the pub fares at different seasons, whether the number of beers available varies, and if the temperature and quality is consistent on a hot summer's day as well as on a cold autumn night.

**Tim Mars**  
**Pubs Officer, Stroud CAMRA**

## Stroud CAMRA launch the 2025 Good Beer Guide

**Stroud CAMRA launched the 2025 Good Beer Guide on Sunday 29th September at the Carpenters Arms, Westrip, which is in the guide for the first time ever. The weather had smiled on us in previous years, but not this time, and we were forced to conduct proceeding indoors instead of in the pub's garden with its panoramic views.**

The pub was busy and we had a good turnout of CAMRA members - including one from our neighbouring Dursley branch - to celebrate the publication of the 52nd edition of the UK's best-selling beer and pub guide, and the Carpenters' achievement in being listed as one of the best real ale pubs in the area. Many Stroud CAMRA members were involved in visiting and shortlisting pubs for inclusion in the guide, so this was also a celebration of their efforts, culminating in the publication of the end result.

Owner and licensee Sammie arrived just in time, rolling straight from serving food at the Stroud Five Valleys Meningitis Walk start/finish line. To say she was thrilled to be included in the guide for the first time is an understatement.

Copies of the Good Beer Guide were available at the launch at the special members' price of £13 - £4 less than the £16.99 cover price. The 2025 GBG is published in two editions with covers featuring Coronation Street's The Rovers Return and Emmerdale's Woolpack. The covers may divide opinion, but there was almost universal relief that the regional format trialled over the last two years has been abandoned in favour of the time-honoured county-by-county format.

The Guide was published by CAMRA on Thursday 26 September.

Stroud CAMRA chose these eight pubs to be included in the guide this year:

- Ale House, Stroud**
- Carpenters Arms, Westrip**
- Crown & Sceptre, Stroud**
- Hog, Horsley**
- Lord John, Stroud**
- Old Lodge Inn, Minchinhampton**
- Prince Albert, Rodborough**
- Stroud Brewery Tap, Thrupp**



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In the next two issues, the story of  
the iconic 'Hobgoblin' brand



Where it all started



Tippler editor, Chris Leibbrandt,  
has been lucky enough to  
interview the man behind the  
legendary Hobgoblin branding,  
Ed Org.

We'll look at many of the sketches  
and original artwork that started at  
a chance meeting at Abingdon's River  
Fair and led to one of the most enduring beer  
brands of modern times.

The keen eyed amongst you will notice the  
infamous student haunt, the Mill at Withington, a  
hostelry that lends itself to the creative process.  
In a different era, chicken in a basket was really  
served in a wicker basket. Different times indeed!

Chris: "Well, first of all, many thanks for not only writing in to me with the offer of telling the story behind the Hobgoblin, and secondly, letting me come along for the interview. I, and I am sure, our readers will get a lot out of it. "Let me first say that I also attended art college, albeit a little earlier than you, but on the other side of the country in Kent. So we have some sort of connection, and not just the beer!

So, how did it all start and how did you get the idea behind the brand?"

**Ed: "I was lucky enough to be attending Cheltenham Art College from 1977 to 1979, mainly drinking and partying. Saying that, did OK and, despite my best efforts and beer drinking activities, I got through that and came away with BA Hons Degree."**

Chris: "So what happened next? I know that many of us went from art college to working in all sorts of industries, not necessarily the ones we wanted.

**Ed: "The next twelve years, from 1980 up until 1992 I was pretty settled as a graphic designer based in Cheltenham, working for all sorts, mainly industrial companies, British Airways, Anderson Ruffle Communications, Countryside Commission on mainly corporate, branding, advertising, I was lucky to not only do the illustration, but also the 'paste-up' work too."**



Chris: "So you did well, getting straight into the industry, what happened after those 12 years?"

**Ed: "Starting in 1992 decided to go it alone and began to sell my own artwork at craft fairs around the country. This was exciting work as I was working almost exclusively for myself, meeting all sorts of interesting people and every now and again getting a decent commission. One day, while at Abingdon-on-Thames' river fair I was approached by a chap named Ian Rogers who had started the Wychwood Brewery."**

Chris: "Ian Rogers was one of those interesting people then? I guess the brewery is eponymous, so I'm guessing a small brewery run on a shoestring budget?"

**Ed: "They were actually based just up the road from Abingdon, in Witney, Oxfordshire, and, you're right, it was an embryonic brewery that consisted of an office, which was a 6ft garden shed, on top of a couple of brewing containers."**

Chris: "So, I have to ask, did he have a budget and a vision of what he wanted?"

**Ed: "Well, yes, we spoke about what he**



**wanted as his branding, which was based on mythology, very image led and we never mentioned budget! I produced a coloured rough that I delivered to their Witney HQ. The meeting went well enough; I got paid and came away thinking it wasn't going to go any further. A couple of months later, however, I was called to meet again and he showed me an image that he wanted updating and taken further."**

Chris: "Was that the Hobgoblin we are all so familiar with? How did that happen, were you in on the 'ground floor' of the creative process?"

**Ed: "I basically had a free hand, Ian knew I had a previous background in graphic design, so he trusted me. So, I went away and began work on the updated image. I come up with another design and explained the colour scheme I intended, basically red, white and blue, but with a moon prominent. This was basically to isolate the Hobgoblin and make it the hero of the piece. The RAF roundel gave me the idea."**

Chris: "How was that received by the brewery people?"

**Ed: "It was intended and designed as a pump clip, Ian suddenly decided to release it as a bottled beer. This was great for me as it meant a whole raft of bottled beers were on the horizon, all of them needing artwork."**



Chris: "What happened next, most of us are familiar with Wychwood beers on draught. I presume that cans are the next phase?"

**Ed: "That wasn't during the first years we worked together; once the Hobgoblin beer bottle takes off, I was called in again. This time they wanted a design for a new brand, 'Black Wych'. (See below) If you have a close look, you'll see that I based this one on the actor Helena Bonham Carter. I thought no one would realise, but I believe her cousin worked at the Brewery!"**



Chris: "It sounds like a pretty casual business relationship, were there any long term plans to work together, make it more permanent?"

**Ed: "At first Ian wanted to pay me a retainer for the work, but I persuaded him that whenever he wanted a piece of artwork I would do it straight away. On one condition: he had to pay me when I delivered the final work, no waiting 30 or 60 days for an invoice to be paid. We shook hands on it and, in almost ten years of me producing artwork, he never let me down. It was indeed, the perfect working relationship. I just hoped that it would continue"**



Next time we'll look at a few more of the designs and find out where Ed went thereafter and what he did next...

To see more of Ed's fabulous work, visit:  
[www.shop.obsidianart.co.uk/collections/ed-org](http://www.shop.obsidianart.co.uk/collections/ed-org)





**In 2008 with the purchase of the Red Lion Inn, Cricklade, Hop Kettle Brewing Co. was born. Within four years, the first Hop Kettle Brewery was up and running in a barn in the garden of the pub, providing customers with a selection of cask beers to be found nowhere else.**

In 2015 a second, larger brewery needed to be opened in Swindon to satisfy the ever growing demand for Hop Kettle beers in local pubs and bars. By 2018 Hop Kettle Brewing Company became a partner in its first bar with the opening of 'The Eternal Optimist' in Swindon's Old Town. The bar was used to showcase their new and exciting keg and cask beers as well as beers from around the country. In 2019 a new site was opened as the brewery's first official Tap Room 'Tap & Brew'. Within the unit there was also an experimental brew kit to allow the brewing team to trial new and exciting products before they were transferred to the larger brewery units.

2019 also saw the sale of the original 'Tap', the Red Lion Inn, to St Austell Brewery. Uniquely, the new owners requested that Hop Kettle Brewery continue to operate from the pub garden and supply the Red Lion with Hop Kettle beers, aware of how popular the beers were with the local customers.



More expansion followed in 2021 into neighbouring Cirencester with the opening of 'The Hop Kettle' taproom which also included a small kitchen to allow for pop-up food offerings.

Hop Kettle, Gloucester Food Dock, is the latest tap room to open in 2023. It is the largest and most ambitious yet. Set over three floors this tap room has six cask lines and ten keg lines showcasing the best of the real ales, keg beers and lagers being produced in our two breweries. There is also a pop-up kitchen with an ever changing food offering. All three floors look out over the dock with beautiful views across the water.

When they opened the brewery in 2012 the beer scene was very different from today and Hop Kettle Brewery was built on its ability to produce a wide variety of real ales. 'Craft Keg' was still in its infancy at this time.

Over the last 12 years they made the decision to remain true to their roots whilst also embracing the contemporary beer scene that has evolved over that period. Beers including North Wall (Best Bitter) Element (Pale Ale) and COB (Bitter) were created in the first couple of years and still play a very important part in the business.

Cask has never been forgotten and now more than ever, this stands them out in the crowded beer scene as more and more brewers have turned to keg as their only offering. They continue developing more and more unique and unusual cask offerings that customers are unlikely to have seen before. Most beers they produce for their extensive keg lines are also sold in cask so that people can taste and decide which

version of the beer they prefer. They continue to develop their cask, keg and bottled range putting as much emphasis on their roots as their future.

To get an idea as to what an exciting and wide range of beers they produce just check out the 'Our Beers' section of their website which is kept up to date with all beers currently available.

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# THROTTLE CLUB

Turks Head Regulars Out Trying The Local Establishments - Casually Lapping Up Beer

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

Many years ago, I was an Officer with 'Manchester City Liners' which left Manchester, passed Liverpool and sailed to Montreal and Toronto. It was difficult drinking in the Atlantic in the stormy weather, the number of times I wet myself (I'm talking beer spillage here) was pretty amazing.

Anyway, I knew Manchester in the '70's but never Liverpool. We would sail down the mighty Manchester ship canal, joining the River Mersey at Runcorn and pass by Liverpool. From there we sailed over the sand bank named 'Doom Bar' at high tide then head out for the Atlantic...Obviously this isn't the same Doom Bar one as the beer of the same name from Sharp's Brewery in Cornwall.

So one day in The Turks Head I suggested that we make a Gloucester trip to Liverpool by train on a Sunday, then back in the evening!

You need to be of stiff stuff to last all day, however eight of our customers volunteered. Amazing.

We arrived about midday after a fairly early start and some beer drinking practice on the train. On arriving in Liverpool I noticed they didn't wear bell bottom trousers anymore or have hairy side burns, things had changed.

Things have also changed with the big improvements to the iconic Lime Street station. Being close to the town centre, we set out on foot, it's all nicely pedestrianised now and we headed for 'The Cavern Quarter'.

Wow! This was interesting on a Sunday lunchtime. Lots of folk, but none with local accents, I expect it was all of us tourists.

Our first stop was Mathew Street where there were six pubs to choose from they were all within spitting distance of each other (but you're not advised to try it to find out). *The Cavern Club* at number 5 was our first port of

call. I kept my eyes open for Paul McCartney and Ringo and whatever the other two were called, but we saw no one, although there are plenty of statues. We all had a beer, but sadly were to find that ALL six pubs on Mathew Street were devoid of real ale... AAARRRRGGGGHHH!!! I had to apologise for the terrible research and for not looking ahead, despite the lack of draught ales, we continued our visits.

The next boozier was *McCooley's* followed a couple of doors further on by *SGT Peppers*. As you'd expect everywhere was playing

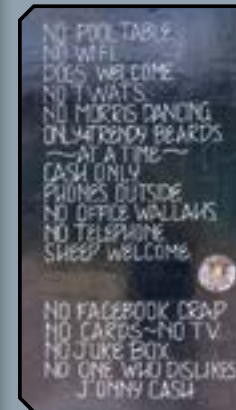
Beatles music on this Sunday lunchtime, interestingly, all wet led pubs, didn't see any food on offer, just boozers: the buildings, and of course the people.

The next pub on the street was *Rubber Soul*, this one was very nice inside and here's a thing, all of the pubs we visited sold their beer at the same price: £2.99 a pint. Wow! I thought my pub was the only one still charging those sort of prices for a pint.

We then pushed on to *Flannagans Apple* and lastly *The Grapes*. We had managed to progress from number 5 to number 25 on Mathew street.

After six pubs, all singing Beatles stuff we caught a very short train ride to Crosby Beach, where there are a 100 statues of the same man, it's amazing. So managing to get off the beach dry we headed back into town by train and started visiting 'traditional pubs' with real ale and no Beatles (I was a Stones fan all those years ago). So arriving back by the station we visited *The Crown*, it's got real ale, it's beautiful looking and it's a 45 second run to catch our train home.

Liverpool is worth a visit!



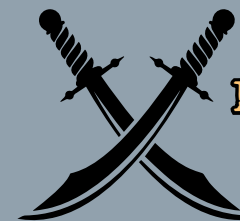
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## NEW FOR 2024

We've got a brand new prize crossword sponsored by The Black Bear where you can win one of our brand new and soon to be coveted Tippler Tee Shirts.

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

We're working on a new series of Tippler 'merch' and also a website that will ensure you can become the owner of one of these super smart tee shirts.

# PRIZE CROSSWORD

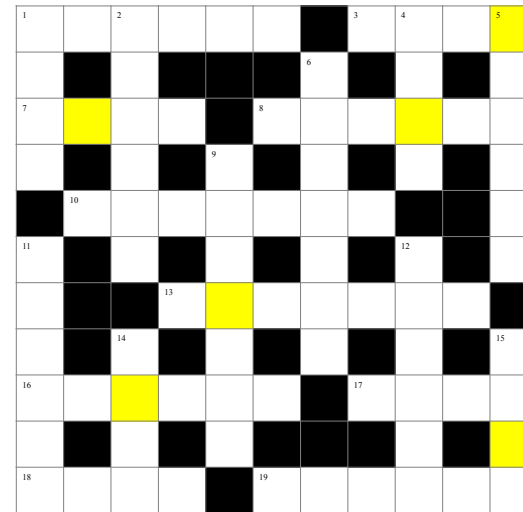
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## What you can win

Want to be the envy of your friends and drinking buddies?

We'll get this crossword filled in and sent back and you could win one of the brand new Tippler tee-shirts. This is the first of the Tippler 'merch' (*apologies for the jargon - Ed.*) that will be coveted by many.

The first in the brand new series of puzzles this has been set by our corvid avian friend 'Magpie', like its namesake setter, it's a bit on the tricky side, so good luck!



Rearrange the yellow squares to find a brewery.

### ACROSS

- Beer ingredient barely changes (6)
- First man is a barrier (4)
- Grainy particles in Mauritius and The Seychelles (4)
- Wander about to find guardian (6)
- Popular app - is it for personal travel? (7)
- Change letters to make a grandma without doubt (7)
- Isabel rearranges adventurous activity (6)
- Devise a scheme for veg patch (4)
- Watch out in the editor's office (4)
- Rock without uranium is stronger (6)

### DOWN

- Break statue (4)
- Confused Romans ask for money (5)
- Bird asked to perform twice (4)
- Strange lament from inside the Earth (6)
- Initially change vegetable for computer scientist (7)
- Clients alter pattern (6)
- The war wrecks arrangement of flowers (6)
- Song used in football advert (6)
- Sounds like I'll be surrounded by water (4)
- Rodents return to steal the show (4)

Send your entries, along with your Tee-shirt size, by either email, or by old-school post, to the Editor at:

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

Send your entries to

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# The Tegestologist

Welcome to a 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 he knows what he's talking about . . .

As Noddy once screamed "It's Christmas!" I think its billions of times now, but not on this particular mat below.

So with two Banks's mats (below) to remind us of that fact, in this Tippler I'll show a few mats specially issued at this time of year. Alas, Carlsberg have just announced the closure of Banks's Wolverhampton brewery, so not a nice Christmas present for them, but this Xmas mat was issued in happier times, even before Slade in 1965.

Far, far away, in Belgium mainly, they actually have a category of beer called Christmas Ale, and several of this style were made by British breweries and exported. I'm not sure if it was available all year round or not, but probably not since it is very strong and dark, and marketing that in summer would be all crazee now, even for Mama. A lot of the brewers were Scottish: Campbells, Gordons McEwans, Youngers etc. I say were, because like Banks's most

have been taken over by euro-lager factories and closed down. At the bottom of the opposite page are two mats from Belgium - Watneys cat X58 from 1980 (the X denotes its an export mat and catalogued separately from UK issues), and Whitbread Campbells X39 from 1999.



Back in the day, everyday, even before my time, beermat printers used to offer a standard seasonal design to brewers, and other food and beverage makers, with the reverse available to them to print their individual address or message. This would have given immense economies of scale and thus a cheaper price for both parties. You can find variations on the theme, where the brewer inserts their name into the Xmas slogan, but this would be a dearer option.

Bak 'ome I actually have a mid 1950's Nayprint Ltd., sample book which the salesman would use to display the styles shapes and colours available for order, and of course the Christmas mats are included. The mats were glued into the brochure so it was very difficult for me to see whose mat it was.



In the middle of the previous page are two examples from 1955 and 1958, namely cat 5 from Hall & Woodhouse and cat 17 from Wrekin, though you'll have to take my word for that, since like in my book, the reverses are not visible. None of these limited issues are common, and some are very rare, thus I don't have them.

Moving on a few years, the Federation brewery operated in hundreds of social clubs in N.E.England. They produced a different Christmas mat most years in the 1970-80's. Top right is cat. 302 from 1977, but like most of their issues, it is not very inspiring. I guess the message soon became absorbed in beer.

A bit later on with the advances in printing and cutting techniques we started to see a bit more Imagination. Above is a great one (well there are two actually, with identical print, but a removable slot in either the top or bottom). This enables the two to be slotted together to form a 3-D Christmas tree. Well done Morland or Greene-King really.

GK also brew Rockin' Rudolph (right) under the Hardy Hansons name, and I hope their tasty beer will be out soon: with another new beermat naturally. Their pump-clips normally have led lights attached - as his nose obviously. But how about a mat like that? That would be a great keepsake. Probably not very environmentally friendly, which I've even heard people say about normal woodpulp mats - bah humbug! Oh yes, the answer to the joke... "One that's deep pan, crisp and even!"

Christmas comes in all shapes and sizes. Below are two more borrowed from my friend Stan, from Morland cat. 106 2010, & Murphy x34 from 1998.

Merry Christmas Everybody, and a Hoppy New Year,



Russell Murfitt





## A NEW LOOK FOR 2025

### An expansion of leadership roles for the new year

At the September Branch meeting it was an honour to be elected as Chairman – thank you to everyone for your support.

I would like to thank Pete Adams, who stepped down from the Chairmans role, for all his efforts and his continued involvement going forward. Looking around the room it was impressive to see so many people who take an active part in ensuring we have such a successful branch by volunteering formally and informally.

The current strength of the Branch is reflected by the fact we were also able to elect a Vice

Chairman, Ben Smith, and Beer Festival Director, Callum Willis, to newly created positions. I'm not sure how many other CAMRA branches are in such a position but I would guess not many?

Being elected is always a nervous experience and the many words of reassurance are appreciated by all three of us, as we now start to find out what we should know but currently don't!

On a personal note, the highlight of the past year must be the 27th Tewkesbury Winter Ale Festival back in February, kindly sponsored by The Cross House Tavern, which proved to be a success on all fronts, quality

### TWAF 2025

Now a major event on the Tewkesbury calendar, planning for TWAF 2025 is already well underway.

The Watson Hall is booked for 6th – 8th February and I'm delighted to announce that The Nottingham Arms will be our main sponsor this year – a big thank you to Rachel and her team at The Nott.



### Volunteers

I would like to give a special mention to our willing band of volunteers, who continue to turn up every year and upon whom we depend massively.

Without volunteers the Beer Festival simply wouldn't occur so please consider helping.

From personal experience the camaraderie is great, it's fun to do and you get paid in beer!

Other social highlights this year were the Christmas Bash held at The New Plough, a coach trip to The Tamworth Tap for TWAF volunteers and our Summer Social in the garden at the Inferno Firepit.

I look forward to the coming year, supporting good quality real ale and perhaps enjoying the odd pint along the way!"

John Roberts

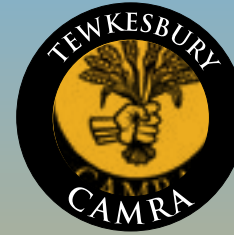
If you would like to volunteer at TWAF 2025, please visit us [www.tewkesbury.camra.org.uk](http://www.tewkesbury.camra.org.uk)



Congratulations to the eight pubs included in next year's Good Beer Guide from the Tewkesbury region, which are:

**Tewkesbury:** The Black Bear, The Cross House Tavern, Inferno Firepit Bar & Venue, The Nottingham Arms, The Royal Hop Pole, The Village Inn

**Newent:** The Cobblers, The Kings Arms



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# Fifty Not Out

## An unexpected success story

As reported in the last issue of *The Tippler*, a celebratory ale to recognise the 50th anniversary of Tewkesbury Town Band has been brewed by Tewkesbury Brewing Company.

A five per cent golden ale, it was brewed in collaboration with Martin Cullwick, the Band's trombonist (who is a keen homebrewer himself) and on Friday October 26th, it was rolled out in and around Tewkesbury pubs.

Just fifteen barrels were brewed and proved to be a huge success, The Cross House Tavern selling its first barrel before close of play that night followed by The Bear on Saturday afternoon.

The Band themselves walked around the town playing and entertaining wherever they went for a memorable evening out.

Talking to Daryll Tanner from Tewkesbury Brewing, he said it was meant as a one-off, but such was the feedback that there's already another batch on the go, with every intention of brewing it regularly.

Very well done folks, we love a success story!



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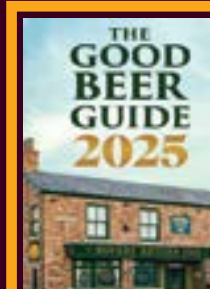


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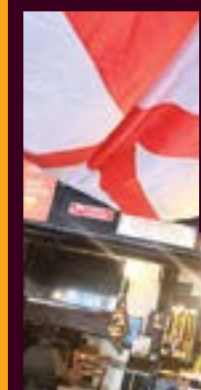
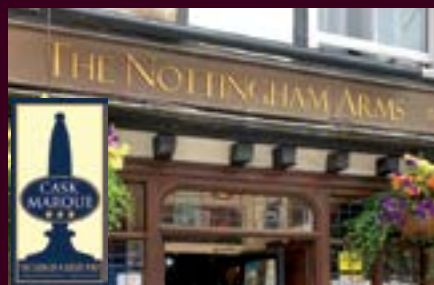


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**The Nags Head at Yorkley in the Forest of Dean called last orders on Sunday 20th October, and Myra Byett (right), landlady at the Nags for an amazing 41 years, is now enjoying a well earned retirement.**

Owners, Admiral Taverns, have submitted plans to convert the much-loved community focused pub into three dwellings. There have been objections for change of use, including a detailed argument for retention as a pub by the Forest of Dean branch of CAMRA.

Sharps Doom Bar was the regular beer on tap, and as Myra was keen to point out: "The locals like it." It cannot be denied that the pub was in a poor condition, with mould in the toilets and peeling wallpaper indicating signs of damp. Admiral Taverns were keen to point this out in their planning application, stating that to bring it up to an acceptable standard significant investment was required - somewhat ironic as Myra had been asking the owners for years to remedy the defects with no response.

Earliest references to the Nags Head date back to 1788, and in October 1871 it was the meeting point of more than 200 striking miners airing their grievances with the Forest Colliery masters, a dispute that lasted at least three years culminating in a relief fund being set up for the miners.

The original Stroud Brewery Company owned the Nags Head, it becoming a Whitbread tied house in the 1960's. Whitbread sold the Nags to the Pub Company in the early 1990's. Signage on the front of the pub proclaimed it served "Sprits" and "Cooled Lagers".

The pub was community focused with many clubs and teams meeting there and had an enviable reputation for supporting charities, with thousands of pounds being raised over the years for deserved causes.

One of the groups meeting regularly at the Nags Head in the upstairs skittle alley and function room were the Forest of Dean Mummers. To thank Myra for her support over the years a specially written play celebrating both Myra and the Nags was performed to a bemused crowd on the last Friday night at the pub, 18th October. As a member of the troupe I took on the role of Miss Cindy Ford, and was accompanied



by the Landlady, Donald Trumpton, PC Plodd of the Pludds, Elfty Safety and the Bishop of Bilson together with Rolling Stones themed characters - Charlie What's a Matter, Keith Goodrich-ards and Mick Tagger. The play was called the "Absolutely Rubbish Play" and I suspect that the members of the Forest of Dean motorcycle club who were also meeting at the Nags for a final time would fully endorse that.

With a degree of irony Sharps Doom Bar was not on tap that night so customers had to make do with Draught Bass. The planning application went before Forest of Dean District Council Planning Committee on 12th November.

It will be interesting to see what happens next.



## DAVE HEDGES AND THE GLOUCESTERSHIRE PUBS & BREWERIES ARCHIVE

**In the Autumn edition of the tippler there were fitting tributes to Dave Hedges of Wotton-under-Edge who passed away in June, sadly losing his battle with cancer.**

It was Dave who helped me set up the highly acclaimed Gloucestershire Pubs website, which we tagged: "a virtual pub crawl through time". It was a true labour of love, with both Dave and I sharing a passion for local history, and what better way to explore the past than to try and document all the pubs in Gloucestershire both past and present. We both knew that this was an ambitious project of unknown magnitude, made more challenging as the traditional boundaries of the county extended into the existing South Gloucestershire and into the northern parts of Bristol.

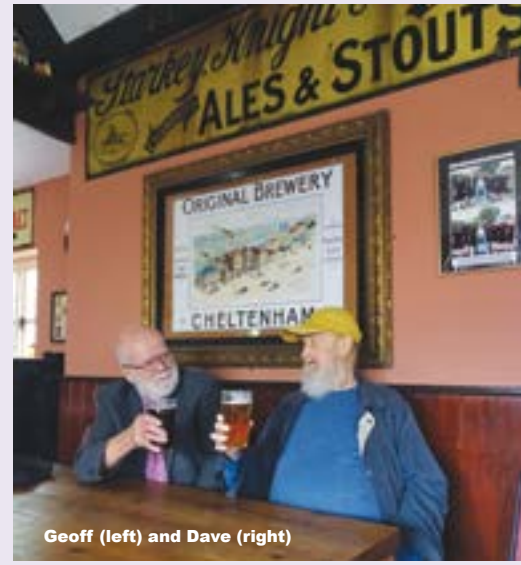
From the outset Dave and I were determined to keep the website free from advertising which we managed to achieve, funding the 1 terabyte web hosting space ourselves. This generous allocation of cloud space enabled the number of pub descriptions to exceed 3,100 with the addition of thousands of photographs, both archive and present-day images, old newspaper cuttings, contemporary advertisements etc.

Dave, by profession, was an electrician. He had no previous experience with computers but picked up the skills of web design with comparative ease when he retired. In 1999 my son Mark had helped me put online a simple formatted database with a list of pubs detailing their location, owners, names of landlords etc. I had registered the domain name www.gloucestershirepubs.co.uk Dave had viewed the website and introduced himself to me over a pint or two - I recall at the Old Spot in Dursley - and expressed a keen interest to further develop Gloucestershire Pubs, taking it into the 21st century. From the beginning he was insistent that his input

would be entirely voluntary with no charge for his services, an incredibly generous gesture. Over the next decade or two Dave and I built up a truly incredible resource of which we were both extremely proud. There were a few hiccups on our journey, an early computer crash that permanently deleted hundreds of files and the realisation that our software programme was not compatible with the latest smart phone technology. Thankfully we had made a backup and transferring the data onto a completely new-look website was not as daunting as it could have been.

All was looking great, and the website was deemed of such significance to be captured by the British Library. In the Spring of 2024, the website counter was approaching 40,000 hits. Dave and I last met for a pint at the Beaufort Arms in Hawkesbury Upton in October 2023. It was apparent that Dave wasn't well, but that didn't stop him from enjoying his pint. Regarding the website, everything appeared to be in place for a smooth and easy transition for me to continue after Dave's inevitable passing.

But it wasn't to be. It turned out that Dave had sole access to the website, and passwords and account details were in his name only. Gaining legitimate access to continue with updating information was denied, with strict personal privacy legislation in place to protect David's account with the web hosting company. The website was unexpectedly taken offline. Eventually I was able to contact Dave's brother Simon, who so very kindly helped me to regain access the website. It was a protracted and often stressful few months. Then, when everything seemed to be working well, the website disappeared again on 1st October. Renewal of subscriptions for web hosting space had been denied from Dave's frozen bank account. A telephone discussion with the company, which I assumed would simply be an easy transfer from



Geoff (left) and Dave (right)

(cont'd overleaf)

Dave's frozen bank account to mine, turned into a nightmare when it was suggested that the new account would mean the content of the website would have to "start from scratch".

Dave was the brains behind the website and the "guru" when it came to web hosting and design. My task was to input all the pub updates remotely on a tool called "WordPress" which I became accustomed to. However, the instructions I received from the web hosting company to continue with the website in its present form were beyond my comprehension. I needed help.

As I write this in early November the website is back online, but in its current form it could disappear permanently, possibly in January. To make matters worse the back-up of the entire website has also failed. I am so grateful to a web hosting company locally to me in Coleford that have made a full copy of the website with a view to hosting it on their servers. They were amazed

how big it was. Unfortunately, with Gloucestershire Pubs being in a state of limbo I cannot update the pub information until the saved version goes live.

That might mean a change in the domain name from gloucestershirepubs.co.uk to gloucestershirepubs.info. However, in one way or another the website will live on.



Geoff and his archives





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## SLOE BURNER

Winner:  
Gloucestershire Beer of  
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**Buthay**

**Crown**

**Fleece**

**Hog**

**Kings Arms**

**Lamb**

**Mount**

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**Old Spot**

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**Pear Tree**

**Railway**

**Ram Inn**

**Red Hart**

**Royal**

**Ship Inn**

**Snowhill Arms**

**Star**

**Strand**

**Swan**

**Tivoli**

**Vine Tree**

**Yew Tree**

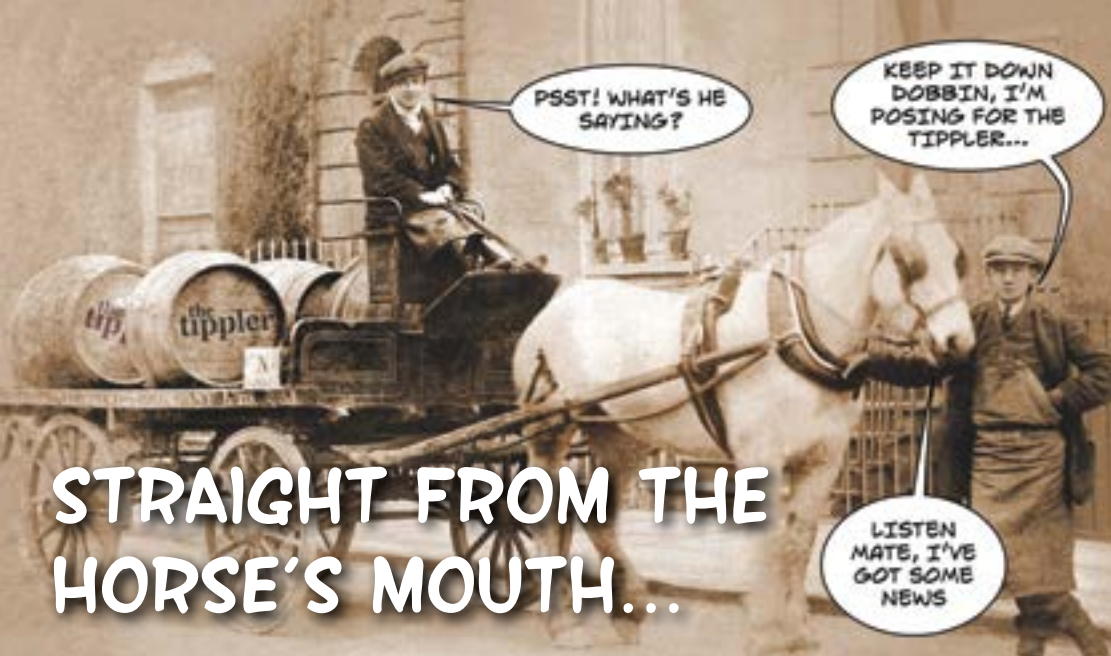
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# STRAIGHT FROM THE HORSE'S MOUTH...

## PUB & BREWERY NEWS...IN BRIEF

### PUB NEWS...

Around Cirencester, the six Good Beer Guide pubs for the 2025 edition are:

**The Bell Inn**, Avening which is a great pub for the locals with four changing beers and it also has a very good independent Indian curry house operating from the kitchen.

**The Royal Oak**, Leighterton which is under relatively new management, offers a good range of beers, often with two from the local Uley Brewery.

**The Bell Inn**, Sapperton which has made changes to the areas where food is served making a good space for those that wish to drink without eating. They serve three beers from the local Stroud Brewery and Uley Brewery as well as an occasional guest beer.

**The Drillmans Arms**, in Stratton, just on the outskirts of Cirencester is a family run pub, in the same family for over 30 years and is well supported by the locals. It offers four beers: one regular, Doombur and three regularly changing.

**The Hop Kettle**, in The Woolmarket in Cirencester is a modern lively brewery tap

offering five regularly changing Hop Kettle Brewery beers as well as eight craft keg beers.

**The Marlborough Arms**, Cirencester, a good traditional town pub offering five regularly changing beers.

In other pub news around Cirencester...

**The Twelve Bells**, Cirencester has now sold and is currently closed awaiting the new owners to reopen, which will hopefully happen before Christmas. This has previously been a regular addition to The Good Beer Guide and will, if all goes well, continue to do so under the new ownership.

**The Snooty Fox** in Tetbury has undergone some changes in recent times and now offers six beers from two bars and a lovely relaxed atmosphere. This pub is a strong contender for the next edition of the Good Beer Guide.

There are several pubs currently closed which are monitored by the Cirencester sub-branch for any changes, they are: **The Wild Duck** in Ewen, **The Tunnel House** in Coates, **The Greyhound**, Tetbury, **The Wheatsheaf**, Cirencester and **The Queen Matilda** in Avening, this last one has a change of use planning application against it to which CAMRA have objected.

**The Bell Inn**, Shurdington Road Cheltenham, had reopened under new management. Georgia Bird and Greg Watkins, who run *The Umbrella* pub in Orchard Way, Cheltenham have refurbished the Bell. The new landlords say they are bringing the pub back as a 'traditional home cooked quality food restaurant and watering hole'.

Former Sports Direct shop on Cheltenham High Street has been converted into a sports bar, **The Eagle Social Tap**. It is operated by Amber Taverns and named in honour of Cheltenham's Eddie 'The Eagle' Edwards. There are three handpumps which, on opening, were Timothy Taylor's Landlord, Brains Reverend James, and Ludlow Gold. These beers are expected to change on a regular basis.

**The Steam and Whistle** (formerly the Midland) has introduced one hand pump, currently Bristol Beer Factory Fortitude.

**The Revolution**, Clarence Parade, has closed.

**Harry Cooks** has reopened after refurbishment, but with fewer hand pumps.

**The Sandford Park Alehouse** hosted an event to mark the 10th anniversary of the formation of Cheltenham CAMRA Branch. The event was also to thank the volunteers who did so much to make the Cotswold Beer Festival, at Postlip, so successful.

### CLUB NEWS...

**Cheltenham Motor Club** wins South West Club of the Year for the last time.

On Saturday 28th September, John Vanderwolfe, CAMRA's Clubs Officer for the South West Region, visited the Cheltenham Motor Club. He was there to present bar steward, Neil Way, with the certificate for **South West Club of the Year 2024**.

An emotional Neil accepted this award for the final time. The CMC has been South West club of the year every year since Neil took over running the bar in 2006 (apart from 2009 when the RAFA Club in Bristol was winner). The CMC beat seven other finalists in the South West to win the award and now goes forward to the Super Regional Stage of the national competition. The CMC has been a three-time winner of CAMRA's National Club

of the Year in 2013, 2017 and 2020.

Next year the CMC will face new challenges as it will be competing in the West Central Region against the best clubs in Gloucestershire, Oxfordshire, Worcestershire, and Herefordshire.

Founded in 1906, the Cheltenham Motor Club has around 500 members. Full members are involved in motorsport at all levels, from competing to marshalling/organising. Approximately 80% are social members, attracted by the quality of the real ales. The club welcomes visiting CAMRA members.



"The Motor Club is an institution in Cheltenham for beer drinkers, and increasingly so across the South West and further afield," said Cheltenham CAMRA Chair Rob Coldwell. "We wish Neil and the club all the best in the judging for National Club of the Year, and in competing in the new CAMRA region next year."

Pictured above, Cheltenham Motor Club Steward, Neil Way (right), and John Vanderwolfe."

### BREWERY NEWS...

**Cotswold Lion's** Head Brewer, Steve Williams, has retired. Taking over the role is Don Burgess, formerly of Freeminer Brewery. Don has won many national brewing awards including Cotswold Life 'Drinks Producer of the Year' and a Cotswold Life 'Lifetime Achievement Award' for his work. He has brewed for retail giants like the COOP, Morrisons, Sainsbury's, and Selfridges.

## BREWERY NEWS...IN BRIEF

Don plans an expansion of the core range starting with "Top Notch", a light amber 4% session bitter. This is a classic British ale, with a balance between English hops (to provide floral, earthy, bitterness) and malt sweetness for body.

**Corinium Ales** was delighted to launch their first beer brewed with locally grown organic barley from The Bathurst Estate Farms, Cirencester.

*Bathurst Barley Beer* (B\*B\*B), a 5% crisp golden ale, has been described as one of their classic debut beers *Corinium Gold* on steroids, and has been in the making for a while with a trial brew produced earlier this year. The Bathurst Estate and Corinium Ales are thrilled to see this initiative come to fruition and B\*B\*B was formerly launched this autumn.



Lucy Cordrey, of Corinium Ales said "We are very excited to be able to brew a beer with barley grown on the doorstep of our microbrewery. The barley is harvested by the Estate and then malted (to provide the sugars for fermentation) at Warminster Maltings, a traditional floor malthouse in Wiltshire, who have been instrumental in enabling us to produce this beer with provenance".

The multi-award winning Corinium Ales was introduced to the public at Cirencester

Farmers' Market in November 2012 and went from strength to strength. It now brews over 1000 pints a week on its shiny new 5 barrel (620li) plant at its base in the Old Kennels where beer can be bought to enjoy in the comfortable tap room and sun-drenched courtyard or taken home. It can also be found in around 25 local outlets.



**Stroud Brewery's** drive to get everyone drinking organic beer spread nationwide from the five valleys: seen above as a guest beer on the Strangers' Bar in the Houses of Parliament (proud moment!), and Gaia, an exclusive pale ale, was offered in all of Nicholson's 81 UK pubs including Northern Ireland. Its latest beers are Nectatron Prime, a 4.5% single-hop, golden IPA with a big tropical aroma and taste (but no, you won't morph into a giant, Earth-saving robot if you drink it). Our seasonal cask for December, January and February will be Wild Wood, a chestnut-coloured 4.5% traditional winter ale featuring darker malts giving body and a malty roast flavour, finished off with some new world hops. Look out for it in local pubs, and if you can't find it, ask your landlord to contact us to get it on the bar.

## SEA SHANTIES AT THE PRINCE ALBERT



### Great singers, great songs, great pub, great company

**Walk past The Prince Albert in Stroud on the last Wednesday evening of each month, and you might be surprised to hear the hearty sound of Sea Shanties drifting out of the pub courtyard into the night air.**

If you go in to investigate, you'll find the regular Shanty Bants crew - a motley band of all different kinds of folk, singing their hearts out, banging the tables and bringing fantastically loud, bawdy - and occasionally melancholy and soulful - Sea Shanties to the top of Rodborough Hill.

Started a few years ago by musician, youth-worker and music scholar/student, Daisy Burt - the group is open to all and you don't need to know anything about the shanty songs to join in. There are no instruments, no hierarchy and no rules other than being kind and inclusive.

Here's what some of the locals and group say about their experience - so if any of that sounds good to you, please do come along and join in!

**Murray:** "One of the best things about it is the sense of community that's grown around it. It's a truly welcoming space where anyone can come as they are, and join in however they feel comfortable."

**Sarah:** "I appreciate how lots of women attend!"

**Richard:** "It is an inclusive uplifting event which often encourages the people sitting nearby to join in spontaneously. A cracking event."

**Kath:** "Shanty Bants fills me with so much joy and genuinely nourishes my soul. It brings all sorts of different people together - there is something so special about singing with others and the relaxed nature of the group is really refreshing and encouraging. I love that we learn new songs from one another and that you can choose just to sit back and listen if you like - there's no pressure to learn words or perform or attend each and every session."

**Tom:** "I just love it - everyone is equally welcome whether they've been to every one or they're just wandering past the table and join in for a single chorus. In the wider world it's rare to find an environment like this where people who love something come together with no expectations, no ambition to profit or make money, and no ego, just doing something they love because they love doing it. It's very pure in that sense, and restores my faith in humanity."

Shanty Bants takes place on the last Wednesday of each month from 7.30pm - 10.30pm at The Prince Albert in Rodborough, Stroud. [www.theprincealbertstroud.co.uk](http://www.theprincealbertstroud.co.uk)

# CIDER & PERRY MAN



In this series, the cider representative for Cheltenham CAMRA keeps us up to speed in the world of cider and perry in and around Gloucestershire...

## 'BLINDSIDE'

**Blindside: nothing to do with optics, but an expression used to describe the other side of a rugby scrum from which the ball will be inserted. It's now being used for a brand of cider, but with a rugby connection!**

The Gloucester player and Italian international, Jake Polledri, unfortunately had to retire soon after the pandemic, with a very serious knee injury. Not yet thirty, he then had to decide what next? Although born in Bristol, he has Forest connections and evidently a love of cider, so he has set up a business, fittingly called *Just Pressed*, in Longhope.

I first came across his cider in *The Beehive* in Cheltenham some 18 months ago, and it was dispensed from keg, called Skipper, and just 4% ABV content. I mentioned it in my first article for this magazine, and made a comment that there is mostly only one way that alcohol content of cider can be reduced to that level! However, I was intrigued to find out more, and just recently I managed to pay a visit to their modern factory unit, on a Saturday lunchtime. This facility also has additional space for social foody gatherings, and of course with cider to enjoy.

They have four different brands of which *Blindside* would now be their premier one, with a good refreshing fruity taste. Apart from keg production for pubs, they also have bottle production and more interestingly, cans, which at 440ml, have a selling price not much less than a pint, making it rather profitable. The lower alcohol content and cans suit today's 'youngsters' if not your venerable scribe. Jake obviously has his eye on the larger market, but this could ultimately bring him head on against the nationals, particularly in the pub trade.

Finding cider producers real earth premises can often be difficult, and no more so, than down in the Forest. I was recently passing through Newent, and picked up a magazine which mentioned a local cider maker called Pat. I made some enquiries in the local micro pub and discovered that he had moved on, to of all places, Cheltenham! His business was called Jolter Press, which I had heard of, but never found.

I soon managed to contact Pat Lock, and met up with him at my local, The Jolly Brewmaster, for a bit of mutual tasting. The best example that evening was a cider from Iford, just outside Bradford on Avon in Wiltshire. I like their ciders, which are often available from several other pubs in Cheltenham, but it didn't take Pat very long

to tell me, that the darker colour came from Yarlington Mill apples, at which point I realized I was in the company of a professional cider maker. He gave me a bit of background to his business, which is named after a legendary Forest character 'Old Jolter' who was famous for his cider fuelled stories.

Pat told me that he had been making cider for quite a few years, but was presently having a sabbatical from it, and was working on establishing a hub for cider in the Forest, at Michaeldean. He already had the premises, which needed a bit of work, and also had a licence for limited 'on and off sales'. The current evenings for the public are Friday and Saturday, so without further ado, I invited myself down there. The site turned out to be on part of the old Rank Xerox enterprise, and his part was three large rooms on the second floor. Luckily you couldn't miss it with its large sign for Jolter Press

outside. I arrived at about 5.00pm and was soon joined by a little group of cider loving locals, (above) who had just clocked off work, and knew what they liked. At one end of the 'restored' room there was shelving with maybe a hundred bottles of cider from a good mix of producers and at the opposite end was a rather makeshift bar with bag in boxes of his own and about another ten producers, some of whom were small artisans and unknown to me. So, all in all, possibly one of the largest ranges of cider, and some perry, that you can find in the county.

I hadn't even got my first drink in hand, before Pat introduced me to another very interesting visitor. This was Phil Kester, who is a perry 'guru', and runs a business called 99 Pines. These being the alleged number of



Scots Pine trees on May Hill; the legend goes that the best Perry to be drunk, has to be made within sight of May Hill. Phil operates his business near Hartpury, home of The Hartpury Heritage Centre, with the National Perry Tree collection. I started of my own tasting with Pat's main brand, *Squeal*, which is not only a good name, but is a really nice medium style of cider, with a bit of bite. I followed that up with several other halves before beating a sensible retreat home. Ultimately, he wants to restore the other two rooms for musical events plus some story telling (rise again Jolter!) evenings. He hopes to resume cider production in next year, possibly in conjunction with another maker.

I shall hope to visit Pat again before Christmas and to see his latest developments.

**Guy Vowles**



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# Tall Tales from the Cider Shed...

**Someone once asked me if Deputy was a real person? He was real alright. His name was Robert Burton. He worked on the roads for Gloucestershire County Council, where he was nicknamed Diddy. Confused yet?**

For more than 25 years, Deputy was one of Father's best and most reliable friends, although evidently their first meeting wasn't exactly love at first sight. One showery Saturday, father had been struggling to get the hay ready to bale in the Stocky Orchard, when Deputy and his friend Steve Bayliss came walking across the field after an afternoon in the pub. "Why don't you get that hay baled up?" Deputy shouted. "Who's your mate, Steve? father enquired. "Oh this is Deputy, he's alright" Steve replied. "Well give him that pike and take him down the bottom of the field, out of my way" was father's terse reply.

But as the weather improved, so no doubt did father's mood, and that day they shared their first of many thousand of tots of cider together.

There are many stories that can be told about Deputy, although the Terry Biddlecombe story, where the lads finished off two bottles of Terry's whiskey in one afternoon, is probably a bit too politically incorrect to tell in full.

So I will have to settle for a couple of more simplistic stories. Cider wholesaler Jon Hallam reminded me of the first one a couple of months ago.

One day Jon had been around the country, picking up cider for a big beer festival, with his last stop being Flat Farm. When he opened the back of his van, he noticed that something was moving between the barrels...it was a cat! Jon hadn't got a clue at which stop the cat had jumped into the back of the van.

So the next question was what to do with the cat. It was decided that Deputy should keep it until Jon found the rightful owner. A few weeks later Jon came back to the farm, none the wiser where the cat had come from.

So, being as the cat was happy and Deputy's mother had become quite attached to her new four-legged friend, Deputy kept it!



**Left:**  
**A Motley Crew:**  
*Haymaking in Stank Lane in the 80s:  
(l to r)  
Harold Boucher,  
Arthur Quinlan,  
me with the hair  
(at the back),  
then father and  
finally Deputy.*

**Opposite:**  
*Deputy enjoying a tot of cider*



This story does not have a happy ending though, as one day Deputy's mother's pet budgerigar somehow got out of his cage, resulting in the cat killing the budgerigar, ending in Deputy having to buy his mother a new budgerigar, therefore having to part with valuable drinking money!

Deputy was a good Samaritan, if you wanted something done, he would do his best to help you. I remember one day, one of the

cider barrels had become empty, so we had to tap a new one. Father wasn't on the farm so it was up to me to tap the barrel.

At the time I didn't feel confident enough to put the new tap in (there's a lot of cider that can go down the drain if you don't tap a 108 gallon barrel right!), so I asked Deputy if he would put the tap in for me. The only trouble was I didn't tell him which barrel to tap, and he ended up tapping the empty barrel instead of the full one, much to everyone's amusement!

As I said earlier there are a lot more stories that can be told about Deputy, although the one where he gets father's tractor stuck in the pit at the Side Car Rally and the one where he unintentionally sets fire to father's hedge laying wagon can hopefully be told another day.

Sadly Deputy had a bad accident working on the Motorway. He never fully recovered and passed away aged just 64.

They don't make 'em like Deputy anymore. Gone but never forgotten.

**Dereck Hartland**

## Cheltenham Cider Pub of the Year presentation 2024

**Carbonated national brands are the mainstay of the pub trade, but traditional cider and perry are increasingly hard to find.**

Not so at the Jolly Brewmaster, in Painswick Road, Cheltenham. At the 'Jolly' the left hand set of hand pumps are devoted to up to four real ciders and perries, plus keg ciders and a range of bottles behind the bar.

On Wednesday 14th August the certificate for Cheltenham CAMRA Cider and Perry Pub of the Year 2024 was presented to the Jolly Brewmaster. The award recognises the constant hard work that Danielle, and her team do, serving up to seven changing real ciders and perries, mostly drawn from the southwest, and from farms and small producers.

"The Jolly Brewmaster is rightly known for the quality of their real cider and perry", said Branch Chair, Rob Coldwell. "As a branch we hope that their dedication will be recognised as the 'Jolly' goes forward to the Regional Competition rounds."



*Seen here presenting the award is Branch Chair, Rob Coldwell, and Branch Cider Rep, Guy Vowles.*

# Three Cirencester Men in a Tesla go to Manchester

**We said we could not expect to have it all sunshine, nor should we wish it. We told each other that Manchester was beautiful, even in her tears. Apologies to Jerome K Jerome, Three Men in a Boat.**

**Our second trip as a trio of CAMRA members from Cirencester was inspired by Manchester's reputation as a beer lover's paradise and my endless tales of student days spent in its various drinking establishments.**

After the success of our weekend in Sheffield last year, we decided Manchester was the natural next step. I had spent nine years there in the late '70s and early '80s, and with both my children having studied there more recently, I knew there would be a mix of familiar and new pubs to explore.

Charles, who attended Salford University around the same time as me, had rarely ventured into Manchester, while Patrick was a Manchester virgin. Our itinerary was carefully crafted using the Good Beer Guide, CAMRA's Heritage Pubs register, and my own memories. We plotted two walking routes with nine pubs each day. Accommodation was booked in Media City by Salford Quays, conveniently located near a tram stop for easy access to the city centre.

We arrived in Manchester too early to check in, so we headed straight to our first pub. Initially, we had planned to visit *Cloudwater and Track* brewery taps near Piccadilly station, but they weren't open yet, so we had to rearrange our plans. Instead, we began at *The Unicorn* in the Northern Quarter. Despite the area's bohemian transformation, it maintained its backstreet pub charm, serving a good pint of Draught Bass.

Next, we visited *The Castle Hotel*, which had significantly improved from its past poor reputation. It now had a rock music vibe and a good selection of real ales, including Robinson's Trooper and Titanic Steerage, both of which impressed. Then, we headed to *Port Street Beer House*, a newer pub with a cosy atmosphere and a wide variety of cask ales from breweries like Track, Fell, and Blackjack, scoring between 3.5 and 4.5.

After a curry lunch to refuel, our planned canalside walk to the afore mentioned taps was thwarted by rain, leading us to the *Crown and Kettle* in Ancoats. Despite its trendy revamp and good beer range, the chilly



atmosphere was disappointing - it has high ceilings and large windows. We made a brief stop at the *Smithfield Market Tavern* and then the highly anticipated *Marble Arch*, which did not disappoint with its excellent ambiance, service, and ales.

We compared two Holt's pubs next: *The Hare and Hounds* and *The Lower Turks Head*. The former was busy with a traditional clientele, and its bitter scored a 4, while the latter, despite its recent remodel, felt quiet and less engaging. Our last stop of the day was *Cafe Beermoth*, a modern venue with a glass-fronted cellar. Though it offered a good beer selection, it lacked atmosphere. We then took the tram back to our hotel to nurse our heads and indigestion. The curry was spicy!

Day two began with a hearty breakfast near Albert Square, followed by a visit to the *City Arms*, Central Manchester's 2024 Pub of the Year, which offered an impressive range of beers. *The Gas Lamp*, located in the white glazed brick cellars of a former children's mission, was welcoming despite its clinical feel and featured ales from Salford's Pomona brewery. An impromptu cultural detour took us to the 'Hidden Gem' Catholic church and the John Rylands Library.

Back on track, we visited *Society*, a modern bar and food court by the Bridgewater concert hall. Serving a range of Vocation Brewery's beers, including Bread and Butter pale and Devil's Leap bitter, attracted a diverse crowd. Iconic Manchester pubs, *The Peveril of the*

*Peak* and *The Briton's Protection*, were next. The 'Pev' unchanged in 40 years, impressed with its distinctive tiled exterior, small but functional bar, and diverse, friendly clientele. The Briton's Protection, an unspoiled pub with a long bar and historical significance, faces an uncertain future due to a lease dispute. The beer was underwhelming, but the pub's history was undeniable.

A walk down Oxford Road included brief visits to *The Temple of Convenience* and *The Lass O'Gowrie*, both noted for their unique historical features, and *Bundabust Brewery* in St James' Building, a busy venue offering excellent beer and popular Indian street food. After a pizza break, we visited two of Manchester's smallest pubs on Portland Street. *The Grey Horse*, though not in the Good Beer Guide or historic interiors register, is a Hyde's pub (my choice) and has a great atmosphere. Next door, the *Circus Tavern*, claiming to have Europe's smallest bar, provided a tight squeeze and friendly ambiance. However, the beer was disappointing, with Marston's Wainwrights instead of the expected Tetley's cask.

Our final pub was *The Molly House*, Central Manchester CAMRA's 2023 Pub of the Year. Despite an initial sub-par pint, the replacement was fine, providing a relaxing end to the trip.

We had none of the dramas encountered by Jerome, George and Harris on their boat and a good drive down the M6 and M5 via a recharge (Tesla and personal) at the interesting Trafford centre took us home.

 **ENTER A COMPETITION**

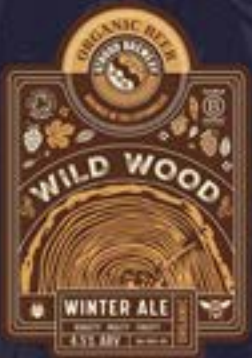
**WE'VE GOT LOADS TO WIN!**

NEW! TIPPLER TEE-SHIRT IN PRIZE CROSSWORD - SEE PAGE 27!  
BREWERY TOURS TO ULEY BREWERY - SEE PAGE 39!  
BREWERY TOURS TO STROUD BREWERY - SEE PAGE 53!  
ONE NIGHT STAY FOR TWO AT THE ROYAL HOP POLE HOTEL - SEE PAGE 61!

SEND YOUR ENTRIES TO  **chris@thetippler.co.uk**

# STROUD BREWERY'S LATEST BREWS

WE'VE GOT SOME EXCITING BREWS COMING UP. WE'VE JUST RELEASED OUR LATEST SEASONAL CASK, **WILD WOOD**, FOR YOUR WINTER DELECTATION (CALLING ALL DISCERNING PUBS AND LANDLORDS - WE WOULD LOVE TO CHAT TO YOU), AND WE'VE GIVEN OUR BREWERS LICENSE TO USE THEIR CREATIVITY AND BREW SOME EXCITING LIMITED RUN BREWS ONLY AVAILABLE IN OUR TAPROOM AND BAR USING THE LATEST AND GREATEST **ORGANIC** INGREDIENTS!



Our seasonal winter cask is here! Introducing **WILD WOOD**, a 4.5% traditional winter ale with a rich chestnut colour. This brew brings a full-bodied, malty roast flavour balanced with tropical peach notes.

Look for it in your local pubs, or if it's not on tap, ask your landlord to get in touch with us!

Only at Stroud Brewery Taproom: **NECTATRON PRIME**, a 4.5% single-hop IPA bursting with tropical aroma and flavour. This limited-run keg brew highlights the vibrant Nectaron hop, bringing juicy notes of pineapple, passionfruit, peach, and grapefruit. We're excited to explore its potential organically for the first time-come experience the tropics in a pint while it's still on tap!



Coming soon to our taproom: beers crafted with hops from our Organic Hop Trials with **Charles Faram**, exploring continental-style hops grown right here in the UK.



# CAPTION COMPETITION

Sharpen your pencil, as well as your wits, and come up with a suitable caption for this interesting photo.



## Another bit of history here ...

What do you think our landlady has got to say to the local peasants at the next table?

Thanks go to the staff at the The Royal Hop Pole Hotel for the use of image of this painting.



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## STROUD BREWERY

# WHAT YOU CAN WIN

**2 x WINNERS each win - 2 x BREWERY TOUR TICKETS and CASE OF 12 x ASSORTED CANS**

Send your entries, either email, or by old-school post, to the Editor at: The Editor, The Tippler, 23 Theocs Close, Tewkesbury. GL20 5TX



# CASK CHRONICLES

With Alex Jordan

## Brewing Trends: Exploring the Flavour Profiles of 'Winter' Ales

### HAPPY HOLIDALES!

**Beer is, as we all know, drunk throughout the year. There are typical, self-defined trends of which styles are popular during the seasons - crisp Lagers and cold refreshing IPA's during the warm summer months for us here in the UK. In central Europe, lightly spiced Witbiers and floral Saisons dominate the scene during the earlier spring time, while in Northern America, malty Amber ales, spiced porters and smooth stouts provide an excellent array of flavours during the cooler autumnal months.**

However, beer across the world during winter, and specifically at Christmas time, usually has similarities wherever you are. I'm here to spread the festive spirit and showcase a little about the Christmas beers (and also, which specific ones I'd suggest!)

In Belgium, the tradition of brewing beers for Christmas took off in the 19th Century. The nation's brewers would make 'Biere de Noel' or 'Christmas Ale', which was darker, spiced and brewed with a notably higher alcohol content, intended to warm the drinkers during the cold winter nights. These beers became a staple of Belgian breweries, who, these days, are internationally renowned for their complex, rich flavours and high ABV's.

The tradition of brewing Christmas ales grew out of the winter ales in the UK, which were typically darker, malt-forward beers brewed for the colder months. The 'winter warmer' styles became associated with the holiday season, bringing flavours of molasses, festive spices (such as cinnamon and nutmeg) and dried fruits to the table spread, which would pair exquisitely with the traditional Christmas dinner.

With the rise of the modern craft beer movement in western civilisation throughout

the late 20th Century, festive beers have experienced a revival. Brewers are now creating special holiday editions with a wide range of flavours. In the USA, tradition has evolved to include seasonal ales, often brewed with pine, spruce and holiday spices; linking back to the festive ales of days-gone-by in Europe.

Now, there's plenty of delicious beers that I could suggest for you; however, for my needs, there are a select few beers that I've tasted over the years which have really showcased the delicious and festive flavours that I enjoy so much:

#### **Christmas Ale, Brouwerij St Bernadus**

(Belgium) 10% ABV: gives a fantastically full flavour: slight citrus zest, caramel, light aniseed and soft nuttiness.

#### **The Pfeffernusse Stout, Anspach & Hobday**

(London) 6% ABV: Rich, full bodied, festive spice ginger and cinnamon on the nose, biscuit malt and warming spices on the palate.

#### **Naughty & Nice Pilsner, Lervig** (Norway)

8% ABV: Sweet, boozy, malty and toasty.

Pairs very well with rich flavours of a typical Christmas dinner.

#### **Westmalle Tripel, Abdij Westmalle** (Belgium)

9% ABV: Not necessarily a Christmas beer, but absolutely fits in at this time of year - Sweet honey fruit, banana bread aroma and herbal flavour to balance the sweetness.

#### **Happy Christmas, Cloudwater** (Manchester)

3.5% ABV: Cranberry and orange pale ale, light and citrusy pale, smooth toffee and sessionable festive flavours!

#### **Sleighman, Clavell & Hind** (Cheltenham)

4.2% ABV: Light toffee and soft citrus orange sweetness and festive spice.

Happy Holidays!

*Alex Jordan*

## Gloucestershire Beer of the Year Presentations

**The winners of the Gloucestershire Beer of the Year competition for 2024 were declared following a blind tasting, on the trade night, at the Cotswold Beer Festival.**

The judging panel of ten consisted of trained CAMRA judges, tasting panel members and respected professionals from the county's beer trade. The panel was chaired by Leigh Norwood of Favourite Beers. The competition followed the stringent CAMRA style guide and scoring system, as used in the national CAMRA final competitions.

#### **The GOLD Award - DEYA - It's Another App**

This double award was presented on November 8th. DEYA not only won the judged competition, but by being the first beer at the Cotswold Beer Festival to run out, also won the popular vote for Beer of the Festival.

DEYA's Head Brewer Gareth Moore said, "The standard of the beers at this year's festival was really high, so congratulations to all the winners. We are delighted to receive these awards from CAMRA. Although cask beer represents a small proportion of our total product range, we feel it's important to brew it as it's both delicious and an important part of our social heritage."



*Above: Leigh Norwood presents the Gold Award to Head Brewer Gareth Moore.*

#### **The SILVER Award - Inferno - Prometheus**

This award presented by Leigh Norwood to Inferno Brewery, at their Tewkesbury pop-up bar, on Saturday 28th September, during a tasting panel meeting.



*Above: Leigh Norwood presents the Silver Award to Inferno's Brewer, Chris Bowley.*

#### **The BRONZE Award - Clavell & Hind - Blunderbuss**

Leigh Norwood, tasting panel members and Cheltenham CAMRA presented the award to Clavell & Hind brewer, Alex, on Saturday 24th August during a tasting panel meeting. This was the first time that Clavell & Hind had won a prize for their beers.



*Above: Leigh Norwood presents the Bronze Award to Clavell & Hind's Head Brewer, Alex Jordan.*

# DEAF BOY WANDERIN' JOHN



Showing off his literary knowledge yet again, this time we find our would-be wordsmith wandering in the steps of Gloucestershire's much loved author Laurie Lee.

**Grid up your lions! Starting from outside The Woolpack Inn, the favourite haunt of Gloucestershire's most celebrated poet and author of the perennially popular novel 'Cider with Rosie', this five mile walk is not for the faint-hearted.**

You may not find Rosie, but you will certainly revel in the valley and countryside that inspired it. You are in the middle of the wonderful Slad (unusual name 1) Valley, where Laurie Lee lived his formative years before walking off to London, Spain and the Civil War there. Suffice to say, he returned to live in his valley before his death in 1997.

Turning your back on The Woolpack, follow the gently rising road in the direction of Birdlip (unusual name 2), all the while admiring the lovely examples of typical Cotswold houses and cottages.

Opposite the war memorial, oddly not in the centre of the village, is a track that leads upwards to Frith (unusual name 3) Wood Nature Reserve and follow the undulating path through the majestic beech trees. A picture at any time of the year, a visitor in autumn is almost overwhelmed by the myriads of autumn tints that assault the eye. Continuing

the steady climb towards Bulls Cross (unusual name 4), the valley opens out giving extensive views towards Painswick, another must-see Cotswold gem.

Bulls Cross features frequently in Cider with Rosie and is thought to be part of an ancient track used by the Romans. What did they ever do for us? It was part of the network of Salt Ways for transporting salt from Droitwich to different parts of occupied Britannia.

Mind you, local tradition states that Bulls Cross is haunted. Take your pick of the following two stories. Firstly, it is said that it is haunted by victims of a horrible stage-coach accident, lost in the annals of time. Others say it is the ghost of a highwayman hanged on a gibbet there as a warning to anyone thinking of standing and delivering.

Leaving Bulls Cross, the walk descends into Longridge Wood, again with a fine display of old beech trees, passing a lake, the possible sight of the Ophelia-like suicide of Miss Flynn that so shocked Laurie Lee's contemporaries in the village.

Just past that fateful lake you are faced with an extremely steep climb up the side of

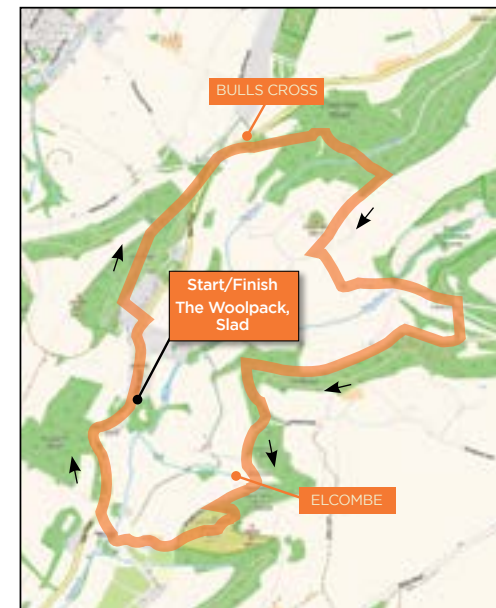
a valley, steep enough to test the physical and mental levels of determination of any potential conquerors of Everest. Relief is short-lived as the narrow path plunges down the other side towards the top of Slad Valley proper. The views are the incomparable reward for your heart challenging efforts, as a luscious valley starts to open out in front of you. No wonder Laurie Lee had to return to such an iconic Cotswold setting. Follow the narrow sheep track that leads downhill from Down Hill.

The path heads towards yet another wood that lines the right-hand edge of the valley. It runs parallel to the descending valley as you walk through Catswood, a piece of ancient native woodland comprising various stands of noble ash, beech and hazel trees.

The charming surprise of the hamlet of Elcombe illustrates how people and houses can almost be hidden by the beauty of the surrounding countryside.

There are even more arboreal splendours as the walk continues past Dunkitehill (unusual name 5) Wood and rises up to the summit of Swifts Hill. The view from the top of this hill is truly magnificent, an almost drone's-eye view of the route already walked and the final part of the walk that ends in The Woolpack Inn.

Just stop and spend a few minutes contemplating what is a stunning Gloucestershire landscape, stretching from the first Severn Bridge via the artificial construct that is South Gloucestershire, to the nearby outskirts of the People's Republic of Stroud.



Exit from the hill is straight down a steep slope, especially exciting, or is that embarrassing, on a wet day. A small lane leads further downhill, but watch out for any number of badgers in a range of guises painted on a fence further downhill.

A little collection of houses that nestle contentedly in an area known as The Vatch (unusual name 6) leads to the main road and a last climb back to the delights of The Woolpack Inn.

The pub boasts a restaurant, bar snacks and an outdoor eating area with immaculately cooked and presented meals. There is a selection of local beers and I had a couple of well-kept pints of Uley Bitter from the local brewery just a stone's throw away.

Make time to cross the road to the church opposite to visit Laurie Lee's grave, an inscription on the back of his tombstone reads, 'He lies in the valley he loved', and local tradition adds looking at the pub he spent so much time in. If you have never read any of his books, start with Cider with Rosie - NOW!

Lastly, if you don't trust these directions, and who could blame you, you can purchase an invaluable leaflet detailing the walk available at £1 from the Gloucestershire Wildlife Trust.



The Woolpack



Bulls Cross



Elcombe

# ALCOHOL: A FORCE FOR GOOD

Cheers to Change: the simple sip that supports farmers, publicans and a greener future



cultures. It was a simple moment, yet it struck him deeply. Across cultures, he saw that local brews weren't just about drinking. They were a powerful force that brought people together, fostering relaxed conversations about everything from everyday issues to deeply personal matters.

We often hear about the possible negative effects of alcohol - high blood pressure, strokes, dementia and other health risks. But how often do we hear about the positive side? Researchers at Oxford University asked themselves the question: given the known risks, why do people continue to drink? Their study into the benefits of moderate alcohol consumption revealed some fascinating insights which probably won't surprise you. Frequenting a local pub makes people feel more socially engaged, more content, and more likely to trust others in their community. On the flip side, those without regular access to these communal spaces tend to feel more isolated and disconnected.

Social drinking in smaller, local settings promotes deeper, more meaningful

conversations. These moments can break down barriers, challenge stereotypes, and spark creativity. In larger, less personal venues, like city-centre bars, interactions tend to be less intimate, making it harder to forge lasting connections. Additionally, loneliness and social isolation have been linked to early mortality, underscoring the importance of places where people can gather and engage.

While the mental health benefits of communal drinking spaces are often overlooked, they're arguably one of alcohol's most positive roles. With pubs and community spaces dwindling in number, we must recognise and protect them. If you care about preserving these essential hubs, speak up. Ask your local MP to support the future of pubs, and next time you meet friends or organise a meeting, choose your local watering hole. Or think if there's any other way you can support it. And tell yourself it's all for the good of your own mental health...

*Greg is giving a talk about his experience: "Brews of Africa" on Tuesday 28th January 7:30pm-9:30pm, Stroud Brewery, Balcony Bar.*

## Alcohol: a Force for Good

If Guinness Worldwide agreed to fund your travels across Africa for five years to explore the role of locally brewed alcoholic drinks in community life and social settings, would your reaction be: "No thanks, I'll stay at my desk and fill out paperwork."?

Believe it or not, this continent-roaming opportunity was offered to Greg Pilley and no, he's never been a lover of paperwork. How envious are the rest of us?! The experience had a lasting impact on him, helping shape his decision to found Stroud Brewery and its now thriving taproom, which has become a hub for the local community.

During his travels, Greg (above centre) found himself in a small village bar in Nigeria, sharing a calabash of Burukutu - a traditional millet and guinea corn beer - with the locals, a meeting of completely different



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# **NAME THAT PUB COMPETITION**



**Where are you going to  
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establishment is always  
worth a visit, even Dickens'  
Mr. Pickwick popped in for  
an overnight stay!

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

\*some dates may not be available: subject to discretion of the Royal Hop Pole



# PODGY TICKER?

THE CONTINUING TALES OF A BEER COLLECTOR

**It's all a matter of clarity, or is it, are they any good? In this edition our tick box hero takes a look at the trend of unfiltered hazy beers...**

**Are you someone who will not drink a beer unless it is crystal clear? I certainly know drinkers who still feel that way. Of course, there was a time not so long ago when a pint that was not clear would be immediately rejected as 'off'.**

That sort of clarity of thought (ha ha) no longer holds true, however, since hazies, as many now refer to them, have become the 'in' thing. But what causes hazy beer and should we just accept this modern trend or should we be asking our brewers why they feel the need to brew beer that you cannot see through?

As with most things to do with brewing, answers to these questions are by no means simple!

There have always been hazy beers. Wheat beers from Germany, Belgium and other areas of central Europe have been brewed for hundreds of years with a light, milky haze formed by tiny particles of wheat in suspension that do not settle during fermentation. These beers are brewed using yeast strains that often add banana and spicy flavours to the resulting beer. They are, in my opinion, delicious, and, when compared to their filtered equivalents, often have a fuller mouthfeel and a softer taste.

Then in the 1990s, US brewers started producing hazy IPAs that were high in hop aromas and flavours and low on bitterness. These became known as New England IPAs or NEIPAs and haze was suddenly everywhere.

Not all haze is the same and not all haze is necessarily a good thing, so should we, therefore, be a little cautious when approaching so-called hazies?

Hazy beer is caused by the presence of insoluble solids in the final drink - particles

that are large enough to affect the look of the beer, but not large enough to drop out of suspension. These solids may be due to the malt, the yeast, the hops or an adjunct added to the mix.

Let's start with haze from the malt bill, which is sometimes called colloidal haze. When malt is mashed (the first stage of the brewing process), proteins and polyphenols are extracted from the grain. These substances can bond together, forming larger molecules that remain suspended in the beer. These molecules are large enough to be visible, hence the haze in the beer, but not large enough to drop out of suspension after fermentation on their own.



| Brewery   | Beer               | ABV | Style        |
|---|--------------------|-----|--------------|
| Toddington - Derbyshire and South Yorkshire guest beers |                    |     |              |
| Alter Ego   | Blonde Protagonist | 4.3 | Blonde       |
| Brunswick   | Railway Porter     | 4.3 | Porter       |
| Burton  | Deepdale (GF)      | 4.0 | Pale         |
| Crick   | Electric Avenue    | 4.2 | Pale         |
| Dancing Duck  | Brown Clough       | 4.0 | Brown        |
| Little Critters   | Malty Python       | 4.3 | Golden       |
| Little Critters   | Spot On            | 4.3 | IPA          |
| Little Critters   | Nutty Ambassador   | 6.0 | Milk Stout   |
| Peak Ales   | Noggin Filler      | 5.0 | Dark Ale     |
| Penrith   | Meet the Meek      | 4.0 | Dark Mild    |
| Penrith   | Paper Wings        | 4.0 | W Coast Pale |
| Shing   | Modern Art Type    | 5.0 | Hazy IPA     |
| Thornbridge   | Bowie              | 3.4 | Blonde       |
| Toddington local beers                                  |                    |     |              |
| Alston  | Mosaic             | 4.4 | Pale         |
| Scoplin   | Beware the Bear    | 4.2 | Chestnut     |

Then there is haze caused by yeast. Generally, towards the end of fermentation, yeast cells clump together (this is called flocculation) and form particles that are so big they drop to the bottom of the fermentation vessel under the force of gravity alone. However, the 'flocculative tendency' of the yeast differs from strain to strain. Lower flocculation yeasts will leave some yeast cells still in suspension in the final beer.

Haze can also be caused by the addition of hops. When hops are added late in the fermentation process (often referred to as dry hopping), the polyphenols from these hops can combine with proteins to create a hop haze.

Finally, there are many adjuncts (additional ingredients) which can cause your beer to be hazy - sometimes to such an extent that the beer is completely opaque. Fruited IPAs and sours are good examples. Indeed, some fruit sours look more like a fruit smoothie than a glass of beer!

So, not all hazes are the same. Many do add character to the beer, but others can be rather flavourless and in some cases, particularly those caused by yeast particles, can taste very unpleasant. Of course, for many years in Britain beer has been routinely 'fined' before going into its final container. Fining is the process of clarifying the beer by removing all suspended particles. Fining agents generally work by combining with the particles or sticking them together, causing them to increase in size and settle out due to gravity. Some fining agents are animal products and

# PODGY TICKER?

THE CONTINUING TALES OF A BEER COLLECTOR

many brewers are moving away from these. For example, isinglass, which has been a traditional fining agent for hundreds of years, is made from the dried swim bladders of sturgeon fish. I remember clearly a visit to the National Brewery Centre at Burton on Trent (sadly now closed) some years ago, and being shown whole swim bladders, which were very large (the sturgeon is a large fish after all) and being told a story about swim bladders being used to store and transport liquids in times gone by. Undoubtedly, if beer had been kept in such a vessel, the drinker would have noticed how clear their drink became. Well done to the quick-thinking brewer who decided to try it as a way of making their brew clear!

Beer haze can also indicate a more sinister problem, such as an unwanted bacterial infection. If your hazy beer has an unpleasant buttery taste, off-flavours reminiscent of old vegetables or a vinegary tartness, then the chances are these are not the flavours intended by the brewer but the result of bacterial infection and you should ask for a replacement pint.

Some breweries, including at least one locally, have developed a popular following on the back of brewing hazy NEIPAs and there is no doubt that in today's beer market, haze sells. Haziness can be an indicator of brighter, livelier hop aromas, a creamy softness or a thicker mouthfeel, but that does not mean that hazy beers are necessarily better. There is a real danger that consumers will start to make beer choices using haze as an indicator - in other words choosing beers based on how they look. It has even been rumoured that some unscrupulous brewers have added extra ingredients, such as flour, to make their beers extra murky and therefore more marketable.

This modern trend for hazies may have passed you by completely! You will not have been able to ignore them if you frequent 'craft' alehouses where most if not all of the beers on offer are served from kegs. It is generally only pale ales that get the haze treatment from brewers too - particularly US IPAs, which are very highly hopped. I hope never to see a bitter described as hazy - that would put me

# PODGY TICKET?

THE CONTINUING TALES OF A BEER COLLECTOR

As a collector, I certainly do not turn away from hazy beers (I love a big juicy hazy NEIPA as much as anyone), but nor do I go out of my way to search them out. I am still often a little sceptical when served a beer that I cannot see through, but I understand that the haze can add flavour, aroma or texture to the beer. The word 'can' in that last sentence is crucial, I think. I guess there are two key points I would like you to take away when you finish reading this article. The first is that haze is not necessarily an indicator of added quality - haze doesn't always equate to good and therefore shouldn't be used on its own when deciding which beers to choose to drink or not drink. In fact, I hope no-one ever chooses their drinks solely based on how they look in the glass! The second point is to remember that beer does not have to be hazy to be tasty. Is haze necessary? I suspect sometimes not, but it is undoubtedly here to stay.

*Pete Searle*



off straight away! However, most cask beers that I come across are still clear. Indeed, beer festivals organised by CAMRA, where cask beers predominate, will offer only a small number of hazy beers, if any. A quick look through the beer list for North Cotswolds' Ale and Steam 2024 had three out of 28 pale beers described as hazy - just under 11%.

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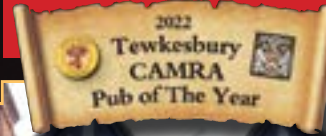
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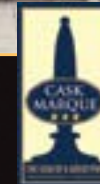


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Call: Rob Coldwell 07752 740488 For more details see website [www.cheltenhamcamra.org.uk](http://www.cheltenhamcamra.org.uk)

**North Cotswold Branch** Email: [Martin Jones on chairnb@northcotswoldcamra.org.uk](mailto:Martin Jones on chairnb@northcotswoldcamra.org.uk) or call **07879 015881**.

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Business Meetings are first Thursday bi-monthly.

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Meetings every Thursday night for a social at 8.00 pm. Please check on Forest of Dean CAMRA Facebook page. Call: Geoff Sandles on 07504 533557

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

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

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

Meetings on second Wednesday of the month at 7.30 pm at the Ale House, Stroud.

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



## GLoucestershire CAMRA Branch

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## NORTH COTSWOLD CAMRA Branch

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A number of pubs and businesses are offering discounts to CAMRA members, a scheme backed by CAMRA National with promotional posters available to landlords.

It's getting new business through the door and let's face it, our members rarely have just one pint and leave, so it works from both points of view.

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