AMBER ALERT

Otter Amber. One to watch out for from the Good Pub Guide’s 2013 Brewery of the Year

OTTER BREWERY
www.otterbrewery.com
First Gloucester CAMRA Beer & Cider Festival

Hopefully you will be reading this just in time to be forewarned of a major new event in our calendar. Our CAMRA members in Gloucester City are organising the first ever Gloucester CAMRA Beer & Cider Festival. It will be held on Friday 22 March and Saturday 23 March in the beautiful Blackfriars buildings in the city centre, superbly restored by English Heritage and being run as a cultural centre by Gloucester City Council.

We will be selling over 40 real ales, from near and far, with 12 ciders and perries, together with a local artisan cheese bar stocked with 12 different varieties. Favourite Beers of Cheltenham, winner of recent Independent Beer / Cider retailer of the year awards (see page 18), will be providing a foreign beers bottle bar. Together with live music and talks this should be a great weekend. So make plans to come along - more details in the advert on page 5.

Pubs of the Year

Our regions around the county have been voting for their Pubs of the Year once more. The local winners were:

Cheltenham: **Jolly Brewmaster** once more, also a strong contender for our Cider & Perry Pub of the Year but pipped at the post for that honour by the Railway at Newnham (see p.7)

Cirencester: **Drillman’s Arms** in Cirencester (Stratton) which won their award last year as well.

Dursley: **Old Spot** in Dursley which regained the award it last won in 2009. The Old Spot of course had been our branch wide Pub of the Year for some years up to then and was the National winner in 2007.

Gloucester: **Tudor Arms**, Slimbridge, a winner in this area for the last two years preceded by the Pig in the City, now sadly still closed.

Stroud: **Woolpack** at Slad, a new entry in the lists in a hard area to win. They have had a different winner for each of the last 8 years!

Tewkesbury: **Boat Inn** at Ashleworth, long know as a gem within the county and now Ian Lock the landlord is opening his own brewery - see next column.

STOP PRESS

As we go to press the Gloucestershire Branch Pub of the Year for 2013 has been announced as once more the **Old Spot**, Dursley. Congratulations to them and more next time.

Micro-pub opens in Newent

Former landlord of the Black Dog in Newent, Ian Jones, has opened a micro-pub in the former tourist information centre in the town. **Cobblers** is run by real ale enthusiast and professional cellarmen David Brown. Beers are served straight from the cask and supplied from both regional and micro breweries. The emphasis is on good beer and the only entertainment is jovial conversation. Cobblers is the first micro-pub in Gloucestershire. We wish Ian and David success in their venture.

and finally ....

Gloucstershire's newest Brewery commences brewing as we go to press. A six barrel plant has been installed in Deerhurst just outside Tewkesbury on the A38 Gloucester bound. Ian Lock the Landlord of the Boat Inn has been working on the project for several months along with Boat regular Ken Smith. More details in the next issue.
Cover Story:

Gloucester Brewery have introduced an innovative and environmentally friendly method of delivering their beer to city pubs. A specially designed tricycle, which is capable of carrying six casks of real ale, has been turning heads in Gloucester as Duncan Ilsley delivers Gloucester Brewery ales to regular outlets such as Fosters on the Docks, The Dick Whittington and the Cross Keys off Southgate Street.

Ever since the Gloucester Brewery opened in March 2012 the business has gone from strength to strength and their range of ales are now stocked in up to twenty pubs. Turnover has doubled. Jared Brown said: "We are committed to building a sustainable business model by reducing our carbon emissions and limiting our impact on the environment. One way in which we have already achieved this is by using 100% recyclable plastic casks that are lighter than steel."

The fact that the plastic casks are lighter than those of steel is no doubt appreciated by Duncan as he pedals the trike through the streets of Gloucester. Six casks of Gloucester Gold weigh a hefty 300 Kg, providing something of a challenge as he climbs up the incline from the docks up Southgate Street to the city centre. Jared told the tippler, with a mischievous grin on his face: "We're thinking of taking our beers up the Cotswold escarpment to new outlets using the trike."
GLOUCESTER CAMRA Beer & Cider Festival

Friday 22nd – Saturday 23rd March 2013
11.30am – 11pm*
At the Historic Blackfriars Priory,
off Ladybellegate street,
off Southgate St - central Gloucester

Over 40 Beers from around the Country

Dedicated Cider bar with
12 Ciders and Perries
And 12 Gloucestershire Cheeses

Hot and cold food, soft drinks available

Live Entertainment

Admission £3*
Souvenir Glass £2
(£1 refund available)

FREE PINT for CAMRA Members
(on production of a valid CAMRA card)

Wheelchair access throughout
Carers admitted free

WWW.GLOUCESTERBEERFESTIVAL.ORG.UK
WWW.FACEBOOK.COM/GLOUCESTERCAMRASPRINGBEERCIDERFESTIVAL

*Prices and session times subject to confirmation
Will Common Sense Prevail?

By the time you read this the Chancellor, George Osborne, should have delivered his Spring Budget 2013 and hopefully announced that the hated beer duty escalator has been scrapped and consigned to history. At least that is the optimistic view, if the Treasury retains the duty escalator it will be a catastrophic blow to the pub and beer industry which will inevitably lead to more pub closures and loss of employment.

Beer duty has increased by 42% since 2008 as a result of the beer duty escalator which sees the duty on beer increase every year by two per cent above inflation. In the UK we drink 13 per cent of the beer in Europe but pay 40% of the tax. We pay eight times the duty of a French drinker, ten times that of a Spanish drinker and eleven times a German drinker. Little wonder that beer sales are declining in the UK. The latest figures from the British Beer & Pub Association (BBPA) suggest that pub beer sales were 4.8% down in the last three months of 2012 compared to 2011. Overall beer sales were down 6.2%, a fall of 138 million pints. It is hardly surprising that HM Revenue & Customs figures reveal that the beer duty escalator has created a £20 million hole in revenue.

The latest figures show that UK pubs are currently closing at the rate of 18 a week. CAMRA’s head of public affairs, Jonathan Mail, said: “A continuation of the beer duty escalator will have a devastating impact on the UK brewing and pub sector. We want the government to show its support for pubs, brewing and jobs by ending the escalator and freezing beer duty.”

The Campaign for Real Ale petition calling for the end of the escalator was officially closed in February, with a total of just under 109,000 signatures. Topping 100,000 signatures triggered a Commons debate on the iniquity of the beer duty escalator which led to CAMRA’s largest and most successful parliamentary lobby on 12th December.

Visit our Facebook page for full updates and reaction to the news.
Cider & Perry Pub of the Year

With the snow still clinging to the high ground it may seem a strange time to announce this but it gives us great pleasure to declare the The Railway at Newnham-On-Severn as Gloucestershire Cider Pub of 2013. The Railway is a tucked away traditional freehouse that despite being just off Newnham High Street feels more like a rural bolthole. It is a Mecca to all lovers of cider and perry with currently 16 on draught and a further 39 in bottle. Personally I always make a beeline for the The Railway after a long walk in the Forest. There is nothing more rewarding than grabbing a bottle of one of the number of locally made ciders (so local, there's a good chance you'll meet the maker!), like Tosh's or McCrindles, then sitting in front of the open fire to rest my weary bones. Alongside these local ciders sit classics like Rich's and rising stars like Gwynt y Ddraig, there is often something different to try. The Railway is also very much at the heart of the Newnham community providing residence upstairs for the local Indian takeaway along with regular quiz nights and live music at the weekends. Even without this The Railway is just a lovely place to while away the hours and let the stresses of the world wash over you with a pint of alcoholic apple (or pear!) in hand.
The Hunter’s Column
Cuba Dive Inn

I wouldn't think that Fidel Castro drinks pints, not of real ale anyway. I don't think Ernest Hemingway did either, otherwise why would he go all the way to Cuba to drink Daiquirís? On holiday in Cuba, we found ourselves in the “world famous” Floridita Bar, in Havana, which has a life size, bronze statue of The Man With The Flying Fists, that's Ernie not Fidel, leaning against the bar. I had been advised not to bother with the Floridita, “same as every other bar, but twice the price” but losing a taste, that I'd never had, for canned lagers, it was definitely time to try something a bit different. Guided by the 'When In Rome' rule, my nearest and dearest, who is far braver than I, went for the house speciality, Daiquiri. I had been unimpressed when I'd tried one previously, so thought I'd try a pint of Pina Colada instead. They didn't do pints, quite right; I couldn't have got through it, but did prefer it to Daiquiri. I liked the song as well; it mentions a bar called O'Malley's, so I could only hear positives in it.

As I said, it was the “world famous” Floridita Bar, one of the “7 Best Bars in the World”. All I can say is they haven't been to the Boat, Ashleworth lately, the winner of 2 recent Tewkesbury CAMRA awards. Just like corporation buses (remember them?), you don't see one for years, then 2 come along at the same time! Back at the Floridita, there were pictures of many a silver screen star and Mafioso on the walls. I'm not sure that Fidel (but not while Rome burns) gets the full credit for ridding his island of the gangsters that ran it before. In 1959, when he and Che Guevara finally entered Havana, they took over the newly built, prestigious Havana Hilton, the company flagship, opened by Conrad himself, as their HQ. It nearly bankrupted Hilton. Just think – no Paris!

Cuba never stood a chance. It was first stop for pirates, conquistadors, slave traders and colonialists (what a select bunch) on their way from 'civilised' Europe to southern and South America. It gained strategic importance again in the 20th century, with the opening of the Panama Canal. Following the revolution, the island was bankrolled by the Russians, then Venezuelian petro-dollars, although Fidel, true to his principles, absolutely refused to change his name to Castrol. Throughout this turmoil, Cubans have been sustained and strengthened by their history, culture, music and, probably most importantly, rum and cigars. They certainly couldn't have done it on the canned lager that they serve now. The main brands are Bucanero (5.4%) and Cristal (4.9%). They also have Magabe (who'd vote for him?) and Cacique (!*?!), which comes in a tin with Baggies stripes on it – particularly hard to swallow for a Wolves fan. I was mainly Buccaneering, but they all led me to revisit one of my Drinking Sins of the Seventies, which was Lager and Lime. Come on, I wasn't the only one! I remember Carlsberg Special Brew (9%) was our 'drug of choice' at the time; Winston Churchill's too. In fact, the Danes originally brewed it in his honour. If you ever get stuck in a foreign field, my only advice is to insist on a slice of real lime in it; it's not as sweet as the bottled juice and takes the edge off the taste of aluminium. The Cubans honoured Churchill by naming a cigar after him. I'm sure Winston and Fidel would have got on like the Kremlin on fire, with their lagers and cigars. More in common (ownership) than they think. Meanwhile, back home, I still like Pina Colada (although would prefer a Pinta something) and can hardly avoid walks in the rain.

A Word to the Wise

All our readers are advised to watch the media on Thursday 21 March for a major announcement. We cannot reveal the details at the time of going to press - our lips are sealed - but the news will certainly feature prominently in the next issue of the Tippler.
Banbury Beer Festival
Lucky Number 13

The thirteenth Banbury Beer Festival is again to be held at the TA Centre, Oxford Road, Banbury on the second weekend in May. This year it runs from 5pm on Thursday 9th May until 9pm on Saturday 11th May and will stock 90 real ales and about 20 cider and perries, including three ciders from local producers. The featured area this year is Cumbria which has an abundance of great brewers to choose from and maybe even a cider! As with previous years entertainment is laid on Thursday night and Saturday lunchtime, 'The Heist' have been confirmed for Saturday afternoon, a five piece blues band, but Thursday's band has not yet been confirmed. However on Saturday evening, seeing us out in style, is the amazing Pete Watkins and his vast repertoire, this will guarantee a foot stomping end to the festival.

New to the festival this year is a local beer and cheese tasting event, running on Friday lunchtime; there are four sessions to choose from at 12:30, 13:10, 13:50 and 14:30. Priced at a very competitive £2.50 the sessions run for 30 minutes and give the chance to try several beers and cheeses. Food will be available all sessions with, we are guaranteed, a vegetarian menu too and soft drinks for the drivers. If you are a CAMRA member and have a few hours to spare then why not come along early and give our friendly team a hand behind the bar, working the entrance or sorting glasses. Beer or food tokens are available to those who give up their time, as well as our gratitude. More information is available on the website at www.banburybeerfest.org.uk.
We can now give you further details of arrangements for this year's Cotswold Beer Festival at Postlip Hall near Winchcombe.

**Date:** 19th to 21st July 2013.

**Prices:** We have decided to reduce the price of Saturday evening tickets, as there is inevitably a slightly reduced range of beer etc available, and to make a small further increase in the price for Friday evening. So that we can anticipate demand, we are also issuing tickets for Sunday lunchtime at a cost of £2, but these will incorporate beer tokens to the same value, so that entry will actually be free. The ticket prices are:

<table>
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<tr>
<th>Time</th>
<th>Price</th>
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<tbody>
<tr>
<td>Fri evening</td>
<td>£7 incl souvenir glass</td>
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<tr>
<td>Sat lunchtime</td>
<td>£7 incl souvenir glass</td>
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<tr>
<td>Sat evening</td>
<td>£5 incl souvenir glass</td>
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<tr>
<td>Sun lunchtime</td>
<td>£2 including £2 worth of beer tokens</td>
</tr>
<tr>
<td>Bus tickets</td>
<td>£3 return (see below)</td>
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You may also buy beer tokens (£5 or £10 for each ticket) with your admission tickets.

Children (ie those under 18) may travel free on the lunchtime buses, provided they are accompanied by a fare paying adult.

**Getting there:** The regular parking field will have been ploughed up this year and so, whatever the weather, it will no longer be possible to provide parking within walking distance of the festival, or drop-off and pick-up facilities for cars, taxis and minibuses.

Therefore we expect the vast majority of customers to use the special festival bus service. This will run from Cheltenham racecourse car park, and from the town centre on Friday and Saturday evenings. A limited service will also run from Winchcombe. Regretfully, we have to charge for this service, but tickets will cost only £3 compared with £4 in previous years.

The alternatives to the bus service are to walk or cycle; we will also allow privately hired, full size (20 or more passengers) buses to drop off and pick up (but not to park) on the main road, provided their sizes and times of arrival and departure are notified to us in advance.

**Buying tickets:** All tickets must be purchased in advance. They will be available to local (Gloucestershire and North Cotswold) CAMRA members at Gloucester Beer Festival (see page ??) on 22nd and 23rd March, and thereafter at CAMRA branch and sub-branch meetings (see page ??).

From April 19th, tickets will be available to the general public at outlets in Cheltenham and Gloucester, and we hope Winchcombe and Tewkesbury.

For those living further away, or unable to get to local outlets or CAMRA meetings, postal sales will be available from 22nd March (local CAMRA members only) or April 19th until 9th June.
Registering: We request that when you buy tickets, you register your purchase with us. Although this is not compulsory, it will help us in various ways, and enable us to contact you in the unlikely event of last minute changes to arrangements. You can register by completing a form when you purchase your tickets (you can return the form via the ticket outlet or by post), or via our website (see below).

Walking difficulties: As regular customers will know, there is a walk of approximately 1km (1100 yards) along the drive between the bus drop-off point and the festival site. For anyone unable to walk this distance we can provide a lift along the drive. We also have a very limited amount of on-site parking for which you will need a special permit. There is space on the registration form to apply for either of these.

Designated drivers: As usual we are offering free soft drinks to drivers (even if they park at the racecourse) who undertake not to consume any alcohol. We are not issuing designated driver cards in advance, but they will be available on request at the soft drinks counter at the festival.

Further information: The festival website will carry further details about the festival as they become available, including locations and opening times of ticket outlets, timetables and pick up and drop off points for the festival buses, and how to apply for tickets by post. If you do not have access to the internet, please contact John Barrett on 01242 239785.

The festival website is www.gloucestershirecamra.org.uk/cbf/
Make a difference with your energy bills

people: power

FREE Beer Club membership worth £50 from Stroud Brewery when you join Ecotricity*

We’re an energy company unlike any other – we take the money our customers spend on their electricity and gas bills and use it to build new sources of renewable energy, such as windmills. People:power is at the heart of what we do – the more people who join us, the more green energy we can generate, and when you join us you’ll receive a FREE Beer Club membership (worth £50) from our partners at Stroud Brewery.

Join us, it couldn’t be easier and takes less than five minutes.

Call us free on 08000 302 302 (quoting ALE1) or visit www.ecotricity.co.uk/stroud-brewery

Terms and conditions:
1. The offer is open to UK residents in the UK aged 18 or over. It’s not available to agents, distributors or any other person connected with the offer. 2. The offer is on the condition that you switch your electricity or gas to Ecotricity, as per below. A/E07/03 being issued the reference code noted above. 3. The Stroud Brewery Beer Club membership benefits can be found at www.stroudbrewery.co.uk/beerclub For full terms and conditions, please go to www.ecotricity.co.uk/stroud-brewery
Halfway House Inn at Box - Update

‘Halfway Cafe a Big Hit' read the optimistic and rather surprising headline in the 'Stroud News & Journal' on 23rd January 2013. The article stated that "Students at the Cotswold Chine School have been serving tea and coffee to dog walkers and golfers on Minchinhampton Common since the Halfway Cafe opened its doors for business earlier this month." An accompanying photo showed a smiling Jake Lukas, chief executive of the Novalis Trust, in company with headteacher Maureen Smith, trading manager Sarah Day and two students. The photo must have been taken after the cafe had closed, or perhaps during a quiet period, as there are absolutely no customers in sight. The only things on offer seem to be packets of biscuits, bottled water and fizzy drinks. No sandwiches or tempting cakes in sight!

Jake Lukas told the SNJ: "We are hoping the local community will show their support. We do accept that people will miss the pub but hope they will embrace the cafe. " With all due respect Mr Lukas, that is highly unlikely. It has also come to light that the dining area of the cafe is also used as a canteen for the staff of the Cotswold Chine School.

The Halfway Cafe opened on Tuesday January 8th. Given the cold weather and short daylight hours at that time of year it is difficult to comprehend the Novalis Trust business strategy without a fair share of scepticism. Moreover, when Jake Lukas told the local newspaper that the cafe had been serving tea and coffee to dog walkers and golfers he made no mention of the local residents of Box, hardly surprising as they were all upset about losing their village pub which the Novalis Trust closed suddenly on 8th July last year.

The closure of the Halfway House has been condemned by the Campaign for Real Ale and Geoffrey Clinton-Brown, the Conservative MP for the Cotswolds Constituency.

On 7th March Stroud District Council issued a breach of planning notice to Novalis Trust and the Cotswold Chine School which states categorically that:

Without planning permission, the making of a material change of use of the premises from use as a public house to a mixed use of a cafe open to the public and a catering facility for use by the adjacent Cotswold Chine School. Development which involves the loss of individual shops, public houses, village halls and other community facilities will only be permitted where:

1. There is no prospect of a continued community use
2. There are adequate facilities in the locality which caters for the needs of the local population
3. The current or previous use is no longer viable

The use of the premises as a public house is clearly within the range of community type uses. The breach of planning control has resulted in the loss of the public house use. There is no evidence to satisfy any of these three criteria. The loss of the public house is therefore unjustified.

The Novalis Trust has 28 days to comply with the notice and cease using the premises as a cafe open to the public. There will probably be an appeal and the final outcome not known until the summer at the earliest. In the meantime the residents of Box are stepping up their campaign to re-open the Halfway House and will be holding regular Friday evening vigils to highlight and campaign about the unjustified closure of their local pub.
Popular ‘Rail Ale’ Trail Hijacked!

The Transpennine Real Ale Trail, on the Northern Rail route from Manchester to Leeds, is a great way to taste superb local real ales in friendly pubs whilst enjoying a leisurely day on the railways in good company. At least that is the intention, but the Rail Ale Trail has been hijacked. On Summer Saturdays you are more likely to see hyperactive drunk young men in batman and banana costumes than real ale connoisseurs clutching their CAMRA Good Beer Guides. The tipple of choice for many is now lager, wine and alcopops and the Saturday Real Ale trail is now more likely to be patronised by stag, hen, office and birthday parties rather than real ale enthusiasts. Northern Rail face a dilemma.

The Summer Saturday trains are now packed, passenger numbers have rocketed over the last few years. However, the success of the Real Ale Trail has caused significant operational and logistical problems. Not least anti-social behaviour on Northern Rail trains and, worse still, reports of deliberate trespass on the railway. Meanwhile the drunken antics of the Ale Trail lager louts in the peaceful villages of Marsden and Slaithwaite have effectively created 'no-go zones' for residents during the Summer Saturday Mayhem.

TV personalities Oz Clarke and James May featured the Transpennine Real Ale Trail in their BBC 2 series 'Oz and James Drink to Britain' a few years ago. Oz was filmed in the Station Buffet Bar in Stalybridge Station enthusiastically supping his Thornbridge Jaipur IPA with the utmost respect, savouring every mouthful of the prize-winning and much loved ale. They went on to sample beers on other locations on the Real Ale Trail, obviously enjoying themselves but maintaining their dignity in the process. It is what all responsible CAMRA members aspire to. By way of contrast a film crew was sent to Leeds Station and nearby locations in the Summer of 2012 and captured the worst case scenarios of those participating in the Real Ale Trail. The programme 'The Railway: Keeping Britain on Track' showed the drunken revellers wilfully trespassing on railway property endangering themselves and others to life changing or fatal injury. There were also abhorrent scenes of anti-social behaviour and widespread abuse to Northern Rail and Network Rail staff. Mike Inman, director of the Ossett Brewery, told the Huddersfield Daily Examiner: “It's been hijacked. On Saturday it's not the real ale trail.”

In the circumstances it is perhaps tempting to blame Oz Clarke and James May for this unfortunate corruption of the original intention of the Transpennine Real Ale Trail. However, a comment in the Huddersfield Daily Examiner noted that for a tenner you could still buy four pints of beer in some of the pubs. £2.50 a pint is obviously good value for money and for those participants used to paying at least one pound more for their beer.. or lager.. it isn't hard to see why people drink excessively.

Meanwhile, back in Gloucestershire we haven't got an equivalent 'Rail Ale Trail'. I suspect that beer drinkers would be put off by the price of a pint and the fact that there are very few CAMRA recommended pubs within easy walking distance of our railway stations. Thankfully we won't be travelling with men dressed as bananas and batmen on trains in Gloucestershire and, should you wish to partake in the Transpennine Rail Ale Trail' you are advised to choose a weekday in the summer months.

Give us your views on our Facebook page.
Boat Inn
Ashleworth

22 continuous Years in the Good Beer Guide
Daily Beer List - www.boat-Inn.co.uk

BOAT INN CHARITY HOPS, APPLES AND GRAPES FESTIVAL
Friday 10th - Sunday 12th May, Noon til Midnight.
to benefit the Milestone Special School in Longlevens and Prostate Cancer
Thus fortified I left the next morning to tackle the longest day's walk in terms of time spent and vertical climb (4000 feet), to Patterdale. I could have stopped at the Traveller's Rest outside Grasmere, but in the rain a hot coffee at the hostel was more persuasive! Knowing that the Old Water View served only bottled beer, I popped out to the White Lion for their eponymous Ale brewed by Tirril; but I failed to note who provided my B&B with their own 'OWV Light Patter'd Ale'…

I took off on a tiring Day Four into the strong winds and low cloud of the high route via Kidsty Pike (2558’), so I was glad to reach the Crown & Mitre at Bampton Grange, and even more so to taste their Hesket Newmarket 'High Pike', a delicious malty brew with a nice bitter finishing note. The same brewery's 'Mitre Blonde' was light relief by comparison.

Again, the next day found me eating at my B&B with only a bottled beer (Black Sheep 'Ale'), but the George in nearby Orton provided a passable pint of Jennings 'Cumberland' beforehand. At this point the weather magically improved, and the rest of the walk was largely warm and sunny. Kirky Stephen has a number of pubs, and I opted for Dent 'Aviator' before supper in the B&B - bottle of Lancaster 'Black' - and a half of sour Joseph Holt 'Bitter' afterwards: but I won't say which was where…

The second week took me first on a lovely walk to the Swale and the village of Keld, the halfway point. Nick & Karen have not been long at Keld Lodge, but Black Sheep have...
clearly instructed Nick well, and the mid-hopped, thirst-quenching 'All Creatures' was a two-pinter, with a half of 'Golden Sheep' as the chaser. Given the gorgeous weather the next day, I chose the high (pub-less) route to Reeth via the remains of lead mines and smelters, and therefore looked forward all the more to my evening tipple. Reeth provides a pub crawl of its own alongside the green, but the Buck Hotel got my vote for variety: Bradfield 'Farmers Blonde' scarcely touched the parched sides, and Jarrow 'Rivet Catcher' was a flavoured mix for a house special...pizza!

And so to Richmond for two nights, with only a gentle 7.5 mile stroll on my rest day. Timothy Taylor 'Landlord' at the Black Lion, Daleside 'Monkey Wrench' and Wall's County Town 'County Best' at the Ralf Fitz Randal (a Wetherspoon pub managed by a local CAMRA official!) and Copper Dragon 'Golden Pippin' at the Farmers Arms out at Scorton provided a great variety of tastes on which to embark on the final four days.

Having broken my lunchtime 'duck' at Scorton, I had no hesitation in stopping at the White Swan at Danby Wiske, where I chose the lowest ABV - Wall's dark, tangy 'Mild & Easy' - among five local draughts. The evening found me clearly into Theakston territory, but able to choose the local Captain Cook 'Slipway' at the Blue Bell in Ingleby Cross.

Given a Saturday night in Great Broughton, I had rung my landlady to ask which of the village's three pubs I might need to book for dinner. The Bay Horse she had suggested was bustling, and rightly so: Cameron's 'Strongarm' enabled me to study the menu, while Jennings dark, treacly 'Snecklifter' perfectly complemented the specials of Whitby dressed crab and chocolate torte.

The penultimate day included the Lion at Blakey Ridge at halfway to offer a pint of Theakston 'Best Bitter'. Now, had I chosen the York 'Legacy' I could have kept Theakston's to the evening, when the alternative was, again, 'Slipway' at the Arncliffe Arms in Glaisdale.

The finale is a 20 mile hike of great variety to Robin Hood's Bay. After the ritual of dipping the (booted) toe in the North Sea, as I had at the start in the Irish Sea, I repaired to the Bay Hotel for a long anticipated pint, in this case of Theakston's golden 'Lightfoot'; and what else for a celebratory dinner but fish'n'chips in the bar of the Victoria Hotel, with Cameron's 'Best' and Wold Top 'Headland Red'?

But it wasn't quite over...as our London connection in York the next day was cancelled, giving me just time to pop into the remarkable York Tap, with 20 beers, and say farewell with a quick half of 'Red Willow 'Endless'. And there was still a bottle of Black Sheep 'Riggwelter' to welcome me home...

Brief reflections: 16 days, 21 breweries, 30 draught beers, offering fantastic variety, generally at low to middling strengths; only two were over 4.5%.

Accolades:
Best light beer, and best overall, a seasonal destined to become a regular: All Creatures
Best amber: High Pike
Best dark: Snecklifter
Highly commended: two contrasting but tasty 3.2%-ers from the new Wall's brewery in Northallerton

And enduring gratitude to Alfred Wainwright for the walk of a lifetime.

Stephen Funnell

THE END
COAST TO COAST WALK
102 MILES
Beers and Ciders will help us to prosper in 2013.” Leigh added "We really need more people to support small family run independent stores like ours - not just in drinks retailing, but across all sectors. Yes, the supermarkets are cheaper, but as we have seen from recent high-profile food scandals, they are often cheaper because they are driving down the quality of their products - In my view the big brand pasteurised beers cannot compete with the superb range of tastes and aromas that you get from the beer that is hand crafted with passion by the growing range of excellent small micro-breweries.”

In addition to winning the Cider award, Favourite Beers were once again finalists in the 'Independent Beer Retail of the Year’ category as well as being nominated for the first time as finalists in the 'Green/Ethical Retailer of the Year' category, in this case narrowly missing out to none other than 'Marks and Spencer'!

Favourite Beers have not only been recognised for their vast and ever changing range of superb beers and ciders but it was also acknowledged that they are a leading example of how to create a vibrant social community based around their products. They hold regular, highly successful 'Meet The Brewer' and 'Meet The Cider Producer' evenings at the shop as well as hosting a range of superb beer and cider tasting events - the latest of which is a venture into the world of beer and food matching. They produce a regular newsletter which people can subscribe to and are very active on social media sites such as Facebook and Twitter. The judges praised the shop for their passion for the products they sell and their commitment to providing customers with a unique shopping experience.

Leigh said that "We were all 'Chuffed to Bits' to win an award again this year, particularly after the tough trading conditions of 2012. We are hoping that the recognition we are getting as a centre of excellence for both our...
Set in the beautiful Cotswolds near the village of Duntisbourne Abbots, the Five Mile House is an award-winning 17th Century public house; one of only a few of The National Inventory of Historic Pub Interiors.

We offer a selection of real ales and fine wines. Dedicated cider bar in the old cellar, with a wide range of local and national ciders.

Traditional English menu including home-made pies, quality steaks, grills, ploughmans served daily at lunch and evenings. Cosy log fires. Ample parking.

With extended hours and a warm hospitality, we look forward to welcoming you to:

The Five Mile House - Old Gloucester Road, Duntisbourne Abbots, Near Cirencester, GL7 7JR
Tel: 01285 821432 www.thefivemilehouse.com

Beer Festival
25-26 May 2013 watch website for details

A genuine freehold, Freehouse offering a wide range of Real Ales from Local and Regional Brewers

Cosy Log Fires
Covered & Heated Patio
Car Parking & Lawned Garden
Happy Dogs Welcome
Good Food now available
Lots More Happening in 2012
Up to 8 Local Ales on offer
Up to 4 Heritage Ciders
Traditional Home Cooked Food
The Black Cat Bar available for hire
Open All Day - Every day
See us in the 2013 Good Beer Guide on page 176
In the summer of 2002 I volunteered to become the new ‘tippler editor’, taking over the post from Martin Parker who had held the post for a number of years. Although I had absolutely no experience in editing I was determined to rise to the challenge and my intention was to take the magazine forward, hopefully improving the content and presentation in the process. It was a tough ask as Martin had done a great job and the only thing that I had to offer was my enthusiasm and love of real ale and pubs.

The first few tipplers that I edited were familiarising myself with the software, but as my confidence grew the content improved and the number of pages slowly increased. Perhaps the greatest achievement was the change from black and white to colour print in Autumn 2007. The last few editions of the tippler have had 40 pages.

After ten years as editor I feel that I have taken the magazine as far as I can, and would like to pass the role to someone else who has the passion and enthusiasm to further improve the tippler.

I am still passionate about the tippler and would be very happy assisting the new editor by submitting articles, etc.

If you are interested please get in touch with any member of the committee.

Cheers

Geoff
Win a pair of tickets to the 2013 Cotswold Beer Festival

Complete the crossword using the clues provided and you could be in with a chance of winning a pair of tickets for the 37th Cotswold Beer Festival held at Postlip Hall near Winchcombe on 19-21 July this year.

To make things a bit easier we should point out that all the answers are the names of breweries presently in business and listed in the current edition of the Good Beer Guide.

Send the completed crossword to the tippler editor by Saturday 1st June 2013. The address can be found on page 30. Good Luck!
Across

3 Susannah’s Minster
5 Anglo-Saxon Beer once brewed by Devenish of Weymouth
7 National Insurance Frozen
10 Burnham on Sea Hotel
11 A wet beginning in the Oolitic Limestone
13 Birthplace of Laurie Lee
14 Tony, Ann and Heath
15 Not a Cygnet
16 Magik Cornish Brewers
17 Previously Princetown
23 The Balsa
26 Sir Titus Salt’s Model Village
28 Dogs with Mr Blue Sky Band
30 Helston’s Famous Spingo Pub
32 Mild Choice for CAMRA Champion Beer of Britain
35 Jaipur & Wild Swan Brewers
39 Was Morland’s and Morrells, now Loose Cannon and Complete Pig
42 A Dark Island for Red McGregor
43 Spitfire, the Bottle of Britain
44 Chas Wright recommended brewing here in 1985
46 Optical Gander
48 24 of these in a Shilling.
50 Evesham or Severn, take your pick.
51 The Fens Pig Artist

Down

1 A Scottish Extinct Language
2 Tailor made for Wintles Forest Brewery, Mitcheldean
4 Deep Purple in Rock, no its Simply Red
5 Wad replaced by Went
6 Cheesy Beer
8 Room for the ex, perhaps
9 Brewery for a Cockleford pub?
12 Set between Dewsbury and Wakefield
18 Sir Edward Elgar’s metamorphic inspiration
19 Her Royal Highness links the Gunners
20 Birthplace of George Stephenson
21 Bathams, Holdens and Sarah Hughes brewed here
22 Bitter and Twisted Scottish Brewery
24 Saintly Brewery For Shakespeare
25 Bristol Brewery in a harbour
27 Fell off a Wall
29 Arthur’s Hitch-hikers brewery
31 Shropshire town and GWR 4-6-0 ‘Castle Class’ loco No 7029.
33 A Brewery for the City Rollers, perhaps?
34 St Marie’s Vampire Slayer
36 Crickhowell, Buith Wells and Talgarth in this Welsh County
37 Wiltshire brewers of Flint Knapper and Silver Pig Stout
38 Stone Masonry Wedge
40 Jekyll’s got a brewing partner in Manchester
41 Almost a 1960’s satellite
45 Was the other half of the Yorkshire Jacksons
47 Has Gustav lost a letter in a Norfolk Town
49 Eels at the bottom of the barrel
CAMRA LocAle is an initiative that promotes pubs which endeavour always to stock at least one locally-brewed real ale kept in consistently good condition. The last point is important as the pubs must be places where you can taste the local ales reliably as they are meant to be. The scheme builds on a growing consumer demand for quality local produce and an increased awareness of ‘green’ issues.

Gloucestershire Branch launched its LocAle campaign in January 2009 and since then we and North Cotswold Branch between us have signed up over 130 pubs in the county. The current list, at time of going to press, is below, given in order of town or village, but it is growing all the time and we will continue to publish updates in these pages. New additions since the last Tippler are highlighted in red

Our definition of ‘local’ is that a beer should be brewed either in the county or within 30 miles of the pub and only one of the ales at any one time need be ‘local’ in order to qualify. If your local is not already part of the scheme ask your landlord why not. If he or she is interested please get in touch with us (branch contacts on p.30) and we will take it from there.

<table>
<thead>
<tr>
<th>LocAle Pubs across the county:</th>
<th>Cheltenham, Beehive Inn (Montpellier)</th>
<th>Cheltenham, Cheltenham Motor Club</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alderton, Ganderers Arms</td>
<td>Cheltenham, Exmouth Arms</td>
<td>Cheltenham, Jolly Brewmaster</td>
</tr>
<tr>
<td>Amberley, Amberley Inn</td>
<td>Cheltenham, Kemble Brewery Inn</td>
<td>Cheltenham, Moon Under Water</td>
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<tr>
<td>Amberley, Black Horse</td>
<td>Cheltenham, Old Restoration</td>
<td>Cheltenham, Royal Union</td>
</tr>
<tr>
<td>Ashleworth, Boat</td>
<td>Cheltenham, Retreat</td>
<td>Cheltenham, Somerset Arms</td>
</tr>
<tr>
<td>Avening, Bell</td>
<td>Cheltenham, Strand</td>
<td>Cheltenham, St Stephens Club</td>
</tr>
<tr>
<td>Barnsley, Village Pub</td>
<td>Chipping Campden, Eight Bells</td>
<td>Cirencester, Bees Knees</td>
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<tr>
<td>Bibury, Swan Hotel</td>
<td>Chipping Campden, Noel Arms</td>
<td>Cirencester, Corinium Hotel</td>
</tr>
<tr>
<td>Blaisdon, Red Hart</td>
<td>Bourton-on-the-Hill, Horse &amp; Groom</td>
<td>Cirencester, Twelve Bells</td>
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<tr>
<td>Blockley, Great Western Arms</td>
<td>Bourton-on-the-Water, Mousetrap</td>
<td>Cirencester, Waggon &amp; Horses</td>
</tr>
<tr>
<td>Bourton-on-the-Hill, Horse &amp; Groom</td>
<td>Clearwell, Lamb Inn</td>
<td>Clifford’s Mesne, Yew Tree</td>
</tr>
<tr>
<td>Bourton-on-the-Water, Mousetrap</td>
<td>Cirencester, Bees Knees</td>
<td>Cranham, Black Horse</td>
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<tr>
<td>Bream, Rising Sun</td>
<td>Cirencester, Corinium Hotel</td>
<td>Cranham, Royal William</td>
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<tr>
<td>Brimscombe, Ship Inn</td>
<td>Cirencester, Twelve Bells</td>
<td>Cromhall, Royal Oak</td>
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<tr>
<td>Broad Campden, Bakers Arms</td>
<td>Cirencester, Waggon &amp; Horses</td>
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<tr>
<td>Broadwell, Fox Inn</td>
<td>Clearwell, Lamb Inn</td>
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<tr>
<td>Brockhampton, Craven Arms</td>
<td>Clifford’s Mesne, Yew Tree</td>
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<tr>
<td>Brookend, Lammastide</td>
<td>Cranham, Black Horse</td>
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<tr>
<td>Cashes Green, Prince of Wales</td>
<td>Cranham, Royal William</td>
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<tr>
<td>Cerney Wick, Crown</td>
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<tr>
<td>Charfield, Peartree</td>
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<td></td>
</tr>
<tr>
<td>Cheltenham, Adam &amp; Eve</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Didmarton, King's Arms
Duntisbourne Abbots, Five Mile House
Dursley, Old Spot
Eastcombe, Lamb Inn
Eastington, Old Badger
Ebrington, Ebrington Arms
Edge, Edgemoor Inn
Elkstone, Highwayman
Elmstone Hardwicke, Gloucester Old Spot
Forthampton, Lower Lode Inn
Frampton Mansell, Crown Inn
France Lynch, Kings Head
Gloucester, Cross Keys (C.K. Lane)
Gloucester, Dick Whittington
Gloucester, New Inn
Gloucester, Pelican
Gloucester, Water Poet
Gloucester, York
Gotherington, Shutter Inn
Great Barrington, Fox
Gretton, Royal Oak
Guiting Power, Hollow Bottom
Ham, Salutation Inn

Hawkesbury Upton, Beaufort Arms
Hillesley, The Fleece
Kemble, Thames Head Inn
Kempsford, George
Kinerton, Halfway House
Lechlade, Crown Inn
Mickleton, Butchers Arms
Minchinhampton, Crown
Minchinhampton, Old Lodge Inn
Minchinhampton, Weighbridge Inn
Miserden, Carpenters Arms
Moreton-in-Marsh, Bell Inn
Moreton-in-Marsh, Redesdale Arms Hotel
Nailsworth, Britannia Inn
Nailsworth, Village Inn
Naunton, Black Horse
Nettleton Bottom, Golden Heart Inn
Newent, George Hotel
Newmarket, George Inn
North Cerney, Bathurst Arms
Nympsfield, Rose & Crown
Oddington, Horse & Groom
Poulton, Falcon
Randwick, Vine Tree Inn
Shipton Moyne, Cat & Custard Pot
Shurdington, Bell
Siddington, Greyhound
Slad, Woolpack
Slimbridge, Tudor Arms
Snowshill, Snowshill Arms
Somerford Keynes, Bakers Arms
South Cerney, Old George Inn
Stanton, Mount
Stonehouse, Woolpack
Stroud, British Oak
Stroud, Clothiers Arms
Stroud, Crown & Sceptre
Stroud, Golden Fleece
Stroud, Imperial Hotel
Stroud, Prince Albert
Stroud, Queen Victoria
**Stroud, The Ale House**
Stroud, The Retreat
Tetbury, Priory Inn Hotel
Tetbury, The Ormond

Tetbury, The Snooty Fox
Tetbury, Trouble House
Tewkesbury, Nottingham Arms
Tewkesbury, Royal Hop Pole
Tewkesbury, Theoc House
Tewkesbury, Tudor House Hotel
Tewkesbury, White Bear
The Camp, Fostons Ash
Toddington, Pheasant Inn
Tormarton, Major's Retreat
Twynings, The Village Inn
Uley, Crown
Westonbirt, Hare & Hounds
Whiteshill, Star
Wickwar, Buthay
Wickwar, Wickwar Social Club
Woodchester, Old Fleece
Woodchester, Ram Inn
Wotton-under-Edge, Falcon Inn
Wotton-under-Edge, Royal Oak
Wotton-under-Edge, Star
Wotton-under-Edge, Swan Hotel

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**North Cotswold CAMRA Branch Officers and Contacts:**

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[www.northcotswoldcamra.org.uk](http://www.northcotswoldcamra.org.uk)
5th SPRING ALE & STEAM WEEKEND

18th & 19th MAY 2013
10:30 to 18:00 (Sat) to 17:00*(Sun)
*While stocks last
at Winchcombe Station

24 Beers
Hot & Cold Food with Soft Drinks

Come by Train:
Cheltenham Racecourse 1st train leaves at 10:55
last return is 18:00 (Saturday) 16:00 (Sunday)
Regular trains run throughout the day from Toddington
A train ticket for on the day is required
or you need a platform ticket for entry.

Subject to change & availability.
A Campaign of Two Halves

Join CAMRA today - www.camra.org.uk/joinus
or pick up a membership form at most pubs carrying the tippler
EVENTS DIARY

GLOUCESTERSHIRE BRANCH OPEN COMMITTEE MEETINGS

Tuesday 2nd April, 8pm  -  Five Mile House, Duntisbourne Abbots
Tuesday 7th May, 8pm  -  Beaufort Arms, Hawkesbury Upton
Tuesday 4th June, 8pm  -  Stroud area, tba

GLOUCESTERSHIRE SUB BRANCH MEETINGS

Cheltenham Sub-branch (GL50-53) usually meets alternately on second Wednesdays or Thursdays of each month at 8pm - please see website. Contact Trevor Carter 07717 841233 website: www.gloucestershirecamra.org.uk/cheslenham

Wed 10 April - Prices Survey. Meet Bank House, 730 pm
Thu 9 May - Montpellier Crawl. Meet Suffolk arms, 8 pm
Wed 12 Jun - Gloucester Evening Stroll. Meet Promenade Bus Stop (94) for 7pm

Cirencester Sub-branch (GL7,8) usually meets on the second Tuesday of the month at 8 pm. Contact Lucy Cordrey 07716 826467

Dursley Sub-branch (GL9,11,12,13) usually meets on the last Tuesday of the month at 8pm. Contact Chris Arrowsmith 01453 548991 website: www.camradursley.co.uk

Tue 30 April – Berkeley crawl: Mariners, Malt House, Berkeley Arms Hotel meeting at Salutation Ham.
Tue 25 May – Cam Berkeley Arms, Railway, meeting at Fox and Hounds Coaley.

Forest of Dean Sub-branch (GL14,15,16,17) has arranged to meet on the second Tuesday of each month at 8 pm. Contact: Andy Tubb, 01594 822381

Gloucester Sub-branch (GL1-4) usually meets on the second Wednesday of the month. ‘Away Days’ on the first Saturdays of each month and ‘evenings out’ on 3rd or 4th Wednesdays. Full details in Sub-branch ‘News and Views’ which is with this newsletter (in Gloucester) or on branch website. Contact Alan Stephens 01452 410237. Dave Winnington 01452 531075.

Stroud Sub-branch (GL5,6 & GL10) Stroud Sub-branch usually meets at 20.00 on the 3rd or 4th Tuesday of the month at a pub in central Stroud. Please contact Andy Burston 01453 882410 or Bob Brooks 01452 770346 and let them have your email address if you would like to be kept up to date on Stroud area activities.

Tewkesbury Sub-branch (GL18,19 & GL20) usually meets on the 3rd Thursday of the month at 8pm. Contact Steve Kisby 01684 295466 website: www.tewkesbury.camra.org.uk

18 April, Elmbury Lodge [8 pm]. followed by The Gardeners Arms
16 May, The George Newent [8pm], followed by The Kilcot
20 June, Red Lion (Huntley) [8pm] followed the Glasshouse (May Hill) and Yew Tree (Cliffords Mesne)

For latest updates on all branch events see our website: www.gloucestershirecamra.org.uk

NORTH COTSWOLD BRANCH EVENTS (contacts on p.26)

Sat 6 Apr 10.30am - walk from the Chequers, Churchill.
Fri 12 Apr 7.30pm - Return Skittles Match against Shakespeare Branch at the Butchers Arms Mickleton.
Sat 4 May 10.30am - walk from the Inn for all Seasons, Little Barrington, nr. Burford.
Sat 18 May / Sun 19 May - 5th Ale and Steam Weekend in conjunction with GWR, Winchcombe Station.
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Advertise in the tippler

Why not place an advert for your pub, brewery or beer festival in the tippler? Rates are competitive. The tippler is prominently displayed in over 200 Gloucestershire pubs and read by over 2000 CAMRA members so you will be targeting beer drinkers and pub goers directly. Copy date for the Summer 2013 issue will be 31 May but get in touch as soon as possible to reserve space.

Call Martin Parker on 01242 252085 or email tippleradvertising@gloucestershirecamra.org.uk
Brewed purely with character

We use natural spring water from a source right under our feet in the Cotswold hills.

Our master brewer provides the magic by blending these ingredients together to craft our award-winning beers full of character, every time.

Don’t just take our word for it... we welcome visitors to our Brewery at the gateway to the Cotswolds.

Order online or drop into our brewery shop at: Cotswold Spring Brewing Co. Dodington Spring, Dodington Ash, Chipping Sodbury, South Glos. BS37 6RX

Tel: 01454323088 Email: info@springbrewing.co.uk
“THIRST COME, THIRST SERVED”

HPA is a truly delightful pale ale that gives thirsty real-ale lovers a taste that’s distinctively different. Carefully made using Celeia and locally grown Target hops, HPA is smooth on the palate and boasts a citrus hop aroma leading to a balanced bitter finish. 4.0% ABV

www.WyeValleyBrewery.co.uk