



CAMPAIGN
FOR
REAL ALE

BEER GUTTER PRESS

FOR DISCERNING BEER DRINKERS

ISSUE 64 Jul-Sep 2016

NEWARK CAMRA

THE IPA TRAIL

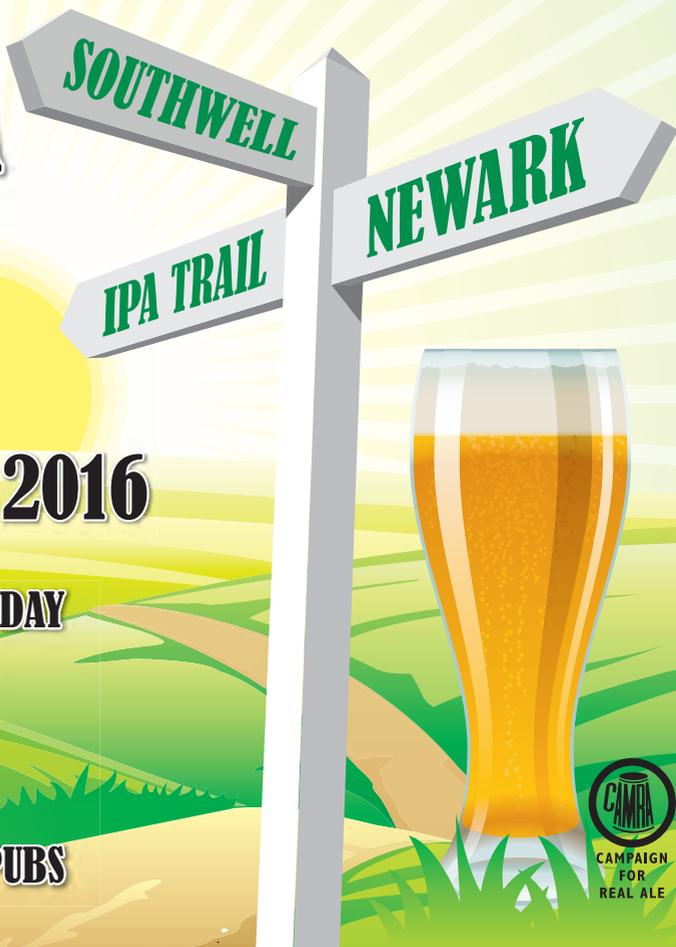
July 29th -
August 7th 2016

INTERNATIONAL IPA DAY
COMES TO NEWARK

CELEBRATE INDIA
PALE ALE

16 PARTICIPATING PUBS

See inside for details



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NEWARK IPA TRAIL 2016



India Pale Ale, or IPA, changed the face of brewing early in the 19th century. The new technologies of the Industrial Revolution enabled brewers to use pale malts to fashion beers that were genuinely golden or pale bronze in colour.

First brewed in London and Burton-on-Trent for the colonial market, particularly the troops in India, IPAs were strong in alcohol and high in hops: the preservative character of the hops helped keep the beers in good condition during long sea journeys.

Red and Black IPAs can now be found, and IPA is one of the most popular styles of the American Craft Beer community.

To celebrate this classic beer style, the Newark Branch of the Campaign for Real Ale is holding its fourth IPA Trail from the 29th July to

7th August. This incorporates International IPA Day on 4th August.

During the 10 days, 16 pubs across the branch area will be featuring IPA's and other strong pale styles with strengths of 5% ABV and above. Derek Graham, a Newark CAMRA member and one of the Trail organisers said "There are numerous ale trails across the country with many of them themed on a particular beer style but we believe we were the first to celebrate IPA this way, when we held the first trail in 2013. This was once a classic British beer type and has now increased in popularity again. We are expecting in excess of 40 different IPA's to be available during the 10 days. The Trail also gives us a chance to showcase many of the excellent pubs we have in the branch area."

Participating pubs are:

- Flying Circus - Newark
- Prince Rupert - Newark
- Fox & Crown - Newark
- Organ Grinder - Newark
- Sir John Arderne - Newark
- Castle Barge - Newark
- Roaring Meg - Newark
- Real Ale Store - Newark
- Just Beer - Newark
- The Vaults - Newark
- The Ram - Newark
- Clay Tavern - Newark
- Final Whistle - Southwell
- Hearty Goodfellow - Southwell
- Old Coach House - Southwell
- Cross Keys - Upton



BGP is published by the Newark-on-Trent & Grantham branches of the Campaign for Real Ale (CAMRA).

The Newark & Grantham Branches of CAMRA strive to increase consumer choice of real ale by objecting to pub closures and championing high standards of customer service in the area's public houses. We support our local breweries by promoting the diversity they bring to the bar.

Newark and Grantham CAMRA also bring national issues such as tax and opening hours to local attention. Importantly, we are a social group of likeminded drinkers of all ages and walks of life. Anyone is welcome to attend our meetings, details of which can be found elsewhere in this issue.

BGP welcomes local-interest beer related articles and letters for publication. All material should be sent to newsletter@newarkcamra.org.uk

To reach a high proportion of discerning imbibers across East Nottinghamshire and West Lincolnshire, contact our advertising team at Capital Media on 01636 302 302.

An electronic version of this publication is available for download from the Newark CAMRA web site, where you will also find more information on local real ale topics and unabridged versions of pieces that have appeared on these pages. Point your web browser to: www.newarkcamra.org.uk

Opinions expressed within BGP are not necessarily those of the editorial staff or CAMRA at a local or national level.

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For Grantham, tel: 01476 406080
email: customerservices@southkesteven.gov.uk

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CHAIRMAN'S REPORT

NEWARK BRANCH

Welcome to this edition of the BGP. Sadly, it will be the last to be edited by Derek Graham. The branch would like to thank Derek for the unstinting effort and time he has put into our magazine over many editions. We are now considering how to move on. If you are interested in helping to put together the BGP, please read on as Derek has put together a description of what he does. We are also considering joint editorial with Grantham and North Notts in order to keep a magazine going.

Our April meeting was at The Final Whistle where we once again filled the back room. Thanks to Ollie for the jugs of ale! The April survey trip in the north of our branch turned out to have many pubs not open and the aim of using What Pub proved very difficult as there was no or very limited signal. Our May meeting was confirmed at The Sawmill. We managed to drink the pub dry and had a productive meeting with changes to the POTY criteria. More about this later in this BGP.

During May the beer festival committee starts to meet more regularly with the last details of who does what, where and when. Thanks to The Vaults who hosted all the meetings with hot food and superb beer. Again thanks to our coordinator Tracey all went well on the lead up.

Assessing for Nottingham Pub of the Year takes place around May each year. Tom, John myself and my driving wife had an excellent Sunday lunch and sampled good real ale including Bass just down the A1.

We have received a letter that Marstons intend to sell The Sawmill. You may have seen in The

Advertiser that locals are going to try to bid for it. Newark CAMRA supports the intention of keeping open a pub where real ale can be served.

At the end of May we held our beer and cider festival. Perhaps you were there? The sun shone, the beer flowed, the music was the best ever and we attracted over 3200 drinkers. Many of these real ale lovers came from far afield. I chatted with people from Darlington, Birmingham, London and all the way up, down and across the railway network. An excellent weekend. Many thanks to our volunteers and their partners without whom we would not be able to put on such an anticipated event. Thanks to Just Beer for their support. I understand their festival also went very well with little beer left over. Some at the festival reported difficulty in finding accommodation in Newark. Same time for next year? We have already started planning. Book your hotel.

It seems to me that pubs working together must be the way forward. Look for PINT coordinating events in this BGP. We are now able to attract real ale drinkers from miles away for a day out in Newark.

During festival set-up we had the usual trip to Lincoln festival. Excellent beers, my favourite Milestone Black Pearl a superb stout but far too warm in The Drill Hall so we headed off to other well known locals.

Our June meeting was at The Hearty Goodfellow. Thanks to Lisa for hot food and good condition and temperature ale.

Ruddington beer festival in early June is now a date in the diary. It is held on The Green and in surrounding pubs with an interesting beer list, music and family friendly surroundings. Three Shipstones beers were available. The best was Nut Brown with caramel, liquorice, roast malt and the long malty finish.

If you are interested in becoming more involved in the fight for real ale and keeping pubs open, please come along to our meetings. At our AGM in November, we will have all positions open for nominations.

Andrew Birkhead
Chairman Newark CAMRA

GRANTHAM BRANCH

Steady progress is being made towards our August Beer Festival. Most of the arrangements are in place and Alan Senior is once again taking responsibility for ordering our selection of real ale, incorporating a 10% increase in supply. After last year's feedback we have tried to include some of your requests so we hope you

NEWARK DIARY : 2016

July 7th: Branch Meeting - 8pm
Clay Tavern, Newark

August 4th: Branch Meeting - 8pm
Admiral Rodney, Southwell

September 1st: Branch Meeting - 8pm
Flying Circus, Newark

For up-to-date details of all meetings and socials check our website: www.newarkcamra.org.uk/diary or email: socials@newarkcamra.org.uk

find this year's festival even more enjoyable than last. Look forward to seeing you there. There will be a beer trail organised in Grantham which will include our latest new pub, BeerHeadz. Another good reason to come and see us!

Neville Lomas
Chairman Grantham CAMRA

GRANTHAM DIARY : 2016

- July 27th: Branch Meeting - 8pm.
Green Man, Ropsley.
- Aug 3rd - 6th: Grantham Beer Festival
Huntingtower Academy -
11am to 11pm.
- Sept 7th: Branch Meeting - 8pm
Ancaster Social Club
(minibus available to this event)
- Oct 5th: Branch Meeting - 8pm.
TBC see website for venue
(minibus available to the meeting)

Check out our website for up-to-date details:
www.granthamcamra.org.uk/calendar-2

2016 SOCIAL CALENDAR

I am happy to receive any suggestions for places to visit; either on walks, cycle rides, pub crawls or beer festivals. It's always helpful to have more ideas.

If you are a CAMRA member but are not getting our regular email updates, please let me have your email address. Contact me at: socials@newarkcamra.org.uk

Are you reading this, would love to join in with one or more of the below, but are not yet a CAMRA member? Email me on socials@newarkcamra.org.uk, you will be made to feel most welcome.

- July 9th: Branch cycle ride.
Destination TBA.
- October 8th: CAMRAmble. Vale of Belvoir.
- Date TBC: Country Pubs survey by minibus/
coach. East & South of Newark.
- December 16th: Branch Christmas Party.
Greek Steakhouse.

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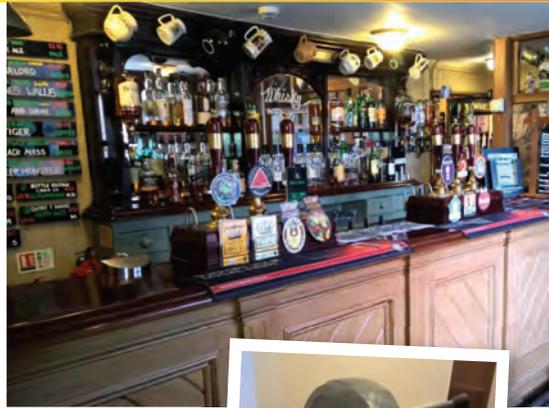
32A Castlegate, Newark, NG24 1BG
www.justbeermicropub.biz

NOTTINGHAM EASTER ALE HUNT



met Tom, John, Ray, Phil & Derrick on Newark Castle platform to board the crowded 11:04 train to Beeston, the carriages emptied out at Nottingham making the last few minutes of the journey more comfortable. We were joined in Beeston by 3 Nottingham CAMRA members, Ray, Colin and Julian and we started our day at The Victoria Hotel, a multi-award winning pub with a good selection of ales and a roaring log fire. First of the day was Timothy Taylors - Boltmaker. Curiously, this pub gives CAMRA discount Sunday to Thursday but not on Friday and Saturday.

A ten minute walk brought us to our next pub, the Hop Pole. A quiet pub which gave CAMRA discount on all five beers on offer. I elected for Bays Brewery - Up and Under 4%, principally for the rugby connection as it was the final day of the Six Nations, the Super Saturday with three matches on TV. After a short stay here we walked back on ourselves a little to arrive at The Crown, (a sister pub to last year's Newark CAMRA pub of the year, the Final Whistle in Southwell). The Crown is a charming multi roomed pub with: the Whisky Bar; Confessional; Snug; Darts Bar and Lounge. We were joined here by 3 more members, Steve, Peter and Dave. They were offering a very good selection of ales and ciders and we decided to



stay a little longer, not least because a pub further down our itinerary didn't open until 4pm so we had time to kill.

I started with St Georges Brewery Valour 3.8% and continued with Amber Ales - Barnes Wallis 4.1%, following a very tasty Scotch Egg. John, on the other hand, had a pork pie which would have fed a small village.

Our subsequent port of call was The Star complete with a Dalek guarding the toilets and TV room. Here I opted for an Endless Summer 4.5% from the Black Iris Brewery.

After The Star we took the tram to Lenton. The tram service was excellent, once we had worked our way through the complicated ticketing machine. Two people can have a Day Rover ticket for £2.50 each, which seems very good value.

From the tram we walked a short distance to The Boat. An interesting pub with lots of Naval Memorabilia, very good value cobs (I had a Ham & Tomato one for £1) washed down with a pint of Moorhouses - Blonde Witch 4.5%. After a brief rest here, we walked round the corner to The Johnson Arms, which opened at 4. This used to be a Shipstones pub, and still has a green ceramic tile frontage. A delicious pint of Abbeydale - Moonshine 4.3% kept the thirst pangs at bay for the time we were here, prior to crossing the road to the tram stop and the ride back into the city. Whilst on the tram, we split into two groups. I was in the group aiming for the 18:15 train back to Newark, in order to be sure of watching England



compete for the Grand Slam that evening. (The other group elected to catch the 19:30 train, which was subsequently cancelled, so I did feel my early departure was justified in the end).

A short walk from the tram stop brought us to the Fellows, Morton & Clayton Ltd., allegedly the longest pub name in the country. The pub was hopelessly full, with people packed like sardines, four or five deep, at the bar, so we went next door to the Canal House where the second match of the day's rugby was on TV but no commentary due to the really loud music. Again a vast range of ales, ciders and craft beers on offer, I opted for a Gloucester Gold.

It was a short hop back to the station and the train home, which was less crowded, we even got a seat.

All together a most enjoyable day, although some of you will have noticed I didn't find a single Easter Ale. However, Phil told me he had Kinver Egg on the bar, back at Just Beer, so all was not lost.

Rory Audsley-Spence

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MEET THE PUBLICAN

- PHIL AYLING



The past few years have seen an explosion in the number of microbreweries in this country, and to complement this and to ensure a showcase for the diverse range of ales available, the micropub concept has gone from strength to strength. Such pubs can now be found across the country and locally we are lucky to have the multiple award winner Just Beer in Newark, the current Nottinghamshire Pub of the Year, BeerHeadZ, in Retford and its new sister pub, BeerHeadZ in Grantham. The common denominator in these businesses is Newark's Phil Ayling.

Phil explains: "My inspiration for starting Just Beer was a talk given by Martin Hillier, the founder of the micropub movement, at the CAMRA Member's weekend in Eastbourne in 2009. Martin had opened up the very first micropub the Butcher's Arms in Herne, Kent, in 2005."

Martin went on to found the Micropub Association which defines such a pub as follows:

A Micropub is a small freehouse which listens to its customers, mainly serves cask ales, promotes conversation, shuns all forms of electronic entertainment and dabbles in traditional pub snacks'

So the initial seeds were planted and by 2010, along with partners Dunc, Merf and Stu, Phil opened Just Beer, in Swan and Salmon Yard, Newark – only the country's third micropub. The pub is, of course, a multiple award winner – 4 times Newark Pub of the Year and county and regional winner too. One of Phil's key roles is sourcing new beers from new breweries and one-offs and specials. The stats speak for themselves. Since opening JB have served over 3750 casks, and more than 3200 beers from well over a thousand breweries.

Not wanting to rest on his laurels, Phil entered into another partnership and began to seek out locations for a new brand, "BeerHeadZ", which again sticks very closely to Martin Hillier's original ethos. The first BeerHeadZ opened in Retford in late 2014, followed by the second in Grantham in early 2016. The pubs are both very well received locally and the gongs have started to roll in again!

"But enough of beer and awards", I hear you say, "What about Phil?"

Well, Phil hails from Portsmouth, and moved to Newark at the age of 8. On leaving school he became a design draughtsman with Hoval in 1974 and remained there on and off for nearly 33 years, leaving in 2008. His



design skills can be seen in the branding for both Just Beer and BeerHeadZ. The career change started when he became a brewery assistant at Oldershaws brewery in Grantham, a position he held for 19 months.

Phil of course was no stranger to beer before becoming a publican. One of the founding fathers of the Newark Branch Phil has been a CAMRA stalwart for a very very long time. "I reckon I've held every position in the Branch over the years except for Treasurer" Phil says. Amongst his many skills is that of web design and he won a National Award from CAMRA for the Newark branch website at the AGM in Blackpool in 2006.

Phil's other great love is music, and as many longstanding Newark residents will remember, Phil was lead singer of local band Paralex from 1979 to 1986. Phil describes the genre as NWOBHM (New Wave of British Heavy Metal) and his early influences include Black Sabbath and Judas Priest. Remarkably the band has recently reformed some 30 years since they disbanded and released an album (their debut album!) called "Key to a Thousand Doors" on the No Remorse record label.

And, to encapsulate his loves of music and beer, Phil arranged for a special brew to celebrate the album's release. Six casks of the beer "Paralyzed" a 7.4% gold were made by North Riding Brewpub, the last being drunk dry during Just Beer's Beer Festival in May. For the record, Phil's favourite beer style is American IPA, his favourite hop is Sorachi Ace (closely followed by Mosaic) and currently his favourite tippie is Beavertown's Gamma Ray.

So, if you want to hear more from Phil, just pop into one of his pubs and if he's there, you'll get a warm welcome and he'll probably tell you – "Beer is Fab".

**TWO HEADZ
ARE BETTER
THAN ONE!**



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3 Town Hall Yard, Retford, Notts
CAMRA Nottinghamshire
PUB OF THE YEAR 2016

27 Water Gate, Grantham, Lincs
Opened March 2016
FREE FUNCTION ROOM!

Forget about smooth, nitro keg and all that old-fashioned stuff. BeerHeadZ are committed to bringing new and exciting beers to the discerning drinkers of Retford and Grantham. Tubular!



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PINT OF VIEW

PINT - Pubs In Newark Together - is a co-operative of publicans plus other associates working together to promote beer and pubs in the town of Newark

>Welcome to this edition of P.I.N.T, Pubs in Newark Together, keeping you abreast of upcoming events in the town's premier watering holes.

As I write this edition we have just completed celebrating World Gin Day and our Gin in June event. Early indications are that, once again, it has been successful with all the participating pubs reporting an increase in gin sales. It is pleasing to see so many people embracing these events.

The new Pubs in Newark Together leaflet, which we have been working on is finally available having been officially launched at this year's CAMRA beer festival here in Newark at the end of May. The leaflet contains a map showing the 10 member pubs, all within 1 square mile, travel and accommodation

information as well as a potted overview of what Newark has to offer and brief information on each pub involved. Look out for it around town.

Our next event is the PINT & BITE Food & Cider festival over the August bank holiday weekend, now in its second year. Participating pubs will be featuring a range of real ciders alongside food such as sausages, pies, cheese and gourmet burgers. Also I must mention the Newark CAMRA IPA trail taking place in July/August again this year, an event which PINT fully support.

Details on all these events can be found on our Facebook page www.facebook.com/teampint

Go check it out, like it and share it.

Until next time.

Duncan Neil

Chair, Newark P.I.N.T. - Pubs in Newark Together



P.I.N.T. DIARY

26th – 29th August PINT & BITE - Cider & Food Festival

Enjoy a great range of real ciders and perries alongside quality food choices including fine cheeses, first class sausages and gourmet burgers in the following pubs:

The Water's Edge, The Ram, The Clay Tavern, Fox and Crown, Prince Rupert, Flying Circus, Just Beer, The Vaults, Castle Barge

9th – 11th September NEWARK BLUES FESTIVAL

The best of Blues and the best of Beer. Pubs in the town will be hosting some of the 40 bands appearing.

27th – 31st October ALE'OWEEN BEER FESTIVAL

Come over to the dark side. Participating pubs will be serving dark ales of all types in celebration of this ghoulish time of year.

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3rd - 6th August
11am - 11pm

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3 mins from Grantham Station

40 beers, ciders and perries

Live music Friday & Saturday evenings



Grantham

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twitter.com/grantham_camra #granthambeerfest

NEWARK CAMRA

THE IPA TRAIL

July 29th - August 7th 2016



INTERNATIONAL IPA DAY COMES TO NEWARK

CELEBRATE INDIA PALE ALE

16 PARTICIPATING PUBS

For up-to date info visit www.newarkcamra.org.uk or Newark CAMRA's Facebook page




CAMRA CAMPAIGN FOR REAL ALE

The event is run by Newark CAMRA but is open to all.

WANTED - EDITOR



After five years, nineteen editions of the Beer Gutter Press and five beer festival programmes, I have decided to stow away my quill and inkpot and vacate the editor's chair to move on to pastures new.

It's been great editing this magazine and I hope I leave it in good hands for the next editor. The post is vacant and I'd like to take this opportunity to invite Newark and Grantham CAMRA members to come forward and volunteer. Here's some information about the role.

Firstly, you don't have to design anything or seek advertising, all that's done by our partners Capital Media, who you'll work closely with. The editor's job is to draw together all the editorial content and images and Capital Media then turn that into a nice colourful publication. Capital Media will agree a timescale with you for each quarterly edition and for the Beer Festival Programme.

So the job is about seeking interesting articles from people (they don't have to be CAMRA members – a love of ale will be enough), proof reading them and sending them on to Capital Media. For budding authors among you it's also a chance to get your own articles in print if you're so minded. CAMRA HQ is a good source of material too and you should receive regular information from them which you can reproduce.

There are also regular sections to be updated such as LocAle, discounts and Branch Diary and this means liaising with some committee members

WE NEED YOU



by email or picking up information from Branch Minutes. Since the magazine covers two branches you'll also need to liaise and chase your nominated contact in Grantham (if from Newark, or vice versa if from Grantham).

Attendance at the odd Branch meeting may help but isn't compulsory. There is no need to attend Branch Committee meetings either since this isn't a Committee post. The main thing is to build up a network of regular contributors you can chase by email – I'll obviously pass on the details of likely contributors. And if you think your grammar or spelling aren't up to much, don't worry, there are volunteers who will proof read for you.

I'll be happy to work alongside you on the next edition (coming out October 1st) so that there's a smooth transition.

So how about it? I've enjoyed my five years and have met a lot of great people through doing the job and I'm sure you'll find it rewarding too. Please contact me via newsletter@newarkcamra.org.uk for more information or to volunteer.

Many thanks

Derek Graham

LOCAL CAMRA DISCOUNTS

The following local outlets provide discounts to CAMRA members on production of a valid membership card. Please note that these offers can be changed or withdrawn at any time. If you know of any changes or new discounts, please email newsletter@newarkcamra.org.uk

- Castle Barge, Newark - 30p off a pint
- Just Beer, Newark - 10p off a pint & 5p off a half
- G H Porter Provisions, Newark - 10% off
- Fox & Crown, Newark - 20p off a pint, 10p off a half of cask ales & real ciders
- The Vaults, Newark - 20p off a pint, 10p off a half
- White Hart, Newark - £3 per pint
- Grey Horse, Collingham - 10p off a pint, 5p off a half
- Old Coach House, Southwell - 15p off a pint
- Reindeer, Southwell - 10p off a pint & 5p off a half
- Five Bells, Claypole - 20p off a pint & 10p off a half
- Angel & Royal, Grantham - 65p off a pint
- BeerHeadZ, Grantham - £2.90 per pint on Mondays
- Lord Harrowby, Grantham - 10p off a pint
- Nobody Inn, Grantham - 30p off a pint
- Castle Inn, Castle Bytham - 20p off a pint
- Ancaster Sports & Social Club, Ancaster - 30p off a pint

BREWERY NEWS

BREWSTERS

The brewery has had an upgrade from a 10 barrel plant to 20 barrels, with kit purchased from Malrex in Burton on Trent. Brewster's old brew house kit is now at a new start up, Kettlesmith Brewery, in Bradford-on-Avon Wiltshire. The second stage is to upgrade the fermenters; so the 6 x 10 barrel fermenters are now up for sale.

The Wicked Woman range has expanded the theme to Women of Wonder, known as WOW, to commemorate inspirational women for their achievements, talents, impact - whether unsung or well-known, contemporary and historic. First two are Pankhurst 4.8% brewed with juniper berries and Amy Johnson 4.8% which has Target and Endeavour English hops and a third beer called Britannia 4.8% was brewed for Beer Day Britain on 15th June.

WhimsicAle range had Pull the Other One 4% for May with English Jester hops and will be Roll in

the Hay for June using Cascade and Fuggles hops. Rutterkin is now in bottles on sale at the brewery and the pub, along with Aromantica and Aromatic Porter, Hopadoodledoo and IPA. There is a brewery shop now in operation open from 10 am to 5 pm Monday to Friday.

Open days and tours are planned for the summer.

NEWBY WYKE

The trip to Brno, to brew Marie Celeste was a success and we are now awaiting the feedback.

Challenger2 4.9% has been brewed for the Lincoln Beer Festival, to mark the 100 years anniversary since the first Challenger Tank was built in Lincoln with the engine produced in Grantham. Queen Elizabeth, abv 6% has again been brewed to mark the occasion of Her Majesty's Ninetieth birthday.

Newby Wyke's first SIBA Audit was passed with 'flying colours' and without any fails, even minor ones, making it a Gold Standard Brewery.

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- Live Music on Friday, Saturday and Sunday

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And Now for Something Completely Different

Now Open
The Barrel House & Beer Garden
@ The Flying Circus
A rustic bar serving real ales and ciders straight from the barrel!

IS IT ME... ?

In recent years I have come to the inexorable conclusion that this nanny state (which we now find ourselves living in) is reaching new heights of idiocy - which would be funny were it not for the fact that many of the rules, regulations and dictates are being enshrined in law!

Equally worrying (and absurd) is the unending stream of 'Government advice' with which we are almost daily bombarded.

We all know, without being told, that an excess of anything can be harmful, be it food, alcohol, the heat, the cold and even exercise but our chief medical officer for England, Sally Davies has now excelled herself by stating that (shock-horror!) some people are consuming their 'advised' weekly alcohol intake in one day!

For goodness sake Sally (or perhaps that should be 'Silly') Davies - get a life!

Everyone is already utterly confused as to what constitutes a 'unit' of alcohol but I understand that it's about one third of a pint of beer and 14 units is the 'recommended' amount for an average man to consume in a week. About four and a half pints - per week!?? Surely however, the strength of a beer must have a bearing on how 'safe' a few pints are supposed to be!

I admit, and am not ashamed of it, that I am one of those poor benighted individuals who according to government advice will end my days as a chronic alcoholic with liver disease curled up in a cardboard box under a railway bridge somewhere because on my Friday night out recently I supped four pints of St Austell Tribute! Horror of horrors - that's all I can have now until next week!

My father liked a pint or three, as did his father and his father's father before him and they all lived to a ripe old age! In any case, were we not 'advised' a couple of years ago that a glass or two of red wine was beneficial to health?

Indeed, beer too has recently been proven to contain many ingredients which contribute to good health - not to mention happiness!

There is a big problem with so-called 'government advice' and the all too frequent publicity-seeking celebrities and government wannabes needing to justify their existence. They would do well to heed that we, the great, etc., ignorant 'general public' will become so fed up of being advised what we should and shouldn't do, eat or imbibe that it will all wash

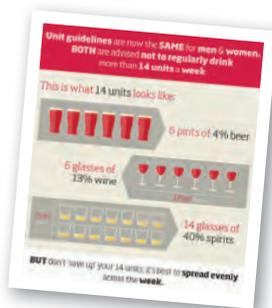
over our heads and no-one will take any notice of it.

This year they don't just see a problem with alcohol but sugar as well.

Last year it was salt and the year before that it was fat. Weren't we also told that red meat was 'bad for us' and that we really must have five helpings of fruit and veg every day (later increased to seven) or we'll be on a slippery slope to anaemic oblivion? I await (without bated breath) what next year's dangerously taboo foodstuff will be. Cauliflower perhaps. (Don't laugh - it could happen!)

I am well aware of the cost to health and to the overstretched national health service by the over indulgence in sugar, fat, salt and alcohol or whatever and I honestly don't know what the solution is but let's please keep a sense of proportion when offering advice and let's not resort to scaremongering by issuing advice or recommendations which are quite frankly preposterous.

Peter Simpson



CAMRA's Key Campaigns

- Stop tax killing beer and pubs
- Secure an effective government support package for pubs
- Encourage more people to try a range of real ales, ciders and perries
- To raise the profile of pub-going and increase the number of people using pubs regularly

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THE PUB - A POEM

It was busy in the pub tonight, the weekends always are.
Boys' night out and girls' night out and locals at the bar.
They're experts these – on everything. On people, sport and beer.
They have their fixed opinions and make their feelings clear.
The way of life in Asia, the football match last night,
The politics of Russia or its military might.
Their bantering is harmless – friends they all remain.
Tomorrow night 'til closing time, they'll argue just the same.

A man sits on a bar stool – quite obvious he's alone.
Though not from choice – that much is clear. He's here –
he's not at home.
It seems his wife has left him, a year or so ago.
He'd love to share his problems but no-one wants to know.
He has a house that's empty and his life is much the same
And so he sits and drinks all night – and no-one knows his name.

There's a couple in the corner. They've been here several times.
In love – these two young people, and showing all the signs.
The way they sit so closely, the meeting of their eyes,
Their silly little giggles. (Such passions and desires!)

Soon the local 'bore' arrives and looks around the room
And the atmosphere is changed now, to one of gloom and doom.
People shift themselves around so he has nowhere to sit.
He thinks he's smart and clever but he talks a load of s***.
The bar becomes his place of choice, next to another bloke
But he knows well what's coming so he nips out for a smoke!

'Jack-the-lad', is here as well - leaning on the bar
For him it's always risky – coming here by car
But he has hope and a reason for coming every night
The pretty girl behind the bar, who knows – one day she might!
If she agrees a date with him it will all have been worthwhile
But she just serves his beer with a bored and sickly smile.

'Last orders please' and there's a rush to grab another beer
And half the customers in the pub suddenly appear,
A frantic, panicked rush to get their order in,
Two pints each this time and the wife - a double gin!
The pub weekend is over now and the friends all drift away.
"Same time next week chaps?" They shout, and comes the cry
- "OK"...

Peter Simpson

LocAle UPDATE

LocAle accreditation is awarded to pubs which pledge to always offer at least one locally brewed real ale on their bar.

(The Grantham Branch defines a brewery as local if it's within a radius of 25 miles from the pub's door, however the Newark Branch uses a radius of 20 miles)

Pubs wishing to apply for accreditation should contact their local branch. More information at: www.newarkcamra.org.uk/locale and www.granthamcamra.org.uk/locale

The following pubs in our area are currently in the scheme:

NEWARK:

- Boot and Shoe, Flintham
- Bramley Apple, Southwell
- Cross Keys, Upton
- Crown, Normanton on Trent
- Ferry Inn, North Muskham
- Fox and Crown, Newark
- Full Moon, Morton
- Hearty Goodfellow, Southwell
- Just Beer, Newark
- Newark Rugby Club
- Old Coach House, Southwell
- Prince Rupert, Newark
- Sir John Arderne, Newark
- The Chequers, Elston
- The Final Whistle, Southwell
- The Flying Circus, Newark
- The Real Ale Store, Newark
- The Reindeer, Southwell
- The Roaring Meg, Newark
- The Vaults, Newark
- Staunton Arms, Staunton
- Willow Tree, Barnby in the Willows

The Robin Hood Theatre, Averham
serve LocAles on performance days

GRANTHAM:

- Nobody Inn, Grantham
- Lord Harrowby, Grantham
- Tollemache Arms, Grantham
- Railway Club, Grantham
- Angel & Royal, Grantham
- The Beehive, Grantham
- Five Bells, Claypole
- Castle Inn, Castle Bytham
- Blue Cow, South Witham

Look out for the LocAle window stickers and font crowns on hand pumps!

40TH BIRTHDAY BASH LEEDS

Leeds also has a Kirk Gate



An eclectic mix of nine pub-goers met for breakfast at The Fox & Crown on a balmy spring Saturday morning, prior to catching the train from Nottingham station to Leeds. Spread out throughout the coach due to the curious seat allocation, I had the good fortune to find myself seated next to a charming and most attractive interior designer, also travelling to Leeds to catch up with her old University friend. Somehow, the journey seemed to pass all too quickly.

Upon arrival in Leeds a short walk under the station, where the river flows under the road, under the station, brought us to a modern sunny courtyard area and to the first pub on our list, The Hop, owned by Ossett Brewery where I enjoyed a fine pint of Silver King, a pale hoppy beer at 4%. We met four fellow travellers from York and after brief introductions, we moved on to The Adelphi. This is a most imposing building, sadly not appearing at its best due to scaffolding across the front. Adjacent to the old Tetley Brewery, this was a major Tetley tap house in its day and has retained some fabulous Victorian interior features. Here I was tempted by a pint of 4% Dick Firkin, simply because of the silly name and we took over the front bar area for a short while.

Continuing our perambulation, we arrived at The Black Swan, (aka The Dirty Duck) a large and busy pub with a huge range of silly priced craft beers but only one ale, Under Current at 4.5% and only just on the right side of OK. Not tempted to stay very long, we moved

on to another avian named pub, The Duck & Drake with a large range of real ales, some absolutely stunning wall artwork of famous musicians and a large enclosed courtyard garden where we could all sit round one very long table. Sadly by this time the early sunshine was fast disappearing behind the clouds. We moved on through town, where a few of the group partook of some German sausage streetfood, before arriving at a narrow alleyway leading to Whitelocks (established in 1715 as The Turks Head). I was surprised to find Bristol Brewer Arbor Ales this far north, so enjoyed my pint of Oz Bomb very much indeed. The pub was long, thin and ridiculously busy so we moved outside and quickly had to gather in disparate groups wherever we could find space under the awnings as the rains came down. Fortunately the rain was both sharp and short, after which we wandered round to the Tapped Brew Co, where we were refused entry by a most unpleasant doorman, on the grounds that the group was too big, despite the fact that we could see through the windows that the pub was not over full, and we were certainly not behaving badly. Feeling rather displeased with this sudden negativity, we moved quickly on to the Head of Steam, another busy pub with a central, circular bar and a good

range of ales. I had True North from Northern Monk Brewery and enjoyed a totally different, much better, attitude to customer care.

Keen to find a slightly less busy venue, we moved on again to Baht'ap a fabulous little pub with extremely pleasant bar-staff a really polite and friendly doorman who not only invited us in, but as we left also gave us directions to our penultimate venue, The Leeds Brewery Tap.



Upstairs at The Adelphi



Avoid if there is more than four in your group!

Curiously this pub didn't feel the need to have a doorman at all. With the train time fast approaching, we retired to The Scarborough Hotel, the closest place to the station to share our last pint together before splitting back into two groups to return home.

Safely back in the arms of Newark, we felt that perhaps a flying visit to the Newcastle Arms would

be in order, as we were passing by the door, this was followed by a short walk up to Appletongate chippy, then finally the Fox & Crown, where the day had started a mere eleven hours earlier. Some bade their farewells from here, whilst others continued to the Prince Rupert and finally for me, The Vaults, where I was able to give birthday greetings to another, younger, birthday boy, before heading home.

Rory Audley-Spence

THEY LIKED A PINT



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Pubs

PUB OF THE YEAR 2016



Every year the Campaign for Real Ale (CAMRA) runs a competition to find their national champion Pub of the Year (POTY). This is announced in February.

The competition begins at Branch level with each branch selecting their POTY. Each branch has differing methods of selection. The Newark branch has a system in which any branch member can nominate any pub in our area to be shortlisted for judging. The deadline for nominations is end of business of the September branch meeting held on the first Thursday of the month. Nominations should be in writing indicating the reasons for the nomination. These should be e-mailed to the coordinator's address poty@newarkcamra.org.uk or handed in at a branch meeting. The pubs are then judged by a panel of volunteers using the CAMRA POTY judging criteria. Once again any branch member is eligible to volunteer and at present we are looking to recruit as many judges as we can to give a wider view of opinions. Any volunteers should forward their details to the POTY e-mail address or make themselves known to the committee at a branch meeting. Judging entails visiting each pub nominated on one occasion following the shortlisting, results have to be back with the POTY coordinator by end of business of the January meeting. Any training or advice on the system will be offered to members volunteering.

When all the judges' scores have been returned the pubs are ranked in order of preference of each judge and the ranking points added together, this is then discussed at a committee meeting in late January or early February and in future two awards will be made - one for Newark Town POTY and one for District. The pub with the highest ranking, whether Town or District, is then entered into the county competition and the winners of each county's competition is announced at the June regional meeting. There is the presentation to the winning pub in late February or early March.

All county winners are then judged against each other and a regional winner is selected. Regional winners move onto a super-regional round from which four pubs are shortlisted for the national POTY award. The winner is announced in February's Whats Brewing.



The current county POTYs were announced at the East Midlands regional meeting in Ashbourne on the 11th of June and are:

- Nottinghamshire: BeerHeadZ, Retford
- North Derbyshire: Miners Arms, Hundall
- South Derbyshire: Old Oak, Horsley Woodhouse
- Leicestershire/Rutland/Northamptonshire: Coach and Horses, Wellingborough
- Lincolnshire: White Hart, Lufford

These will be entered into the East Midlands regional judging and an East Midlands POTY announced later in the year.



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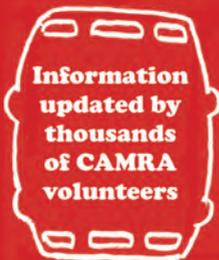
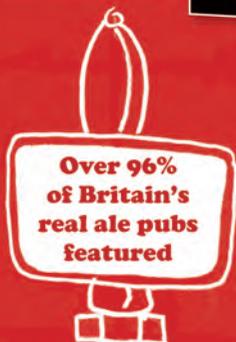
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VOTE FOR CIDER PUB OF THE YEAR 2016



Real cider is a long-established traditional drink which is produced naturally from apples and is neither carbonated nor pasteurised. However real cider is in a similar situation to that which faced real ale some 30 years ago with the number of outlets for real cider diminishing, even in the West Country. The situation with perry (which is made from perry pears) is even worse, as it is rarely available away from the farm gate. It is unfortunate that many of the most well-known ciders in the UK are cold, fizzy keg products which have been produced artificially rather than naturally. CAMRA now allows fruit flavoured ciders and perries as long as actual fruit and not concentrate or artificial flavours are used.

If you are not sure if a cider or perry is “real” then there is a comprehensive list on the national CAMRA website. It is well worth tracking down some real ciders and perries. Increasing numbers of people are discovering for themselves how deliciously mellow, aromatic and intoxicating the flavours of naturally produced real cider can be.

In order to help you, the Newark branch of CAMRA is nominating a Cider Pub of the Year for the second year running. Our first Cider Pub of the Year in 2015 was **The Vaults Cider & Ale House** in



*The Vaults - winner
of POTY 2015*

Newark. Nominations will be made at the August branch meeting. Between then and Newark’s Food and Cider weekend at the end of August, CAMRA members will be out in force sampling the ciders and perries. We shall be looking for top quality and well-kept real ciders and perries.

At the September branch meeting, we will be voting on those nominated pubs to find the winner. The award will be made during October, one of CAMRA’s national cider and perry months.

Grantham CAMRA 2016 Club of the Year



Pictured is Grantham CAMRA Chairman Neville Lomas, presenting the award for the sixth consecutive year to Ancaster Social Club representatives David Wrench and Rebecca Curt.

The evening was well supported with a minibus full of Grantham CAMRA members enjoying the quality beers on offer. The Club will now go forward to the Lincolnshire Club of the Year finals.

KEEPING IN TOUCH

The Newark Branch currently emails our branch minutes and notices about upcoming events as well as a monthly survey which gives you the chance to “vote” for where you’ve been drinking good beer. The survey helps us in choosing pubs for the national Good Beer Guide. You can also nominate pubs for the annual Pub of the Year.

*So if you would like to receive the above please email membership@newarkcamra.org.uk with your name and email address. **Editor***

Emails are limited in number, we don’t bombard you!

MATLOCK BATH

Thursday March 17th dawned bright and sunny and the gang of four met at the station to catch the direct train to Matlock. Dave had foolishly bought his own ticket online the previous evening at £15, whilst the remaining three bought 'Group Save' tickets at a very reasonable £10 each. A little later we felt we deserved the discount anyway as the train was delayed by 25 minutes, outside Derby, due to a broken train on the track in front of us. This did, however, give the group additional time to formulate a plan on how to try as many beers as possible, during the day ahead. Disappointingly, although there was a buffet trolley on board, it was not for the likes of us and was taken off at Derby, without ever being wheeled up and down.

When we arrived at Matlock Bath, we had almost 100yds to walk to our destination, the County & Station, across the road from the railway. A large, one room pub, winner of Matlock & District Town Pub of the Year, 2015, we were warmly welcomed by the charming barmaid (to my shame I did not ask her name!) and manager Matt, who were both very quick to point out that all beers were the same price and there was a CAMRA discount too. We were some of the first customers for the beer festival, featuring 20 real ales, 8 craft beers and 8 real ciders. Having 'kitted up' it was time to order: Tom went for a simple system of two halves at a time, starting with 1 & 2, then 3 & 4, etc. Dave and Dav went for the slightly more complicated system of two halves at a time from either end of the beer list, starting with 1 & 20, then 2 & 19, etc. until they met in the middle. I am a simple soul so I just started with a pint of 1, then a pint of 2, etc.



The beer list was primarily pale, with only two darks, one brown and one red, so it certainly appealed to my palate and for me, the best of the bunch was Howling Hops - Pale at 3.8%.

We took our beers outside and sat in front of the pub, traffic and people watching, in glorious warm sunshine. There was no food menu but traditional bar snacks were available in the usual form plus pork pies from a Belper butcher and Scotch eggs made locally with free range eggs. In order to soak up the plentiful supply of ale, we shared a pork pie, topped with stilton cheese, which was so fresh it was still warm, the downside to that being that Dave let his Stilton topping slide off the pork pie onto the floor. Later on we tried the Scotch eggs: one traditional, two black pudding and a vegetarian. None of us were vegetarian but it was made with slightly spicy chickpeas so we thought it might taste like a Dhansak, which it did but very, very mild.

When the sun disappeared behind the buildings, the temperature dropped quickly so we retreated indoors and played some rather poor pool, prior to bidding farewell and retracing our steps back to the train. We kept ourselves entertained on the return journey with the daily crossword, and finally returned to The Vaults for dinner. Thursday night is Steak Night so a free bottle of red accompanied the mighty fine fillet steaks with chips, mushrooms and onion rings. I don't think the diet stood a chance really! After a really good day out, in good company, with good ale and good food we finished off with a small Irish Whiskey, for St. Patrick's Day and then retired home.

PS. Before we left The County & Station we all joined in the competition to guess which beer would be the first to sell out. As it happened, I guessed correctly, so now have my winnings of a free pint of ale waiting for me, upon my return.

Rory Audley-Spence



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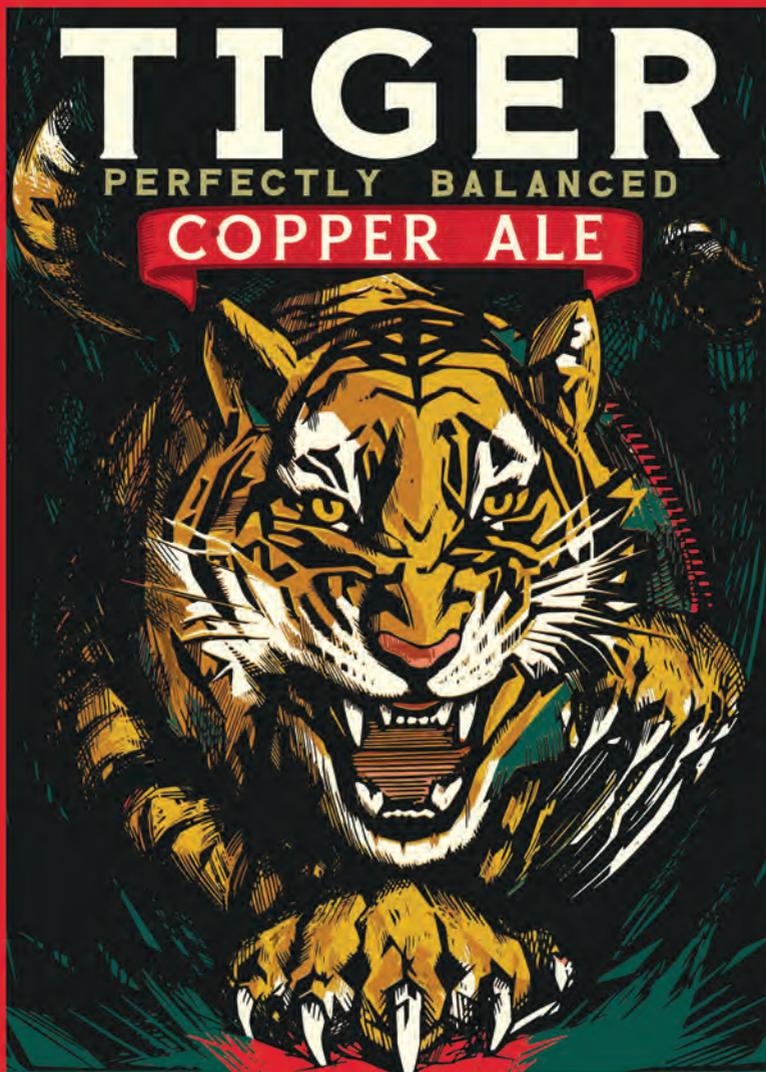


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