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ISSUE 54 Jan-Mar 2014

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INSIDE**

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# A BEERY 'JAUNT' FROM A LOCAL AUTHOR

*An excursion of enjoyment, happiness, contentment and revelation*



I have enjoyed real ale pubs in Newark all my 34 years long beer drinking life, I'm now 48, I will let you do the math to work out the unofficial age my beer drinking actually began - has any pub landlord been charged for supplying to underage drinkers retrospectively 30 odd years later?; now through the character 'Rachel' in my latest novel Jaunt I have been able to rave about a young woman's role in the enjoyment of beer and pubs while at the same time indulge my own love of real ale...right on (hand punch the air)! I didn't intend to use my novel as a vehicle to pontificate about girlie beer drinking but I relished the opportunity to drop the odd reference in to the prose and indulge my own opinions and love of micro-breweries, real ale pubs and beer in today's growing anti-social and 'cheap alcohol abusive' world.



Jaunt is a romantic Sci-Fi fantasy novel which relates the story of Rachel who is leading a very ordinary life, lost in a boring, badly paid job with no ambition to move on. No boyfriend to share her life, only memories of unsatisfactory relationships in the past.

Totally out of character she applies for, and is accepted to take part in a psychology research experiment. She is shocked to the core as she forms an intense relationship with an unknown man whom she meets every week in a darkened room where they cannot even see each other, as Anna, the research student, records their responses. To where will this relationship lead, and what happens when the experiment is over?

## **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](mailto:newsletter@newarkcamra.org.uk) or 18 Harewood Avenue, Newark-on-Trent, NG24 4BE.

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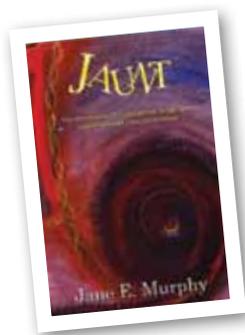
An electronic version of this publication is available for download from the Newark CAMRA web site, where you will also find more information on local real ale topics and unabridged versions of pieces that have appeared on these pages. Point your web browser to: [www.newarkcamra.org.uk](http://www.newarkcamra.org.uk)

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

### **Trading Standards Contact Details:**

For Newark, tel: 01623 452005,  
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Here are a few beer related excerpts from the book, published 31 October 2013 and then recently officially launched on 5th December at Newark Library to an intimate but enthusiastic audience!

.....  
We go to her local bar 'The Wing Tavern' just around the corner, the sort I really like; old and dingy needing renovation or severe redecoration, dim and cosy with beautiful dirt engrained stained glass windows.

There's the low hum of earthy and friendly clientele patter, rumbling along the low ceiling, then wafting down to embrace you as you enter; a back draught of camaraderie.

A cold stone floor and a warm landlord welcome you into another world free of materialistic trappings, my kind of place. It's almost a shame the smoke induced fog you would associate with this sort of spit and sawdust place is now absent. Maybe landlords should employ a dry ice machine to evoke those smoky bygone days of real thriving community pubs. I could almost put up with sore throats and smelly clothes for a waft of that lost socially charged period of affability and friendly disagreement.

Not that I think the smoking ban is killing the pub trade, it's coincidental that the new no smoking rules came in at about the same time as cheap alcohol became more available in supermarkets and unscrupulous pub companies upped the anti and started fleecing their managers and employees.

Joy of all joys! - They have proper real beer, not that horrible chemical keg stuff, pulled from huge brass pumps bolted to a heavily painted ornate chunky antique wooden bar.

A Miracle; they're having a mini beer festival, another one of my favourite pastimes. The beloved real ale is an incentive to travel the country taking in the real essence of differing perspectives, local accents and cultures. In recent years beer has dispelled the north-south divide for me, largely from the uprising of micro-breweries nipping at the heels of the ruthless conglomerates. No matter where you come from if you drink too much ale you get silly, it's just the terminology that changes - squiffy or bladdered, all beer drinkers are the same, it's the beer itself that has the regional differences!

Why didn't I know about this place?

.....

Sarah keeps ringing and trying to wheedle info out of me but I am determined - she's flogging a 'Cheval Mort' (a very delicious dark mild beer, made by a local female micro brewer, which I savour whenever available). I relish having this pinch of power over Sarah, her desperation to find out more about my escapade is a new concept for me and I'll make the most of it for a bit. I think she's enjoying the mystery as much as I am in providing her with it. I'll drink in as much of this glass of 'Cheval Mort' while I have the chance, breath in the aromas, swirl it around my mouth for a bit and let it's treacle consistency trickle down the back of my throat, sticking slightly to the sides, until it gradually reaches its destination and then sits waiting to be absorbed!

.....

I've often hoped in the past that women would take a more dominant role within the media to encourage 'younger ladies' to try real ales but I have never done anything practical to realise this dream. I personally think advertising is missing a trick in this respect; for example - something humorous, colourful, quirky and modern along the lines of the TV campaign to sell WKD to young men could be tweaked to make fruit beers appealing to women (and men for that matter). I have perched on the side lines with ideas but done nothing about it; just like all those people that say 'see that work of art...I could have done that!' Now through this book I have found an outlet to shove my 'stage frightened' opinion by the shoulders into the spotlight. I must congratulate the Beer Belles for their sterling work in pushing 'girl power' forward!



Read my blog and journal on [jaunt-novel.co.uk](http://jaunt-novel.co.uk) and join or begin a forum discussion on the subjects raised in this article or any subject that takes your fancy. Follow me on twitter [@JaneEMurphy@jeminus](https://twitter.com/JaneEMurphy) and my Jaunt facebook page - **Jaunt by Jane E Murphy**.

Thanks for 'jaunting' along here with me!

*Jane E Murphy*



*The Prince Rupert*  
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# CHAIRMAN'S REPORT

I took over as Chairman in March last year and the rest of the year was a fairly steep learning curve - getting to know the people and idiosyncrasies of the workings of CAMRA nationally and locally. Luckily Newark CAMRA is a well-supported branch and has a supportive committee who have been able to nurse me through my first term of office. The year itself saw another successful Beer Festival, the introduction of the IPA Trail, the excellent online Good Beer Guide monthly survey and an active social calendar.

2014 promises to be another busy year with the introduction on our website of a 12 month calendar outlining our Branch and committee meetings for the year plus Beer Festival, IPA Trail and upcoming social events, this I hope will give all members a chance to be able to plan attendance at events rather than the short period of notice we have traditionally used.

As always we want to improve and encourage membership engagement with committee and social events with particular emphasis on younger member involvement.

So let's raise a glass to last year and another for this year and go forward with confidence.

*Happy New Year to everybody*

*David Moore*

*Chairman Newark Branch*

## NEW BEER INITIATIVE PLANNED IN NEWARK

An idea was suggested by a local publican recently that a 'Newark Beer Collective' (or some other snappy and witty acronym that some other clever person can come up with) be set up with a view to putting Newark well and truly on the UK's Real Ale map.

### NEWARK DIARY : 2013

- 9th Jan: Branch Meeting & Skittles Evening - 8pm  
Rose & Crown, Balderton
- 6th Feb: Branch Meeting - 8pm  
Roaring Meg, Newark
- 6th March: Branch Meeting - 8pm  
Cross Keys, Upton
- 3rd April: Branch Meeting followed by minibus pub crawl - 8pm  
Grey Horse, Collingham

*For up-to-date details of all meetings and socials check our website:*

[www.newarkcamra.org.uk/diary](http://www.newarkcamra.org.uk/diary)

### GRANTHAM DIARY : 2013

- 5th Feb: Branch Meeting - 8pm  
The White Swan, Barrowby
- 5th March: Branch Meeting - 8pm  
The Priory, Dysart Road, Grantham
- 2nd April: Branch Meeting - 8pm  
The Griffin Inn, Irnham

*Check out our website for up-to-date details:*

[www.granthamcamra.org.uk/calendar-2](http://www.granthamcamra.org.uk/calendar-2)

The basic premise is for a think tank be formed comprising of local publicans, brewers, consumers etc, to meet on an informal basis every few weeks to discuss and exchange ideas of how we can increase the popularity and availability of real ale in the Newark with the aim of bringing more drinkers to the town. This is not a formal CAMRA group, anyone is welcome, though we feel sure that CAMRA members will want to join in.

The first meeting would be just to talk about the basic idea and to gauge interest. Letters or emails will be going out early in the New Year inviting prospective participants.

Meanwhile, if anyone would like to get involved, please email [newarkbeercollective@gmail.com](mailto:newarkbeercollective@gmail.com) or call either Derek on 07854 312321 or Phil on 07989 607181 to register your interest.

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# HOW & WHY CAMRA SHOULD ATTRACT YOUNG MEMBERS



The branding on particular beers has a huge impact on who drinks it; I see this reflected in my peers' choice of ale. My local brewery Robynsons based in Stockport has just produced bestselling ale 'Trooper' endorsed by Iron Maiden, one of my personal favourites. Elbow also brought out a brew 'Build a Rocket Boys' to appeal to the younger market. Real ale has increasingly become more fashionable with the help of some clever marketing and an increasing interest in drinking something often cheaper and more varied than other bigger brand alternatives. This switch in habits is evident all over Manchester, particularly in the Northern Quarter, where the age of drinkers has noticeably decreased to people under 30. The question is how do we recruit the new emerging group of youngsters?

There has never been a better time to increase young members within CAMRA. The target audience is already interested in real ale and in turn supporting their local pubs. In order to both engage and maintain members, recruitment needs to be strategically co-ordinated. Having attended a vast array of local beer festivals, recruitment needs to be targeted at the younger based festivals, for example at Didsbury where more students and young professionals reside and also at Chorlton, with a similar demographic. Potential members need to be educated about the importance of pubs and their reduction in binge drinking. It would be beneficial to improve the discounts into beer festivals to increase membership. Alongside this, bringing a non-member for free admission to the festival can help to create further interest.

Once more young members have been recruited the dynamics of the CAMRA meetings can gradually progress, with more meetings held at pubs with live music or a comedy venue. The use of twitter and facebook should also be increased to help young members become more active and to spread the



hard work of CAMRA. Reminding people of celebrity involvement may help recruit more young members, for example Madonna's favourite drink was once cited as 'Timothy Taylor Landlord'. Maybe certain celebrities can be made honorary CAMRA members to develop the brand.

Prior to becoming a young member of CAMRA, I too wondered, why did I need to? Not only is it worth the fee for the Wetherspoons vouchers but more importantly we need to sustain the amazing work that CAMRA has already done and help to maintain pubs and develop the brand. Thus ensuring that pubs can thrive and provide live music, comedy nights and band themed pints created just for people like you.

*Heather Peel*

## **Heather's Bio:**

*I am currently a member of the Young Member Marketing group, helping to recruit and retain more young members, vital to CAMRAs survival. I have been a CAMRA member since 2010, after seeing the hard work of CAMRA and how active changes can be made. I also feel strongly about maintaining local pubs. One of my favourites being the community pub of the year, The New Oxford in Salford who do an excellent pint of Chocolate and Vanilla stout from Titanic brewery.*

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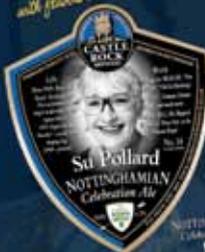
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# NEWARK'S ANNUAL GENERAL MEETING

Newark CAMRA held its AGM on 7th November 2013. In a break from tradition the meeting was held at the RAFA club with an attendance of nearly 40 members. Beer was sourced from Milestone for the occasion, with Sherwood, Rich Ruby and Black Pearl all available on handpull. Thanks go to Ken Munro of Milestone for setting up the beers and to Phil Ayling who helped with the order.

Before the meeting proper started, Karen from the Lincs and Notts Air Ambulance presented the branch with a certificate acknowledging the fact that £1856.88 had been raised at last year's Beer Festival and other events. She spoke of the great work that the service does, being called out on average 4 times a day and costing £2 million a year all of which is raised through fundraising. They are about to start night flying too. A further collection was made at the meeting in memory of Angela Johnson of Food to Go, a festival caterer who sadly passed away last year (see obituary elsewhere in this issue).

The Chairman, David Moore, then welcomed everyone to the meeting and reported on the past year. He spoke of the steep learning curve he faced, coming in as Chairman half way through the year, and thanked the outgoing committee for all their support. David noted that we have achieved a record membership and held another highly successful Beer Festival as well as holding our first IPA Trail and a number of successful social events. He feels we should do everything we can to encourage more young people to become active in the Branch.

The meeting gave its thanks to Louise Harrison for all her sterling work as POTY and GBG coordinator and welcomed Andrew Blrkhead as her successor.

Branch committee members gave their reports, and Assistant Regional Director Alan Ward gave a short speech regarding how to raise awareness of CAMRA and wished the Branch good luck in the future. He repeated thanks to Louise for all her work as POTY coordinator.



A new constitution was adopted subject to a couple of amendments.

It was decided that the Branch would support two charities in 2014, with the Lincs and Notts Air Ambulance again collecting at the Beer Festival and Newark Women's Refuge being supported at other events.

Finally there was considerable discussion, and some concerns, regarding the future of the Newark Beer Festival. This was in light of many key personnel indicating that 2014 would be their last year as organisers. David Moore assured the meeting that there would be a festival in 2014 and that we would use the coming year to find people to "shadow" those who were stepping down. He was confident that the Festival had a bright future.

## ***The Committee stood down and the following people were elected or re-elected:***

- *Chairman - David Moore*
- *Vice Chairman - Derek Graham*
- *Secretary - Steve Darke*
- *Treasurer - Bob Smith*
- *Membership Secretary - Bobby Dobbins*
- *Social Secretary - Tracey Moran*
- *Beer Festival Organiser - Sarah Smith*
- *Pubs/LocAle Officer - John Ward*
- *Public Relations - Ian Dobbs*
- *Webmaster - Phil Ayling*
- *B.G.P Editor - Derek Graham*
- *Pub of the Year/Good Beer Guide Coordinator - Andrew Birkhead*

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# MEET THE PUBLICAN

Carl Wright



This issue we meet Carl Wright, the new(ish) manager at the Prince Rupert in Newark, and put a few questions to him.

**Carl, you now run one of the most popular and respected pubs in Newark. What's your background and how did you get here?**

I've been in the licensed trade more or less all my working life since leaving school. I did try an office based job once, finding and filling apprenticeship placements, and while the work was rewarding, I couldn't stand the 9-5 routine. I started out as kitchen hand in the Plough in my home town of Mansfield and got promoted quickly to the lofty heights of glass collector! I moved up the ladder in the Plough, and stayed when it became Il Rosso, getting into restaurant management which I continued at the Red, also in Mansfield. I then moved to Dakota Hotels and joined their launch team. I moved to Farnborough for 6 months to help run the Aviator. Oh, and I was a sous-chef at the Blue Bell in Belper at one stage. Most people will know me locally from my time managing the Moorings of course. I'd like to think my past has made me well rounded in terms of managing and developing both food and drink at the Rupert.

**Was moving to the Rupert an easy choice to make?**

Definitely.

I clicked with Michael Thurlby (the group owner) straight away. I like his approach and the group has a great sense of direction. I can see myself staying with the group and hopefully progressing in time, but for the foreseeable

future the Rupert is a marvellous place to work. I was lucky to inherit a successful pub and a great team from Tony and Heidi Yale. I honestly believe that the staff here are one of the pub's greatest assets. I'm hoping to develop them further and we are supporting them as a company in obtaining their personal licences. I recognise how important it is to give staff the chance to progress in the industry, just as I was encouraged to.

**Do you have any changes or improvements planned?**

I obviously want the business to grow, both in terms of good food and a wide selection of drinks. I'm having a cider fridge installed so that we can serve our real ciders in tiptop condition and free up a handpull for real ale. In fact the plan is for two extra handpulls. I still see this as a pub that serves excellent food though, not a restaurant. We're also developing the former "Venue" (the upstairs music room) into a natural extension to the pub, but with a "retro" feel. I plan on opening the bar there during busy times too. I've already introduced "sample jars" on the bar and a "coming soon" strip behind the bar to give real drinkers more information.



*The Prince Rupert*

## Talking of Real Ale, what are your views on CAMRA?

I'll admit my views have changed since joining the Prince Rupert team. I used to see it as a bit of a "closed shop" full of beer tickers but quite honestly, the response I've had from CAMRA members since moving here, and the help they've given me, has really helped me. I'm still on a bit of a learning curve where the ales are concerned and branch members may think I'm playing it too safe with the ale selections, but I'm open to all suggestions and welcome CAMRA's feedback. I'm also keen to ensure that we continue to support the LocAle scheme.

## It looks like there'll soon be even more competition in Newark in terms of real ale outlet? Does that worry you?

Not at all, I welcome it. The more quality outlets we have the more we can attract people into the town, and help make Newark a "hub" for real ale.

## Elsewhere in this magazine there is an anonymous review of the Rupert which is somewhat critical. Do you think there have been problems?

There were some teething problems for me, and I'll put my hands up. I obviously need to run a tight ship but I'm addressing issues around staffing levels to ensure that customers waiting times are reduced and that our service is tiptop. We also had a few maintenance issues but they have been sorted. Again, I welcome feedback on any issues. If people talk to me direct or leave me a message, I'll respond.

## And, finally, I take it you have some free time? Any hobbies?

I spend as much time as I can with my two children. On top of that I climb mountains! I'm what's known as a category E1 climber, which is the easiest of the "extremely severe" category if that makes sense. In fact my celebration of choice for my 30th birthday was to climb Ben Nevis. Not exactly "party central" but a good time was had by all. I can also juggle, work a diabolo, and my parents bought me a unicycle, which I can ride!

If your local has a publican who you think should be featured in this series, please contact the editor at [newsletter@newarkcamra.org.uk](mailto:newsletter@newarkcamra.org.uk)

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# BREWERY NEWS

## BREWSTERS

Brewery owner Sara Barton featured in an excellent article in the latest edition of Beer. Unfortunately since the article was written Sara has suffered a mild stroke, but we're pleased to report that Sara is on the mend and now back at work in a limited capacity.

The brewery has recently won a string of awards for its beer: **Aromatica 4.2%** was overall winner at the SIBA East Competition. **Rutterkin 4.6%** won Bronze medal in the Premium Bitter class.

At Melton Mowbray Beer Festival **Marquis 3.8%** won a Silver medal in the Bitter Class of the East Midlands Competition, whilst at Hinckley and Bosworth Beer Festival, **Hop a Doodle Doo 4.3%** won a Bronze medal in the Best Bitter Class. Both beers now go forward to the 2014 Great British Beer Festival to be judged in the Champion Beer of Britain. **Aromatic Porter 4.5%** was brewed for the October Wetherspoon Beer Festival.

## MALLARD

Steve and Alison have now taken over the Cross Keys Upton which will be an outlet for Mallard Beers. Four ales were brewed for Christmas including **Christmas Quacker**.

## MAYPOLE

The Brewery has been very busy with wholesale orders for Birmingham and Leeds.

They have launched a new beer - **Hop Fusion 4.2%**, a blend of summit, amarillo and citra hops. **Wonky Donkey 5.2%** and **Butt Warmer 4.5%** have been brewed for the winter period. Maypoles sister brewery, Priors Well, will be back in production early this year.

## MILESTONE

The Brewery has busy as usual. As in previous years the Reindeer range of 6 beers were produced for Christmas. All six beers were in the style of a British bitter but with different gravities.

## NEWARK BREWERY

The Brewery has joined SIBA. Wetherspoons in Bingham is now a customer. **Phoenix** has launched at 4.8% and **Newark Pale Ale** at 3.8%. **Patriot Ale** (formerly Newark Pride) is available at 3.8% in support of the Newark Patriotic Fund. Bottling all the beers is planned with **Summer Gold** being the first in the shops. Another spin off of this will be nine pint mini kegs which will soon be available.

## NEWBY WYKE

Melton Mowbray CAMRA visited the Brewery last October to present Rob with a Gold Award in respect of his **HMS Queen Elizabeth** being the 'Beer of the Festival' at their recently held Beer Festival. The party from Melton CAMRA was joined by members of Grantham CAMRA who all enjoyed sampling three different Newby Wyke beers and some food.

## 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](http://www.newarkcamra.org.uk/locale) and [www.granthamcamra.org.uk/locale](http://www.granthamcamra.org.uk/locale)

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

### NEWARK:

- Boot and Shoe, Flintham
- Bramley Apple, Southwell
- Castle, Newark
- 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
- Spread Eagle, Hockerton
- The Chequers, Elston
- The Final Whistle, Southwell
- The Real Ale Store, Newark
- The Reindeer, Southwell
- The Vine, Newark
- Staunton Arms, Staunton

- Willow Tree, Barnby in the Willows

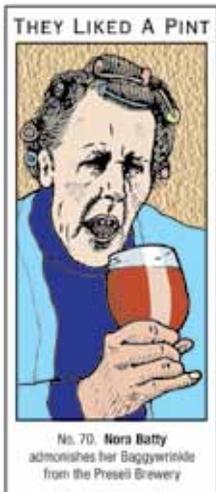
### GRANTHAM:

- Chameleon, Grnatham
- Nobody Inn, Grantham
- Lord Harrowby, Grantham
- Tollemache Arms, Grantham
- Railway Club, Grantham
- Conservative Club, Grantham
- Angel & Royal, Grantham
- Five Bells, Claypole
- Castle Inn, Castle Bytham
- Brown Cow, South Witham

### ALSO NEARBY:

- Bridge Inn, Dunham on Trent
- Old Red Lion, Wellow

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



The Brewery has been approached by the Director Ships, who is in charge of the construction of the new Royal Naval Aircraft Carrier HMS Queen Elizabeth and as a result of this enquiry and contact with the ship's Captain, the Brewery will present a barrel of the **HMS Queen Elizabeth** for the Launch Ceremony. Rob is also presenting him with a special Ceramic pump clip and other promotional material for the Wardroom.

As always to celebrate a sporting event in which our national teams are involved Newby Wyke will be brewing **England Expects 4.6%** to commemorate the Six Nations Rugby Tournament.

**Decommissioned**, a Winter Warmer red beer at 6.5%, has been brewed using Montana Spring Barley (Malt).

## OLDERSHAW

On Saturday 14th December, Oldershaw Brewery opened their doors to the public, putting on beer tasting sessions and tours of the brewery throughout the day. Kathy Britton, Managing Partner said "It was a fabulous day, we had over 150 visitors. Everyone enjoyed the Newton's Drop and Heavenly Blonde tasting session and we were delighted to have so much local support". The event ties in with the expansion of Oldershaw's bottled beer production, which creates greater availability of their brews such as SIBA winner **Great Expectations**.

Following their success with the St. Pancras Renaissance Hotel, Oldershaw was approached by Café Football to design and create a bespoke bottled beer for the newly launched Westfield Stratford City restaurant. **Café Football 4.2%** is a blonde lager-style beer presented in 330ml bottles complete with Café Football's modern chevron branding design.

Oldershaw continues to develop their cask offering with two new brews. **Traleblazer 4.0%** was a one-off beer available in December 2013 and featured 'Jester', Britain's latest hop variety. It was a refreshing deep-gold pale ale with lip smacking bitterness. This will be followed in early 2014 with Oldershaw's first porter – Grantham Porter (4.5% ABV), a deep, rich warming brew.

# PUB NEWS



It is understood that the Old Market, Newark, is to undergo extensive refurbishment into a bar/restaurant/hotel and will be reopened as The Ram, its original name. The Old King's Arms, Newark has had a facelift and reopened with real ale (range and quality not known). The Queen's Head, Newark has also reopened after refurbishment and is under new management. On a visit there were four real ales being served, and the Ringwood Best was in good condition, but further reports are welcome. They are serving a limited menu while the kitchens are refurbished.

The Kings Arms, Newark is undergoing a facelift and is advertising three cask ales.

The Cross Keys, Upton, has been taken over by Steve Hussey and Alison Ryan of Mallard Brewery and is featuring Mallard beers alongside guests.

The Old Post Office, Newark, formerly a Barracuda pub, has been sold on to another pubco, and there is still no news of if or when the Horse and Jockey, Newark, will reopen.

**WHAT? PUB**  
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## Newark's Famous Floating Pub

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- Local Cask Ales always available
- Traditional English Bar Food served daily from 12 noon
- FREE Pint of Cask Ale when you purchase any Main Meal\*  
Monday to Friday, 12 noon - 7pm  
Offer expires 31st March 2014
- 30p OFF any pint of Cask Ale for CAMRA members\*
- Early Bird Menu - from 4pm - 7pm

*See you soon!*

The Castle Barge, The Wharf  
Newark, NG24 1EU. tel: 01636 677320  
[www.castlebarge.co.uk](http://www.castlebarge.co.uk)

\* Please show a valid CAMRA Membership Card to receive discount

# Fox & Crown

4-6 Appleton Gate, Newark NG24 1JY

## Celebrate

## VALENTINE'S DAY

and *Mother's Day*

## at the Fox & Crown

Please call for details!

For more information please call 01636 605820 or email

 [foxandcrown@castlerockbrewery.co.uk](mailto:foxandcrown@castlerockbrewery.co.uk) 

[www.castlerockbrewery.co.uk](http://www.castlerockbrewery.co.uk)



*Special Monthly  
Food Nights*

**Steak Day**

2nd Friday,

**Curry Night**

3rd Friday,

**Pie Night**

Last Friday.

# BEERMUDA TRIANGLE

January 2009 saw the first ever Newark CAMRA Winter Beer Festival. It took place in the magnificent surroundings of the Ball Room, upstairs in the Newark Town Hall, and although it only served a modest number of 40 real ales, it was a huge success. So much so that within three years it had outgrown the capacity of the venue due to sheer demand. Without any alternative suitable town-centre venues, it became apparent to the branch that it would be impossible to hold any further festivals, so the third event in 2011 sadly became the last.

Many drinkers voiced their disappointment at the announcement and lamented the fact that there would no longer be a festival at which they could wash away their post-Christmas holiday blues!

Enter Just Beer and the Prince Rupert who, over a few beers, decided that two or three pubs could hold an alternative Winter beer fest. The Castle was invited to the party and the first BeerMuda Triangle Beer Festival was born. Taking place on the last weekend in January 2012, it featured 40 beers - as many as the Newark CAMRA festival - and instantly became a fantastic success, drawing in both locals and out-of-towners alike.

Organising an event for the next year was a no-brainer and a fourth pub, the Fox and Crown was invited to join the fun. The 2013 event featured 55 beers from all over the country featuring new breweries

and rarities. The public's support was even better than the first year. Within just two years, the BeerMuda Triangle had established itself as a major event in the discerning beer drinker's diary and a very real alternative to the CAMRA run event. So much so that a

fifth pub, the Castle Barge has joined the festival for the upcoming 3rd event which takes place between 23rd and 26th January 2014 and promises to bring you no less than 60 beers over the weekend.

Says Phil Ayling, landlord at Just Beer: "We are extremely proud to have been one of the founders of the BeerMuda Triangle Beer Fest and hope the event can be carried on in coming years. It's very satisfying to see so many people enjoying real ale and fantastic meeting lots of new people, all with a common love of good beer. It would be nice to think that in the future we might get some of them attending the festival in BeerMuda shorts, but that might be a bit optimistic during a British January!"

Look out for the blue 2014 BeerMuda Triangle Beer festival flyers for full information, available from participating pubs and selected other outlets and the pub's individual websites for further information nearer the time.

Castle: 01636 640733. [www.ygpc.co.uk/the-castle](http://www.ygpc.co.uk/the-castle)

Castle Barge: 01636 677320. [www.castlebarge.co.uk](http://www.castlebarge.co.uk)

Fox & Crown: 01636 605820. [www.castlerockbrewery.co.uk](http://www.castlerockbrewery.co.uk)

Just Beer: 07983 993747. [www.justbeermicropub.biz](http://www.justbeermicropub.biz)

Prince Rupert: 01636 918121. [www.theprincerupert.co.uk](http://www.theprincerupert.co.uk)



## CAPTION COMPETITION -

*Just for fun!*



Please email your witty captions to [newsletter@newarkcamra.org.uk](mailto:newsletter@newarkcamra.org.uk)

If printable, we may publish a selection of them next time!

# RUN AWAY TO THE CIRCUS

After 2 very successful years at the Castle pub and 3 & half years at The Prince Rupert as Landlord Managers, Heidi & I decided that it was time to open our very own place where we weren't limited to anyone else's vision of what a pub should be. To this end we left The Rupert with the full support and understanding of owner Michael Thurlby to concentrate fully on securing a site.

For several months we had been formulating a business model that would involve our passion for the new craft beer scene exploding in London and to a lesser extent in Yorkshire and Scotland, as well as our love of real ales, ciders and quality wine.

We started to look at small affordable locations around town finding very few suitable candidates and it was beginning to look like we might have to look further afield. At this point, our dear friend Andy Muirhead had offered to become a partner in our venture and with his considerable experience in the hospitality industry and accounting skills, we decided to form our company "The Art of Beer Ltd". We started to feel that things were starting to fall into place almost cosmically when discussions about the trade with Dan Derry, a recent acquaintance due to opening Newark Brewery and having dealings with

as a supplier, led onto the "Crown & Mitre" pub. We both agreed that it was in a prime position and should be the best ale house in town but clearly hadn't been

for a long time. I admitted that we had considered this pub for our plan but could not deal with the current building owners. So when Dan admitted that he was thinking of buying the building, the cosmic light began to metaphorically shine again. After several more shared pints, a cunning plan began to take shape whereby Dan would buy the building only if we would lease it from him to run as our own business but with a partnership agreement to showcase Newark Brewery beers on 2 of our hand pumps (which we were more than happy to do!).

At the time of going to press, major work to re-create a unique and exciting pub is currently underway with the aim to be open early Spring as "The Flying Circus"; a place for beer geeks to find cutting edge beer of all styles, for cider lovers to enjoy their favourite tippie and a place to relax with a quality wine or spirit in a safe friendly atmosphere with a quirky difference.

"The Art of Beer" is coming to Newark!

*Tony Yalc*

the  
art of beer  
limited



# OBITUARY

*Angie Johnson*

They say things often come in threes, sometimes good news, more often than not bad. This last 12 months, having seen the loss of two stalwarts of the Newark Beer Festival we learnt of the tragic and untimely loss of Angie Johnson, who along with her husband, Gordon looked after the catering with Food to Go, a regular of the festival for the past few years. Angie's larger than life character kept us all sustained with coffee and "full English" during the long hours over the festival weekend. Service with a smile is probably an understatement in Angie's case, as I'm sure many of you who have come to their stall between beers will testify. A long

standing business woman in catering, Angie enjoyed immensely working the beer festival and it's hard to imagine it without her. On behalf of all the people involved with CAMRA and in particular the Newark Beer Festival we pass on our condolences to Gordon and the family at this difficult time. Along with Malcolm Kay and Nigel Brown, we will miss you Angie

*Duncan*



# NOTTINGHAM BEER FESTIVAL

So the annual trip to the Nottingham Beer festival comes around again and we are faced with the usual problem – with a thousand beers on offer how do you select just one day's drinking?

This year we decided on a thematic approach: Andrew Parker tried to drink only beers related to dogs in some way; Captain Andy (reasonably enough) went for a nautical theme. I boringly selected colours, but the friend who had joined us (whose name I will withhold) was strangely reticent about what his predilection was to be. I kept a careful note of what he drank – I wonder, dear reader, if you can work out his secret?

Our anonymous friend started off THIRSTIN' FOR IT (Thirstin, 4.0%) and immediately went for a PRIEST'S HOLE (Medieval, 5.2%). He was going to try a BODIES BOTTOM LIP (Golden Duck, 5.2%) - from a distance he was sure it said BOTTOM UP.

He said he was particularly satisfied after several TRAWLERBOYS (Green Jack, 4.6%) and of course he always tries to get hold of a BIGGUS DICKUS (Nobby's, 4.2%) whenever it's on offer.

By lunchtime he had already sampled FIVE RINGS (Stonehenge, 4.5%) and a BIG WILLIE (Mr Grundy's, 4.3%) or two and decided to try something different in the afternoon session.

But the PINK PUSSY (Fat Cat, 4.7%) wasn't to his taste. Nor was he impressed by CRACK OF DAWN (Late Knights, 3.9%). Similarly BEAVER BITTER (Belvoir, 4.3%) didn't meet his needs, but with TAIL END CHARLIE (Copthorne, 3.8%) he was back on more familiar territory.

When he had his 12TH MAN (Castor, 4.5%) we were beginning to think we'd worked out his preference and we weren't at all surprised that he ended up with a WEAK END (Naked Brewer, 2.6%) and a SPOTTED COCK (Fulstow, 4.6%).

Do you know what it is yet reader?

*Quizmeister*

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# MEMBERS WEEKEND & AGM

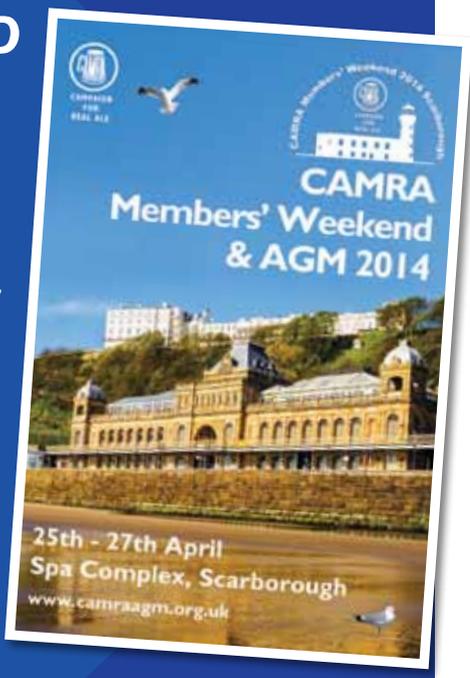
25th - 27th April 2014

CAMRA Members' Weekend, featuring the National AGM and Conference, is where our members discuss our future policy and direction. The weekend also offers the opportunity to members to socialise with friends, visit recommended pubs and go on organised trips. Open to all CAMRA members and will be held at The Spa Complex, Scarborough.

## Pre-register your interest today

1. Visit the Members' Weekend website: [www.camraagm.org.uk](http://www.camraagm.org.uk)
2. Select "Member Login" at the top right hand corner to log in.
3. Once logged in, click "Register" on the home page or on the navigation bar located in the top right hand corner.
4. Once clicked, you should receive on-screen confirmation that your registration has been successful.

Please note that joint members will need to login and register individually. **Closing date for pre-registration is Friday 28th March 2014.** As a pre-registered member you will receive the Members' Weekend Handbook before the event. Members' Conference packs will be available at the venue.



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# LIVE MUSIC & REAL ALE IN AID OF THE TYPHOON HAIYAN APPEAL

**British Red Cross**



The Old Coach House has teamed up with neighbouring pub The Hearty Goodfellow to lay on three days of live music and real ale to raise money for the British Red Cross' Typhoon Haiyan Appeal. The Hearty Goodfellow will be offering favourites from the Everards range plus exciting seasonals while The Old Coach House will have the likes of Oakham Ales, Blue Monkey, Castle Rock, Sharp's. Wychwood and Welbeck Abbey. CAMRA disc out will of course be available to all CAMRA members with a valid card.

Live acts confirmed include popular local bands such as Beggars Belief, Platform 58, North Road, Booba Dust and Natchabone Wesels plus many, many more. The event takes place Jan 31st - Feb 2nd and full details can be found as and when they're revealed on The Old Coach House's Facebook page. Wristband swill be on sale at the vent and suggested donations are £10. The weekend will be rounded off with The Eternal Youth Club's popular open-mic jam session at The Old Coach House.



Typhoon Haiyan left a trail of destruction across the Philippines, forcing over 4 million people from their homes and leaving many families with nothing. British Red Cross staff and volunteers are working tirelessly to help people whose lives have been ripped apart, supplying vital emergency aid such as shelter and clean water. So far the Philippine Red Cross has given out food for more than 450,000 people and reached 19,000 people with hygiene kits to prevent the spread of disease.

Dave Iremonger, licensee at The Old Coach House says "In the years ahead, the British Red Cross will help thousands of people affected by the typhoon survive and rebuild their lives." Dave continues "The support of our customers will make this vital recovery work possible. Tyhee Slim leads our regular Open Mic Night and is working with us to put this together if you'd like more info or to get involved give him a call in **07970 620603** or email [tyheeslim@gmail.com](mailto:tyheeslim@gmail.com)



## BEER GUTTER QUIZ - No. 27

*The latest edition of our cryptic Prize Quiz.*

*This time the answers are theatre musicals.*

*There'll be a beery prize for the winner. Send your replies along with name, address and telephone number to [quizmeister@newarkcamra.org.uk](mailto:quizmeister@newarkcamra.org.uk) or by snail mail to 'Beer Gutter Quiz No 27', 22 Ringrose Close, Newark, Notts NG24 2JL' to arrive by 28/02/14. The winner will be selected at random from the highest scoring entries.*

*The winner of Quiz No 26 was Angela Smith of Newark. The answers to the last quiz were: 1) Gala 2) Jonathan 3) Jonagold 4) Braeburn 5) Fuji 6) Bramley 7) Egremont Russet 8) Worcester Pearmain 9) Comice 10) Conference*

- 1) Nightfall over the way.
- 2) Like a candle.
- 3) What I've discovered making a comeback.
- 4) Tune for the summer solstice.
- 5) Say - Cain and Abel after a drink in Paris.
- 6) Police in East End.
- 7) Contaminated plasma to be returned.
- 8) Wake up surrounded by gas.
- 9) Tail mad show off.
- 10) Next to go, woman loses note.

# CAMRA RIDE & RAMBLE

## Vale of Belvoir



**A**t 09:00 Saturday 26th October 2013 29 of us departed Newark for the Vale of Belvoir. I commenced a quiz on the coach, starting with a couple of easy questions. The walk was divided into 6 sections beginning at Market Overton where 24 of us walked approximately 3 miles. We were treated to a spectacular display of flight by one of the many red kites that live there. This kite seemed to follow us for over half a mile – we saw all his markings he was so close.

We arrived at The Berkley Arms at Wymondham at 11.15 as predicted and ready for a pint. We had negotiated an early opening time to accommodate us with the landlady. I drank the Grainstore Cooking; a very nice, well-conditioned beer. Also popular was the Hell Cat from Fat Cat Brewery, Norfolk. Pedigree, Harvest Pale and Batemans XB were also available. One of the guests (Pete Humphries) drank and enjoyed the improved draught Budweiser Budvar. I continued the quiz here, intending to ask questions at each pub.

18 of us set off to walk the next section (3.5 miles.) It was a bit muddy under foot but the scenery was great and for those that like berries they were plentiful. We arrived at the Tollemache Arms, Buckminster where we drank well-kept ales and ate a very welcome buffet. The atmosphere in this pub is friendly and definitely worth another visit.

Following the refreshments the numbers walking increased back up to 23 and we walked the 2-mile section to the Crown Inn at Sproxtton. Here the group were split into three, some in the tap-room (with dogs) some in the lounge settled in armchairs near the fire and several chose to sit outside – the weather was brilliant. I



only remember Bombardier but think it was one of two real ales to choose from. The quiz questions were repeated in each area!!

20 of us walked the smallest section across the fields to The Nags Head at Saltby where we were greeted warmly by the landlord, John. He kept Hobgoblin and Star (Belvoir brewery) and they were excellent. We all had a photograph taken outside as we had to lose Duncan here as he had to return to work his shift at Just Beer. Several decided to stay at the Nags while a smaller group walked the 4 miles (the longest section) to the Wheel Inn at Branston. I particularly liked this pub but alas I did not write down which ales were available. The quiz continued but many had lost their answers.

The last section (2.5 miles) was walked in the dark, using the moon and torchlight to guide us. There were 12 of us that enjoyed the night walk to the Red Lion at Stathern. We arrived on time – it was packed out and whoever had been tasked with making notes on the beers available and drank had either forgotten or lost the list – another sure sign that the beers sampled throughout the day had been good.

The coach stopped at The Staunton Arms on the way back again welcomed by the staff that provided us with wedges and dips at the tables, a lovely gesture. Harvest Pale amongst others was purchased but I had coffee – excellent quality.

I think the day was brilliant – it worked very well and catered for those who wanted to walk, ride or do a bit of both. I have received excellent feedback from many who joined us and will definitely be planning linear walks in the future that are coach-assisted. Many have been shocked that they walked the distances they did as well as drank the ale. The overall distance was approximately 17 miles. Well Done! [Tracey](#)

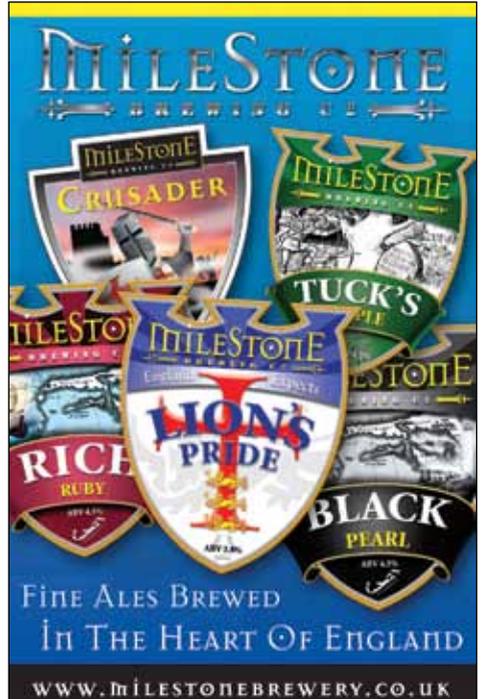


## LOCAL CAMRA DISCOUNTS

The following local outlets provide discounts to CAMRA members on production of a valid membership card.

- The Castle, Newark - £3 a pint & £1.55 a half for all real ales
- Castle Barge, Newark - 30p off a pint
- Browns Bistro & Bar, Fernwood - 20p off a pint
- G H Porter Provisions, Newark - 10% off
- Sir John Arderne, Newark - 20p off a pint
- White Hart, Newark - £3 per pint
- Bramley Apple, Southwell - 15p off a pint
- 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
- The Goose, Grantham - 10% Discount
- Lord Harrowby, Grantham - 10p off a pint
- Muddle go Nowhere, Grantham - 20p off a pint
- Fox & Hounds, Somerby - 20p off a pint
- Castle Inn, Castle Bytham - 20p off a pint
- Ancaster Sports & Social Club, Ancaster - 30p off a pint

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](mailto:newsletter@newarkcamra.org.uk)



## ROYAL OAK

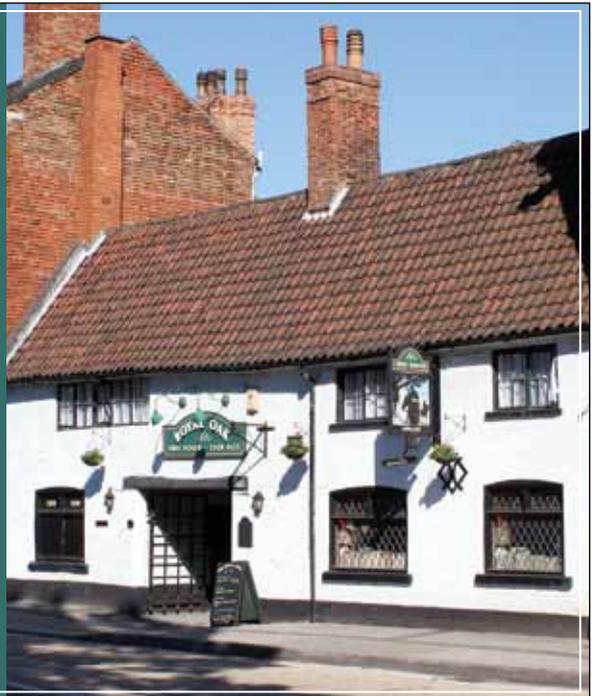
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Children welcome until 8pm.  
Dogs welcome anytime.



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#### Your Details

Title _____ Surname _____	Single Membership £23 <input type="checkbox"/> £25 <input type="checkbox"/>	Direct Debit	Non DD
Forename(s) _____	(UK & EU)		
Date of Birth (dd/mm/yyyy) _____	Joint Membership £28 <input type="checkbox"/> £30 <input type="checkbox"/>		
Address _____	(Partner at the same address)		
_____ Postcode _____			

For Young Member and concessionary rates please visit [www.camra.org.uk](http://www.camra.org.uk) or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

#### Partner's Details (if Joint Membership)

I enclose a cheque for \_\_\_\_\_

Title \_\_\_\_\_ Surname \_\_\_\_\_ Signed \_\_\_\_\_ Date \_\_\_\_\_

Forename(s) \_\_\_\_\_ Applications will be processed within 21 days

Date of Birth (dd/mm/yyyy) \_\_\_\_\_

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# SCRAN



Change, everything seems to be changing ever faster, or it may be me getting ever slower, but I was walking through Newark market place the other day, it was one of those frosty bright days when everything in the world seems right, birds singing, shoppers shopping and I even heard a couple of people speaking English, I stopped and looked at some of the shops in the marketplace and how the names had changed over the years, Rumbelows, Coynes, Masons, Cherringtons, Ricks Tobacconist, Nobles Cakes but to name a few, and also how few people now live in the town centre.

I then got onto thinking about all the pubs in the centre I used to stagger around, The Clinton, Cavalier, Wing Tavern, Kirridges, I was now in a state of deep morose thinking that all the best times had passed, but then the sun shone through again and I had an epiphany (put it down to my age) - Wetherspoons with its large range of beers at value prices, The Old Post Office, a revamped Old Kings Arms, the return of the Queens Head (although not a patch on its glory days), The Just Beer Micro pub and at least two other pubs in town being renovated, So the Pub scene in Newark appears to be improving.

This leads me into one of the other great Pub changes in Newark, The Woolpack, now the Prince Rupert with its award winning restoration both inside and out. By now, with all this brain power being used I was getting hungry so the Rupert is was for food and liquid sustenance . Walking through the doors and to the ridiculously small bar it's always welcoming with its low ceiling and bric-a-brac. Four real ales were on offer and a large selection of lagers and bottle beer plus a good wine selection, although all at premium prices. By now I was ready for a pint. Seven minutes I waited at the bar before a member of staff appeared, clearly under a lot pressure. Eventually I got my Pint of Rev James, which was in excellent condition.

The Prince Rupert always has a regular menu change and is never main stream with its variety of choices and this menu was no different, Main courses include Wild Game, Ale and Brown Sugar Pie, Wasabi Chicken, Spiced Cod and Cockle Korma, Falafel Burger, Pot Roasted Partridge and a variety of Pizzas with a selection of sides, mains starting from £11.95. I went for the Spiced Cod and Cockle Korma at £14.95, this can only be described as a delight - tender pieces of cod with Bombay potato cake with a cockle and vegetable curry, with a slightly overdone



poppadom 'Er indoors went for the Rupert's Signature Fish and Chips at £11.95, a nice sized fish in a crispy batter with chunky chips and mint pea puree, these were both extremely well cooked and tasty dishes.

But, and this is a big but, a pub is not just judged on beer and food alone, the service was slow with too few staff doing to many jobs, the disabled toilets were out of order, the female toilets would not lock (and have been like it for a while) and light shades contain dead insects which does not fill one with confidence. A change of management may have brought with it some teething troubles so it can only be hoped that things improve very soon.

This takes me back to change, yes it can be beneficial but not if it's only skin deep.

**RATING: ★★ Chocks Away**

*Editor's note: This is the third of a regular series of food reviews by our contributor "Triplesmoked", who has adopted the following rating system: ★ Home James ★★ Chocks Away ★★★ Rather ★★★★★ Good Show Old Man.*



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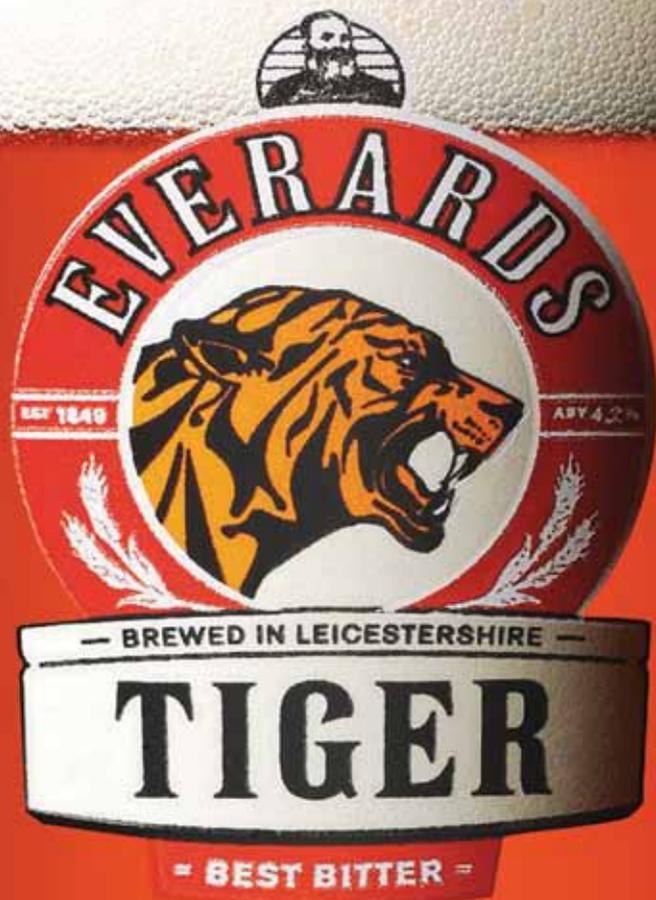
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