



# BEER GUTTER PRESS

FOR DISCERNING BEER DRINKERS

ISSUE 59 Apr-Jun 2015



**THE FINAL WHISTLE,  
SOUTHWELL  
- NEWARK PUB OF  
THE YEAR 2015**



# Newark Pub of the Year 2015

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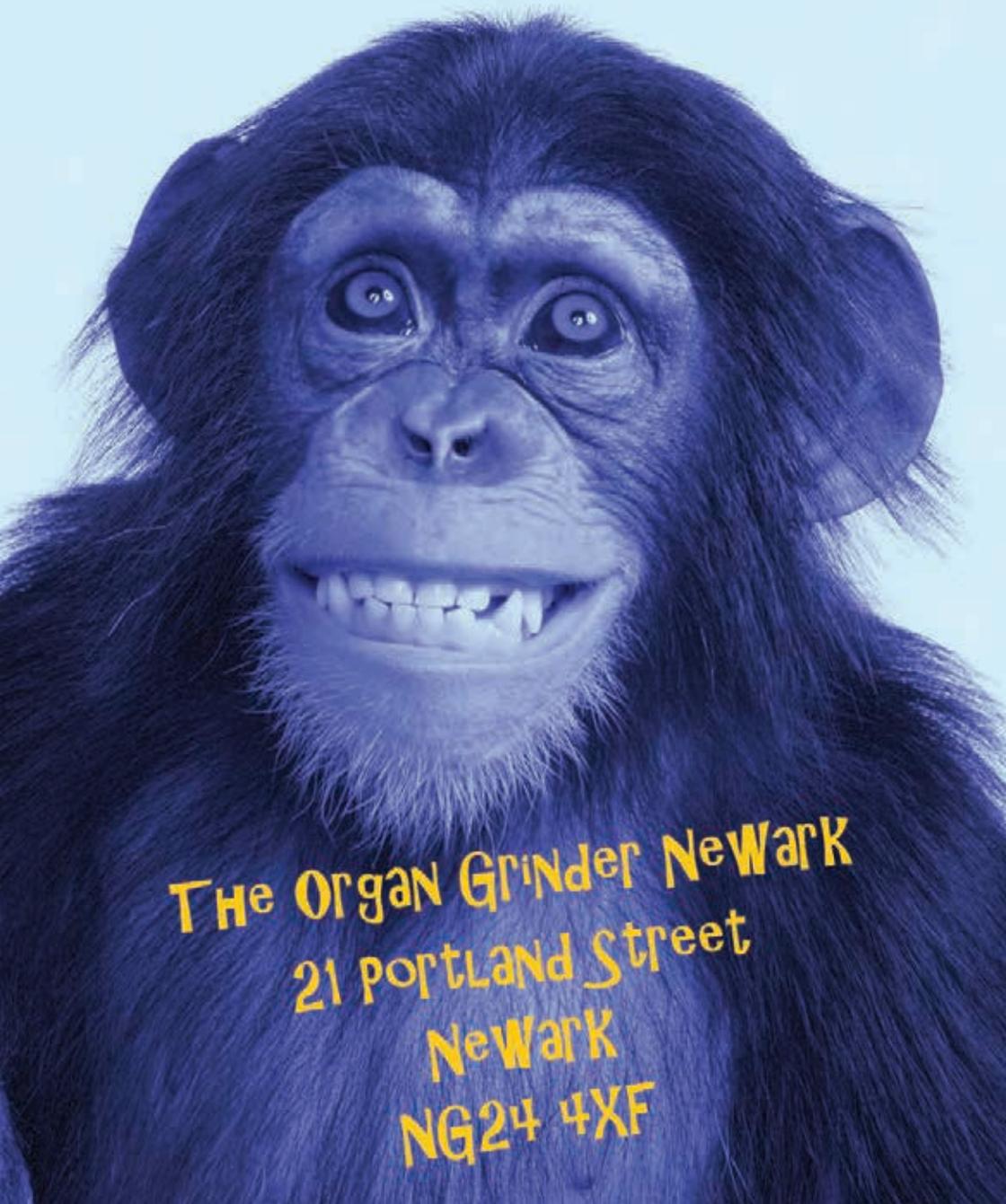
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# NEWARK PUB OF THE YEAR 2015

*The Final Whistle, Southwell*



**A**fter extensive judging of a shortlist of seven of the best pubs we have in our Branch, the Pub of The Year title for 2015 was awarded to The Final Whistle in Southwell.

All shortlisted pubs were visited by an assessor team of some fifteen discerning drinkers over a three month period from mid-October to early January. National Criteria were used. When all the scores were collated, two pubs could not be separated on numerical scores. So, a new criteria



had to be used and The Final Whistle was described as the most improved pub and given the award.

For those that don't know the pub, it is one of four owned by Dave Brown, who founded a family business which runs Browns Brewery and operates four Midlands pubs in partnership with Everards Brewery - The Final Whistle, The Crown in Beeston, The Chesterfield Arms in Chesterfield and The Sir John Borlase Warren in Nottingham. The pub's name and theme commemorate the halcyon days when there was a railway branch line in Southwell, the "final whistle" being blown in 1968. The patio area includes a railway platform and rails.

Landlord Oliver (Dave's son) and his wife Jo formerly ran the Chesterfield Arms and since moving to the Final Whistle the pub has gone from strength to strength. The pub features 10 - 12 constantly changing real ales and Ollie plans the rotation so



## ***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.*

*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](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,  
email: [trading.standards@nottscc.gov.uk](mailto:trading.standards@nottscc.gov.uk)*

*For Grantham, tel: 01476 406080  
email: [customerservices@southkesteven.gov.uk](mailto:customerservices@southkesteven.gov.uk)*

that all beer styles are represented. The pub is at the heart of the local community and features occasional live music and well attended quizzes

The presentation of the trophy took place on Saturday February 21st and was very well attended by CAMRA members, regulars, first timers, Chesterfield branch members and officials from Everards Brewery. The trophy was presented by the Newark CAMRA POTY Coordinator Paul Colin after a short speech by Branch chairman Andrew Birkhead. Andrew explained the scoring system and mentioned how the pub had worked hard on staff training and beer temperature improvements.

In response, Ollie Brown said he was amazed and delighted to accept the certificate and trophy and congratulated his staff and customers, without whom there would be no pub. Landlady Jo also thanked her customers past and present for their loyalty.

The presentation was followed by complimentary jugs of Everards Tiger, pork pies and cheese and biscuits. Live music followed. A raffle raised £88 for one of the Newark CAMRA nominated charities, REACH Newark.

Despite a bitter wind, all staff and the presentation party were happy to pose for pictures in front of the magnificent building taken by the

local press and friends to make it a day to remember. These appeared a week later in The Advertiser to promote The Final Whistle, Southwell and real ale.

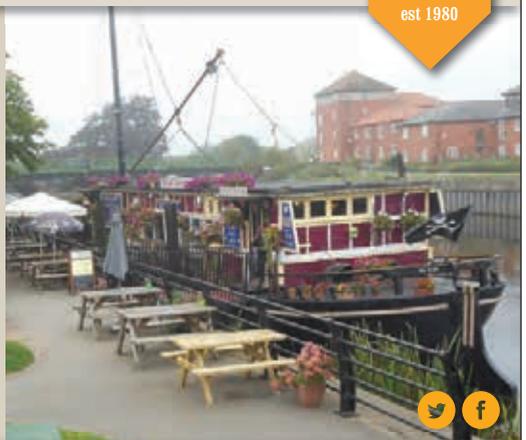


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# REPORTS FROM THE CHAIRMEN



## NEWARK BRANCH

Spring is now upon us and with the nights getting lighter, now is the time to exercise more. What could be better than walking the dog down to the local? There is always the promise of never before tasted real ale or a pint of the regular you have come to love and enjoy. The warm smell of beer wafts out as the door is opened and regulars greet you as long lost friends. Perhaps you want to sit quietly and read or just contemplate the meaning of life? Or, like me, you are determined to learn a new game. I have started on cribbage. However, different "house" rules seem to make it even more confusing. An hour or two slips by as you enjoy the real ale, chat, comradeship and competition. The dog is restless, so it is time to thank friends and bar-staff for yet more excellent beer and head home.

Tomorrow is another day and a chance to walk the dog to a different pub. Well in the past year, Newark has had seven new outlets for real ale, you do have to try them all, don't you?

Our local breweries have been working hard to meet all their orders and Springhead has announced new beers. We hope to have them at our annual May Beer Festival. Dates are May 22nd to 24th in Riverside Park, across the river from the castle, as usual. The weather has been mixed in the past but even with wind and rain we work hard to keep the queue down. As the new chairman I look forward to greeting old friends and making new ones. See you there.

*Andrew Birkhead - Chairman Newark CAMRA*

## GRANTHAM BRANCH

Along with all other branches Grantham spent the early part of the year analysing details relating to Pub of the Year and Club of the Year. During the last year our 75 real ale pubs were surveyed a total of 1300 times by 38 different members so we are confident that the results are a true reflection of the area. Our pub of the year is

Nobody Inn, Grantham, our country pub of the year is Castle Inn, Castle Bytham and our club of the year is Ancaster Sports and Social Club.

Our branch is celebrating our 40th Anniversary in 2015 so we are now trying to put together a number of events over the year to do the occasion justice.

*Neville Lomas - Chairman Grantham CAMRA*

## NEWARK DIARY : 2015

April 2nd:	Branch Meeting - 8pm Muskhams Ferry, North Muskhams
April 17th - 19th:	CAMRA AGM & Members Weekend, Albert Hall, Nottingham.
May 2nd:	Lincoln Green Brewery 5th Birthday beer festival trip. 11.04 train from Newark Castle then tram and short walk.
May 7th:	Branch Meeting - 8pm Roaring Meg, Newark
June 4th	Branch Meeting - 8pm Hearty Goodfellow, Southwell
July 2nd:	Branch Meeting - 8pm Rose & Crown, Farndon
July 31st - August 9th	Newark IPA Trail Newark and Southwell area

*For up-to-date details of all meetings and socials  
check our website: [www.newarkcamra.org.uk/diary](http://www.newarkcamra.org.uk/diary)  
or email: [socials@newarkcamra.org.uk](mailto:socials@newarkcamra.org.uk)*

## GRANTHAM DIARY : 2015

April 29th:	Beer Festival Meeting Nobody Inn, 8pm
May 6th:	Branch Meeting - 8pm Hare & Hounds, Fulbeck
June 3rd:	Branch Meeting - 8pm Red Lion, Caythorpe
June 18th:	Meet the Brewer from Star Brewery at the Griffin Inn, Irnham, 8pm

*Check out our website for up-to-date details:  
[www.granthamcamra.org.uk/calendar-2](http://www.granthamcamra.org.uk/calendar-2)*



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# BREWSTER'S WINS GOLD AT THE INTERNATIONAL BREWING AWARDS 2015

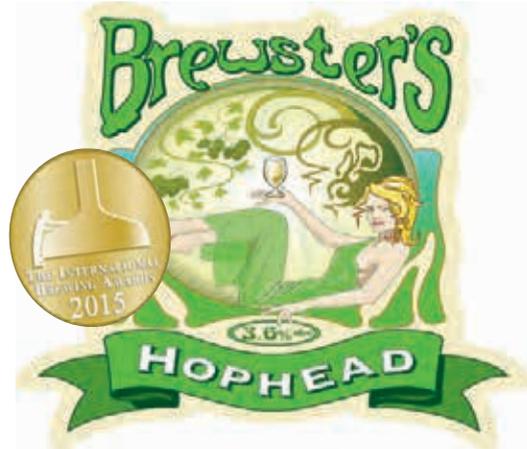


Sara Barton of Brewster's Brewery in Grantham has been celebrating Hophead's gold medal win at the International Brewing Awards in Burton on Trent.

The awards, which take place every two years, are known as the 'Oscars' of the brewing industry. Around 1000 entries from 50 countries are judged by brewers from around the world across a number of different categories. Hophead was placed first in the Class 1 category for Cask Ale 2.9% - 3.8% ABV.

"Recognition at the International Brewing Awards is a massive boost for Brewster's Brewery", says winning brewster Sara Barton. "As a gold-medal winner we've been chosen as one of the best cask ales in the world by other brewers. We believe that we've earned our place on the bar as a top-quality British brewery, consistently brewing great-tasting and innovative beers.

"Hophead is our best-selling beer and we brew it at least once a week to keep up with demand," continued Sara. "We first brewed Hophead in 1999,



naming it after the term that we first heard in the USA where West Coast brewers are often called "Hopheads" due to their passion for brewing hoppy beers. Hoppy beers have done much to attract new drinkers to cask ale and we're proud that our Hophead is one of the best."

The judges at the International Brewing Awards particularly enjoyed Hophead's "refreshing hop notes" and the beer is now in the running, alongside three other class winners, for the International Cask Conditioned Beer Competition Trophy which will be announced on 29th April.

Sara's tasting notes for Hophead:

A very flavoursome blond beer with a fresh zesty hop character; highlights of orange, lemon and blackcurrant hop notes from a blend of English & American hops.

Sara adds: "This is what the hip young brewers are calling a session IPA!"

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

- The Castle, Newark - £3 a pint & £1.55 a half for all real ales
- Castle Barge, Newark - 30p off a pint
- Just Beer, Newark - 10p off a pint & 5p off a half
- Browns Bistro & Bar, Fernwood - 20p off a pint
- G H Porter Provisions, Newark - 10% off
- 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
- 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



## KNEAD A Sunday Roast But Not Always At Lunchtime?

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# BREWERY NEWS

## BREWSTERS

Sara was invited to be a judge at The International Brewing Awards 2015 in Burton upon Trent during February. The event is very well regarded with 43 judges from 16 countries who are all currently working professional brewers who have acknowledged and current expertise in the tasting and commercial evaluation of beers.

Decadence 4.4% was on Wetherspoon's lists from January till March.

Hildegard 4.8% was revived from the Wicked Woman list due to popular demand. Wicked Women for April to June will be announced soon.

Forthcoming WhimsicAles are Summer Down Under 4% For February, Glass Half Full for March, Up T'Summit for April, Cheval Mort 4% for Mild in May along with Roll in the Hay 4% during June.

Up T'Summit is a very tasty gold beer with mountains of Summit hops in it. Apparently 2015 is the 150th anniversary of the first ascent of the Matterhorn.

The Maltcross on St.James Street in Nottingham has a special malty brew done for them called Music Hall.

## HANDLEYS

Brewing is going well and keeping pace with demand. The beer is well received in the pub and draws praise from consumers. The first ever charity beer, Raising The Roof, has recently been brewed. A pound from every pint sold has gone to Barnby Church in a fundraising effort after suffering lead theft from the roof.

Brett is homing in on three regular beers, Willow Tree Gold - light and hoppy, Barnby Bitter - malty and a session beer, Barnby Dark - chocolate with espresso beans. These will be complemented with occasional brews and one offs. Strengths range typically from 3% - 4.7%. The next undertaking is to install two larger, more efficient fermenters that will hold 36 litres comfortably.

Look out for a beer festival held at the pub in the future. Barnby Dark was entered into the Champion Beer of Nottinghamshire Competition and Handley's will also be seen at Newark Beer Festival in May.

## MILESTONE

Business is good. A new beer is to be introduced, Magna Carta 5.0% , a light golden beer in the style of a golden ale. It is being brewed to celebrate the 800th anniversary of the Magna Carta and was previously brewed when Kenny ran the Green Dragon in Lincoln.It will now be permanent.

## NEWARK

The Brewery has decided on a core range of three beers - Newark Best, Phoenix and Norwegian

## 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 Flying Circus, Newark
- The Real Ale Store, Newark
- The Reindeer, Southwell
- The Roaring Meg, Newark

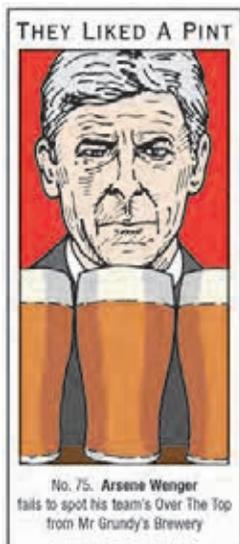
- The Vaults, Newark
- Staunton Arms, Staunton
- Willow Tree, Barnby in the Willows

The Robin Hood Theatre, Averham serve LocAles on performance days

### GRANTHAM:

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

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



Blue. Other beers will be available seasonally or as occasional brews. Norwegian Blue was previously the 'house beer' for the Flying Circus in Newark, but is now widely available.

### NEWBY WYKE

Horizon 4.1abv is the next in the series of Single Hopped beers, it has just been brewed and is an orange/amber coloured beer brewed with the Horizon hop. This

will be followed Aurora 4.1abv which will be brewed using the Aurora hop.

The brewery will also be celebrating the anniversary of the signing of the Magna Carta and it will be appropriately called Liberty 4.1abv using the Liberty hops.

## KEEPING IN TOUCH

*The Newark branch of CAMRA now has over 650 members and we want to reach as many as possible with information about what the branch is doing. We currently issue branch minutes and notices about upcoming events by email. We also email a monthly survey which gives you the chance to "vote" for where you've been drinking good beer. This helps us in choosing our pubs for the national Good Beer Guide. You can also nominate pubs for the annual Pub of the Year competition by email. We don't bombard people with emails, they are limited in number and cover only the most important information.*

*Although we have 650+ members we only currently have some 440 email addresses on record, so if you don't receive emails from us and would like to please email [membership@newarkcamra.org.uk](mailto:membership@newarkcamra.org.uk) and ask to be added to the distribution list.*

**Editor**

The next in the series of NEW-K-HAM beers, the joint venture with Oakham Ales, will be Capt. Pugwash 5.5abv. a Honey beer brewed with locally sourced honey.

This year's St. George's beer will be Iron Duke and will also be brewed later in the year to commemorate the 200year anniversary of the Battle of Waterloo.

The trip to the Pegas Brewery in Brno, to brew a guest beer has been confirmed for April and is a very exciting prospect to brew in the country renowned for its great beer.

### OLDERSHAW

The Super Rally 2015 is coming to town! The 4 day event runs from the 21st of May to 25th of May at The Lincolnshire Showground.

Oldershaw Brewery will be serving their best-selling locally produced real ales to bike enthusiasts from all over Europe. Organised by Federation of Harley-Davidson Clubs Europe, the event promises to be a heady mix of motorbikes, music, entertainment and beer. Tickets cost £65 pre-sale and £75 on the gate. For more information, visit [www.superrally2015england.com](http://www.superrally2015england.com).

Oldershaw Brewery has been busy developing and brewing a new line of single-hopped beer showcasing some fantastic new British hop varieties. Following the successes of Traleblazer (Jester hop), Epic Action (Simcoe), Endeavour and El Dorado; Olicana is a 4% zingy golden beer which could be mistaken for having New World rather than English origins.

The feedback on all of these has been tremendous and the next in the series is now eagerly awaited. Progress, 4% will be a pale zesty beer; single-hopped with the Progress hop giving a soft bitterness and hints of fruits, spice and honey.

Finally, 2015 sees the 800th anniversary of the signing of the Magna Carta with various activities planned around Lincolnshire and the UK to celebrate and Oldershaw's will be taking part in the event by producing a one-off beer called "Great Charter".



## OSCAR'S INN

Real Ales | Craft Lagers | Traditional Ciders

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### OPENING TIMES

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Sunday - Thursday | 12 noon - 11 pm

Friday & Saturday | 12 noon - 12 midnight

Food served til 11:30 pm Friday & Saturday

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# NEWARK BEER FESTIVAL PREVIEW



This year we celebrate the 20th Anniversary of the Newark Beer Festival. The Festival takes place between 22nd and 24th May at Riverside Park, Newark and will feature over 130 real ales and a great selection of real ciders, perries and country wines. Food is available at all times.

## OPENING TIMES

Friday 22nd May	10.30 am - 10.30 pm
Saturday 23rd May	10.30 am - 10.30 pm
Sunday 24th May	12 noon - 4.00 pm

## VOLUNTEERS - DO YOU WANT TO HELP OUT?

Chris Hickman, our Festival Staffing Officer, is looking for volunteers to help set up and take down at the Festival as well as serve beer! Details are as follows:

- Wednesday 20th May from about 4.00 pm - Unloading the vans when they arrive and setting up on site.
- Thursday 21st May all day from 9.00 am - setting up in the marquee.
- Friday 22nd, Saturday 23rd and Sunday 24th May - serving at the bars in 2 hour slots (as many slots as you want).
- Sunday 24th May from 4.30 pm - dismantling and clearing site.

If you wish to volunteer or would like any more information please contact Chris at [staffing@newarkcamra.org.uk](mailto:staffing@newarkcamra.org.uk) or on **07915 062519**.

## ENTERTAINMENT - PROVISIONAL LINE UP

### Friday 23rd May

- 3 pm - 3.30 pm QUIZ - Brain teasing time again with resident "brainiac" Mark Taylor.
- 7.00 pm - 8.00 pm Indigo
- 8.40 pm - 10.00 pm Treebeard

### Saturday 24th May

- 1.45 pm - 2.30 pm Morris Dancing
- 3.00 pm - 3-30 pm QUIZ - Time to shake up those brain cells with today's instalment.
- 4.30 pm - 5.30 pm Swing Nouveau
- 6.30 pm - 7.40 pm Crossfire
- 8.40 pm - 10.00 pm Slack Alice



### Sunday 25th May

- 2.30 pm - 3.00 pm QUIZ - Your last chance to win a gallon of beer with today's brain teasers.
- 3.00 pm - 3.45 pm The Ghost Drinkers

## ADMISSION

Admission prices are as follows: Friday & Saturday - £10 including refundable glass (£1.50) + 3 mini tokens. Card carrying members get 9 mini tokens and a weekend pass. Sunday free.

## NOT A MEMBER? - JOIN AT THE FESTIVAL

Beer and cider is paid for with pre-purchased mini-tokens, which cost 60p each. Most beers will cost 2 mini-tokens per third pint / 3 mini-tokens per half pint.

Sorry, we cannot allow dogs on to the site, except guide dogs.



**NEWARK  
BEER FESTIVAL  
TWENTY**  
22-24 MAY 2015

Third Siege of Newark - 164 days.  
Now that's a lock in!

# GEORGIA ON MY MIND

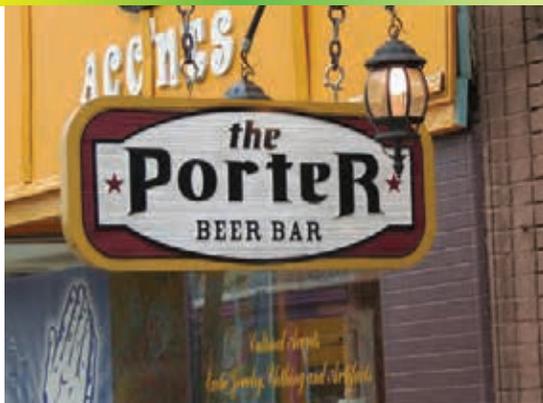
Atlanta may not be the most obvious place to take a holiday but for us, it was a place that we had our eye on for several years. Why? Progpower USA, a small music festival, is held each year at Center Stage. Finally, in 2014, four of us took the plunge and decided to attend.

It was only after this decision was taken that we realised that Atlanta is one of the best places to visit in America for craft ales. Much research followed, forming a plan for a packed 4 days in the USA. Our flight times gave us almost two whole days in which to explore the fine craft ales bars.

After what seemed like months of planning, we flew out on the Wednesday, arriving just in time to see the headline band and meet up with some Dutch friends who had also made the trip from Europe. The bar in the venue was basic, to say the least, with a disappointing and motley collection of canned and bottled beers such as Heineken, Miller Lite and Newcastle Brown! Despite a lack of good beer, we had a great evening, returning to the hotel at what was, for us, 5am – tired but having enjoyed our first experience of the U.S.

Although we had a long list of recommended bars, we had short listed the most promising and on the Thursday, breakfast over, we headed out to Decatur on the MARTA, Atlanta's transit system.

Decatur is a small city east of Atlanta, which we reached after around 25 minutes. After a look round the shops, and the obligatory purchase of books, we arrived at the Brick Store, the first of the bars on our short list. It was still



beer; Brown Ale, Saison, IPA, Black IPA, Tripel, Quad, Barley wine, Stout, Porter, Gose etc.

After a couple of rounds, it was a short walk to the Square Pub. By this time, it was very hot and humid and the air conditioned bar was a welcome relief. Again it was quiet and we ordered a round of beers including a local cask ale served from a hand pump (the only one we saw on the trip). The second round here was four chocolate stouts.

Because we liked the Brick Store so much, we went back there for a meal and another round of beers. There were at least three other bars in Decatur on our list but we had run out of time, so it was back on the train to Atlanta and an evening of music.

Friday was the first full day of the festival and involved no beer whatsoever! Music sustained us through the day. Saturday was the last day of the festival and we did manage to find some decent beer. We had a couple of hours to kill before the doors opened at Center Stage so we wandered a couple of blocks from the hotel to the Cypress Street Pint and Plate. It was the bar that most closely resembled the American bars of your imagination and the TV. The place was heaving, even this early in the day, mostly students and families watching a local college American Football match on the many

screens. Noisy but atmospheric, we stayed for a couple of beers, including a bottled Milk Stout and a Local Pumpkin Ale (an acquired taste!) before heading up the road to the festival.





With the music over, it left one more day to explore before our overnight flight home. There were two bars on our short

list which are in the same area and so on Sunday morning we set off on the train once more, this time to Little Five Points, a suburb of Atlanta. Again it looked like the US town of so many TV series – wooden houses, quiet streets, terrible pavements (no one walks anywhere) and unlike any UK town. First port of call was The Wrecking Bar Brewpub. Two rounds of the Brewery's various ales (Gose, Kolsh, Altbier, Pale Ale, Wheat Ale, Saison, IPA, Stout, Imperial Witbier, Double IPA) here and then onto the Porter Bar. This is top of all the recommended bars around Atlanta and we had saved the best until last. With around 50 beers on draught and hundreds more in bottles, the choice was staggering. After a very enjoyable couple of rounds and a snack, it was time to start the long journey home. Any future trips to the USA will certainly include a couple of days in Atlanta to revisit these fantastic bars and try those that we didn't get to. We left reflecting on how welcome we were made to feel in those bars we visited and how many great beers we had managed to find!

*Bob & Sarah Smith*



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# LOCAL EVENTS

## DRINK FOR ENGLAND

A new and exciting collaboration between Newark pubs Just Beer, Oscar's Inn and the Vaults has come up with the novel idea of the 'Drink for England' beer festival.

The idea is that the pubs will be featuring, from Thursday 25th June to Sunday 28th June, one beer from each of the old English 'Shire' Counties, of which there were 39. Therefore each pub will be showcasing beers from 13 of the Shires each. Collector cards will be issued and festival-goers will need to collect stamps from as many counties as possible to be in with a chance of winning prizes. Not all the Counties need to be stamped but more stamps means a higher chance of winning.

Said Phil Ayling of Just Beer "The logistics of sourcing a beer from every county will be a challenge in itself, yet alone getting them all on at the same time. But we are really excited to be working with Adam from Oscar's and Dave from the Vaults and all three pubs are up for the challenge, at the same time giving the drinkers of Newark the chance to sample beers from all over England in what we hope will be another great and fun weekend for the discerning real ale drinker".

## EAST MIDLANDS CHILLI, BEER & ARTISAN FESTIVAL - HOT OFF THE PRESS!

After last year's success at the Newark Showgrounds, this year's East Midlands Chilli Festival will be hosted at the home of ChilliBobs Chilli Farm - Orchard Farm, Fiskerton Road, on the 11th and 12th July 2015.

This year as well as over 30 chilli stalls and everything from Chilli beer, cider, ice cream, chocolate, fudge and various sauces, condiments, chilli plants and fruits, the festival will feature up to 10 local breweries selling the best of their real ales and craft beers. In addition there will be over 30 craft artisan stalls, free entertainment for children, competitions - Chilli Eating and Lemon Eating - and street food and drink on both days.

Nestling in the Trent Valley halfway between Nottingham and Lincoln, this event will also have entertainment all day from local groups and bands with late night music on the Saturday until 11:30.



And for the cooks amongst you, the UK Chilli Cook-off Association will be running a public Chilli Cook-off on the Saturday and, for the first time, a Forces Chilli Cook-off on the Sunday.

Information and ticket booking is now possible at [www.em-chillifest.co.uk](http://www.em-chillifest.co.uk), through Skiddle.co.uk and via Facebook sites Chilibobs or EMChilliFest. Camping/caravan onsite is available.

## NEWARK IPA TRAIL 2015

Last August saw the second India Pale Ale Trail in the Newark area. Eighteen pubs/outlets took part, putting on a great range of IPA style beers. The event took place over 10 days in August, including International IPA Day. We estimate about 100 people took part in the event, visiting participating pubs and collecting stickers on a collector card. Full cards went into a draw with a number of beery prizes.

Newark IPA Trail 2015 promises to be bigger and better. This year's event runs from 31st July to 9th August, which includes two weekends and takes in International IPA day on 6th August. Participating pubs must feature at least one pale beer at 5% ABV or above. We're flexible about the recipes though, so American Pales etc. will be fine.

The list of participants is being finalised and we'll be publishing the list of outlets (and the IPA's they are stocking) on the branch's website, Facebook page and Twitter. Look out for flyers and posters too. If pubs wish to sign up for this event, please contact [newsletter@newarkcamra.org.uk](mailto:newsletter@newarkcamra.org.uk). All we ask is a £20 contribution from participating pubs to cover the cost of promotional material.

# East Midlands Chilli, Beer & Artisan Festival

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# NUTS OR CRISPS...?

It is a fact - some would say a sad fact, that today most pubs need to serve food alongside their real ale offering to remain economically viable - to stay in profit.

I recall that many years ago this food would be crisps, nuts, other savoury nibbles or sometimes a bread roll with fillings of a dubious age. Very occasionally there would be a huge jar full of pickled eggs or strangely, walnuts. Aah...happy days!

But things have moved on and CAMRA's own Susan Nowak often writes an article in What's Brewing extolling the virtues of good food which is now available in pubs up and down the country.

However, I have taken it upon myself to translate some of the descriptions of food displayed on pub (and restaurant) menus and the discerning diner would be well advised to heed these observations - perhaps remove this page and take it with you on your next outing for a meal.

<i>Morning gathered</i>	<i>Usually from Morrison's</i>
<i>Nestling</i>	<i>Plonked in the middle of a pile of limp lettuce</i>
<i>Pillow of rice</i>	<i>Moulded into the shape of a steak &amp; kidney pudding</i>
<i>Baby vegetables</i>	<i>So small they would leave a baby hungry</i>
<i>Smothered</i>	<i>Something to be scraped off</i>
<i>Served in its own juices</i>	<i>Comes with thin, tasteless gravy</i>
<i>Jus</i>	<i>Gravy</i>
<i>Soup of the day</i>	<i>Made with yesterday's leftovers</i>
<i>Drizzled</i>	<i>Poured</i>
<i>A symphony</i>	<i>A selection</i>
<i>A medley</i>	<i>See 'Symphony'</i>
<i>Seasonal vegetables</i>	<i>Will always include carrots</i>
<i>Chef's Special</i>	<i>Something they've just found in the bottom of the freezer</i>



Of course 'Chef's special' will assume that there is a chef and not a couple of illegal immigrants, a youth on a work experience programme and a couple of swill bins on wheels in the back room!

Enjoy your meal...!

*Peter Simpson*

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# PASSION FOR BREWING HERITAGE

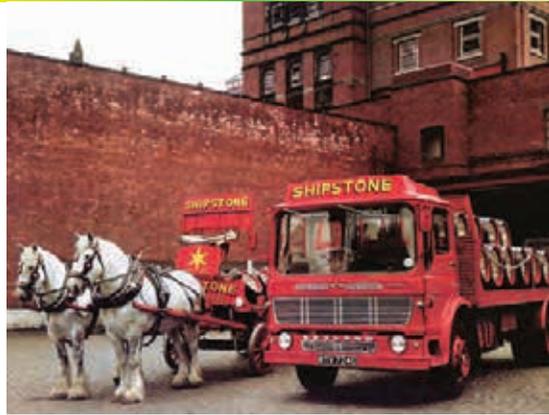
In 1990 Shipstone's Star Brewery finally closed its gates and a year later the iconic local brand steeped in history was lost. That was until a local Nottingham enthusiast decided to preserve and protect the Shipstone's name.

'I had watched most of our region's heritage breweries get taken over and then closed down, so I wanted to see if I could remember them in some way' said Richard Neale

James Shipstone first brewed in 1852 and his beers became so popular that the Star Brewery was built in New Basford, Nottingham. He was an industrial innovator and invested in the means to brew quality beer on a large scale in less time to ensure beer was always available.

Over the next 130 years, 4 generations of his family stood at the helm and the business eventually owned over 300 public houses and over 200 'Beer Off's'.

Mr Neale was able to acquire the rights to the Shipstone's name and then set out to bring it back. After many months of



research, he teamed up with Colin Brown, a former brewer at the Star Brewery.

'Colin's experience of brewing at the original Star Brewery was so important in ensuring we got this right. His skills acquired while working at Shipstone's meant we were able to get the beer as close to the original as we could' - said Richard.

They first launched the Shipstone's Original Bitter in both bottle and cask. It's brewed using the hop and malt mix found in the archives from pre-1978. In 18 months of being back it has already won a number of awards, been chosen to represent the region in a national cask festival for the Spirit Pub Company and gained a loyal following and is now joined by another heritage brand 'Gold Star'.

"It's great to hear the name Shippo's called at the bar again. People are first shocked to see it back, but when they find out our story and taste the beer we get such great feedback. We also hear so many stories from our drinkers about their local pub, about the famous horse drawn drays or about a member of the family working at the brewery. It has made it all worthwhile" said Richard.



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# BARROW HILL ROUNDHOUSE RAIL ALE 2015

The country's most atmospheric beer festival is back for a 14th year and the celebrations will include a unique treat brewed up for train and beer lovers

This year's Rail Ale Festival, supported by CAMRA, will take place on Thursday 14th May (6pm to 11pm), Friday 15th May (12 noon to 11pm) and Saturday 16th May (12 noon to 11pm). Classic steam and diesel locomotives will once again form the dramatic backdrops to the bars where over 250 real ales, including craft keg, as well as ciders, world bottled beers and fruit wines will be on offer. There will be live music and steam trains (trains run until 5pm) on Friday and Saturday. A trade session (entry by invitation) will take place on Thursday afternoon when the "Beer of the Festival" will be chosen. A free bus service will run from Chesterfield Railway Station via the town centre (picking up at Poundstretcher) to the Roundhouse on Thursday evening and throughout Friday and Saturday.

In a real treat for train and beer lovers, for the first time in the history of the event, a special charter train organised by UK Railtours and sponsored by Fuller's Brewery, one of the Festival's Main Sponsors, will visit the festival on Thursday 14th May. An East Midlands Trains HST 'Fuller's Rail Ale' will transport festival goers from London St Pancras to the Roundhouse where they will have a few hours to sample the beers and ciders on offer before heading back to London.

The Festival and rail tour are being supported by Fullers' pubs The Parcel Yard pub at King's Cross, The Mad Bishop & Bear in Paddington and The Tap on the Line in Kew. The Festival itself will feature a wide range of Fuller's beers including the flagship London Pride and rare cask versions of 1845 and London Porter.

The other Main Sponsor of this year's Festival is Everard's Project William with further support from Castle Rock, Batemans, Marstons, Navigation, Oakham and Titanic. Cornish Orchards will once again sponsor the Cider Bar and Timothy Taylors the Rail Ale Steam Train.

Tickets for the Festival are available to buy on line now from [www.seetickets.com](http://www.seetickets.com) and local outlets



will be selling tickets from 1st March 2015. Tickets are priced at £5 for the Thursday evening, and £6.50 (advance) and £8.50 (on the gate) for the Friday and Saturday. There is a booking fee for on line purchases.

Further information on Rail Ale 2015, including more information on the 'Fuller's Rail Ale' Train and a list of ticket outlets can be found at [www.railalefestival.com](http://www.railalefestival.com). We will also be tweeting regular updates @barrowhill41 and on the Facebook pages Barrow Hill Roundhouse Railway Centre and Barrow Hill Rail Ale Festival.

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# THE 4TH BEERMUDA TRIANGLE BEER FESTIVAL



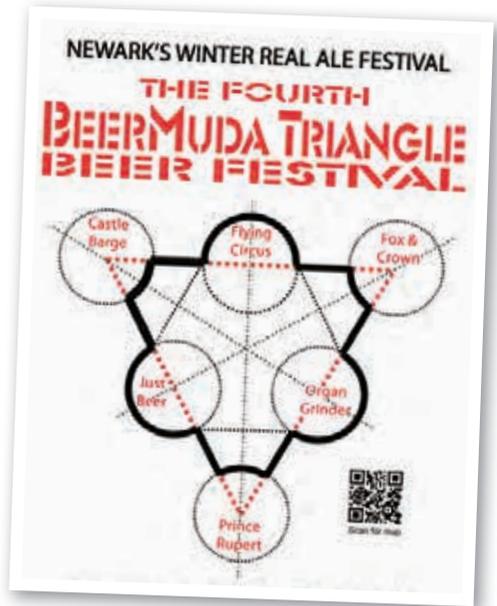
They say “from tiny acorns, mighty oak trees grow” so who would have thought some 4 years ago that the “tree” would have grown so fast. In the aftermath of the demise of the Newark CAMRA winter ales festival, held in the majestic ballroom of the Town Hall (due to outgrowing the venue).

We, the owners of Just Beer Micropub felt that something had to continue the popularity of the CAMRA festival and keep Newark firmly on the map. Hence the first BeerMuda Triangle Beer Festival was born.

The first one, held the same time of year as the previous CAMRA event, the last weekend of January, consisted of three pubs, The Castle, The Prince Rupert and ourselves, Just Beer, hence the triangle theme formed by our respective locations. That first one, proving a great success and pulling many visitors from out of town, meant that by the second year the Fox and Crown had entered the fray and popularity grew some more. Year 3 saw The Barge joining us. By the time this year’s event was held two of the recent additions to the town, The Flying Circus and The Organ Grinder had also come on board, but we had lost the Castle providing, 4 days, 6 pubs and 70 different beers.

Here at Just Beer we tempted drinkers with 18 beers, encompassing our usual festival remit of brand new brewery beers, one off specials and collaborations thus giving you an array of, in many cases, never seen before, or again, beers to sample.

The Flying Circus majored on Scottish beers rarely seen around here whilst The Prince Rupert showcased the best of Nottinghamshire’s many Microbreweries. The Barge continued to grow its selection in both beers and breweries as did the Fox and Crown with The Organ Grinder putting on 3 specially brewed Blue Monkey beers.



Whilst I felt

that effort and vision was lacking in some quarters with the commitment to offer the best selection possible, it certainly didn’t put people off from attending this ever growing addition to the Newark drinker’s calendar. As a punter on the Saturday it was heart-warming to see so many groups of drinkers wandering the streets of our town, from pub to pub taking part in this festival. Trade on the Saturday was reported as phenomenal by all six pubs with bus trips and groups of friends from Retford, Grantham, Nottingham, Bingham, Peterborough, Leicester and Lutterworth to name just a few of the places people travelled from.

We had queues at the door before opening times each morning as punters jostled to get that “tick” and this year’s trade was the best yet.

So where do we go from here? With yet two more of the recently opened real ale pubs wanting to join in, who knows what 2016 will bring. I must say personally, that we at Just Beer have huge pride in starting this but that “oak tree” is now too big for us to organise alone, so everyone else it’s over to you for 2016, I’ll drink to that.

*Tapster Dunc*

# CAMRA LAUNCHES GENERAL ELECTION CAMPAIGN



With voters heading to the polls on 7th May, now is the perfect time to ensure pubs and real ale are priorities for the next Government.

CAMRA has now launched its General Election campaign and has produced a Manifesto for Pubs and Real Ale.

So far more than 570 candidates have pledged to:

- Support well-run community pubs
- Promote Britain's 1,300 breweries
- Represent pub-goers and beer drinkers

CAMRA's goal is to improve on the 670 candidates who supported us before the 2010 General Election.

CAMRA's Head of Communications Tom Stainer said: "CAMRA now has around 170,000 members, more than many of the main political parties, so it's important politicians listen to and reflect the views of our members when it comes to real ale, real cider and perry and pubs.



"Supporting pubs as vital community assets as well as ensuring Britain's brewing industry gets the support it deserves should be high on any prospective candidates list of priorities."

## Please help support this campaign by:

- Urging your Parliamentary Candidates to sign our pledges
- Ask your Candidate to support CAMRA's Manifesto via our General Election website: <http://ge2015.camra.org.uk/>
- Organise a meeting with your local candidates to discuss how they can support CAMRA's key campaigns
- Attend Hustings events in your local area and ask questions about beer and pubs (for question suggestions contact [campaigns@camra.org.uk](mailto:campaigns@camra.org.uk))
- Use social media to promote the campaign by tweeting @CAMRA\_Official or using #ge2015
- Share this campaign: Tell your friends and family all about how they can also get involved.

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# CAMRA MEMBERSHIP

**H**ave you ever thought about joining CAMRA? Well, you're reading this magazine so you are either a member already or at least have some interest in beer! If you are not a member but are considering it, let me tell you a bit about my first year and the way I have got involved.

My wife bought me a gift membership for my 24th birthday so it was not even my choice to join, although I had asked her to sign me up! I received my membership card, lots of material on CAMRA's aims and objectives, the causes they are fighting for and £20 worth of vouchers to spend in Wetherspoons. I admit, the vouchers will not be used by everyone, myself included, but they are worth the equivalent of most of the membership fee. You also get a monthly newspaper, *What's Brewing*, full of the latest events nationally, regionally and locally, plus details on upcoming beer festivals and you also receive a quarterly magazine, *Beer*, with in depth articles on breweries, beer and pubs. Not a bad start I think!

The next stage for me was to go to a branch meeting. You can join any branch in the country, your address is no boundary, but most people join their local branch as I did, which is Newark. I have to admit, through work and sporting commitments I was unable to get to a meeting (held the first Thursday of every month) until October, which was at The Plough, Coddington. Newark branch use a different pub every month for the meetings meaning variety in the type of pub and also the beer on offer. I was welcomed by the Chairman and made to feel very much at home. I was able to take part in the discussion straight away and never felt I was not welcome.

My first branch role was taking over as the Brewery Liaison Officer for Handley's Brewery. A posh title I know, but it simply involves reporting back to the members each month at the meeting with news from the brewery and producing a report for the quarterly regional meetings. For a small town like Newark, we are blessed to have so many breweries, 5, in the branch area, so keeping the branch abreast of their activities is an important role.

Stepping in at the last minute, I helped in the process of assessing the Pub of the Year for the Newark Branch area. This involved going to each nominated pub and judging it to set criteria, which cover more than just the beer!



I have also become involved with the recently formed Newark CAMRA Young Members group. This is part of a CAMRA scheme nationally to get younger people involved with beer as the popularity grows nationwide and awareness is increased. The Young Members are looking at getting people 26 and under more actively involved with CAMRA. It is all fairly new at this stage but promises to be where the future steering and leadership for CAMRA comes from. Watch this space!

Finally, I was approached about helping out on the bar at Newark Beer Festival in May. Quite a few active branch members volunteer time to attending others needs at the festival so I will be more than happy to lend a hand when the time comes!

After a slow start, my first year as a CAMRA member really took off with lots of things happening and it is showing no signs of slowing down. Of course, there is absolutely no pressure to attend any meetings if you were to sign up. Indeed, Newark has over 650 members with around 50 regularly attending the monthly meetings. If you have an interest in the beer, hopefully in a pint glass very near to you, then I urge you to join CAMRA and become involved in shaping the real ale landscape locally and nationally. I can't promise anything, but I think you won't be disappointed!

*Cheers*

*Ben Powell*

# A Campaign

# of Two Halves

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pubs!



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### Your Details

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Forename(s) \_\_\_\_\_

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

Address \_\_\_\_\_  
\_\_\_\_\_

Postcode \_\_\_\_\_

Email address \_\_\_\_\_

Tel No(s) \_\_\_\_\_

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

Title \_\_\_\_\_ Surname \_\_\_\_\_

Forename(s) \_\_\_\_\_

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

Email address (if different from main member) \_\_\_\_\_

Direct Debit Non DD

Single Membership £24  £26   
(UK & EU)

Joint Membership £29.50  £31.50   
(Partner at the same address)

For Young Member and other 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.

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

Signed \_\_\_\_\_ Date \_\_\_\_\_

Applications will be processed within 21 days

01/15

**Campaigning for Pub Goers  
& Beer Drinkers**

**Enjoying Real Ale  
& Pubs**

**Join CAMRA today – [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus)**



### Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the whole form using a ball point pen and send to:  
Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW

Name and full postal address of your Bank or Building Society Service User Number

To the Manager \_\_\_\_\_ Bank or Building Society

Address \_\_\_\_\_

Postcode \_\_\_\_\_

Name(s) of Account Holder \_\_\_\_\_

Bank or Building Society Account Number \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Branch Sort Code \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Reference \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

9 2 6 1 2 9

**FOR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY**  
This is not part of the instruction to your bank or Building Society

Membership Number \_\_\_\_\_

Name \_\_\_\_\_

Postcode \_\_\_\_\_

### Instructions to your Bank or Building Society

Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards issued by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so, will be passed electronically to my Bank/Building Society.

Signature(s) \_\_\_\_\_

Date \_\_\_\_\_



DIRECT  
Debit



DIRECT  
Debit

This Guarantee should be detached and retained by the payer.

### The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or its otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society. If you receive a refund you are not entitled to, you must pay it back when The Campaign for Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

# CLAY TAVERN

Much comment has been made in the local press and social media about the relaunch of the old Wheatsheaf as the Clay Tavern, some of it detrimental. I won't dwell on that, enough has been said and old loyalties have to be respected as much as change should be welcomed if it is in the right direction. It's time now to look forward to what the new Clay Tavern has to offer.

New landlady Katherine Howitt has an extensive background in the trade. Locals may know her from her time at the Black Dog in Grantham and fourteen months at the Moorings, Newark. Before that Katherine worked down south for both Fuller, Smith and Turner and Shepherd Neame.

The pub, part of the Marstons chain, has been extensively refurbished. The dartboard remains, though the pool table, which tended to dominate the pub, has been removed. Katherine told me "I want to try to make this a comfortable welcoming pub for a cross-section of adults. I'm keen to attract more ladies and couples into the pub". Initial reviews and

comments on social media suggest that the new look and ethos are appreciated.

The beer is all from the Marstons portfolio, currently the "house beer" Clay Ale, (at £2.99 a pint), Pedigree and the Help for Heroes charity ale. Katherine hopes her regulars will be able to vote for which ale they'd like from the Marstons range, in the pub and on Facebook, so there will be some variety in the offering. There is a loyalty scheme too, buy seven pints get one free.

The new name, of course, refers to Hercules Clay who was Mayor during the second siege of Newark. The alderman had three dreams that his house was to be destroyed and removed his family before the house was hit by a bomb aimed at the Governor's residence on March 11th 1643. With the coming of the National Civil War Centre to the town, it seems fitting that Clay is again commemorated, and he joins Prince Rupert as a Civil War figure featuring in our pub names. Katherine attended this year's Clay memorial service and two of Hercules's descendants visited the pub afterwards to sample some beers.

*Clay Tavern, Slaughterhouse Lane, Newark, Nottinghamshire, NG24 1ER. 01636 918630. [facebook.com/claytavernnewark](https://facebook.com/claytavernnewark)*

# THE RAM OPENS ITS DOORS

After a year or more of refurbishment, The Ram in Castle Gate, Newark finally re-opened at the end of January. The building, dating from the late 18th century, was one of Newark's eleven original coaching inns. After a period as the Olde Market Tavern, the building was empty for nearly 8 years and derelict, until local businessman Dan Derry and his family took it over and transformed it back to its former glory.

For real ale drinkers there are eight handpulls, featuring beers from Mr Derry's Newark brewery along with regionals and nationals and real ciders. The building features the Colonel's Bar, with a pub atmosphere, fireplaces and flagstones. This is named after Dan's grandfather, Lieutenant Colonel

Sam Derry, Newark's most decorated war hero. Elsewhere, the building features a dining area and comfortable lounges. An extensive food menu is available.

In his speech on opening night Dan said

"We are so excited to finally be at the stage to be able to unveil to you what we have been working on for the past year. It really has been a labour of love and many hurdles have been tackled. But now we are so proud of what has been achieved...we have reached our goal of breathing life back into an iconic building that has stood empty for over 8 years.

We wanted to create a fantastic venue for people to relax with friends and family where they can enjoy great real ales, good wines and champagnes and indulge in delicious food...we've tried to create an environment and menu to suit all tastes...from the Colonel's Bar which is rustic and hearty to the drawing room and elegant dining room and from tapas and pizzas to lobster and steak".



# TIGER

## BEST BITTER



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

 @EverardsTiger  [facebook.com/everards](https://facebook.com/everards)





# Summer Festival

## at Springhead Brewery

MAIN STREET, LANEHAM, RETFORD, NOTTS, DN22 0NA

Friday 24<sup>th</sup> - Sunday 26<sup>th</sup> July

- LIVE MUSIC • TOP REAL ALES • GREAT FOOD
- BOUNCY CASTLE • KIDS ENTERTAINERS

**FRI 24th JULY, 7-12am:**

**Live band: HEADS WILL ROLL**  
(rock n roll classics)

**SAT 25th JULY, 12pm-12am:**

**Kid's entertainers, magic show and circus skills throughout the day**

**Live band: MARSHALL LAW**  
(classic rock from local favourites)

**SUN 26th JULY, 12pm-late:**

**BREWERY TOURS** 12pm, 1:30pm & 3pm  
@ special festival price of £8 (tour only)  
or £15 (with tour + 2hrs of unlimited drinking on all Springhead beers!)

**Live band: DECENT CHAPS**  
(jazz, from 4pm)  
followed by our

**ELECTRIC JAM NIGHT**

For further info, contact us on 01777 228090  
or email [beesknees@springhead.co.uk](mailto:beesknees@springhead.co.uk)

Springhead Brewery, Main Street, Laneham,  
Retford, Notts, DN22 0NA. [www.springhead.co.uk](http://www.springhead.co.uk)

