



CAMPAIGN  
FOR  
REAL ALE

# BEER GUTTER PRESS

FOR DISCERNING BEER DRINKERS

ISSUE 52 Jul-Sept 2013



# CAMPAIGNING OR SOCIALISING?

## YOU DECIDE...

# QUALITY ALES AT WETHERSPOON

*Featuring great ales such as*



**20p OFF ANY STANDARD GUEST ALE with a VALID CAMRA CARD**

INCLUDING A REGULAR SELECTION OF LOCAL ALES INCLUDING NEWBY-WYKE,  
BREWSTERS, OLDERSHAW'S, SPRINGHEAD, MILESTONE AND MANY MORE.

SUPPORTED BY



CAMPAIGN  
FOR  
REAL ALE

**THE TOLLEMACHE INN**

17 St Peter's Hill  
Grantham  
01476 594696

**THE SIR JOHN ARDERNE**

1-3 Church Street  
Newark-on-Trent  
01636 671334

Subject to local licensing restrictions and availability at participating free houses.

**wetherspoon**

# CAMRA – CAMPAIGNING OR SOCIALISING? YOU DECIDE...

Since its early days as a pioneer in preserving and promoting real ale and opposing the onslaught of “fizz” (exemplified by Watney’s Red Barrel), the Campaign for Real Ale has become one of the UK’s leading consumer organisations boasting some 150,000 members. Most recently CAMRA was synonymous with George Osborne’s decision to scrap the Beer Duty Escalator, which, as a Budget measure, attracted much publicity to the cause.

Over the years CAMRA’s campaigns have included promoting small brewing and pub businesses, reforming licensing laws, reducing tax on beer, and stopping continued consolidation among local British brewers. It also promotes less common varieties of beer, including porter and mild, as well as traditional cider and perry.

## **CAMRA currently has 4 key campaigns:**

- 1 Stop tax killing beer and pubs
- 2 Secure an effective government support package for pubs

- 3 Encourage more people to try a range of real ales, cider and perries
- 4 Raise the profile of pub-going and increase the number of people using pubs regularly

With these campaigns forming a broad “umbrella” there are some themes of particular note, including:

### **Pubco Campaign: Reform of the Beer Tie**

Around 50% of pubs in the UK are owned by Pub Companies – large property companies who lease pubs out to tenants to run as their own business. These pubs are contractually obliged to buy their beer only from the Pubco preventing pub licensees buying on the open market - this is known as the beer tie.

Pubcos make huge excess profits by using the beer tie to force licensees and ultimately the consumer to pay high prices. Licensees can pay up to 50% more for beer than a free-of-tie pubcan. Alongside this pubco licensees often find themselves paying above market value rents and have no independent adjudicator to settle disputes.

## ***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@nottsc.gov.uk](mailto:trading_standards@nottsc.gov.uk)*

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

CAMRA is campaigning for a rebalance to the current unfair relationship between the giant property companies (pubcos) and their licensees. This rebalance must include an option for lessees to become free of tie, accompanied by an open market rent review, so that they can buy beer on the open market potentially saving each pub business tens of thousands a year. Those who remain tied should be given the opportunity to buy one real ale as a guest beer outside of any beer tie. CAMRA is also calling for an independent adjudicator to be established.

### List Your Local

If you love your local pub and think it adds lots of value to your community you now have the opportunity to give it extra protection from developers and can list it with the Council as an Asset of Community Value.

Under the Localism Act 2011 people living in England can nominate a pub to be listed as an Asset of Community Value. Listing your local as an ACV provides communities with the power to stop the clock when faced with a pub going up for sale, earning valuable time to explore options for saving the pub. CAMRA has set the challenge of getting 300 pubs listed by the end of the year.

The highlight of the CAMRA year is the Annual General Meeting and Members' Weekend held in April. This year's event at Norwich was well attended by local branch members and attracted a record 1319 members. Of these one in four was female and the average age was around 45, so the Campaign is not all about old guys with beards and sandals! The event is not all about approving the National Executive's recommendations either; the debates can be heated and democracy certainly rules. This year, CAMRA members rejected motions on "craft" beer and told the Campaign to do more to challenge the claims of the anti-alcohol lobby. Members also voted to overturn a previous AGM decision giving CAMRA's support to minimum pricing. But the AGM is not all about politics and motions. The wonderful city of Norwich is a haven of the brewers' craft and members could be seen sampling a wonderful array of ales from far and wide,



both in local pubs and at the special Members' bar. Which brings me neatly on to what CAMRA provides for a large proportion of its members – a convivial atmosphere in which to enjoy real ale and cider in the company of like minded people.

Newark Branch has nearly 600 members and the turnout for branch meetings is the envy of even larger branches, arguably because the meetings are relaxed and focus on local issues rather than core campaigning. The branch's social scene is thriving – not only is there the annual Beer Festival in May but support is given to the winter Beermuda Triangle Festival and various socials and trips are organised throughout the year. Our latest venture is the Newark and Southwell IPA Trail which will be held between the 1st and 4th August when many local pubs will feature IPA and participants can complete a collector's card to win prizes. Look out for the flyers for more details.

So CAMRA is a broad church. It will always need active campaigners but don't be put off joining because you don't think you fit the profile. To paraphrase the poet John Milton:

*"They also serve who only sit and sup."*

**Derek Graham**  
*Vice Chairman - Newark CAMRA*



**A hugely successful campaign by CAMRA.**

CAMRA was synonymous with George Osborne's decision to scrap the Beer Duty Escalator.

# THE CASTLE



REAL ALES, REAL MUSIC, REAL PEOPLE



Wayne invites you to Newark's premier real ale & live music venue, as seen in the 2013 Good Beer Guide



6 ever-changing hand pumps of Local and National Ales & 1 Cider



Live music 5 nights a week

Discounts available for card-carrying CAMRA members

5 CASTLEGATE, NEWARK, NG24 1AZ  
PHONE: 01636 640 733  
DOG FRIENDLY



## DANCING DUCK BREWERY

07581 122 122  
[www.dancingduckbrewery.com](http://www.dancingduckbrewery.com)

[www.pubpeople.com/oldcoachhouse](http://www.pubpeople.com/oldcoachhouse)

# Old Coach House

*Regular live entertainment and beer festivals, check our Facebook page for regular updates..*

Oakademy of Excellence  
15p CAMRA discount  
6 guest & local ales  
Live entertainment



CAMRA  
DISCOUNT  
AVAILABLE



69 East Thorpe, Southwell, Nottingham NG25 0HY | Tel. 01636 813289



Real Ale, Real Friendly

Like the Old Coach House  
official Facebook page



# REPORTS FROM THE CHAIRMEN

## GRANTHAM BRANCH NEEDS THE SUPPORT OF ITS MEMBERS!

The Branch's Beer Festival (7th - 10th August) is approaching fast! We need your help and support to make the festival a success. As in previous years the festival is at Grantham Railway Sports and Social Club. If you would like to volunteer to staff the festival (sorry, CAMRA members only) please contact Beer Festival organiser Neville Lomas at [neville.lomas@btinternet.com](mailto:neville.lomas@btinternet.com).

For the first time in its history the branch now boasts over 200 members. For the branch to continue to thrive we need our members to become more proactive! Making the decision to join Camra is not just about £20 worth of vouchers; it opens up a new world which many members fail to take full advantage of. Members can become proactive by helping their branch survey local pubs, using the National Beer Scoring System which is now integrated into the WhatPub website making the task simpler than before, and by volunteering to help at your local beer festival; not just staffing the bar, there are numerous behind the scenes jobs that need doing.

For further information about Grantham Branch please visit, [www.granthamcamra.org.uk](http://www.granthamcamra.org.uk)

I look forward to seeing you all at this year's Grantham Beer Festival.

**Richard Howlett**  
*Chairman Grantham Branch*

## NEWARK BRANCH

I am no longer a virgin. Let me be more specific, I am no longer a Beer Festival virgin. The 18th Festival was my first as part of the organizing committee; I will never see one in the same light again - the vast amount of hard work by a huge team of enthusiastic volunteers from driving vans to setting up, serving, collecting monies and the arduous task of counting takings, paying bills, sourcing suppliers, hiring bands, and solving a myriad of seemingly minor problems that arise but

need acting on.

Friday started with what can only be described as Arctic conditions, but still the beer tickers turned out in force and the staff shivered through a long spring day. Saturday seemed like another country, clear skies and, more importantly warmth. The public came out to support us in their thousands with the Festival probably having its busiest single day ever. The crowds and the warmth enhanced a vibrant feel to the day, aided by the fantastic "Beer Belles" serving in their distinctive pink tee shirts for two hours with the Beer the belles themselves brewed.

Sunday was an altogether more relaxed day - once again Newark CAMRA members did themselves proud by turning out to ensure a speedy and efficient close and pack up of the Festival.

The Newark CAMRA Beer Festival once again brought a lot of good beer to a lot of people in a friendly and convivial atmosphere and that is something we should all be proud of.

**David Moore**  
*Chairman Newark Branch*

## NEWARK DIARY : 2013

- 4th July: Branch Meeting - 8pm  
The Muskham Ferry,  
North Muskham
- 1st - 4th Aug: Newark & Southwell IPA Trail
- 8th Aug: Branch Meeting - 8pm  
Venue to be confirmed
- 7th Sept: Rolling Branch Meeting  
Southwell (provisional). 12.00  
bus to Southwell, meeting  
starts 1pm Final Whistle

*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

- 6th July: Three POTY Tour
- 31st July: Branch Meeting - 8pm  
Whichcote Arms, Osbourny
- 7th - 10th Aug: 10th Grantham Beer Festival  
Grantham Railway Club
- 4th Sept: Branch Meeting - 8pm  
White Lion, Grantham
- 2nd Oct: Branch Meeting, 8pm  
Blue Cow, South Witham

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

# Letter to the Editor

I was wondering if any BGP readers, particularly those from the Grantham area, might have knowledge of an interesting set of skittles I acquired recently (see pic).

These were purchased at a sale in Grantham, and came, I'm told, from the now closed Hunters Arms Hotel in Wymondham, Leics. Apparently the bar was quite small and there was originally a table for these skittles.

The nine mahogany skittles are a little under 5 inches tall, and there are two sets of 'cheeses' which would have presumably been thrown at the pins in a similar fashion to the Northants/Leics game of Table Skittles (sometimes known as Hood Skittles). The robust construction of these skittles and cheeses strongly suggests a game similar to the game of Daddlums which can still occasionally be found in the South East of England.

One set of 'Cheeses' are made from three layers of thick leather, the others from leather and rubber. Unusually, the three made entirely from leather have been bonded together with either iron or copper/brass rivets, two of which are stamped LE TALL and GRANTHAM.

I'll be making some enquiries in Wymondham, and whilst I know that the village is probably in the Melton Branch I would still be interested in whether anyone local to Grantham knows anything about them given that they are stamped with the town's name.

Kind regards, Mark Shirley

E: markshirley54@btinternet.com W: [www.pub-games.blogspot.co.uk](http://www.pub-games.blogspot.co.uk)



## 2011 Newark CAMRA Pub of the Year



*The Prince Rupert*  
c1452

5 Real Ales and a range of  
Traditional Cider & Perry

Fresh new food menu - 7 days a week



The Prince Rupert

46 Stodman Street, Newark, NG24 1AW

t: 01636 918 121 e: [info@theprincerupert.co.uk](mailto:info@theprincerupert.co.uk)

# NEWARK'S REAL ALE GUIDE WINS AWARD



The Real Ale Guide to Newark, Southwell and District, co-published by CAMRA and Newark-based publishers Capital Media has won the Local Guide of the Year Award for 2012 at this year's CAMRA Annual General Meeting. The guide, which was launched at last year's Newark Beer Festival, features every pub in the district with information on facilities available and ales offered, together with details of local breweries and a number of informative articles and maps.

Derek Graham, editor of the guide and branch Vice Chairman said "I would like to thank the many local CAMRA members who assisted me in



The photo shows Bobby Dobbins, Membership Secretary, being presented with the award by CAMRA National Director Nik Antona, at the AGM.

contributing editorial and surveying every pub. It was truly a team effort. Branch members surveyed over 80 pubs, contributed articles and helped with the editing".

The guide is available in Strays and **WHS**mith in Newark as well as many local pubs and from [www.pubsinnewark.com](http://www.pubsinnewark.com)

**BREWERY · RESTAURANT CAFÉ BAR**

Bar · Restaurant · Tea, coffee & ice creams  
Gardens & space to play · Brewery Tours

**Pheasantry  
BREWERY**

Tel 01777 870572  
[www.pheasantrybrewery.co.uk](http://www.pheasantrybrewery.co.uk)  
High Brecks Farm, Lincoln Rd, East Markham NG22 0SN

**oakham ales**

[www.oakhamales.com](http://www.oakhamales.com)  
Tel 01733 370500  
2 Maxwell Road, Woodston, Peterborough. PE2 7JB

NEWARK CAMRA  
**THE IPA TRAIL**  
**AUGUST 1ST-4TH 2013**

**INTERNATIONAL IPA DAY  
 COMES TO NEWARK**

**CELEBRATE INDIA PALE ALE  
 PRIZES TO BE WON**

**CHECK OUT FLYERS FOR DETAILS OF  
 PARTICIPATING PUBS OR VISIT**  
**newarkcamra.org.uk**

 CAMPAIGN FOR REAL ALE

**LOCAL CAMRA DISCOUNTS**

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

- The Castle, Newark - £2.95 a pint & £1.50 a half for all real ales
- G H Porter Provisions, Newark - 10% off
- Sir John Arderne, Newark - 20p off a pint
- White Hart, Newark - £2.95 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
- 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
- Tollemache Arms, Grantham - 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)

*Newark's Famous Floating Pub*

**The CASTLE BARGE**

- **Local Cask Ales** always available
- **Traditional English Bar Food**  
*served daily from 12 noon*
- **2 Meals for only £9.95**  
*Monday to Friday, 12 noon - 3pm*
- **2 Pints of Cask Ale for only £5**  
*Monday to Friday with this ad*
- **Early Bird Menu**  
*from 4pm - 7pm*

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

*see you soon!*

# WILL YA NO BE HAVIN AN ALE?

*Bob & Sarah get confused in Auld Reekie*

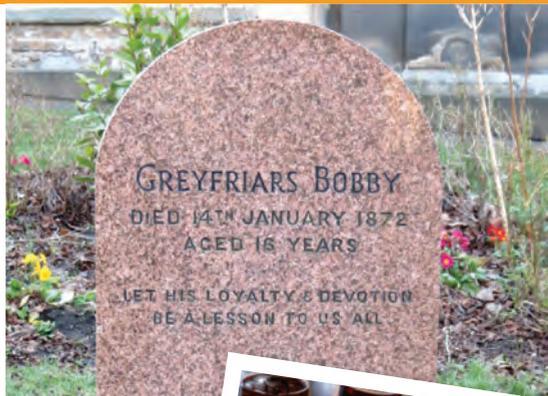
When visiting somewhere for the first time we like to go prepared, so we set off for Edinburgh armed with a list of recommended pubs which, as it turned out, caused some confusion.

This trip potentially presented the opportunity to combine several of our passions, namely hill walking, rock music and of course, real ale. Our aim was to climb Arthur's Seat, go to a gig and seek out the pubs on the recommended list. Two of these things went as planned.

The train was on time and we arrived with a couple of hours to kill before checking in at the hotel. **The Standing Order** is one of several Wetherspoons pubs in the city and provided somewhere to park both ourselves and our luggage. The bar bristled with eighteen (!) handpumps and yes, eighteen different beers, most at £2.09 a pint. A fantastic choice, but we couldn't resist the O'Hanlons Port Stout. Once suitably fed and watered we made our way to the hotel.

In the evening we went exploring and found ourselves on Cowgate. We checked out **Brew Dog** which was on the list and **Bannerman's** which wasn't but was the venue for the planned gig on Saturday. This rock pub has bands on every night in the back room and a small front bar offering three cask ales; the omnipresent Deuchars IPA, Fraoch heather ale and Holy Cow from Scottish Borders Brewery. Brew Dog was expensive but worth it. Later we ventured into the **Abbotsford** on Rose Street which, according to my list, is one of the best real ale pubs in Edinburgh. Here's where the confusion began - only one hand pump on the bar. We beat a hasty retreat to the Standing Order for more Port Stout.

The weather was good all weekend and on Saturday we took advantage of this and went on a walk. Arthur's Seat is an old volcano sitting just at the end of the Royal Mile. The walk up offers great views over the city and the Firth of Forth and is a Mecca for geologists. When we came down, we decided to investigate a Swedish bar called



**Hemma**, assuming rightly or wrongly, that Swedish beer would be on sale. The advertised nine draught ales were in evidence but none of them

proved to be Swedish. We plumped for a bottle of Scottish ale and a German wheat beer. As we sat at the bar and discussed the walk over our drinks, we began to notice that every single party in the bar had babies with them. This bizarre scene led us to one conclusion. We had arrived during Nappy Hour! Before retiring to the hotel to freshen up, we had an average pint of Orkney Dark Island in **The Mitre**. Later we went back to **Brew Dog** and had their "Dark Beer of the Moment" an 8.5% bottled beer called Aardwolf from Bierwerk of South Africa. Described thus: "Five different dark grains, molasses and freshly roasted African coffee beans went into this rich and decadent sweet-stout. This beer is unfiltered and matured in the bottle and will continue to improve for the next 2-3 years. After fermentation a portion of the beer was matured on medium-toast French oak providing subtle hints of vanilla and coconut". Perhaps not to everyone's taste but definitely our beer of the weekend. Feeling fortified, we returned to Bannerman's for an evening of Heavy Metal and Deuchars!

On Sunday we did the tourist bits ending up at Greyfriars Bobby's grave and statue. There is also a **Greyfriars Bobby** pub and we were ready for a drink. Ossian - Supremely Golden - went down very well. Round the corner from here is the Grassmarket and another pub on the recommended list, **The Bow Bar**. A quick sortie revealed no hand pumps. Now we were really confused and beginning to think that the list was more of a leg pull. We found ourselves outside the **Last Drop** which sports a Cask Marque



sign on the door and in we went. Again no hand pumps! I had a pint of Last Drop 80 Shilling ale which, I suspect, was Caledonian 80 Shilling ale served from what looked suspiciously like a keg font but tasted fine. Later we had a Chinese and went back to **Brew Dog** for the last time and finished on an Aardwolf.

Since we came home I have thrown some light on the mystery of the missing hand pumps. A bit of research on the internet and some info very kindly supplied by Paul Nunny from Cask Marque reveals the following:

*Air pressure is a traditional dispense method for Real Ale in Scotland usually via an Aitken side arm font commonly mistaken for a Keg font. There are no filtered/pasteurised versions of Caledonian draught beers; many brewers of Real Ales also have Keg or Smooth Flow versions of them that are delivered by gas (carbon dioxide or carbon dioxide/nitrogen) that is in contact with the beer. Therefore, if you see a Caledonian font or a handpump on a bar, it will be delivering cask-conditioned Real Ale: unfiltered and unpasteurised.*

*You learn something every day!*

*Needless to say another trip to Edinburgh is on the cards.*

The nation's beers are dropping into London

**Great British Beer Festival**  
**London Olympia**  
**13-17th August**

A fantastic fun packed festival atmosphere with over 500 quality beers & ciders, variety of food, live music, entertainment, games and activities to enjoy.

Book Today  
**0844 412 4640**  
[www.gbbf.org.uk/tickets](http://www.gbbf.org.uk/tickets)

Facebook: [GreatBritishBeerFestival](https://www.facebook.com/GreatBritishBeerFestival)  
 Twitter: [Cask](https://twitter.com/Cask)

CASK MARQUE  
 CERTIFIED FOR REAL ALE

**Look out for Upcoming Specials!**

**Castle Rock Brewery**  
 FORTIFIED with flavour!

**Richard Beckinsale Nottinghamian Celebration Ale**  
 4.2% abv  
 (Available July-September)  
 Refreshing amber ale with tropical fruit flavour provided by the new world hops.

**Trailing Vapour Dragon**  
 4.2% abv  
 (Available in July)  
 Naturally cloudy Belgian style wheat beer - vegan friendly.

**Honey Bee**  
 4.8% abv  
 (Available in August)  
 Amber ale brewed with honey with a subtle spice and sweetness.

Follow us on [facebook](https://www.facebook.com/ElsieMo) [Elsie Mo & Castle Rock Brewery](https://www.facebook.com/ElsieMo) AND [@elsiemocrb](https://twitter.com/elsiemocrb) & [@crbrewery](https://twitter.com/crbrewery)

**www.castlerockbrewery.co.uk**

# THE ALLINGTON BOOZE CRUISE 2012 - Part 2



If you read the Winter issue of the BGP, you will recall the exploits of the Allington Booze cruisers on the outward leg of their 2012 narrowboat holiday along the Llangollen Canal. Now it's time for our return journey.

We are obviously going over the same ground but I try to avoid visiting the same watering-holes if possible and this lunchtime found us at 'The Jack Mytton Inn', known locally as 'Mad Jack's' after an 18th century landowner who blew his entire fortune on madcap ideas and expensive pranks until only the pub remained and he died in poverty!

The current landlord of this freehouse was a 'pleasant eccentric' – a man of 75 years who three of us were able to get to know very well and who furnished us with complimentary cigarette lighters! This munificence came about because the three aforementioned bodies arrived at the 'Jack Mytton' before anyone else. I will explain: here were two locks about a mile and a half before the pub and 13, yes, 13 boats in a queue waiting to pass through.

The 'Allington Booze Cruisers' are an experienced bunch but some on the canals are not and we could see a tiresome delay of a couple of hours and, horror-of-horrors, the pub would be open in half an hour! A consensus was taken and although it would require only a couple of the crew to stay on board, only three were prepared to walk the mile and a half along the towpath and get the beers in!

When the rest finally arrived an hour and a half later they joined the early reprobates for the session. Monty's Welsh Pale, Wood's Wild Shropshire and two beers from Cottage Brewery were our lunchtime choices although the condition of a couple did give concern. No matter, it was a pleasant stopover.

The **Horse and Jockey** was our evening venue. (*I know there are 'Nag's Heads' in abundance but I reflected on never having seen a pub called simply 'The Horse'*) This particular pub had 7 real beers on offer although many were Greene King - (Morland, Hardys & Hansons, Ruddles and their own IPA). Again Monty's was featured which was no bad thing, it having won a SIBA gold award this year and this was on the bar along with Six Bells Ow-Do. We were all happy enough.

Evening – **The Narrowboat Inn** at Welsh Frankton – forgettable!

You may be wondering if seven or eight (*sometimes ten*) blokes sitting around in a pub every lunchtime and every evening don't get bored or tired of the assembled company before the vast intake of alcohol renders everyone somewhat soporific but there are many diversions to pass the time. Darts (*or cards*) have been mentioned but it is indeed amusing to gawk around! The favourite pastimes in such times are to spot spelling mistakes on menus and blackboards and to scrutinise the nooks and crannies on the ceiling! Here can frequently be found the remnants of last year's Christmas decorations and a competition can be arranged to see who spots something first! A drawing pin with a tiny bit of tinsel still attached, a couple of staples or 'Blu-tack' still ruthlessly attached to a beam. Great fun indeed!

This evening found us back at Wrenbury and the two pubs mentioned on Sunday and although one of our number decided to sample the Robinson's Ales in The Dusty Miller (*our resident 'ticker'!*) the plan I had formulated was thus: Two miles away is the village of Aston and here is to be found another 'Camra classic' – **The Bhurtpore Inn** – boasting eleven real ales and good food with carries a speciality. It's a 'must visit' pub but none of us fancied a two mile walk AND the prospect of the same on the way back so a somewhat cheeky plan was devised. We telephoned to ask about public transport (*knowing there was none*) and, as we hoped, the landlord drove over and after two trips we were all ensconced in the bar.

Yet another 'splendid fellow' and another candidate for 'Pub-of-the-week'! I will list all eleven of the beers: Three from Coastal Brewery- Seaside Special, Merlin Gold and Golden Hinde. Great Heck Voodoo Mild, New Plassey' Dee Porter and New World Pale. Ardily Sandbach, Dr. Morton's Mule Cooler, Conwy Beachcomber Blonde, 'Derby Mercia. Abbeydale Abbey Ale and one we have last sampled in 'The Corn Mill at Llangollen – Eccer Dave's Hoppy Beer.

It can readily be seen that this wonderful pub is very supportive of small independent brewers and is

to be greatly admired for that - indeed it is.

Regrettably the expense of a taxi to return us to the boat was necessary at closing time, the landlord having retired and soon everyone who snores was snoring happily in their lollipop-stick bunk with bellies full of curry and excellent beer – ah... happy days and so familiar!

It is Friday morning and we are back in Barbridge and here it was that three of our number decided to take the bus into Nantwich, some 6 miles distant where the author knows not what a time was had, suffice to say that their later report indicated that four very good pubs had been visited, with the ubiquitous Woodland's Brewery predominating as well as Westwood Ales.

Those of us that remained behind instantly regretted it when the 'other' pub in the village opened! **The Jolly Ta** is not worthy of mention by any CAMRA member who simply appreciates good beer and good pubs in which to drink it – this pub qualifies on neither count!

My narrative now takes us to the last evening of the cruise. The 'Nantwich explorers' were going to be late so we cast off and arranged to meet them in the village of Calvely for the evening. The **Davenport Arms** is an unremarkable little pub close to the canal and had it not been for the presence of a drunken, loud-mouthed thoroughly offensive individual we would have been happy to remain for the duration – why are some innkeepers reluctant to challenge such behaviour? 200 yards away along the busy road, we found **The Tollemache Inn** in the tiny hamlet of Alpraham and although a large impressive place advertising accommodation (*and Robinson's beers*) it also advertised that there was a vacancy for a new tenant. And we soon discovered why! 'Surly' would best describe the relief incumbent and, casually perusing the menu we were told in no uncertain terms, that we must order 'Now – because the kitchen closes at 7.30!' We left, accompanied now by the 'Nantwich brigade' and I determined then to write to Robinsons as we reluctantly wandered back to the 'Davenport Arms'. Oh, joy! The half-wit had left and despite our initial misgivings, we spent a most acceptable (extended) evening in this unpretentious little pub.

On the following morning two locks and only half a mile found us back at the boatyard at Bunbury where after a wait of nearly an hour (*we were a bit early*) we relinquished the vessel, packed our bags and headed home.

Home – to a decent shower, a decent toilet and a jolly good, uninterrupted sleep free of strange odours! Roll on next year??

Peter Simpson

**JUST BEER**

**MICROPUB**

**MULTI AWARD WINNING CASK BEER ONLY BAR**

**TO CELEBRATE INTERNATIONAL IPA DAY WE ARE ON THE NEWARK IPA TRAIL AUG 1st to 4th**

32A Castlegate, Newark, NG24 1BG  
[www.justbeermicropub.biz](http://www.justbeermicropub.biz)

# BREWERY NEWS



## BREWSTERS

The Brewery is very busy. The latest 2 Wicked Woman Beers (4.8%) are: **Sadie the Goat** - deep amber with a first hint of fruity mango leading onto lemony lime grapefruit finish. **Sexy Sadie** - a dark amber beer with a buzz'n hoppy fruit citrus aroma that leads all the way into the flavor. Both of these beers are part of the ongoing development of a bottled and draught IPA available later in the year.

**Freakin Helles** (4%) is the latest Whimsicale.

The brewery's keg beer range is also developing and now offer a **Helles style lager 4.0%** and **American Pale Ale 5.0%** in 30 litre kegs. Permanent font installations are available.

The 330ml bottled beer selection will be developing. The Porter and Pale Ale will be joined by an IPA in the early autumn. The beers are brewery conditioned and are unpasteurised for greater flavour.

## BROWN ALES

A new brewery is being established at the rear of the Final Whistle in Southwell. Brewing is expected to commence in the Summer or Autumn.

## FUNFAIR

With the relocated brewery now in full swing, owner Dave Tizard recently decided to revisit the company's roots by re-creating his original recipe. **Big Wheel** was the very first beer to roll out of the Funfair Brewery some nine years ago when it was based at The Wheel Inn, Holbrook, Derbyshire. A lot of beers have passed under the bridge since then, so this will be an interesting one to look out for. The other point of note is that a very impressive looking mobile bar has been put together for future use at outdoor events. A new beer **Elston Evolution**, is being brewed and will only be available at the Chequers, Elston, the brewery tap.

## HANDLEYS

Brett writes: **Gyle 72** was my first attempt at a full barrel brew (36 gallons) - achieved by making a double strength version of Barnby Bitter and dividing the high-gravity wort between two half - barrel fermentation vessels and then adding more liquor to reduce the original gravity to the correct level. In

future I intend to use this method to produce two different beers (18 gallons of each) from every mash & boil, with the two fermenters producing beers with different late hop character and/or different ABVs. Slightly different colours can also be achieved by using different amounts of dilution liquor.

## MALLARD

The Brewer, Steve has produced two new beers, **Dabblin Duck 4.3%** & **Quacked 4.0%**, Both beers are light golden bitters.

New distribution arrangements are in place, one being through Small Beer in Lincoln. He also has connections through SIBA. Steve has plans to produce a new brew every month so keep a look out for the new brews. Also, keep a look out for the new style pump clips.

## MAYPOLE

Rob has been as busy as usual. He supplied 50+ casks for the Gate to Southwell Folk Festival. Charity beer, **Coast Ale-X 4.2%** has been produced for Tracey and Scary's coast to coast charity event. Rob is also hoping to brew BXA again in next week or two.

## MILESTONE

The brewery is busy as usual. For May two milds were produced - a classic dark mild and a ruby mild. A black IPA with a gravity of 5.0% has recently been brewed

## NEWARK BREWERY

**Summer Gold** has proved a big hit and was the first beer to sell out at the Chesterfield Rail Ale Festival in May. The addition of a lime to the process gives it a slight natural haze. They are continuing with production at the moment and plan a seasonal Gold Beer, e.g. Autumn Gold, Spring Gold.

They have sourced Phoenix hops and a malt for a rich copper beer which will be in production soon. They are looking at doing a mild too. They are close to an agreement with Wetherspoons to supply Newark Pale Ale as the house beer.

They are getting into swaps in a big way and are dealing with Raw, Brompton, 8 Sail and Redscar. Small Beer are delivering around Lincoln and Ales are Russ are delivering 25 casks around Birmingham. The beers are getting as far as Scotland and Cornwall.

## NEWBY WYKE

**Roundel** was once again brewed for the Bourne 2013 Beer Festival - at 4.0% it is a Blonde beer. **Black Squall** is continuing to be brewed due to meet a high demand.

Newby Wyke beers are now available in Wetherspoon's Admiral of the Humber, Three John Scotts and the Zachariah Pearson in Hull, taking the brand name back to its origins.

## OLDERSHAW

The future is looking bright for Oldershaw Brewery, Kathy and Tim Britton are now settled in the new brewery premises near to Barkston Heath Airfield and it is well signposted to get to.

With supplying Bateman's with **Heavenly Blonde** as a guest beer at the start of May and having beers on the Punch Taverns guest list in the very near future the brewery is working flat out. Local beer festivals are adding to the sales and E Casks are having to be used to meet up with the demand.

An open day was held at the end of June for local stockists of Oldershaw beers, with some of the beers available for sampling.

# PUB NEWS



**C**ongratulations to the Horse and Jockey at Stapleford which has been named Nottinghamshire's Pub of the Year. It's understood our very own Just Beer Micropub in Swan and Salmon Yard, Newark was a close runner up.

The refurbishment of the Horse and Jockey in Balderton Gate, Newark is nearing completion and it is hoped that the doors will be open by July 1st. There will be four handpulls which will feature LocAle's.

The Branch's first ever IPA Trail will take place from Thursday 1st August to Sunday 4th August with pubs across Newark, Southwell and Balderton participating. Look out for flyers and check the

website for a full list of pubs. Stickers can be collected to win prizes.

The Vine in Barnby Gate, Newark, has now reopened after a refurbishment under a new name "The Roaring Meg". It is now a managed Springhead pub and is opening at midday every day. David Anderson, the manager of the Bee's Knees at Laneham, is running the pub temporarily while a new manager is recruited. Springhead has also taken over the Boat Inn at Hayton, near Retford.

It is understood that The Royal Oak in Castle Gate, Newark has a new landlord who is keen to expand their real ale offering.

## 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:

- 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!*

# 18th NEWARK BEER FESTIVAL

May 24th - 26th 2013



The wind howled and the rain lashed down as the 18th Newark Beer Festival opened on 24th May. The many volunteers were all positioned ready for the gates to open at 10.30, but there was trepidation in the air. Would people brave the elements? Would day 1 consist only of a handful of beer tickers? Would the pork pies go uneaten?

We needn't have worried. The faithful came in their droves despite the weather with over 1000 through the gates on day 1 to sample some 140 beers and 40 ciders. The crowd was rewarded with an excellent range of beers in tiptop condition as always, thanks to our beer buyer, Andy Sales, and our excellent cellarmen.

What a difference a day makes! Day 2 (Saturday) started with sunshine and continued the same way. With over 1800 drinkers through the gate, this was a record breaker and at times capacity was reached so we had to operate a "one out, one in" system. This meant that some people had to queue a short while to get in but they did so



good-naturedly and without complaint, knowing the delights that awaited them inside.

There were some highlights of course, and times for reflection. We had lost two festival stalwarts during the past year – Nigel Brown, who had worked backstage for years, helping bring the bands on in time and in tune, and Malcolm Kay, whose "Beery Bits and Bobs" stall was sorely missed. Nigel was celebrated by a special brew from Maypole. Nigel Brown Ale was available at the festival and in local pubs with a contribution from every pint going to his favourite charity, the Lincs and Notts Air Ambulance. The entertainment stage will henceforth be known as the Nigel Brown Stage in his honour. And, on the Saturday night, Malcolm was celebrated by staff and drinkers wearing silly hats, many of them purchased from Malcolm at past festivals.

The big event on Saturday was the entire takeover of the festival by the 'Beer Belles'. For two hours in the afternoon, the bars, gates and desks were run entirely by women in their distinctive pink t-shirts. Organised by Louise Harrison, the Belles had already been to Lincoln Green Brewery to produce **Go Bellistic**, an easy drinking golden beer at 4.2% which proved a festival hit. Our thanks go to Anthony and his staff at the Brewery for making this possible.

Of course, festival-goers are a generous lot and I'm pleased to say that £1205 was raised for this year's CAMRA Charity, the Lincs and Notts Air Ambulance. The charity was very pleased with everyone's generosity and send their thanks to all those who donated. The charities' volunteers on site have told me what an enjoyable time they had too!



Over the past 18 years, the entertainment has become an integral part of the festival, and where else could you see such a great lineup for such a small admission fee? Kicking off the festival were the Newark Blues Festival Band, giving us a musical advert for what we can expect over the festival weekend this coming September. They were followed by festival newbies The Business, with a range of classic covers. On Saturday we were treated to an eclectic range of music excellently presented by the first three groups, Albion Rose, Comdodgers and Full Circle, before last year's surprise hit, Parker, headlined and stormed the tent. Our thanks go to all the acts. A particular thank you must go to Duncan Neil, who has been responsible for the entertainment at the Festival for more years than he cares to remember and is stepping down. You'll be a hard act to follow Dunc!

And so to Sunday. The weather was kind, and there was enough beer left for the 135 enthusiasts who turned up and wound down on a balmy summer's day, before the ever present volunteers had the unenviable task of taking everything down. (A mention here of my festival favourite, discovered on Sunday- Betjeman Blonde, from Wantage, a refreshing blonde ale at 4.0%).

For the statistically minded the festival was

attended by 3000 people and 8000 pints of ale were drunk. The cider and wine ran out with 2,000 pints of cider & perry and 44 bottles of country wine being consumed. And there were over 25 new members signed up to!

A final word of thanks must go to each and every volunteer – from those who conspire to spend the full weekend working to those who popped in to do their shift. Every contribution is valuable and it's testament to what a strong branch we have that this Festival goes from strength to strength. And in two month's time we start planning for Festival number 19!

Editor



## A Campaign of Two Halves

**Join CAMRA Today**  
**Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.**  
 Alternatively you can send a cheque payable to CAMRA Ltd. with your completed form, visit [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus) or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

**Your Details**

Title \_\_\_\_\_ Surname \_\_\_\_\_ Direct Debit  Non DD   
 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) \_\_\_\_\_

**Campaigning for Pub Goers & Beer Drinkers**

**of Two Halves**

**Join CAMRA Today**  
**Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.**  
 Alternatively you can send a cheque payable to CAMRA Ltd. with your completed form, visit [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus) or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

**Direct Debit**  **Non DD**

Single Membership £23  £25   
 (UK & EU)

Joint Membership £28  £30   
 (Partner at the same address)

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

I enclose a cheque for \_\_\_\_\_  
 Signed \_\_\_\_\_ Date \_\_\_\_\_

*Applications will be processed within 21 days*

**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

**Service User Number** 9 2 6 1 1 2 9

**Name and full postal address of your Bank or Building Society**

To the Manager Bank or Building Society

Address \_\_\_\_\_

Postcode \_\_\_\_\_

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

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

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

**Reference** \_\_\_\_\_

**FOR CAMPAIGN FOR REAL ALES LTD. OFFICIAL USE ONLY**  
This is no 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 assured 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 \_\_\_\_\_ Date \_\_\_\_\_

Banks and Building Societies may not accept Direct Debit Instructions for some types of accounts.  
 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 as 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.

# Inn *on the* Green

bars and restaurant

FANTASTIC HOMEMADE FOOD & A WARM RECEPTION



The Inn on the Green is focused on providing fantastic freshly prepared home cooked food with a high-quality service and customer satisfaction - we will do everything we can to meet your expectations.

It is a great place to meet and enjoy good food and quality cask ales and beer.

As well as a friendly and welcoming pub, the Inn on the Green is also a fantastic venue for any function or occasion.

**Opening Hours:**

Monday - Friday: 12pm - 11pm

Saturday - Sunday: 11am - 11pm

**Food Serving Times:**

Monday - Saturday: 12pm - 9pm

Sunday: 12pm - 8pm



**OPEN ALL DAY**

**FOOD SERVED  
ALL DAY, EVERY DAY**  
*from 12-9pm*

**LUNCHTIME LITE BITES**  
*Mon - Fri from 12-3pm*

**CURRY NIGHT**  
*Mondays 6-9pm*

**STEAK NIGHT**  
*Thursdays 5-9pm*

**SUNDAY CARVERY £7.95**

THE GREEN, CODDINGTON, NEWARK, NG24 2PS

TEL: 01636 676800 | EMAIL: IOGCODDINGTON@HOTMAIL.CO.UK

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

# SCRAN

It's funny how different smells and sights can sometimes bring back random or long forgotten memories- a whiff of perfume, an aroma of food or a song on the radio. So it was driving back from a walk around Grantham, starting to feel increasingly depressed about the prospect of being forcibly dragged around the Downtown experience by 'er indoors with the hordes of senior citizenry barging past us, displaying an aggressive and no-nonsense attitude somewhat at odds with what we are told were "manners" in the old days.

Driving through Great Gonerby we came across The Recruiting Sergeant Pub, which brings me back to how different things can evoke old memories. I went to primary school in one of the local villages and the school was greatly populated by children from the local RAF camp. This being the late 1960's quite a lot of the map of the world was still covered in red and although the sun had not quite set on the British Empire it was certainly at its final total eclipse. The stories at playtime would be about far off places where they or their parents had lived - Singapore, Aden, Malta, Hong Kong, Middle East, Far East and some had even been to Scotland. These, to a young mind, were all exotic places, where in the school library the pictures showed men wearing strange hats, women with funny dangly bits hanging from their chest and Scotsmen wearing kilts, the world looked an exciting place and all us lads were definitely going to join the RAF when we left school.

Things change as you get older, particularly how girls start to look, especially as you realise those funny dangly things you used to look at in the books are now wonders of the world and the beer your dad used to let you have sip of out of his glass (*which you tried but thought tasted horrible but you had it anyway because it was forbidden*), now tasted like nectar and you wanted more. So gradually the dreams of joining the RAF slipped away as testosterone took over.

Once the little trip down memory lane had faded, the missus decided it would be nice to stop for a bite to eat and The Recruiting Sergeant it was. Went straight to the bar and asked to book in, to be told it would be about forty five minutes. We booked and looked to order drinks when disillusionment started to sink in - out of three handpumps only one with any beer, although they advertised two. However the pint of Tiger was reasonable though



the slimline tonic barely fizzy. We were told they would let us know when the table was ready and we tried to have a conversation but the mega screen TV soon put a stop to that, so there we sat wondering whether to do a runner, but decided with my knees that would not be an option. The call came and we drudged into the restaurant.

Talk about a game of two halves. It was like entering a different pub, the restaurant was well decorated, spacious and the staff were smiling, I stuck with the Tiger and 'er indoors had a small glass of wine from a good selection all at £3.80. I always dread menus that seem to offer every type of food you could wish for and some you didn't wish for, because you know that at the bottom of some deep freezer, there lurks your dinner waiting to be reheated and served as "fresh home cooked". But no, six main courses, three starters and a dessert selection, three courses for £11.95 and two for £9.95. For starters we went for the Whitebait. I like my Whitebait to have eyes, these were breadcrumbed which makes them a bit dry, but they were served with a nice fresh mixed leaf salad and a reasonable dollop of Tartar sauce. I like places that give you time between courses and we were not rushed. I went for the traditional roast beef and my better half had the roast pork. Beef, like admitting you vote Conservative, is a very personal choice - mine was plentiful although on the chewy side, which personally I like. The roast pork was succulent; both came with delicious roast potatoes and a medley of benign watery veg, the sort we all grew up on. Dessert would have been a bridge to far, but looking around they seemed well presented. So now, stuffed and fortified, it was Downtown.

**RATING: ★★ Chocks Away**

*Editor's note: This is the first 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.*

# EXIT STAGE LEFT

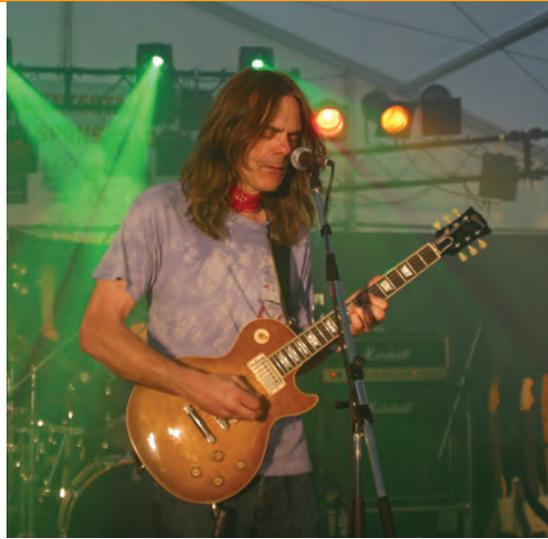


**S**unday 26th May 2013, the final day of this year's Newark Beer Festival, saw the curtain finally come down on my 13 years as Entertainments Officer.

The 6th Beer Festival, back in 2001 seems a life-time away, when I first came on board, full of ideas and aspirations but it has produced many memories and moments I will treasure. That 6th festival saw us moving further down Riverside Park and changing the lay-outs of the marquees into one which you see today. A large "T" shape with the entertainment tent adjoining the beer tent was the first idea I insisted on after witnessing previous year's inclement weather destroying potential audiences when the bands played under cover to an open air audience.

The next thing on the agenda was to provide a stage and professional sound and lights complete with stage crew and sound engineer, a necessity if we were to attract a higher calibre of artist.

The main objective now was to offer a varied bill of good quality music, provided by both professional and semi-professional bands with room to showcase local groups, giving them a stage to play to a larger audience, thus helping with their exposure at a time when local venues were becoming few and far between.



That first year saw the festival headlined by female fronted prog-rock band Karnataka. Although the sun shone from a clear blue sky all weekend my stomach was doing cartwheels as I wondered how this new look would be received. I needn't have worried as people came from across the East Midlands to watch the band as part of their UK tour and they went down a storm.

I have booked a total of 94 bands to appear during my 13 festivals and there are many highlights, much stress and much enjoyment during that time.

Treebeard were another success with their brand of folk classics and cover versions; who can forget their performance of Motorhead's Ace of Spades played on mandolins, violin, bongos and acoustic bass - priceless! They became very much part and parcel of the festival, appearing many times over the years.



One of the big highlights came in 2005 when I was able to bring Brazilian rock band Ashtar over to perform and they were able to build a tour around our festival appearance. But it did come with its own stresses and problems, all their equipment had to be hired, begged or borrowed and on top of that one of our crew managed to damage a brand new guitar purchased by the band only 2 days earlier. Frantically we managed to find a replacement in a shop in Leeds and collect it in time for their flight back to Brazil, phew!

The 11th festival in 2006 saw Morris dancers appear for the first time, bringing a traditional element to the setting. It was also the first time that blues/rocker Larry Miller and his band appeared, probably the highest profile artist to date to grace our stage. Still touring and releasing albums he continues to wow audiences around the UK just as he did in Newark.

2007 saw headliners The Reasoning bring their brand of Goth/prog rock to the festival, having just released their first CD. I booked them quickly before they became too big and out of our league.

2008 saw Larry Miller return as part of his ongoing UK tour, such was the reaction to him last time he played. Memories abide of Larry soloing with a young boy from the audience sat astride his shoulders!!

I hope you have managed to enjoy even a small fraction of what we have brought to you over the years as much as me. This year's festival was no exception with headliners Parker getting probably the best reception of any of the acts that played during my time, bringing 13 years to a superb finish, as the last band of my tenure they did me proud.

I think I have hopefully set a benchmark for those that follow but I also know I leave the festival in good hands. Yes I will miss it but it's time for someone else to bring new fresh ideas and to keep the festival moving forward, maintaining it as a premier event in Newark.

I always tried to bring quality and variety on a relatively small budget, never forgetting that this is a beer festival with live music, not a music festival with real ale.

I am extremely proud of my time and will always be about to help out here and there, but from now on I will be there as a customer, chilling out with a beer, watching the bands. Thank you.

*Duncan Neil*

**Ancaster Sports & Social Club**  
 Family Friendly Club **sky SPORTS**  
**ESPN**  
 New Members Welcome

**Party in the Park**  
 eat play meet enjoy  
 Saturday, July 13th 2013

Galvin and the Bar Staff welcome you for a drink

Grantham and Lincs  
**CAMRA Club of the  
 Year, 2012 / 2013**



Call 01400 230896 for details  
 of upcoming events

*Where would we be  
 WITHOUT THE LOCAL?*

The British pub has been getting the bad press  
 (misleadingly) for generations. Every year, pub scenes  
 the UK close over 2000 pubs for local and national  
 closures. Whether it's declining a late licence fees  
 which have been brought, increasing alcohol duty  
 prices or simply sitting in a bath of booze for

hours on end, thousands of pubs across the  
 UK are all doing their bit to help important causes.  
 Please support the pub and the charity events  
 they have planned for help. Drinking together we  
 can help make pubs more viable and raise even  
 more money for charities of the same time.

**COMMUNITY  
 PUBS  
 CAMPAIGN**  
 Celebrating Pubs and Community in the UK

Supported by **Publita** **FMU**

[www.communitypubscampaign.org.uk](http://www.communitypubscampaign.org.uk)

# TRAVELLING AROUND BAMBERG



The beautiful city of Bamberg, with its great pubs and many breweries, is now well known to CAMRA members. I have been there about 8 times and will be back again this year. Less well known, perhaps, is the attractive small town of Forcheim, less than 30 minutes away by train. This is the home of four small breweries, with three of them being almost next door to one-another. It also hosts the annual Annafest set in a wooded hillside.

This takes place each year at the end of July, and in 2013 it will be between 20 to 29 July. It is held in the the Kellerwald on a wooded hillside, a short bus ride from the centre of Forcheim. More than 20 Bierkellers serve food and drinks and seven are open all the year round There is seating for about 30.000 people and over the Festival the Kellerwald hosts 450.000 - 500.000 visitors.

On 31 July 2011, several Newark branch members visited the Annfest. The weather was very British, being cool and cloudy with some showers early on. However, we still enjoyed our visit and the biggest problem was deciding on which Kellers to visit and which breweries to try. Beer is only served in earthenware one-litre mugs so you need to choose carefully. The beer is much more expensive than in Forcheim itself, where it is very cheap. Overall, well worth a visit.



A journey well worth making is to take the little branch line train from Forcheim to Ebermannstadt. Being Germany, the bus to Pottenstein, that runs hourly, will be waiting at the station and ready to leave. Much of the drive is through some spectacular hilly country, the so-called Fränkische Schweiz.

There are many attractive buildings in this small town and there is a castle perched on top of a crag. The two breweries are on the main street, which is a short walk from the bus stop.

Brauererei Mager is the first brewery that you come to and produces Hell, Märzen, Pils and Dunkel whilst Brauerei Hufeisen, a little further along on the other side of the street, makes an unfiltered Dunkel and a Hefeweizen Hell. I liked both the two lighter coloured beers from the former, i.e. the Hell and Pils. The Dunkel from Mager has a good reputation but I found it a little bland and sweet.



Back in Ebermannstadt there are another two breweries; Brauerei Sonne, and almost opposite, Brauerei Schwanenbräu. Both produce several beers and I found them pleasant, and easy drinking, but not exceptional. Well worth visiting though and the food is good at the latter pub.

The top section of the branch line from Ebermannstadt was closed many years ago to regular traffic but it is operated on some weekends by a preservation society.

From Bamberg, there is another journey worth making, this time by bus to Merkendorf. Get on at the Bamberg bus station – but note that there are only three buses a day. The bus that leaves at 10.00 is the most suitable. On leaving the bus at the beginning of the village you will see, on the right, the Brauerei Hummel and its tap next door. Unfortunately, when we visited in late August the tap was closed for holidays. A short walk further on is the Brauerei Wagner and its tap. This has two rooms and by 11.00 was full with thirsty and hungry customers. We were the only non-locals but were made very welcome with regulars moving along the table so that Margaret and I could sit together. The Pils was very good (and cheap).

It is an easy walk back to Drosendorf where the Gölter Brauerei is opposite the bus stop. We didn't visit but will next time. Get off the bus to Bamberg in Memmelsdorf as there are two breweries here. The choice is limited at Brauerei Höhn but still worth a visit.. A wider choice is to be found at Brauerei-Gasthof Drei Kronnen.

Again, well worth a visit.

*Ancient Kiwi*



# Fox & Crown

4-6 Appleton Gate, Newark NG24 1JY

## LOCAL<sup>®</sup>

### NIGHT

(1st Thursday of the month)

### NEW BREW

### NIGHT

(3rd Thursday of the month)

For more information please call 01636 605820 or email

foxandcrown@castlerockbrewery.co.uk

www.castlerockbrewery.co.uk

Award winning real ales  
Continental bottled beers  
Locally sourced home cooked meals  
Large screen for sporting events  
Live Music every Friday night  
Traditional cider always on the bar!

# GRANTHAM BEER FESTIVAL RETURNS

Having had to face the disappointment of not holding a Beer Festival last year I am particularly pleased, as Grantham Branch's Beer Festival Organiser, to announce that this year we are organised and almost ready to go! The dates are 7th to 10th August 2013, 11.00am -11.00pm daily. Admission is free to CAMRA members and just £2 for non-members. Glasses are £1 which is refundable.

We are aiming to have a good and balanced selection of ales, together with a couple each of ciders and perries. One of our longest serving members, Alan Senior has been charged with this responsibility. He has forgotten more about real ale than I have learnt but he has many useful contacts within the trade and he assures me that there will

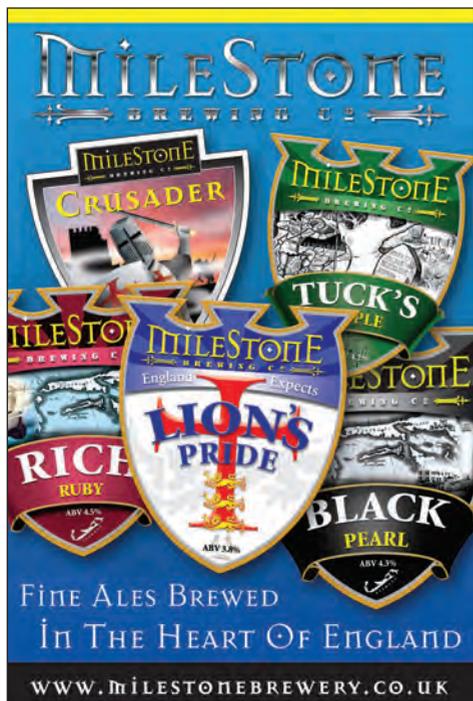
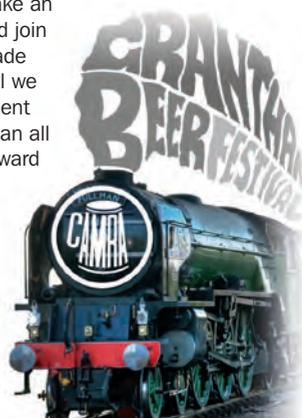
be a number of new ales among our total. Our full list of beers will be published on the Grantham CAMRA Website before August so you can pick out your targets.

Food will be on sale in the form of fresh sandwiches, sausage rolls and pork pies all bought in fresh daily for your delight.

Should any CAMRA member wish to offer their services please contact me on [neville.lomas@btinternet.com](mailto:neville.lomas@btinternet.com)

So please make an effort to come and join us, you will be made most welcome. All we need is some decent weather and we can all enjoy it. I look forward to seeing you.

**Neville Lomas**  
Vice Chairman  
and Beer  
Festival  
Organiser,  
Grantham  
Branch



## BEER GUTTER QUIZ - No. 25

The latest edition of our cryptic Prize Quiz.

This time the answers are all things you might find at a fairground.

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 25', 22 Ringrose Close, Newark, Notts NG24 2JL' to arrive by 31/08/13. The winner will be selected at random from the highest scoring entries.

1. Steer clear of Mississippi!
2. You'll never walk alone in this.
3. Captain out first ball?
4. Colorado company head reserved.
5. Supporter of mother's sister?
6. A dozen baps for a shilling.
7. Sorting hat allocation
8. Clean teeth after sweet.
9. Turn -on after proposition? No time!
10. Zulu imprisoned by Raleigh.

The winner of Quiz No 24 was Phillip Robinson of Loughborough.

The answers to the last quiz were: 1) Argo 2) Gladiator 3) Crash 4) Oliver! 5) West Side Story 6) Gandhi 7) Chariots of Fire 8) The Sting 9) Amadeus 10) Gone with the Wind



NEW CHEF | NEW MANAGEMENT | NEW MENU

*CLASSIC COUNTRY PUB*



Enjoy the new and exciting classic British menu at the Full Moon and the range of five Real Ales including Timothy Taylors and Blue Monkey.

**LUNCH TIME OFFER - FISH & CHIPS £6.95**

**EARLY BIRD 2 COURSE £11.95 | 3 COURSE £13.95**

SUNDAY ROASTS | KIDS AREA | BEER GARDEN

Main Street, Morton, Nr Southwell  
Nottinghamshire, NG25 0UT

T. 01636 830 251

# THE PACK HORSE

- BECKINGHAM -



The "Pack Horse" Beckingham

© J. ARNOLD, 1999

## Open Fire, Real Ales & Tasty Pub Grub

Weekly Guest Ales • Beer Garden

Summer Opening Times

Open from 12 noon daily

Serving food each day from 12 noon until 8pm

**Tel: 01636 626464**

**SLEAFORD ROAD, BECKINGHAM, Lincs, LN5 0RF**



# NEWARK BREWERY



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

07967 742858



77 William Street | Newark | Notts | NG24 1QU



CAMRA  
Grantham Area  
Pub of the Year  
2013

## The Five Bells Inn & Chimes Restaurant

### Real Ales & Good Food

En-Suite Accommodation

**TUESDAY IS POKER NIGHT!**

Beer garden with childrens play area

Outside bars catered for

Main Street, Claypole,  
Nr Newark, Nottinghamshire, NG23 5BJ.

**Tel: 01636 626561**

Martin Finney FBII & Kay Finney AMBII



## The Old MALT SHOVEL

- \* WIDE SELECTION OF TRADITIONAL ALES, WINES & SPIRITS
- \* HOME COOKED FAYRE SERVED DAILY
- \* OUTSIDE BAR & CATERING FACILITIES

**FREE HIRE AVAILABLE**  
For weddings, birthdays  
& christenings

25 North Gate, Newark, Notts, NG24 1HD  
**01636 658434**

## THE REAL ALE STORE

for the finest Local, British & Imported Bottled Beers



### Over 300 Top Quality Bottled Beers & Ciders

**Gift Packs, Vouchers,  
Mixed Cases,  
Glassware & Books**



Opening Times: Mon 10am - 3pm, Tues - Sat 10am - 6pm

12-14 KIRK GATE, NEWARK, NG24 1AB

T: 01636 918022 E: info@theRealAleStore.com

Order online at [www.theRealAleStore.com](http://www.theRealAleStore.com)

## THE CHEQUERS

*a true free house*

Traditional village pub with a selection of  
7 handpulled cask ales and 3 ciders as well as  
continental lagers and quality wines.

*Friday night is homemade pizza night.*

Call 01636 525257

Toad Lane | Elston | Newark | NG23 5NS

Thurs: 5pm - Midnight  
Fri: 10.30am - 12 Midday &  
5pm - Midnight  
Sat: 12pm - Midnight  
Sun: 12pm - 10.30pm

Coffee & Cakes are  
available on Fri, 10.30am  
Children welcome until 8pm.  
Dogs welcome anytime.



## FUN FAIR

BREWERY COMPANY

**FUN FAIR BREWERY ON SITE**  
Brewery Tours welcome by arrangement  
Fun Fair Bottled Beers Available For Sale



## Lincolnshire & Nottinghamshire Air Ambulance

Our Air Ambulance provides an important & vital additional service for our most critically ill & injured patients. Based at RAF Waddington, we can reach any destination in Lincs & Notts in just 19 mins.

**DONATE  
BY TEXT!**  
TEXT: Heli29 £5  
TO: 70070

**PLAY OUR  
LOTTERY!**  
More info  
online

Every year we fly approximately 1000 missions. *We couldn't do this without your kind donations.*

Thank you

\*Texts are free on any network

[www.ambucopter.org.uk](http://www.ambucopter.org.uk)



# SUPPORT YOUR LOCAL HERO



Call: 0800 056 4111  
or visit: [www.everards.co.uk](http://www.everards.co.uk)

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

 INVESTORS IN PEOPLE Gold



# SUMMER FUN AT YOUR SPRINGHEAD LOCALS

plus the usual mix of home-cooked, locally  
-sourced food served alongside the finest  
award winning craft Springhead beers  
and top quality guest beers on rotation



## The Bramley Apple [www.thebramleyapple.co.uk](http://www.thebramleyapple.co.uk)

- Join us for the 'Southwell Sunset Strip Beer Festival' with The Hearty Goodfellow and The Old Coach House on 5th - 7th July. Real ale, cider, live music, family fun and delicious food
- Our popular carvery served every Sunday
- 8 real ales on handpull and several real ciders
- Clean and comfortable en-suite accommodation



51 Church Street, Southwell, NG25 0HQ. Contact [cherrie@springhead.co.uk](mailto:cherrie@springhead.co.uk) or call 01636 813675

## The Roaring Meg

- NEW - Monday night chess club, fortnightly. Just pop in and join in!
- Live music every other weekend
- Superb function room, with stage, available for private hire
- Official venue for Newark Blues Festival

6th-8th September 2013

117 Barnby Gate, Newark, NG24 1QZ.

Contact [david@springhead.co.uk](mailto:david@springhead.co.uk) or 07831 212543



Don't forget we also offer a Springhead Supporter's card that gives great discounts. Come and see us soon. You will be sure of a warm welcome!

For more information please visit the website or call the brewery.  
Springhead Fine Ales Ltd., Main Street, Laneham, Retford, Notts,  
DN22 0NA. Call 01636 821000. *In the heart of Robin Hood Country.*



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

find us on [twitter](#) & [facebook](#)