

From the Newark & Grantham branches of Campaign for Real Ale

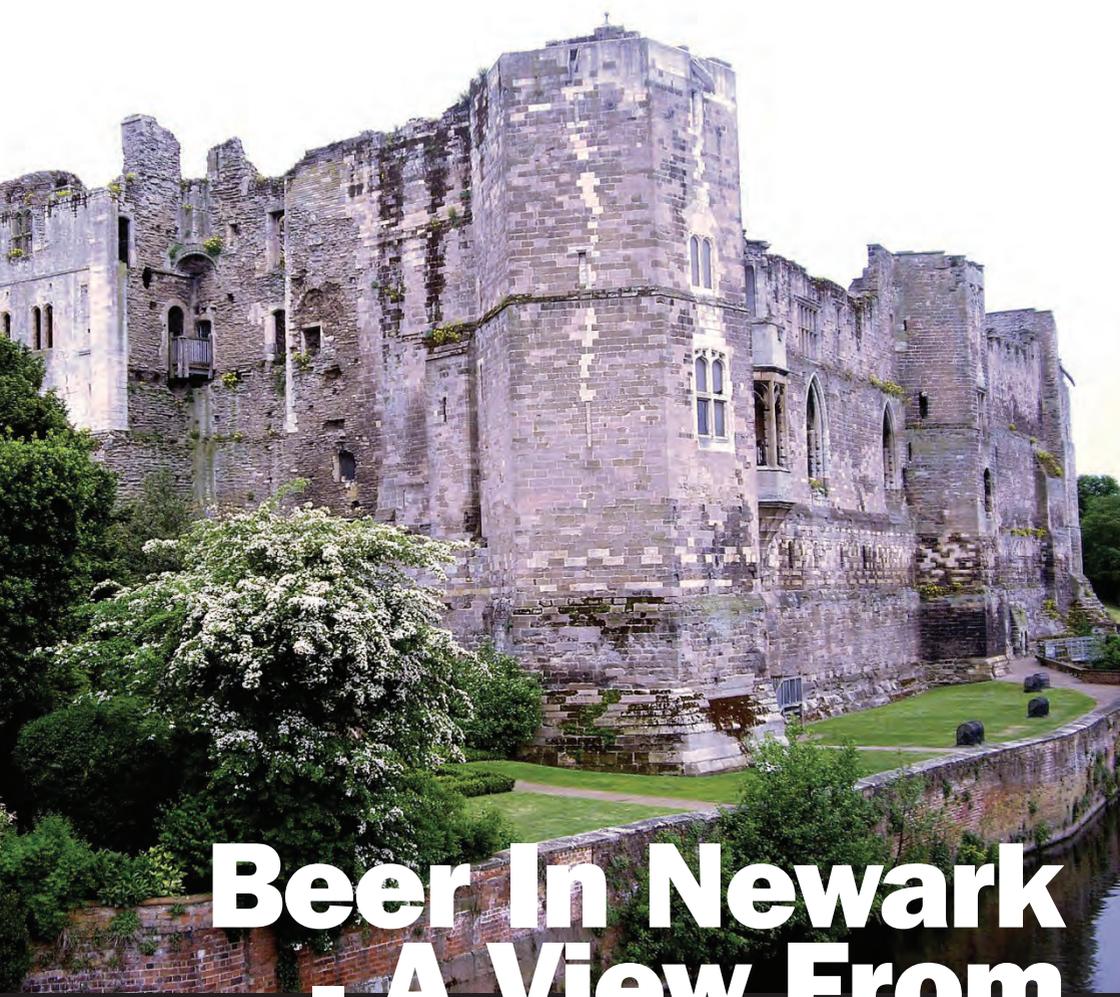
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BEER GUTTER PRESS

FOR DISCERNING BEER DRINKERS

ISSUE 57 Oct-Dec 2014



Beer In Newark - A View From Elsewhere

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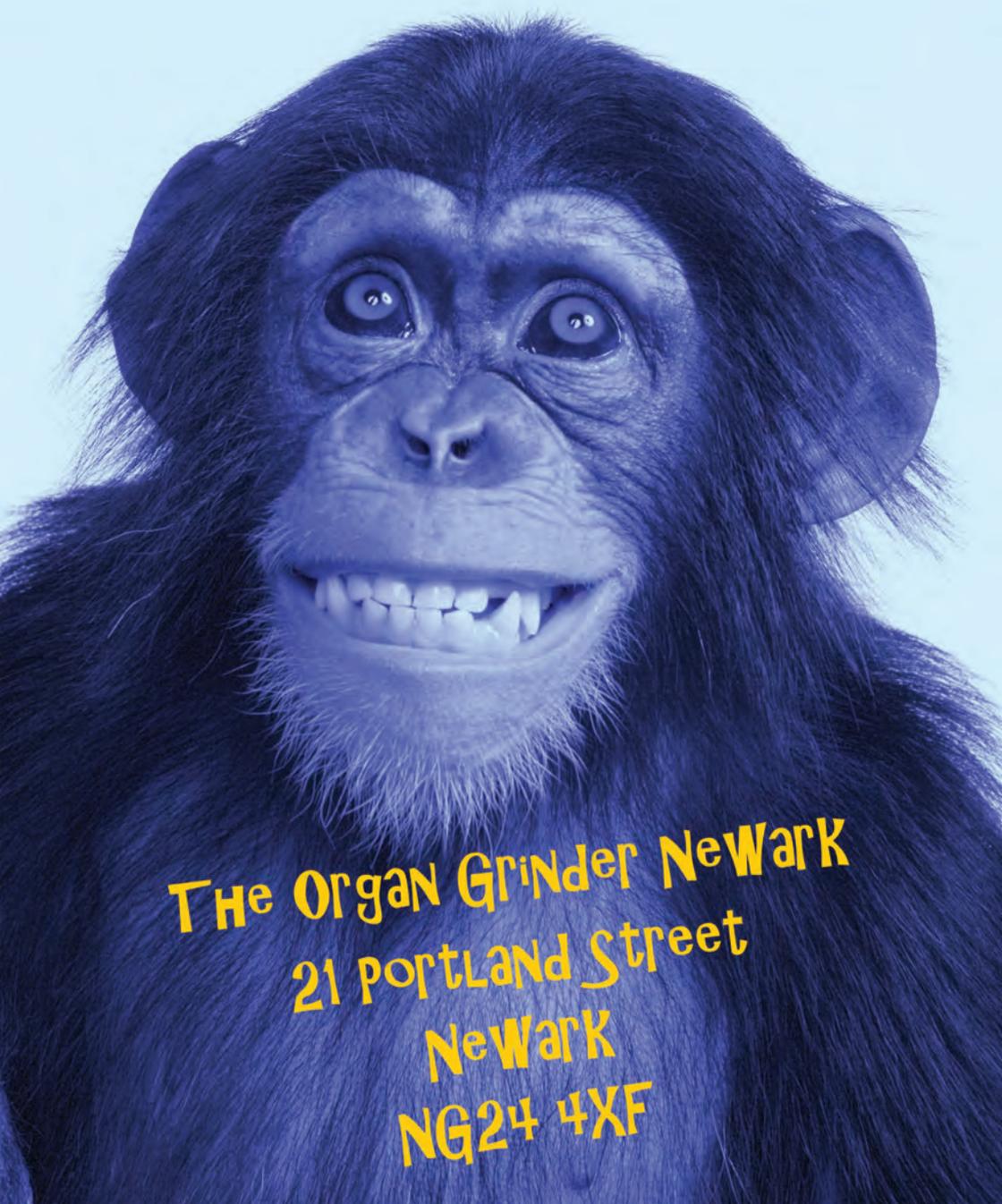
THE TOLLEMACHE INN
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Subject to local licensing restrictions and availability at participating free houses.

wetherspoon

blue monkey brewery



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NG24 4XF

NEWARK & ELSECAR

SPBW West Riding Branch Trip

The West Riding Branch of SPBW (Society for the Preservation of Beers from the Wood) July trip saw a merry band of 36 beer enthusiasts dodging the showers on visits to Newark and Elsecar. A very interesting day was in prospect with opportunities to follow a maltings and brewing trail, meet up with members from other branches, attend some “meet the brewer “ sessions and of course try plenty of real ales in some exciting pubs new to us.

We arrived in Newark at around 11.30 a.m. and as the sun was shining, I decided to follow the “Newark Malting and Brewing Trail” as outlined in a leaflet produced by the local Civic Trust. Until the second half of the 20th century, Newark had been the centre of the English brewing and malting industries for well over two hundred years. With its excellent water quality, unrivalled transport links by river, rail and road and easy access to barley growing areas it was often called the Metropolis of Malt. Such was its importance that it had its own malthouse design known as the Newark Pattern.



Following the map, it was clear from the buildings including that Newark has a great heritage with maltings, breweries and the superb family houses of their owners. Perhaps the most impressive of these is the Northgate Brewery, once the home of Warwick and Richardson’s until the mid 1960s. The town remains at the forefront of the industry as the home of The Maltsters’ Association of Great Britain.

Just as the rain began to fall, I completed this most interesting walk and sought shelter in the Prince Rupert on Stodman Street. Dating back to the fifteenth century, this historic pub has a number of separate rooms over two storeys and usually serves a range of six ever changing real ales. However, on this day the main attraction was outside where Oakham Brewery had their own bar (under a shelter thank goodness). I joined a number of fellow members to chat to Martin, the manager and Matthew from the brewery whilst tasting some excellent beers.

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 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

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

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As the rain eased off it was time to head off to the second “meet the brewer” session at the Organ Grinder on Portland Street. Formerly a Marston’s pub called the Horse and Gears, the Organ Grinder is Blue Monkey Brewery’s third pub. It has undergone some considerable sympathetic refurbishment and had a guest beer in addition to the Blue Monkey range. I arrived with other members of our group and we had a good old yarn and a beer with the brewery’s production manager Simon King (of the jungle – we are advised).

A shortcut through a major supermarket soon led to the Just Beer Micropub. Opened in 2010 by four local beer enthusiasts, this one room cosy venue has a constantly changing range of four microbrewery cask ales, no lagers and no spirits! It has been Newark CAMRA Pub of the Year 2012 – 2014. To make us feel at home T’ Work Stout brewed by Yorkshire’s Salamander was on the bar. However, of particular local interest was Chaos a 5% a pale coloured, fruity premium bitter brewed just down the road at the Funfair Brewery in Elston by David Tizard. This was because David was in attendance with his pop-up display fielding our questions as our third “meet the brewer”. He told about the history of the brewery and his pub, the Chequers. Many of us felt a return visit to the area including a visit to Funfair would be a great idea.

Next up was the Fox and Crown for some excellent Castle Rock beer and we were not disappointed – great beers as always. I also had a secret mission to check to see if our SPBW West Riding Branch Summer Pub of the season 1998 award was still there. I can confirm that it is still proudly on display. I spoke to a chap I had seen at one of the other pubs. Not only was he local but he was Derek Graham from RACOON (Real Ale Collective of Newark) who had organized the whole “Meet the Brewer” event. Well done indeed.

Heading back towards the river I visited a new pub on Castlegate called the Flying Circus (previously the Crown and Mitre). It had changed beyond all recognition and is now light and airy and very comfortable indeed.

Amongst the several handpumps on the bar were a beer from the Newark Brewery (the first sighting of the day) and a house beer from Milestone Brewery called The Red Fokker. Very tasty.

Back over the road at Just Beer it was time for Oldershaw Brewery’s Kathy Britton to take the spotlight in the final “Meet the Brewer” session. She knows a thing or two about beer as the Managing Partner and fielded all questions with ease. On the bar was her 4.4% Blonde Mosaic, a nice refreshing beer, which was for that sunny part of the day very appropriate.

Sadly our time in Newark was up by 5 p.m. What a great place for lots of top quality beer from small brewers. There was plenty of icing on the cake too with the historical walk and the “Meet the Brewer” event organized by RACOON. We also got the chance to meet some SPBW members from other branches including Bill English and John Dearing (both on the NEC no less).

As most of us snoozed on our return journey to Yorkshire, the heavens opened and woke us up. As if by magic the deluge gave way to bright sunshine as we reached our second destination, Elsecar - not far from Barnsley.

Here we spent around two hours drifting between the four CAMRA Good Beer Guide pubs and the chippy. The Fitzwilliam near the railway station was extremely friendly and had two dark beers amongst the available choices including a porter from Stancill. Down the hill, the Crown Inn had several guest beers and it was just by chance that my choice of beer from local brewer Acorn was on special at a bargain price of just £2 a pint!

At the bottom of the hill is the Market Hotel which also had several guests. Always a favourite for its community feel and several separate rooms it was a delight to see some of the photos from the past including one of “Elsecar-By-The-Sea”. This was the creation of local amateur photographer Herbert Parkin who, in 1910, took some photographs of the local reservoir and surrounding areas and sent them into the local newspaper. The result was a thriving tourism business and the local council even created a public park. You couldn’t make it up!

The final port of call was the Milton Arms where we gathered to have the final drink of the day before returning to Leeds. Of the two guest beers on offer I chose the Camerons Redeemer. This was a real first for me – a golden beer from the brewery at Hartlepool.

A vote of thanks from us all to Graham Hewitt for organizing the day, compiling thorough notes and maps and for coordinating everything at Newark

Cheers, David Litten



REPORTS FROM THE CHAIRMEN

NEWARK BRANCH

How time flies. It only seems like a couple of weeks ago that I went to my first CAMRA meeting and came out Chairman. The last 18 months or so have flown by, and now it's time for me to move on to another challenge. We are very lucky in having a strong branch with a good supportive membership and some long time members both on and off the committee who have the experience and common sense which has kept the branch on the road to success.

I think we all know we are lucky in having one of the best areas for Real Ale in the East Midlands which is supported by some proactive pubs and microbreweries, but I cannot over emphasise the role the local CAMRA membership plays in that success. But with success comes complacency, the beer festival needs support and ideas, the beer and pub scores, Pub of the Year, Good Beer Guide, IPA

Trail and Beer Gutter Press all need to keep evolving if we are to keep the branch alive and growing.

I would just like to take this opportunity to thank everybody for their help and support in my role, without which the Job would not have been the pleasure it has been

David Moore - Chairman Newark CAMRA

GRANTHAM BRANCH

Given the amount of time and effort it takes to organise a Beer Festival, it will come as no surprise that Grantham Branch has been flat out finalising all the arrangements for a successful event.

This year we had over 30 beers and ciders and enjoyed live music from three groups on Friday night. All in all the occasion went well and most people seem to have enjoyed themselves. We look forward to preparing another Festival next year.

Having recently carried out a close inspection of all the pubs in Newark our 'Christmas' outing is going to be in Lincoln where we intend to sample a few of their best pubs!

Neville Lomas - Chairman Grantham CAMRA

NEWARK DIARY : 2014

- 2nd October:** Branch Meeting - 8pm
Plough, Coddington
- 13th November:** AGM - 8pm
Flying Circus, Newark
Please bring membership card
- 4th December:** Branch Meeting - 8pm
Oscar's Inn, Newark
- 6th December:** Branch Xmas Bash at
Belvoir Brewery - cost £35
(includes 4 courses + some
beer + bus) £10 deposit
required by 6th November
(AGM) and balance by
the end of November.
*Call Tracey on 07971
484373 or email socials@
newarkcamra.org.uk to
book*

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

GRANTHAM DIARY : 2014-2015

- Weds 5th Nov:** Branch Meeting - 8pm
Angel & Royal, Grantham
- Weds 3rd Dec:** Branch Meeting - 8pm
Conservative Club, Grantham
- Fri 12th Dec:** Tour of Lincoln pubs with
Lincoln CAMRA Branch
- Weds 14th Jan 2015:** AGM - 8pm
Grantham Railway Club,
Grantham

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

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A Volunteers View

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However, on the three days spent setting up, we finished work and went to see some new pubs. At Holborn we tried The Ship. They had craft ale and three real ales. The Holborn Whippet had craft again with beer coming from taps in the wall. The Princess Louise is a heritage pub with Sam Smiths beer. An interior covered from floor to ceiling in superb bevelled and engraved mirrors, carved wood and ceramic tiles. This was well worth another visit. The local Wetherspoons was tried for those who had remembered their tokens. Prices ranged from about £3 a pint to over £6 for the craft beers. Other trips were organised. But I got the third day exhaustion and was in bed by ten.

The first Tuesday is always trade day. I spotted a few Newark members and had a chat. Phil, Trevor and Dave were all enjoying trying new ales. Skinners brewery from Cornwall make this an annual event and bring all their staff for a day out to dress up to have a good time. This year was no exception. They had a drum based marching band all dressed up as Star Wars storm-troopers. This was led by Betty Stoggs himself and them all the workers with

black and white Cornish flags. A fantastic sight and sound. We had already had the results of the beer competition and we had the winner in the mild class Bank Top Dark Mild. We also had ten others that had reached the finals.

The days opened to the public have a similar start with a hearty breakfast. On reaching Olympia, first check to see if there are any puddles of beer or cooling water in the floor. We were luckier than some and only had small leaks to fix. My bar (B9) had twenty eight beers. We opened at noon and all of them had to be checked to ensure top condition. This job was shared. By six o'clock we had served the usual tickers and the afternoon drinkers. Then the offices and shops closed and the real rush began. Our front of house team were serving constantly. It was six deep at the bar and hectic to say the least. As soon as a beer went off, the cellar team chocked the cask and five minutes later put the next cask on. We had four kilns of each beer. That is, four lots of eighteen gallons. It was all cooled to between twelve and thirteen degrees C. Some by water jackets but lots in a huge cool box.

By ten most of the festival goers were on their way back home and we were exhausted. Tired arms and aching feet. Mentally drained from the cash calculations and the noise. Every time a glass was broken a huge cheer went up and around the hall. Usually by eleven we had tidied up and checked all was ready for the next day. Then we went for a well earned drink. At twelve thirty, the buses arrived to take us exhausted volunteers back home.

This was repeated for three more days. The beer gradually sold out. By Saturday we had small amounts of twelve beers left. Then at seven the festival ended closed. All of the cooling, hand pumps, beers lines and bar were taken down and palletized in just three hours. Then a staff buffet and beer were followed by awards. I had to be paraded as one of the new workers. Old departed friends were remembered and there was a strange ritual dance by the bar managers. This was hammering the ground with a rubber mallet. Then dancing around like Morris Men hitting each other's mallets. Industrial injuries have occurred in the past but not this year. Then goodbyes exchanged and reunions organised. Either the twelve thirty bus or for the more energetic, the two thirty bus home were announced.

In all we had sold over 91% of our beer. We had pulled over fifteen thousand pints and taken over £40,000 cash on our bar.

Would I do it again? You bet. I have already signed up for GBBF 2015.

Andrew Birkhead



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(just off the A52 between Grantham & Sleaford)

GET LOST IN THE BEERMUDA TRIANGLE

The 4th Beermuda Triangle Beer Festival is taking place between 22nd and 25th January 2015. This year's event promises to be bigger and better than ever with more pubs (two of them new to the Triangle) and more beers.

Last year there were over 60 beers on offer across five pubs. Beers came from across the country and featured some one-offs and new breweries. The Beermuda Triangle has established itself as a major event in the discerning beer drinker's diary.

Look out for the 2015 BeerMuda Triangle Beer festival flyers for full information, available from participating pubs and selected other outlets and the pub's individual websites for further information

nearer the time. Keep up-to-date by joining us on Facebook, www.facebook.com/beermudatbf

This year's participating pubs are:

- **Castle Barge:** 01636 677320
www.castlebarge.co.uk
- **Fox & Crown:** 01636 605820
www.castlerockbrewery.co.uk
- **Just Beer:** 07983 993747
www.justbeermicropub.biz
- **Prince Rupert:** 01636 918121.
www.theprincerupert.co.uk
- **Flying Circus:** 01636 302444
www.flyingcircuspub.com
- **The Organ Grinder:** 01636 67168
www.bluemonkeybrewery.com

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MEET THE LANDLORD

Eddie from *The Nobody Inn*, Grantham

Are you sitting comfortably? Then I will begin. This is the story of Eddie the multifaceted owner landlord of The Nobody Inn in Grantham. He was born in Nottingham, educated in Grantham and went on to serve an engineering apprenticeship at BMARCO. In 1990 disillusioned with the factory environment he moved into the retail trade. His parents were tenants of The Blue Pig, a Whitbread owned property which they had run since 1986. Eddie managed this for them for two years, during which he undertook a professional Cocktail Course at London's School of Bartending.

When the Wagon & Horses became available in 1992 he took on the tenancy for the Mansfield owned pub staying there until 1997. Following a disagreement with Mansfield over an extortionate rent increase he decided that a change of career was needed and his first choice was the Royal Marines as he was a keen rugby player and enjoyed all aspects of keeping fit.

However Ted Curtis, the owner of The Joiners, was also ready to leave the pub trade, so Eddie made a successful offer for the pub. On his first Saturday his takings were £80 and he thought "what have I done?". However after approaching seven breweries for finance, bizarrely enough, only Mansfield would back him with an offer of a "free of beer tie deal". First thing was then to rename the pub (an issue that was contentious at the time-"no more Silly Pub Names" as the Journal put it at the time). And so it became Nobody Inn, a term used regularly in the Wagon & Horses when answering the telephone. He received a commendation from British Heritage for the old style pub signage.

Business took off - the rugby crowd which had frequented his old pub now settled in. Eddie had played for Kesteven Rugby FC (in any position except the front row). Then the Chequers in Butchers Row closed and again it was to the Nobody that the clientele gravitated. At that time the regular beers on offer were Newby Wyke and Oldershaws along with Oakham Ales and Kelham Island. Today the mainstay beers are Newby Wyke, he normally has



at least three of them on tap at any one time, along with other guests and a draught cider.

Eddie is married to Claire and has two children Grace and Lewis. When Grace was expecting Eddie made the decision to make the pub a no smoking area after spending £5000 on air purifying units and scrubbers which proved ineffective. There was a marked drop in trade but when no smoking in public places became law his trade returned. So after extending the bar three times, building a cellar bar, fitting the "Book Case Door" to the washrooms (an idea that came when visiting The Jekyll & Hyde in Greenwich Village in New York), we have the Nobody Inn of today and Grantham CAMRA Pub of the Year 2014.

As stated in the first paragraph Eddie is multifaceted. Not only a landlord but a flier too. In 2003 he took his PPL flying licence in tribute to his granddad who was a Spitfire pilot in WW2 and who had survived after having been shot down three times. It was more poignant for Eddie as his granddad passed away later that year.

His hobbies include building performance cars and cycling (check out the bikes on show in the pub). In 2007 Eddie completed the Three Peaks Endurance Event and undertook the Tough Guy competition.

He has an extensive wardrobe of fancy dress and can on occasions be found in them in the bar (especially if he has had one or two too many).

The pub sponsors two football teams in the local leagues - Nobody Athletic and Nobody Athletic Too.

A BRIEF ENCOUNTER

For the Love of Beer



Local publican John Cork, of the Red Lion Caythorpe, joined a team of enthusiastic publicans recently to brew a special beer in an opportunity offered by a collaboration of Everards and Punch Taverns.

The Everards Gold Cask Ale Champion course was hosted at The Brunswick pub in Derby, where Graham Giblett, Everards Head Brewer, led the team through the brewing process from the raw materials and ingredients. The Punch publicans were then able to plan the hops, malt, ABV and colour to create their recipe with inspiration on hand with the fantastic range of beers the Brunswick had to offer!

The brewers were proud to present 'Brief Encounter', a four per cent golden beer, brewed with four hop varieties – Cascade, Summer, Fuggles and Goldings - resulting in a delicious citrus, peach

beer with a hint of caramel.

Claire Cannell, Everards Brands Manager said "The naming of a Gold Course can often be a challenging, but as soon Brief Encounter was suggested we were hooked – after we had the name, the design and theme all flowed."

John Healy, Commercial Director at Punch Taverns said: "Partner brewing initiatives such as the Gold Course by Everards present a fantastic opportunity for our Partners to get involved, learn about the complexity of beer brewing so that they can proudly create their own ale.

Brief Encounter will be exclusively available on Punch's Finest Cask guest ale programme this autumn, which will run from October to November. Locally it will be available at the Red Lion Caythorpe and The Strugglers, Lincoln.



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"I'm really proud of what we have achieved and I can't wait to share it with you." *John Cork*

For bookings contact John on 01400 272632
or email john@redlioncaythorpe.org.uk



62 High Street, Caythorpe, Lincolnshire, NG32 3DN
www.redlioncaythorpe.org.uk

BREWERY NEWS

BREWSTERS

Hophead and Marquis were in CAMRA The Champion Beer of Britain finals.

Roxie 4.8% is the current beer from the Wicked Woman range. Et Citra Et Citra at 4.0% is also around from the WhimsicAle range.

Coming soon for the Wetherspoon Festival is Brewers Dozen which was originally brewed as a collaboration with Derek Prentice of Fullers brewery.

Bottles and Mini Kegs are in the pipeline for Christmas. Craft Keg is going well with new customers going for Pale Ale and Helles Lager.

FUNFAIR

We have had our first lot of Teacups Ginger Beer bottled - available from The Real Ale Store in Newark, Bellini's in Ilkeston and directly from the Brewery This slightly fizzier version is best served chilled with lemon and ice. Our flagship bitter Waltzer 4.5% Chestnut ale will also be available in bottles from early September.

A brand new beer available for the Chequers' Halloween celebrations is "Haunted House" a 4.2% pale brew. Also in October are the fantastic traveling Funfair in Ilkeston (the original inspiration for our brand) and of course the Goose Fair in Nottingham. This year we are launching a NEW BEER for the Fairs called "Hook A Duck" 3.6% pale, the pump clip featuring our very own little duck... our daughter Erin. Look out too for our Bonfire Night inspired Beer "Bonfire Toffee" also BRAND NEW for 2014, a sweet toffee inspired brew with hints of caramel.

MALLARD

Steve Hussey reports that he has been very busy and selling out. His latest beer Union Quack was well received and he is submitting a beer for SIBA judging at the Nottingham Beer Fest. He is also planning a new beer for the autumn. It will be a brown beer (best bitter) but he hasn't decided on a name yet.

NEWARK

The Brewery continues to supply a number of pubs in the town and surrounding area and a good network of swaps means their beers are putting in appearances across the country. A recent addition to the range is BLH4, a light, hoppy bitter at 4%.

In addition the Flying Circus on Castle Gate has a house beer supplied by the Brewery - Norwegian Blue, hoppy, pale 4.1%. The Brewery also had a joint bar with Milestone at the recent Newark Festival and supplied the Newark RFC Beer Festival

NEWBY WYKE

During a recent visit to Brno in the Czech Republic, Rob renewed his friendship with Jirka Cejka the Brewer at the Pegas Brewery. Jirka wishes to brew an IPA for his customers, so to achieve this he is visiting the Newby Wyke Brewery for a few days in October where Rob and Jirka will be brewing the Newby Wyke Distant Grounds IPA 5.2%abv.

Melton Mowbray Beer Festival are having a Britannia 4.2%abv and a Warrior 5%abv to go with their WW1 theme. This years Christmas Ale will be a fruit beer, Festive Delight 5%abv

OLDERSHAW

The brewery will be supporting The National Hedge Laying Society at the National Championships taking place at Hough on the Hill in Lincolnshire. Hedgelaying is a country craft which has been practiced for hundreds of years and on Saturday 25th October 100's of competitors from all of the UK will demonstrate 8 different regional hedge laying styles in an attempt to become Hedgelayer of the year. Oldershaw Brewery will be there with real ales and cider on tap.

Preparations are already being made for a bumper Christmas this year at the brewery with the date already set for their annual pre-Christmas open day. On 13th December, the doors will be open to all with tours and tastings taking place during the day and an opportunity to visit the brewery shop for a wide range of Christmas gift ideas including bottle gift packs and merchandise. Their festive golden seasonal ale Hollydaze 4.1% will also be available in 500ml bottles from mid-October, packed with high intensity citrus flavours and a lasting biscuity finish.



BEER SNOBBERY

Do any of you know what 'Beer snobbery' is? It is a phenomenon which I regret to say I have come across quite frequently, as I'm sure we all have.

Not long ago I was invited to a 'garden party' – a really 'posh do' organised by professional party planners with dozens of staff swanning around with trays of drinks and pandering to our every need. Huge marquees proliferated with all manner of food and drink but something, to my mind, was missing – the Beer tent!

Call me a philistine if you will. A wonderful selection of fine wines was to be had and gallons of pink champagne but why, I ask, could there not be a barrel of beer? When I asked I was offered a freezing cold bottle of 'Becks' by a waiter who, from his look of obvious disdain, believed that my invitation must have been some sort of mistake. Adding to my feeling of bewildered resignation he then asked if I'd like a glass!

My response was immediate. I turned and said, "The last time I drank out of a bottle it had a rubber tit on the end of it!" As I say...call me a philistine.

There also seems to be a sort of disdain expressed by wine buffs when someone (like me) prefers a well chosen glass of beer. Isn't it all so

pretentious?

"A cheeky little wine with a delicate bouquet of wet dogs and a lingering, burnt cabbage aroma in the aftertaste" they say, as they almost bury their snouts in a glass that is far too big for the mouthful they eventually spit out! I can never remember spitting out my beer!

And whilst I'm having a moan, what the hell is happening to beer mats?

They have been removed from dozens of drinking places in recent years and I cannot fathom the reason why. They are a wonderful invention, avoiding drips on one's clothing and wringing wet tables. They were also useful items in other ways too. It's good fun to play games which involve flicking them upwards – how far or how high.

As a substitute for a bit of paper they could be 'peeled' to produce an acceptable writing surface (although recently I have found that the 'peeling' is becoming more difficult – perhaps the manufacturing process has changed).

On many occasions I have needed to write something down and used a beer mat on which to do it. The date of the next CAMRA meeting, the details of a taxi company, a good joke and, rather less frequently, the 'phone number of that stunning young barmaid behind the bar!

Nevertheless there is I might add, an enthusiastic group of collectors of beer mats (known as 'tegestologists') who have their own club and swap or buy beer mats.

Well...I suppose it's cheaper than coins or stamps. *Peter Simpson*

LocAle UPDATE

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

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

Pubs wishing to apply for accreditation should contact their local branch. More information at:

www.newarkcamra.org.uk/locale and www.granthamcamra.org.uk/locale

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

NEWARK:

- Boot and Shoe, Flintham
- Bramley Apple, Southwell
- 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

- Staunton Arms, Staunton
- Willow Tree, Barnby in the Willows
- Whittakers, Long Bennington

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

ALSO NEARBY:

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

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



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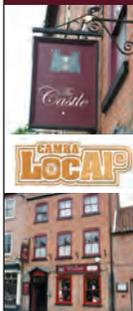
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TOP CAMRA AWARD FOR PHEASANTRY BREWERY

The Pheasantry Brewery at East Markham has won a Gold Award from the The Campaign for Real Ale (CAMRA) for the Best Bitter Beer in the East Midlands.



A panel of Judges met at Derby City Charter Beer Festival on 9th July to judge the Bitter style category, and selected the Pheasantry Brewery's Best Bitter as the overall winner.

Mark Easterbrook of Pheasantry Brewery



said "This is fantastic news! We are delighted that Pheasantry Best Bitter has been recognised as the very best bitter in the East Midlands. Best Bitter was one of our first brews, it's a great tasting, good honest pint which the whole team are really proud of."

The Pheasantry's Best Bitter is a smooth tasting copper coloured beer, with medium bitterness and low to medium sweetness. It has a light spicy aroma and 3.8% ABV.

The Silver Award went to the Nottingham Brewery's Rock Ale Bitter, and the Bronze to Thornbridge Brewery's Wild Swan Bitter.

The Pheasantry Brewery and Restaurant opened in June 2012 on the Easterbrook's farm in East Markham, on the A57 just minutes from the A1.

LOCAL CAMRA DISCOUNTS

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

- The Castle, Newark - £3 a pint & £1.55 a half for all real ales
- Castle Barge, Newark - 30p off a pint
- 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 Flying Circus, 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

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

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TWO BEERHEADZ ARE BETTER THAN ONE

Newark real ale drinkers will no doubt be acquainted with two local real ale enthusiasts who are behind a new venture, bringing an exciting and ever-changing range of beers from microbreweries to a new pub in Retford, and hopefully, in the future to more towns in the East Midlands and Lincolnshire.

Phil Ayling, a partner in the Just Beer Micropub in Newark, and David Moore, outgoing Chairman of Newark CAMRA, have joined forces to form a new company BeerHeadZ, dedicated to the promotion and consumption of quality real ales in comfortable surroundings.

Phil told me – “I’ve been looking at setting up a venture like this for the past 18 months or so but hadn’t found a suitable location. David and I got talking over a beer and he said he’d be interested in joining me. Since then David’s done a lot of the legwork, particularly in finding suitable premises. “

Both partners bring relevant skills to the new business – Phil’s pedigree in sourcing obscure beers, new brews and one-offs for Just Beer is almost legendary, and David has a strong background in retail and hospitality.

The new pub is called “BeerHeadZ” and is situated at 3, Town Hall Yard, Retford. Phil and David expect it to be open in the third week of October. Phil explained: “The pub will be a mix of old and new, with a modern bar and a touch of tradition. The cellar at the rear will be visible via a window. There’ll be eight handpulls to allow for flexibility but we’ll probably start with four beers during the week and more at weekends. We’re offering free wi-fi and there’ll probably be a dartboard. “

David told me about the range of drinks on offer: “While the focus is obviously on real ale and cider we’ll stock a limited range of quality bottled beers that you probably won’t see elsewhere and some good wine. There’ll be a range of soft drinks too and coffee served in cafetieres. There’ll be no craft, keg or smooth, no spirits or TV!”



The partners are keen not to brand the outlet as a “micropub”. They feel the title is a bit restraining and want to put a slightly different twist on things. “It’s an organic venture” Phil told me, “It’s not set in stone from day one – it’ll develop over time and we’ll be taking advice from our local customers and, of course, the local CAMRA Branch. We’ll obviously be advocating CAMRA values and the good news is we’ll be serving in oversized glasses so customers will always get a full pint”.

The first staff member is Graeme Carson, a Newark resident, who has known Phil and David for some time. He is very enthusiastic about real ale and his new role. He will be doing the lion’s share of the shifts but David and Phil, will be on hand in the early stages and will probably recruit another person locally.

Opening hours are still to be decided but it’ll be 7 days a week and will be from lunchtime through to close. The BeerHeadZ web site can be seen at www.beerheadz.biz



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DRINKING (GOOD) BEER IN ATHENS

In the beginning there was Fix. Later there was Alfa. Then came Amstel, Heineken and Henninger and eventually Mythos. But by then there was no more Alfa and Fix. So for years there were really only three or four choices, all lagers and PILS and all tasting about the same. People had their favourites of course and there is nothing like a cold Greek beer on a hot summer day. But the two or three major companies had a stranglehold on the country and it was almost impossible to get your foot in the door.

The first micro-brew I can recall is Craft. They had a restaurant brewery on Alexandras Avenue which opened in about 1997 and was similar to what you would find in the USA. They made several nice beers which started out being available only in the restaurant but slowly began appearing on draft in any bar or restaurant that would carry them. They seem to have gone out of business, unfortunately. That is what you get for being a pioneer.

Septem is an award winning microbrewery with a large stable of seasonal beers and everyday beers with new beers being introduced every time I look at their website. Their brewery is on the island of Evia and as far as I know they are the only



brewery making American-style IPAs, their Citra and ACE. They also make a couple porters and like every other beer company their main sellers are pilsners and ales. I heard they were a couple guys who went to Stanford or some University in California and were so smitten by the beer culture that they took their degrees in chemistry and set about making the best beer in Greece. But this is just a rumour, the kind of story that beer lovers like. Nevertheless every beer I have tried of theirs was good and there is a good possibility that the rumour may very well be true. I predict big things for them. Also brewed at the same facility is Mary Rose Premium Red Ale which is an Irish Ale based on an English recipe, inspired by the legendary ship of the British royal fleet created by Henry VIII. Mary Rose is a refreshing red ale beer with a unique aroma and high quality ingredients created by the company OK Athens which is known for importing Peroni, Pilsner Urquell and Miller Genuine Draft (yuck) to Greece.

Vergina from Macedonia makes a premium lager, an amber pilsner and a weiss which I especially like. Peiraiki make a lager and a black beer and are based in the port of Pireaus. Brinks beer is from Rethymnon, Crete and they make unfiltered organic beer, a blonde and a dark. Right

up the road in Chania is Xarma-Cretan Brewery who make a lager, a pale ale and a dunkel. Donkey Santorini Brewing Company is owned by a Greek oenologist, a Serbian brewer, an English brewing enthusiast, and an



American and they make Yellow Donkey, Red Donkey and limited quantities of their Crazy Donkey which lays claim to being the first IPA in Greece. Volcan is also from Santorini and they make a Santorini Blonde and a Santorini Black. They use all local ingredients including the famous citron of Naxos, botanically classified as citrus medica- the oldest known variety of citrus.

Zeus Brewing Company are based in Argos, in the Argolis and were another one of the early micro-breweries to open and their patriotic bottles are very distinctive though not easy to find. Three cases magically appeared at the Hotel Attalos for me in 2008 and I wrote to the company repeatedly to thank them and to ask about coming to see the brewery and get some more because I really liked it. But I never heard back from them. They make a lager, pilsner and a black weiss.

Both Alfa and FIX are labels that disappeared 20 years ago, after the Dutch and German companies who had entered the market in the sixties finally took over. But they have both returned for those who are nostalgic for the good old days FIX was the first Greek beer, first appearing around 1850 when Yiannis Fix returned to the land of his ancestors to produce beer for the Bavarian officers who accompanied King Otho after the liberation of Greece from the Turks. The name FIX was synonymous with the word beer for decades until the company disappeared in the nineties and their factory on Syngrou, probably the biggest building in Athens, closed and stood empty for years. The name was licensed to a new company who brought back the old recipe with much success. It is a premium lager with an alcohol content of about 5% which means you can drink it pretty much all day long. Alfa is made by Heineken as it has always been.

Where to Find Interesting Beer

Still finding anything besides Amstel, Heineken and Mythos may be a challenge especially once you get out of Athens. Most restaurants will only have those beers though cool bars will have two or three micro-brews if you ask and you can actually walk around and see signs and stickers advertising the more obscure beers at bars and cafes. There are a number of imported beers in Greece which you can find in bars, cafes and even in your local periptero (kiosks). I found Chimay in a periptero in Psyhico which I spotted when I passed it on the bus. I jumped off at the next stop and ran back and got some. My local bar in Kypseli, Allotino, in Agios Giorgos Square, carries obscure beers like Paulanner Strong Bock on draft and the distributor drives around in a beat up old Fiat with the kegs in the back seat. They also

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Drinking (Good) Beer in Athens Continued

carry the Vergina Weiss on draft and he changes beers every so often to introduce people to new ones.

But where can you go for a large choice of Greek microbrews and imported beers and maybe some food to go with it? In Psiri there is Beer Time which is right on the corner at Iron Square, right at the hub of the nighttimes activity in the neighbourhood. They have a number of Greek microbrews and some Belgians and these individual beer kegs that sit on your table so you don't have to ask the waiter every time you finish your beer. You just pour it yourself. In the Plaka on Nikis Street there is another place that prides itself in selling all the Greek microbrews as well as some popular and obscure European beers, called Athens Beer. If you make it as far as Kypseli and want to check every cafe on both sides of Fokionos Negri you will find that most of them have one or two interesting beers that you may not have seen elsewhere in Athens. Or you can go right to Beer Tales at #52 Fokionos Negri where they have a large assortment of Greek, Belgian, European and international beers and has the best setting of any of these places, being basically in a park. The James Joyce Pub at #12 Astigos Street in Monastiraki, carries Guinness, Kilkeny, Fosters, Carlsberg, and Heineken on draft and Buckler, Bud, Stella Artois, Corona, Coor's Lite, Pilsner Urquell, Warsteiner and Magners Cider in bottles. Vini Pub at 10 Drakou Street in Koukaki right by the old FIX building has 65-70 imported beers, mostly Belgian.

The past couple years I have been importing my own beer to Greece. Not my own company actually but



some beer I made with a friend of mine that I drink on special occasions. I also bring the best American IPAs I can find and if you want to make friends very quickly just bring a couple bottles with you when you visit one of these beer establishments so they can try it. It is very rare that they get to taste anything like Lagunitas and the other well known American microbrew companies, much less something from your own town. When I turned on my artistfriend, Andonis Delapitsa, to a well known American IPA he had such an epiphany that he made a painting of the experience and the company liked it so much they wrote to thank me. So if you love beer enough to have read this whole article bring some with you to share.

And if you think about it leave a bottle for me at the Hotel Attalos in case I run out.

Matt Barrett

Matt is the author of *Matt Barrett's Greece Travel Guides* www.greecetravel.com

Facebook - facebook.com/matt.barrett1 and facebook.com/groups/greecetravel

NOTICE OF ANNUAL GENERAL MEETING - A CALL TO ARMS!

The Annual General Meeting of the Newark Branch of the Campaign of Real Ale will be held at the Flying Circus, 53 Castle Gate, Newark, NG24 1BE, on Thursday 13th November at 8.00 pm

We are a thriving branch in terms of membership but unfortunately that doesn't mean we always have people on the committees to do all the work to keep the branch going, publicise our activities and, possibly most importantly, organise the annual Newark Beer Festival. For too long all the work has fallen on a few people who quite rightly feel that the work should be shared and others assume the mantle.

All existing committee members are standing down at the AGM, and while some are willing to stand for re-election, we are in need of a new Chairman and enthusiastic members to be active on the Beer Festival Committee. And that's the very minimum – we also need people to shadow other important posts so that we can maintain continuity.

So please make every effort to attend, give us your views, cast your votes and volunteer for the coming year!

Please note that you will need a current membership card to attend and vote.



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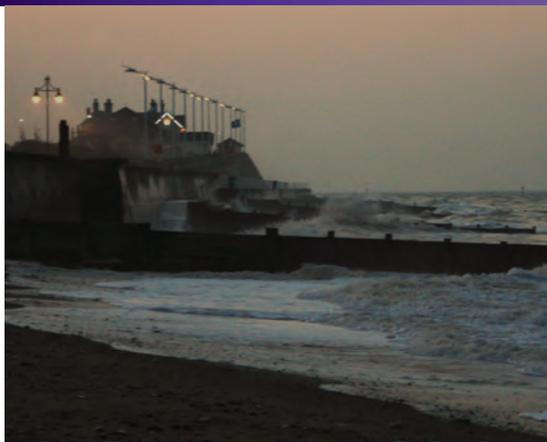


Holidaying in the UK, the ideal set up is to be within striking distance of good walks and local attractions, with at least one decent real ale pub a short walk away.

It is not always possible to find a nice cottage with the required pub nearby, but when we booked a converted railway waiting room a stone's throw from the beach in Hornsea, East Yorkshire, there were reasonable grounds for assuming that at least one of the five pubs in the small town would provide comfort and sustenance of the required standard even if none were in the *Camra Good Beer Guide* (or even in the more generic *Good Pub Guide*).

I decided to investigate each hostelry and see why in each case the local *Camra* branch may have deemed none of them fit for inclusion. Hornsea is an unspoilt, busy but rather genteel town, with a long main drag leading to the beach area at one end and a cluster of shops, restaurants and pubs strung along to the other end.

It transpired that one of the pubs, The Alexandra, was about four doors down from where we were staying so this was the first port of call. Built as a hotel serving the now defunct railway, it stands within a largely residential area, and looked reasonably inviting from the outside with a front patio area



and impressive Victorian façade. Inside, we went left to the 'lounge', which turned out to be largely full of diners and TV screens showing Sky Sports silently to no-one in particular. A reasonable atmosphere prevailed, and experience taught me to just avoid eye-contact with the guy sat at the bar who had in all probability been there all afternoon. Two handpumps on the bar advertised a choice of Sharp's Doombar and John Smith's cask, and 'Pubco' screamed out from every angle. Plumping for the Doombar, and finding nowhere to sit, we took our bevies through to the bar, which proved to be the antithesis of everything a public bar should be; devoid of customers (or indeed staff), the room was dominated aurally by a juke box (do they still call them that?) playing random selections to itself too loudly, and visually by two fruit machines (ditto?) all flashing lights and subliminal messages to come and waste your money rather than talk to someone. The floor was a split between patterned carpet and vinyl and looked as if it would become a dance floor if the clientele demanded it. The beer was perfectly adequate and the service friendly enough, but the whole ambience of the place put me off a further visit during the week.

On Hornsea's tourist website I had been intrigued by conflicting reviews of The Victoria; at one extreme the food was awful and the service appalling, at the



other it had supposedly won some local award. This pub was at the opposite end of town and very close to two of the other pubs. Early Saturday evening found us two out of six customers, and I was immediately put off by Smooth Radio playing in the background ; 'Smooth' Radio and 'Smooth' Bitter are two of my Bête Noire and just about sum up the term 'bland'. Entertainment was however provided by the middle-aged barmaid serving another couple and not knowing what Merlot was until she scanned the price list in front of her. Three handpumps amidst the chrome fixtures this time, with a choice of Courage Directors, Tetley Cask and Black Sheep. Again the beer quality was fine and the Black Sheep eminently drinkable once the guy I took to be the landlord had spent three of four minutes wrestling with the till after entering the wrong amount (I would love to know how many current bar staff would be able to add up a round in their heads and charge the right amount unaided by pre-programmed tills).

Next up was The Marine, found on the promenade at the other end of town. The portents were not good, as a chalk board advertised 'Four pint jugs of Carlsberg for £9 as long as England stay in the World Cup' - depressing on several levels. However this one did have a pub garden with sea views, but it was with some trepidation that I entered the main bar. This was a large open plan set up, which again screamed 'Pubco', with menus on every table, Sky Sports on every wall, and music playing to no-one in particular. Handpumps offered a choice of St Austell Tribute, Doombar again and Thwaites Lancaster Bomber. Two 'Cornish' ales in an East Yorkshire pub is one for discussion, but the Lancaster Bomber and Doombar were of good quality and the service friendly if not entirely competent - their wastage must be pretty high judging by the overspill I witnessed. This pub turned out to be our most frequented of the week, primarily because of the location but also because different beers did appear throughout - Black Sheep, Wainwright, Cameron's Golden Bullion and John Smith's cask all featured, although at one point Black Sheep was the only one available and as a barrel ended nobody made any attempt to go and change it or indeed to put a different one on. An enquiry brought the response 'Delivery day is Thursday', and as none of the staff appeared to be in charge I decided further discussion was pointless.

The last two hostelries in town were next to each other near The Victoria, and these were sampled together midweek in what used to be known as early doors; The New Inn featured more fruit machines, jukebox on a loop, Sky Sports News on silent and a local at the bar who was far from silent (the loud pub



bore

has to be close to 'no real ale' as the terror to be avoided), and a single handpump offered Black Sheep but only for one pint, as a request for another half was thwarted by the barrel going as the young guy serving tried to pour it. Again, no attempt to change or replace, and no turning round of the pump clip either.

Next door, the Marston's owned Rose and Crown proved far better; no intrusive music, a friendly landlord and locals chatting made the ambience welcoming, and there were Pedigree and Brakspear's Bitter on offer. The Brakspear's was in excellent condition and the landlord was at pains to apologise for the lack of Banks's Mild as he'd had to send a delivery back due to poor quality. Impressed by his concern, it wasn't until later that I remembered I was wearing a GBBF tee-shirt, and as stickers in the window indicated this place had previously been in the GBG he might well have been keen to get back in.

The worst of these pubs were obviously owned by Pubcos, and the staff (I hope the guy in the New Inn wasn't actually the landlord) lacking in training, interest and customer empathy beyond the merely functional. The town could easily bear one of them to change to a good drinking and eating Freehouse with a fine ambience; I still don't see who the three main culprits were pitching to.

All in all the ale was fine, but we have many choices these days and good beer alone would not, and should not, necessarily get you in the guides.

DG



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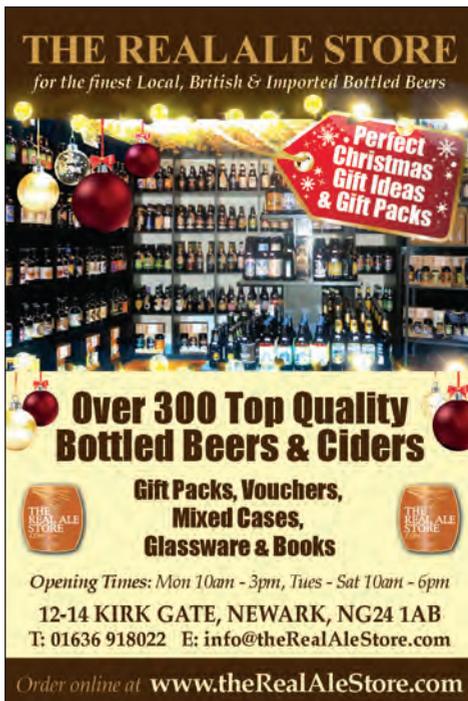
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CANINE THEME TO THE FORMER HORSE

▶▶▶

AThe Horse and Jockey in Balderton Gate, Newark, has been closed for some considerable time but by the time you read this, it should have reopened, having been transformed into Oscar's Inn. Owners David and Jackie Jackson have renamed the pub after their dog and the Oscar theme continues in the two bars. Wilde is a light, bright airy bar with a wood burner and books available to read while Peterson has red décor complete with open fire and leather Chesterfields.

Managers are Adam Shields and Evie Schofield who used to run the Old Firehouse in Devon. They plan a changing selection of ales on six handpulls,



including regular Thornbridge beers and others from local and regional breweries including Salopian, Oldershaw, Abbeydale, Dark Star and Titanic. They plan on having four real ciders, including Devon Mist from Sandford Orchards. There is a selected menu at the moment including pizzas and sharing platters but there are plans to extend the food offering.

Adam and Evie look forward to welcoming you soon.



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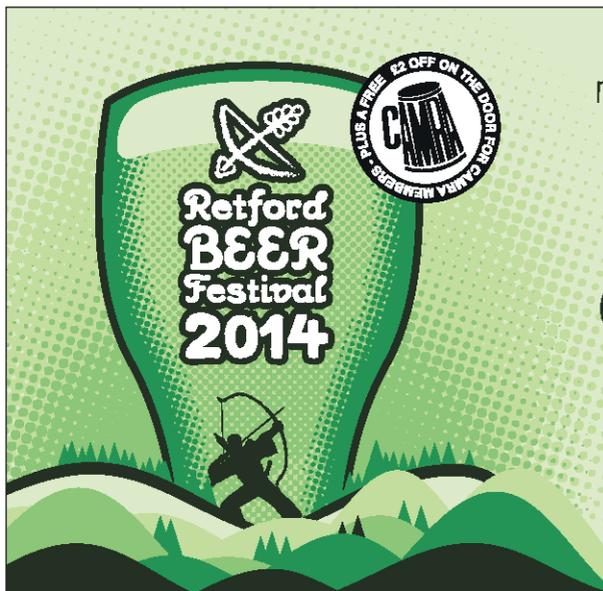
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