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ISSUE 55 Apr-Jun 2014



Is Newark becoming a Real Ale Hub?

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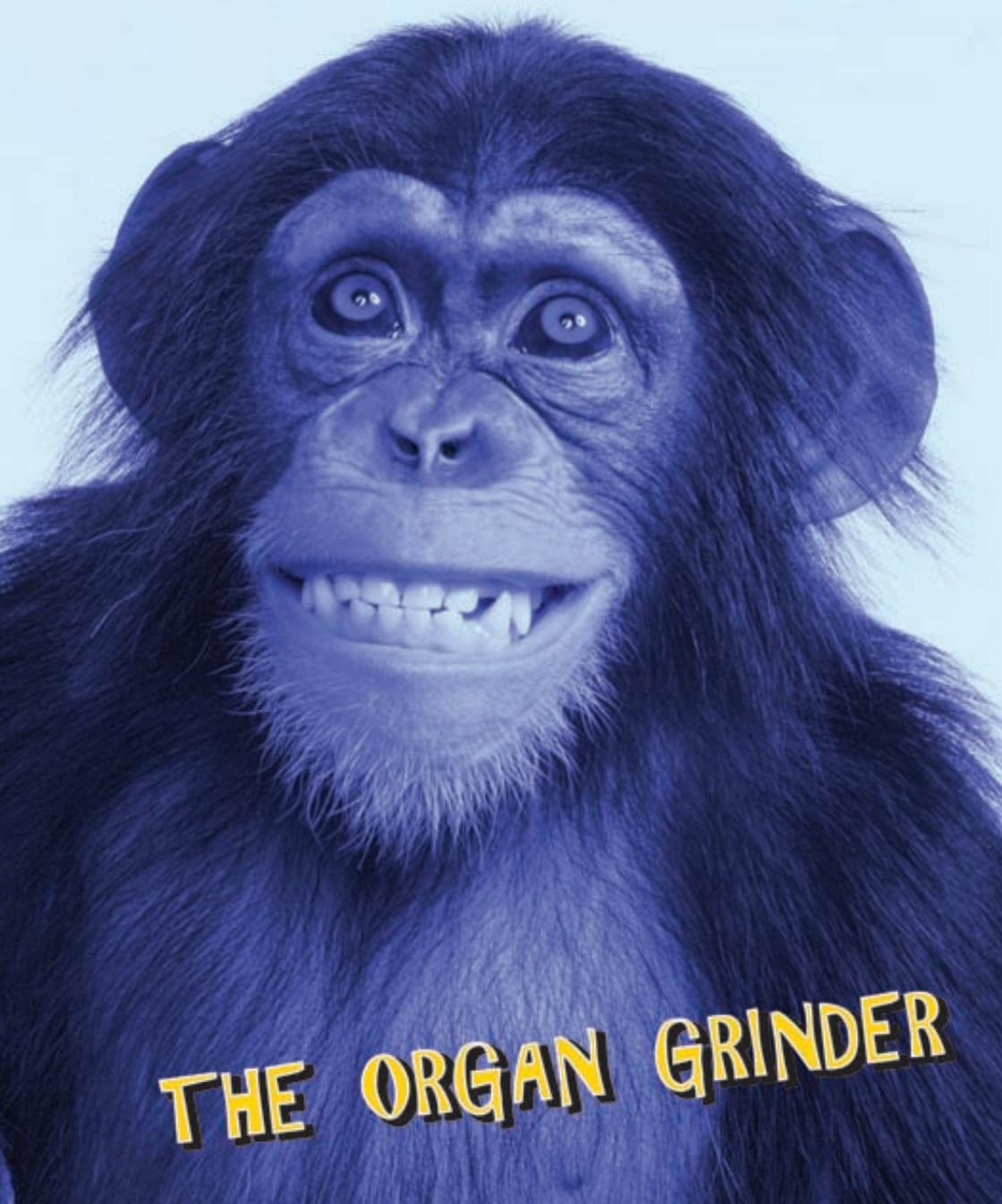
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THE ORGAN GRINDER

IS NEWARK BECOMING A REAL ALE HUB?

There's a saying in London that you can wait hours for a bus then three come along all at once. Well, after some real ale ups and downs over the past few years it seems like Newark will very soon be graced with three new outlets for quality beer. I've had the privilege of being shown round all three "works in progress" in the past few weeks and by the time this magazine hits the CAMRA holders in your local pub, two of these should be open, or very close to opening, with the eagerly awaited third a few months away.

Firstly **THE ORGAN GRINDER**, Blue Monkey's third pub after Nottingham and Loughborough, is being opened on the site of the old Horse and Gears in Portland Street, a pub which had sadly deteriorated over the past few years. I met Blue Monkey Chairman, Trevor Vickers, there for a look round. The pub is undergoing a sympathetic refurbishment and aims to be a real "local" while being close enough to the centre to attract real ale aficionados visiting the town. Trevor told me: "The refurb has taken a little longer than expected. Layers of wallpaper, some



dating back to Victorian times, have been stripped and were too badly damaged to recover. The same applied to the quarry tiles, which we'd hoped to retain, but they had been patched too many times with concrete, wood and vinyl."

"We've replaced the original fireplaces which had been bricked over and have installed the "signature" Blue Monkey log burner with the

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.

Trading Standards Contact Details:

For Newark, tel: 01623 452005,
email: trading.standards@nottscc.gov.uk

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

usual adjacent bookcase. The bar will also be our signature “Blue Bar”. Towards the rear of the pub there will be another bookcase and we are hoping to install a piano for the odd singalong. The room at the rear of the pub is being refurbished too and this will have seating area and a dartboard. We’re upgrading the open area at the rear for smokers”

The handpulls will feature the Blue Monkey range, plus carefully selected guest beers only available to Blue Monkey through their unique swap arrangement and there will always be a Batemans Beer at a reasonable price. Real cider will be available too. Food will be limited to traditional bar fayre such as pork pies and pickled eggs, though Trevor is hoping to do doorstep sandwiches at lunchtimes for the local business trade.

I was struck on my visit by the enthusiasm of the whole team including Trevor’s son Tom, who’s working on the refurb, and Luke Keogh who is manager of the Loughborough Organ Grinder and has been drafted in to set up the new pub and recruit the new manager and his team. My feeling is that this will be a great local – the quality of beers obviously speaks for itself – and a great addition to the town, breathing new life into a distinctive property while retaining a homely atmosphere.

And so, on to **THE FLYING CIRCUS**, rising phoenix-like from the ashes of the Crown and Mitre, another pub which had seen better days. This is the brain-child of Heidi and Tony Yale, formerly of the Prince Rupert, and their friend and business partner Andy Muirhead. Chance conversations with their friend Dan Derry, owner of Newark Brewery, led to Dan buying the freehold, with Tony, Heidi and Andy taking on the lease. Considerable work has been done to the pub in the past few months and the partners’ imaginative ideas regarding design are coming to fruition. The pub’s themes will include Monty Python, circuses and early flight.

What struck me on walking round the building was the feeling of space now that the old fixtures and fittings have been taken out. To add to this the ceiling has been taken out toward the rear, opening up the first floor where a gallery will be situated where drinkers can sit and view the ground floor and the airplanes suspended from the ceiling. The ground floor will consist of a variety of comfortable eclectic seating areas and generous standing room. A feature will be the bar area, which has been designed to prevent bottlenecks. Phase two of this exciting project will see an expansive gig room on the first floor and the development of the courtyards to provide possibly the largest outdoor seating area in the town centre.

The food offering will be charcuterie-style,

offering the best quality meats and cheeses and there will be an extensive quality wine list and range of craft beers, one of Tony’s passions. As for the real ales, fear not, with Tony’s pedigree they will always be served in top-notch form. Newark Brewery beers will be available as will a red house beer, specially brewed for the pub by Milestone, called The Red Fokker at 4.2%. We can expect a great range of guest beers and real cider too. To the delight of CAMRA members, the pub is using oversized lined glasses and is joining the LocAle scheme too.

This new venture has the makings of a great pub for all ages and tastes and looks like being truly inclusive in terms of its range.

And finally to **THE RAM** in Castle Gate (latterly the Old Market). Dan Derry is in partnership here with Jane McCann of the Atrium and their project looks set to return this old coaching house to its former glory. When I visited this was very much a “work in progress” but Dan explained his ideas on the layout. The function room upstairs will be comprehensively restored and Dan sees this as being an attractive wedding venue, ideal since the registry office is now located opposite.

The downstairs will be largely open plan with fireplaces opened up and a real ale bar near the front with its own seating creating a cosy atmosphere. There will be a variety of seating areas and food will be served across the pub, as opposed to a formal restaurant. Newark Brewery beers will be a feature of course, with a range of swaps giving the real ale drinker a good variety. Award winning ciders will also feature. Dan also envisages opening up and refurbishing the rear yard, to provide outdoor space sorely needed in the centre of town. Dan explained to me his vision of Newark being well and truly on the map where good food and drink are concerned and how he is seeking to combine this passion with sympathetic restoration of key buildings in the town.

When these new initiatives are added to an already active real ale scene in town, Newark will, I believe, have something to really shout about. Consumers, pubs, brewers and the wider community have a great opportunity to come together to put Newark on the UK’s Real Ale map. We have a great history of brewing and malting, fine buildings associated with the industry and active real ale pubs, all combining to produce the ideal experience for visitors. With this in mind a loose group of enthusiasts has been formed imaginatively called RACoon (Real Ale Collective Of Newark) to promote Newark’s beer profile. If you would like further information, please email newarkracoon@gmail.com

Editor

REPORTS FROM THE CHAIRMEN

NEWARK BRANCH

Spring is upon us and with it new growth, refreshment and regeneration. Some say this is the best time of year, and so it is for the pub scene in our area. In Southwell the flood hit Bramley Apple is well on the way to being refurbished with a new look and The Final Whistle has launched some new exciting beers from David Brown. The Bromley Arms at Fiskerton has had a major revamp and been renamed "The Bromley at Fiskerton". In Newark we have major works going on at The Ram with a promised Real Ale bar, The Flying Circus promises a different experience for the drinker with a wide range of Real Ales and "Craft Beers" and the Organ Grinder is bringing a traditional feel back to pubs with a fine range of beers plus the continuing success of

our established real ale outlets with more and more offering CAMRA members an added value incentive to persuade us to choose their pub to spend our hard earned cash. Let's not forget also the continuing success and growth of our vibrant microbreweries. So all in all it has never been a better time to join and be a CAMRA member because spring has really sprung for the Real Ale drinker.

David Moore - Chairman Newark CAMRA

GRANTHAM BRANCH

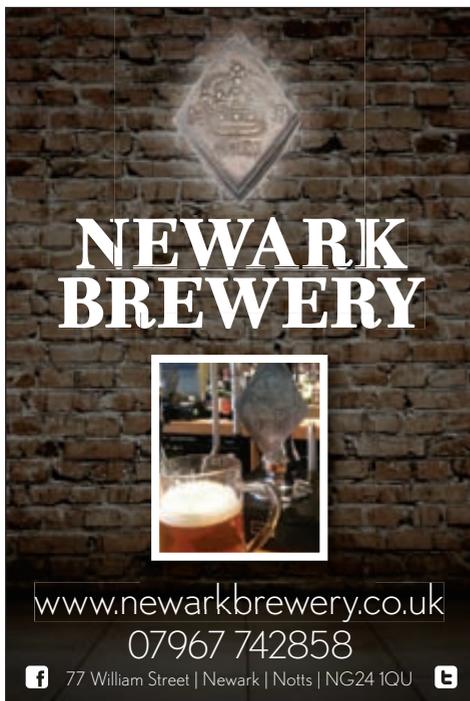
It has been a period of change within Grantham Branch. Last October our chairman resigned. At our January 2014 AGM I was appointed the new chairman and I look forward to the challenge.

In January our POTY and COTY establishments were verified and the presentations will take place in the next few weeks.

We have already started thinking about our Beer Festival 2014 which will take place at the Railway Club on the 6th, 7th, 8th 9th August. Put the dates in your diaries!

One of our aims this year is to record for posterity the pubs of Grantham. So if you are interested in a bit of history go to Facebook- Grantham Pubs- Past and Present. It makes a fascinating read.

Neville Lomas - Chairman Grantham CAMRA



www.newarkbrewery.co.uk
07967 742858

77 William Street | Newark | Notts | NG24 1OU

NEWARK DIARY : 2014

- | | |
|--------------------|---|
| 3rd April: | Branch Meeting - 7.30pm
Grey Horse, Collingham |
| 1st May: | Branch Meeting - 8pm
Flying Circus, Newark |
| 23rd - 25th May: | Newark Beer Festival |
| 5th June: | Branch Meeting - 8pm
Final Whistle, Southwell |
| 1st - 10th August: | Newark IPA Trail |

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

GRANTHAM DIARY : 2014

- | | |
|-----------|---|
| 7th May: | Branch Meeting - 8pm
Fox & Hounds, Castle Bytham |
| 4th June: | Branch Meeting - 8pm
Lord Harrowby, Grantham |
| 2nd July: | Branch Meeting - 8pm
Five Bells, Claypole |

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



Upcoming Specials!

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(Available April - June)
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(Available in May)
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4.0% abv



(Available in June)
A traditional East Midlands balanced Best Bitter.
3.8% abv

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ONCE, TWICE, THREE TIMES A WINNER!



The Four Jolly Tapsters have done it again. For the third successive year, Just Beer in Swan and Salmon Yard, Newark has been voted Pub of the Year 2014 by the Newark Branch of CAMRA. This micropub, which opened its doors in 2010 and has served over 2100 different beers, is the first pub in the branch area to win the coveted trophy three times.

The presentation of the trophy took place on Sunday 23rd February and was well attended by CAMRA members, regulars and first timers alike. The trophy was presented by the Newark CAMRA POTY Co-ordinator, Andrew Birkhead, after a short speech by Branch Chairman David Moore. David explained that eleven judges had visited each of the final 6 pubs on two occasions over a three month period and scored on a variety of criteria using national CAMRA Guidelines. He spoke about the many attributes that are needed to win the competition, the main two being quality and consistency – both of which Just

Beer had delivered in abundance. David went on to acknowledge the great work being done by the other finalists and their role in raising standards in terms of pubs and real ale. They are The Final Whistle, Southwell, The Old Coach House, Southwell, The Crown, Normanton, The Castle Barge, Newark, and The Fox and Crown, Newark.

In his response, partner Duncan Neil thanked customers past and present for their loyal support, and said how amazed and delighted they were to win again. Duncan went on to unveil Just Beer's new loyalty card offering drinkers 10p off a pint and 5p off a half.

The short presentation was followed by a free buffet and much swilling of excellent beers from new breweries Songbird, Pilot and Kinneil Brew Hoose. James Wilkinson of Newark Marina kindly brought the Holes Brewery dray wagon to the occasion for some photo opportunities to make it a fantastic day to remember.



GRANTHAM PUB OF THE YEAR 2014



Monday March 3rd saw the presentation of Grantham CAMRA's Pub of the Year Award to the Nobody Inn.

Pictured is Chairman Neville Lomas presenting the award to the pub's delighted owner Eddie Pimlott. With six real ales available, two of which were from local breweries, a good time was had by all.

In the past year all of Grantham CAMRA's seventy five pubs offering real ale were surveyed for quality and consistency on numerous occasions, survey



visits for our area totalled one thousand three hundred and thirty three and the Nobody Inn was the top scoring pub.

Grantham's Village Pub of the Year 2014 is the Cross Swords, Skillington and Club of the Year is the Ancaster Sports & Social Club. Our congratulations go to them both. News of the awards presentations will be featured in our next edition.

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GRANTHAM'S ANNUAL GENERAL MEETING



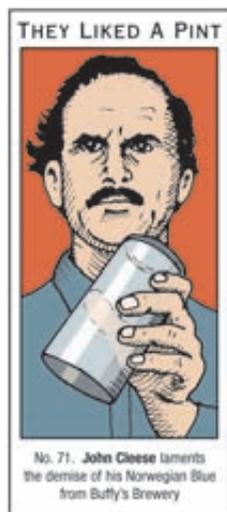
The start of 2014 saw Grantham CAMRA hold its AGM. As ever the meeting took place at its traditional location of Grantham Railway Club, a former Branch 'Club of the Year'. Suitable venues able to hold larger gatherings are sadly in decline with many other places unable to accommodate CAMRA meetings in self contained rooms.

At the start of the meeting, attended by 16 members, the branch Vice-Chairman Neville Lomas welcomed everyone. The secretary then followed it by making an announcement regarding nominations for branch officials; having made an error in correctly reading the constitution. It just proves people are only human!

In his opening remarks Neville Lomas paid tribute to the work that had been put in over the years by Richard Howlett, who stood down as Branch Chairman late in 2013. Neville went on to state the branch had held a successful Beer Festival in August 2013 and looked forward to the 2014 Festival.

Sometimes the business of meetings, be it any

type of organisation, can be humdrum to say the least. However this meeting was sparked into mirth and debate during the Treasurer's report when a member raised a question regarding branch finances. The question being: "whose money is it?" The member felt the money belonged to the Branch and should be kept by the Branch. Assistant Regional Director Alan Ward explained how the financial management system



worked between branches and headquarters. One of the branch auditors also explained the situation. Hopefully the questioner was adequately satisfied with the answer? With that question answered it left everyone in need of a beer break.

Suitably refreshed the meeting continued with reports from the other Branch officials. Branch membership has shown an increase during 2013, though the age group of new members is not from the younger end of society. The subject of attracting younger members was highlighted in issue 54 of Beer Gutter Press.

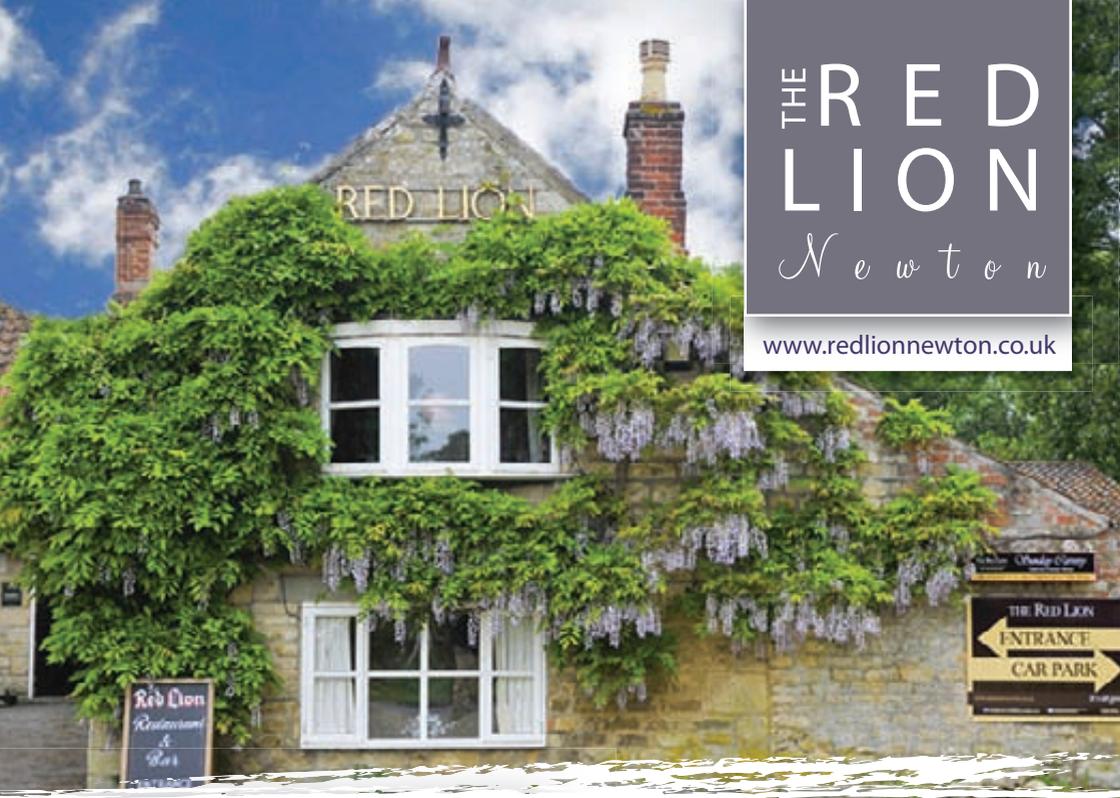
The election of the Branch Committee and the appointment of a new Branch Chairman then took place. As there was only one nomination for the post Neville Lomas was duly elected; every success is wished towards him. This left a void in the position of Vice-Chairman, something the Branch Committee need to address with some immediacy. The rest of the available branch positions were filled en-bloc by those who had served the previous year. The only person who didn't stand at this time was Sue Bond. As with Richard Howlett thanks are expressed to Sue for all the work she carried out during her time on the committee.

The difficulties of arranging social events whether for current members or to attract new members, can always be challenging. To relieve the pressure on the 'faithful few' a new Social Secretary was appointed. Hopefully a number of social events during the forthcoming year will be planned.

A handful of questions were raised during the Any Other Business section of the meeting and with suitable answers or explanations forthcoming the AGM was formally closed and another well deserved beer break taken. Once again thanks are in order to Grantham Railway Club for facilitating this and many other CAMRA meetings, as well as continued support in selling and promoting real ale.

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

- *Chairman – Neville Lomas*
- *Secretary – Andy Hides*
- *Treasurer – Richard Dowsett*
- *Membership Secretary – Malcolm Cooke*
- *Social Secretary – John Senior*
- *Beer Festival Organiser – Neville Lomas*
- *Webmaster – Malcolm Cooke*
- *Branch Committee – John Tear, May Cooke, Joan DeFusto, Brian Cunningham*



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MEET THE LANDLORD

The White Swan at Barrowby



What makes a truly great pub? This hackneyed question is asked in dozens of publications by dozens of people and everyone has their own opinion. Beer range? Beer quality? Food quality? Prices? Easy parking? Child friendly? Dog friendly? etc.

I however, believe the obvious answer is 'A truly great pub is the one where there is a truly great landlord.'

Picture if you will, your vision of the ideal landlord – 'the square peg in the square hole' and John Fairhurst must be high on your list. With his (now greying) beard and ready smile, John welcomes everyone, and he's been 'mine host' at the 'White Swan' in Barrowby for over twenty years.

Born and bred in Liverpool (attending the same school as John Lennon!) he began a career in the car trade and, whenever he could, worked part-time behind a bar where grew to love the banter, the humour and the friendships he formed. Promotion at work brought John to Grantham in 1983 where he continued to work part-time at 'The White Swan' before deciding that the pub trade was his real

vocation, and took up the full-time post as bar manager at Stoke Rochford Hall where he stayed for eight years before moving on to 'The White Lion' at Colsterworth. (Does he have some strange obsession



with things 'white'?!!

'The White Swan' became available as a Whitbread tenancy in 1993 and, realising that he already knew the pub (and a lot of its customers) John took it on. Little has changed in his twenty years, (except for the appalling arrival of 'Punch Taverns!) but don't 'phone to book a table; it's not a restaurant that sells beer but a pub where you can get something to eat. (Good, unpretentious fodder with a few chips and only from Tuesdays and not at weekends!) Otherwise it's crisps or nuts!

'The White Swan' is a 'proper' pub. It has a dartboard and a darts team as any self-respecting pub should have. There's a pool table and a thriving cribbage team.

It is the regular meeting place for almost all of the organisations in the village – the cricket club, the football club, the bell ringers, the allotment society, a monthly quiz, a monthly folk music group and unsurprisingly, the local CAMRA branch. (John himself is an active member)

If this all sounds a bit 'blokey', fear not! It is still one of those rare places where there's more than one room and the lovely, cosy lounge and plush seating is a pleasant place to be. (It could only be improved if the 'keg fire' (keg = not real!) was replaced!).

As well as 'Adnam's' and 'Doom Bar' as regulars, John's pub can boast over 100 guest beers per year, is 'Cask Marque' approved and has been a regular 'Beer Guide' entry for over ten years.

If you like a well-run basic boozie which has no pretensions about being anything else, pay a visit to the 'White Swan', have chat with John and you'll come away thinking that this is what a pub should really be like!

John Fairhurst



LETTERS TO THE EDITOR

The gradual transformation of the derelict Wing Tavern in Newark into residential accommodation has now reached the stage where there are now no visual signs of its original identity.

By way of a brief obituary may I remind you of its interesting history? Its forerunner was called the Green Dragon and was situated to the left of where Newark Town Hall now is. Part of the Town Hall was constructed, asymmetrically, and then in 1773 the Green Dragon was demolished to make space for the left-hand wing to be added on. A replacement pub was built on the other side of the market place adjacent to St Mary Magdalene Church in 1780 and appropriately called the Wing Tavern. This original Wing was however demolished in 1871 and replaced by the current hostelry.

Incidentally the tall chimney on the corner of the premises does not belong to with the Wing. It was part of the church's heating system but I believe is now defunct.

Stevie D

Being a frequent visitor to North Norfolk, enjoying coastal walks and inviting village pubs, I recently came across my 1978 copy of "Real Beer in Norfolk." On reading through the introduction it recalled the dark days of 1974 when Norfolk was something of a real ale beer desert. There were only 12 pubs in the whole of Norfolk selling real ale and only 2 in Norwich. The real ale revolution then quietly took off and by 1978 there were over 150 pubs in Norfolk and 35 in Norwich selling real ale.

The guide also included a Stop Press at the back which amazingly included the following:

"Two other Norfolk pubs sell real beer at present - 'The Manor' at Bunwell and 'The Golden Star' in Norwich. Both are unhappy for CAMRA members to visit their premises, however. They cater for local trade."

Guess not everything about the good old days was good!

Larry Leveller



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BREWERY NEWS



BREWSTERS

Neil Lineker has joined the team on a part time basis to help Sara on the Sales side of the business.

SIBA Eastern Region Gold Medal Winner **Aromatica 4%** was brewed for Wetherspoons as a feature beer for January - March. It then went on to win a national silver medal in its class at SIBA Beerex 2014.

The new WhimsicAle is **Et Citra Et Citra 4%** - a golden beer with a touch of dark crystal malt with lots of Citra hops resulting in a lovely tropical fruit & lime hop finish.

The New Wicked Woman is **Ice Queen 4.8%** "revisited" - a blond ale with Chinook & Cascade hops.

A special beer was brewed to mark International Women's Day, along with 60 other breweries worldwide. It is called **Unite Pale Ale** and is golden ale with Cascade hops to give a lovely light citrus taste.

FUNFAIR

A new addition to the Funfair range is **Ski Jump**, a pale bitter. Dave has been developing a range of beers called Freak Show which will include one called **Tom Thumb**. He intends to use a Sword Swallower from Germany to publicise them.

MAYPOLE

Rob brewed **Flanagan's Stout** for St Patrick's Day and also **Wellow Gold**, which hasn't been available since last July.

MILESTONE

The brewery is working at full capacity. As in previous years six additional beers were produced for the Six Nations Rugby Union Championship - they are all in the style of a bitter and are; **English Rose 4.5%**; **Scotland the Brave 4.1%**; **Luck of the Irish 4.8%**; **Welsh Dragon 4.0%**; **French Cockerels 4.9%** and **Italia 4.9%**.

NEWARK BREWERY

New brews produced towards the end of 2013 and early 2014 were **Phoenix 4.8%** and **5.5 5.5%**. The brewery is currently working on new recipes including a summer beer which will include Amarillo hops. The Brewery have installed two additional handpumps in the Moorings to serve their beers.

NEWBY WYKE



Castle Rock Brewery Beer of the Year Awards for 2013/2014 were presented at the Castle Rock

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 Real Ale Store, Newark
- The Reindeer, Southwell
- The Vine, Newark
- Staunton Arms, Staunton

- Willow Tree, Barnby in the Willows

GRANTHAM:

- Chameleon, Grantham
- Nobody Inn, Grantham
- Lord Harrowby, Grantham
- Tollmache Arms, Grantham
- Railway Club, Grantham
- Conservative Club, Grantham
- Angel & Royal, Grantham
- The Beehive, 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!

Annual Party on Feb 25th 2013.

In the annual poll of Castle Rock customers, in recognition of the outstanding quality throughout the year, the first place award went to Newby Wyke's Orsino. Rob and Christine consider it a great privilege to receive this award and would like to thank all of the customers and staff for their support.

Black Pig 4.3%, an Oatmalt Stout, has been brewed. It is the first of the new series from the New-K-ham range, the joint venture with Oakham Ales.

White Sea 5.2% is back in production after a two year break.

HMS Revenge 4.2%, a golden bee, is being brewed in March.

HMS Resolution 4.8% will be this year's St. George's Day beer - a Pale Ale using Polaris

Hops. HMS Resolution was the first of our nuclear submarines to carry the Polaris missiles.

Scharnhorst 5.2%, a German Wheat beer, has finally been brewed.

OLDERSHAW

The brewery saw an increase in trade during what is supposed to be the gloomy months after Christmas. **Trail Blazer** was brewed in early January, a single hopped beer using Trail Blazer hops.

Grantham Porter has been brewed - a new edition to the Oldershaw portfolio. **American IPA** has also been brewed, a 5.5% Pale Ale using 3 American hops.

NEWS

The Maypole at Wellow (formerly the Durham Ox) has reopened after an extensive refurbishment. The new owner is Graham Lawrence, a retired businessman who lived next door for 15 years before moving to Rufford. This old coaching inn serves a range of real ales, a separate restaurant and accommodation.

The Final Whistle, Southwell, has been taken over by Oliver and Joanne Brown, who have run the Chesterfield Arms for the past five years. They are part of the Brown family who own the pub as well as Brown's brewery at Clay Cross. Oliver has won East and West Midlands Best Kept Cellar Awards and was runner up nationally. Oliver and Joanne are keen to help attract younger members to CAMRA.

Don't forget that April is **Community Pubs Month**. CAMRA has circulated over 7,000 publicity packs to pubs all over the country in preparation for this month focused on local activity. A community pub offers the perfect social environment for all locals to enjoy. Whether you want a quiet pint, time with the family, a romantic meal or just a game of darts with friends - a great pub should be able to adapt to the needs of the community. Community Pubs Month takes place in April to raise the profile of pub-going. We would like to encourage you to pop in to your local this month. Why not invite other members of your community to do the same?

The Pheasantry Brewery near East Markham is holding its second annual Beer Festival from Friday 20th to Sunday 22nd June 2014. Over 20 local real

ales will be available, including six of the Pheasantry Brewery's own beers, with live music, children's games and a barbeque in the garden. Local Retford band the Vinegar Strokes will be back playing live on Saturday night, with another local band on Friday night. The opening times for the Beer Festival are Friday 20th June 4pm to 11pm, Saturday 21st June 11am to 11pm, Sunday 22nd June 11am to 4pm. Entry is £3 per adult including a free half of beer up to 6pm, £5 per adult after 6pm including 2 free halves of beer, free entry for CAMRA members and children.

Sadly, we have to announce the demise of the **BGP Quiz** after gracing this magazine for many an issue. Maybe we're getting all quizzed out these days but the quiz is failing to attract any entrants so we've decided to rest it for the moment. Our thanks go to Quizmeister Mark Taylor for his sterling efforts to provide us with such fiendish quizzes and we hope to be back with another suitable competition in the next issue. Please email the Editor at newsletter@newarkcamra.org.uk if you have any ideas.

Changes of publican recently include Carl Wright leaving the Prince Rupert, Newark and Steve Marshall leaving the Grey Horse, Collingham.

CAMRA's thanks go to the five pubs who participated in the **Beermuda Triangle** back in January, which brought a well needed lift to an otherwise dull month. This year Just Beer, The Prince Rupert, The Fox and Crown and The Castle were joined by newcomer The Castle Barge. All the pubs reported above average trade and this, by now well-established, festival is going from strength to strength. Don't know how much longer it can be called a "Triangle" though!

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Newark Beer Festival
22nd-25th May
All ticket holders, CAMRA members and Castle Rock Club members get 10% off food for the duration of the festival

EVENTS

Our intrepid Social Secretary Tracey Moran has been hard at work planning a hectic social calendar this year. The accent would appear to be on getting us fitter but fear not, there are usually motorised alternatives available on many of these trips for those whose exercise is limited to raising a glass or two! A key element of all these trips is of course visiting pubs and tasting beer.

Trips are outlined below. More details will follow in future editions of the BGP and on the CAMRA Newark website, or email Tracey at traceymoran1@sky.com.

- Sat 31/5 to Tues 03/6 – Four CAMRA members (Tracey Moran, Chris Hickman Justin Ward and Tony Day) are cycling to Bruges in aid of our adopted charity Newark Women’s Refuge. If you would like to contribute please contact Tracey for a sponsor sheet. Anyone is welcome to join the group for a drink or a cycle stint along the way. Several other CAMRA members are meeting up with the intrepid four in Bruges at the end of their cycle.
- Sat 21/6 – Vale of Belvoir linear walk/coach
- Sat 12/7 – Yorkshire 3 peaks (to be confirmed)
- Sat 9/8 – Cycle round Southwell during the IPA Trail
- Sat 30/8 – High Cup Nick, Teesdale trip – to be confirmed
- Sun 7/9 – Circular cycle ride from Fox & Crown, Newark to Barnby and Balderton
- Sat 6/12 – CAMRA Xmas party – venue to be confirmed

SECOND NEWARK IPA TRAIL

Last year saw the inaugural Newark IPA Trail, when some 15 pubs and the Real Ale Store, Newark, joined together to provide a thought provoking range of beers over a long weekend in August, kicking off on International IPA Day. We reckon getting on for 100 people took part in the trail - not bad for a first attempt and enough to make us agree that we should repeat the event this year.

There’ll be some changes though. In expectation of more pubs joining in, and in recognition of the strength of the beers, we’re extending the trail and this year there’ll be 10 days to complete it – from 1st to 10th August.

As to the beer, there were a number of dubious (i.e. low strength) “IPAs” last year (hands up Greene King and Deuchars) so this year we’re encouraging pubs to put on full strength “proper” IPA’s, though we won’t be too purist – American and Black IPA’s will be welcome. The trail is open to all outlets in the Newark CAMRA Branch area.

Look out for flyers and posters nearer the time. Full details will appear in the July issue of the Beer Gutter Press.

If you’re a publican, and would like your pub to feature, or for more information, please email newsletter@newarkcamra.org.uk

Thanks to all who entered our just for fun CAPTION COMPETITION

The winners are...

‘Phil is shocked by Greene King’s new advertising slogan of ‘More hops in a dead frog!’
The Beer Chauffer

“Yippee, Greene King IPA, It’s enough to make your hair stand on end!”
Phil KImbrey

Please email photos for possible use as future Caption Competitions to newsletter@newarkcamra.org.uk





Occasionally I have bouts of madness, no I do not mean the men in white coats turning up, well not yet any way, but I sometimes get it in my head I need to go for a walk, not your short stroll around town or to the pub but something a bit more serious and by that I mean putting on boots, walking stick and wearing a silly hat.

Every year between Christmas and New Year, Newark CAMRA has a Christmas CamRamble. This is generally penance for the guilt you feel about having stuffed yourself silly over the festive period and now feel a walk will solve your heightened cholesterol levels, repair your growing cirrhosis of the liver and lower your blood sugar levels. On this year's walk we started at Upton and weaved our way over several hours to end up in Southwell. Now this being a fine crisp bright clear day in late February I decided it would be a good day to retrace those steps. The start at Upton was fine with a good view down the valley, and my next stop at Fiskerton should have taken approx. 45 minutes.

An hour and a half later I staggered completely knackered between Fiskerton and the sign for Morton. My map reading was bad. By now I needed rest, food and drink, and plenty of it.

I arrived at the Full Moon at Morton feeling like one of those Japanese soldiers who had been living in the jungle for 30 years after the war had finished, but my stomach told me it was time to Nippon (sorry but it had to be said). The Full Moon is an attractive looking pub and this carries on into the interior with its modern clean look. Facing me as I entered were four handpulls complemented by lagers, smooth and cider and a good wine selection. It always worries me when a pub has a real ale on at a reduced price because you know it is past its best and they just want to get rid of it, so I gave the Speckled Hen a miss. Most village pubs these days rely heavily on food to get the punters in and the Full Moon is no different, but what I resent is being left at the bar with nobody behind it because they are all rushing around serving at tables. Eventually I was seen by one of the staff who came over and asked was I eating. I put a face on and explained I would like a drink and then may decide if I want to eat, I will give the member of staff due credit because they were polite and apologised and poured my pint, Navigation Traditional Bitter at £3.10, very nice with a full creamy head.

I was starting to feel human again and hunger



beckoned, the Full Moon has a full menu without offering a complete world tour like some pubs, I needed stodge, so went for the Steak and Ale pie with Savoy Cabbage and Creamed Potatoes, while waiting for this to arrive I went for another pint.

I am told by the more honest publican that Timothy Taylor Landlord is an expensive beer to buy. This may be so, but £3.80 per pint is too much, so I went instead for another Navigation beer, a Pale Ale again at £3.10 which was acceptable. Just as I was starting to have dark thoughts about chewing on my left arm, my food arrived. This was fortuitous because the slice of pie was substantial and I would have struggled with only one arm. The pie was delicious with generous chunks of tender beef in a rich gravy, the Savoy cabbage was buttered and crisp and complemented by a smooth well-seasoned mash in a generous portion. For the quality and quantity, I felt at £9.95 it was value for money.

Either I was getting into a state of euphoria after the meal or the alcohol was affecting my weakened body but I was sure the Timothy Taylor pump clip was beckoning me to try one. Being a weak and shallow male, my principles about price went out of the window and I imbibed further, Tim was in good form and very drinkable.

Feeling relaxed I felt a pudding was needed. From a selection of six I went for a warm chocolate fondant pudding with salt caramel and Chantilly cream. This again hit the spot, a rich thick chocolateness then the saltiness of the caramel really worked. Finished with the delicate Chantilly cream, pudding lover's heaven, even at £6.45.

My idea of completing the walk all the way to Southwell was now just a distant memory so I called for 'er indoors to come and collect me. As I staggered to the car I got one of those "you pathetic male" looks. Maybe she was right.

RATING: ★★★★★ Good Show Old Man

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

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NORTHUMBRIAN ODYSSEY



Nestled between the vastly overused Lake District, the rolling Yorkshire Dales and the land of the Krankies lies beautiful Northumbria.

Northumbria advertises itself as the undiscovered county and in many ways this is true, such as the fantastic coast with the castles of Bamburgh, Alnwick and Warkworth standing out like sentinels guarding our island. This county has more castles than any other county in England. The fishing ports of Seahouses, Alnmouth and Amble to name but a few bring in their fresh catches daily with the local smokehouses supplying some of the best kippers in the world. Above the National Park with its wild ruggedness and empty roads, a patch of Northumberland's night sky has become the largest area of protected dark sky in Europe, where on a clear night it really feels like you can touch the stars.

Of the many invaders of this magnificent county the ones who have left the greatest mark are the Romans. Take a walk along Hadrian's Wall with its isolation and scenery and you quickly revert to a schoolchild again, fighting in your imagination barbaric hoards and wanting to be a centurion when you grow up.

This Roman theme takes us to the Old Roman river crossing of Corbridge, three miles outside Hexham on the banks of the River Tyne. This attractive village boasts an old Roman fort but more importantly it supports five Pubs.

The first of these is **The Black Bull**. This an olde worlde pub with beams, low ceilings and a friendly



atmosphere, a full pub range of drinks with a national selection on three hand pulls, Speckled Hen, Black Sheep and Doom Bar. Nothing exciting there but they were all in good condition and £2.90 a pint, but the main emphasis of the pub was food, whose menus looked like traditional pub fayre .

The next pub on the trail is **The Golden Lion**. This again was very much focused on food with a menu not dissimilar to the Black Bull, This place seemed to lack atmosphere and with a Pool table and two televisions not to everybody's taste, They had four hand pulls on: Theakstons Lightfoot 4.1% which was bland to say the least, with Deuchars IPA, Directors and the boring Black Sheep, all priced at £2.90.

Onwards and upwards, which is probably the wrong thing to say about the next pub, this being the Blue Bell

Phil Ayling has told me about alternative pubs, but this was my first experience. This in its day was a traditional pub but has now been decorated in a bright blue colour with lots of blue flashing lights. They had a good range of bottled beers and one Pump of Staropramen Lager, but for some reason I had expected to see Sneck Lifter on offer.

The next on the list was the **Wheatsheaf Hotel**. Another attractive looking building which by its name offers accommodation. They offer six very clean and modern rooms at £90 for a double including breakfast. The lounge offered a traditional food menu with main courses averaging £7 per main course. The bar was a traditional sort of locals bar with the usual selection of national kegs but with three hand pulls,

These were all Locale - Hadrian Border Tyneside Blonde, High House Farm Nels Best and Wylam Bitter. They were in excellent condition and good



The Angel and the Golden Lion



value at £2.70, all in all the sort of place you would stay all night.

The last pub on the leg was **The Angel**. This is an old staging Inn, it offers accommodation, restaurant facilities and bar. It has been refurbished to a high standard and is arguably the jewel in the crown. The bar area is pine with wooden tables and chairs set in a welcoming atmosphere. The food menu was one of the best around and although pricier than the others, it clearly is in a different league. There was the usual pub selection of drinks with two lagers and a cider but most importantly five hand pulls - Cumberland Corby Ale, Tyneside Blonde, Workie Ticket, Spring Tyne and Jakehead IPA, All were in excellent condition with prices starting at £2.80.

Corbridge has a good pub selection, but within a 15 drive there are plenty of other great pubs to visit. The Boathouse at Wylam with its 14 hand pulls and three Ciders has won the Northumberland POTY the last nine out of ten years. This again is a small village supporting five pubs. The Villages of Once Brewed and Twice Brewed (what fantastic names) each support thriving pubs. So Northumbria, with all its recreational facilities and scenery on offer is a hidden gem for beer lovers. I can see why the Romans decided to stop there.

David Moore

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
- Sir John Arderne, Newark - 20p off a pint
- White Hart, Newark - £3 per pint
- Bramley Apple, Southwell - 15p off a pint
- Old Coach House, Southwell - 15p off a pint
- Reindeer, Southwell - 10p off a pint & 5p off a half
- Five Bells, Claypole - 20p off a pint & 10p off a half
- The Goose, Grantham - 10% Discount
- Lord Harrowby, Grantham - 10p off a pint
- Muddle go Nowhere, Grantham - 20p off a pint
- Fox & Hounds, Somerby - 20p off a pint
- Castle Inn, Castle Bytham - 20p off a pint
- Ancaster Sports & Social Club, Ancaster - 30p off a pint

Please note that these offers can be changed or withdrawn at any time. If you know of any changes or new discounts, please email newsletter@newarkcamra.org.uk

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NEWARK BEER FESTIVAL PREVIEW

This year's festival takes place between 23rd and 25th May at Riverside Park Newark and will feature over 140 real ales and a great selection of real ciders. In keeping with the tarot card tradition this year's logo theme is "The Sun".

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

- Wednesday 21st May from about 16.00 – Unloading the vans when they arrive and setting up on site.
- Thursday 22nd May all day from 9.00 – setting up in the marquee.
- Friday 23rd, Saturday 24th and Sunday 25th May – serving at the bars in 2 hour slots (as many slots as you want).
- Sunday 25th May from 16.30 – dismantling and clearing site.

If you wish to volunteer or would like any more information please contact Chris at staffing@newarkcamra.org.uk or on 07915 062519.

The provisional entertainment line up is as follows:

Friday 23rd May

- 3pm - 3.30pm QUIZ - Brain teasing time again with resident "brainiac" Mark Taylor.
 7pm - 8pm DAVE SIMPSON TRIO
 8.40pm - 10pm PEOPLE'S REPUBLIC OF MERCIA

Saturday 24th May

- 1.45pm - 2.30pm MORRIS DANCERS
 3pm - 3.30pm QUIZ - Time to shake up those brain cells once again.
 4.30pm - 5.30pm GLASS ONION
 6.30pm - 7.40pm GOVANNEN
 8.40pm - 10pm THE ACETONES

Sunday 25th May

- 2.30pm - 3pm QUIZ - Last chance to win a gallon of beer with today's brain teasers
 3pm - 3.45pm NOT GOOD HONEY

Admission prices are as follows:

Friday & Saturday – non members £6.50 / members £3.50. Fast track entry £10 - includes refundable glass (£2) + 3 mini beer tokens (card carrying members get 9 mini tokens and a weekend pass). Sunday free. **Not a member? – Join at the Festival.**

Beer and cider is paid for with pre-purchased mini-tokens, which cost 55p each. Most beers will cost 2 mini-tokens per third pint / 3 mini-tokens per half pint.

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

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PUBLICATIONS

CAMRA is proud to celebrate international brewing with the publication of two books all about beers from beyond our shores.

Good Beer Guide Belgium(7th Edition)

CAMRA's Good Beer Guide Belgium (27 March 2014, RRP £14.99) is a comprehensive guide book for any visitor to the original home of craft beer. Now in its 7th edition, the book has been exhaustively updated by Tim Webb (co-author World Atlas of Beer & The Pocket Beer Book) and Joe Stange (co-author Around Brussels in 80 Beers) to reflect the growth in the Belgian beer market that has taken place in the five years since the previous editions publication. Author, Tim Webb, sees Belgian influence reaching far beyond just visitors to that country, he said:

"With an increasing audience for handcrafted, de-industrialised and non-corporate beers, Belgian brewing's distinctive blend of tradition, invention and quality will continue to fuel a growing demand for complex and interesting beers far beyond its borders. This book gives people all the advice they need to get out there and explore what's on offer. There's a great chance and challenge for brewers everywhere to get inspired and get creative as a result."

Split into two distinct sections, the book first takes an in-depth look at over 900 beers produced by the country's diverse array of brewers – from global giants to equipment sharing proto-brewers. Each brewer is presented with full contact details and given a rating out of 5 for quality, while each beer is also given a star rating out of 5.

Then, having acquainted the reader with what to drink, the guide turns to the tricky question of where to drink it. Over 500 bars, cafés, bistros and beer shops are hand-picked by Tim and Joe from the ultra modern to the incomparably traditional. Organised into regional listings, each bar entry includes full address information, details of size & range of the venues beer list and key dos and don'ts for visitors.

CAMRA's Good Beer Guide Belgium is out on Thursday 27th March 2014 (CAMRA Member Price £12.99). Available from www.camra.org.uk/shop and all other good bookshops.

The Beer Select-O-Pedia

CAMRA follows up a week later with the publication of The Beer Select-O-Pedia (3 April 2014, RRP £12.99). Written by Michael Larson, co-founder of beer review website The Perfectly Happy Man

(www.theperfectlyhappyman.com), the book uses a 'Periodic Table of Beer Styles' to guide readers through the vibrant and diverse world beer scene – from English Golden Ale to German Doppelbock to the latest Hyper beers from North America and all points in-between. Roger Protz, Consultant Editor for the book said:

"This book is excellent for anyone interested in the vast, rich and fascinating world of beers - not just the UK's real ales but also those brewed around the globe. The best part is you can discover and enjoy at your own pace - no matter how much you already know about beer - whether you are dipping your toe in for the first time or diving straight in at the deep end."

All the styles are presented alongside full-colour illustrations with an 'Atomic Structure' diagram featuring key facts about a style's ingredients, famous producers, food matches and tidbits of trivia. While a small selection of sample beers are supplied for each style to get the reader started the book encourages readers to search out, experience and enjoy these styles for themselves.

Beer Select-O-Pedia is out on Thursday 3rd April (CAMRA Member Price £10.99). Available from www.camra.org.uk/shop and in all other good bookshops.

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* 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.

ENGINEERING A SOCIAL REGENERATION

A friend of mine sent me a text message recently suggesting that I should switch the television on at that moment and tune into 'Inside Out', the BBC1 current affairs programme. I was advised they were showing a story regarding the building of a new steam railway locomotive.

Living where I am means I can receive both BBC1 East Midlands programmes and BBC1 North. The default channel for my TV is the East Midlands offering which didn't have the suggested topic being shown. I tuned to BBC1 North and duly found the correct story. Once it had finished I returned to the East Midlands version where I found a story about the decline of the British pub being shown. It struck me there were similarities between both items. The steam locomotive is hopefully being recreated by the team that constructed the last British built steam locomotive, 'Tornado', using engineering skills that have changed very little since the railways were invented.

Sadly these days many of those technical skills have been lost; much the same way that the pub has declined. In the engineering industry many jobs have been lost to other countries across the world be it through cheaper imports – directly linked to lower production costs elsewhere. Similarly the downturn in the pub trade can be identified in the readily available supply of cheaper priced alcohol in supermarkets. Inside Out showed an example of the loss of pubs. The Top Valley area of Nottingham previously had six pubs, it now has one left; all the others have closed, been demolished or replaced by other buildings.

A direct social link can also be identified. The British manufacturing industry had a fairly labour intensive workforce at one time and those workers needed somewhere to spend their social time. The local pub was their community centre; the place where they met their mates for a few beers, perhaps a few games of darts or cards, but essentially somewhere to socialise and generally relax. The closure of many factories is reflected in the loss of pubs throughout towns across the UK.

Moving on from there I then found an article on

the internet regarding breathing new life in closed breweries. In the Grantham & Newark areas alone we've had our fair share of breweries that have long since closed – major employers in their own right; luckily some have now found new uses. The emergence and growth of new brewers, at whatever scale or size, is to be readily encouraged. One of the aims that CAMRA strive for is to "see as many breweries as possible thriving", according to CAMRA spokesman Neil Walker, adding: "breweries are a hugely important part of the UK's cultural heritage and many of the buildings which housed them are of great historic significance. When a historic brewery does close its doors it is essential we protect them from being converted to uses which don't celebrate the building's past, such as convenience stores or supermarkets."

However between former breweries and ambitious plans for their future stands the hurdle of planning permission. Take Vaux Brewery in Sunderland; closed in 1999 after 162 years of brewing and three unsuccessful management buyouts. The site laid derelict until 2001 when it was purchased by Tesco, but failing three times to gain planning permission, gave up and sold the land to the city council.

Alastair Bonnet, professor of social geography at Newcastle University, believes the loss of such landmarks can have a powerful negative impact. He said: "people become disorientated. This creates a sense of alienation which can have spin-off effects in terms of losing a sense of community." Similar could be said about the loss of the local pub.

Prof. Bonnet added: "There are still some people with a 1960s or 70s world view in which you 'cleanse' the landscape and try to build anew. It happens time and time again. After a while you get 'blandscapes' – generic zones that people find it hard to develop relationships with.

I'm inclined to agree. If buildings had a bit more character about them it wouldn't be so egregious. It is as if developers seem to be deliberately trying to create 'nowheres' in the landscape.

Andy Hides

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