

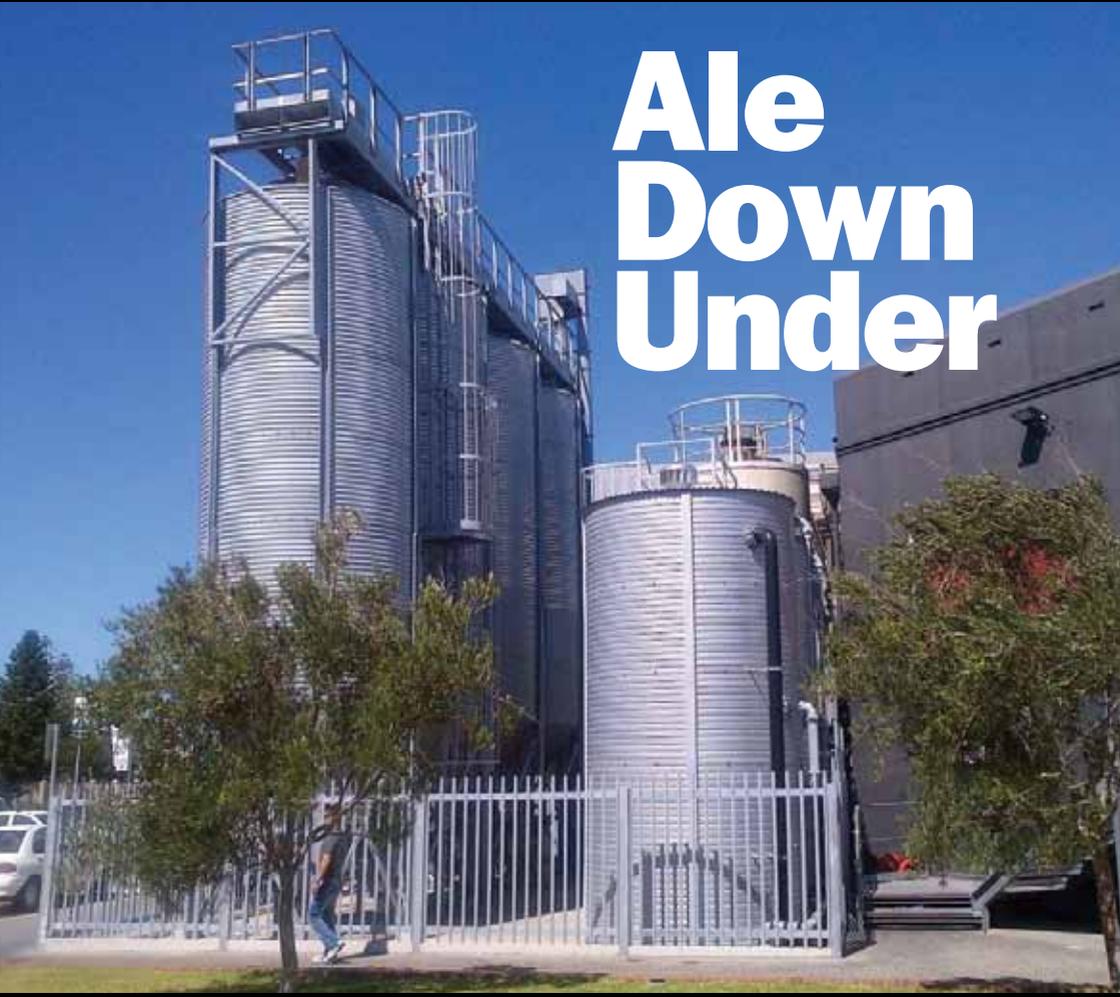


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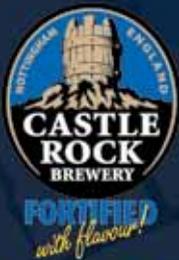
BEER GUTTER PRESS

FOR DISCERNING BEER DRINKERS IN AND AROUND NEWARK ISSUE 48 July 2012

Ale Down Under

A photograph of a brewery facility featuring several tall, cylindrical, corrugated metal silos. The silos are arranged in a row, with a metal walkway and railings running alongside them. In the foreground, there is a metal fence and a person walking. The background shows a clear blue sky and some greenery.

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ALE DOWN UNDER



I was recently lucky enough to spend a few weeks in Australia, escaping the British winter and exchanging it for balmy days in Adelaide, wet and windy days in Sydney and downright scorching temperatures in Fremantle, Western Australia. In case my wife reads this, I should stress that this was not a beer tour, rather a trip to soak up culture and history. And if you say that Australia doesn't have much of either, I would have to mildly disagree, but only mildly.

Being a bitter drinker, visiting Australia filled me with some trepidation, but I need not have worried. Fosters is nowhere to be seen. Its ubiquitous nature in the UK is testimony to British PR and lack of taste (literally) among British youth. Victoria Bitter, is, of course, not a bitter and Australians generally wouldn't give you a 4X for Castlemaine.

There is a lot of lager, and of course this is cold and carbonated but there are some hidden, and not so hidden gems. In later articles I hope to regale you with stories of fine drinking establishments visited in Adelaide, where, as luck (and a little diary organisation) would have it, we had Tony and Heidi Yale, of Newark's Prince Rupert, as our hosts and guides in their home town. Remind me to tell you about drinking on swings and having golf balls aimed at you when you're standing at the gents urinal (yes really).

Anyway, I digress. I'm starting with the end of the holiday – 2 weeks in Fremantle, near Perth, Western Australia. This was "winding down" time after the hectic whirl of Sydney sightseeing and Adelaide partying. It also gave me chance for some serious research into Australian brewing and pubs.

The City of Fremantle is home to three breweries: The Monk Brewery and Kitchen, the Sail and Anchor and Little Creatures. The Monk is a popular brewpub/restaurant on Fremantle's Main drag – the "Cappuccino Strip". It brews eight beers on the premises from a mild at 3.5% to The Chief at 6.5% - the latter being a yellow/amber beer flavoured with

Citra and Cascade. I went there twice, and sampled a few, and the beers were good, but unexceptional. I couldn't get used to table service for drinks, when Australia generally operates pubs the same way as we do – just go to the bar. This tended to slow things down at busy times.

We spent more time at the Sail and Anchor, just across the road. This came across as a typical old fashioned British boozier, with a large horseshoe shaped bar separating two drinking areas on the ground floor supplemented by huge upstairs rooms and a great balcony from which one could watch the world go by. Their motto is "In Fermentation, There is Truth".

The pub boasts 40 rotating taps and three handpulls. A small brewery at the back produces two brews at any time, one of which is normally Sail IPA. The taps have an ever changing range of Australian craft ales with New Zealand also heavily featured. I did attempt an imperial pint of IPA from the handpull, though this was not altogether an edifying experience. I think a combination of new staff, the temperature and the brew meant I had to wait an age while three or four pints of froth were poured out. Which comes to a point which I knew, (this being a CAMRA magazine),



I'd have to face sooner or later – when is ale a craft beer, and when does a craft beer just become a fizzy keg product, and does it really matter? (I may have lost some of my audience now). I don't have the answers and recognise that the methods of storage and dispense in many parts of the world don't result in what we know as "real ales" but perhaps it suits tastes, temperatures and environment? I do know I tasted some tasty complex beers on my travels and generally speaking those served through a handpull were the most disappointing.

That out of the way, I'll move to my "Jewel in the Crown" in Fremantle. This is the Little Creatures Brewing Company. The brewery, pub and restaurant are based in a former boat shed and crocodile farm by the fishing harbour. It started life in 2000, with the simple ambition of producing a "hop-driven pale ale". In this they have succeeded and Little Creatures Pale Ale can be found throughout Australia and has reached the UK in bottled form. It is in fact available in Newark at The Real Ale Store.

The owners are quoted as saying: "... our ambition was to become an open and transparent brewery that welcomed all walks of life and had nothing to hide. The brewery was to be an integral part of the community and neighbourhood"

This has been achieved. The main building has a

BGP is published by the Newark-on-Trent branch of the Campaign for Real Ale (CAMRA).

Newark CAMRA strives 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 CAMRA also brings 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

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

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

drinking area and restaurant in the centre with the kitchen open to view, and a long bar with vast tanks behind from which the beer is served. Surrounding this on three sides is the brewery behind glass. I was lucky enough to be given a personal tour of the brewery by Melanie Bowater, a young brewster who qualified in winemaking but saw beer as her future. Mel gave me the facts and figures:

“Our brew length is 100HL and we ferment in tanks ranging from 40HL to 100HL. We serve bright beer from tanks behind the bar which can hold 40HL, but we usually only half fill them to maintain freshness. Pale Ale is bottle conditioned and keg conditioned but our other beers are filtered bright.

“We source our yeast from the UK and use a Carlsberg flask (or Carlsy) to propagate it in a sterile environment. We are the only Australian Brewery to have a HopBack where we add whole dried hop cones as a late hop addition in the whirlpool. This gives a distinctive hop aroma to our ales that has become synonymous with Little Creatures beers.

“The equipment in the Brewhouse is German designed, but the styles of beers we make are

influenced from all around the world. The Pale Ale is an American Pale Ale, the Pilsner is similar to those from the Czech Republic, the Bright is an English Summer Ale and the Rogers is a American Amber Ale.”

Special mention needs to be given to Firkin Thursday when the brewers reveal a barrel with a recipe variation and serve it by gravity. A recent example was Pale ale dry hopped with Chinook & Sovereign hops.

The site gives the impression of brewing on an industrial scale, but Mel and all her colleagues bring a dedication and enthusiasm to their work which reflects what one would expect from a microbrewery. And, at a time when “micropubs” are struggling for a formal definition, this place meets certain criteria – just beer brewed on the premises, wine and soft drinks on sale, and staff who care. OK, the scale is different, the values are not.

To end, my thanks to Mel, Charlie, Woody and all the staff at Little Creatures who have broadened my horizons where good beer is concerned!

Editor



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CHAIRMAN'S REPORT

Another Newark Beer Festival has come to an end and it was great to see so many people enjoying the good weather that blessed the festival this year. I hope you all enjoyed yourselves and look forward to welcoming you to the 18th festival next year. It was great to sample beers from so many new breweries again this year and my thanks go out to all the volunteers who spared their time to make the event possible.

Now the festival is over it is time for all CAMRA members to think about which of the region's pubs should be considered for next year's Pub of the Year competition. The closing date for entries is the October branch meeting in order that the committee can give the assessors time to visit the pubs nominated; each pub having to be visited twice by each assessor. I am looking forward to a great competition that proves to be as close as this year's. Just prior to going to print we heard that this year's winner, Just Beer Micropub, has been voted Nottinghamshire Pub of the Year. The branch offers their congratulations on this award and wishes them well for the forthcoming regional competition.

Finally, I hope you have all purchased your copy of the Real Ale Guide to Newark, Southwell and District. If not, please contact me via e-mail on chairman@newarkcamra.org.uk and I can advise where copies can still be bought.

Happy imbibing

Tom

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LocAle UPDATE

LocAle accreditation is awarded to pubs which pledge to always offer at least one locally brewed real ale (within a radius of 20 miles from the pub's door) on their bar. The following pubs in our area are currently in the scheme:

- 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

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

Also near by:

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

Pubs wishing to apply for accreditation should contact Newark CAMRA. More information at: www.newarkcamra.org.uk/locale

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DIARY : Branch Meetings

2012

5th July: The Grove, Balderton
9th August: The Reindeer, Southwell
6th September: The Malt Shovel, Newark

Also: Summer CAMRamble to Yorkshire Dales, Saturday 18th August

Details of all meetings and socials can be seen on our website:

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BREWING TO RETURN TO NEWARK

The importance of brewing and malting to the development and success of Newark has been well documented. Sadly, so has the demise of these once-great industries. The last brewery, at the Maple Leaf in Winthorpe Road was a short-lived brew pub plant which closed its doors in 1986. The big players, Holes and Warwick and Richardson, and their subsequent incarnations as John Smiths and Courage acquisitions were closed by the mid 80's. The town's maltings had all but disappeared by 1956.

It's very pleasing, therefore, to be able to report that brewing will soon return to the town again. Partners Dan Dery and Will McKeon are currently working on converting, and conserving, the old William Street maltings to become the Newark Brewery Company. The building is owned by Dan's family company, Dery Building Services and formerly housed their offices until they moved to the old hospital building on London Road. Since then it has been left empty.

Talking to the partners it is apparent that their love of real ale and ambition to run a successful brewery are matched by their eagerness to conserve a historic building which has most of its original features intact. An inspection of the building shows that it was constructed in three distinct stages during the Victorian area, with evidence of evolving building techniques. The three large malt kilns are intact as is the floor above, comprising original airbricks. Little is documented regarding these particular maltings but they are immediately opposite the site of the old Heppenstall's Brewery and it is likely that the brewery was supplied with malt from here.

Will told us how their knowledge of the building had evolved since the work on the site started. Parts of the building which have been uncovered were unknown to the Dery Company at the time of their occupation. The ongoing discoveries, and the fact that Dan and Will are keen for the building to be as accessible as possible to the public,

has slowed down progress. Planning permission was granted quickly, but the need to conform to modern building regulations while keeping this as a heritage building, open to the general public for viewings, has caused delays and headaches along the way. The original project plan is under constant review and Will hopes that a final timetable for the building and installation of equipment will be known next month.

Their plans are for an 8-10 barrel plant, which will be supplied by David Porter, of PBC (Brewery Installations) Limited. David, who is also involved in running the Outstanding Brewing Company in Bury has been an inspiration to Will, (who will be Head Brewer) with his no-nonsense approach to successful brewing, cutting through much of the mystique and "art" to concentrate on the process.

The partners plan to start with a signature session beer, to be called Newark Best Bitter. They are not rushing to market but intend going through a painstaking process of sampling and evaluation of alternative recipes, involving CAMRA members and local pubs, to ensure their first brew is not only of the correct quality but also to people's tastes. The plan then is to install Newark Best as the ale of choice in the area with the aim of supplying locally, cutting down on "beer miles" and their carbon footprint. However, recognising that alternative markets are necessary for any business they are currently exploring the possibility of supplying the burgeoning market for British Ales in the Far East, with both bottled and keg versions of their beer. Recognising that marketing is fundamental to their success, their logo and pump clips are already taking shape, utilising the familiar shape of the Newark Siege Tokens.

This is the project to capture the minds of the townspeople, building on our heritage and offering us a really local ale. Good luck to Will and Dan, we are waiting expectantly for gyle number one!



JUST BEER WINS ANOTHER ACCOLADE

For several weeks recently, members of five local CAMRA branches visited the branches' Pubs of the Year and as a result, Just Beer in Newark has been voted **Nottinghamshire Pub of the Year**. This is the intermediate round between branch level and the East Midlands regional competition. The award is a fantastic achievement for a pub that has not been open two years yet and great news for the Newark area generally. When I told them the news, partner Phil Ayling declared himself "gobsmacked, ecstatic and humbled". He added: "This is totally unexpected. Big thanks go to all our customers for making Just Beer such a success."

The other pubs in the finals were:
The Mallard, Worksop
The Hand and Heart, Nottingham
The Horse and Plough, Bingham
The Horse and Jockey, Selston

The branch regions judging this round were North Notts, Nottingham, Mansfield and Ashfield, Vale of Belvoir and Newark

The presentation for this award will take place on the afternoon of Saturday 7th July from 1.30pm, at Just Beer, Swan and Salmon Yard, 32a Castle Gate, Newark. All are welcome.



BEER GUTTER PRESS SPREADS THE WORD

As we go to press, Newark CAMRA branch are in final preparations with Grantham CAMRA, to extend coverage of the Beer Gutter Press to the Grantham Branch area. This will result in a bigger magazine with more news and features and give our advertisers better value, with a larger circulation over a wider area. It is hoped that the first joint issue will be out in October.

LETTERS TO THE EDITOR

Dear Editor

I am writing to air some views and welcome debate on the subject of "micropubs". As a fairly regular drinker in The Vine and a fan of Springhead beers, I note with interest the brewery's recent advertising campaigns, which refer to the 'The Springhead family of Micropubs'. This raised a few questions in my mind, and from what I hear, in others too at a recent meeting of the Newark branch of CAMRA.

I'm not sure that there is a hard and fast definition of a micropub, but my understanding is that it refers to specialist outlets for cask conditioned ales that choose not to keep anything that could be referred to as keg. The concept of the micro pub also steers clear of juke boxes, fruit machines and televisions.

I am very fond of The Vine and Springhead beers, and I think landlord Paul Goodman's enthusiastic approach, backed by your recent further commitment to real ale with the Captain's Bar, is to be applauded.

So keep up the good work, Springhead, but I would reconsider the description of your excellent pubs as "micropubs".

Hedley Harrison, Address supplied

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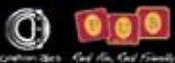
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17TH NEWARK BEER FESTIVAL

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The sun shone out of a clear blue sky as the 17th Newark Beer Festival opened its doors to the queue of expectant revellers. After months of planning, the last piece of the jigsaw seemed to be in place. We can plan for everything apart from the weather, which is in the lap of the Gods, but the Gods were smiling.

This year's event had thrown up numerous challenges for the organisers, the relocated extended Bank holiday for the Queen's Diamond Jubilee being the main one; will attendance be affected as people plan for the following long weekend? Will the lack of disposable income in these austere times have an impact?

Well, we need not have worried as almost 3000 people made the pilgrimage to Riverside Park over the weekend; slightly down on the previous year but not that you would have noticed. Many familiar faces from all points of the country kept their annual appointment with us as well as many first timers.

This was pleasing to say the least, both for the organising committee and the 100+ volunteers who gave up their time to help put up, strip down and work either behind the bars or behind the scenes, a valiant effort by all who, apart from the cellar staff, were all Newark branch members, which leads me on nicely to say a huge thank-you on behalf of the branch to Andy Sales, Steve Westby, Ray Kirby and all their staff

for sourcing, ordering and lovingly tending to the beer which, in spite of temperatures in the high 70's all weekend, was served in superb condition.

18,000 halves of beer plus 3,500 halves of cider and perry quickly disappeared over the festival with a brand new brewery, Lincoln Green from Hucknall, selling out first, a great accolade as they had only been brewing for 3 weeks and just goes to show the quality of our micro-breweries in this country.

Although times may be hard for many at the moment and that pound in your pocket just doesn't seem to go that far over £1000 was collected for our branch charity, Beaumont House Community Hospice, which is a brilliant result, thanks go to everybody that gave and to the hospice volunteers in attendance.

But Newark Beer Festival is not just about the beer, it's about a good day out for everybody as we strive to supply you with an entertainment package to rival any outdoor event of this nature. This year's daily quiz was as popular as ever with 30 teams taking part on Saturday and the quality of the bands matched any previous line-up, with this year's surprise band, Parker, giving headliners The Almaboobies a run for their money as they blasted through well-polished versions of songs by The Clash and The Kaiser Chiefs that really had the place rocking, not bad for tea-time on a Saturday afternoon.

So again another trouble free event was enjoyed by all and hopefully there wasn't too much pain from either beer or sunburn whilst we, the organisers bask in the glow of another successful festival and rest our aching limbs.

But don't worry, we start planning next year's event in September, so here's to the 18th Newark beer festival - be part of it.

Duncan



A DAY IN BRADFORD



All together now, to the tune of "OLD CAPE COD" – "if you like your beer then go to Saltaire"

Ok, rubbish start I know, which was a bit like our journey to The Victoria Hall, Saltaire back in darkest February for the Bradford Beer Festival. The day started well enough with many folk having breakfast at Wetherspoons and then wandering to the bus for a 9.00 am start. We then headed onwards towards Saddleworth Moor! The driver seemed to think we were heading for Blackpool. He got off lightly with a bit of gentle ribbing from the front rows (though he scuppered his chances of a lift on the way home!).

Over three hours later, with a drop in Bradford centre and another at the Festival, the remaining travellers arrived at Saltaire Brewery. We were greeted by Tony, the boss, and after a much needed comfort break were treated to a spread of ham cobs, sausages on sticks and samosas, to provide sustenance for the beer tasting ahead of us. Tony then proudly showed us around his premises, a former power station which had generated electricity to drive the old tram system. Now a fine microbrewery, the place produces great beer. That said, I can't remember the names as

BEER FESTIVAL VOLUNTEERS - THANK YOU!

*I would like to say a **big THANK YOU** to all the volunteers who helped at Newark's 17th Beer Festival.*

Much hard work was carried out from loading the vans on the Wednesday to putting everything back in the container on the Sunday night.

Without you all, the festival simply would not be possible.

I will be seeking volunteers for our future festivals so watch this space and don't be shy!!

Lou

I didn't take notes, but every one I tried was excellent. Virtual visitors check out www.saltairebrewery.co.uk

After a couple of pleasant hours we had a twenty minute stroll up to the Bradford Beer Festival, which was very busy with lots of beer (naturally), and a brass band playing "Baggy Trousers". I quite like brass band music, and Madness don't offend me but the combination seemed a little odd. The venue was filled to capacity and felt a little crowded.

This year's best brews at Bradford were:

- *Champion Beer of the Festival: Nagas (Salamander Brewery)*
- *Mild: Lightweights & Gentlemen (Irwell Works Brewery)*
- *Session Bitter: 3B (Barkston Brewery)*
- *Best Bitter: Tucks Tipple (East Coast Brewery)*
- *Stout/Porter: Nagas (Salamander Brewery)*
- *Speciality Beer: O-Garden (Otley Brewery)*
- *Strong Beer: Eliminator (Ridgeside Brewery)*

With the session drawing to a close, two swift halves were had in relative calm before we jumped on a train into Bradford centre for a closing session. All too soon we weary travellers were back in Newark, in time for a nightcap - a fine conclusion to a great day out!

Rob





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MEET THE PUBLICAN

David Brisk



The people of Balderton are not well served by real ale pubs, with only three in the village plus one nearby at Fernwood. Most Balderton residents wanting a night out sampling real ale will travel to Newark - not far I know, but it entails a long walk or taxi journey home. One young pub manager, however, is hoping to increase choice in Balderton itself, and is enlisting CAMRA's help in making this possible.

David Brisk is the manager of the Grove on London Road, best known as a "Sizzling" pub, a chain owned by Mitchell and Butler, offering good value in hot food but with only a limited range of real ales. David's aim is to make the pub a regular haunt for local real ale drinkers and to attract them from further afield.

David has a good pedigree in pub management and is no stranger to the real ale world, having been General Manager, of the Shakespeare's Head in Holborn, London - a JD Wetherspoon pub with a turnover of £70K a week. He grew up "above the shop", his parents are tenants of three pubs in Kettering. David told me: *"After a long stint in Central London, and six years in total with JDW, I wanted to get back to running a community pub, which was my background before joining Wetherspoons. I applied to M&B and became relief manager here at the Grove. After six months as relief I was taken on permanently and have now been here for about a year."*

One of David's first moves was to make a subtle change to the beer range, but one which has proved very popular. He dropped Marston's EPA, which had not proved popular and replaced it with Shepherd Neame Spitfire as a regular beer, selling at £2.35 per pint. He has seen real ale sales increase by some 20% since he took over and sales are still increasing. While David's hands are tied by the purchasing policies of his pub company he is positive about the future where real ales are concerned. He told me: *"M&B has a new Board and one of their aims is to shift some responsibilities away from the centre to local managers. The Grove is part of an initial pilot of 15 pubs to try out this approach. We already have permission to install a third handpump"*.

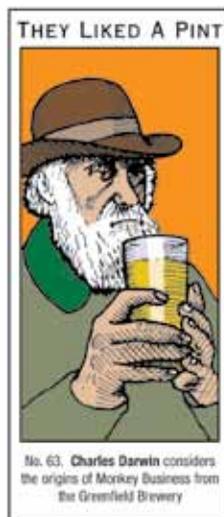


No stranger to the workings of CAMRA and the benefits the organisation can bring to publicans as well as consumers, David is keen to forge links with the local branch and is hosting the July meeting, as well as stocking the Real Ale Guide. He is keen to take advice from members who are welcome to taste the ales and give their feedback. The current range is Batemans XXXB, Greene King IPA, Charles Wells Bombardier and Shepherd Neame Spitfire, on rotation, and, subject to sales and agreement with his management, David is keen to stock a LocAle on the third handpump. He also has an outbuilding across the car park which he feels would be ideal for a mini real ale festival.

This may never be a pub with an ever changing array of beers from micro breweries, but the Grove can serve to remind us that national and regional brands, if served well, have a place in the market, and customers know they can rely on a consistent range in good condition.

So, the next time you're thinking of leaving Balderton for a pint in Newark, pop in to see David first - you may even stay!

Editor



SUMMER CAMRAMBLE

Join us for a great day out.

Confirmation and/or Enquiries to Tracey Moran
Call: 07971 484372
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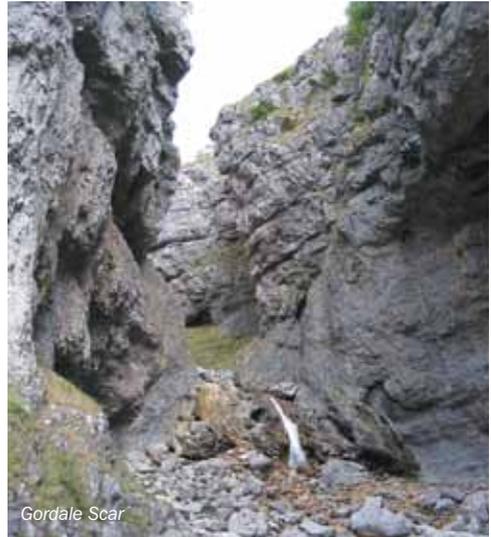
This years summer CAMRamble will take place on Saturday 18th August, and will take us to Yorkshire. Our guide will be Tracey Moran, who will take us on a 9 mile circular route starting from Malham in the Yorkshire Dales (OS Map OL2)

The ramble will incorporate a scramble up the fascinating Gordale Scar, but there is an opportunity for the group to split here for an alternative route to avoid the scramble. (Re-group after 2.5 miles.) All then walk on to Malham Cove before a descent back to the village for some real ale.

There will be a Travel Wright coach leaving the Town Wharf, Newark at 8.00 and we will return at 22.00 after a beer and fish and chip stop in Wetherby.

The cost will be between £10 and £14 depending on numbers

Water, pack-up, waterproofs and suitable foot-wear are strongly recommended along and a modicum of fitness is required.



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The outside has been extensively refurbished, including a new courtyard and a separate beer garden.

Sister pub to:

The Crown, Beeston, East Midlands CAMRA 2010 & 2011 pub of the year &
The Chesterfield Arms, Chesterfield's CAMRA 2010 & 2012 pub of the year.

Find us at the beginning of the 'Southwell Trail'. Open from 12pm
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BREWERY ROUNDUP

Some snippets from a selection of our LocAle breweries:

HANDLEYS

Handley's is about to brew gyle number 40 and their latest beers include **Willow Tree Gold** (packed with first gold hops) - as supplied to the Newark Beer Festival, **Front Street Bitter**, **Barnby Pale Ale**, **Golden Light Murphy** and **Tom-Tom**, the latter having a double addition of "Tomahawk" hops. The success of their own beers at The Willow Tree has made it difficult to sell other cask ales and so they have now introduced a policy of only serving "LocAle" cask beers - i.e. you will only find a selection of Handley's or other Newark LocAle Beers on the handpulls at The Willow Tree. It is hoped that later in the year larger fermentation vessels will be introduced to increase brewing output.

MAYPOLE

Rob Neil reports that the Beaumont House charity beer - **Solar Storm** 6.0%, (*quadruple hopped with 5 varieties of hop*) was very successful, selling out at the Newark beer festival and also at Just Beer, The Price Rupert, The Vine and The Castle.

They have had their busiest period ever with two big wholesale orders plus another for July, as well as supplying their own ales and sourcing a number of guest beers for Southwell Folk festival. They are brewing to capacity and even brewing at weekends! Orders for bottled beers are also doing very well.

MALLARD

Hearty Goodfeather is now called **Golden Duck**, since it is being supplied outside the Hearty Goodfellow & **Specduckular** is a newly brewed beer.

MILESTONE

Celebration & Jubilee were specially brewed for the Diamond Jubilee Festivities. All going well at the Brewery.

FUNFAIR BREWING COMPANY (*at the Chequers, Elston*). *Abi writes:*

The Brewery is nearing completion, the main building works have now been finished and the new reinforced flooring and drainage system is in, as are the electrics. Our smart new loading bay has been

installed allowing us to hoist up the raw materials for brew in the most traditional of fashions using a hoist and pulley system.

Our mash tun and hot liquor tanks are in - thanks to the "many hands" approach of our loyal friends and customers in the village and a local farmer with a fork lift! We are awaiting the completion of our two extended fermenting vessels and the bespoke copper, all of which are being made for us by DEFABS.

From my point of view my lovely office is taking shape...it will be the most glamorous office in Brewing with a chandelier and wall paper! We have been doing lots of painting and have been making very frequent trips to Newark Paint supplies who have been very helpful in getting us the right paints for the job!

David anticipates brewing to commence in July, I expect the first few brews to be a secretive affair whilst he gets used to his new larger kit and then once he has found his feet again the doors will be open to visitors.

NEWBY WYKE

The past few months have been extremely rewarding for the brewery. They have brewed a number of new beers whilst still ensuring old favourites are available as the demand for these remains high.

- **HMS Queen Elizabeth** was brewed to celebrate her Majesty's Jubilee. Sales have been through the roof with a big demand due to the Jubilee celebrations and reorders prompted by customer requests.
- **Banquo** is a new session beer at 3.8ABV which has been well received.
- **RMS Olympic** 4.8ABV is a new beer which will be launched to celebrate the occasion of the upcoming London Olympics and will be a beer for the Olympic Gods to savour.
- **Cock 'N' Ale** 4.0ABV was commissioned specially for No.3 Squadron Royal Air Force in celebration of their 100th Anniversary at RAF Coningsby in May 2012.

On a recent secondment the No.3 Squadron took three casks with them to Holland. The beers were appreciated by all but it emerged that each nationality had their own particular favourites - the Polish loved the **Banquo**, the Swedes the **Marie Celeste** with **White Sea** being the German's favourite.

The Brewery has again supplied beers brewed specifically for two local festivals. **Roundel 2012** at 4.0ABV has again been brewed for the 9th Bourne Beer Festival held June 1st-4th. **Riverside Bitter** will once more be available at The Meadows Music Festival, Stamford on the 7th July.

And to round off an exciting quarter the BBC Time Team, while filming at Belton House for their current project, asked for a cask of **Orsino** for their Staff Marquee.

CHARITY UPDATE

Thanks go out to all the people who donated their loose change and unused beer tokens at this year's Beer Festival - £970.90 was raised for Beaumont House Community Hospice.

In addition to this, seven barrels of Maypole Solar Storm have been sold since its launch at our festival with 50p from the sale of each pint going to the charity. £245 was raised from the sale of 3 barrels at the festival and one each at Just Beer, The Castle, The Vine and The Prince Rupert.

The Wednesday following the festival, a number of branch members participated in the Sunflower Run



and Drag Race at the showground. Some interesting sights I'm sure you'll agree!

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September 2012

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| 4.2% abv No. 8 in the Nottinghamians' range of celebration ales. A pale ale using Polish hops to commemorate a decorated local war hero and Olympic Gold medalist. Available July-September | 3.7% abv No. 134 in the 'Natural Selection' range. Wild Angelica is an amber session beer, malt grain taste, with a hoppy aroma and lasting bitter finish. Available in July | 4.9% abv No. 135 in the 'Natural Selection' range. Egret is a strong and pale, pilsner-style cask ale. Available in August |
|--|---|---|

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THE REAL ALE GUIDE COMES TO TOWN

Those who attend the branch meetings will know that Newark CAMRA has been working on a Real Ale Guide to Newark, Southwell and surrounding district for nearly a year now. This was to be the first ever externally published CAMRA guide, published in conjunction with Capital Media, a publishing company based in Newark, who also publish the Beer Gutter Press and other CAMRA magazines.

This meant that a private company took on the role of graphic design, advertisement sales and printing, leaving CAMRA members to concentrate on the pub and brewery entries and the editorial content. Capital Media have funded the venture and take sales income, and the branch gets a royalty for each copy sold through the branch.

The guide was launched at this year's Newark Beer Festival. It is an 80-page full colour publication and follows the traditional format of CAMRA guides, with a directory entry describing each pub in the area, and its facilities. In addition there is a comprehensive listing of all LocAle breweries, and a number of useful articles, including an illuminating account of the history of brewing and malting in Newark, kindly written by local historian George Wilkinson.



Stuart Graham, Managing Director of Capital Media, said: "We have thoroughly enjoyed working with CAMRA on this publication and are very pleased with the final article.

"I'd like to express my appreciation for all the hard work that CAMRA members put in to surveying every single pub. Without them the guide would not have been possible. We're now trying to secure outlets across the region so that real ale lovers can buy the book at a pub or shop near them."

Simon Hall, Head of Publishing at CAMRA, commented: "You've all done a fine job. I like the design and the mapping is great (often this can be very weak in local guides). I'm sure it will be an appealing publication to Newark pub goers."

The guide, which retails at £4, is available in WH Smiths and Strays in Newark and at an increasing number of pubs across the region. You can also order online at www.pubsinnewark.com or on the CAMRA website.

If you want to know where to buy the guide, or you are a publican or retailer and wish to stock it, please call Capital Media on 01636 302 302 or email sales@thisiscapital.com

REAL ALE GUIDE UPDATE

Following on from the publication of the Real Ale Guide to Newark, Southwell and District, the Beer Gutter Press will now carry amendments, corrections and updates to the Guide on a quarterly basis. If you wish to notify us of any changes please contact the Editor by emailing newsletter@newarkcamra.org.uk

Pp 30 - 31 On the Southwell map, the location of the Final Whistle (no 44) is shown wrongly. It should be shown on Station Road, north of the junction with Newark Road. *Our apologies to the Final Whistle for this error.*

p39 - Old Malt Shovel 01636 658434

P41 Queens Head - now stocking one real ale - Springhead Maid Marian Blonde at time of last visit.

P42 Spring House. Has now reopened. Beer range not known.

THE 'BIGGEST PUB IN BRITAIN' RETURNS HOME

7th - 11th August 2012



This year's Great British Beer Festival, which runs from Tuesday 7th to Saturday 11th August returns to Olympia after a five year occupation of Earls Court. The festival is the biggest of its kind in the UK with over 50,000 visitors expected. With the event drawing ever closer, CAMRA is calling on all beer drinkers to put the Festival's dates in their diaries!

There will be over 800 different real ales, ciders, perries and foreign beers from literally all over the world with CAMRA claiming to have something to suit every drinker's taste buds. This fun event is not all about the beer though. There is a variety of different foods from around the world, traditional pub games and music to enjoy. As always there will be tutored tastings and the top beers will be judged, with one gaining the coveted title of Champion Beer of Britain 2012.

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£8/£6 CAMRA Members. Season tickets £23/£20
CAMRA Members. Festival Glass £3**

All tickets available: www.seetickets.com/gbbf
Website www.gbbf.org.uk



BEER GUTTER QUIZ 2012 - No. 21

Welcome to the latest edition of our cryptic Prize Quiz.

This time the answers are all Olympic sports and events.

There'll be a beery prize for the winner. Send your replies along with name, address and telephone number to quizmeister@newarkcamra.org.uk or by snail mail to 'Beer Gutter Quiz No 21', 22 Ringrose Close, Newark, Notts NG24 2JL' to arrive by 31st August 2012. The winner will be selected at random from the highest scoring entries.

The winner of Quiz No 20 was Glyn Moxham of Bottesford.

1. Eastern-European grave.
2. Artist is not new.
3. Rodent found in Minorcan capital.
4. More, Garcon!
5. Becher's Brook, Canal Turn and The Chair.
6. Oscillate around 2001.
7. Falling out?
8. Obscure character, lacking energy, gets Oscar.
9. Pubs lining each side of the street?
10. A bit like a family in a radio serial.

The answers to the last quiz were: 1) A Christmas Carol 2) Pickwick Papers 3) Barnaby Rudge 4) Hard Times 5) Great Expectations 6) The Chimes 7) David Copperfield 8) Our Mutual Friend 9) Oliver Twist 10) The Mystery of Edwin Drood.

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