

From the Newark & Grantham branches of Campaign for Real Ale

newarkcamra.org.uk & granthamcamra.org.uk

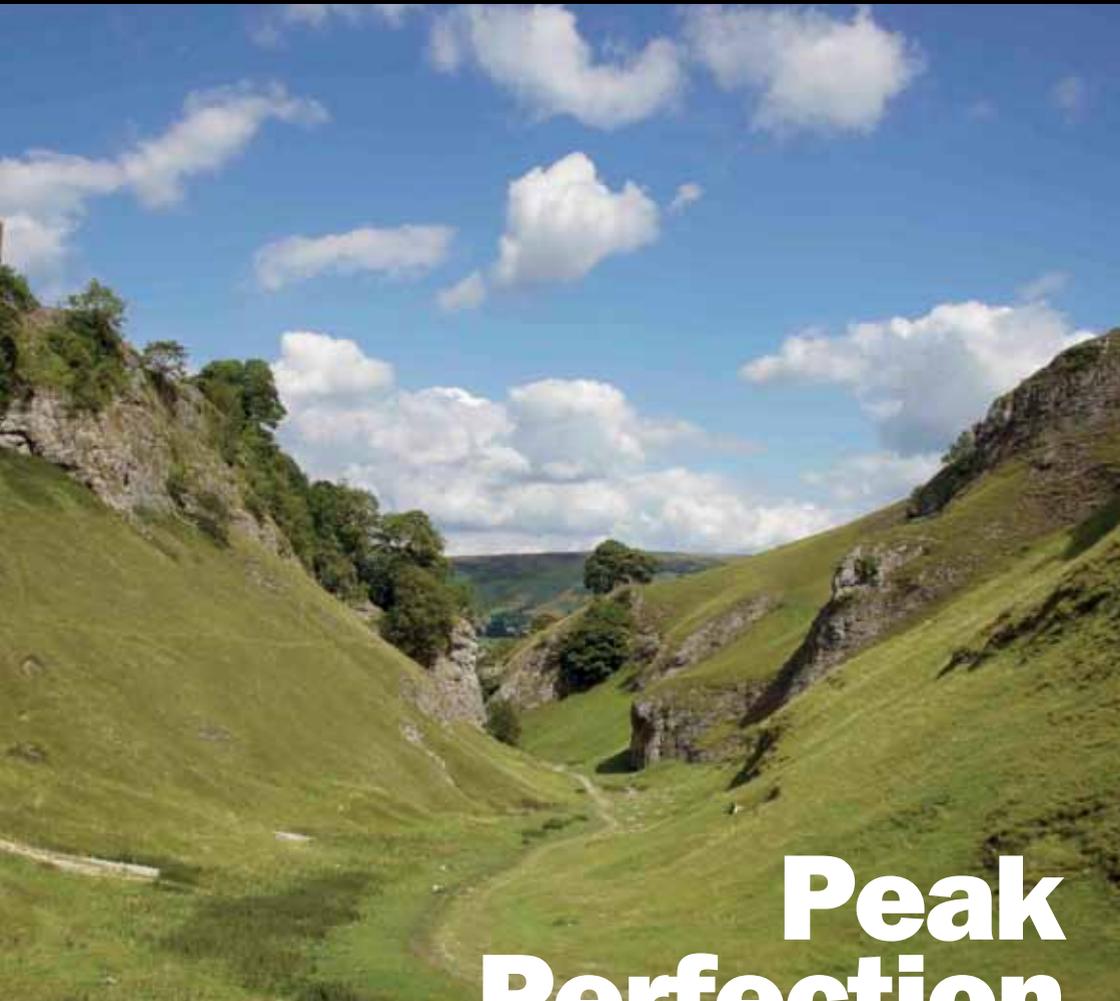


CAMPAIGN
FOR
REAL ALE

BEER GUTTER PRESS

FOR DISCERNING BEER DRINKERS

ISSUE 56 Jul-Aug 2014



Peak Perfection

QUALITY ALES AT WETHERSPOON

Featuring great ales such as



WETHERSPOON INTERNATIONAL REAL ALE FESTIVAL
17th October - 2nd November 2014
Up to 50 Ales from the UK & Around the World

SUPPORTED BY



CAMPAIGN
FOR
REAL ALE

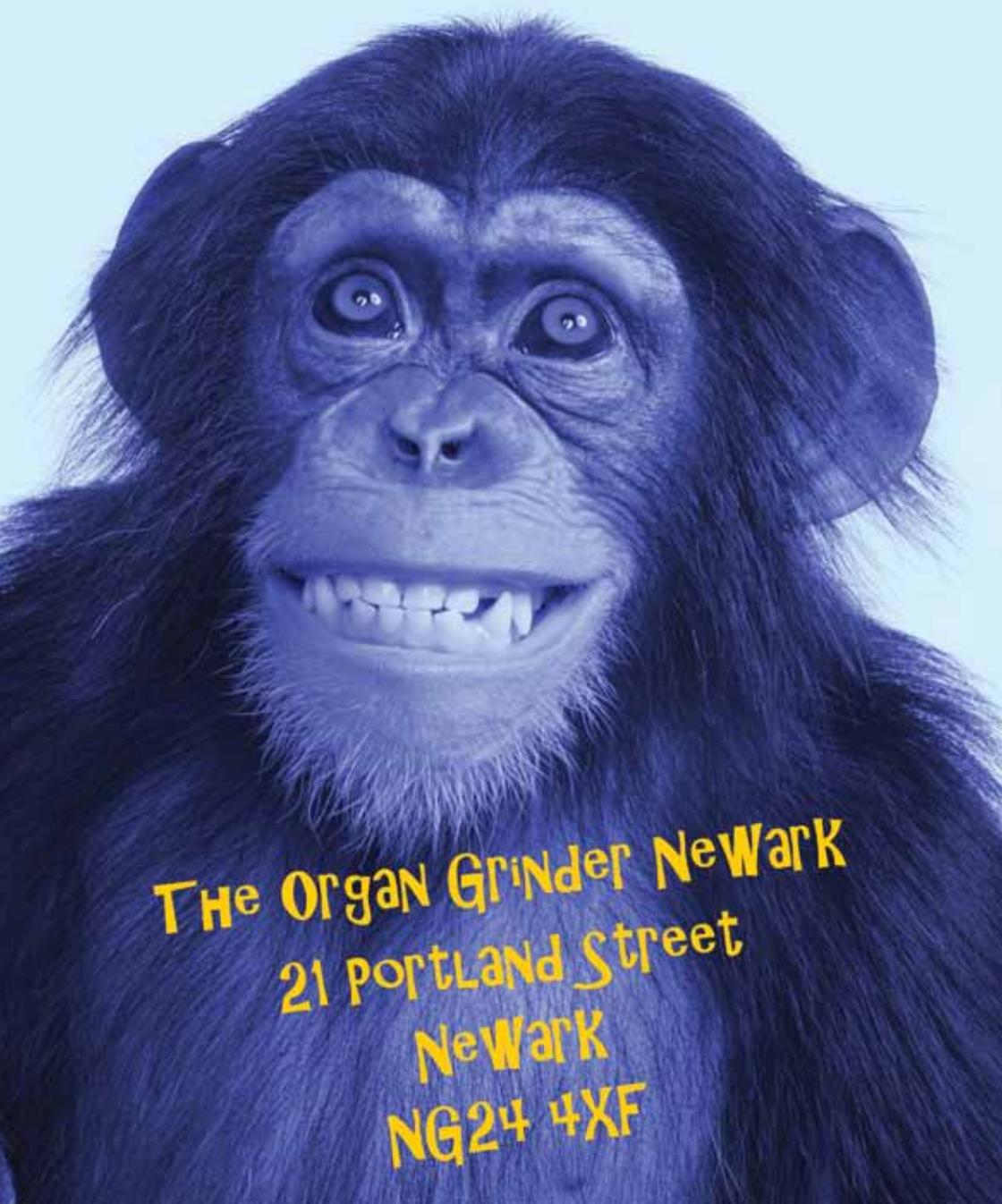
THE TOLLEMACHE INN
17 St Peter's Hill
Grantham
01476 594696

THE SIR JOHN ARDERNE
1-3 Church Street
Newark-on-Trent
01636 671334

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

wetherspoon

blue monkey brewery



The Organ Grinder NewArK
21 portland Street
NewArK
NG24 4XF

PEAK PERFECTION

We decided to rent a cottage in the Peak District for a week, to do walks and touristy stuff which we don't normally find time for during day trips. The cottage was on Buxton Road in Bakewell, and while browsing the local attractions on the internet I had a lightbulb moment – the kind I don't get very often these days. There was the Thornbridge brewery, listed as being on Buxton Road, Bakewell; as it turned out, just a few hundred yards from our cottage. It transpired that brewery tours could be booked for Wednesdays at 3pm, so without further ado our two places were secured.

The brewery is tucked away on an industrial estate on the outskirts of town, on what was the site of an old mill. It does not scream its presence from the roadside and was surprisingly tricky to find, but we were soon staring towards the modern façade of one of the most successful and exciting new breweries of recent years.

On entering we were immediately directed to the bar, which is not a scenario I have found in many breweries. There was a relaxed atmosphere among the waiting visitors, while upstairs you could view the hive of activity that was the administration section, including a fleeting glimpse of the main



man, Jim Harrison. As there were 26 of us punters in total, we were split into two groups; fortuitously we made the second group so were invited to have another beer by our guide, Technical Sales Manager Richard Noble. At the bar were an eclectic mix to suit all tastes; on handpump a one-off special ginger stout (!) called Lilith; on the 'craft' dispenser two standards, Sequoia American Amber Ale and St Petersburg Imperial Russian Stout (if Thornbridge do such a thing as a 'standard') and a new bottled brew, L'Eroica Britannia Pale Ale, bottled that morning in honour of 'the most handsome bike race in the world'.

Thus fortified, we followed Richard into the brewery itself, which is the epitome of the modern, shiny brewery with no old equipment in sight. Hook

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*

Norton and the like it certainly isn't. Thornbridge's slogan is Innovation, Passion, Knowledge and the all-pervading atmosphere is just that; a young, knowledgeable and energetic workforce who live for the place and made you want to send in the CV there and then.

Through computerised screens and glass panels we watched the processes in action, all the time noting how Richard warmed to his theme with every section we passed. Thornbridge make no bones about the fact that they are a craft brewer as well as a real ale one; controversial in some CAMRA quarters but certainly as innovative as any around. The number of new brews they try on a regular basis is astounding, and no ingredient seems to be out of bounds, even cucumber which we learned was being included in an experimental summer brew. Most of the 'experiments' take place at the original location, old stables at Thornbridge Hall up the road, and those deemed worthy then make it to the Bakewell site.

The brewery is by no means large and it doesn't take long to go around, but they have already started moving into the adjacent set of buildings and plan to acquire two more units. Exports alone have risen four fold, and demand for the iconic and superb Jaipur has gone beyond any original expectations.

As we neared the end of the tour, Richard had one last surprise in store. Childish mischief glinted in his eyes as he took us across to the other block of buildings, pausing only to show us the Thornbridge van he proudly drives around the country. In what looked like a spill-over warehouse full of odds and sods, we were shown about twenty wooden casks;

we didn't have to get too close

to realise they had contained American Bourbon.

What Richard told us next (under 'strict secrecy', but he doesn't know where I live), epitomised the Thornbridge philosophy. The plan was apparently to fill each of the casks with a specially brewed Belgian Blonde beer, topped up with the pulp from a cider manufacturer they had a good working relationship with. As Richard put it, the results might be 'crap', or they might be exquisite; the fun was in the finding out. I can think of very few other breweries who would even try such a left-field recipe, but the results should be known in a few months' time and will be eagerly awaited.

As we made our way back to the reception area and bar, I couldn't help thinking how apt the brewery slogan is. Innovation – more than most. Passion – without a doubt, all through the organisation. Knowledge – undisputed, from within the organisation via staff who have worked for other breweries and from partners they work with to try new things.

Back to the bar then, with half an hour or so to sample more beers and relax on comfy sofas around the tables. No limit was placed on how many beers we were allowed, but nobody wanted to abuse the hospitality.

We reluctantly took our leave as the workforce themselves headed for the door at five o'clock. Clutching t-shirts, commemorative glasses (why does beer always taste different out of a Belgian-style stemmed glass?) and a book they've produced on matching beer with food, it was back to the cottage to sit in the garden with another Thornbridge beer. It seemed a shame not to.

A postscript to all this came a little later when we visited one of the local curry houses. While waiting to be shown to a table, we were asked what we would like to drink. 'What beer do you have', I asked, not expecting much. 'Sir, we have Cobra, Kingfisher, or Jaipur'.

I love easy decisions.

DM



19TH NEWARK BEER FESTIVAL

For the second year in a row the weather conspired against us in May at the Newark Beer Festival. A reasonable Friday gave way to heavy rain on Saturday, but it didn't dampen everyone's ardour. Thanks to some quick thinking by staff members and a fast response by Newark and Sherwood District Council we managed to prevent parts of the site becoming a quagmire. Thankfully the rain stopped and the marquee filled up. The weather on Sunday was glorious giving us the best Sunday turnout ever.

The faithful again came in their droves to sample 145 beers from 71 breweries and 43 ciders from 25 producers. Thanks to our beer buyer Andy Sales, the range was again excellent.

Of course, festival-goers are a generous lot and I'm pleased to say that a large sum was raised for this year's CAMRA Charity, the Lincs and Notts Ambulance. The charity was very pleased with everyone's generosity and send their thanks to all those who donated.

This year we had a new band-booker and MC, Ian "Lobba" Dobbs, who took on the role from Duncan Neil. He certainly didn't disappoint, with a great range of acts over three days covering many musical styles including rock, blues, R&B, soul, Irish and Morris dancing!. Truly something for everyone, and all the bands were well received.

CAMRA Beer Festival isn't just about drinking (really). It's also a campaigning tool and a chance to sign up new members. Our Membership Secretary Bobby Dobbins reports - "37 new members were signed up of which 19 are in the Newark Branch area. It was very heartening that 23 young members (under 26) were among those joining. Newark's membership now stands at 674 so hopefully we'll top 700 soon!"

Of course logistics are important. The festival doesn't just "happen". Paul Strudwick reports on just one aspect. "We have a 40 foot container which contains all you need to set up the beer festival apart from the marquee, tables and chairs and, of course, the beer. It has been stored in Grantham by Exchange Engineering for many years at no charge. The owner of Exchange was presented with a box of local beers as a token of the branch's appreciation. We needed to move it to a new site and that's best done during the festival when it's empty. I approached Ed Rose of Newark Storage who found

a suitable site at no cost much nearer Newark which will save time in set up and take down in future. Many thanks to Ed and his father Tony for their help. I asked an old rugby club friend Tom Pykett of Pykett Bros haulage who offered to move the container and he in turn asked Kev Ellison of Gillivers Haulage who was able to do the lifting.

The container was moved on the Friday of the Festival to its new home and the accompanying picture shows work in progress. Apart from Kev himself there is William, his son, and Gerry, one of Tom's team, who drove and helped guide it into place.



Many thanks to all those who helped in the relocation. Their services were either offered free or for a much reduced rate. All showed a good community spirit and more importantly a love of beer. Cheers Guys."

Our new staffing officer, Chris Hickman reports - "I had a total of 75 people working over the festival weekend. This includes the 4 cellar men who did a great job for us yet again. I would like to thank all who helped over the weekend and on set up because without volunteers the festival wouldn't take place.



On a personal note, I really enjoyed stepping up as staffing officer, hopefully I did ok but I knew following Lou was gonna be a big job. I think I've learned a few things that I can change to make it a little easier next year!"

For the statistically minded, attendance was 2600 for the weekend split 1770 non members / 830 members. An estimated 8000 pints of beer, 1200 pints of cider and 30 litres of country wine were consumed. Here's to the 20th Beer Festival in 2015. The planning starts now!

Editor

THE CHAIRMAN'S COMMENTS

The Nineteenth Newark Beer Festival has been another success with a fantastic range of beers and ciders complemented by great entertainment and all held together by a willing and enthusiastic bunch of volunteers. There has been a lot of change behind the scenes of the festival this year with new ideas making the setting up and dismantling of the festival more efficient and the staffing arrangement taken to a seamless new level but, to keep our feet on the ground, let's not forget that none of this would have been possible without the systems put into place by the organisers of the eighteen festivals which have gone before. However now is the time for new ideas and ways to move forward - costs are ever increasing and people's expectations of the facilities they require are more demanding.

One of the my proposals for next year is a major push and enhancement of sponsorship for the festival, from the cost of the tent, the price of the bands and packages for greater beer/cider sponsorship. This is an area where the whole membership can be involved, please ask your

employers or friends if they would come forward as sponsors - there is very little that cannot be covered by a sponsor.

Facilities at the festival was a topic raised by a number of people. One of the appeals of our festival is the fairly rustic venue in a tent, but families have children and to keep parents spending and enjoying themselves the kids need entertaining, so that is another area we need to revisit. Seating outside, albeit weather dependent was raised again and again.

Next year is the twentieth festival, a special anniversary, so please email me or any of the committee with any ideas or skills you have so we can make next year one to remember and also give us a secure footing for the next twenty years.

David Moore - Chairman, Newark CAMRA

NEWARK DIARY : 2014

- 1st - 10th August: Newark IPA Trail
- 7th August: Branch Meeting - 8pm
The Final Whistle,
Southwell, followed by
Southwell crawl
- 4th September: Branch Meeting - 8pm
The Horse & Jockey,
Newark

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

GRANTHAM DIARY : 2014

- 30th July: Branch Meeting - 8pm
Griffin Inn, Irnham
- 6th - 9th August: Grantham Beer Festival
Railway Club, off
Huntingtower Rd., NG31 7AU
Open 11am - 11pm daily
- 3rd September: Branch Meeting - 8pm
Willoughby Arms, Little Bytham

GRANTHAM CAMRA's COUNTRY PUB OF THE YEAR 2014



The Cross Swords, Skillington

Pictured is Grantham CAMRA Chairman Neville Lomas presenting the award to the pub's delighted owners Harold and Linda Wood, who have been landlords of the Cross Swords for twenty three years.

The presentation was made to coincide with the pub's Charity Night to raise money in aid of the Air Ambulance, where a total of £535 was raised through a raffle and a Stew & Dumplings Supper. The event was well supported by locals and

Grantham CAMRA members.

The Cross Swords Inn is located in the historical village of Skillington, which dates back to the Domesday Book. The whole area is full of interesting features and stately homes, Burghley House, Grimsthorpe Castle, & Belvoir Castle to name but three.

If you are a golf enthusiast, or just like to walk, the setting is perfect for a relaxed stay in a forgotten part of Lincolnshire, just off the Viking Way.



GRANTHAM CAMRA's CLUB OF THE YEAR



ANCASTER SPORTS & SOCIAL CLUB

Pictured is Grantham CAMRA Chairman Neville Lomas presenting the award to the delighted Ancaster Sports & Social Club Chairman David Wrench

Voted Grantham CAMRA Club of the Year 2012, 2013 and 2014 and was Lincolnshire Club of the Year 2013, this village venue is home to numerous sporting teams and hosts local Cup Finals.





Final Whistle



Station Road
Southwell
NG25 0ET
01636 814953

Quiz - Sun & Tue 8.30pm

Live Music 1st Thur Every Month

8.30 pm Start

Try our sister pubs

Chesterfield Arms - Chesterfield, S41 7PH

Crown Inn - Beeston, NG9 1FY

Sir John Borlase Warren - Nottingham NG7 3GD

Passionate about beer

Passionate about pubs

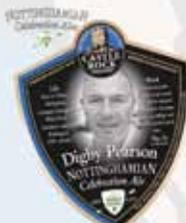
Passionate about brewing

Visit us at brownalesbrewery.co.uk



Upcoming Specials!

Look out for them in Castle Rock pubs in and around Nottinghamshire



(Available July-Sept)
The founder of Nottingham's Earache Records - still contributing to the hardcore music scene. A US style red ale with new world hops. 4.2% abv



(Available in July)
Refreshing wheat beer; naturally cloudy with an authentic German aroma. Vegan friendly. 4.8% abv



(Available in August)
Golden and very strong IPA. 6.0% abv



(Available in September)
Tawny-brown coloured bitter, brewed with local honey. 4.1%abv



(Available August)
A traditional English bitter as part of our World War One Commemoration. This beer highlights the collective name given to British soldiers. 4.0%abv

Follow us on [facebook](#) Elsie Mo & Castle Rock Brewery AND [@elsiemocrb](#) & [@crbrewery](#)

Check out our brand new website: www.castlerockbrewery.co.uk



THE

RED LION

CAYTHORPE | COUNTRY PUB WITH FOOD



"I'm really excited to show you all the changes we've made here at the Lion.

It's not so much a re-invention as a rejuvenation. All the good bits remain; the warm welcome, friendly staff, great beer, wine and excellent food.

My head chef Mark Perryman and I have created a menu that includes our classic Red Lion Burger, Rumpole Pudding & Beer Battered Haddock alongside some fantastic new dishes with influences from all over the world.

All this in an environment that is now bright and airy but still retains that relaxed, welcoming atmosphere."

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

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



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

THE RED LION

Newton

www.redlionnewton.co.uk

Dates for your Diary

CURRY BUFFET NIGHT 6th August - £9.95

Includes 4 homemade curries, a variety of rices, Naan Breads, Poppadoms, a selection of starters and all the accompaniments.
(including a vegetarian curry option)

JAZZ NIGHT with a four course meal - £29.95

Enjoy a four course dinner with jazz entertainment
Coming soon in October

Join us for FINE CASK ALES, Fine Wine & Fabulous Home made food served 7 days a week.

Our Sunday Carvery is quietly building a reputation for the best Sunday Carvery Lincoln has to offer!



Become our friend on Facebook & receive our latest news: www.facebook.com/redlionnewton

HOE DOWN with HOT BUFFET - £15 per person
Friday 22nd August from 7.30pm
(for more details see our Facebook page)

Tel: 01529 497256

The Red Lion, Newton, Nr Sleaford, NG34 0EE
(just off the A52 between Grantham & Sleaford)

MEET THE LANDLORD

*The Rutland Arms,
Woolsthorpe AKA The Dirty
Duck*

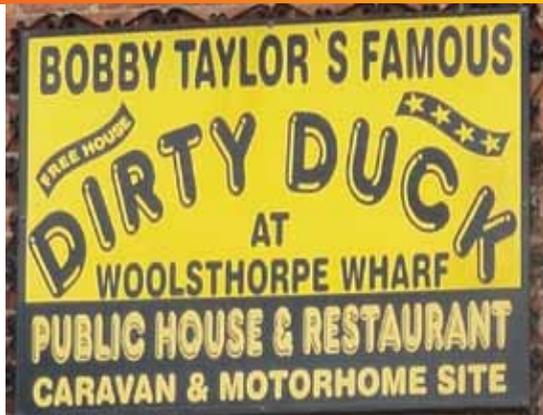
In 1971 the 'Campaign for Real Ale' came into being (although it was then known as the 'Campaign for the Revitalisation of Ale') and its influence has made a tremendous improvement to the real ales available to all lovers of 'proper' beer.

However another significant event happened in 1971. This was the year that a naive young man of 31 took the reins of an old pub on the banks of the Grantham canal.

This fine fellow was Bob Taylor and he's been mine host at the 'Rutland Arms' at Woolsthorpe-by-Belvoir ever since. There is much speculation as to why the Rutland Arms received the epithet 'The Dirty Duck' but hundreds of its customers know it as that (and wouldn't have it any other way!).

As you'd expect of a man who is now a septuagenarian Bob has enjoyed a long career, though not always as a publican. An apprentice in the aircraft industry after school then a farm worker for 'Belvoir Estates', a quarry worker and a fitter at Empingham reservoir (now Rutland water.) "Doubled my wages when I went there!" says Bob with a wry grin, but then Bob always has a subtle little smile on his face whenever he's talking to you.

I would guess that he wondered what he'd taken on when his first week's takings at 'The Dirty Duck' amounted to the derisory sum of £38.00 but the second week must have raised his spirits



enormously! A large bus arrived and takings leapt to £68.00!

Bob loves his job – and it shows. This 350 year old pub, set in delightful surroundings by the canal and with open countryside all around it, has become one of our area's most popular watering holes. Three real ales are generally on offer and they're always in good condition.

There is a caravan and camping site in its grounds with every facility provided.

Bob's lovely wife, Elizabeth provides the restaurant with a terrific range of good food including Sunday lunch and the separate bar still boasts dartboards and pool tables (although personally, I would have preferred an old bar billiards table!)

So what of the future for the 'Rutland Arms' and for Bob?

With a view to having a life less stressful and having built up the reputation and popularity of the pub into the pleasant, welcoming place it is today, he decided, in 1999 to become the owner of a genuine 'free- house'. He bought 'The Springfield Arms' in Grantham where he hopes to retire and take life easy although those of us that know Bob will tell you that he's been going to retire for the last ten years!

Pictured, right is Bob being interviewed by Peter Simpson, it is not an exaggeration to say that Bob probably knows every other landlord within striking distance of the 'Dirty Duck' and on his rare days off he can often be found at the bar of a fellow publican 'chewing the fat' and talking shop – he's a popular chap is Bob!

There can be nothing more pleasant than to sit by the canal on a warm summer day with a good pint, maybe a snack to soak it up, and the cheerful, avuncular Bob Taylor ensuring that everyone is having a wonderful time.

Check it out...



LETTER TO THE EDITOR

I am sure most readers of the Beer Gutter Press agree that CAMRA is not just about real ale; it's about meeting and socialising, and I believe having a conversation with those that have the same passion tops my list.

Unfortunately some of our fellow drinkers may have a hidden disability which restricts them from having a decent conversation through deafness. I am 80 % deaf myself and very lucky that I can wear hearing aids. I sometimes struggle with conversation, mainly at beer festivals.

I am trying to start a CAMRA deaf group so that we can meet up at various beer festivals and have beery talk in sign language or whatever suits us best. I only started training in sign language 4 years ago so forming this group would be good practice for me. The other aim of this new group is to try and introduce real ale to the deaf community as most are accustomed to drinking bland fizz at their local deaf club or at a deaf meet up.

If you are interested or know anyone with a hearing problem and want to be one of the first pioneers please email me at realalepaul@aol.com or text Paul Colin on 07454 706160.

Looking forward to HEARING from anyone with a similar condition

Paul Colin

THEY LIKED A PINT



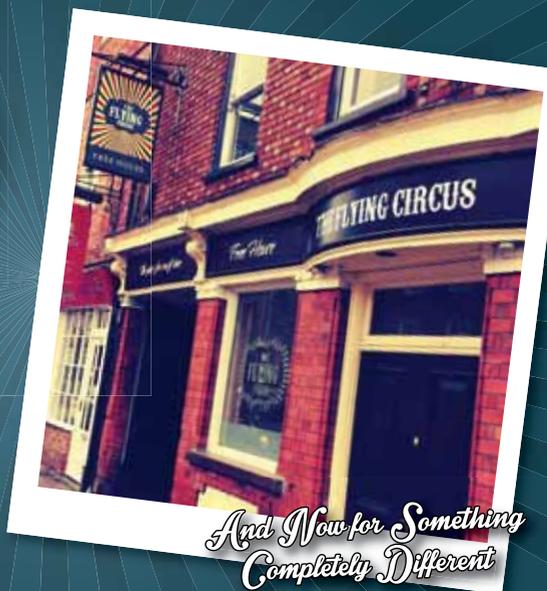
No. 72. Nigel Farage mis-hears the barmaid as she offers him another Canning Stunt from the Fuzzy Duck Brewery



- *Eight Real Ales and a broad selection of World Beers*
- *A selection of Traditional Ciders*
- *Tasty charcuterie platters now available*

Open

Sunday to Thursday 12 noon - 11pm
Friday & Saturday 12 noon - 12 midnight



And Now for Something Completely Different

WWW.FLYINGCIRCUSPUB.COM

53 CASTLEGATE | NEWARK-ON-TRENT | NOTTINGHAMSHIRE | NG24 1BE

BREWERY NEWS

BREWSTERS

The Brewery continues to be busy. Neil Lineker has joined the team at the brewery to help Sara on the sales side of the business. Sara was a headline speaker at the Morning Advertiser Beer Innovation Summit talking about the development of Project Venus. In the last 3 Months the Brewery has been involved in a number of collaboration brews. The Brewery hosted a brew for International Women's Day called 'Unite'. Brewers from Oldershaws, Charnwood and Welbeck Abbey joined Sara at the brewery for the day. Over 70 breweries worldwide took part as a result of an idea from Sophie De la Rond, Brentwood Brewery. The launch of several UK Unite brews took place at Wild Card brewery in London.

FUNFAIR

After months of focussing on building up its brewery tap, Funfair Brewery at last announces the release of a major new beer. It was previously reported that a range of beers themed around Freak Shows was planned. Indeed, a beer called "Welcome to the Freak Show" quietly kicked off the series. This is now being followed up with the latest brew "Ale Satan". With an ABV of 6.66% (as you'd expect), the beer is pale in colour and has been brewed in such a way

as to maintain a residual sweetness, thus avoiding it becoming a typical barley wine.

Ale Satan has been brewed in association with the Circus of Horrors, a travelling show that was conceived at the 1995 Glastonbury Festival and more recently stormed into the finals of Britain's Got Talent. Rather than being a one-off, Funfair plan to add Ale Satan to its core range. It will be made available in in both draught and bottle form, the latter being targeted at rock venues etc across London and beyond.

MAYPOLE

The brewery has had a provisional order for Mayfly to go to the Great British Beer Festival.. Batemans will be taking Celebration for their pubs in October. Hop Fusion and Wellow Gold are going to Brewers Wholesale in the West Midlands for a July promotion.

MILESTONE

The brewery is as busy as ever, the only additional beer being brewed for the general market is Hop and Glory 4.3%. Kenny describes this as a light golden hoppy beer. Milestone is however also brewing Red Fokker a malty dark bitter exclusively for the Flying Circus in Newark.

NEWARK

The Brewery continues to supply a number of pubs in the town and surrounding area and a good network of swaps means their beers are putting in appearances across the country. A recent addition to the range is BLH4, a light, hoppy bitter at 4%. In addition the new Flying Circus on Castle Gate has a house beer supplied by the Brewery - Norwegian Blue, hoppy, pale 4.1%

LocAle UPDATE

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

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

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

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

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

NEWARK:

- Boot and Shoe, Flintham
- Bramley Apple, Southwell
- Castle, Newark
- Crown, Normanton on Trent
- Ferry Inn, North Muskham
- Fox and Crown, Newark
- Full Moon, Morton
- Hearty Goodfellow, Southwell
- Just Beer, Newark
- Newark Rugby Club
- Old Coach House, Southwell
- Prince Rupert, Newark
- Sir John Arderne, Newark
- Spread Eagle, Hockerton
- The Chequers, Elston
- The Final Whistle, Southwell
- The Flying Circus, Newark
- The Real Ale Store, Newark
- The Reindeer, Southwell
- The Roaring Meg, Newark

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

GRANTHAM:

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

ALSO NEARBY:

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

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

NEWBY WYKE

The Brewery has been busy brewing the traditional favourites, Bear Island 4.6abv, Topaz 4.2abv, White Squall 4.8abv, Slipway 4.2abv, Orsino 4.0abv and Banquo 3.8abv for their army of adoring imbibers. England Expects 4.6abv is filling the cellar in preparation for the upcoming World Cup finals in Brazil with a new accompanying pump clip featuring the Jules Rimet Trophy and the Three Lions.

Black Pig 4.3abv an oat malt stout with hops, oats and dark roasted malts and nice fruity aroma, is selling really well but due to Trade and Copyright issues it will be renamed Black Beards.

A new German, Dunkel style dark Weiss beer, called Graf Spee 4.8abv is planned for later in the year, as and when demand permits.

OLDERSHAW

Miss Red has been brewed at 4.0%. This all-English hopped ruby-hued beer commemorates 70 years since D-Day when the Miss Red Skytrain launched from RAF Barkston Heath. Caramel and toffee flavours balance with roasted dark malts and rich orange and cedar aromas prevail.

Our support for British Hop growers continues. Following on from Traleblazer 4.0% which featured the new British "Jester" hop, Oldershaw's puts new hedgerow hop "Endeavour" to work in a self-titled 4.0% single hopped ale. Expect a rich golden beer featuring complex spice aromas giving way to biscuity malt followed by gentle grapefruit and lime notes.

NEWS

The Flying Circus, Newark - The pub is now offering a 20p/pint and 10p/half discount to CAMRA members on production of a valid membership card. Coupled with the fact that oversized glasses are used, ensuring full measure, this makes for competitive prices and good value in terms of real ale. Food is now being served consisting of platters of charcuterie-style meats and quality cheeses., along with pork pies. The pub has also joined the LocAle scheme, and always features house beers from Milestone and Newark Breweries. Tony Yale has started a series of video blogs, produced by local filmmaker Terry Abraham. In the first of these, Tony takes the viewer on a tutored "tasting" of Belgian bottled beers. The blog can be viewed on the pub's website and Facebook page.

The Horse and Jockey, Newark - After a considerable period of closure and refurbishment, the pub is due to reopen in August, with a managing couple called Adam and Evie. The design is modern and welcoming. The two bars have been retained. The food menu is currently being designed. It is now a free house with 6 handpulls

The Real Ale Collective of Newark (RACoon) is holding its first event on Saturday 19th July, when a "Meet the Brewer" event will take place in participating pubs in the town. The event, which is planned to take place throughout the afternoon and early evening, will give the drinker a chance to put a face to the name behind many of the area's top breweries. The brewers will be explaining how they

go about their craft and their beers will be available at the bar. Participating outlets are:

Castle Barge, Town Wharf, Flying Circus, Castle Gate Fox and Crown, Appleton Gate, Just Beer, Swan and Salmon Yard, Organ Grinder, Portland Street, Prince Rupert, Stodman Street, Real Ale Store, Kirk Gate

The Mayze - YardGlass Pub Company, owners of the Castle and the Mayze in Newark have rebranded the Mayze as a PoundPub, which will serve beer at £1 a half or £1.50 per pint. This follows two earlier conversions in the Greater Manchester area. Little is known of the change as we go to print but it's a move which is likely to divide opinion sharply as has happened in Manchester. The two existing outlets have been known to serve real ales and one has already won a local CAMRA for range of ales.

Chesters, Balderton - Fiona and Nigel Ducker took the pub over on 10th April. Fiona will be a familiar face to many in Newark as she has spent the last two and a half years at The Lord Ted and prior to that, ten years at The Roman Way. The paint brushes are out at this moment as they are currently in the process of ongoing refurbishment but will endeavour to carry on with 'business as usual' and a big welcome to families. The Saturday singing is set to continue as is the Wednesday quiz night, function room and good home cooked pub food, hopefully introducing a few specials. Hopefully everyone will enjoy the new look, but mind the wet paint!

The Fox and Crown, Newark - We say goodbye to Jemma Mankin who has worked wonders at the pub for the past two and a half years and is moving on within Castle Rock. Good luck for the future Jemma, and welcome to your replacement, Caroline Franklin.

THE CHEQUERS

a true free house

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

Friday night is homemade pizza night

*Home cooked Sunday Lunches available
Two courses £10, 12 - 3pm*

Call 01636 525257

Toad Lane | Elston | Newark | NG23 5NS

Thurs: 5pm - Midnight
Fri: 10.30am - 12 Midday &
5pm - Midnight
Sat: 2pm - 11pm
Sun: 12pm - 10.30pm

*Coffee & Cakes are
available on Fri, 10.30am*

*Children welcome until 8pm.
Dogs welcome anytime.*



FUN FAIR

BREWING COMPANY

FUN FAIR BREWERY ON SITE

Brewery Tours welcome by arrangement

Fun Fair Bottled Beers Available For Sale

THE REAL ALE STORE

for the finest Local, British & Imported Bottled Beers



Over 350 Top Quality Bottled Beers & Ciders

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



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

12-14 KIRK GATE, NEWARK, NG24 1AB

T: 01636 918022 E: info@theRealAleStore.com

Order online at www.theRealAleStore.com

Newark's Famous Floating Pub

- **Local Cask Ales** always available
- **Traditional English Bar Food** served daily from 12 noon
- **Large Dining Out Area**
- **Quiz Night** most Friday Nights
- **30p OFF** any pint of Cask Ale for CAMRA members*

The Castle Barge, The Wharf
Newark, NG24 1EU. tel: 01636 677320
www.castlebarge.co.uk

The CASTLE BARGE

*See you
soon!*

* Please show a valid CAMRA
Membership Card to receive discount

SOCIALS



Our intrepid social secretary, Tracey Moran, fresh from biking to Bruges and rambling through the Vale of Belvoir, has a number of events booked for the remainder of the year – these are:

12 July – minibus to the Three Peaks, Yorkshire – still some places available.

9 August – cycle ride to Southwell during the IPA trail.

At 3.30 pm, in the Final Whistle, the money raised by the Bruges cyclists will be presented to Newark Women's Refuge.

30 August - CAMRamble in Ashover, Derbyshire

7 September – cycle ride to Barnby in the Willows, Fernwood and Balderton. Start at Fox and Crown, Newark at 12.30 pm

6 December – CAMRA Xmas party at Belvoir Brewery. To book yourself on a trip and for more information please contact Tracey at socials@newarkcamra.org.uk or call her on 07971 484372

NEWARK IPA TRAIL 2014



Last August saw the inaugural India Pale Ale Trail in the Newark area. Sixteen pubs/outlets took part, putting on a great range of IPA style beers. The event was held over the weekend commencing 1st August, International IPA Day. We estimate about 100 people took part in the event, visiting participating pubs and collecting stickers on a collector card. Full cards went into a draw with a number of beery prizes.

We feel it was very successful as a first attempt – so much so that a neighbouring branch is following our example and holding a similar event this year. Newark IPA Trail 2014 promises to be bigger and better. We've listened to feedback and have extended the event – which will now start on 1st August and carry on till August 10th, which includes two weekends and takes in International IPA day on 7th August. We're targeting more pubs and firming up on the rules, such that only 5% plus pales will be allowed (Sorry Greene King and Deuchars!). We're flexible about the recipes though, so American Pales etc will be fine

The list of participants is being finalised and we'll be publishing the list of outlets (and the IPAs they are stocking) on the branch's website, Facebook page and Twitter. Look out for flyers and posters too.

If pubs wish to sign up for this event, please contact chairman@newarkcamra.org.uk or call David Moore on 07903 456605. All we ask is a £20 contribution from participating pubs to cover the cost of promotional material.





It was one of those mornings when I had awoken at a ridiculously early hour then could not get back to sleep. After five minutes of listening to the bird songs getting louder and louder and increasingly wishing I owned a shotgun, (and looking at the other type of bird laid next to me, equally making a noise like the dawn chorus) I decided it was probably best I did not own one. I decided to get up, but at five thirty in the morning what else is there to do, but have a cup of tea and a bit of brekkie, put the telly on and wait for Suzanna Reid.

Early starts are all well and good as mostly you start off with good intentions and get all those little jobs done, but by eleven thirty I was feeling anorexic. Now being a former comprehensive school boy, we don't do the posh thing and have lunch - I was ready for a bit of dinner and after wandering around Newark Town Centre for fifteen minutes I was drawn to the Old Post Office Pub on Kirk Gate. My dad used to work there and I was often taken in when it was the post office counter and into the sorting office in the back. Those were the days when the postmen were smart and well-presented and took a pride in good service - how times have changed. The thing I remember most is when the posties were sorting the letters; high above was a walkway around the top where people used to patrol. It always reminded me of the prisoner of war films I used to watch on telly. I later learned it was for the bosses to check that no one was nicking or not doing their job, (so nothing had really changed from those films).

The Old Post Office Pub now is just a big soulless room which transforms into a cattle market on a Friday and Saturday nights when the future of our country get slaughtered on Jagerbombs ,shots and other weird concoctions.

The advertising used by the pub chains these days mostly makes the food sound and look appetising, in the same way that we used to believe that "tie me Kangaroo down sport" by Rolf Harris was just a song, so after looking at the extensive menu and starting to realise why the country has an obesity epidemic with melted cheese on this or large curly fries with that and you really will feel better by washing it down with a high sugar soft drink, I decided to try and release the pressure on my increasingly hardening arteries by going for a Chicken Fillet Burger in a toasted bun with a mixed salad at £6.45. This was off the small "lower calorie menu". As is the norm these days you decide and

order at the bar.

The bar in the Old Post Office is probably the longest in Newark, with an array of drinks on offer and a couple of tills. It gives the impression that they want your custom and will do it in an efficient and friendly manner, but no, I was number six waiting to be served with one staff member on and a duty manager moving a few bottles around. I assume as part of the company policy for diversity in the workplace, this duty manager must have been employed because he was partially sighted because not once did he notice customers needed serving. After almost giving up the will to live, it was my turn to be served. I am always amazed why it's called the "Hospitality industry", because invariably staff are anything but, and this person was no different - sullen, withdrawn and with the look of no hope, she surely was on the career path to be a Liberal Democrat. My order now placed I decided to take the pain away with a pint of one of two handpulls on offer, Cumberland Bitter and Directors.

I sat back down with Cumberland Bitter at my allotted number and with a certain amount of trepidation started to sup, to be honest the beer was in good condition and my faith was beginning to be restored But damnation is never far away and this came in the form of the aforementioned duty manager. The numbering system for service is fairly standard and as a member of management he should have known them off by heart, but no, he was walking around with this plate of food looking for the table. Eventually he found me and I was told to "enjoy".

After drinking half my pint I was fairly peckish and ready to tuck in. The meal was advertised with a toasted bun but this chef must have learned his oven skills in a crematorium -it was incinerated. The chicken was supposed to be fillet. Now most of the world's rubber still comes from Malaysia and I suspect they also produce these chicken fillets. It was inedible. My last hope was the mixed salad; alas it was as limp as the last horse I backed in the Grand National. I can now confirm the duty manager was partially sighted, he came across and asked if everything was ok, not even noticing that I had left my entire meal. I gave him my feedback which must have sounded amusing because his face gave out this rather pathetic forced smile and he said "sorry would I like a free pudding". I declined. It is now definitely time to reinstall the raised walkway it so the owners can actually see the quality of their training, the standard of the staff, the hopelessness of the food offering and the dejected, rejected look of dependency of the people who pay the bills. Enjoy!

BREWERY · RESTAURANT CAFÉ BAR

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

High Brecks Farm,
Lincoln Rd, East
Markham NG22 0SN
Tel 01777 870572
www.pheasantrybrewery.co.uk

Pheantry
BREWERY

NEWARK BREWERY

www.newarkbrewery.co.uk
07967 742858

77 William Street | Newark | Notts | NG24 1QU

The Prince Rupert

1st Cider & Sausage Festival

Starts from 6pm Thursday 21st – Monday 25th August
Over 20 Real Ciders, Local, National & European Sausages and much more...

Featuring Ciders From:

Mr Whiteheads, Hampshire Westons, Herefordshire Orchard Pig, Glastonbury	Scrumpy Wasp, Nottinghamshire Jollydale, Stamford Glebe Farms, Huntingdon	Hecks, Somerset Broadoak, Bristol Millwhites Cider, Hertfordshire
--	---	---

Join us this August Bank Holiday!

The Prince Rupert, 46 Stodman Street, Newark, NG24 1AW
Tel: 01636 918121 info@theprincerupert.co.uk www.theprincerupert.co.uk

RED LION CAYTHORPE



Caythorpe in Lincolnshire is a tranquil, well-kept village which, together with the nearby hamlet of Frieston, is home to some 1200 people. Unusually, for its size, it boasts shops, a post office and is on a bus route with a regular hourly service (Grantham to Lincoln). More unusually for a village of its size, it has two pubs.

I was lucky recently to visit the Red Lion, a Punch Tavern, run by John Cork. John has a pedigree in the licensed trade, having worked for Everards. John bought the Red Lion as a rather run-down local free house in December 2005. His business partners in the venture decide they wanted to retire some 18 months later and John bucked the trend by selling to Punch and taking on a lease. John is also co-owner of the Generous Briton at Brant Broughton, where interestingly, he did the reverse and last year bought himself out of a Punch lease to operate the pub as a free house.

The Red Lion boasts three handpulls, though normally only two beers are on. This is because John is keen to maintain his beers in tiptop condition. On my visit the beers were Everards Tiger and Adnams Southwold Bitter, both in very good condition. Due to the tie with Punch, his range will always be limited to nationals and bigger regionals. Castle Rock Harvest Pale will be served during the summer.

The building dates from 1650 and has been a pub for over a hundred years. Before that there was a Red Lion just down the street. The décor inside is a mix of old features, with exposed brick, stone and beams, together with modern touches in terms of furnishings. The whole pub has been refurbished over the past few months. The bar area is extremely comfortable and welcoming with beautiful open log fireplaces. A "wall" of logs ready for burning make an interesting feature in a side room. There are two adjoining restaurant areas at the rear which have recently been refurbished to a very high standard which would not look out of place in a high-end eatery.

Food and service are both very important to John. His Head Chef Mark has worked here for four years and he and John have recently given the menu a make-over. There is a lighter lunch menu and a comprehensive dinner menu. Early bird meals offer very good value too. My wife and I had excellent



ciabattas (Cheese and Red Onion and Loin of Pork with Stuffing) both served with a generous portion of hand cut chips. A couple of menu items caught my eye – the Rumpole Steak and Ale Pudding - pieces of prime steak bound in a rich Adnams gravy encased in suet pastry and The Famous "Red Lion" Burger made with steak mince and Mark's secret blend of herbs & spices, served in a brioche bun with black pepper mayo. These are both available for lunch or dinner. Sunday lunch is also very popular.

The pub strives to be part of the community – they share local customers with the Waggon & Horses along the road but John sees his catchment area as being Grantham, Newark and Sleaford and the villages in between and the availability of restaurant standard food means people are willing to travel here. They do their bit for local charities too, by hosting monthly quiz nights where teams of four pay £30 to include a meal with some of the proceeds going to local causes. About £500 a year is raised this way.

In summary, John has created a welcoming pub, with well kept beer and excellent food. It's worth going a bit off the beaten track to check out this little gem.

The Red Lion, 62 High Street, Caythorpe, Lincolnshire, NG32 3DN.

Tel: 01400 272632

Opening hours: Mon – Sat 12.00 to 15.00, (food till 14.00) and 18.00 to 23.00 (food till 21.00)

Sun – 12.00 to 15.00 (closed Sunday evening)

Lincolnshire & Nottinghamshire Air Ambulance



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

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

Thank you

www.ambucopter.org.uk



**Texts are free on any network.*

DONATE BY TEXT!
TEXT: **Hell29 £5**
TO: **70070**

PLAY OUR LOTTERY!
More info online

LOCAL CAMRA DISCOUNTS

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

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

Fox & Crown

4-6 Appleton Gate, Newark NG24 1JY

Castle Rock and guest real ales
'Best of British' home cooked food

Special Monthly Food Nights

Steak Day 2nd Friday
Curry Night 3rd Friday
Pie Night Last Friday





For more information please call 01636 605820 or email foxandcrown@castlerockbrewery.co.uk

www.castlerockbrewery.co.uk

NEWBY WYKE MEETS THE ROYAL NAVY

On a very special occasion at the Brewery, Grantham's MP Nick Bowles is seen presenting a collage of Newby Wyke's memorabilia to the Queen Elizabeth representative CPO John 'Taff' Moul, overseen by proud Brewery owner Robert March.

The occasion was attended by CAMRA members from Grantham, Newark and Lincoln Branches along with both the Lincoln Imp and the Beer Gutter Press editors all enjoying the traditional Newby Wyke hospitality. And what else to celebrate this noteworthy event, but a barrel of their award winning Queen Elizabeth beer, complemented by a second award winning beer Orsino, soaked up by a first class Watkins Buffet. CPO John Moul then presented Rob, on behalf of the Ship's Captain, with the Queen Elizabeth's Ships Crest now proudly on display at the Brewery.



REMEMBERING

Jackie Bedford

It is with much sadness and a heavy heart that we learnt of the tragic loss of Jackie Bedford, affectionately known as Jax. Although not an active member in recent times, Jax was instrumental in raising the profile of Newark CAMRA in the branch's early days. As membership secretary she dramatically increased the number of members as well as co-ordinating Good Beer Guide entries and Pub of the Year. Amongst her various branch committee roles, which also included the post of branch secretary, it will be as membership secretary which she will be best remembered.

In the early days of Newark CAMRA she increased membership from around 60 to well over 200 by many or "any" means. I fondly remember Jax "persuading" me at the 5th beer festival to take out a joint membership, selling me the pros and cons of

being a CAMRA member without the need of force! In more recent times she provided the security for Newark Beer Festivals with her company Jacdoor Security.

As well as all the work she contributed to Newark CAMRA she will also be missed as a friend. Sadly gone but never forgotten.
Duncan Neil – on behalf of Newark CAMRA

Julian Hough

It is with great sadness that we announce the death of Julian Hough, who passed away on 28th May after a long battle with oesophageal cancer.

Julian was a dedicated member of the campaign and served as part of CAMRA's National Executive for eight years before standing down this April at the National CAMRA Conference, where he was given a standing ovation by some 900 members. He had been a CAMRA member since the age of 19, when he joined the Derby Branch. Many local CAMRA members will remember him from his days as East Midlands Regional Director. Our condolences go to his wife, Gillian, and family and friends.



CAMRA
Lincolnshire
Pub of the Year
2013

CAMRA
Grantham Area
Pub of the Year
2013

The Five Bells Inn & Chimes Restaurant

Real Ales & Good Food

En-Suite Accommodation

TUESDAY IS POKER NIGHT!

Beer garden with childrens play area

Outside bars catered for

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

Tel: 01636 626561

Martin Finney FBII & Kay Finney AMBII

THE CASTLE



REAL ALES, REAL MUSIC, REAL PEOPLE



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

7 ever-changing hand
pumps of Local and
National Ales

Live music 5 nights a week

Discounts available for card-
carrying CAMRA members

5 CASTLEGATE, NEWARK, NG24 1AZ

PHONE: 01636 640 733

DOG FRIENDLY

NEWARK CAMRA PUB OF THE YEAR 2012·2013·2014



MULTI AWARD WINNING CASK BEER ONLY BAR

THE SECOND IPA TRAIL 1ST-10TH AUG

#ipaday #ipatrail

CAMRA DISCOUNT NOW AVAILABLE

32A Castlegate, Newark, NG24 1BG

www.justbeermicropub.biz



ROSE & CROWN

41-43 Main Street, Balderton, Nr Newark, NG24 3LN
01636 704593

- Enclosed Family Beer Garden
- Cask Marque approved Real Ales
 - Live Sports
 - Long Alley Skittle Alley
also used as a small function room
 - Pub food served most days

Licensee: Alison Goodall

Brewster's

Est 1998

Brewery

Grantham, Lincolnshire • t: 01476 566 000
www.brewsters.co.uk
 twitter: @BrewstersBrew • @BrewsterSara • @BrewsterSean
 Follow us on  

 oakham ales

www.oakhamales.com Tel 01733 370500

Quality and service
was **excellent**....
Would recommend
to **any** business

We're the UK's **No.1 printer** of brochures and
booklets for events, businesses and festivals.

And we love beer.



PROGRAMME
PRINTING.CO.UK

Order online 24/7. Free Delivery.

THROUGH A GLASS, DARKELY

I recently read that dimpled jugs (hereafter called DJs) were making a comeback. Oh no, I thought they'd been done & dusted, never to return again. However there is a certain pub in Dalston, London E8, where the artisan punters like to swill their craft beers from DJs. The picture accompanying the article is of a local trendy young denizen, low slung hipster jeans and a long beard holding his proud DJ around the glass. He's endorsing the retro revival of the DJ/tankard but not using the handle!

In the 70s, whilst performing in a Mummers Side (Google it if you need to), we refused to drink our Adnams out of anything but a pewter tankard. Why were we so loyal to pewter handled jugs which were even worse than DJs? Well, us Folk Club frequenters only felt properly dressed, with our flares and grandad shirts or Mummie costumes, if we had the obligatory pewter tankard to sup from. However, looking back on it, using the tankard meant that there was never a head on the pint - and the pewter seemed to act as a flavour remover catalyst - resulting in a perpetual flat tasteless liquid that we proudly boasted of as real ale. I recently donated my pewter tankard to the Beer Festival tombola stall - pity the poor winner. You mercifully don't seem to see them being used much these days apart from maybe, in a country pub, by the local cravated retired Major holding court with some cronies.

It's reckoned the glass pint jug was first introduced as a replacement for leather* and pewter tankards after the Glass Tax was repealed in 1845. They were cheaper to produce but showed up the murkiness of the stouts and porters. The first mass-manufactured glass appeared in 1928 as a ten-sided pint mug with a handle. Post-WW2 it was replaced by the dimpled beer mug, which we know and also came in a half-pint version. The popular beer of choice was now amber coloured bitter and this was shown off to great advantage by the dimples in the glass. With the introduction of the glass washer into pubs from the 1960s onwards the "handles" started to wane in popularity. They are still popular with some of the older generation of drinkers or those with restrictive hand movements. However

another factor sealed their fate. In 2001 the last two British beer glass manufacturers, Ravenhead of St Helens & Demaglass of Chesterfield, went into liquidation.

They were absorbed into the Rayware group but subsequently ceased to manufacture DJs. So, for the last decade, supplies of beer glasses have come from France, Belgium or Turkey. Not only were lighter straight glasses more fashionable but they were cheaper (if you include carriage costs). Also the latest straight glasses are known by the name Nonic(no nick) as they are very durable.

The only dimpled variety I liked were the handleless ones which were trendy in the 80s - what happened to them? Wouldn't they be more suitable for the mock cockney to get his digits around?

Steve Darke

*The word tumbler is reckoned to originate from leather tankards with round bases. They had to be continually held as, if they were put down, they tumbled over.





(Formerly the Durham Ox) Bar Brasserie & Thirteen bedroom hotel



In the heart of Robin Hood Country

Looking for a new eating experience? After taking a year to renovate the Durham OX at Wellow is NOW OPEN.

Our proud boast is that all our food is prepared in our kitchen nothing is bought in ready made, "we even bake our own bread".

Give us a try and have a different eating experience.

Call for a sample menu or to make a reservation.

We have real ales in London Pride, Bateman's & a guest ale plus Peroni & a guest Belgium beer on tap.

01623 835891

Newark Road, Wellow, Notts, NG22 0EA

www.maypoleinn.com





NEWARK RUFC

NEWARK RUGBY CLUB'S 1ST BEER FESTIVAL

22ND - 23RD AUGUST 2014 • 12.30pm - 11pm

- 40 BEERS** from Nottinghamshire, Lincolnshire & Derbyshire
- Live Music Friday & Saturday Evening
 - Rugby Events Available • Cross Bar Challenge

Admission FREE or £4 to include a Commemorative Half Pint Glass & 3 x 50p drink tokens



The Rugby Ground, Kelham Road, Newark, Notts, NG24 1WN
www.pitchero.com/clubs/newark



ANOTHER BITE AT THE APPLE

After 11 months of closure, the doors to The Bramley Apple in Southwell have finally re-opened! Following severe flood damage, The Bramley was forced to close while work was undertaken to re-build parts of the pub, including the rear buildings which were swept away during the dramatic weather last July. On the 6th of June, landlords Jim and Cherrie were joined by the local community, along with members of the Flood Forum and the newly elected MP for Newark Robert Jenrick, to cut the ribbon and pull a pint to officially re-open the pub, amidst something of a media storm which saw the re-opening feature on the BBC, ITV and Sky news, as well as in the local press. Earlier that week, Chancellor George Osborne also made a surprise visit to The Bramley to meet with the landlords and other victims of the flooding in the local area.

The beautiful traditional building in the heart of Southwell has been restored and completely refurbished, with the works allowing the team to update and re-decorate the pub internally, including moving the bar to provide more space, and works are nearly complete outside on the newly renovated BBQ area and waterfront courtyard, which is now much larger following the storm's destruction of several outbuildings! The focus of the pub remains on serving the local community with a range of real ales from eight handpulls on the bar, as well as real ciders served straight from new barrel-end bar fittings, and fine wines. From the end of June, a range of locally-sourced homecooked food will also be on offer, as well as many BBQ's as the British summer will allow!





Like our official Facebook page for all the latest info



THE OLD COACH HOUSE

The Old Coach House

Real Ale. Real People. Real Friendly.

Sponsored by Oattham ales, Landlord Dave's favourite local brewery. Available every day!



Sunday LIVE JAM SESSION
EVERY OTHER WEEKEND



Saturday LIVE BANDS
UNDER THE MOON



Regular BEER FESTIVALS
CHECK FB @OLDCOACHHOUSE

Real Ale, Real Friendly!

T. 01636 813289 enquiries@pubpeople.com
East Thorpe Southwell Nottingham NG25 0HY



CRABBY DOG
REAL ALES



MAGP
CRABBY DOG
REAL ALES



www.pubpeople.com
/oldcoachhouse

A Campaign of Two Halves

Fair deal on beer tax

Save Britain's Pubs!



Join CAMRA Today

Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd. with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Address _____

_____ Postcode _____

Email address _____

Tel No(s) _____

Single Membership Direct Debit Non DD
 (UK & EU) £23 £25

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

For Young Member and concessionary rates please visit www.camra.org.uk or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association.

I enclose a cheque for _____

Signed _____

Date _____

Applications will be processed within 21 days

Partner's Details (if Joint Membership)

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Campaigning for Pub Goers & Beer Drinkers

Enjoying Real Ale & Pubs

Join CAMRA today – www.camra.org.uk/joinus



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



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

Name and full postal address of your Bank or Building Society

To the Manager	Bank or Building Society
Address	
Postcode	

Service User Number

9 2 6 1 2 9

FOR CAMPAIGN FOR REAL ALES LTD. OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society.

Membership Number _____

Name _____

Postcode _____

Name(s) of Account Holder

Branch Sort Code

Bank or Building Society Account Number

Reference

Instructions to your Bank or Building Society

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

Signature _____

Date _____

This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

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

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

TIGER

BEST BITTER



www.everards.co.uk

 @EverardsTiger  facebook.com/everards



This summer with Springhead...

OUR NEXT WEEKEND FESTIVALS AT SPRINGHEAD BREWERY:

Friday 25th - Sunday 27th July

**GREAT BEER & FOOD FAMILY FUN FREE BOUNCY CASTLE RAFFLE CAMPING
CHILDREN'S ENTERTAINER (SAT) CRAFT & FARMERS' MARKET (SUN)
LIVE MUSIC: FRI - HOT PINK 66, SAT - DARK SKY, SUN - THE COACHMEN**

Friday 22nd - Monday 25th August

GREAT BEERS & FOOD LIVE MUSIC FAMILY FUN FREE BOUNCY CASTLE

Tel: 01777 228090 / Email: beesknees@springhead.co.uk

@ SPRINGHEAD BREWERY, MAIN STREET, LANEHAM, RETFORD, NOTTS, DN22 0NA

The Bees' Knees



- Based at our brewery site - brewery tours with or without food available
- Excellent range of 6 real ales and 4 ciders
- Brand new menu of locally-sourced food cooked with passion
- Takeaway service & beer to take home

Main Street, Laneham, Retford, Notts, DN22 0NA
01777 228090 beesknees@springhead.co.uk

The Bramley Apple



- 8 fantastic real ales plus 5 ciders
- Great quality deli counter & regular BBQ's
 - Lovely B&B rooms available - rated top for Southwell on Trip Advisor
- Rear waterfront courtyard & BBQ area
 - Regular live music nights

51 Church St, Southwell, Notts, NG25 0HQ
01636 813675 bramleyapple@springhead.co.uk

The Roaring Meg



- Great selection of 7 real ales plus ciders
- New bar menu & beer-matched nibbles
 - Regular live music nights
- Sky sports, pool table and darts boards
- Large function room available for events, from gigs to birthdays and Christenings!

117 Barnbygate, Newark, Notts, NG24 1QZ
01636 673386 roaringmeg@springhead.co.uk

The Boat Inn



- 5 quality real ales, plus ciders & fine wines
- Extensive menu of tasty homemade food cooked by our excellent new chef!
- Idyllic canal side location with play area
 - Six lovely B&B rooms available
- Let us host your event in our function room

97 Main Street, Hayton, Retford, Notts, DN22 9LF
01777 703273 boat@springhead.co.uk



LOVE AT FIRST PINT

www.springhead.co.uk

T: 01636 821000 E: info@springhead.co.uk

