



**WRITTEN BY & FOR DISCERNING BEER
DRINKERS IN & AROUND NEWARK**

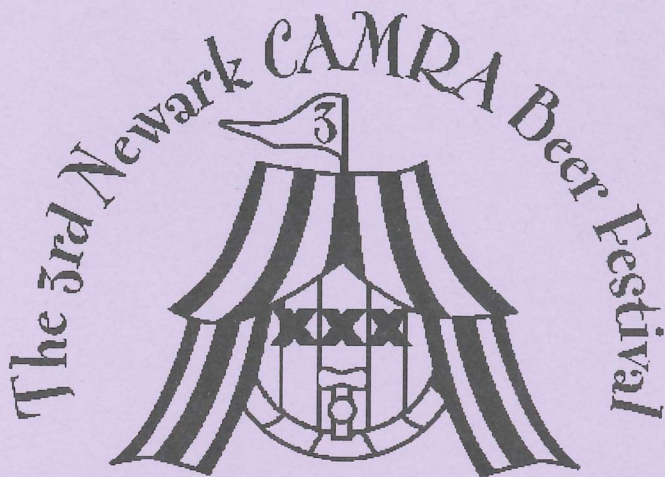
<http://www.prima.net/philthy/BGP/>

FREE

Beer Gutter Press

Issue 10 - May '98

Prepare yourselves for...



22-24 May 1998

This year on the Mount School playing field. Well over 150 real ales, plus ciders & perries. More details inside.

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~QUICK 'ALVES~

Net heads!

will now be able to read all the latest from Springhead brewery on their new web site at: www.springhead.co.uk

Mansfield brewery have had the labels of their Deakin's range of seasonal beers voted as the best set of labels for 1997.

Hole-in-Spire

from Springhead is to be re-named Pilgrim's Porter. The dark, but not too heavy, porter was originally brewed especially for the first Newark beer festival.



Meanwhile, this year's special Newark festival beer will be brewed by Oldershaw's in Grantham. Yet to be named, it will be around 5.0%, but light and hoppy. Come early to ensure you get some, while it lasts!

No favours from latest Budget

CAMRA has vowed to continue its campaign for fair beer duty for British drinkers. The announcement follows the Chancellor's decision to increase excise duty on beer by 1 penny from January 1999. This will mean the price of a pint will rise by 2 pence.

Mike Benner, Head of Campaigns said, "This increase is very bad news for drinkers who are still reeling from the penny on a pint announced in the last Budget. The French brewers and Calais beer warehouses will be celebrating, while British publicans and beer lovers pick up the tab. Mr. Brown has offered no support for the 900,000 British jobs supported by the beer and pubs industry. Millions of pints of cheap French beer will continue to flood our shores."

13% of beer brewed in France is now brought over to the UK by personal shoppers and smugglers. Without substantial duty cuts, the level of cross-border shopping for beer is predicted to increase from 1 in 20 pints today to 1 in 5 pints by 2006.

Mr. Benner added, "Pubs are closing directly as a result of high beer tax. Smuggling and related criminal activity are on the increase and the social problems related with the uncontrolled purchase of alcohol

can only get worse. The Chancellor has ignored the evidence that a cut in duty would benefit the industry, consumers and the government within two years."

CAMRA will continue to campaign for duty to be reduced to the EU median level in order to revitalise this important British industry.

Festival is GO!!

The Newark beer festival is once again upon us and this year will be the best yet! There will be well over 150 real ales for you to try from all over the country, with this year's Festival brew from Oldershaw's in Grantham. In addition there will be ciders and perries, including a selection from First Fruit Farm Ciders.

This year's change of venue to the Mount School field means you will not be able to bring your own alcohol onto the site, but entry is only £2.00, which includes a souvenir glass and festival programme (discounted for card-carrying CAMRA members).

Besides the beer, there is a good selection of food and entertainment every day with the Hicksville Bombers, 3-Wheel Drive and Fat Chicken leading the way. There should also be a bouncy castle for the kids.

Opening times are:
Fri & Sat 11.00 to 10.00 and
Sun 12.00 to 10.00
See you there!

Dangerously Mild

After the resounding success of last year's event, CAMRA are to hold their second Mild day on May 16th. The day will be celebrated across the country with pub-crawls, mini beer festivals and other events.

This unique style of beer is now sadly in decline. Styles of mild vary considerably so there is something for all tastes. They vary in colour from light golden to dark ruby hue. They are often only about 3% ABV but can be as strong as 6%.

The day is intended to challenge drinkers to try something new and exciting. Mild is often overlooked by drinkers. The events of May 16th are aimed at everyone, not just CAMRA members. Said a CAMRA spokesperson "With the influx of tasteless mass produced beers, mild is a breath of fresh air. We want drinkers to take the mild challenge".

The day will be the focus of CAMRA's campaign for mild, which will be continuing throughout the year.

~ DIARY ~

Socials:

Great British Beer Festival, Olympia - Thurs, Aug 6th
Details: Neil Raynor, tel 610473

Brewery visits:

Hook Norton - date TBA.
Bateman's - October.

Next branch meetings:

Thurs, May 7th, at the Fox & Crown, Newark. Thurs, June 4th, at the Beehive, Maplebeck
Thurs, July 2nd at the Newcastle Arms, Newark.
Commence 8pm, all welcome.



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Pints, pushchairs, pubs and prams

Due to a mini baby boom within the ranks of the Newark CAMRA branch, I have suddenly been faced with a dilemma. Where can parents of small children and infants go if they fancy a quick pint whilst shopping in Newark town centre?

Let me set my stall out from the beginning. Up until the birth of my son I have been a staunch believer that children should not be allowed in pubs. However, I have now had to face reality and realise that all is not well with the structure of the licenced trade.

I am trying to see this from my wife's point of view. Both my wife and her friend like nothing more than to do a bit of shopping whilst pushing the children around in their prams. Also, they both like nothing more than a good drink of quality beer in nice surroundings whilst also being able to attend to the 'wee ones'.

Yes, I know the Lord Ted and the Roman Way have the family in mind, but it takes a special effort and a good

walk to either of these establishments. The garden room at the Malt Shovel is very accommodating to their needs, but other than this, they tend to struggle finding somewhere to go.

Come on pubs and landlords/landladies in Newark - let's hear from you. Where are mothers and children welcome and safe and secure areas for prams and pushchairs provided?

Mr & Mrs F.C.

New Action Line: 0845 6030 208

CAMRA have now set up an additional telephone system in the form of a local call rate campaigning action line. This enables the campaign to address the needs of individual callers, make it easier for people to join CAMRA, or get information on current campaigns out-of-hours.

ADVERTISE IN BEER GUTTER PRESS & BE SEEN IN OVER 80 PUBS LOCALLY

Beer Gutter Press is published by the Newark-on-Trent branch of CAMRA. We welcome short, beer related articles, puzzles or letters for publication. Our advertising rates are incredibly cheap and you can be sure of your message reaching a huge proportion of imbibers in East Notts. Contact us now to book your space in the next issue. All material should be sent to:

Phil Ayling, 27 Kingsnorth Close, Newark, Notts, NG24 1PS. Tel: 01636 687013

Opinions expressed within Beer Gutter Press are not necessarily those held by the editorial staff or by CAMRA at a local or national level.

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CAMPAIGN
FOR
REAL ALE

CAMRA ACTION LINE - 0845 6030 208

Forbidden fruit gains popularity

APPLE (The Apple and Pear Product Liaison Executive) is the official group within CAMRA set up to promote traditional cider and perry. Cider is currently in a similar situation to that which faced beer some twenty years ago. Traditional products are being forced aside by keg products and "designer drinks". The number of outlets for real cider is diminishing, even in the West Country. The situation with perry is even more urgent and this style could easily disappear in the foreseeable future if nothing is done to prevent it. APPLE also promotes the commercial viability of the product to licensees who no longer believe a market exists.

So, what is good Cider? Basically good cider is *natural* cider - the fermented juice of the apple, with nothing added and nothing taken away. A hundred years ago all cider fitted that description. It was strong, still and flavoursome. Today, however, about 90% of cider is fizzy, pasteurised and kept and served under gas pressure. Much of today's cider is made from apple concentrate rather than real apples, which is often essential to meet demand and

is cheaper than using real home produced apples. Keg cider is filtered to make it clear and, in some cases, may also contain artificial flavourings and colourings. There is an alternative.

Natural cider is made in the traditional way, usually from English apples. As premium products become more and more in demand, so too does traditionally made cider. Some large traditional cider makers kill off the natural apple yeast and substitute a champagne or similar yeast to keep the product consistent from batch to batch.

The apples used in cider making are distinguishable from both cooking and eating apples (although the use of these is traditional in Kent, Norfolk and Suffolk). The fruit is usually ready from the beginning of September and is then milled (crushed into a pulp). The pulp is very mushy and must be wrapped and sealed before pressing. Some producers, especially in Somerset, still press their apples through straw. In Herefordshire, even horse hair was used. The extracted juice is collected in vats where fermentation takes place. The natural yeasts in the apples set to work and the process can take several months.

Virtually all (with the exception of some made by national producers) ciders ferment for the full period and are extremely dry. Bulmers No. 7 is an example. Sugar is added at fermentation, enabling the cider to reach around 14% alcohol by volume, and then water is added to dilute it down to a suitable strength. The juice is then transferred to vats for maturation. Juices are often blended with other older juices to add character. Truly traditional cider making stops here and the cider is ready to serve, usually in its

cloudy form.

Depending on facilities and turnover in the pub, cider is usually served from a poly-pin or similar container on or behind the bar. National brands are usually served through a traditional beer engine with a hand-pump. Unfortunately, it is not safe to assume that a hand-pump (or something that looks like one) on the bar means that traditional cider is available. Marketing departments of big cider producers, like those of big brewers are desperate to give draught cider a traditional image, as this is seen to increase sales and give the product premium status.

Source:

<http://www.camra.org.uk/apple/apple.html>

For more information, visit the Real Cider & Perry Page at: <http://sun1.bham.ac.uk/GraftonG/cider/homepage.htm>

~ ADDRESSES ~

For complaints about short pints etc, contact:

The Trading Standards Department (Consumer Protection), Notts County Council Advice Centre, 15 Middle Pavement, Nottingham.

For complaints about deceptive advertising, write to: **Advertising Standards Authority, Brook House, 2-16 Torrington Place, London, WC1E 7HN.**

For complaints about proposed pub alterations or to view the plans of future developments, contact:

The Planning Department, N&SDC, Kelham Hall, Newark, NG23 5QX.

The Beer Gutter Press is at: **27 Kingsnorth Close, Newark, NG24 1PS.**

Enjoy Real Ale
in
Traditional Surroundings
at



The

Woolpack

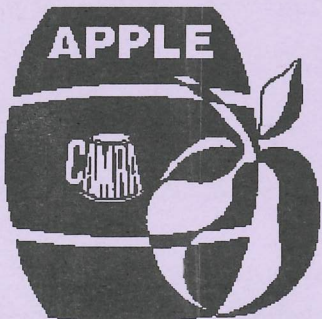
Stodman Street, Newark



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Anorak's guide to beer drinking Pt.6 by Blodwin

the beauty of beer and I feel the different types and flavours available has never been better. You can try a weak or strong beer, golden or dark, hoppy or malty or any complex mixture of them all.

There are also additions to some beers such as herbs, honey, fruit flavours, flowers and even toffee. Personally, I do like to experiment in trying these different beers. Some people frown upon these flavourings, saying it is not traditional and just a novelty, but I disagree. I feel that anything that may encourage a non-beer drinker to try beer has got to be a good thing.

I would agree, however, that occasionally it does not work and the flavour of the addition actually overpowers the flavour of the beer. But there again, at least the brewer has had the guts to try something different, which is more than you can say for most of the major brewers. Get to the beer festival and try a few of the 150 odd beers and experience the unique atmosphere, then join CAMRA and find out where the other beer festivals around the country are held. You will not regret it.

One final point. I must send my regards to my friend Droopy. He went to the doctors the other day saying that he hungered after sex. The doc told him to take some biscuits to bed with him. I believe he now keeps them on his bedside table. I bet they're Hob Nobs! Judging by the state of his neck he ought to feed them to his women.

See you at the beerfest!

Blod out.

BEER GUTTER PRESS
01636 687013



Hi! Blod's 'ere,

I am under instructions from the editor (Big Ed, we call him ... well, I'm told he's not all that big really, it's just a rumour he likes to spread around, but that's another story) to cut it short (sounds painful) in this issue. I don't know - innuendo after innuendo. They will be calling me Julian Clary next - well I ain't wearing any women's frocks (not in public anyway).

In this issue I am going to discuss the art of attending beer festivals. This is particularly pertinent since the Newark Beer Festival is coming around again in May. I would like to encourage all you sensible drinkers out there to come and attend. I'm aware that there will always be the few who just go to get totally plastered (personally I don't have a problem with this as long as they behave themselves), but the majority are actually interested in trying out the different array of beers.

What types of beers are available? Well, you will find something to suit every taste. This is

The Speckled Hen shows its claws CAMRA slams closure of Ruddles Brewery

"Morland have betrayed Britain's beer drinkers", is how Mike Benner CAMRA's Head of Campaigns responded to the news that Morland are to close the Ruddles Brewery.

Morland purchased the brewery and Ruddles brands last September, and only six months later are announcing the closure with the loss of around 85 jobs.

Mike Benner added, "Ruddles has been bounced around like a rubber ball since the mid-eighties and beer quality suffered as a result, but in recent times the beer has improved immensely and the bitter was a winner in CAMRA's Champion Beer of Britain awards last year."

Morland itself was threatened with a take-over by **Greene King** in 1992. CAMRA campaigned hard to protect the brewery and beers and this is how Morland repay us.

Mike Benner added, "Brewing Ruddles outside its Rutland homeland will ruin the beer. A different team of brewers and different ingredients will see to that."

"Morland are being short-sighted by closing the brewery. Its key brand 'Old Speckled Hen' has proved itself able to perform on the national stage, but Morlands are leaving no room in their brewing capacity to expand the brand further. They should think again."

CAMRA will be calling for an urgent meeting with Morland managers and is asking beer drinkers to write and complain to the company.

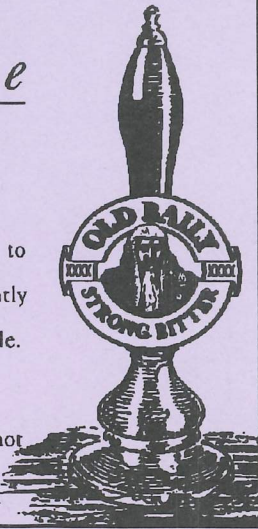
Tales from THE BAR

That's understandable

Counsel My sole purpose in this little monologue is to record that understanding on the record, and if there is any disagreement with my understanding by counsel for the defendants, which I believe there is not, to ask that that be recorded so that there be no misunderstanding subsequently by any party to this case or any third parties as to what we intend to provide.

The Judge My problem with what you have said is simply that I am not altogether sure that I understand what you have said.

4.8% ABV.



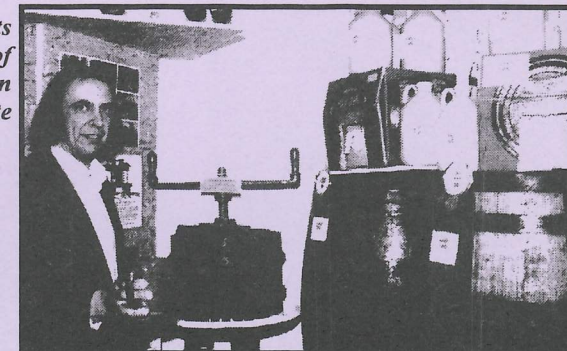
Judge it for yourself

First fruit – First choice

Traditional cider has arrived in Newark in the form of the 'First Fruit Farm Cider' off-licence.

Owner Keith Layton-Barnett started his love affair with apples some ten years ago whilst touring the West Country with his band. "In between gigs we 'stumbled' on a remote cider farm" he explained. "Besides being a musician, I had a wine distribution company, so it was not long before our tour coach was being refuelled with cider barrels! I added the cider to my trade wine list and soon found that cider sales were taking over the wine. I decided to learn the trade of cider making at the 'core' - or should I say on the farm!"

Keith toasts the opening of his shop on Barnbygate



His first introduction to the cider maker's craft was at **Inch's** in Winkleigh. He then found other farms and added not only to his experience, but also the menu. Now, ten years on and with the backing of NSDC, he has created a new cider, north of Somerset, made exclusively from Bramley apples. Later this year he hopes to be pressing a Lincolnshire cider, having been offered an orchard of Lord Burghley trees.

Keith's passion for apples is shared by his wife an co-partner, Dawn. She runs the shop and a craft business on the premises. In the shop you will not only be able to taste various ciders and look at the history of cider making, but you will also find pottery exclusive to the shop including cider mugs, apple tree bowls, and lots of different gift ideas.

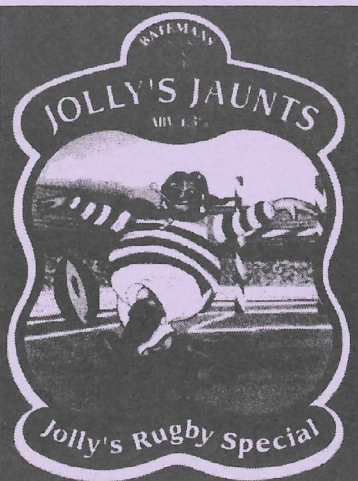
BGP wishes Keith and Dawn good luck with their venture.

A beer for
all seasons!

Bateman's, of Wainfleet, are producing no less than 37 specialist beers this year, in addition to their excellent portfolio of regular beers.

The 'Mystic' brews return, now in their third year, based on the signs of the zodiac. New for '98 are the 'Jolly Jaunts' brews, which are identified by the Jolly Fisherman character, on loan from Skegness council! The 'Jolly' brews celebrate a different event each month, such as Halloween and Wimbledon. There is also a series of one-off specials including **St. George's Glory** and **Rosey Nosey** - a 4.9% Christmas ale. As if that wasn't enough, Bateman's are also brewing **Mordue Workie Ticket**, Champion Beer of Britain 1997, whilst the Mordue brewhouse is being developed.

Such diversity from a small independent like Bateman's must be applauded. Get some while you can!



DON'T SIT ON THE FENCE...

JOIN CAMRA NOW

Just fill in the form below and send, with a cheque (payable to CAMRA Ltd) to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, Herts, AL1 4LW. Rates are Single £14, OAP £8, Joint £17, Overseas single £18, Overseas joint £21, U26 single £8 and U26 joint £11

Name.....Address.....

.....Post Code

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.....(NEK)

Back to Bradford!

A small group of Newark CAMRA members enjoyed Mother's day at Bradford, this time visiting the annual beer festival. Never let it be said that the only purpose behind a CAMRA visit is to consume copious amounts of real ale. This visit was a cultural experience as well!

The venue had moved this year from the university to the village of **Saltaire**, on the outskirts of Bradford. Saltaire was built between 1851 and 1872 as a model industrial village for the workers of Sir Titus Salt, an entrepreneur who made his fortune from the wool trade. A complete village was built for his workers, with good quality housing, a chapel, church and school with parkland for the workers to relax. Many of the buildings were built in a fifteenth century Italian style, a great contrast to the Victorian slums of Bradford.

The short walk from the station to the festival took us past Salt's Mill, now the home of the

David Hockney Art Gallery, and gave us a chance to admire the architecture, but by now we were all ready for a beer! Admission was by ticket only and our spare tickets were snapped up by thirsty, ticketless punters. The festival was held in the magnificent **Victoria Hall**, which amazingly had been built as The Institute, a community centre to take the place of the public house. Salt believed that "the public house promoted self indulgence, immorality and poverty among working people!"

Back to the beer! There were over a hundred real ales on tap and a good selection of German bottled beers. We also tried **Fanny's Ale House** before catching the train into Bradford to finish the day with the obligatory curry, having a superb, value for money meal at the **Kashmir**. Just over an hour later we were back in Newark where some of the more hardy members of the group retired to the Newcastle Arms, a reminder that even after a great day out there's always a welcome and a good pint back at home!

Larry Leveller

REMEMBER ~ THE NEWARK BEER FESTIVAL 22nd - 24th MAY