



WRITTEN BY & FOR DISCERNING BEER
DRINKERS IN & AROUND NEWARK

<http://www.philth.co.uk/BGP>



Beer Gutter Press

Issue 13 - April '00

FREE BEER!

Yes, it's an attention-getting ploy used lots of times before, but this time it's true. Those really nice people that are Newark CAMRA branch are giving away beer at the 5th Newark Beer Festival, which is being held again on the Riverside Park over the Whitsun bank holiday weekend, May 26th to 28th. The festival beer will be from Poacher's from North Scarle - a brewery so new that it has not yet started trading! The beer (around 4.2%) will be free and exclusive to CAMRA members, while stocks last.

There will be around 120 beers available from breweries from all over the British Isles, plus real ciders, perries and English country wines.

Following the massive success of last year's 'Lager Lounge', it is being repeated this year and also being introduced is what is thought is another first at a CAMRA beer festival, a 'Smooth Bar'.

Music lovers will also be well catered for with bands scheduled to appear every day play-

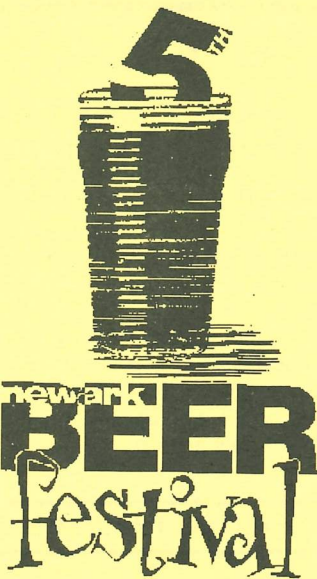
Watch out for Saturday, when the 9-piece band promises us fire eaters and belly dancers!

Newark CAMRA has also adopted a charity (Newark Hospice) this year and will be arranging games and quizzes to raise funds. Free drinks are again being provided for children and designated drivers.

The organisers are inviting sponsors to advertise their businesses, big or small, at the festival, which has quickly become a major public event. Rates are ridiculously cheap, and deals can be tailor-made to client's requirements.

Festival opening times are 11 am to 10 pm Fri & Sat, and noon to 10 pm Sunday. Entry is £1 (free to card-carrying members at all times), plus £2 for a souvenir glass and programme.

A special festival web site, containing details of beers, entertainment and sponsoring opportunities has been set up at: www.newarkbeerfestival.co.uk



ing a variety of styles, such as funk, indie, swing, blues, rockabilly and plain vanilla pop.

<http://www.newarkbeerfestival.co.uk>

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Join the CAMRA Beer Warriors NOW!

Our mission - to protect pubs, real ale, consumer choice and our brewing heritage. 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)

Branch diary..

Socials:
26-28th May, Newark Beer fest.
5th August, The Great British Beer Festival, Olympia.
Oct 8-9th, Bateman's brewery.
Hook Norton brewery - TBA.
Woodfordes brewery - TBA.

Branch meetings:
Apr 6th, White Swan, Newark
May 4th, Old Coach House, Southwell.
June 1st, Fox & Crown, Newark.
Commence 8 pm, all welcome.

Quick 'alves

•The Regal in Cambridge, a Wetherspoons pub, has officially become Britain's largest pub. The development cost about £3M and has almost 10,000 square feet of customer space.

•The Beer Gutter Press web site address has changed to:
<http://www.philth.co.uk/BGP>
Net heads should change their bookmarks accordingly. Ta.

•Brewster's Brewery's best selling beer Marquis has been awarded Best Bitter of the Year 2000 for the North Midlands by S.I.B.A. - the Society of Independent Brewers.

Fellow brewers and members of the brewing industry judge this prestigious award. Beers from small independent breweries from across the East Midlands and also from Burton on Trent were judged at Stoke on Trent on 24th February.

The judges said of the award winning Marquis "We could quite happily drink this all night".

King's new clothes

G Spendlove belatedly reviews the King's Head at Collingham.

I didn't frequent the "old" King's Head because I don't like to go out for a pint and sit in what feels like someone's parlour.

What a difference a refurbishment and startling new ideas make. A clean, fresh, modern environment, well constructed and aesthetically pleasing. Being welcomed by young enthusiastic staff, quality ales and the choice to sit in the bar area to drink or wait for a table to eat is a particularly pleasing experience. A country pub to enjoy good beer and /or food that caters for people with discerning palate.

The choice and quality of real ale is impressive. The Boddingtons bitter is up to its normal quality, but is consistent with its

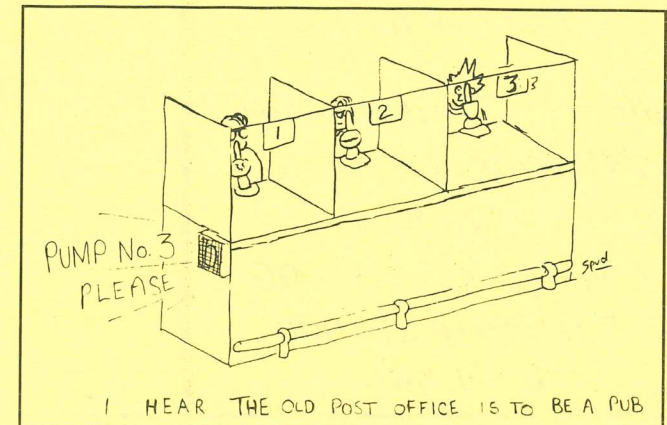
bland and uninteresting taste.

Timothy Taylor Landlord, however, is worthy of the old "Champion Beer of Britain" title and is as good as that served in my regular watering hole. Follow that with Wadworth 6X and its full bodied, distinctive taste and Fuller's London Pride, the moreish, present (but seemingly permanent), guest beer and the choice is not disappointing.

Quick 'alves

The Fox and Crown, Appletongate, was awarded Newark CAMRA's Pub of the Season award for Winter 1999, becoming the first pub to receive the certificate twice.

The Spring 2000 award has gone to the Great Northern at Sutton-on-Trent.



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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:

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

BGP is created with MS Publisher and printed by Ian Loftus Printers

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CAMPAIGN
FOR
REAL ALE

Do the shuffle...

The latest round of licence transfers (as at 1st Feb) is:

- Cavalier
- Hearty Goodfellow
- Hobgoblin
- Traveller's Rest

Licences to be transferred in the near future are:

- Bridge Inn
- Castle & Falcon
- Horse & Gears
- Old White Hart
- White Hind
- Royal Oak, Collingham

Other news:

Work has cracked on at the Old Post Office, and should be open by the time you read this.

The Hearty Goodfellow, Southwell has re-opened with the licences formerly from the Admiral Rodney now at the helm (or behind the bar).

Springhead expands

Springhead brewery is expanding rapidly, with the installation of two new 10-barrel fermenters which will extend capacity to fifty brewers barrels per week.

Rigorous quality control has enhanced the reputation of the brewery and enabled it to extend its distribution area between North Yorkshire and Northampton, West Midlands and the Wash.

The brewery now has a range of eleven real ales, all with their own special character. Seven beers are always available, the other four being brewed according to season or demand.

With the unexpected popularity of milds and porters throughout the UK, Springhead will be producing Puritans' Porter as a regular beer rather than as a monthly special.

Important addresses....

For complaints concerning adulteration, substitution and short measures contact:

The Trading Standards Dept, 2 Middlegate, Newark, NG24 1AG.

For complaints about deceptive advertising, write to:

Advertising Standards Authority, Brook House, 2-16 Torrington Place, London, WC1E 7HN.

To complain about proposed pub alterations or to view the plans of future developments, contact:

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

CAMRA HQ can be found at: **CAMRA, 230 Hatfield Road, St. Albans, AL1 4LW**

Web: <http://www.camra.org.uk/>

Beware moustaches - they cost you beer!

LONDON (Reuters) - The sight of British men in pubs wiping the froth from their moustaches after drinking a pint may soon be a thing of the past - according to brewer Guinness they are wasting nearly half a million pounds of their stout a year.

New scientific research commissioned by Guinness showed that between them, an estimated 92,370 moustachioed Guinness drinkers lose up to 162,719 pints of the black stuff each year - worth some £423,070.

"A genuine moustache has been proven to contribute to a significant Guinness wastage, as a result of inter-fibre retention at every sip," the company said in a statement.

For those trying to count the cost of their moustache, the average Guinness drinker with a 'tache like sports presenter Des Lynam is losing over £12 a year, while those with a goatee like pop singer George Michael are £9 out of pocket.

A full beard could cost you around £23 in lost Guinness - although the research showed that the amount varies according to the thickness of the facial hair!

Source: <http://uk.news.yahoo.com/>

*A recent story in The Observer newspaper reported on locals from Llanfairfechan, Wales, who claim that they have found the site of a tavern where they claim Arthur Guinness stole the recipe for the world-famous stout in the 1750's.

Although The Guinness Co. was unable to disprove the theory, it may be no coincidence that the story broke just a few days before St. Patrick's Day!

Post-budget blues

CAMRA has doubly criticised the Chancellor after last month's Budget. On failing to address the growing problem of beer smuggling, Mike Benner, Head of Campaigns and Communications said, "Yet another penny increase on beer tax is an open invitation to the growing army of smugglers."

Over one million pints a day are now being brought into Britain by increasingly organised gangs of bootleggers.

CAMRA had called for a duty cut of only 2p in the budget which would have been enough to significantly reduce the bootleggers' profit and make it less desirable.

On failing to deliver a fair system of beer excise duty to support Britain's 400 small breweries, Mike Benner said "We

urged the Chancellor to introduce a progressive system of excise duty which would mean that very small brewing companies would pay a lower rate of beer tax. Such a system would cost the Treasury very little, but could be the difference between life and death for many small brewers who are struggling to survive in an increasingly competitive market."

Britain's 400 small breweries have less than 2% of the beer market, but they produce some 2,000 real ales to match local tastes. The four biggest companies have around 85% of the market. CAMRA will continue to campaign on these issues.



Do not Pass!

The pub formerly known as the White Lion used to be a landmark in Southwell. Sadly that is all it appeared to be, cropping up in conversation merely as a landmark when requiring directions. 'Into Southwell turn left at the White Lion' etc. That was before the present incumbents transformed the place into the Old Coach House.

Now real ale fans pass it at your peril! If you do you will miss one of the finest little pubs to emerge in our area in many a year. After an initial six-week closure for refurbishment, Sandra and Steve opened for business in October '99 and what a gem they opened.

'Creaking' with character, the pub comprises a central bar area surrounded by many niches, nooks and timbered

ceilings adding to the 'olde worldie' charm without feeling like an M.F.I. pub kit! A roaring real fire on cold days only adds to the comforting welcome afforded to all the lucky customers who find their way there.

A continuous rotation of real ales expertly served makes for real ale heaven. On my visit, breweries represented were: - Coach House; Newby Wyke; Wadworth; Highgate; Oldershaws and Bass.

Sandra and Steve, formerly of the Lord Nelson, Sneinton and before that the Bromley Arms, Fiskerton, have also gone for traditional pub games; bar billiards & shove halfpenny on offer alongside the more usual pursuits.

With plans to open a patio/garden area for summer things, it seems, will get even better.

Spud

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A Tynemill house

How many women join CAMRA?

Currently, 25% of the Newark branch are female. Juggling family responsibilities, childminding, college work and chauffeuring are a few things women do effectively, so why not add another hat on to the pile and become a member? Not only will you bring skills to the branch but have a great time while you do.

No pressure is put on females to join just so that they are represented to be 'politically correct'. We join for the same reasons as others, optimising our acquired skills to their best potential for the good of the branch and CAMRA as a whole. Not to mention going to beer festivals!

Of course, like any branch, not all members turn out every month, be they male or female.

CAMRA's female members' working skills range from domestic management to accountants, nursery nurses, artists, beauty therapists and clerks to name but a few. All these people give to CAMRA the time they can spare to promote real ale.

With the Newark beer festival looming, our artist and accountant are working harder than others, while others will be working behind the scenes or interacting with the public on festival days. To join CAMRA, please contact your local branch on 687650 or pop along to one of our monthly meetings, details of which can be found on page three.



New beer hatched

We've had fruit beers, ginger beers, beers containing chillies, honey or coriander. Now, the Bridge of Allan brewery, near Stirling, has started brewing a new beer made with... raw eggs!

The idea for the brew, named Jockey's Chicken Ale, was hatched when the brewery owner, Douglas Ross, found some recipes from the 1500's for a brew called Cock Ale, which contained whole chickens. "That sounded pretty disgusting. I thought eggs was the next best thing" said Mr Ross.

Unfortunately, the beer is currently only available at the Railway Tavern in Dollar, Clackmannanshire. Be assured that we will try our very best to get some for the Newark beer festival.

Pull the other one, landlord!

Nestling in the furthest reaches of Wasdale, a remote valley in Cumbria that is home to both the deepest lake and the highest mountain in England, sits the Wasdale Head Inn. Birthplace of British rock climbing, the hotel is steeped in a unique history that haunts this remarkable place. Ever since we first stumbled through the portals of this fine hostelry we have been in love with it and have returned every year for some marvellous holidays. "But what about the beer?" I hear you cry.

A good range of real ales is

honour of the first landlord of the pub, a certain Will Ritson, who was the original holder of this title in the 1870's. The present manager, Howard Christie, won the competition in 1998 and the pub staff upholds the tradition at every opportunity. So the 1999 festival was in fact the 4th, the same as Newark's!

The public (walker's) bar, named after the fore-mentioned Will Ritson, is unsophisticated but welcoming. The décor is traditional with lots of panelling and solid old furniture. The bar meals are good value and in the simple 'home cooked' style. A very welcome place at the end of one of the many demanding walks in the immediate area.

Although the inn is very popular all year round, its remote-



always on offer and during our stay we sampled all of them: Jennings Cumberland Ale (4%) and Cockerhoop (4.6%), Yates Wasdale (4.3%), Heskett Newmarket Kern's Knott Cracking Stout (5.6%), Derwent Mountaineers (4.1%) and Mountaineers (4.1%), and Barnegates Cracker Ale (4.2%). All of these beers are brewed in Cumbria and two of them (Wasdale and Mountaineers) are specially brewed for the pub.

During 1999 the pub held its 149th beer festival. In fact it was their 4th 149th Beer Festival. Confused? Let me explain. Each year the local community hold a competition to find the world's biggest liar. This is in

ness keeps away the massed ranks of tourists that swamp other parts of the Lake District, and demands some planning on the part of visitors. Any effort made getting there is rewarded in kind as you drive down the increasingly spectacular Wasdale Valley towards the inn. You cannot fail to be moved by the sight of the 2000 ft high Wasdale screes sweeping down into Westwater lake. Ahead, with its summit in the clouds, Scafell Pike looks down over its less lofty neighbours and at the end of the valley more mountains form a seemingly impenetrable guard. Believe me - a truly magical place.

Bobcat

Fantasy rounds

Readers tell us their perfect 'fantasy round' of six drinks, past or present. This issue by Chris Constantine, ex Newark CAMRA chairman:

I start by climbing into my time machine and quaffing a pint of the legendary *Hole's AK* in the town centre during times gone by. Then, in present times, along to The Vine for some *Bateman's Dark Mild*. OK, so it's wishful thinking that they'd ever serve this award winning pint.

Travel at the speed of light allows me to nip home to Potters Bar for a pint of *McMullen's Country*, enjoyed in The Builders' Arms with my dad. Back with a burp in Newark to sample *Orkney Dark Island*, guesting at The Mail Coach on a candle-lit Thursday night. After which, *Caledonian Waverley* goes down well with the Hemlock sausages in The Fox & Crown.

Finally, the trusty time machine throws me back eleven years to the unspoilt Old Kings Arms for some *Marston's Owd Roger*, where I fall asleep after bashing my head on the best jukebox in town!

Send your fantasy rounds to the usual address. No prizes - just for fun.

JD Wetherspoons - a correction

A review of the Sir John Arderne appeared in the last issue, in which Mr. Tim Martin was referred to as JD Wetherspoons' Managing Director. He is, of course, Chairman.

The reporter responsible has been locked in a dark cupboard with only a six-pack of smooth for company. Sorry.

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Personally Speaking...

A new column where readers can air their views on all things beery. To start us off, the chairman's opinion of the recent new year's celebrations...

At the risk of appearing hypocritical, I had decided several months before New Year, the so-called 'Millennium Eve' that our family should 'stop in' and celebrate together in our house.

We would have fireworks, a barbecue, some locally brewed real ale (Oldershaws) and many bottles of not so local real ale.

So, sure, I was supporting real ale, but what about support for local pubs? Well to be blunt, the greed of some landlords in their plans for the celebrations left me with a bad taste in my mouth. The fact that some pubs would be charging an entrance fee left me speechless (speechless with a bad taste - my mouth was having a rough time!).

Most of us drink in one or two pubs on a regular basis. It is these regular drinkers that keep pubs going. They are the ones who put the profit into the pockets of the landlords and now, on the one night of the year that they would almost certainly be increasing their consumption, they would be charged for the privilege.

I had heard that different prices were being charged from £5 to £65, in my opinion absolutely disgraceful. I had also heard a myriad of excuses for doing so: - "I have to pay my staff extra", "there's a band on", "we're putting on a buffet".

I'm sorry, but if the 'powers to be' couldn't stand this once in a thousand years, by way of a 'thank you' to the loyal custom-

ers, who day after day, week in week out, line the pockets of these people, it is a very sad state of affairs.

And some pubs did. Ben and Tracey in the Wheatsheaf got it right. 'Your face is your ticket' - i.e. if you're a regular you're in, no charge. I understand it was tickets in the Old Kings Arms but again no charge. And what about the Great Northern at Carlton - free buffet, live music, huge fireworks display, no charge. Hats off to these and any others I haven't mentioned who did likewise, I'm sure there must be some.

But, all in all, to me it did seem that this 'good will' thing was a little one sided. I would be pleased to hear from anybody else with views on this matter, but one thing's certain, unless things change, I will be 'stopping in' next millennium too!

Mad Dog Merfy, Chairman

Cask Marque - a push for quality

There is no question that quality of cask beer is better than it has ever been, but once it has left the brewery, it is down to the licensee to keep it in top form. All too often that quality is less than satisfactory at the point of dispense.

Indeed, a recent survey showed that one in five pints of cask beer sold were of poor quality. The customer quite rightly demands consistent quality, and to this end, the Cask Marque Scheme was set up.

The scheme is operated by an independent body which is a company, limited by guarantee, and a non profit making organisation. It is run by a manage-

ment committee elected by its members. The members, who effectively pay a subscription, include representatives from brewers, retailers, trade bodies and consumer groups.

A pub that applies to join the scheme is visited by an independent assessor unannounced on two successive occasions in the first three months and subsequently twice a year.

The assessor checks all cask ales for temperature, appearance, aroma and taste. A pub passing receives a plaque and framed certificate, which is awarded to the licensee rather than to the pub.

Customers are encouraged to comment independently on the quality of cask ale in the pub to the Cask Marque organisation.

Establishments in the immediate area to have achieved the Cask Marque include the Magna Carta at Lincoln, the Albert Hotel at Retford, the Red Lion and Plough Inn at Farnsfield, and the Old Reindeer Inn at Edingley.

For more information visit:
<http://www.cask-marque.co.uk/>

