



WRITTEN BY & FOR DISCERNING BEER
DRINKERS IN & AROUND NEWARK

www.newarkcamra.org.uk



Beer Gutter Press

Issue 15 - April '01

All aboard the ale wagon!

Yes - it's time again for the big event in the tent by the Trent!

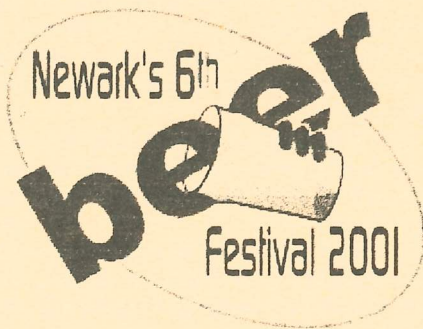
The 6th Newark CAMRA beer festival takes place 25th - 27th of May, once again on the Riverside Park and after the atrocious weather of the last two years, the experts are predicting a scorcher.

Despite the appalling weather last year, the event was still a sell out. However, Newark CAMRA are taking no chances and have integrated the entertainment stage into the main marquee so that the bands can be watched under cover. They will, however be screened off from the main drinking area so that the serious samplers can drink in relative quiet.

And what a line-up of talent we have. Headlining Friday night are Welsh band Karnataka and Saturday Sheffield band Treebeard take the spotlight. In between, local talent will take

care of your aural delights.

The beer selection, once again will be second-to-none, with around 120 milds, bitters, stouts and porters to try, plus traditional ciders, perries and



country wines.

Food will be available at all times with catering provided by The Real Meat Sausage Company, serving a variety of banger-based dishes and Good Thai Dins, providing a good range of Thai recipes, including vegetarian.

Opening times will be 11.00

am - 10.00 pm Fri & Sat and 12 noon - 10 pm on Sunday. Admission costs £2 for card-carrying CAMRA members, £3 for non-members and includes a free souvenir festival glass and programme.

The profile of the festival continues to grow, and is now one of the top events in Newark's social calendar. Local businesses can join in by sponsoring the event with a variety of very reasonably priced packages.

For details of sponsorship, together with beer lists, entertainment, how to get there and up-to-date news, see the festival web

site at:

www.newarkbeerfestival.co.uk

Whether you are sponsoring the festival, or visiting to taste some of the excellent beers available, be assured that the 6th Newark beer festival will be the best yet!

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A stroll around Robin Hoods Bay

We managed to sneak away for a couple of February days in this quaint North Yorkshire village, nestling on the coast between Scarborough and Whitby. Good weather gave an opportunity for coastal walks and along the old railway, perfect for building up a good thirst!

The four pubs are all very interesting and are a short walk from each other. First call was the Laurel Inn, situated on a

tight bend as you walk down to the slipway. Beers were John Smiths and Theakston's but the quaint building is well worth a visit.

The Dolphin Hotel had similar beer plus the very welcome addition of Caledonian Six Nations.

The Bay Hotel is right on the slipway, with the sea lapping around its walls and marks the end of the Coast to Coast Walk. In 1935, J. Arthur Rank shot his first film here, "Turn of the Tide."

Beers available were John Smiths, Courage Directors and Theakston Black Bull and Rud-

dles County.

My last visit was to the Victoria Hotel, situated at the top of the village, next to the car park where visitors to Robin Hoods Bay have to park. This proved to be the find of the visit. Beers were Cameron's Bitter & Strongarm, with three guest beers, which included, on two visits, Durham White Silver, Wychwood Fiddler's Elbow, Whitby Black Dog First Out & Daleside Old Leg Over.

It would have been lovely to stay, especially as it rained most of the way home!

Larry Leveller

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. ☎01636 687013

email: camrastuff@boldbelvoir.org.uk web site: www.newarkcamra.org.uk

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Britain to cease brewing by 2020?

A study carried out by CAMRA, the Campaign for Real Ale, has predicted that if recent trends persist, over 90% of the British brewing industry will be in the hands of just two global brewers producing a handful of lager brands by 2020.

CAMRA recently launched the biggest generic promotion of beer for fifty years in its battle to save the great British pint. Following two years of fundraising, the consumer group is joining forces with dozens of real ale brewers and thousands of pubs to buck the trend and put real cask ales back on top.

Hundreds of advertising billboards will be launched throughout the country supported by leaflets and posters in pubs.

The study reveals that over 130 regional and national beer brands have been axed since 1990. Excluding those brewed by the 350 very small brewers (which collectively have only 1% of the total beer market), there are about 250 beers still in regular production. If the trend continues it will take only 16 years to reduce the market to three or four mega beer brands.

33 medium sized breweries have closed since 1990. Over fifty breweries remain in operation, but CAMRA fears if trends persist, there will be nothing but global operators left by 2020.

CAMRA research in 2000 shows that twenty pubs a month are closing. This is approximately double the monthly closures only five years earlier. If that trend continues then by 2020 eighty pubs a month will be closing, and many consumers will be faced with the grim

prospect of supping at home or visiting big themed bars in town centres.

In January 2001 nearly 1,000 pubs were put for sale by Bass and a further 3,000 by Whitbread. There is wide speculation that Scottish & Newcastle and Wolverhampton & Dudley may shortly put for sale signs on around 1,000 pubs each.

The real ale market has been in decline since it peaked at 17.5% of the total beer market in 1994. It is now less than 10% as consumers are bombarded with global lager brands and smoothflow processed ales.

The "Ask if it's Cask" campaign aims to get the message across that real cask ales meet the needs of modern cultured beer drinkers. CAMRA is urging drinkers to 'Ask if it's cask' next time they visit the pub, in an attempt to get lager lovers and smoothflow drinkers to discover the taste of real ale.

Mr. Mike Benner, Head of Campaigns and Communications said "The city's obsession with quick, high growth technology industries has eroded our brewing and pubs industry and led to the loss of thousands of pubs, hundreds of beer brands and dozens of long-standing breweries. Today marks a momentous occasion when consumers, independent brewers and publicans across the land unite to fight back against city short-termism and mega-brand marketing. Before it's too late."

For more information, visit: www.askifitscask.com



A litre of beer is good for you...

Researchers have shown that all types of alcohol can help to reduce the risk of heart disease - if you drink it little and often. The best strategy is to drink up to a litre of beer a day.

However, it is unclear whether the protective effect is confined to specific drinks such as red wine, or relates to the ethanol in all alcoholic drinks. Dr Martin Bobak and colleagues from the International Centre for Health and Society, University College, London, examined whether beer could protect against heart disease by going to the Czech Republic - a country where beer is almost universally the drink of choice.

They compared men who had suffered heart attacks with healthy men of the same age. They found that the best way to protect against heart disease was to drink beer daily, or almost daily, but to limit consumption to between half a litre and one litre a day.

Dr Bobak told BBC News Online: "The results suggest that the protective effect is due to alcohol itself; the myth about special qualities of wine is, in my view, wrong."

Dr Bobak added his research also showed that binge drinking could have no positive impact on health.

He said: "If we are right, binge drinking would not confer any benefit - first, because it is irregular and second because it is large amounts."

The research was published in the British Medical Journal, May 2000.

Source: <http://www.bmj.com/cgi/content/full/320/7246/1378>

Fantasy rounds

Six perfect pints from Bob Smith:

With the Foot and Mouth crisis set to continue well into 2001 my Fantasy Round is one that would normally be set in the present but could well be, in part anyway, destined to be history.

As we travel into the heart of Lakeland our first stop is in Coniston. In the Black Bull we settle into chairs in front of a log fire and enjoy our first pint - Coniston 'Old Man' (which is named after The Old Man of Coniston, a Mountain that towers over the village). Our next port of call is The Old Dungeon Ghyll in Great Langdale where we find ourselves a corner table in the walkers' bar with a pint of Jennings 'Cumberland Ale'.

Continued on page 6...

Branch Diary

Branch meetings:

- Thurs, May 3rd 2001, at the Woolpack, Claypole
- Thurs, June 7th 2001, at the Horse & Gears, Newark
- Thurs, July 5th 2001, at the Fox & Crown, Newark

Meetings commence 8.00pm, all welcome.

Socials:

For info on socials, email malcolm.scrimshaw@ntlworld.com

Events:

Pub crawl around Newark for National Mild Day - Sat, 5th May
Pub crawl around Grantham - Sat, 21st April
Newark beer festival 25th - 27th May

Keep posted on all things beery by visiting our website at:

www.newarkcamra.org.uk

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/>

Blod's plod arooned Aberdeen. Part.2



Blod continues from last issue:

Archibald Simpson (Wetherspoons) -

Well, what can I say? I decided to have a cheap bite to eat so I went into this impressive pub, created, I believe from an ex-bank. It really does need to be viewed from across the road,

(no, not because it's that bad) in order to appreciate the ornate columns. As for the beer, well as all too often found in Wetherspoons pubs most of the beers were not on, but we did have London Pride, Directors, Theakston's Best and Deuchars IPA.

I thought I would go for the IPA - I had been in Scotland for 2 days and not tried this excellent brew. What an error of judgement. It was cloudy, not bad enough to return but definitely not at it's best.

The Old School House (Hogshead)

This, as the name might suggest, was previously a school and has been rather tastefully converted to a pub. It has all the usual plastic type books, wood

panelling and ornaments of the usual conversions, but they have not made a bad job really. At the bar I was asked if I wished to try my selection, without any prompting, which was nice.

The beer I selected was Invermond Thrappledouser which was fine. Also on offer was Invermond - Independence, Pedigree, 6X, Deuchars IPA, Speckled Hen and London Pride. For the cider drinkers, there was Inches Stonehouse - cider on handpull. Unfortunately, I missed the beerfest, which was in early April.

The following day, before heading for the station, I managed to pull in:

The Tilted Wig

This is sited almost across the road from Wetherspoons and is a lively refurbished pub complete with the panelled walls and nicotine paint job. It has a long bar and many tables which cater for the numerous people going in for food.

The beer on offer was Caledonian 80/- and Isle of Skye Dark. I went for one of each - well, it was my last chance before leaving Scotland. The Isle of Skye was superb, almost like a stout, which it may well have been (I must look that up!)

Anyway back to the station for my seven and-a-half hour ride back to Newark.

Summary:

Generally - beer and pubs very good but would question Wetherspoons being in the GBG (far too many bad pints dispensed around the country, but getting better).

Old Aberdeen - this is the focal point of the university and is very interesting.

Art Gallery - excellent

Shops - plenty to keep the little women happy.

City - busy centre with plenty of

attractions, but the planners must be schizo! They have a sea front which is a mixture of industrial units with amusement arcades and Virgin cinema, then within a stones throw you have an 'olde worlde' Scottish fishing hamlet. They really must take more water with it!

It's called the Granite City and they have some weird gothic architecture, but everything is bloody grey and even the new buildings are made of grey synthetic granite!

Still I think I will be going back soon and I then will paint the town red.

Mega article brought to you by:
Blod's Scenic Tours

Boozey bits

- The idea of a 'hair of the dog' cure comes from the belief that a bite from a rabid dog could be cured by laying a hair from that dog on the wound. In drinking circles a small amount of alcohol is thought to cure a hangover.
- Argyll & Bute tops Scotland's list for the number of pubs and off-licences with 79 licences per 10,000 population. Glasgow has 28.

BGP e-letter

Too long between issues of the Beer Gutter Press? Missing CAMRA socials? Not keeping up to date with pub news in and around Newark? Then subscribe to the BGP electronic newsletter and be automatically notified of all beery events and happenings around the town.

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Newark beer festival weekend:

- ♦ Around 20 real ales available.
- ♦ Guest beers, including a mild.
- ♦ Traditional cider.
- ♦ Continental beers.
- ♦ Extensive range of malt whisky, wine and bottled beers.
- ♦ Home-cooked snacks and meals, including vegetarian, served daily.



A Tynemill house

A Junket in June

Peter Colin reports on last summer's trip to Malton.

On a sunny Friday evening, ten of us piled into a mini-bus, and were

The afternoon was free so we set off towards Whitby. On the way we stopped at Beckhole near Goathland (where the TV series 'Heartbeat' is filmed) – touristy, albeit breathtakingly beautiful. Birch Hall Inn, surely one of the smallest hosteleries in

England, is a jewel set in the luscious Murk Esk Valley and well worthy of our undivided attention.

Black Bull and Black Sheep as regulars plus three guest ales at any one time prove this point.

Whitby as a place is superb but the beer served us wasn't – so back to the

hotel and joyful participation in the England victory over Germany!

Sunday morning further north to the New Inn at Cropton with its adjacent Cropton Brewery which also brews fine beers, notably 4% ABV Two Pints, a flavoursome hoppy bitter, dark brown Backwood's bitter (5.1%) and Scoresby's Stout. At the time of writing, they are serving a new 3.8% golden coloured concoction, Honey Gold which really is worth a return visit.

Newark bound we stopped at Saxton, a small village 5 miles from Tadcaster. The Greyhound there has a very welcoming ambience. A tied house (Samuel Smith), it is family owned and a pint emanating from a traditional wooden barrel costs but £1.15!

The price of a pint, I was told, has only gone up 9p in eight years! At a time when publicans are brainwashed into believing that only 'smooth' is the way forward, here we have four examples of highly commercial operations which brew and pour most quaffable beers yet make

money and attract paying visitors while so doing.

So how was our Junket in June? Taste buds titillated, safely conveyed across breathtaking dales and moors, basking in the afterglow of Shearer's decisive and deciding header – all in all, a good result!

Continued from page 4...

Moving on to the Old Crown in Heskett Newmarket, we struggle to the bar in this busy village boozier and are rewarded with a fine pint of Heskett Newmarket 'Great Cockup'. This is another beer named after a nearby Fell and is brewed in a converted barn behind the pub along with a whole range of other beers.

For the second half of our round we move firstly to the Bitter End in Cockermouth where the smallest brewery in Cumbria is to be found. While we savour a pint of 'Cockersnoot' we look in on the brewery which is situated at the back of the pub behind a wall of glass. Our final destination beckons.

At the Wasdale Head Inn there are two beers brewed specifically for the pub. The penultimate pint of the night is Yates 'Wasd'ale' and again there are many stories to listen to but here in the birthplace of British rock climbing the tales are a little taller. With the Inn being so remote there is no option but to stay here for the night, but first the final pint must be selected. A difficult choice with 8 real ales on offer but we go for Derwent 'Mountaineers', very apt and very moreish!

Here's where we part company but if you don't mind I may stay awhile. After all, I don't know exactly when I'll be able to come back again.

Read this full article at: www.newarkcamra.org.uk/fantasy/bsmith.htm

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Hockney, before or after a beer festival

I have been to the Bradford beer festival on our branch trip several times now and enjoyed every one. Previously the trip had been expertly orchestrated by our social secretary Neil Raynor. This year however, due to an expanding family (when will this lad stop?) and the commitments that go with it, he has had to assume a less active roll (well in CAMRA at any rate. Sorry Nicola!).

So this was to be Commissar Scrimshaw's first event as Social Sec. Thrown in at the deep end is a phrase that springs to mind, as the poor sole hadn't been in office five minutes when asked to leap into the fray. No one need have worried. With the minimum of hiccups the trip was an outstanding success.

The festival, as always, was a well-run, friendly affair in Saltaire with a fine selection of beers.

We in the Newark branch have the advantage of the acquaintance of one Paul Ruthven A.K.A. 'Super Sampler' who at any given moment will leap out and supply you with tasting notes on every drink at the festival, having sampled most of them before you've even had a go on the tombola. My favourite two were Church End Lemon & Ginger, and Hambleton Night-mare Stout.

Did I mention the tombola? The fame of this legendary Bradford game of chance is spreading. Prizes on offer this year included empty beer cans, dirty worn rulers and things with bits missing etc; about Yorkshire men being tight - another story.

After the festival, into Bradford

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)

for more beer in the Corn Dolly and the Old Bank then the usual excellent Indian meal before being wafted back to paradise, in our case the Wing Tavern to finish a perfect day.

But let me take you back to Saltaire before the festival opens. As is usual we arrive early and browse round Salts Mill taking in, amongst other things, the permanent David Hockney collection. Now while not wanting to offend art lovers anywhere, it was noticed that some of his work was less stunning than others. In fact to quote one Stu Young (who shall remain nameless) 'it's like what I've got on our fridge door'.

The solution was forthcoming, some of his work must have been done before he visited the festival and the rest was done after. This leaves me thinking 'Yes, but which is which?'

Mad Dog

Beer Monster - Go go Goa.

India doesn't immediately spring to mind when a real ale enthusiast thinks of heaven – and they'd be right! In fact, it's a beer desert, as Beer Monster discovered on a recent trip to the Indian state of Goa.

India does, however, have a large and thriving beer-making industry with several large breweries such as Kingfisher, Impala and Arlem. All the beers produced here are bottled – sadly not of the conditioned type – and usually in the Pilsner style. The most popular varieties in Goa seemed to be Kingfisher, Belo, San Miguel and Kings.

The popular Kingfisher, produced by United Breweries in Bangalore, claims itself to be 'the king of good times'. Belo, brewed by the Impala Brewery at Assolda Quepem, states on the label that it is 'brewed with spring water, choicest German hops and specially selected malt'. The strength of both these beers is stated on the label as 'Alcohol content less than 5%' which I suppose could mean anything from 0 to 4.9%! My guess is, though, that they are around 4.6 – 4.8%.

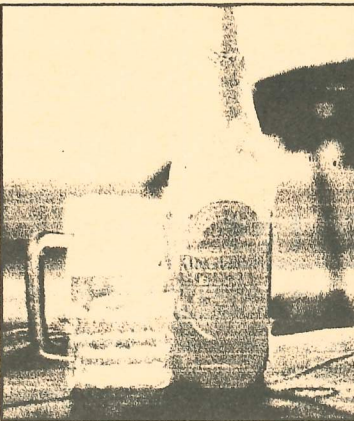
In bars, the beers will sell for around 40 to 50 Rupees (61 – 76p) for a 650ml bottle. In supermarkets they are considerably less, thanks to Goa's low taxation. All the mentioned beers are fairly dry, crisp and clean, but sadly lacking any form of taste!

In his quest for knowledge of all things beery, Beer Monster arranged a visit to the Arlem brewery at Raia, North Goa. After some haggling over price, we set off by taxi on the 50km ride to the brewery, or 'beer fac-

tory', as the locals call it.

Road travel in India is not to be undertaken by the faint hearted – one needs a couple of beers even to dare setting foot in a cab! However, after about an hour-and-a-half and ten near-accidents later, we arrived at the gates of the Arlem brewery, to be met by a uniformed guard sitting behind a barb-wired fence. Our cab driver negotiated for us, and after a while and a bribe of 20 Rupees, we were allowed in and directed toward the reception entrance.

After walking the length of the



'beer factory', which more resembled an Iraqi aircraft bunker than a brewery, we arrived at the doors, where we were greeted by a bewildered looking chap who informed us "Sorry, brewery broken down – no production. Can you come back in six weeks?" "Can we just look around?" we asked. "No – all doors locked" we were told. "Have you any publicity materials we can take please? – We've come a long way". "No!" We persisted – "Please can we just take some photo's, then?" "No – photo's strictly prohibited" (presumably this was to stop people seeing the dilapidated state of the building!).

Eventually, after much hag-

gling and a few sycophantic comments about the Indian cricket team, we were invited to sit for tea. The chap then disappeared and returned about twenty minutes later with a selection of bottle labels and then proceeded to explain them all, one-by-one. They were all lagers, ranging from the 8.75% 'Pilsner Beer' to the 5% 'Arlem Diet' low-calorie beer. A few more words about cricket and that was it – our visit was over without even getting passed the reception!

So – India a beer paradise? Not really. All the beer tastes the same and it is served so cold that it anaesthetises the tonsils. But to be honest, in this place where the sun shines constantly, the leaves of the coconut trees rustle in the breeze as if applauding each other and curries burst with flavour, it doesn't really matter.

BB

Locals take top spots

Poachers took the top honours at this year's 'Champion Beer of Lincolnshire' competition, held at the 3rd Gainsborough CAMRA beer festival.

This was the first time Poachers had entered any of their beers in a competition. What is even more amazing is that the beer isn't yet being brewed commercially.

Meanwhile, nearby Oldershaw Brewery took top honours in the SIBA regional microbreweries competition, held recently at the Bull Inn, Bottesford. Grantham Stout picked up fist prize in the 'milds, stouts and porters' category, with CasKade coming second in the 'bitters' category. Grantham Stout then was then voted 'Overall winner'.