



# BGP

beer gutter press



Newark branch  
of CAMRA  
the Campaign  
for Real Ale

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[www.newarkcamra.org.uk](http://www.newarkcamra.org.uk)

## CAMRA to Launch 'National Pubs Week'

NATIONAL  
PUBS WEEK:  
22FEB - 1MAR

**C**AMRA will be launching a new initiative - National Pubs Week - on 22<sup>nd</sup> February to encourage everybody to visit and show support for their local pub throughout this week.

Over 20 pubs close every month in Britain, with the majority of these being rural community pubs. CAMRA, with the support of a number of breweries and pub companies, will launch National Pubs Week by issuing posters, leaflets and beer mats to pubs around Britain.

Mike Benner, Head of Campaigns said "The variety of different pubs to choose from in Britain is unique and something we should all be very proud about. It is important that with so many community pubs closing every month we encourage both regular and infrequent pub goers to visit their pubs in National Pubs Week. Pubs can offer great food, beer and a perfect

environment to socialise with friends."

Benner continued "CAMRA's recent market research shows that over 80% of people prefer community and local pubs to town themed bars. This is a week to celebrate all pubs, especially those that offer the local community a place to socialise and those that are based in more rural locations."

CAMRA will also be announcing their prestigious National Pub of the Year winner in National Pubs Week. Last year's winner was The Nursery Inn which is based in Heaton Norris, Stockport. This was a rare victory for a pub in an urban location as the majority of previous winners have been rural free houses.

Tony Jerome, CAMRA's Press Manager said "It will be interesting to see which type of pub will win the National Pub of the Year award this year. The Blisland Inn from the small Cornish village of Blisland, won the award in 2001 but a town community pub, The Nursery Inn, won last year's award. This just goes to show the diversity of great pubs we have around Britain."

Jerome continued "We will also be issuing a wide range of positive stories to the media to support the launch of the first ever National Pubs Week. These interesting pub stories will hopefully give the excellent British pubs the boost they need and fully deserve."

It is estimated that there are approximately 65,000 pubs in Britain and CAMRA hope as many pubs as possible will get behind National Pubs Week by displaying specially designed posters, leaflets and beer mats and coming up with innovative pub promotions to attract more customers.

NATIONAL  
PUBS WEEK

## A Trip Down Memory Lane

The Memory Lane Inn & Restaurant lies in the historic village of Sutton on Trent, just off the A1, eight miles north of Newark. Formerly the Lord Nelson, it has been managed by Brent & Joyce Baker since November 2001. Their aim was to run a pub that would very much remain the village local, with a range of cask ales served from a traditional bar but also offering a lounge and restaurant which would serve quality home-cooked food. With a separate children's play area and family conservatory, plus extensive accommodation available, there is something for everyone.

There are usually four alternating cask beers on offer, one of which is from Broadstone. Beers from other local breweries regularly appear. On my visit, on offer was Broadstone Sunrise, Charles Wells Bombardier and Youngs Waggledance. I only tried the Sunrise, and it was so good I couldn't wean myself off it!

The food, all home prepared, is building up quite a reputation. Vegetarians and vegans are catered for, an over 55 lunch and an attractive "Early Bird Menu" give something for everyone. The restaurant, adjoining the lounge, is heavily beamed and meals are served until 9.00pm in the week, 9.30pm Friday and Saturday and 8.00pm on Sundays.

There is an extensive children's outdoor play area, with a bouncy castle, Wendy House, climbing frame and skittle alley. Adjoining this is a patio area with tables and seating. Should the weather be unkind then there is a family conservatory, overlooking the play area, and containing a pool table, table football and video/TV. Seating in here is comfortable and the room also has its own bar and tuck shop, open at busy times.

The Memory Lane also has accommodation available. The seven rooms all have en suite facilities. There are four double rooms, two twins and a family room. One of the rooms caters for the disabled.

So whatever you look for in a pub the Memory Lane Inn will probably have it. There is even an excellent bus service from Newark, which drops you off outside the door!

Larry Leveller

- Tynemill have taken ownership of the New Barrack Tavern in Sheffield. No changes are planned. We understand that Castle Rock Gold will be on sale, as in all Tynemill pubs, at £1.50 a pint.
- Springhead houses, The Vine, Newark and The Bramley Apple, Southwell are running a promotion called 'If it's cask it's £1.50'. All real ales are just £1.50 per pint, all day, every day. The offer runs until at least the end of December.
- Mr David Kirrage, one of Newark's best-known former publicans died recently on his 79<sup>th</sup> birthday. His parents had the Olde White Hart In Newark from 1915, which he took over in 1964. He later moved to the former Duke of Cumberland in Chain Lane, which opened as Kirrages in 1975. Son David has been the licensee at the Mail Coach since 1989, and Michael was licensee at the Cross Keys at Upton for several years.
- The Old Malt Shovel is now selling Cain's Mild. This follows on from Derby CAMRA's success in getting one of their local Enterprise Inns to stock the beer. Tim Purslow of The Old Malt Shovel said that it had been introduced throughout the pub chain and that it would be a regular beer.
- RealBeer.com recently ran an anagram-related article about beer names. Here are some of the results they printed: 'Boddingtons - The Cream of Manchester' gave: *Boddingtons stomach-ache fermenter*. 'Stella Artois - Reassuringly Expensive' gave: *Pint o' lager virtually erases sexiness*. 'Theakston's Old Peculier': *Sip keen, trusted alcohol*. 'Newcastle Brown Ale' became: *Want cleaner bowels?* 'Fosters - The Amber Nectar' converted to: *Beer torments - farts ache*. And finally, 'Campaign for Real Ale' translates to: *American lager a flop!*
- Not sure how to order a drink in a pub? Want to know how to participate in a 'bar argument'? Anxious to impress the locals? Everything you need to know about pub culture is answered in a 79 (Yes - 79!) page publication written by Kate Fox. Entitled 'Passport to the Pub - The Complete Tourist's Guide to Pub Etiquette', it is available for free download from: <http://www.sirc.org/publik/pub.html>

## Loss of Brakspear's 'a tragedy'

CAMRA has hit out at plans announced recently by W.H. Brakspear and Sons to quit brewing and close its Henley on Thames based brewery, and is predicting that the move will lead to the Brakspear pub estate being swallowed up by a larger competitor and that the unique and traditional nature of the pubs will then be lost.

Following a hard-hitting campaign to keep brewing in Henley, which had the backing of local MP Boris Johnson, thousands of drinkers and dozens of Brakspear shareholders, CAMRA has urged the company to remain vertically integrated and not to take the easy option of quitting brewing.

Mike Benner, Head of Campaigns and Communications said, "We believe the company should remain vertically integrated as it is very likely that the pub estate will be lost to a larger company in the same way as their Oxford neighbours, Morrells. I think some bad decisions have been made in the past with management concentrating too much on getting low profit heavily discounted volume through pub chains and not enough on marketing the beers as the truly unique and flavoursome premium beers they are. We seriously doubt whether the decision to stop brewing will have long-term benefits for shareholders."

### Support for new brewery plans

Despite the loss of the Henley Brewery, CAMRA is hopeful that the partnership of Brakspear and Refresh UK will ensure the future of the beers and warmly welcomes plans to build a new specialist brewery as near as practicable to Henley on Thames.

However, CAMRA will be seeking assurances from Refresh UK that it will keep

brewing all the Brakspear beers including many of the award winning bottled and organic beers.

Mike Benner said, "It's good news that Refresh UK is planning to build a new brewery and we will be seeking assurances that this will happen as quickly as possible. We will also be looking for a commitment that the quality of the beer will be maintained and that its taste will not change. Maintaining the quality and integrity of Brakspear beers is central to their future and we will be urging Refresh UK to ensure the brands are positioned and marketed appropriately."

Mr Benner added, "There's no doubt that this outcome is preferable to the total loss of the beers and brewing in the area and we urge consumers to support Brakspear beers by asking for them in their local pub."

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## The Vine Hotel, Barnbygate, Newark

The Vine, recently reopened by the Springhead Brewery, is very much a traditional street corner local in a residential area, and this seems to be reflected in its clientele. On both occasions I visited this pub, once on a weekend afternoon, and more recently on a Tuesday evening, the drinkers were all on first name terms, yet though a stranger, I was made feel most welcome.

Landlord Karl Nielsen, who thrice earned Grimsby's Tap & Spile the accolade of CAMRA Pub of the Year, was cheery and welcoming, even before sussing out that I was a CAMRA member, and although running the bar on his own on my second visit, he still managed to find time to show me around. Not that there is all that much to be shown around in the Vine, which basically comprises an L-shaped public bar, with a lounge through the back.

As is the way with most quiet locals that are within easy walking distance of the bright lights of town, the décor in the public bar is reasonably spartan, though the lounge is smarter, as is to be expected. However, it is the beer and conversation, not the shade of the upholstery and curtain material, that I judge a pub on, and Karl keeps his beer well.

For those who need additional entertainment than the bar chat, there is a pool table (whatever happened to bar billiards?) and a small television is sited high on the wall opposite the bar, on which Saving Private Ryan was being softly aired. A dartboard is soon to be returned to the lounge.

Incidentally, Karl shortly hopes to put on live entertainment in the lounge, probably solo folk singers or duos, and the longish room with its small bar in the corner strikes me as being the ideal size for this.

House beers on tap were Roaring Meg (£1.99) and Springhead Bitter (£1.85), with a guest beer at £1.85. Prior's Tipple cider (£2.30) was also available. Cask ale drinkers will be pleased to know that the £1.50 a pint special on cask beers has been extended indefinitely.

Bob M.

## Cheers! to licensing reform

Members of CAMRA, the Campaign for Real Ale, are today raising a toast to the reform of liquor licensing law announced in the Queen's Speech. British pub goers can look forward to a more flexible approach to pub opening hours from the summer of 2004.

Mike Benner, Head of Campaigns and Communications said, "After years of campaigning we can finally look forward to longer opening hours for pubs which will boost tourism and help stamp out binge drinking through a more relaxed and responsible approach to enjoying alcohol."

Recent CAMRA research reveals that seven out of ten British adults support longer opening hours for pubs.

Mike Benner added, "This will be a popular change with consumers who are tired of unnecessary restrictions on when and where they can enjoy a drink. The current laws are largely based on laws introduced during the First World War and have no place in today's society."

Mr. Benner said, "It is natural that people are concerned about a more relaxed approach to licensing after restrictions have been in place for so long, but it is simply not the case that all pubs will be able to open for 24 hours a day. Pubs will have to submit operating plans to the licensing authority and the police and local residents will have a say on the hours the pub will be able to stay open. It is likely that most pubs will just apply for an extra hour or two on Friday and Saturday nights."

"It will be up to publicans and the licensing authority to decide on the suitability of premises for children. It is not that case that kids will have access to premises without restriction, but it will mean that pubs will become more family friendly which will benefit millions of people."

"There were fears that our streets would be invaded by drunks when the law was changed in 1988 to allow pubs to stay open in the afternoon, but these fears proved unfounded as there was no significant increase in alcohol consumption or alcohol related disorder. The same will be true following these changes and we can all look forward to the benefits of a more relaxed approach to enjoying a drink."

## Beer and Haggis

Bob & Sarah Smith explore  
the Scottish hills and brews

When a friend asked me why we were going on holiday to Glencoe I was a little nonplussed. The answer I gave was true but incomplete. We stopped off at the Clachaig Inn for a drink on a previous visit to Scotland and made a big mental note to return one day. That day had arrived.

Now that the holiday is over I have several more reasons to add to the list. Glencoe is absolutely fantastic with its stunning dramatic scenery and was voted as the best drive in Britain. The Clachaig Inn has been voted best Outdoors Pub in Britain and is a previous CAMRA Pub of the Year winner.

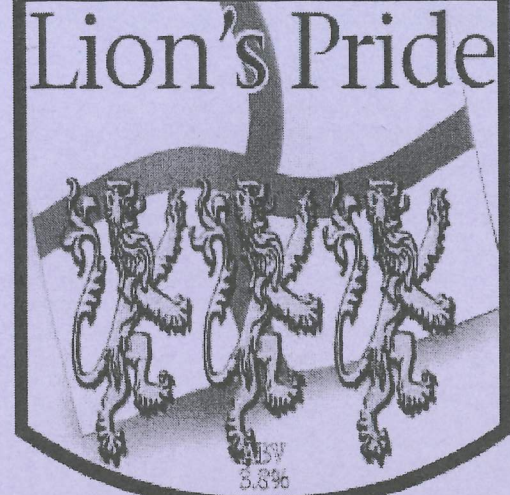
The other reasons are: Black Sheep Bitter (3.8%), Aviemore Highlander IPA (3.6%), Houston Teuchter (4.8%), Tomintoul Wildcat (5.1%), Caledonian 80/- (4.1%), Heather Ale Kelpie (4.4%), Tetley Bitter (3.7%), Ind Coupe Burton Ale (4.8%), Orkney Raven Ale (3.2%), Houston Killellan (3.7%), Banks & Taylor In the Mood (4.3%), Heather Ale Fraoch (4.1%), The An Teallach Ale Co. An Teallach (4.2%) and Atlas Latitude (3.6%). These were the beers that were on during our stay usually over five to eight hand pumps, and all served in excellent condition.

While staying at the Clachaig you are encouraged to visit its sister pub, The Grog & Gruel in Fort William. We didn't need much encouraging. An excellent meal and several lunchtime beers made for a very satisfactory visit to this establishment. On offer here were: The An Teallach Ale Co. An Teallach, Houston Texas, Killellan and Crystal and Aviemore Highlander IPA.

A little further afield (but we were going there anyway) is the Sligachan Inn on Skye. This is the Isle of Skye's equivalent of the Clachaig Inn. We weren't very impressed with the bar – bit of a holiday camp feel about it. The beers were well served though and six of the eight hand pumps were in use: Crystal, St. Peter's Well, Texas and Killellan from Houston, Blaven from Isle of Skye Brewery and Orkney Dark Island.

What the place lacks in character is made up for in its location. Right outside the door there are Lochs and Mountains including the

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NEWARK 2002



FROM THE HEART OF ENGLAND

famous Black Cuillin.

Real ale is alive and well in Scotland. Whilst enjoying our session at the Grog & Gruel I picked up a copy of the local CAMRA newsletter, produced by the Inverness and Highland branch. It's called "What's Yours Then?" and one of the articles provided me with some interesting facts and figures.

Apparently the 1992 edition of the Good Beer Guide listed only eight Scottish independent breweries. In the 2002 guide there are twenty one with two of the original eight having gone now. This doesn't include some brewpubs or the very newest Breweries such as Fyne Ales, Atlas, Kelburn and Stornaway.

The weather was perhaps the only disappointment of the week but we did manage to climb Ben Nevis and the Pap of Glencoe. There are many other Mountains for us to conquer and many more pubs and breweries to visit so I have a feeling that there will be plenty of holidays in Scotland in the future.

*Ed's note: Just to prove the point that real ale is thriving in Scotland, Deuchars IPA, brewed by Caledonian of Edinburgh, has just been voted Champion Beer of Britain.*

**M**aypole Brewery is situated in a converted 18th century farm building at North Laithes Farm midway between Wellow and Eaking. Using only the finest malt and hops, it has been producing quality traditional cask ales since its first brew in March 1995.

In December 2001 the brewery was bought by Kenny Munro, who also owns The Square and Compass Inn at Normanton-on-Trent. He appointed Rob Neil, one of the founder members of Newark CAMRA, as Head Brewer and together they have seen the brewery flourish over recent months.

Rob's passion for beer and attention to detail can only be appreciated when sampling one of his fine ales, one of which, Lions Pride (3.8% ABV), was recently voted 'champion beer' at this year's Newark Beer Festival.

Maypole were represented at this year's G.B.B.F. with Mayfair 3.8% ABV and Wellow Gold (4.6%) Other regularly available beers are Celebration (4.0%), Loxley Ale (4.2%) and Brew Britannia (4.5%). The brewery has recently obtained an agreement to supply the Tynemill pub group, and their beers are also regularly available locally at the Beehive Inn Maplebeck, Angel Inn Kneesall, Memory Lane Inn, Sutton-on-Trent, Old Coach House Southwell, Muskhams Inn and of course the Square and Compass Inn where Kenny usually keeps at least two Maypole beers on fine form.

Brewery trips and outside bar facilities are available by arrangement.

*Maypole Brewery 01623 871690*

**Did you know?..**

The village of Stony Stratford was once a popular overnight stop for horse drawn carriages travelling on the London to The North West and Ireland route. The main 'put me ups' were The Cock Hotel and, two doors up, The Bull Hotel.

After helping their passengers disembark, and tending to their horses, the coachman would then look for refreshment, travelling to and from the two pubs, sharing tales of near misses, highwaymen or broken wheels, the stories worsening as the night went on and the alcohol took effect.

This is where the phrase 'A Cock & Bull Story' comes from.

**Don't sit on the fence...  
Join Newark CAMRA 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 £16, Joint £19, Outside Europe £20 single, £23 joint, and Concessions £9 single, £12 joint.

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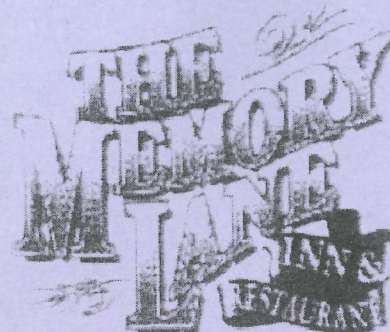
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## Beer goggles behind the (former) Iron Curtain

*Bob & Sarah Smith (and gang of Fox & Crown regulars) visit Prague.*

A constant stream of waiters travel back and forth with huge wooden trays held aloft. Some are ferrying empty glasses back into the dark interior of the pub, some are weighted down with bowls of goulash and beer cheese, but the one we are most interested in is the bloke bringing our order. Eight glasses of dark foaming beer, a black lager that has been brewed on the site for centuries.

Such was the scene as we sat around a long table in a small alcove off one of the many courtyards that make up the labyrinth that is U Fleku. The pub is very famous and although it is a bit of a tourist trap it is well worth a visit.

As we sat supping this traditional Prague brew on a warm sunny April afternoon in this (albeit partially mock) medieval setting, the real world seemed almost like a distant memory, and it was with great reluctance that we left the place a while later.

After we had freshened up back at our very modern hotel, the eight of us rendezvoused in the lobby and headed off into the wonderful Old Town section of the city. Our destination – a back street beer hall who's name we have all forgotten – U Vaj..... something or other.

The previous night we had finished off our evening's drinking in the small street bar of this establishment. Beyond this though, down a wide flight of stairs, there is a much bigger room and this is where we found ourselves tonight.

Enthusiastic waiters greeted us and despite the place being packed to the rafters they managed to seat all of us and we ordered our evening meals. Now it has to be said that traditional Czech food leaves a lot to be desired but when in Rome (or Prague)...

After the meal we were moved to a more comfortable location in the pub and given our own waiter who looked after us for the rest of what was a very enjoyable night.

The beer on sale here is a more familiar one to us in the UK – Pilsner Uquell. For more information visit: <http://www.prazdroj.cz/eng/> This site also features other beers that we sampled in Prague; Gambrinus and Radagast.

We finished the night off in one of our hotel's bars with a glass of Budvar and planned the next day.

One of the tourist places that we found ourselves at the next day was Strahov Monastery and while we were waiting for it to open we explored the surrounding area.

We didn't have to walk far before we struck gold – black gold to be precise – a bar called Klášterní Restaurace A Pivovar, with a micro brewery on site brewing a strong black lager, St Norbert ( 14° ). After a couple of large ones and some beer cheese (an overpowering concoction of cheese, garlic, herbs and presumably beer that gave you breath to strip paint with) we were ready for anything.

Unfortunately Saturday night in Prague is full of stag parties and all the bars all full to bursting so we ended up back at the hotel for a quiet relaxed drink or six.

Three days were no where near long enough to explore this beautiful city and Sarah & I at least, hope to return there one day

*Nazdraví!*

## BGP

## branch diary

### Branch meetings:

- Thurs, Dec 5th - Newcastle Arms, Newark
- Thurs, Jan 9th - Crown, Bathley
- Thurs, Feb 6th - Vine Hotel, Newark (AGM - Please make every effort to attend).

Meetings commence 8.00pm, all welcome.

### Beer festival committee meetings:

Every 3rd Thursday of the month, venues TBA.

### Socials:

- Fri Dec 20th - Christmas social at the Mail Coach, Newark.
- 22nd February - 1st March - The first CAMRA National Pubs Week.
- 11th - 13th April - National AGM, Exeter.
- May 23rd to 25th - 8th Newark Beer Festival.
- Beer trip to Bruges - TBC

Keep posted on all events at:

[www.newarkcamra.org.uk/bgp/diary.htm](http://www.newarkcamra.org.uk/bgp/diary.htm)

Or join the Newark CAMRA discussion forum at:

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