

Beer Gutter Press

FOR DISCERNING BEER DRINKERS IN AND AROUND NEWARK · ISSUE 20 · AUG 2004

 Newark branch of CAMRA the Campaign for Real Ale – www.newarkcamra.org.uk

Another record breaking Beer Festival for Newark CAMRA

At the end of May around 3,500 people from all over the country flocked to Newark's Riverside Park to sample record amounts of Real Ale, cider and country wines.

Queues were already forming as the Festival opened its doors, and in no time the bars were lined with punters eager to sample some of the 120 plus beers on offer. Some of the new brews and rarer ales vanished at an alarming rate.

'Tickers' were out in force. These are the real ale movements equivalent to train spotters, and could be seen underlining a newly tried beer in their programme and making copious and learned notes.

More gratifying were the people who just wandered

along to see what this Real Ale thing was all about and, once it became apparent that these oddly named brews didn't contain splinters or make you start Morris Dancing, actually loved the stuff and were staggered by the variety of different tastes and flavours on offer.

In a departure from previous festivals, this year saw the introduction of tokens with



which to buy drinks. This proved a great success with both visitors and the volunteers manning the bars, making it much quicker to get a drink. No more waiting while harassed bar staff fiddled around for change.

Seven bands provided entertainment throughout the three-day festival and were enthusiastically received by audiences who crowded around the music area.

Yet again the records set in previous years tumbled. More people attended; more beer was drunk; more money was raised for charity, and more people signed up to join the Campaign for Real Ale.

A great weekend. If you missed it, see you next year.

Real ale & tapas

On a warm sunny evening in June, a band of hungry, thirsty members of Newark CAMRA were invited to sample the delights on offer at a new bar/restaurant opening in Newark's Castlegate. Run by Liz Livermore and Glenn McGarry, the Mayze will provide a selection of tapas for the casual 'snacker', plus some very substantial meals for the more serious diner.

Our visit was intended to be a test run to iron out any unforeseen glitches that can crop up when a new restaurant is finding it's feet, though from the efficient way we were wined and dined, everything appeared to run pretty smoothly. I was hoping at least for a bowl of soup to land in someone's lap (it once happened to me in a swish Covent Garden restaurant called the Indigo Jones, and I've been waiting for years to see it happen to another unfortunate soul). No such luck. The staff were far too sure-footed and efficient for that.

A long bar runs near the entrance with the dining area divided into three areas. The kitchen can be seen behind the end of the bar through a large window – always a reassuring feature.

Four cask ales were on offer from Tetleys, Everards, Burton and Brewsters (though these may vary), together with the usual choice of lagers. Draught cider (Scrumpy Jack) is on tap



for apple drinkers. A good selection of wines are available, and the house red (a Cabernet Sauvignon) was knocked back with relish.

There are six tapas dishes from Potatas Bravas to Toasted Greenlip Mussels, and the varieties will change from week to week. You can choose individual dishes for £2.50 each, or get all six for 12 quid. A drink and a snack – what a great way to spend time.

The main courses of the day

are chalked on a blackboard, as are the desserts.

Glenn's spent eight years as a chef, and the quality of the food is a reflection of his experience. The black pudding rolled in pork that I had was superb, and, judging from the satisfied faces of my fellow diners, the other dishes were just as good.

This is a friendly place with a relaxed atmosphere and deserves success. We wish Liz and Glenn all the best.



Festival snaps

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Closed Wednesday lunchtime
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Sunday – 12 noon to 6.00pm

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The Mayze

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KIRKGATE, NEWARK

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A traditional pub
serving a selection of Real Ales and
traditional home-cooked food

Opening hours
11am to 11pm Monday to Saturday
12 noon to 10.30pm Sunday

Food available all day



Breakfast Saturday and Sunday from 9am

*Upstairs restaurant entrance
to rear of the pub staircase*

New landlady at Old King's Arms

When a landlady laughingly describes CAMRA members as The Beer Police, chances are that she keeps her ale well. Longer-serving members of the Newark branch know of old that Debbie Crossley, new manageress at the Old King's Arms in Kirkgate, has a long reputation for serving a decent pint, but as a relative newcomer to the town I had no preconceptions about what I'd find on my first visit under her reign.

Debbie hails from a long line of licensees, with cousins, uncles, aunts and grandparents all having establishments of note in the Bury, Eccles, and Rawtenstall areas.

However, it is from her near six year term as landlady of the Woolpack, up to 2001, that our diehards know her. Taught by Reg Nash, who she acknowledges as having educated her in the finer points of keeping good beer and happy customers, she is dedicated to real ale and tries to ensure a choice of four at any one time, with a change of guest on standby in the cellar.

At the time of my visit, she was selling her regular Marston's and Pedigree at £2.20 and £2.35 respectively, and the guests were Everard's Tiger at £2.25 and Bateman's XXXB at £2.40. I was just too early for the Caledonian Deuchars, which was settling to be ready for the weekend.

Incidentally, the King's is very much a family affair, as it is

the second house on Debbie's sister Shirley's Diamond Pub Company inventory; the first being the Royal Oak in Long Bennington. Purely by chance, Shirley popped in during my visit, so I had the opportunity to hear the proprietor's views as well, and they echoed everything Debbie had told me over the previous half hour chat.

In addition to bar food, the restaurant has re-opened to serve meals seven days a week, from breakfast at 9:00am through lunches and afternoon teas, to dinners up to 8:00pm. The tradition of live music has also been revived, with bands on Sunday evening (free entrance) and plans for a jam session earlier in the week.

As someone who enjoys both a good pint and a good band, I suspect you'll catch me in the King's on the odd Sunday.

Bob M

Debbie is camera shy, so here's a picture of regular barmaid Lucy at the pumps - the 'flat' beer was poured southern style at my request.



Any complaints?

For complaints concerning adulteration, substitution and short measures contact:

**The Trading Standards Dept.
Rolleston Drive, Arnold,
Notts NG5 7JA**

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 50X**

CAMRA HQ can be found at:

**CAMRA, 230 Hatfield Road,
St. Albans AL1 4LW
Web: www.camra.org.uk/**

Diary

**NORTH NOTTS REAL ALE AND CIDER
FESTIVAL**

Friday 3 to Sunday 5 September
Market Hotel, West Carr Rd, Retford

PETERBOROUGH BEER FESTIVAL

Tue 24 to Sun 29 August
The Embankment, Bishops Road,
Peterborough

NEWARK CAMRA BRANCH MEETINGS:

Thursday 5 August, 8.00pm

The Britannia, Farndon

Thursday 2 September, 8.00pm

The Fox, Kelham

Thursday 6 October, 8.00pm

The Mayze, Newark

Thursday 4 November, 8.00pm

AGM. Vine Hotel, Newark

Please make every effort to attend

Changes at The Vine

Great news for real ale drinkers

Visitors to the Springhead House, The Vine Hotel, Barnby Gate may have noticed some recent changes.

There is more choice of real ales, better quality, and a CAMRA enthusiast behind the bar! Douglas Charlesworth, from Annesly Woodhouse, has only been at the Vine since March, yet his influence is already apparent. The walls are littered with posters shouting the Real Ale message. Guest beers are now regular, rather than occasional and, in addition, draught cider and a small selection of Real Ale in a Bottle (RAIB) are available.

Although only 26, Dougie's CV is already quite impressive. His first pub job was at The Countryman in Ashfield, where he started working just two shifts a week. Within the month, he was helping to run the bar. Since then, he has been at some reputable Real Ale establishments, notably the Bold Forester at Mansfield and the Fox & Crown at Basford, home of the Alcazar Brewery.

Dougie first approached Springhead Brewery about a job during a brewery visit being run from the Bold Forester. At that time there were no opportunities, but, when calling a year later, circumstances at the Vine were such that Leanne Fairbairn, the current Landlady, needed some help with the daily running of the pub and Doug was offered the task. At the moment, his stay there is open-ended.

"All I want to do is serve people a proper pint in the manner and surroundings in which I like it served to me," he told me. This is great news for real ale drinkers. Since Dougie has been at the Vine I haven't had to ask for a top-up once. On top of that, he is planning on introducing oversized, lined glasses for a guaranteed pint every time.

"Choice is important, too" he continued. "Although Springhead make some great beers, customers expect, and deserve, a change now and then".

To that end, we have been treated to a string of goodies from other breweries such as Mighty Oak, Hidden, Atlas, Titanic, Orkney, and Oakham amongst others.

A Scottish thread seems to be developing, thanks to Leanne's ancestry, with one guest beer usually being from a brewery north of the border and Scottish theme nights being lined up, such as haggis, neaps and tattie nights.

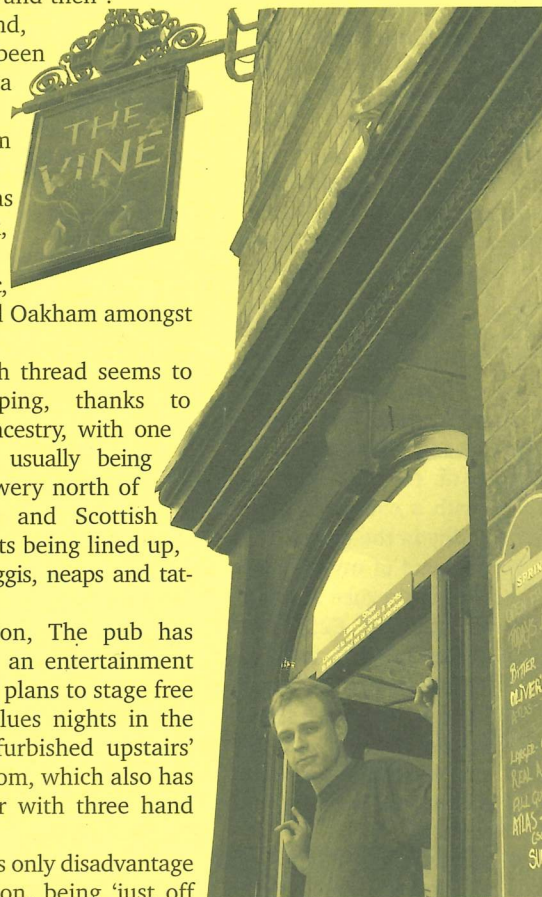
In addition, The pub has applied for an entertainment licence and plans to stage free rock and blues nights in the recently refurbished upstairs' function room, which also has its own bar with three hand pumps.

The Vine's only disadvantage is its location, being 'just off

the beaten track'. But Dougie's long-term plan is to entice people to make the five-minute walk from town by making the pub a Real Ale haven. "It's been done before at other pubs" he says, "and I'm sure I can do it with the Vine". Indeed, his favourite pub, the Fat Cat at Sheffield, is one such example. Having started at the pub with three slow-moving beers, and now already selling five with a good turnover, he is certainly off to a good start.

Go visit the Vine and give him a helping hand!

BoldBelvoir



THEY LIKED A PINT



No. 36. **Wayne Rooney** enjoys a bottle of Barngate's Chester's Strong and Ugly.

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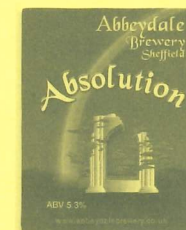
Good selection of cask conditioned ales permanently available including beers from our own Maypole Brewery.

Wednesday Quiz Night.
Prizes every week. All teams welcome.

Newark CAMRA's **PUB OF THE YEAR 2003**

The Vine

117 BARNBYGATE, NEWARK



- Real cask ales • Real ales in bottles
- Sunday lunches 12-4 - £4 a head
- Darts/dominos/pool teams welcome
- Open to bikers/hikers and dogs
- Function room available

Contact Leanne Fairbairn for details

01636 704333

5th North Notts Real Ale Festival

This small but friendly festival will see beers from local and adjoining Micro Breweries together with several new ones.

In addition to Real Ale and ciders, there will be an extensive selection of bottled beers and fruit wines.

The festival will be open from 11am to 11pm Friday 3rd September to Sunday 5th, at the Market Hotel, West Carr Road, Retford. It's about one minute from the railway station, and five minutes from the bus station. On Sunday there's free admission with beer at £1 a pint. Wow!

Details from Kev Keane on 07796993170, or online at www.camra.org.uk/nnotts

Springhead Brewery expands

Springhead Brewery have just completed a £250,000 expansion which has increased their brewing capacity from 10 to 50 Brewers Barrels. The demand for Springhead beers has been so great that head brewer Shirley Reynolds was often compelled to complete two brews in a day, working from 5am to 9pm.

Passionate about the quality of her beer, she has concentrated on improving and maintaining high standards, rather than constantly inventing new beers. To this end Shirley insisted

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Herts AL1 4LW

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TITLE SURNAME

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Single	£16	Under 26	£9	Retired	£9
Joint	£19	Under 26 Joint	£12	Retired Joint	£12

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SIGNED DATE

that any new equipment be installed alongside the existing plant.

She explained "I was not prepared to lose the old kit until I knew that beers from the new brewery were every bit as good as the existing beers. The results we have achieved are excellent. I am

really pleased with the quality not to mention the fact that I can now brew in one day what used to take me all week. We are now significantly increasing the distribution of Springhead beer, and will be able to introduce new customers across the UK to the delights of Roaring Meg."

Beer Gutter Press is published by the Newark-on-Trent branch of **CAMRA, The Campaign for Real Ale**. 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 Nottinghamshire. Contact us now to book your space in the next issue.

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