

# Beer Gutter Press

FOR DISCERNING BEER DRINKERS IN AND AROUND NEWARK · ISSUE 36 · FEBRUARY 2009

 From the Newark branch of Campaign for Real Ale [newarkcamra.org.uk](http://newarkcamra.org.uk)

## Early Success for LocAle Scheme

CAMRA, the Campaign for Real Ale, is delighted to announce that 22 CAMRA branches have signed up to the CAMRA LocAle scheme since the national launch in July 2008.

The original 'LocAle' concept was created in 2007 by CAMRA's Nottingham branch. Following its success with around 80 pubs in Nottingham signing up to the scheme, CAMRA decided to build upon the growing consumer demand for local produce and an awareness of 'green' issues by converting LocAle into a national campaign.

The idea of LocAle is to encourage pubs to stock at least one locally-produced real ale with the aim to improve the local economy and knowledge for pub goers about which beers are brewed locally. It may also give business the edge over sections of the off-trade selling beer way



below cost price.

Each participating CAMRA branch can decide upon their exact definition of a locally-produced real ale, as long as it falls between a 20-30 mile radius. This measurement is usually based on the shortest driving distance between a pub and its nearest brewery.


However, others such as the CAMRA South Hertfordshire branch have sought to incorporate their county's best producers by classifying all Hertfordshire brewers as 'local'.

Tony Jerome, CAMRA's Senior Marketing Manager heralded the achievement of all local branches, and said: "Bearing in mind the publicity

material was only made available to CAMRA branches at the end of July, the current success of the scheme is a true testament to our members who are committed to seeing locally-sourced produce in their community pub and to pubs wanting to source locally brewed beers. Many branches have cited the benefit of localised spending in their area, and within the community there has been positive feedback from all quarters."

The publicity material includes window stickers, leaflets and posters to show which pubs have officially


*Continued on page three >*

**The Old Coach House**   
www.pubpeople.com

A good locals' pub with a friendly atmosphere


With three distinctly separate drinking areas and no less than three real coal (or log) fires which, when lit during the winter months, makes for a really cosy atmosphere. Conversely, the paved and planted patio area at the back makes a pleasant sun-trap in which to enjoy an outdoor pint during the summer months.

**Local cask ales from Nottingham**  
Castle Rock  
Milestone  
& Oldershaws



69 East Thorpe,  
Southwell, Nottingham,  
Tel: 01636 813289

**LocAle**  
Locally brewed ale





**The Boot & Shoe Inn**  
Main Street, Flintham  
Nr. Newark, NG23 5LA  
Tel: 01636 525246

A warm welcome is assured when you visit us at The Boot & Shoe Inn. Whether it be for a drink, a meal or an overnight stay we're sure you'll feel right at home.

**We can offer you the following:**

- A traditional English Inn serving quality ales and fine wines
- Restaurant serving 'actual' home cooked food twice daily Mon - Sat
- Sunday lunch from 12pm (40 servings only)
- Big screen showing all Setanta & Sky sports

Good Food, Good Ale, A Good Nights Rest,  
All in one place....perfect!

[www.thebootandshoeinn.com](http://www.thebootandshoeinn.com)



**oakham ales**

**www.oakhamales.com** Tel 01733 370500

# Early Success for LocAle Scheme

continued from front cover

signed up to the scheme, and pump-clip crownners are displayed at the bar to help inform consumers which beers have been brewed within the local area.


Steve Westby, CAMRA Real Ale Campaigner of the Year 2008, and founder of the LocAle scheme, said: 'It is great to see how what began as a protest against the domination of Nottingham pubs by global beer brands can so easily be transferred into a positive national scheme, especially at a time when communities are being threatened by economic turmoil. The majority of people in this country strive to retain their local identity, with LocAle playing a perfect accompaniment to this fight.'

But as many branches have reported, the ability of some pubs in joining the scheme has been hindered by their relationship to a pub company. Both the Grantham and Newark branches of CAMRA noted how tied pubs in their areas, although enthusiastic about the scheme, could not sign up due to either a restricted beer portfolio or a simple inability to commit themselves because of external pressures. Nevertheless, there

have been branches, which, in some cases, have signed up almost 20% of their local pubs.

Jerome concluded: 'To have over 20 CAMRA branches signed up to the scheme in such a small amount of time is truly an outstanding achievement, and if the LocAle runs its natural course over the next five years, we could see a healthy proportion of the nation's 58,000 pubs getting involved.'

**THEY LIKED A PINT**



No. 54. **Rebecca Adlington**  
trains in a vat of Mansfield Cask Ale from the Bank's & Hanson's Brewery

## Beer Gutter Press

is published by the Newark-on-Trent branch of the Campaign for Real Ale (CAMRA).

Newark CAMRA strives to increase consumer choice of real ale by objecting to pub closures and championing high standards of customer service in the area's public houses. We support our local breweries by promoting the diversity they bring to the bar.

Newark CAMRA also brings national issues such as tax and opening hours to local attention. Importantly, we are a social group of likeminded drinkers of all ages and walks of life. Anyone is welcome to attend our meetings, details of which can be found elsewhere in this issue.

Beer Gutter Press welcomes local-interest beer related articles and letters for publication. All material should be sent to [newsletter@newarkcamra.org.uk](mailto:newsletter@newarkcamra.org.uk) or 27 Kingsnorth Close, Newark, NG24 1PS. To reach a high proportion of discerning imbibers across East Nottinghamshire, contact our advertising team on 01536 358670.

An electronic version of this publication is available for download from the Newark CAMRA web site, where you will also find more information on local real ale topics and unabridged versions of pieces that have appeared on these pages. Point your web browser to: [www.newarkcamra.org.uk](http://www.newarkcamra.org.uk)

Opinions expressed within Beer Gutter Press are not necessarily those of the editorial staff or CAMRA local or national level.

# Dom's Ramblings

We had a visit out of our area for this edition, but not far, and this pub is well worth a visit if you are keen on walking.

We had been walking round Eyam and had been told by a colleague about this pub. It is in a small hamlet called Wardlow Mires, near Tideswell and has been a pub since at least 1760. The pub we were looking for is called the Three Stags' Heads and it is in the CAMRA National Inventory of Pub Interiors of Outstanding Historic Interest part one which lists pubs whose interiors have remained largely unaltered since World War Two.

The NI says "A marvellous, rural country pub, sited to serve a road junction and which used to double as a farm. The oldest buildings date from the seventeenth- or eighteenth-century and the higher, right-hand part was added in the nineteenth. The entrance leads to the main bar with its stone-flagged floor and huge stone fire-surround. There was no counter until the present one was installed in the 1950s. The room on the right has only been brought into use quite recently and the way the work has been done is entirely in keeping with the

spirit of the old pub. The room to the left of the main bar is also sometimes used by the public."

Geoff and Pat, the Landlord and Landlady, took the pub over 20 years ago, but before that, the pub had been in the same family since 1839. The pub has Abbeydale Beers. I started with the house beer called Black Lurcher, in honour of one of Geoff's dogs. It is a dark coloured, dark flavoured beer that weighs in at 8% abv. (It is known as Firedog in other pubs). I then had Abbeydale Brimstone, a very pleasant, lighter coloured and flavoured beer at 3.9%

As we had been walking, we decided to have something to eat and had a very good value celery soup. You get about a pint and a half in a lovely pottery bowl, with a crusty cob. The pub is very welcoming with a good fire in each room and, even better, dogs are allowed in. Even better than that, mobiles are frowned upon and if yours goes off, you will be fined for charity.

A lovely pub, tremendous beer, marvellous home cooked food and an interior that is virtually unchanged since the bar was put in, in the 1950s. The pub is open on

Friday evenings, Saturday and Sunday, normal pub hours and food is served on Saturday and Sunday from 12.30 to 4 and then from 7.30 to 9.30. It's in tremendous walking country so go there and see for yourselves.

Three Stags' Heads  
Wardlow Mires, Tideswell,  
SK17 8RW

## AN APOLOGY

On behalf of myself and Newark CAMRA I would like to apologise for any offence and upset I may have caused to the Landlady and customers of the Square and Compass by my article in the last BGP. It was a cheap shot to get a laugh with the comment about flood water in the pipes and for that I apologise. With regard to the comment about the Spitfire, I stand by that. It was not so bad that I had to take it back, but it was not in the best of order. However, in hindsight, I should have made my feelings felt to the landlady before I put my comments in the article.

**Dominic Heneghan**

# Sunset Strip of Southwell

Earlier this month the tenancy at the Hearty Goodfellow, Southwell, was taken over by Alison Ryan on a three year lease. Her partner, and cellarman, is Steve Hussey, who was previously at the twice Newark Pub of the Year, The Old Coach House, which is just a couple of hundred yards away.

The pub remains an Everards house, but is now free of tie except for keg beers. There are now six handpumps on the bar. On my visit they were serving beers from Mallards, Burton Bridge, York, Everards, Derventio and Tom Woods. The pub is relying on wet sales only, except at weekends, when they will be serving lunches. It is also a nitro-keg free zone. "I don't want to sell that rubbish" Steve told me! As expected, the pub has also signed up to the LocAle scheme, ensuring you of a locally brewed pint every visit.

Steve explained how good Everard's had been with them. Although they increased the rent, he was now free of tie for his beers. Also, the brewery had deep

cleaned the kitchen and totally refurbished the cellar. I asked what plans they had for the future, and was told there may be a beer festival during April. But more exciting was the prospect of the outbuildings at the rear of the pub being converted into a micro-brewery. Steve is in negotiation with several parties now and is really keen on the idea.

Now with three cracking boozers within about 300 yards of each other (Old Coach House, Hearty Goodfellow and the Bramley Apple) each selling six beers a piece and all members of LocAle, it's potentially a beer festival every day on Church Street. Indeed, the locals are already calling it the Sunset Strip. Maybe the council should consider renaming it?

**Bold Belvoir**



## 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

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

CAMRA HQ can be found at: CAMRA, 230 Hatfield Road, St. Albans, Herts. AL1 4LW  
Web: [www.camra.org.uk](http://www.camra.org.uk)

## Diary

### Branch meetings

**Thurs, 5th February**

Sir John Arderne, Newark.

**Thurs, 5th March**

Malt Shovel, Newark (TBC).

**Thurs, 2nd April**

Hearty Goodfellow, Southwell.

Meetings from 8pm, all welcome.

### Socials

**Saturday 28th February**

Coach to Bradford Beer festival in Saltair, plus crawl around Bradford pubs. Depart 9.30am. contact Stuie on 07804 805 096 or [socials@newarkcamra.org.uk](mailto:socials@newarkcamra.org.uk)

*Details of all meetings and socials can be seen on our website: [newarkcamra.org.uk/bgp/diary.htm](http://newarkcamra.org.uk/bgp/diary.htm)*





## THE FOX & CROWN

4/6 Appletongate, Newark, NG24 1JY  
Tel: 01636 605820

Newark's Premier Real Ale Pub!  
award-winning CASTLE ROCK beers  
guaranteed quality guest ales  
brewery nights & beer festivals  
imported draught & bottled beers  
good food served all day  
functions & buffets catered for  
regular live entertainment



and '1-over-the-8!'  
Loyalty Scheme

Find full details at  
[www.castlerockbrewery.co.uk](http://www.castlerockbrewery.co.uk)

## The Bramley Apple Inn

7 Real Ales and 1 Real Cider  
always available

Bar Meals Served

Wed - Sat 12 - 2.30pm

Carvery Sundays 12 - 3pm

- Free Pool Thursday Nights
- Karaoke Saturday Nights
- Live Music Nights

51 Church Street, Southwell,  
Nottinghamshire NG25 0HQ

**TEL: 01636 813675**

# CAMRA Bombarbs Sunshine Coast: Members' Weekend 2009, Eastbourne- April 17th-19th



In April, the historic Sussex-seaside town of Eastbourne will showcase its beautiful coastline and Victorian era delights to a mass real ale loving audience.

Providing the location for the Members' Weekend 2009, the town is an ideal location for a promenade walk and a Harry Ramsden's, a trip up to see the Seven Sisters cliffs, or a base with which to descend upon some of the region's renowned brewers Harvey's, Darkstar and Hepworth to name but a few.

The AGM will be held in a Grade two listed building called the Winter Gardens, on Compton Street. During the meeting, there will be ample

opportunity to air thoughts on internal and external policy, share ideas about future campaigns, and generally enjoy the chance to converse with like-minded individuals in a location once (allegedly) meteorologically proven to be the sunniest place in Britain.

The venue will also play host to the many policy discussion groups and workshops taking place throughout the weekend. Meanwhile, in the adjoining Floral Hall, there are plans for the 18 breweries in Sussex to represent themselves in cask form at a members' only beer festival, with other regional specialities from Kent and Surrey to accompany the heady line-up.

As a thriving tourist destination, a wealth of accommo-

dation options ranging from quaint guest houses to award winning five-star complexes are on hand, with dozens of restaurants in the town centre serving everything from traditional pub meals to nouveau cuisine. Needless to say, for the discerning adventurer other historic towns such as Hastings and Lewes are within easy driving distance, as well as some hidden pub gems waiting to be uncovered in the surrounding countryside.

So, whether you are an AGM stalwart, or completely new to the concept, Eastbourne 2009 will provide an enjoyable sojourn for all concerned. More information on the Members' Weekend can be found at: [www.camra.org.uk/agm](http://www.camra.org.uk/agm)

## Dave & Dawn invite you to The Castle & Falcon

For people who enjoy a comfortable atmosphere in a traditional pub.

John Smith's Cask plus two guest beers on offer.

Not a restaurant, but a cracking little ale house.

Pool, darts, dominoes, table or long-alley skittles on tap.

oh! and the beer's not bad, either.

10 London Road, Newark  
**01636 703513**

## Five Bells Inn Chimes Restaurant

Martin Finney FBII  
Kay Finney AMBII

## NEWARK PUB OF THE YEAR 2007

Real Ales and Good Food

En~suite Accommodation

Main Street, Claypole, Nr Newark  
on Trent, Notts, NG23 5BJ

Tel/Fax: 01636 626561

# National Cask Ale Week



CAMRA has teamed up with Cask Marque, The Independent Family Brewers of Britain, Enterprise Inns and Punch Taverns to bring you the first ever National Cask Ale Week taking place 6th - 13th April 2009.

National Cask Ale Week will be a week of campaigning

across the UK to promote the importance and pleasures of drinking real ale in pubs.

The Week will provide essential support for community pubs whilst also promoting real ale as the unique selling point for the British pub.

**[ a ]**

**Food**  
Sun - Thur 11.30 - 9.30  
Fri 11.30 - 8.30 Sat 11.30 - 7

Traditional Sunday carvery offering choice of freshly roasted meats, accompanied to the sounds of a live jazz band from midday.

Offering range of locally produced cask ales

All recommendations for cask products by Real ale enthusiasts considered for future stocking, please feel free to contact us.

Paul and Jane offer a warm welcome to customers old and new!

**01636 700606**  
**69 Castlegate, Newark**

**MILESTONE BREWING CO**

The reindeer collection  
**01636 822255**

# Planning the Next Festival

In September every year a group of enthusiastic Newark CAMRA members form the Beer Festival Committee and start work on the following year's Beer Festival. Yes, it really does take that long! There are times, in the winter, when things are going wrong, when bureaucratic changes are thrust upon us, when things just don't happen (remember we are all unpaid volunteers, with other lives and other jobs) when you think "why am I doing this?" Then suddenly it's May, things come together and before you know it, opening time and there's your answer. Still a lot of hard work to do over the weekend, but oh! The satisfaction!

Last year was no exception, what a festival, one of the best yet. The weather was kind to us, the beer selection superb, with a fantastic LocAle section (thanks to Steve Westby and Ray Kirby). Volunteers arrived eager to work, the music fabulous (thanks to Duncan Neil) and people came from far and wide to enjoy themselves. The new toilet set up was well received!

Our guest of honour, George Wilkinson of the Civic Trust, stayed long into the night talking about the malting and brewing history of Newark to anybody that would listen and the Mayor and his good lady wife were real stars, soaking up the atmosphere and chatting to

visitors, real ambassadors for Newark.

An estimated 4300 people visited the festival over the weekend from as far afield as Cornwall to the North of Scotland, from Germany, Holland, the USA and Japan.

11160 pints of Beer, 1600 pints of Cider and Perry and 110 litres of Fruit Wine were drunk as people enjoyed the delights of 'The Event in the Tent by the Trent'.

25 new members were signed up and a good time had by all. Here's looking to this year (after a month or two off). Want to get involved? Come to a meeting to find out how!

**Maddog**

**PAUL WELCOMES YOU TO THE VINE**

BARNBYGATE, NEWARK **01636 704333**

**5 REAL ALES AVAILABLE:**  
3 SPRINGHEAD AND 2 GUESTS  
**NEW LOOK BAR AREA!**

Free Pool on Mondays  
Wii night Tuesdays  
Disco/Karaoke night Thursdays

• GOOD BEER GUIDE 2008

• LARGE FUNCTION ROOM (available to hire)

• REGULAR ENTERTAINMENT  
SEE LOCAL PRESS FOR DETAILS

• OPEN 5pm - 11pm MONDAY - SATURDAY  
12pm - 11pm & SUNDAY

**20P OFF PER PINT**  
of Real Ale for CAMRA Members

**THE VINE...**  
WHERE NORMAL THINGS DON'T HAPPEN VERY OFTEN!

**Caythorpe Brewery**

5 regular beers available:

*Dover Beck*  
*Winter Light*  
*Stout Fellow*  
*Bitter*  
*Dark Gem Mild*

A range of additional beers are available seasonally

Call for further details on:

**0115 9664933**

**FORTIFIED with flavour!**

**www.castlerockbrewery.co.uk**

**Maypole Brewery**

North Laithe Farm, Wellow Rd, Eakring, Newark NG22 0AN

**www.maypolebrewery.co.uk**  
**Tel: 07971 277598**



## Welcome to the 1st Newark Winter Beer Festival

As you read this, many of you will be standing in the magnificent ballroom of Newark Town Hall participating in our 1st Winter Beer Festival. To you, a warm welcome from Newark CAMRA and Newark Town Council, as together we bring you what is hoped to be the first of many such events.

We know from advance ticket sales that many of you have travelled from all over Britain to be here today. On the back of our very successful 'Event in a Tent' May Beer Festival held each year, we have now branched out to bring you a selection of seasonal beers including dark ales, porters and stouts, many from local breweries. These ales by tradition tend to be at the higher end of ABV scale, so handle with care!

Food will be available during both afternoon and evening sessions to help soak up some of the beer. The now very popular quiz will be making its appearance both afternoons, whilst musical entertainment will be provided by singer/songwriter Guy Maile on both evening sessions.

I would like to take this opportunity to thank members of Newark Town Council and my branch Festival Committee for all the hard work and vision to bring to the town this festival. Please remember that all the staff are volunteers so please treat them nicely. We welcome any constructive comments you may have on improving the festival - remember, this is our first one too! But most of all enjoy yourself - happy drinking.

For those of you not reading this in the magnificent ballroom of Newark Town Hall, make a note of the date and we will hopefully see you next year.

Duncan Neil  
Chairman, Newark CAMRA

# The Beer List

**ABBEYDALE** Sheffield

**1 VESPERS** 4.2%  
- A hoppy dark brew

**BLUE MONKEY** Ilkeston, Derbys. **NEW**

**2 AMBER ALE** 3.6%  
- Amber session bitter

**BOTTLEBROOK** Kilburn, Derbys.

**3 DEEPWELL** 5.2%  
- A strong amber coloured bitter

**4 LOUISIANA SMOKED PORTER** 5.6%

- A smokey dark winter brew

**BREWSTERS** Grantham, Lincs. **LocAle**

**5 PORTER** 5.0%  
- A rich dark porter

**6 YULE DO** 4.3%

- Rich, fruity copper coloured ale with molasses

**BURTON BRIDGE** Burton on Trent, Staffs.

**7 SHARK ATTACK** 4.5%  
- Reddish brown beer with a clean bitterness

**CATHEDRAL** Lincoln **NEW LocAle**

**8 EIGHT BELLS** 4.8%  
- Golden ale

**9 BLACK IMP** 4.7%

- A dark stout

**CAYTHORPE** Caythorpe, Notts **LocAle**

**10 DARK GEM** 3.5%  
- A very dark mild ale

**11 STOUT FELLOW** 4.2%

- Dark and very tasty

**DOW BRIDGE** Catthorpe, Leicestershire

**12 CENTURION** 4.0%  
- A chestnut coloured traditional bitter

**FYFE** Kirkcaldy, Fife.

**13 BOADICEA** 4.2%  
- Pale-golden brew with a bitter finish

**HAMBLETON** Melmerby, N. Yorks.

**14 DARK KNIGHT** 4.0%  
- Chestnut coloured brew

**LEADMILL** Denby Derbys.

**15 DESTITUTION** 5.3%  
- Straw coloured brew

**MAGPIE** Nottingham **LocAle**

**16 HUMBUG** 4.9%  
- A darkish winter ale

**17 MONTY'S FIRKIN** 4.6%

- Deep golden bitter

**MAYPOLE** Wellow, Notts **LocAle**

**18 MAYHEM** 5.0%  
- Ruby red premium bitter

**19 MULLERED** 4.6%

- Dark, spiced winter porter

**MILESTONE** Cromwell, Notts. **LocAle**

**20 DELIVERANCE** 4.6%  
- Crisp, refreshing, light golden ale

**21 LIONHEART** 4.4%

- Traditional deep red ale

**MILTON** Milton, Cambs.

**22 CALIGULA** 8.8%  
- Strong crisp pale ale with hoppy overtones

**MOLES** Melksham, Wiltshire

**23 DOUBLE M** 3.6%  
- A dark mild

**NOTTINGHAM** Radford, Nottingham

**24 BULLION** 4.7%  
- Gold in its purest form!

**OAKHAM** Peterborough

**25 ATTILLA** 7.5%  
- Fruity strong ale with a long bitter fruity finish

**OLDERSHAW** Grantham, Lincs. **LocAle**

**26 PEARL** 3.0%  
- Light- golden full bodied quaffing ale

**27 YULETIDE** 5.2%

- Mahogany coloured winter brew

**POACHERS** Witham St Hughs, Lincoln **LocAle**

**28 BILLY BOY** 4.4%  
- A reddish best bitter

**29 TROUT TICKLER** 5.5%  
- Strong ruby coloured bitter

**RAMSBURY** Mildenhall, Wilts.

**30 GOLD** 4.5%  
- Golden with light hoppy aroma

**SHARDLOW** Cavendish Bridge, Leics.

**31 WINTER FUEL** 4.8%  
- A dark-amber winter brew

**SPRINGHEAD** Sutton on Trent, Notts. **LocAle**

**32 CROMWELL'S HAT** 5.0%  
- Winter warmer with a hint of juniper & cinnamon

**33 RUPERT'S RUIN** 4.2%

- Complex, caramel coloured, easy-drinking bitter

**TYDD STEAM** Tydd St. Giles, Cambs.

**34 FLATLANDER GOLD** 4.0%  
- A new golden brew

**UFFORD** Ufford, Cambs.

**35 MAIN STREET** 4.1%  
- Traditional dark-amber session bitter

**WILD WALKER** Derby **NEW**

**36 GREAT ESCAPE** 5.0%  
- Dark and rich, ruby coloured strong bitter

**37 OLD BIGHEAD** 4.1%

- Creamy, amber coloured brew

**YATES** Isle of Wight

**38 WIGHT WINTER** 5.0%  
- Ruby ale with a bitter, malty and roasted taste

**39 YULE BE SORRY** 7.6%

- Rich, dark coloured seasonal brew

**YORK** York

**40 FIRST GOLD** 4.0%  
- A new golden brew

### Cider & Perry

#### Cider

Biddenden – Medium Cider 8.0%  
Broadoak – Kingston Black 7.5%  
Thatchers – Cheddar Valley Dry 6.0%  
Thatchers – Cheddar Valley Medium 6.0%  
Westons – Traditional Scrumpy 6.0%  
Westons – Old Rosie 7.3%

#### Perry

Westons – Perry 4.5%

## LocALE Update

To encourage the take up of local beers in our pubs Newark CAMRA has joined Nottingham CAMRA's initiative, the LocAle scheme. This unique accreditation is awarded to pubs which pledge to always offer at least one locally brewed real ale (within a radius of 20 miles from the pub's door) on their bar. The following pubs in our area are currently in the scheme:

- Bramley Apple, Southwell
- Castle, Newark
- Boat House, Farndon !NEW!
- Fox & Crown, Newark
- Full Moon, Morton
- Hearty Goodfellow, Southwell **NEW**
- Lord Nelson, Sutton on Trent
- Nag's Head, Sutton on Trent
- Old Coach House, Southwell
- Sir John Arderene, Newark **NEW**
- Spread Eagle, Hockerton
- Vine, Newark

Also near by:  
Bridge Inn, Dunham on Trent

Look out for the LocAle window stickers and font crowns on hand pumps!

Pubs wishing to apply for accreditation should contact Newark CAMRA.

**More information at:**  
[www.newarkcamra.org.uk/bgp/locale.htm](http://www.newarkcamra.org.uk/bgp/locale.htm)



## Bavaria Once Again

We arrived at München Hbf, after a good flight with Air Berlin and the S-Bahn from the airport, at about mid-day on 24th September. Visited three old favourites plus three new outlets. On Thursday our small, but intrepid, group was at the Oktoberfest site in time for the first beer to be served at 10.00. Had a litre in the Hacker-Pschorr tent then another in the Hofbräu tent (this very lively with the bandmaster stirring the crowd up in fine style).

Rather reluctantly left about 12.25 and went to the Hbf to travel to Bamberg. Pleasantly surprised to be able to purchase a Bayern-ticket. This gave unlimited travel by public transport within Bavaria for up to 5 people over 24 hours for the princely sum of 29 Euros.

Visited a number of well-known haunts in Bamberg. The next day was fine and sunny and we took the bus to Memmelsdorf to sample beers at the Brauerei Gasthof Höhn and Braugasthof Drei Kronen.

The next day was warm and sunny as well and we did the trip shown on the late John White's website. Train to Forcheim, then another train to Ebermannstadt where we got the waiting bus to Pottenstein. This was a journey through

some rugged limestone scenery and is recommended. Another Bayern ticket made this a cheap day out.

Two breweries here; Gasthaus-Brauerei Hufeisen and Major. Several beers were sampled before returning to Ebermannstadt to visit the two breweries there; Schwanbräu and Sonnenbräu. Back to Bamberg then for a few last beers.

Sunday in Nuremburg saw us experiencing a lovely warm and sunny autumn day. Only one pub visited, albeit three times by two of the group.. This is the highly recommended Hutt'n, a short walk from the famous Marktplatz.

All-in-all, a very good visit, taking in some familiar pubs and beer halls and a largish number of new venues and breweries. Beer prices in Bamberg and surrounds had increased from around 2.00 Euros (last year) to 2.20 and the exchange rate had worsened but a half litre of good beer (5% abv) was still around £1.75.



# Anorak's Corner



Pub signs, they're great aren't they? For one, they are quintessentially English. A bit like fish and chips, cricket on the village green and red pillar boxes. To quote Monty Python once more (see last edition of BGP), what did the Romans ever do for us? Well, as we now know, quite a lot actually, including bringing the idea of the pub sign to these shores at the time of the Roman invasion.

Wine bars in ancient Rome used to hang branches of vine leaves outside to advertise its purpose. When the Romans got to Blighty they found that there was a bit of a dearth of vines in these here parts, so they hung out bits of bushes or a bent branch from a tree (crooked

billet) instead and hey presto, albeit simple in form, the pub sign was born! Many of the brightly coloured signs we see today have their names born out of hundreds of years of history.

Royalty, religion, animals and sport are just four common themes often depicted. I believe The Crown is currently the most common pub name in England but don't blame me if you get the answer wrong in your local pub quiz as it's neck and neck with The Red Lion, as pubs constantly close down. The Crown was one such popular name, along with The Royal Oak after the restoration of the monarchy to demonstrate one's allegiance to the King. If you wanted to curry favour

with both God and King then The Crown and Mitre wasn't a bad choice either!

With regard The Royal Oak, the sign often depicts the actual event when Charles II was on the run from parliamentary forces and hid for a day in the branches of an oak tree. The original meaning on a sign can often be lost over a period of time, take for example The Chequers, often depicted as a chequer board. The chequer board once again has its origin in Rome when it indicated that a bar could double as a bank. The chequer board was used as an aid to counting and also has its origin in the name exchequer. The chequer board image though is often the wrong depiction, when it really should be showing the chequer or fruit from the Wild Service tree. When "bletted" (left to go over ripe) the berries were often used to flavour beer before the introduction of hops. I'm told they taste a bit like dates.

I somehow don't think that The Purple Parrot OR other modern day daft name ever will have quite the historical significance. I believe more pubs should display a hanging pub sign as there is no doubt that they keep our traditions alive and really do help in enticing you inside, don't you think?



## The Castle Barge

Newarks Famous Floating Pub

Now Serving 2 Real Ales



All Traditional Ales

**3 PINTS FOR THE PRICE OF TWO WITH THIS ADVERT**

Tel: 01636 677320

BREWING WITH A TWIST....

# Ufford Ales

FOR MORE INFO PLEASE CALL:

01780 740250

OR 07885 666836

OR EMAIL:

info@ufford-ales.co.uk

WWW.UFFORD-ALES.CO.UK

The White Hart  
Main Street, Ufford, Cambs,  
PE9 3BH

# Wetherspoon's - the answer to Credit Crunch?

As the recession starts to bite, and we hear of beer sales falling at an alarming rate, pubs closing at the rate of five per day, how can the industry react to this decline? Well it's not everybody's cup of tea, but I take my hat off to Wetherspoons.

Let's face it, why are beer sales falling and pubs closing? Easy! It has become too expensive for many people as disposable income decreases. At an average price of maybe £2.50 per pint for the real stuff in most pubs, more for lagers, an average night out of say 6 pints for an individual, and obviously more for a couple, will be beyond the

budgets of many people more than two or three times per month. Consequently, sadly, many of our pubs are practically empty other than at weekends, which is not economically viable for their survival.

Then there is the Wetherspoons option. Real ales available on a regular basis as low as £1.50 per pint for the national brewer's stuff, with three or four changing guests at £1.79 per pint. Add to that their beer festivals – a couple a year to my knowledge, each lasting about three weeks – with five or six ales on offer at any one time, and all at £1.49 per pint (or £1.49

for three 1/3 pint sample measures), then you have got fantastic value for money. A real credit crunch beating option as far as I'm concerned.

I'm guessing that Wetherspoons are able to price their beer as keenly as they do because of their buying power as a group, and I'm sure that there are many pub landlords around this town and most others, who see 'Spoons' as a real threat to their trade, but from the consumers' perspective, during these very difficult times for a lot of us, the value for money that they provide cannot be ignored.

H

## Beer Gutter Quiz - No. 9

Welcome to the latest edition of our cryptic Quarterly Prize Quiz.

This time the answers are all Beatles songs. There'll be a beery prize for the winner. Send your replies along with name, address and telephone number to

quizmeister@newarkcamra.org.uk or by snail mail to 'Beer Gutter Quiz No 9', 22 Ringrose Close, Newark, Notts NG24 2JL to arrive by 31 March 2009. The winner will be selected at random from all the correct entries.

1. Only 365 days 'til I draw my pension.
2. English wouldn't be spoken in Oslo, but it sounds like...
3. Shout out cry of pain underwater.

4. This song's all over the place!
5. 'I rob yen' – Elgar composition.
6. Regular client – his table.
7. Short time, for example.
8. Paperboy's announcement on delivering red top.
9. Incompetent congressman.
10. I'm not a member of a brother and sister duo.

The winner of Quiz No 8 was Carol Duxbury of Carlton on Trent.

The answers to the last quiz were 1) Leopard 2) Hyena 3) Cheetah 4) Zebra 5) Elephant 6) Crocodile 7) Jackal 8) Baboon 9) Porcupine 10) Pangolin

**WHATEVER  
YOU DO,  
TAKE PRIDE.**





# Chairman's Ramblings

October 2008 saw myself, my wife and two fellow CAMRA members making our first foray into Scandinavia - Copenhagen in Denmark to be precise. But what would you want to visit the home of Carlsberg for? Well first and foremost it was a rock festival that spurred us to visit the Danish capital but I must say we were also driven by a desire to experience a Scandinavian country and all it has to offer (*Carlsberg and Tuborg I hear you cry*).

What surprises many people is the growing culture of brew pubs and micro breweries springing up in many of the world's cities - New York instantly springs to mind. Copenhagen is no exception, backed up by the sale of Viking's Return from the Mikkellers Brewery at the recent Wetherspoon's beer festival, and very pleasant it was too.

For those wanting to tread the Copenhagen beer trail one does not have to wait long to start, to be precise immediately outside the baggage claim in the arrivals hall you will find the Norrenbro Bryghaus, a typical airport style bar but with a not so typical array of draught beers on sale for you to swap your recently exchanged currency for. Oh, this is such hard work, and at only 10 o'clock

in the morning! The first thing you will notice is the price - it's not cheap here. Many beers sold come in small, medium or large size, but as with most European countries the standard measure is 0.5 litre, for which expect to pay anywhere between the equivalent of £5-50 and £7-00. Methinks it's best to just enjoy the beer and not spend your time converting currency. It's less painful.

One good thing though is you do find most of the beers are at the higher end of the ABV scale normally sold over here, so it tends somewhat to soften the blow. We worked our way through a selection of the New York Lager 5.2%, Ravensborg Red 5.5% and the Brown Ale also 5.5%. Also brewed are La Grunja Stout at 7.5% and a Wheat Beer at 5.2%. One thing became apparent very quickly, most beers here are named after the colour, something that helps enormously when ordering whilst the worst for wear!

Once finally out of the airport and checked into our hotel a 50 metre walk took us to the Vesterbro Bryghaus, just off the town square. Reminding me very much in décor of the Porterhouse pubs in London and Dublin, we tried something to eat whilst sampling the beers on offer. Simple descriptive names

again making choosing a relatively easy task. Here we had on offer Blonde lager 4.9%, Amber ale 5.2%, I.P.A 5.0%, Red ale (my favourite - classic ruby bitter style) 5.3% and Brown ale 5.5%, all of which were very enjoyable beers, and all with their own distinctive tastes and aromas. Now some £100 poorer it was time to sample some music and save the beer for tomorrow.

After a day sight seeing (you have to see the little mermaid), we decided to rest our aching feet in the Brewpub on Vestergade, again just off the main square. And what a choice! We had, I think, saved the best until last. You are greeted as soon as you walk in by good old hand pumps from which we all tried the Cole Porter to start. This was beer to die for. We also had the Harvest Pale 4.7% and the William Wallace 80 Skilling ale 4.5%, before returning to the porter. Yes, it was that good.

One nice touch in these brewpubs was that you can try all the beers on sale by purchasing 1/3 pint samples on a tray of each one, paying around £2.50 per glass. Like I say, not cheap, but hell! When in Rome and all that - incidentally another worth while city to visit, but that's for another time.

Duncan

# Pub Games and their Origins

After a bit of a break since I researched the ancient art of dwile flonking, which has actually come to public attention on the television in recent months, I thought it was time to look again, and this time my attention was caught by two more with intriguing names; 'Rhubarb Thrashing' and 'Conger Cuddling'.

Rhubarb Thrashing is a game for two people and requires some dustbins, some blindfolds and a selection of freshly picked rhubarb sticks.

Two empty dustbins are placed within reach of each other, and the two players get into them and put on their blindfolds. They then proceed to hit each other about the head and body with their selected rhubarb sticks. The winner is decided by one fall or a submission. This ancient ritual can actually be very dangerous, as rhubarb leaves are poisonous! Clearly not a pastime for the faint hearted.

Conger cuddling is a game that has ancient origins, but came to light in the media

recently in controversial circumstances. The game is a form of human skittles, involving two teams trying to knock each other off wooden boxes or blocks by swinging a five foot long, dead, conger eel on a piece of rope. The controversy arose after this ancient art became an annual charity fund raising event in Lyme Regis. Animal rights campaigners got involved and reached the conclusion that it was 'disrespectful' to the dead fish. Funny old world really...

H



**THE FULL MOON**  
BIG FLAVOURS NO FRILLS

**Locally sourced Real Ale, Fine Food and a welcoming atmosphere...  
What more could you ask for?**

*After our hugely successful beer festival, come and visit for a Moon Pie and a pint of real ale, and sample for yourself.*

**Food served...**  
Lunch 12 - 2.30, Evenings 6 - 9.30  
Sundays 12-3 and 6 - 9.00

*Visit our website for our upcoming events  
[www.thefullmoonmorton.co.uk](http://www.thefullmoonmorton.co.uk)*

**The Full Moon Inn, Main Street, Morton,  
Nr Southwell, Notts, NG25 0UT  
Tel: 01636-830251**

## Let's Get Angry!

In the Business section of a recent Observer newspaper was a long article by Simon Caulkin, Management Editor, complaining of how equity finance specialists with short term greedy aspirations for a quick buck are ruining businesses all over the country. This concluding paragraph is grist to our collective mills:

*The pub is the archetypal small business - the simplest, most rooted organisation there is. Pubs have thrived for centuries. But they are now closing at a rate of around 30 a week. Part of this is due to changing social habits. But it is also the case, not to put too fine a point on it, that pubs have been rogered frontwards, backwards and sideways by financial whizzkids who piled them with complex debt and left them desperately underinvested - at the same time extracting exorbitant fees for the privilege. The death of the local is a fitting monument to a bankrupt management model. It's time to get angry.'*

This article is underlined by the news that Newark is losing another three pubs which will be closing shortly, namely the Bridge, Blue Man and the once great Old Malt Shovel. It certainly is time to get angry.



It takes all sorts to campaign for real ale

Save money by paying by Direct Debit

# Join CAMRA today...

Complete the Direct Debit form below and you will receive three months membership free and a fantastic discount on your membership subscription. Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk](http://www.camra.org.uk) or call 01727 867201. All forms should be addressed to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.



## Your Details

Title ..... Surname .....

Forename(s) .....

Date of Birth (dd/mm/yyyy) .....

Address .....

Postcode .....

Email address .....

Tel No (s) .....

## Partner's Details (if Joint Membership)

Title ..... Surname .....

Forename(s) .....

Date of Birth (dd/mm/yyyy) .....

Please state which CAMRA newsletter you found this form in? .....

	Direct Debit	Non DD
Single Membership (UK & EU)	£20 <input type="checkbox"/>	£22 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£25 <input type="checkbox"/>	£27 <input type="checkbox"/>

For concessionary rates please visit [www.camra.org.uk](http://www.camra.org.uk) or call 01727 867201.

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 .....

Applications will be processed within 21 days



### Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the form and send to: Campaign for Real Ale Ltd, 230 Hatfield Road, St. Albans, Herts AL1 4LW

Name and full postal address of your Bank or Building Society

To the Manager Bank or Building Society

Address

Postcode

Name(s) of Account Holder (s)

Bank or Building Society Account Number

Branch Sort Code

Reference Number

Originator's Identification Number

9 2 6 1 2 9

**FOR CAMRA OFFICIAL USE ONLY**  
This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

**Instructions to your Bank or Building Society**

Please pay CAMRA Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with CAMRA and, if so will be passed electronically to my Bank/Building Society.

Signature(s)

Date



This Guarantee should be detached and retained by the payer.

### The Direct Debit Guarantee

- This Guarantee is offered by all Banks and Building Societies that take part in the Direct Debit Scheme. The efficiency and security of the Scheme is monitored and protected by your own Bank or Building Society.
- If the amounts to be paid or the payment dates change CAMRA will notify you 10 working days in advance of your account being debited or as otherwise agreed.
- If an error is made by CAMRA or your Bank or Building Society, you are guaranteed a full and immediate refund from your branch of the amount paid.
- You can cancel a Direct Debit at any time by writing to your Bank or Building Society. Please also send a copy of your letter to us.

detached and retained this section

Banks and Building Societies may not accept Direct Debit Instructions for some types of account.

CASK & BOTTLED ALE HANDCRAFTED IN CORNWALL

# CONGRATULATIONS TO OUR BREWING TEAM



# CAMRA 2008 CHAMPION BEST BITTER OF GREAT BRITAIN

ON-LINE SHOP - [WWW.SKINNERSBREWERY.COM](http://WWW.SKINNERSBREWERY.COM)





**The Bromley Arms**  
The Bromley Arms, Fiskerton 01636 830789

**QUALITY MEAL OFFERS**  
**Tenner Fest**  
(2 Course for £10.00)

**Beat The Clock**  
in the evenings  
6.00pm till 7:30pm -  
ie Order at 6.05pm pay  
£6.05 for your meal

Rural, Riverside Location.  
Bar, Restaurant, games room and  
outside terrace  
Good Range of real ales, wines and beers

# Hearty Goodfellow

Church St, Southwell, NG25 0HQ 01636 812365



Garden / Patio area

Food served  
with vegetarian options

Large Beer Garden      Cask Ales

Children Welcome      Pub Games