

# Beer Gutter Press

FOR DISCERNING BEER DRINKERS IN AND AROUND NEWARK · ISSUE 37 · MAY 2009



From the Newark branch of Campaign for Real Ale

## Positively Real - Big-Up Beer!



In these times of doom and gloom that has been created by the world's money men and aided and abetted by the world leaders and further stoked up by the media, there are many bright points for Real Ale drinkers. To this end, we bring you this, our special 'Big-Up Beer' issue. We're not forgetting the 50-odd pubs that are closing every month, but in an attempt to kick

recession in the ass, we're going to focus on all the good stories for once. In spite of statements from the big brewers and their marketing men who would like to convince us all that Real Ale is on the decline, just look at all the positives that are taking place in our area alone in the next couple of months.

Beer festival attendances are up – 23% at the recent Derby Winter Festival and a staggering 50% up at Nottingham last October. Following the highly successful 1st Winter Beer Festival in the Town Hall, others are planned, namely the Council's Town Twinning Association and CAMRA bringing a festival of Emmendingen wines and Newark LocAles to the Castle grounds on June 26th-28th. A CAMRA bar will be present again at the County Show on May 9th and 10th. The 14th Newark beer festival



is on the Riverside Park in May (22nd-24th) and a Real Ale bar features at the Southwell Folk Festival (June 5th-7th).

Licencees are also taking initiatives. For example, the Castle pub in Newark has its second beer festival planned. The three so-called 'Sunset Strip' pubs in Southwell: the Bramley Apple, the Hearty Goodfellow and the Old Coach House, have a joint 'Independents Day' beer festival planned for July 4th-6th.

Meanwhile, Sutton-on-Trent Sports Club hold a well organised festival which takes place on the 1st-3rd May.

Both the Vine in Newark, and the Bramley Apple at Southwell have actually reduced the price of their Real Ales by 20%. The Fox &

*Continued on page three >*

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# Positively Real - Let's Big-Up Beer!

*continued from cover*

Crown have their constantly running 'One Over the Eight' discount scheme, whilst the Old Coach House (in fact all Pub People houses) has introduced a 15p/pint discount for card-carrying CAMRA members.

Several local breweries are increasing their size or brewing to their full capacity. Cathedral, Maypole, Milestone, Poachers and Springhead breweries are all reporting success, which certainly doesn't suggest a decline to me!

I therefore appeal to you, fellow Real Ale drinkers, that we need to be positive. Real Ale is thriving in this depressing time of recession and stealth taxing. Keep positive, use the pub, voice your opinions and show our dear friend Mr. Darling that he should be supporting the small brewing industry by reducing taxes all round, as it is one of the few successful industries left, and one we can be immensely proud of. This in turn will help publicans to keep their pubs open and stop the tragic pub closures, since once they have gone, they will be lost forever. Real Ale rocks!

**Chris P. Batter.**



**THEY LIKED A PINT**

No. 55. Eve offers Adam  
a glass of Temptress from the  
Hart 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.





# Chairman's Ramblings

It has come to my notice recently that there has been an increase in the numbers attending beer festivals around the country. This has certainly been the case with our own festival held each May, with year on year increases and they look like holding up this year in spite of the economic downturn. Another encouraging aspect is the mix of people, with many women and younger discerning drinkers making it seem almost trendy to indulge in real ale. Gone are the stereotypical visions of bearded, pot bellied men in Arran jumpers embalming themselves into oblivion.

But are these people championing the cause or merely following a trend? I spotted an old friend, a young lady at last year's festival and stopped for a chat as we hadn't seen each other for several years. She was attending the event with a group of girl friends, which was refreshing in itself to see as they eagerly waited to get served with their chosen beers and cider. After our catch-up I left her and her friends to enjoy the

festival. She collared me upon leaving some time later and congratulated me along with the rest of the organization for a wonderful festival with a great choice of beers. "Great" I hear you cry, "Isn't that what you want to hear?" Well yes it is, but it doesn't end there.

Some weeks later we bumped into each other again in a town centre pub and again she was out with her girlfriends - all drinking lager! And still they sang our praises on such a brilliant beer festival, "but what's with the drinks?" says I. And do you know what the reply was? "We know what's what with Carlsberg, but we don't know any of the beers in here". To say I was gob smacked is an understatement. What is it that changes just because you add a hand pump and a pump clip? People are willing to try different beers at a festival but not to carry it on the rest of the time!

We had a slogan at the Newark beer festival a couple or so years ago, 'Real ale is for life, not just for festivals'. So again I ask, is it just an 'in

thing' to do? I find it very frustrating and hard to comprehend but perhaps that's just me. Should I just be happy that some people try the beers occasionally and may one day wean themselves onto them full time? But the whole idea of festivals is to offer people as wide as possible choice of different beers, many of which may not be readily available to them, so as to hopefully broaden their appreciation and palette.

I don't want to come across as a grumpy old man, and I hope the young lady in question doesn't recognize the incidents mentioned (else that will be the end of that particular friendship!) but I wish people would take to trying real ales outside the festival setting. Hopefully your local will have a selection of real ales on and most will let you try before you buy. So come on, and remember 'Real ale is for life, not just for festivals'.

Duncan

# Newark CAMRA Pub of the Year 2008/9



Madeline and Trevor Reed have been running the Crown in Bathley for about twelve years and have seen a few changes in their time. Originally a Mansfield pub (when Mansfield was Mansfield), then it became Wolverhampton & Dudley until W&D decided to reinvent themselves and it became a Marston's pub.

These changes didn't alter what was happening in the pub, however. Trevor was still as welcoming as ever and kept the beer in as good condition no matter what his landlords decided to call themselves. On Friday 13th March a handful of us went to The Crown to present

Trevor and Madeline with a certificate and a trophy announcing the pub as Newark CAMRA Pub of the Year 2008/9. They were certainly very proud of the acknowledgement of their efforts.

On arrival, the pub was already busy with both regulars and diners. We were made very welcome and were able to choose from the three real ales that were on offer from Jennings and Brakspear. The pub is clearly the hub of the community, and any passing drinkers are made most welcome.

It was a shame that only a handful of members were present to witness the presentation, but over the coming year it is planned that we will use our pub of the year for a variety of events, to be advised. This will also give us the opportunity to raise more funds for our chosen charity this year, MacMillan Cancer Support.

Nominations are now invited for the 2009/10 award. Nomination forms and guidance notes are available from [poty@newarkcamra.org.uk](mailto:poty@newarkcamra.org.uk)

## 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, 4th June  
Crown, Bathley.

Thurs, 2nd July  
Royal Oak, Collingham.

Meetings commence 8pm, all welcome.

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





# THE FOX & CROWN

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# Success in Dark Times



Christmas and New Year which was very well received with sixteen real ales presented. Thank you Newark, for making the Castle the place to be. Cheers!

**Tony and Heidi Yale**

## Beer Gutter Quiz - No. 10

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

This time the answers are all London Underground stations. There'll be a beery prize for the winner. Send your replies along with name, address and tel number to [quizmeister@newarkcamra.org.uk](mailto:quizmeister@newarkcamra.org.uk) or by snail mail to 'Beer Gutter Quiz No 10', 22 Ringrose Close, Newark, Notts NG24 2JL to arrive by 30 June 2009. The winner will be selected at random from all the correct entries.

1. Man of the cloth has environmental credentials
2. Gervais loses his cool; it's in character
3. Manufactured wedding accessory by all accounts
4. Ken can't but...
5. 1758 yards, 1759 yards, 1760 yards
6. Margate or Sevenoaks
7. Value of actor (Alan)
8. Try minced ape liver
9. Yorkshire river flows to Kent port? Do I hear correctly?
10. Round? I'm sorry I haven't a clue.

The winner of Quiz No 9 was Rosemary Skelley of Farnsfield

The answers to the last quiz were 1) When I'm 64 2) Norwegian Wood 3) Yellow Submarine 4) Here, There and Everywhere 5) Eleanor Rigby 6) Let it Be 7) Get Back 8) Here Comes the Sun 9) Fool on the Hill 10) I am the Walrus



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## [ a ]

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# Ron's Rounds

The **New Inn** is a five-minute stroll down Barnbygate from Newark's Market Square. Unfortunately, it doesn't stock any real ale so I gave this one a miss. However, a little further on lies **The Vine** and this is much more promising territory. The Vine is a typical 'back street boozer', a type of pub that, sadly, is increasingly hard to find. Landlord Paul is a CAMRA member and normally has several Springhead beers on plus one or two guests; all of them well kept. I had a pint of Springhead Sweet Lips (4.6%) and found it to be a tasty and well-hopped golden beer. The guest beer, Nottingham Brewery Rock Bitter, is an old favourite and was also in excellent condition. Currently all beers, except Roaring Meg

(£2.40), are only £2.20 a pint, great value in these hard times.

Walking back towards the town you will find the **Rutland Hotel** on the right hand side. The two regular beers are Mansfield Bitter at £2.78 and Pedigree at £3.10. Guest beers, are around £3 a pint. Although this is a pleasant and welcoming pub, in my opinion these are London prices and hardly an incentive to go in.

The reliable **Fox and Crown**, just around the corner from the Rutland, had a good choice of beer as usual. The Castle Rock beers were Harvest Pale at £2.20, Sheriff's Tipple (£2.10) and Hemlock (£2.40). The guest beers ranged from £2.60 to £2.90. My pint of Harvest Pale was in fine condition.

The **Newcastle Arms** is



near Newark Northgate station and is another, good, two-roomed back street boozer. Regular beers are John Smith's Cask (£2.50) and Fullers London Pride (£2.60). I was pleasantly surprised to see a small brewery's product as the guest beer instead of Young's Bitter. This was Blue Monkey Original at £2.50 and was in fine form.

My last call was at the **White Swan**, opposite the recently reopened Malt Shovel. The only real ale on was Theakston's Black Bull Bitter, a rather bland beer IMO, and expensive for a low gravity beer (3.9%) at £2.80. Abbot Ale is usually available and sometimes a guest.

## The Old Coach House



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.



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## Fall for a big blonde

Meg weighs in at an  
impressive 5.5%, but  
it's not just big in ABV,  
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Despite its strength Roaring Meg is a surprisingly smooth blonde beer. The sweet citrus and honey aroma gives way to a dry aftertaste that beer lovers can't help falling for. Roaring Meg is lovingly brewed using only the very best ingredients to ensure that every pint you pull is as good as the first.

If you'd like to meet Meg call us on 01636 821000 and we'll arrange a date you'll never forget.

Try it once and you'll love it forever.



Love at first pint

Springhead Brewery and our other products are available at:

### Beer and music at Southwell

The third Gate to Southwell Folk Festival which takes place between the 5th and 7th June offers a great weekend's entertainment, a very convivial atmosphere and lots of opportunities to sample a wide variety of brews.

Held on a greenfield site next to the Workhouse, headline acts include top English attractions Show of Hands, guitar virtuoso Martin Simpson and the Eliza Carthy Band, Irish 'supergroup' Moonlighting led by Michael McGoldrick, Australia's Eric Bogle, Seckou Keita from Senegal and BBC Folk Awards top group, Lau. They will be joined by a whole host of acts from across the country. The main marquee will have seating for around 1000 people and there will be a second performance marquee, a children's marquee, an open mic, a dance display area and food, trade and craft stalls.

There will also be workshops, children's activities and entertainers and ceilidhs on the site and in the adjacent Workhouse and a Beer and Cider Festival which last year featured 50 beers and 10 ciders. The three pubs within five minutes walk of the site, the Old Coach House, the Hearty Goodfellow and the Bramley Apple will be joining in the fun with organised (and impromptu) sessions, concerts, singarounds and dance displays.

Full tickets are available from £14 per day but if you're not quite convinced that folk's for you, a mere £9 a day (£5 on Friday) gains entry to everywhere on site except the main marquee with accompanied children under 12 admitted free to the whole site. Better still, card carrying CAMRA members can enter the site for free! Further details from [www.southwell-folkfestival.org.uk](http://www.southwell-folkfestival.org.uk) or by phoning 01636 816678.

# Springhead Brewery, Our New Heritage



mate how have Springhead managed to prosper? Marketing Director Steve Reynolds admits there have been some worrying times. The biggest being the flood of June 2007, which closed the brewery and halted growth temporarily. One of the saviours after this was bottled Roaring Meg. Meg, the 'Big Blonde'. The 5.5% ABV golden beer has long been the brewery's flagship beer and to be taken on nationally by supermarket chains such as Morrisons has been a major boost. In 2008 bottled beer accounted for 25% of the brewery's output.

Steve summed up Springhead's philosophy as wanting to be, "the largest and most successful brewer we can be, brewing the way we do." They are striving to have the attributes of a large company with the local touch. This is encouraging for the beer drinker as Springhead will not be following a somewhat common trend amongst the big brewers of reducing ABV's, to save on duty. Meg will remain the Big Blonde!

The personal touch is also important. Springhead has a very flexible attitude to their

customers and is happy to talk to pub chains about what they want. They have done an increasing amount of business with Wetherspoons over the last few years and have just brewed a beer to meet their specifications for their national beer festival. 'Another Bite of the Cherry', a mid range beer, ruby in colour and fruit infused, will appear across the country. This March, 620 casks went out to 'spoons, Springhead's biggest ever single delivery.

In a time of economic decline Steve sees some encouraging signs, a cautious optimism that was not there six months ago. Springhead has just had their best month in the free trade for three years and they see cask beer as the key to their future development.

In 2009, Springhead sits fine amongst a growing number of excellent local breweries. This will be our future brewing heritage. Enjoy it.

Larry Leveller



# Anorak's Corner

Nostalgia, we all get a bit nostalgic don't we? But what does it really mean, to be nostalgic? Well, I reckon it tends to mean remembering, through rose coloured spec's, all the good things, conveniently failing to remember all the stuff that wasn't actually that good after all. More about that later!

A few names then to get nostalgic over. How about Warwick & Richardsons, James Hole, Hardys & Hansons, Shipstones, Home Ales and Mansfield brewery?

**Warwick & Richardsons** – In the 1880's they built their fine new premises on Northgate.

**James Hole** – In 1870 James Hole was a maltster in Newark until he founded The Castle Brewery.

**Hardys & Hansons** – Responsible for brewing their proudly named Kimberley bitter.

**Shipstones** – Their Star brewery with its illuminated star trademark that could be seen for many miles from its Radford Road base.

**Home Ales** – With its distinctive local and internationally recognisable Robin Hood logo, took its name from the nearby Home Farm.

**Mansfield** – Founded in 1855, struggled for many years to produce real ales but did manage 'quaffable' Old Baily Bitter.



It's sad to note that all of these Newark and Nottingham breweries are no more. They were sold on to bigger concerns and limped on painfully for a while before finally closing. Although the Hardys & Hansons and Mansfield names live on, it's in name only.

It is true all of these breweries between them produced some very fine ales, but it's also true that back in the 'good old days' a lot of rubbish was also served up under the general name of beer! Sadly today, we don't have any full sized breweries left in our region BUT we probably have more choice in real ale now than we have ever had. Milestone, Poachers, Springhead

and Maypole are all excellent micro breweries supplying pubs in our region with LocAle. In this difficult time of recession we are seeing pubs closing both in Newark and nationally at an alarming rate. There is a saying that goes something like, "use it or lose it." A rallying cry then to support your local micro and local pub.

Back then to this nostalgia thing... Of course it's right and proper to be nostalgic over the loss of our big breweries. Nostalgic for keg beer and limited choice though? I guess it all comes down to whether you think the glass is half full or half empty.

Philk.



## LocAle Update

LocAle 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:

- Boat House, Farndon
- Bramley Apple, Southwell
- Castle, Newark
- Crown, Normanton on Trent
- Ferry Inn, North Muskham **NEW**
- Fox & Crown, Newark
- Full Moon, Morton
- Hearty Goodfellow, Southwell
- Old Coach House, Southwell
- Sir John Arderene, Newark
- Spread Eagle, Hockerton
- Vine, Newark

Also near by:

Bridge Inn, Dunham on Trent  
Staunton Arms, Staunton

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/locale.htm](http://www.newarkcamra.org.uk/locale.htm)

It has become apparent in the recent months that some of our pubs with the LocAle accreditation may not be keeping up their side of the bargain as well as might be expected. Whilst we realise it is not always possible to guarantee having a local brew on offer 100% of the time, there have been a few instances of accredited pubs not fulfilling the requirement often enough.

So, in return for the positive local publicity that comes with accreditation, please serve a local beer - full details of your pub's qualifying breweries are available from Newark CAMRA.

## What Doom and Gloom?

In this time of economic uncertainty, many pubs seem to be suffering even more than ever. As if the supermarket's aggressive pricing policy wasn't enough, we find the pound in our pocket having to stretch even further and leisure time pursuits can suffer as a consequence. It comes then as a refreshing change to see a number of pubs bucking the trend and actually increasing their business.

One such pub is the Old Coach House in Southwell, part of the now infamous 'Sunset Strip'. In these times of doom and gloom it is so easy to sit back and use any of the excuses wheeled out, but the key seems to be being pro-active as apposed to reactive, something that can certainly be said about the landlord of the Old Coach House. Dave Iremonger has not been sitting idly by and letting the media gloom mongers take control. Sure, since he took over some eighteen months ago there have been times when his concerns were at the forefront of his mind, but staying positive has worked wonders.

The Hearty Goodfellow, Bramley Apple and The Old Coach House now offer 18 real ales in the space of some 300 yards, a beer drinker's paradise.

But far from seeing this as demoralising competition, Dave saw this as a positive opportunity to increase trade and bring more drinkers to their end of the town, such is the choice of real ales on offer.

The Coach House, a cosy, traditional pub with a great array of ales on offer, provides a different ambiance and atmosphere from the other two aforementioned pubs, creating a nice 'something for everyone' mix between the three hostleries. Even when the smoking ban came into force, so many used this as an excuse for a down turn in trade, but Dave says trade has definitely increased since then, possibly because there was never a high percentage of smokers using the pub regularly but many more now prefer the cleaner environment which has in turn attracted new business.

So the lesson here is make the most of what you have. People still want traditional pubs, choice, good service, nice surroundings and above all quality ales. It does not have to be all doom and gloom and I think you will find that these three pubs are testament to that, so long may it continue. Remember - a supermarket aisle will never replace the comfortable traditional pub!

**Homer**

## Milestone to Success!

First met Kenny Munro when he took the Great Northern in Carlton on Trent. It had always been a pretty good pub but it seemed to develop a sparkle when Kenny and wife Fran moved in. Ken has a bubbling personality that allows him to welcome all and sundry, no matter how hard pushed he might be, and it is this attribute that makes him, not only a first-class landlord, but also a business man who is transforming the local brewing industry.

At the Northern Kenny soon started changing the range of real ales that were on offer, grew fast and after a while Kenny was offered silly money to sell up. After some fast talking, Kenny was able to take on the Square and Compass in Normanton on Trent. It also had a good reputation, but was a bit dated, so he set about transforming this pub as well. Whenever he took on a pub, it soon got known for great ale and good food, but it was always a pub first and a food outlet second.

While Kenny and Fran were at the Square, he developed an interest in brewing as well and he bought Maypole Brewery. Kenny set about developing Maypole with brewer Rob Neil's sterling services, and having got inter-

ested, he went across to Ireland and bought the Dwan Brewery. This he set up in Cromwell in what became the Milestone Brewery. With the brewery came recipes and these were developed into a new portfolio of beers for Milestone. Soon, Kenny sold Maypole on to Rob Neil and also let the Square and Compass go.

Kenny set about bringing Milestone into prominence in the small brewery world and soon had his brews being drunk all over the country. Kenny's bubbly personality was harnessed into a thrusting sales technique, and with Fran alongside, the Munro family business was growing. Various great beers ensured the popularity of the brand and bottled versions allowed the home drinkers to enjoy Milestone as well.

Having got the brewing business under way, Kenny was at a loss for something to do, so he acquired the Green Dragon in Lincoln and set about performing the Munro Magic. It is a fascinating pub and restaurant set over three floors of a lovely building. While the refurbishment was being carried out, Kenny found an empty space crying out for a... new brewery! So he bought the William Greenwood brewery, mod-

ernised it and set up the Cathedral Brewery, which started in production just before Christmas 2008.

Even before this new brewery started producing, Kenny and Fran found another couple of hours spare in the day and they acquired the lease on the Crown in Normanton on Trent. This time the magic was more like a miracle. The transformation of a small village pub that was admittedly a bit pokey into a spacious, airy welcoming beer and food outlet was awesome and the pub is proving to be very popular.

Both the pubs have a reputation for good food using locally produced materials and in Lincoln, the Green Dragon was featured in a series on cooking with their own beers. Local food cooked in LocAles, good for both food miles and beer miles!

Kenny is adamant that the secret of his success is Real Ale. His brewing businesses and his pubs owe their success to a dedication to quality real ale and therefore to the dedication of CAMRA members in seeking out quality real ale. The symbiotic relationship between CAMRA and breweries is the key to small brewers' success. So, look out Greene King, Milestone is on your tail and they brew craft ales!

# Spring Clean for Web Site



purged of all the old out of date articles and information. News pages have been replaced with a blog to which you can subscribe so news can be read in your favourite newsreader automatically, without even having to visit the site.

Other things to encourage reader participation include a user discussion forum, web poll and a link to join our Newark CAMRA Facebook group, enabling us to network and campaign more effectively.

Look out for more changes over the coming months,

including a major overhaul of our online area pub guide. If you think you can help with this project, please get in touch. Contact details on our web site at: [newarkcamra.org.uk/contact.htm](http://newarkcamra.org.uk/contact.htm)



Visitors to Newark CAMRA's website will have noticed big changes in the last few months. The site has been completely redesigned. As well as becoming much easier to navigate, it has been



## The Brownlow Arms

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**Your Details** Applications will be processed within 21 days

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

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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 ..... Mem Form 0108

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