

Beer-Gutter Press

NEWS FOR DISCERNING ALE DRINKERS IN AND AROUND
NEWARK-ON-TRENT



GET READY FOR...



The 1st Newark CAMRA Beer Festival



**Newark Castle Grounds
Friday 24th May -
Sunday 26th May 1996**

**MORE DETAILS AND
BEERY NEWS INSIDE...**

Silver Tankard Please!

March 16th was CAMRA's twenty-fifth anniversary. In 1971 the four founders pondered the state of Britain's beers and decided to do something about it.

Back then everyone was adamant that real ale would disappear and be replaced by a handful of cold tasteless processed beers, produced by the national brewers.

By insisting on real ale CAMRA drinkers persuaded publicans to stock it and brewers to continue producing it. Now almost every brewer has to brew real ale to survive.

Today, with over 300 independent breweries in the country the war may seem to be won but this is not the case.

Nitrogenised keg beer (ie Caffreys) is a threat. And what's the point of drinking poorly served real ale? CAMRA's 'Good Beer Guide' promotes pubs which serve "the good stuff", not vinegar, not southern beers dispensed with creamy, northern heads and not slow selling brews with added CO₂.

The traditional pub is under threat. Why gut pubs and then fill them with fake memorabilia? We've seen it here in Newark. CAMRA fights to protect your local.

CAMRA also pushes for a full pint. How often have you returned from the bar and found that your 'Old Ludicrous' has settled to leave half an inch of empty glass? With oversized lined glasses this problem is avoided.

We also campaign for lower tax on beer, for better opening hours and more choice.

Until April 30th CAMRA is knocking £2 off the usual £12 membership. Joining 46,000 others will open you to a world

of brewery visits, beer festivals, pub crawls and local social nights. You also get a monthly newspaper and discount on CAMRA publications. Look out for the special offer membership forms in local pubs, phone 01727 867201 and join by credit card, or write to CAMRA, 230 Hatfield Road, St.Albans, Herts. AL1 4LW.

There are discounts for CAMRA members at The First Newark CAMRA Beer Festival, to be held at the end of May so join now and start saving!



That's nice

Work is now underway to construct Newark's first pub for many a year.

The Lord Ted will be another addition to the ever expanding Tom Cobleigh chain and is expected to be open in the Autumn.

The Mansfield based company have purpose built pubs throughout Yorkshire and the East Midlands. They bill their establishments as "unspoilt pubs for nice people".

Nice people calling in at The Lord Ted, at the end of Farndon Road next to the A46 roundabout, can expect to be drinking real ales from the likes of Marston, Whitbread, Bass and Scottish Courage.

Anyone wishing for a 'nice' sample can visit another newish Tom Cobleigh pub next door to the new Odeon cinema complex on Tritton Rd. in Lincoln.

Three days of Castle capers!

With over forty beers available over the Whitsun bank holiday weekend, Newark's First CAMRA Beer Festival looks set to be a merry event.

From lunchtime on Friday 24th May through to Sunday evening the Castle Grounds will play host to festivities which will hopefully become a permanent fixture in the town's diary.

Newark CAMRA has arranged the festival in association with the Town Council and both organisations realise the potential for drawing in visitors from far and wide. Beer festivals are very popular and with this year being CAMRA's twenty-fifth anniversary more interest than ever is expected.

A one-off beer is being brewed locally by Springhead to celebrate, not only the event, but also the 350th anniversary of Newark surrendering to the Parliamentarians.



The Newark Beer Festival team limber up for late May.

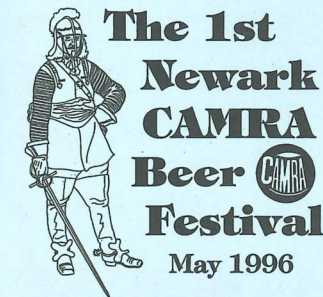
A marquee erected in the grounds will house the beer but the site will reverberate to more than the sounds of guzzling.

Performers are now being invited to offer their services for this prestigious occasion. If you fancy demonstrating your skills, whether it be making feet tap, creating guffaws or constructing ships from beer mats give Filthy Phil a ring on 01636 706926.

Entrance to the festival will be free but anyone wishing to imbibe will need a commemorative glass,

on sale for a mere £2. CAMRA members will get 50p off this price.

With the glass, drinkers get a programme detailing all the ales on offer plus other blurb besides. If you or your business wish to advertise in the programme then call Newark 77246 now to book your space. It's an ideal opportunity to get additional drinkers into your pub. You could even promote your taxi service, nobody will want to drive home after a real ale sampling session!



Come up and sip me

Bar staff in the area will be pulling blondes this spring thanks to Maypole's new recipe.

'Mae West' went down a storm with CAMRA members when they were invited to the inaugural tasting at the Eakring brewery on April 12th.

The 4.7%ish beer is blond in colour like its silver-screen namesake and may well woo more than just the bitter drinkers. Danny Losinski from the brewery told us "Mae West will attract lager fans too thanks to its light, thirst-quenching qualities. It's a very moreish pint".

Maypole is also producing new beers for individual pubs. The Red Lion at Wellow and the Crown at East Markham are now serving the specially brewed 'Lion's Pride' & 'Crown Inn

Glory' respectively. 'Britton Ale' is another house beer and that can be found at The Generous Britton in Brant Broughton.

Look out too for the recently redesigned Maypole pump clips, starring Newark CAMRA's Steve Darke. Dressed as a morrisman, Steve appears on the latest clips for 'Mayday', 'Celebration' and 'Homewrecker'.

NEWSLINE

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Beer Monster hits the Big Apple!

Think of New York. Think of blueberry bagels, pizza slices, endless refills of coffee, hot pastrami on rye. Think of tasty beer. What? No! Surely not? In the States, home of Bud Lite & Coors Ice? No way!

Way! New Yorkers have now cottoned on to the fact that there's more to beer than freezing cold bubbles. The city that never sleeps is waking up to a world of quality ale and it's not just imported beer that they're sampling.

Before a recent trip Stateside, myself and Mrs. Beermonster contacted The New York Beer Guide, an internet site devoted to pointing visitors and residents of the city towards bars which sell flavoursome draught and bottled beers. Clay Irving of The Guide suggested a bit of a drink together during our visit and that's exactly what we did.

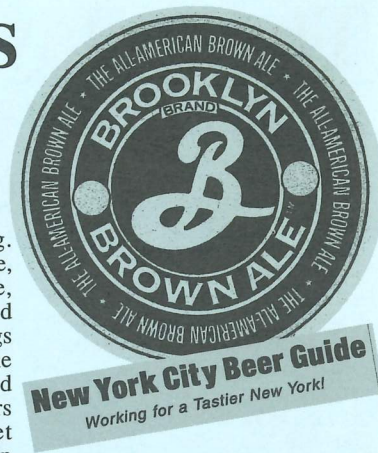
In Pete's Ale House it was happy hour which meant pints were \$3 instead of \$4 or \$5. At \$1.50 to the pound boozing isn't cheap. On tap were at least ten beers, mostly from American micro-breweries but also some Belgian. Not just lagers either. I got stuck into a Brooklyn Black Chocolate Stout, superbly thick and sweet and definately strong at 6%. Also being drunk were examples of brown ales, light bitters, barley wines and porters, all US produced. They even had Shipyard Old Thumper, a beer based on Ringwood's recipe and using yeast from the Hampshire brewery.

Unlike quality watering holes over here most of the beer we tasted in New York was from kegs as opposed to being cask conditioned. Nevertheless because it wasn't chilled to horrendously low temperatures or pumped with excessive CO2 it

made very enjoyable drinking. Real ale is occasionally available, notably at d.b.a. on 1st Avenue, but this tends to be imported from the UK. Bateman's, Youngs and Fullers can all be seen in the city but these are filtered and pasteurized versions of the beers we know. You can also get Newcastle Brown Ale on draught.

Clay and the other contributors to The Guide were true beer connoisseurs, able to describe every note and hint of flavour in each sip they had. Imagine going on a pub crawl with a group of Gilly Gouldens! It put us to shame as we sat there swigging our Sierra Nevada Pale Ale, extolling the virtues of its leg-numbing qualities.

When the landlord of one particular bar produced a bottle of Bigfoot Ale, brewed in the Blue Ridge Mountains, each drinker around the table took it in turn to hold the unopened vessel and tell stories about the beer. At her turn Mrs. Beermonster commented on the pretty colours on the label. I asked whether they were the same mountains that



Laurel & Hardy sang about. Neither of us did CAMRA any favours.

New York is great. You can have an exciting time 24 hours a day yet not do any of the usual tourist attractions. As with many cities the people make the place. Our trip to the Big Apple turned into one huge celebration of conversation, food and beer. If folk tell you celebrating beer in the States is impossible tell them you've heard otherwise!

The New York City Beer Guide can be found on the Internet at <http://www.nycbeer.org>. Many thanks to Clay and the gang for their hospitality.

Beer monsters for this issue were Karen & Chris.



And now ten of us are going to savour this bottle.

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Traditional thoughts from N. Muskham

by Alan Snell



A 1930's scene still found in traditional pubs. Bill Brandt

A pub to me is where a person can go to get away from work or home, relax over a hand pulled traditional beer, have a game of darts or dominoes, have a sing song maybe or put the world to rights with the landlord who, to me, should always be there propping up the bar willing to listen to any Tom, Dick or Harry who wishes to offload his problems or discuss any subject he wishes.

When I first started in the pub game in 1974, I started as bar cellar person to a grumpy old bugger and the first thing he taught me was to keep the punter occupied.

He would give me two shillings to buy newspapers, then send me into the kitchen to read the front and back pages because

that's what you will be talking about.

Mainly in the cellar he would have me stripping taps getting every particle of yeast or hops out, making sure everything was sterilised before they were put back together. He used to say "if things are right down here they will be right up above", and how right he was. He taught me how to gantry barrels and believe me gantrying a Hogs Head was no easy task, but Old Grumpy would make it look easy.

We had no cellar cooling systems in those days, in the summer we would have to soak sack cloths, "hygiene is the paramount of importance" he would say, and again how right he was.

Thankfully today most good breweries have quality control so

all beer sent out is good and consistent. I agree with my colleague at the Wheatsheaf in Newark (Beer Gutter Press 11/95), breweries don't send out bad beers. If the publican is doing his job the public should get what he is paying good money for.

It is unfortunate some firms are buying public houses from the brewery and are putting untrained personnel in to run them and its a shame to see what should be good pubs going bust.

I am fortunate to work for Mansfield Brewery, not only do they produce first class beers but they offer all the training a tenant or manager will need to run a public house.

It is unfortunate there are no Old Grumpys about these days to pass on their expertise only experience can give, how to pull a pint, how to converse, how to present a pint in a proper glass.

To him there was only one beer glass and that was a Tulip, he would say "it ain't a pint of beer unless it's out of a Tulip" and how right he was.

I was proud to have worked for him, I learnt how to run a traditional pub. No food, no gaming machines and no juke boxes, just a Traditional British Pub and there are still people looking for just that.

THANK GOD



Alan & Babs Snell run The Crown at North Muskham, one of the local entries in CAMRA's Good Beer Guide.

Pitches and pints

How often have you watched Notts County play lousy football in some ghost town and had to suffer duff beer before the match?

If you read 'Pie' fanzine then the answer may be "never" (except for the lousy football). 'Pie' publishes a good pub guide for each away match that Notts play. Now The Campaign For Real Ale is hoping to create a national guide.

If you know of decent boozers tucked away in the backstreets around footy grounds let us know. The pubs must welcome away fans and, of course, serve real ale in cracking condition.

NB. Contrary to popular belief CAMRA has nothing against teams who play on Astro turf.

Do you have any hot news for the Beer Gutter Press?

Is your local about to be turned into a fun pub? Has the landlord just started to stock guest beers? Are you thinking of starting your own brewing empire?

Don't ring Reuters! Call the Beer Gutter Press newsline and let the imbibers of East Notts know all about it.....01636 77246

Inn for a big read

Neil Raynor reviews *The Inns & Pubs Of Nottinghamshire*, by Gordon Wright & Brian J. Curtis.

When asked to review a book, a daunting task seemed to lie ahead. However, given my thirst for subjects 'beery', I gleefully accepted.

Being Nottinghamshire born and bred my attention was drawn to the pub sign of The Robin Hood in Edwinstowe, on the cover. As this was the village of my birth I proceeded to begin my review here.

The two authors really ought to be commended for their commitment to the subject as their list of acknowledgments testifies. The book is a good size (162 A4 pages), typeset clearly on good quality paper with eight colour plate pages. The layout is in alphabetical order of village / town / etc. to the point of even being able to include Zouch.

Almost every pub has its own unique history and the authors have tried to bring this to the full. However on some occasions there tends to be a slight overkill of facts and figures but I suppose, to redress the balance, there are pubs included that are only given one line. This leads one to wonder if this could be a 'boring' pub.

One aspect of the book in

which I became quite fascinated was the use of old photographs of various pubs. Two fine examples of this are of the Saracen's Head, Southwell (c1900), complete with a small band of street urchin type characters on the corner, and The Sherwood Inn, Sherwood (c1890) when 'hats' were in.

For pub historians and the like it's an excellent book but for the mainstream 'beer monger' who only likes to know what he/she is drinking, where and why, it becomes a hard read. But then again it does clearly state "the stories behind the names".

The Inns & Pubs Of Nottinghamshire is published by Nottinghamshire County Council Leisure Services and is available from county libraries and Newark Tourist Office, price £8.99



THERE'S £2 OFF CAMRA MEMBERSHIP BEFORE APRIL 30TH - SEE PAGE 2



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Win with Stinker!

Neil Raynor has reviewed the book on page seven, now here's your chance to win a copy of 'The Inns & Pubs Of Nottinghamshire', worth £8.99 and packed full of interesting notes on why the pubs we drink in are called the names they are.

All you have to do is ponder the following questions in this issue's 'Stinker', scribble down the answers and get them to us before Friday June 7th. The first correct set pulled out of the cask

after closing date will win the book. Simple!

The questions:

In the world of brewing, what is a 'pundy'?

How many pints are there in a firkin?

From a vat of which famous bitter was Harry Houdini rescued in 1911?

Send your answers to 'Stinker', Campaign for Real Ale, Castleton, Church Lane, South Muskham, Newark, Notts.

In the event of nobody getting all three questions right expect to see a copy of The Inns & Pubs of Nottinghamshire in the tombola of the 1997 Newark CAMRA Beer Festival.

Steve Darke.

Beer Gutter Press is published by the Newark-on-Trent branch of CAMRA. We welcome short, beer-related articles, puzzles or letters for publication. Our advertising rates are incredibly cheap and you can be sure of your message reaching a huge proportion of imbibers in East Notts. Contact us now to book your space in the next issue. All material should be sent to: Chris Constantine, Beer Gutter Press, Newark CAMRA, 2 Parliament Street, Newark-on-Trent, Notts. NG24 4UR. Opinions expressed within Beer Gutter Press are not necessarily those held by the editorial staff or by CAMRA at a local or national level.

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the wheatsheaf

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Taste-bud alert!

Seasonal beers are all the rage and brewers in the East Midlands are providing customers with an interesting variety this spring.

As well as Maypole's 'Mae West', mentioned elsewhere in this issue, Mansfield, Hardy & Hansons and Bateman's are all producing new brews.

'White Rabbit' is Mansfield's spring ale. Part of their Deakin's range, this is the second time around for the 4.3% drink made with a hint of oats.

Hardy & Hansons are now selling their Kimberley 'Raging Rooster', available until the end of May. This one is 4.2% and will be followed at two month intervals by others in the Cellarman's Cask range.

Lincolnshire's Bateman's Brewery are going berserk with new beers being churned out every month! Each new recipe is limited to a 350 barrel brew and named after each sign of the zodiac. Aries Aphrodisiac, Gemini Double Trouble, Cancer Pinch Perfect, Virgo Ale, Capricorn Billy Goat and the others can be found as guest beers in the area. The first has already been spotted at The Pack Horse and The Old Malt Shovel in Newark.

Surfing the beer

The Campaign For Real Ale is now on the Internet.

Anorak-clad beer drinkers with modems and nets can now access the home page at this address: <http://www.camra.org.uk>

E.mail can be sent to camra@camra.org.uk or locally to stantyne@innotts.co.uk

One day Newark might get a cyber pub and the rest of us may discover what those letters actually mean!