

From the Newark branch of Campaign for Real Ale

FOR DISCERNING BEER DRINKERS IN AND AROUND NEWARK · ISSUE 40 · JANUARY 2010

Hearty Goes POTY



year by Alison Ryan and Steve Hussey, has been well documented over the past few issues and suffice to say is a cracking boozier. It was anonymously and independently surveyed by eight judges over several months and beat five other nominees to become the sixth pub to have won the award.

Steve has in fact won the award twice before for one of his previous pubs, the Old Coach House, also in Southwell, in 2005 and 2006, so it just shows he must be

doing something right! Upon being told the news Steve and Alison were well chuffed, to say the least. The whole pub broke out into spontaneous applause and the messengers got a free beer.

The official presentation will be made on Saturday February 20th at about 1pm. Make a note in your diary to attend and we'll share a few beers in the Hearty and no doubt in some other Southwell hostelrys too. Congratulations to Alison and Steve.

The Hearty Goodfellow at Southwell has taken Newark CAMRA's top award in becoming Newark area Pub of the Year 2010. The pub, taken over only last

Website Updates

We have updated our on-line pub guide. SPiLE, or Simple Pub lIst onLine for CAMRA branchEs (sorry, I didn't make it up!) is a fully searchable database of all 92 pubs in the Newark branch area. All the essential information is there including photo's, telephone numbers, addresses and links to Google maps, but the project is very much work in progress and will be updated over the coming months. You can find the new guide at www.newarkcamra.org.uk/spile

In addition the 'Beer Warrior's Blog' is now available on your iPhone/iPod/Android/Blackberry or internet-enabled phone. Just browse to www.newarkcamra.org.uk/blog where you will be able to: View posts and leave comments, Browse our photo galleries, Vote in our polls, Search posts, Log in or register as new user, Subscribe to our news feed, Jump to our Facebook or Twitter pages and send us an email. All this, along with our text line (07534 920 665) means you now have no excuse for not contacting us with your news and views!

MILESTONE ARTWORK TO FOLLOW

The thoughts of Chairman Dunc



Well here we go again, the start of yet another year, recent festivities a distant memory. It's a shame the same cannot be said for the protruding waistline and how many of us have already broken that new year's resolution?

A new year brings with it new hope and many of us would agree that it's a much needed commodity at the moment, but if you take time to analyse things in general, the world of real ale and pubs is not nearly as bad as some people would have you think. In fact it is positively full of new hope. With the national membership of CAMRA racing away beyond the 100,000 mark and our own local branch continuing to grow month on month the interest and support for real ale and our local pubs has never been stronger.

Of course this is not always the case and many pubs are finding times difficult as social and drinking cultures change. Money is tight and supermarkets are allowed to sell loss-leader cases of fizz, but let's be honest most businesses

are finding it tough in the modern world. It is not unique to pubs. It is a reality of the 'boom and bust' times we currently find ourselves in.

Personally speaking, I think the landlords that are prepared to go that extra mile seem to be the more successful ones, with their drinking establishments quite often bucking the trend. There are still the people out there, you just have to give them a good reason to use the pub and not to drink at home.

Beer festival attendances were up last year. One only has to look at the Robin Hood Nottingham festival to gauge how popular real ale now is. I would go so far as to say that the CAMRA message is finally getting through to the masses and many people are finding out what they have been missing.

To wind up on a positive and encouraging note, a colleague of mine recently told me about a group of late teens/twenty somethings ordering pints of real ale in a local pub. When questioned about the fact that this was slightly unusual as it was expected that they would be on lager they replied "Lager? That's an old man's drink!" Now doesn't that give you new hope?

BGP

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.

BGP welcomes local-interest beer related articles and letters for publication.

All material should be sent to 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

Opinions expressed within BGP are not necessarily those of the editorial staff or CAMRA at a local or national level.

Hearty Goodfellow

Church St, Southwell, NG25 0HQ Tel: 01636 812365



**Newark CAMRA
Pub of the Year 2010**
Join us for a presentation on
20th February at 1pm!

Large Garden and Car Park
Children, Walkers and Dogs welcome

Great Homemade Food served lunch times Tuesday - Sunday

Summer Beer Festival • Summer BBQ's catered for

Good range of Continental Beers

Dom's Ramblings

We were on our way back from Lincoln and it started to snow. What better excuse was there to drop into a pub? The Green Man (formerly the Vincent Arms) was the closest and we had only been in it once since the refurb, so it seemed a good idea to visit.

It is really lovely in there now. Wood and stone floor, light wood abounding in the bar and furniture and a log burner warming the place up. It looks very modern but it still has the feel of a village pub. The customers helped with that. A couple finishing their Saturday lunch, a father and his son visiting the grandparents, a few people sat at the bar and the aged eccentric in the corner making outré comments. A very congenial mix.

Then there was the beer. Four hand pumps, all in use, with a mix of LocAle and national brands. Black Sheep and Adnams were in evidence while Milestone and Poachers weighed in with Comet and Shy Talk respectively. The latter were sampled. Both were in good order and were very pleasant. The price was acceptable as well, being £5.20 for the two pints. While we didn't eat at the Green Man, we did see various examples of the meals going by and they looked very nice,

and there were good comments issuing from the tables. By now it was getting very white outside so we thought we had better head for home. We shall return, so why don't you try a trip to the country and sample a good pub.

As we drove through Stapleford Woods enjoying the snow-frosted trees, we realised that the snow was slowing down and as we approached Newark we found the roads were clear. Amazing stuff, salt! So we decided to pop into the Plough at Coddington to see how Pete is getting on.

Pete used to have the Cross Keys at Upton until there was a parting of the ways. Pete needed a pub and the Plough needed a new Landlord. Easy equation! I don't know the Plough well, but Pete says he is very happy there and everything is going fine.

There was a bar full of people, but they happily moved aside to let strangers in.

There was John Smiths on handpull and Timothy Taylor Golden Best. Naturally we had Timmy Taylor. Very good beer and obvious that Pete has not left his cellarman skills behind him at the Cross Keys.

The clientèle now! Very different from the Green Man! All male. All standing or

sitting at the bar, facing in. No one was sitting on the very sumptuous seating around the bar. Then the conversation. Exceedingly well mannered and we found out where to get bargains at the end of the day. Ginsters pasties at 10p. Where? Not telling, I like Ginsters!

Anyway. Go in. The crowd is welcoming and good entertainment, the beer is well kept and very well priced at £5 for two pints.

Picture Quiz No. 2



The photo shows a pub in the Newark branch area, but which one? Answers to the usual address or email



Answer to Picture Quiz No.1 was The Old Post Office on Kirk Gate, Newark. There was no winner, so I supped the prize.

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LocAle
Locally brewed ale



The Malt Shovel, Newark

Where there is a banner which currently hangs outside the Malt Shovel on Northgate which reads 'Real ale - Real Food'. Nothing else need be said for a pub which, in recent years, has suffered for a variety of reasons but is now definitely re-claiming its rightful place amongst Newark's elite.

At the beginning of October the 'Shovel' was taken over by Shawn and Kimberley Smith. Their aim was simply to get the place back to the thriving community pub it once was, and one visit will show you that they are well on their way. No strangers to Newark, they have lived and worked in the local area ever since Shawn left catering college.

Having been brought up in the Harbour House Hotel, which adorns the front cover of the latest Good Beer Guide, time was spent as a chef before heading for warmer climes and opening a bistro/bar in Spain. Things then moved very quickly, for once Shawn knew the 'Shovel' was available, they packed up and moved back within two weeks after securing the pub and set about its re-invention.

January saw the launch of a new menu which uses ale as an ingredient wherever possible. Gravy, batter mix and

steak and ale pie are just a few examples of Shawn's recipes to complement the choice of five real ales (soon to be six) in this warm and cozy pub.

All food is sourced locally, something they feel very strongly about with the emphasis on quality, hearty meals at a reasonable price. A new Bistro menu will be available soon in the Garden Room restaurant on Thursday, Friday and Saturday nights, but I must say the doorstep sandwiches from the bar are a must and not seen personally this side of Dublin's fair city.

Everard's Tiger and Broadside are the main beers, with three guests, including a selection of Oakham ales making regular appearances. Plus an open log fire makes it a hard to beat place to enjoy a convivial afternoon or evening. Much more is being planned for the coming months, including opening up a full sized skittle alley, available for hire, complete with basket meals for what will be a unique night out for Newark.

If you are part of a group or organisation looking for something different, the Malt Shovel could be the place to go. With the Real Ale Tasting Society meeting on the last Thursday of the month and

the Golf Society holding monthly meetings, plus an ever growing number of regulars you won't be alone. So go on give it a try again, you won't be disappointed. Happy drinking.

Duncan

BGP Quiz No. 13

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

This time the answers are all British birds. 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 'BGP Quiz No 13', 22 Ringrose Close, Newark, Notts NG24 2JL to arrive by 31 March 2010. The winner will be selected at random from the highest scoring entries.

1. Soviet aeroplane.
2. Bad French cooking fat.
3. New hop flavour on top.
4. What an overweight man might be doin' after runnin'.
5. Found amidst havoc - eternally?
6. Old coward is decapitated - in Tower?
7. Unusually large victim.
8. Steal - won rather than lost.
9. Prefer congenial treatment.
10. Get hold of woman.

The winner of Quiz No 12 was Andrew Walsh of Newark (again!)

The answers to the last quiz were 1) Shih Tzu 2) Great Dane 3) Alsatian 4) Afghan 5) Otterhound 6) Boxer 7) Corgi 8) Saluki 9) Pointer 10) Sharpei

Musical Notes

Confusion reigned at the Fox & Crown back in September when punters were entertained by Irish band Kelly's Heroes during the first night of the Newark blues festival. The band were booked many months previously, such is their popularity, when the blues festival was nothing more than an idea waiting to get off the ground. Kelly's Heroes, for those who don't know, is a traditional Irish band, of some repute, much like the Dubliners and I must say they were superb. It's a long time since I have seen the pub that full for a gig.

Talking of the Newark blues

festival, this 1st one was deemed a great success by organizers and the public alike with good reports on King King and the Oli Brown Band, both of whom played the main stage in the Castle grounds on the Saturday, along with many artists performing in various pubs in town. So here's to next year's festival, long may it continue.

I had my wrists slapped, rightly so, by Tony Yale, landlord of the Castle pub for describing the Fox & Crown in the last issue as 'Newark's foremost live music venue'. What I should have made clear was that along with the


Navigation it is one of Newark's longest established venues, but with entertainment now on six nights a week at the Castle I think that the premiere live venue as far as pubs go in Newark definitely has to be the Castle! Sorry Tony. Anyway forthcoming gigs of interest include:

Fox & Crown

- 6th Feb - Pete Donaldson Blues Band
- 12th Feb - Pesky Alligators
- 13th Feb - Business

Navigation Waterfront

- 8th Feb - The Modfathers
- 15th Feb - The Wheel Drive
- 22nd Feb - Flipside Down
- 8th March - Framed
- 15th March - Burlesque



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New Pub Plans

Three Newark branch committee members have plans to open up a brand new pub in Newark. A pub with a difference, I've been lead to believe. With pubs closing down at a rate of knots due to the recession, are they mad? Or do they have the formula to succeed? This was worth checking out, so I put the following questions to our potential new landlords.

Q. I understand you want to open up a boozer with a difference. How then will your pub differ from others?

A. It will be a 'micropub' which means will be a very small pub and we will only be selling cask beer, mainly from micro breweries, hence the name. Clever, eh? It will have no food, TV, Juke box, bandits or pool tables. Just quality hand-pulled beer and conversation. Oh, and pork scratchings!

Q. With the name you have decided to call the pub, 'Just Beer', I guess there's no chance of getting a latte or perhaps a pannini then?

A. Not unless you bring it in with you.

Q. Has this sort of thing been done before in these current times and if so has it proved successful?

A. There are currently two other micropubs in the country that I know of. The Butcher's Arms in Herne Bay near

Canterbury is one, the other is the Rat Race Ale House in Hartlepool. I don't know about the Rat Race, but I've met Martyn, the landlord of the Butcher's, and he's doing very nicely.

Q. Are you looking at carpets and comfy seats or will it be the more traditional bare boards and bar stools pub?

A. It will be more barebones than spit and sawdust, but we want to make it an ale house in the traditional style.

Obviously we want to make it somewhere you'll want to spend time in and come back to.

Q. Who are your target audience?

A. Discerning real ale drinkers young and old, male and female.

Q. Is there a chance you could alienate potential customers or partners of potential customers with your policy?

A. It's not our policy or intention to alienate anybody. However, we realise by the very fact that we're only going to serve cask beer means that the pub won't get used by everyone. It's going to be niche pub to fill a gap we've identified in the market.

Q. It would appear then, that the beer drinker is going to be in for a bit of a treat. Are you hoping to have a good

choice of beers from around the country?

A. Yes. It is our intention to source beers from breweries all over the country that you don't see in these parts very often. We will also try to get rarities and one-off brews as often as we can. Of course, we will also support the local breweries by serving one rotating LocAle at all times.

I'm sure all CAMRA members & beer drinkers would like to wish Phil, Stu & Merf all the success in the world for what is clearly a brave but very exciting venture. I for one will be looking forward to supping in Just Beer and when that bolt slides back for the very first time, to quote one of television's dragons..."I'm in!"

Philk



Welcome to the 2nd Newark Winter Beer Festival

After last year's inaugural Winter Beer Festival it gives me great pleasure to welcome you to this, the 2nd festival held again in the magnificent surroundings of the Ballroom here in the Town Hall. My thanks must go to the organizing committee to keep bringing you a selection of Beer Festivals during the year, but this surely has to be the greatest surroundings in which to stage one. Thanks also go to Newark Town Council for their vision and support in making this possible.

As last year, the beers featured here this weekend cover, in the majority, winter ales, stouts and porters along with a selection of lighter quaffing ales, so hopefully every pallet should be catered for. But do treat the winter brews with respect as they traditionally do have a higher strength, so do handle with care. Hot and cold food will be available at all times during the festival and the now popular Newark Festival quiz will be making an appearance twice daily.

Please remember that all the staff are unpaid volunteers, working for the love of it and for your enjoyment, so please treat them nicely. If you enjoy this festival, which we thoroughly hope you do, don't forget to visit Newark's 15th Beer Festival, the 'Event in the Tent' on Riverside park, opposite the Castle on May 28th-30th where we will have over 140 different beers for you to try. But one thing at a time, let's enjoy this one first, Happy drinking.

Duncan Neil - Chairman

Winter Festival Beer Menu

AMBER Ripley, Derbys.
1 CHOCOLATE ORANGE 4.0%
- Stout with bitter chocolate and orange flavours

2 IMPERIAL I.P.A. 6.5%
- A "proper" IPA with huge hop character

BARLOW Barlow, Derbyshire **New**
3 BITTER 3.8%
- Session bitter from a brand new brewery

4 BARLOW BLACK 5.0%
- A tasty dark stout

BLACKFRIARS
Great Yarmouth, Norfolk
5 AUDIT ALE 8.0%
- Barley wine based on an old Lacons recipe

BRENTWOOD Brentwood, Essex
6 WINTER WARMER 4.7%
- Traditional winter ale with spicy notes

7 CHOCKWORK ORANGE 6.5%
- Chocolatey malty, old ale brewed with oranges

BREWSTERS Grantham **LocAle**
8 YULE DO 4.3%
- Rich, fruity copper coloured ale with molasses

9 PORTER 5.5%
- A new stronger rich dark porter

BROUGHTONALES Peebles, Borders.
10 CHAMPION DOUBLE ALE 5.5%
- Blend of a strong ale and a porter style beer

BURTON BRIDGE Burton on Trent, Staffs.
11 TWEETY PIE-NT 4.5%
- Rich golden ale with a refreshing bitterness

CASTLE ROCK Nottingham
LocAle
12 GLOW WORM 5.3%
- A fine dark scotch ale

13 REDSHANK 5.6%
- A deep red strong ale

CATHEDRAL Lincoln **LocAle**
14 RED IMP 4.2%
- A smooth red ale

15 GREAT TOM 5.0%
- Deep copper, strong old English ale

CAYTHORPE Caythorpe, Notts. **LocAle**
16 WINTER LIGHT 3.6%
- Full bodied pale bitter

17 STOUT FELLOW 4.2%
- Dark and very tasty

FAT CAT Norwich, Norfolk
18 STOUT CAT 4.6%
- Deep red/brown with sweet, rich flavours

GREAT HECK Heck, North Yorks.
19 STAGGERING GENIUS 5.0%
- Pale, generously hopped wheat beer

GREEN JACK Lowestoft, Suffolk
20 OLD COCK 4.4%
- An old ale brewed for the winter months

HARWICH Harwich, Essex
21 REDOUBT STOUT 4.2%
- Jet black, robust stout with a dry finish

HOLDEN'S Woodsetton, Staffs.
22 GONGOOZLER 4.5%
- Sunlight in colour, with a malty finish

HUMPTY DUMPTY
Reedham, Norfolk
23 PORTER 5.4%
- Full bodied with coffee and chocolate notes

MAYPOLE Wellow, Notts
LocAle
24 BUTT WARMER 4.5%
- Ruby red, spiced winter ale

25 KIWI I.P.A. 4.8%
- A pale golden hoppy ale

MILESTONE Cromwell, Newark **LocAle**
26 AULD ALE 4.4%
- Deep chestnut coloured, malty, winter brew

27 OLDE HOME WRECKER 4.9%
- Flavour packed olde English ale

OLDERSHAW Grantham, Lincs. **LocAle**
28 ALMA'S BREW 4.1%
- Darkish, malty bitter

29 DAMBUSTERS' GONER' 8.0%
- A strong barley wine

POTBELLY Kettering, Northants
30 TECK'T'RIDE 4.5%
- A golden ale

SPIRE Staveley, Derbys.
31 80 SHILLING 4.3%
- Deep copper coloured, malty Scottish style brew

32 WINTER WONDERLAND 6.1%
- A copper winter ale

SPRINGHEAD Sutton on Trent, Notts. **LocAle**
33 LIBERTY 3.8%
- Pale straw brew with a thirst quenching finish

34 CHARLIE'S ANGEL 4.5%
- Pale, refreshing, fruity beer

35 LEVELLER 4.8%
- Dark and smokey

36 ROARING MEG 5.5%
- Powerful blonde beer with a dry finish

THREE CASTLES Pewsey, Wiltshire
37 KING ALFRED'S GOLD 4.6%
- Well hopped light, golden ale

TITANIC Stoke-on-Trent
38 WRECKAGE 7.2%
- Strong winter ale that always goes down well

WEST BERKSHIRE
Yattendon, Berks.
39 HAMMOND'S HOPS 4.3%
- Hoppy seasonal brew

WHITSTABLE Grafty Green, Kent
40 OYSTER STOUT 4.5%
- Rich, dry and chocolatey

Ciders

Westons Old Rosie 7.3%
This cider is allowed to settle out naturally after fermentation resulting in a truly old-fashioned, full flavoured, apple, cloudy scrumpy. Suitable for vegetarians, vegans and coeliacs.

Westons Traditional Scrumpy 6.0%
A hearty and wholesome cloudy cider. Sufficiently strong to satisfy but not too sweet.

Broadoak Kingston Black 8.4%
A very pleasant medium sweet single varietal cider, fruity in both aroma and flavour.

Moles Black Rat 6.0%
This is a strong dry premium cider with a clean apple bite and full flavour.

Thatchers Cheddar Valley Medium 6.0%
A distinctive orange cider with a vibrant character of its own – a medium dry refreshing drink with a hint of sparkle.

Mr Whitehead's Newton's Discovery 3.8%
A revival of a historical light and dry cider made for quaffing whilst you work the fields! This is made from many varieties of apple including Discovery.

Perrys

Westons Perry 4.5%
Made from perry pears, this is matured in old oak vats to develop its strength and traditional character. Free from all artificial colouring, flavouring and sweetening, it retains its natural pale colour. Suitable for vegetarians, vegans and coeliacs.

Mr Whitehead's Midnight Special Perry 5.0%
Midnight Special Perry uses a unique blend of fresh dessert and perry pears, and contains no added sugar, preservatives or flavouring. Midnight Special was awarded a Bronze medal by CAMRA as "Champion Perry of Britain 2006".

Anorak's Corner

Growing up in Royal Leamington Spa and being a teenager in the 70's I was influenced to a degree by all things Birmingham, the second city being just twenty something miles away.

To this day I blame Gary Hupston (a kid from Birmingham who had just moved to Leamington and was now at my school) for the many years I have suffered since, for being a Birmingham City fan. As a regular follower in those days I would stand on the terraces. A little football chant that was often sung that I can still remember to this day, probably for its subject matter, went something like: "Come to Birmingham and you will see, the Ansell's brewery, the M&B, we don't drink whisky and we don't drink rum, we are the boot boys from Brum." Then it went off into an inane la, la, la, la, la, la type of thing, quite typical of the genre.

Thankfully we don't have boot boys any more but on the other hand, rather sadly, we have lost the brewing heritage that was Ansell's and Mitchells and Butlers, two of Birmingham's big ones. I have decided over the next few BGP's to have a look at some long lost breweries and brands to find out how they

came about and indeed what happened to them.

So, first up, it would make a lot of sense to throw the spotlight on Ansell's.

In Leamington at the time there were a lot of Ansell's pubs and indeed M&B's. Ansell's Best Bitter and Mild were reasonable drinks and Ansell's Nut Brown in bottles had quite a following too.

The brewery was founded in Aston, Birmingham in 1857 on the site of several artesian wells. It became a limited company in 1901 and grew by acquiring breweries including Lucas of Leamington and Holts of Birmingham from which it adopted its red squirrel logo. In 1959 it merged with Taylor, Walker and Ind Coope, from Allied breweries. In 1978 Allied breweries merged with the food and catering group J. Lyons and Co to form Allied Lyons. In 1992 it got even bigger when it merged with Carlsberg Tetley. So what happened to brewing in Aston, I hear you ask? The usual, I'm afraid to say.

The Aston brewery sadly stopped brewing in 1981 although the brand continued to be produced by Carlsberg Tetley at their Leeds plant, which itself has recently come under threat and is expected to close in 2011.



I have to say though Ansell's bitter in its current incarnation, in my opinion, when last tasted was somewhat bland. A different drink to the Ansell's of yesteryear.

Ansell's brewery once also had an iconic neighbour in the HP sauce factory, who's original recipe was apparently invented by a Nottingham grocer! Sadly though, the brewery and sauce factory are no more. The HP factory was demolished in 2007 having been bought out by Heinz. HP sauce is now produced in Holland and the site of the Ansell's brewery is now a car show room.

In the next BGP, we'll have a look at Ansell's near neighbour, M&B and explore beer at home. In the meantime, remember if you are on the sauce, HP or otherwise, go steady!

Philk



Ron's Rounds

Although not in the same league as, say, Sheffield or Liverpool, Southwell is well blessed with attractive public houses, especially considering its size. For this issue I am concentrating on the three that are close to each other in Church Street. They are easily reached by bus during weekdays from Newark and Nottingham, but the evening and Sunday services are more restricted.

The Bramley Apple is open plan but there are three distinct drinking areas and it is a welcoming pub. It is one of two pubs owned by our local Springhead Brewery.

Normally, there are two Springhead beers on plus three to four guests. Mostly these are from small breweries and some of them are rarely seen elsewhere in the area. Prices range from £2.35 to £2.50 depending on the gravity of the beer. Opening hours are Monday and Tuesday 17.00 to late, and Wednesday to Sunday 12.00 to late. Tasty meals are available at lunch times and on Thursday evening you can have a curry plus a pint for £5.99.

The Hearty Goodfellow is very close by. It is an old building and inside there are two distinct drinking areas. It is an Everards house but the landlord has considerable discretion over the choice of

beers and usually there is Tiger plus four to five guest beers. Recent offerings have included beer from Tom Woods, Nottingham Brewery, Acorn Brewery, and the excellent Maypole Gatehopper. A pint is around £2.50. The opening hours are Monday to Thursday 12.00 to 14.00 and 17.00 to midnight, Friday to Sunday they are 12.00 to midnight. Good value food is served during the day.

A few hundred metres along the road on the corner is the Old Coach House, owned by the small, but enterprising, chain The Pub People. There are five different areas here including two small and attractive 'snugs'. In the winter there is often an open fire in an old cast iron range. Again, there is usually a good range of beer on offer. Opening hours are Monday to Thursday 17.00 to late. Friday 16.00 to late and Saturday to Sunday 12.00 to late. Prices typically, are between £2.50 and £2.80 per pint.

All three pubs are different in ambience and layout, but all are welcoming, and the beers are served in excellent condition. In July 2009 they combined to hold a successful and enjoyable Beer Festival and the intention is to repeat it in 2010.

Finally, there are several other pubs worth visiting in the town and these will be dealt with in a later article.

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:

- Bramley Apple, Southwell
- Castle, Newark
- Chequers, Elston **NEW!**
- Crown, Normanton on Trent
- Crown & Mitre, Newark
- Ferry Inn, North Muskham
- Fox & Crown, Newark
- Full Moon, Morton
- Hearty Goodfellow, Southwell
- Nag's Head, Sutton on Trent
- Old Coach House, Southwell
- Sir John Arderne, 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



It takes all sorts to campaign for real ale

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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 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)

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 Young Member and concessionary rates please visit 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

Partner's Details (if Joint Membership)

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

Signed Date

Applications will be processed within 21 days Mem Form 0108

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

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.
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- 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.
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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.

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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

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

detached and retained this section

Diary

Branch meetings:

Thurs, 4th Feb

Bramley Apple, Southwell

Thurs, 4th March

Springhead Brewery, Sutton-on-Trent

Thurs, 1st April

Newcastle Arms, Newark.

Meetings commence 8pm, all welcome.

Socials:

Saturday, 20th Feb -

Pub of the Year presentaion at the Hearty Goodfellow, Southwell. 1pm.

Saturday, 27th Feb

Beer and Balti. Bradford beer festival and pub crawl.

Details of all meetings and socials can be seen on our website:

www.newarkcamra.org.uk/diary.htm

Newark CAMRA needs you!

After an enjoyable, exhausting weekend volunteering at the 13th Newark Beer Festival, I cautiously put my views to a committee member as to how I thought there could be a few improvements made regarding the staffing of the festival. I was a little hesitant to do this because after many years of excellent festivals, I thought my view wouldn't count. But instead my comments were taken seriously.

I was invited along to the next Beer Festival Committee meeting and was made to feel very welcome. I was also amazed that these wonderfully organised Festivals were arranged by a committee of only eight members. My views were discussed and not dismissed. I offered my services to help with the staffing at this year's festival, and with the help of another volunteer I think we took some pressure off the hard working committee.

We have many volunteers over the weekend, helping to set up, to pack away, manning the entrance, and of course serving the beers and ciders. So much work is done, not only during the week of the festival but for many months leading up to it. Without

these volunteers, there would be no festival.

I've also realised our Committee members are not getting any younger and have other commitments. The idea of them having 'shadows' to learn about their roles in the organisation of the festival has been raised, and of course new ideas are always welcome. If you feel you could make difference in anyway, please contact us. You too could be part of a brilliant team that organise a fantastic festival. **Lou**

Having volunteered my services to help at the Newark Beer Festival for a fourth successive year, I have to say that this year was a bit of an eye opener for me.

With my better half newly installed as staffing officer, it wasn't long before I was being taken away from the comfort zone that I have built up over the years, serving the many fine ales on offer, and put into new and demanding territory.

Early evening on the Friday things were hotting up at the cider bar as demand for their products reached a crescendo, and the girls that always look after that particular bar were seriously under the cosh.

The branch is always striving to get enough volunteers to both organise and help out at the festivals it holds. Here are two views from recent recruits:

When I was asked to assist, I thought fine, won't be any different to the other bars I've been working. Mistake! I spent three hours there, and the work was incessant. I barely had time to trade in my tokens and take a drink myself. Believe me, and one or two others that got involved as well will testify, it's much more intense than working the other bars. Hats off to the girls that have always staffed that bar without as much as a grumble!

On Saturday afternoon as the crowds poured into the tent, help was needed at the entrance as a bit of a bottle neck was building up. A lack of glasses stuffed with programs was causing a delay, and I was given the job of stuffing, as the rest of the team exchanged them for entrance fees and sold tokens. Once again I was very surprised at the intensity of the job at the entrance. Yes, there are quiet periods, but when it gets busy, it's non-stop.

Well done to the regular team that look after this most important function. I'm sure they would be grateful for a few more willing pairs of hands to help them next time!

H