

From the Newark branch of Campaign for Real Ale

FOR DISCERNING BEER DRINKERS IN AND AROUND NEWARK · ISSUE 42 · SEPTEMBER 2010

## The Pub with Just Beer



Unfortunately, headlines about the British public house these days are mostly about the high rate of closures. Thus it is with great pleasure that I am able to write about a new pub being opened in Newark, the first for many years. Tucked away in the Swan and Salmon Yard off Castlegate is the Just Beer Micropub ([justbeermicropub.biz](http://justbeermicropub.biz)). Apart from the very attractive pub signs, painted by young

Carole, and the etched glass windows, there is little to indicate that the building is indeed a pub. However, step inside and all is revealed. At the end of a narrow room there is a brick bar with a wooden top surmounted by a goodly number of hand pumps. The decoration tends towards the minimalist but overall it is bright, and airy, and welcoming.

Just Beer is the brainchild

of a long-standing and active member of the Newark Branch of CAMRA, Phil Ayling, who was inspired by the Butchers Arms in Herne. He is in partnership with three other active members of the Branch, Paul Murphy, Duncan Neil, and Stuart Young. The concept is both unusual and simple; to concentrate on serving real ale and that means no cold, fizzy, lagers or keg beers. Also unavailable are alcopops and spirits. Bottled water and one soft drink are available and if you ask nicely (and quietly) wine by the glass may be had. There are no slot machines and no jukebox; the accent is on coming along, enjoying your drink, and talking to fellow customers.

The pub has been open to the public only since Wednesday 4 August. By the evening of Monday 9 August, a staggering 21 firkins of real



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Opening Times 12-noon - 11pm everyday

Food Service Monday - Saturday 12 noon - 2.30pm & 5.30pm - 9.30pm Sunday 12 noon - 8pm

The Crown Inn, South Street, Normanton-On-Trent, Nottinghamshire NG23 6RQ

Tel: 01636 821973 www.crownnormanton.co.uk

## cover story continued..

ale had been sold, i.e. over 1,500 pints. There should always be one LocAle available and the other beers come from small breweries all over the UK. A real cider or perry is available too and are proving to be popular.

Current opening hours are 11 to 23.00 Monday to Saturday and 12.00 to 23.00

on Sunday. On both occasions I have been in there has been a very pleasant atmosphere, with customers of all ages, both men and women, and pleasingly, strangers talking to one another. The beer quality, needless to say, has been first class and the beer is served in oversized glasses so despite the large head you are getting a full measure.



### THE THOUGHTS OF CHAIRMAN DUNC

It has come to my notice recently that having a positive attitude to running a pub, embracing competition and working together as landlords, not against each other, can create a positive vibe. This spills out from that owner's establishment and can enhance an area of a town or village to such an extent as to increase overall business, in which everyone involved can share.

I have long held the notion that as a landlord, or manager, you only get out what you put in. Pubs that just fling open the doors at 11am and expect people to come in and drink are now finding much more has to be done. Trends have changed and the more successful pubs are the places that go that extra mile and put in effort to offer more than just a place that serves alcohol. Various offers and attractions are used to tempt the discerning drinker to frequent a particular hostelry and make that pub stand out from the crowd.

But, well-kept beer is still the top of that list, never lose sight of that.

I find it pleasing that certain publicans in our area are willing to pool resources, jointly advertising mini beer festivals run in conjunction with each other to attract customers to their part of the region.

The drinking culture has changed much over recent years. In years gone by, people would often only frequent their "local", usually the nearest pub to home or work. Nowadays many people, town and city drinkers especially, move around several pubs during a night out. So if you find, as a landlord, that your pub is within a given area or can become part of a "circuit", then creating a stopping off point for the drinker has got to be a positive move.

Working together can work!

Cheers.

## 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 Brandoleth, Main Street, Bathley, Notts, NG23 6DJ  
 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.



# THE PRINCE RUPERT-NEWARK



After the last pub spotlight, you could say I am playing this one safe. Unfortunately since the last BGP, The Crown at North Muskham has closed. Sadly things just did not work out for our two intrepid landladies and with other pressing business commitments and a lack of support from customers it was decided to close up.

So this time I will concentrate on Newark's newest tourist attraction, The Prince Rupert on Stodman Street. Much has already been written about the historical elements and the refurbishments that have taken place and one look either inside or out will be self-explanatory.

Run by Tony and Heidi Yale, formally of the Castle, who have grown into their new challenge with great aplomb

and have become what every pub needs - landlord, host and friend all rolled into one. They make you feel welcome and that you belong, a fine attribute if you ask me.

Most things about the "Rupert" are slightly different to many of the other pubs in town. Obviously the building itself sets it apart, but the outside area/courtyard offers something which is in short supply in this town, space, creating that suntrap which in turn creates a pleasant and relaxing venue to spend a balmy summer's evening.

The beers on offer are purposely chosen so as not to clash that often with other pubs. These mainly are supplied by the owners own micro-brewery, Ufford ales and there is also a speciality house beer "Rupert's War

Dog" which was created especially for Tony.

Alongside the exciting array of ales on offer, the food is in many respects that bit different to what is generally on offer in Newark. The menu is based very much around hand stretched, stone baked pizza and tapas giving a Mediterranean feel set in a superbly restored English ale-house, and it works, believe me.

A unique experience and one that you should enjoy, so if you haven't tried it yet, do so. Tony and Heidi await your visit with eager anticipation!

**Duncan**

## Diary

**Branch meetings:**  
**Thurs, 2nd SEPTEMBER**  
JUST BEER MICROPUB, NEWARK TBC

**Thurs 7th OCTOBER**  
THE WILLOW TREE-BARNBY IN THE WILLOWS

**Thurs 4th NOVEMBER AGM**  
THE VINE-NEWARK

**Thurs 2nd DECEMBER**  
WETHERSPOONS-NEWARK

*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)

Stuart, Liz & the team look forward to welcoming you to

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Opening hours: Sat 11am – midnight, Sun 11am-11pm  
Mon 3pm – 11pm, Tues 4pm – 11pm  
Wed, Thur, Fri 12 noon – midnight



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# Ron's Rounds

The **Chequers** at Elston has had an uneven career in recent years, opening and closing on a regular basis but its future is hopefully more assured now, having been bought by the owners of the Fun Fair Brewery. The brewery itself is being relocated (and extended) from Ilkeston to a building behind the pub and the process should be completed by the end of 2010. Opening hours are currently restricted, closed Monday to Wednesday, Thursday and Friday 10.00 to 13.00 and 17.00 to 23.00. On both Saturday and Sunday it is open from 12.00 to midnight. The Bingham bus stops outside the door but unfortunately there is no evening service.

Although it is a one-roomed pub there are two distinct drinking areas. Normally, there are three Fun Fair beers on plus two or three guests. All the Funfair beers that I tried were in good condition as was the Phoenix Arizona. Prices vary between £2.60 and £2.80 per pint. The coffee and home-made cake were very good too.

The **Green Man** at Disney Norton cannot be reached by public transport which is a pity. Formerly known as the St Vincent Arms, it re-opened in July 2009 after a tasteful refurbishment and has retained its two-roomed lay-

out. There is normally one beer from Poachers and two rotating guests; one of which is usually from a local brewer. The Poachers Shy Talk was in tip-top condition and the Milestone Cromwell Gold was very good too. Prices vary between £2.70 and £2.80. From Monday to Friday the opening hours are 12.00 to 15.00 and 18.00 to late. On Saturdays and Sundays it is open from 12.00 to around midnight.

Another pub that cannot be reached easily during opening hours by public transport is the **Lord Nelson** at Besthorpe. However, it is possible to travel to Collingham and then walk along the footpath at the side of the road to the pub. Since my last visit, sometime ago, the two-roomed layout has gone and the bar has been shifted to where the back room used to be. Although the new layout utilises the space much better, I feel that some atmosphere has been lost. It is still a welcoming pub though and well worth a visit. The regular beer is John Smith's cask bitter and the guest alternates between Milestone and Springhead. All the cask beers are £2.70 a pint. Monday to Saturday the pub doesn't open until 18.00 and closes at 23.00. On Sunday the hours are 12.00 to 15.00 and 19.00 until 22.00.

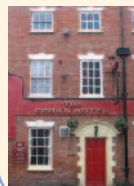
The **Plough** at Coddington

can be reached by bus. I went there for the first time ever in July and felt that the public bar was welcoming and had the feel of a traditional village pub. The back bar was full of diners enjoying a Sunday lunch. The regular beer is John Smiths and there are usually two guest beers. My Timothy Taylors Golden Best (rarely seen in and around Newark) was in good condition and agreeably priced at £2.60. Opening hours are Monday to Friday 12.00 to 15.00 and 16.30 to 23.00. On Saturday and Sunday it opens at 12.00 and closes at 23.00.

## Picture Quiz No.4

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

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.2 was The Crown Hotel, Southwell. No entries were received

# Musical Notes

The Newark Beer Festival, back in May, went with its usual swing with most of the 4000 people who attended the weekend enjoying the entertainment on offer. Local band Flipside kicked things off on the Friday with their mixture of rock/pop covers and they didn't disappoint. They are a quality local band.

It was great to see Haze, celebrating their 30th anniversary, and steaming through a 95 minute set of classics with the added bonus of a new song and a cover of Pink Floyd's Comfortably Numb.

Saturday uncovered yet more local talent in the shape of Too Late For Heroes, a band that is definitely going to become a lot bigger. Newark

does seem to have a knack of producing quality bands and these guys are no exception.

Blues band Stormy Monday closed proceedings on Saturday in fine style, getting the crowd going early on before dropping into an acoustic middle section ( what a front man, what a voice) before introducing a brass section to finish things off.

Talking of Blues music it's the 2nd annual Newark Blues Festival on the weekend of 10th/11th/12th September featuring Ainsley Lister amongst many others. Anyway forthcoming local gigs of interest include,

### Fox & Crown

4th Sept- Slow Gin

11th Sept- Booba Dust  
24th Sept Too Late For Heroes  
25th Sept-Nimming Ned  
9th Oct- Guy Maile  
16th Oct- Steve French Band  
30th Oct- Oak Blues Band

### The Castle

15th Sept- The Business  
22nd Sept- Carly Jane  
29th Sept Blues Train  
6th Oct- North Sea International  
20th Oct- The Moodswings  
27th Oct- The Unusual Suspects

### The Prince Rupert

2nd Sept- The Loveboat Captains  
10th-12th Sept Blues Festival feat Jim Widdup & Simon Ark  
15th Sept- Jason Rungapadiachy  
16th Sept Love Boat Captains

Duncan

## Out and about with Paul



village award in the past.

Collingham has three pubs on high Street and all three offer real ale and food. It is only a short trip by bus (SL7 or 67) from Newark and the last bus home does not leave until 2320. The train also connects Newark to Collingham.

Collingham is a picturesque village 4 miles NE of Newark on the A1133 to Gainsborough and has won the Nottinghamshire best kept

The first pub, approaching Collingham from Newark, is the Kings Head (01636 892341). This is a gastropub and a genuine free house. It has a small but well kept selection of beers and was an entry in the 2005 GBG. Hours Mon-Sat 12-2.30, 6-11: Sun 12-3, 6-10.30.

Then you come upon the Royal Oak (01636 893109) at the traffic lights. This three roomed pub has a good local following and offers three real ales. Hours Mon-Thur 5-12; Fri 5-1am; Sat 12-1am; Sun 12-11.

The third pub is the Grey Horse Inn (01636 892330) which has recently undergone an Everards refurbishment. This always offers four real ales including regularly changing guest ales.

For your next trip out and about, why not visit Collingham and try three great local pubs.

Paul Ruthven



# A Capital Weekend



**W**e recently went down to London. We had to go as we had tickets for Clapton and Beck and it would have been a shame to waste them. We decided to go posh, so we had a hotel room rather than sleeping on the benches in the station.

As we had some time to spare, we decided that we would visit some pubs but not just any pubs. Some time ago we had bought a CAMRA

publication called 'London Heritage Pubs, an inside story', and it is a fascinating and very useful book. We knew where we were going to be visiting in London, as I had said I wanted to look around the area where I was born, so we planned to visit a couple of pubs in the Bayswater /Kensington area, then to move back towards the river, to be a bit closer to the hotel. So homework had to be done.

This book is tremendous as it gives you a description of the pub, whether it is brewery owned or not, the closest tube station, the post code, so you can use your sat nag if you cannot read maps, and the general history of the pub. Pubs are included because (to quote the book) "they retain important historic features and interest." So if you like pubs rather than just boozing, then this book is invaluable.

The first pub was the Victoria, in Bayswater. I used to sit outside this pub, drinking coke, when I was 10. My parents were inside. I did get to see the inside of this pub in 1964 as I had a meal there with my father and the pub was instantly recognisable. Nothing had changed, but considering that it hasn't changed since 1864, that is not surprising!

**"if you like pubs rather than just boozing, then this book is invaluable."**

It is now a Fullers pub and we drank ESB and Discovery. Well kept beer, lovely interior, and a pub that has moved with the times as they do have

live music, quizzes etc.

We then headed towards the Portobello Road as that was close to where I was born. We had a bit of a trip down the Road and what I found amazing was that most of the stallholders now take credit cards through electronic card readers. A bit different from getting your change out of an old pocket! (and the last time I was there, that will have included farthings!)

Moving on, we found the Elgin, on Ladbroke Grove but near to Elgin Crescent. It was a lovely pub with some real old fittings of wood and glass. We watched some of the Scotland-Wales game here, but I cannot remember which beers we drank. I know I had a porter and a bitter, but the names escape me. What doesn't escape me is the price of the pork pie I had. It was a beautiful looking, hand-raised pie, single portion size. It was calling out to me so I had to have one. It was the sort of pie that you could probably buy for around £1 in a supermarket and about £1.80 in a pub. It cost £3.40 in the Elgin!

We left to move closer to the hotel, jumped onto the tube and went to Westminster.

In the shadow of St Stephen's Tower (aka Big Ben [erroneously though]), there is a great pub called St Stephen's Tavern. It is now

owned by Hall and Woodhouse and there were some lovely beers on. As it is a very touristy type of pub, there were also some nationals, Black Sheep, Pedigree et al. We had Hopping Hare and Tanglefoot, which were very good. It grieves me to think that some of our MPs may have been drinking these beers on expenses! We then went back to the hotel to get ready for Eric.

Next day, we went to the Imperial War Museum, which was great, but we only had three hours there and you need longer to appreciate it fully.

We then dropped back to St Stephen's, and then realised that the Red Lion was just around the corner. After a quick check on train times, we realised that we could fit a quickie in there, so we did. Just across the road from this pub is a little street called Downing Street. We didn't see anyone famous! Then we dashed to Kings Cross.

The weekend was great. Drinking in these heritage pubs is drinking in history. In each case the beer was very well kept but it was made even better by the feeling that the shades of hundreds of other real ale drinkers from years back are enjoying the surroundings with you.

Get the book from CAMRA books at: [www.camra.org.uk](http://www.camra.org.uk)

**Dom**

## 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:

- Boot & Shoe, Flintham
- Bramley Apple, Southwell
- Castle, Newark
- Crown, Normanton on Trent
- Crown & Mitre, Newark
- Ferry Inn, North Muskham
- Fox & Crown, Newark
- Full Moon, Morton
- Hearty Goodfellow, Southwell
- Just Beer, Newark **NEW!**
- Nag's Head, Sutton on Trent
- Old Coach House, Southwell
- Prince Rupert, Newark
- Sir John Arderne, Newark
- Spread Eagle, Hockerton
- Vine, Newark

Also near by:

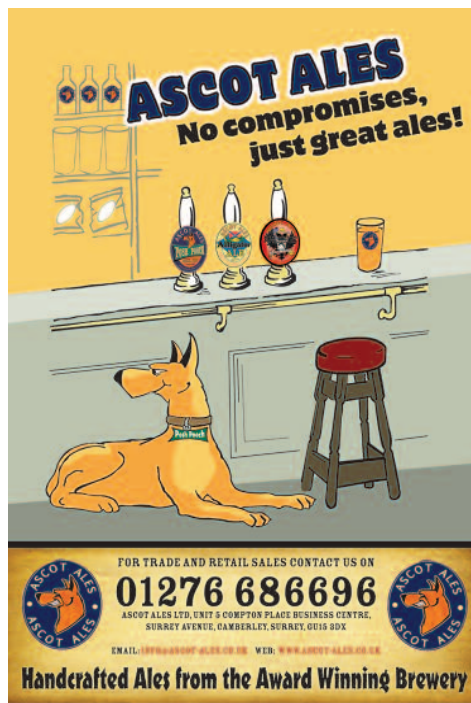
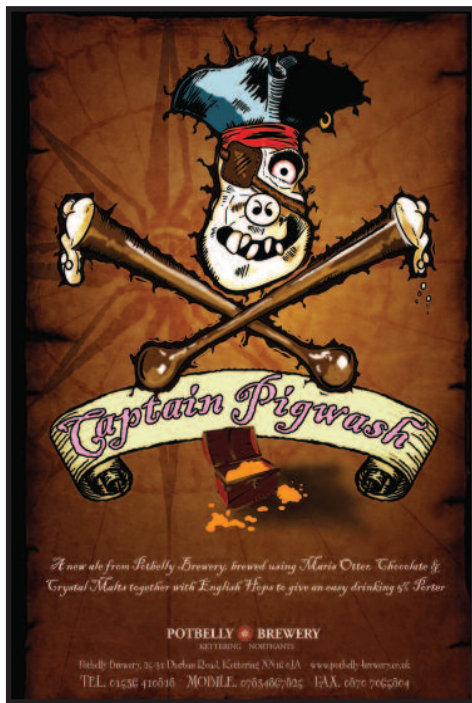
- Bridge Inn, Dunham on Trent
- Old Red Lion, Wellow
- Staunton Arms, Staunton

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)



# Real Ale in Ireland



If you have been to Ireland you will know that cask conditioned ale is very rare and finding it dispensed through a hand pump is akin to meeting a Leprechaun. However - during a recent holiday to the Dingle peninsula in County Kerry we came across both (no, not the Leprechaun!)

The Bricks Pub (Tig Bhric) in Ballyferriter is home to the West Kerry Brewery (Beoir Chorca Dhuibhne) that brews a single real ale called Cúl Dorcha which is named after a small local beach (The Dark Corner). When we first discovered the pub the cask ale was unavailable so I asked the barman when it would be back on and he replied "Perhaps this week, maybe

next week - I must get round to doing that" as if I had reminded him of the fact. We called in a few days later and the beer was back on. "It's cloudy though" the barman warned us but I wasn't going to be foiled at this stage so ordered a couple of pints. It wasn't cloudy just a little hazy but tasted fine and a welcome change from the black stuff.

According to the pub's website [www.tigbhric.com](http://www.tigbhric.com) it's the only Microbrewery in Kerry.

Cúl Dorcha is a standard bitter, strength unknown (I would guess around 4%) and the pub is easy to find if you are in that neck of the woods as it is on the famous Sleah Head drive.

**Bobcat**

## Trading Standards

Your local Trading Standards organisation is Nottingham County Council Trading Standards. If you have any complaints about trading standards issues at local pubs such as short measure or misleading product promotion, please contact them. They have a role to protect consumers from errors or fraud concerned with quality, description or price of goods, services or facilities and to detect and rectify unfair advertising practices.

**Contact**  
Trading Standards Advice

**Address:**  
Customer Contact Centre  
Burton Street  
Nottingham  
NG1 2DE  
United Kingdom

The local trading standards web site is [/www.nottinghamcity.gov.uk/index](http://www.nottinghamcity.gov.uk/index). The national trading standards web site is [www.tradingstandards.gov.uk](http://www.tradingstandards.gov.uk)



**CAMPAIGN  
FOR  
REAL ALE**





# Anorak's Corner - Beer At Home

**B**ack in the 60's & 70's if you lived in the Midlands or at least the West Midlands and someone had said to you, "Beer at Home," the universal reply would almost certainly have been "Davenport," as I alluded to in the last edition of BGP.

They were the guys who "did" beer at home way back then.

There were of course other ways of supping at home.

Home brew was very much in its infancy in the 70's & to be honest, my clear recollection was it wasn't very good. Were you the one who used to take the dodgy bottle or two

of home brew along to the house party, depositing it in the kitchen & then immediately getting straight into the good stuff?

There was almost certainly a "Watney's Party Four" or even Party Seven that had already been opened by using one of those things that would punch a triangular hole into the can. The contents of a Party Four/Seven weren't exactly the nectar from the Gods, so I guess it kind of puts things into context. Funny how your home brew remained rather sad looking & unopened even

after the last guest had departed, don't you think?

Yes, your home brew was really that bad! It sort of looked like beer, tasted like yeast and I suppose if you drank enough of it, got you drunk. At about 4p a pint then, well worth it? "You was robbed!"

The likelihood was that back then, you purchased your home brew from "Boots" the chemist & it was probably a "John Bull" or a "Tom Caxton." Correct?

To be fair these brands were the pioneers & home brew today has come a long way.

Both of the above I believe

are still going today, joined by home brew kits sporting the names from many macro & micro breweries. In truth the choice is vast and if you follow the instructions carefully you can actually brew a drop of nice stuff that given a smart bottle & label could well fool a house party goer or two? (*Of course you could try brewing from raw ingredients – "the proper way"*)

If you weren't a home brewer back in the 60's/70's & you were perhaps about to settle in for the night to watch, shall we say, "The Avengers" on the telly and you fancied a drink, the most likely scenario would be that you would pop around the "Offie" or the cor-

ner shop and pick up a "Mann's Brown" or perhaps a quart bottle of "Shippo's Gold Star" or "Nut Brown". Not that you would need a beer to appreciate Honor Blackman /Dianna Rigg/Joanna Lumley, of course!

Off licences are still with us and to be honest I'm amazed that they still survive in the cut and thrust world of Supermarket booze. Clearly though, there is a staggering choice.

If you aren't brewing your own or shopping for it at the "Offie" or Supermarket, then you might be tempted in getting it on line where there is an infinite amount of real ale to be had from all over the world, if you so desire.

Last Christmas I received a very big and heavy pressie from my bro'. To my delight, inside my very big cardboard box (which incidentally had been wrapped) lay a bottle fest of locale and near locale (not too far away) that he had picked up from "Offies," Supermarkets, brewery taps and the like. Many of which were bottle conditioned and were new to me, certainly in their bottle incarnation. Seek and you'll find and you'll soon realize all sorts of goodies are just waiting to be discovered.

To quote Harold Macmillan "You've never had it so good"

Cheers

Philk

## BGP Quiz No. 15

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

This time the answers are all well known cricketers (past and present). 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 15', 22 Ringrose Close, Newark, Notts NG24 2JL to arrive by 30 October 2010. The winner will be selected at random from the highest scoring entries.

1. Romans halved in number in Kentish wetland.
2. A cowboy! Sounds well past his best.
3. Quiz compiler's awful shorthand.
4. A duck for British guy – take notice.

5. Ukrainian pub has food cut off – I miss out.
6. After state gripped by Prohibition, lager and rum available initially.
7. Train, unshackled, has to be reassembled.
8. Article illustrated by composer.
9. Resistance follows second award held by cartoon characters.
10. A six? Caught - by doctor near Swansea.

The winner of Quiz No 14 was Ruth Ribeaux of Newark

The answers to the last quiz were 1) Paris 2) Oslo 3) Lisbon 4) Dublin 5) Warsaw 6) Helsinki 7) London 8) Budapest 9) Copenhagen 10) Prague

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### Your Details

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

Forename(s) .....

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

Address .....

.....

..... Postcode .....

Email address .....

Tel No (s) .....

	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](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 .....

### 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

0709



**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





This Guarantee should be detached and retained by the payer.

**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**

**Originators 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

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.

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





*En-suite Accomodation*

*Free House*

*Award Winning*

# The Five Bells

*Claypole*

*Sunday 19th September*

## **Beer Festival**

*In aid of Claypole Village Hall*

*Selection of Real Ales and Ciders*

*Starting from 12 noon with BBQ*

*Hog Roast available from 5pm*

*Live Music from "Memory Lane" and "Strange Days"  
in garden from 5pm (£3 entry)*

*The Chimes Restuarant*

*Large Family Friendly Garden*

*Fresh Home Cooked Meals*

*Local Produce From Local Suppliers*

*Traditional Sunday Roast Dinners*

*Come and See  
our Newly  
Refurbished Pub*

# 01636 626 561

*Main Street . Claypole . Nr Newark . NG24 5BJ*

*Find us on FaceBook*

*[www.thefivebellsclaypole.co.uk](http://www.thefivebellsclaypole.co.uk)*

