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ISSUE 50 Jan-Mar 2013



Golden Jubilee Edition

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THE BEER GUTTER PRESS REACHES 50

In the early months of 1995, members of CAMRA Newark Branch (then 3 years old) decided to join the growing trend of branches who wanted to spread the real ale message and produce their own newsletter, with the aims of keeping all local drinkers abreast of news within the brewing industry and informing them of CAMRA activities. The newsletter, produced by the first Editor, Chris Constantine, was a simple four page black and white leaflet. For a trip down memory lane, please turn to the centre pages where it's reproduced in its entirety.

Now we've reached our "golden" edition, it's probably time to reminisce about the 17 years which have passed since Issue 1, in terms of the magazine itself and what's changed on the local real ale scene.

That first issue reported that the town's Home Brewery was under threat of closure by Scottish and Newcastle, which of course, turned out to be the case. On the plus side Maypole Brewery was only ten weeks old and was doing well – it's good to see that's still the case too! The newsletter carried just one advert, for a "Booze and Blues" Festival at the Mail Coach, sadly no longer with us. In issue two we learned that the Pack Horse in Albert Street had reopened after

a £7000 refurbishment serving John Smiths and Pedigree. (Sadly, the next time the building reopens its doors it will be to a block of apartments.)

By Issue 4 the newsletter had expanded to 8 pages and was printed on coloured paper. This issue promoted the first ever Newark Beer Festival, to be held on 24th to 26th May 1996 in the Castle Grounds. The five advertisers included the Wheatsheaf and Springhead Brewery.

By the end of 1996 we had learned of the reopening of the Swan and Salmon after refurbishment ("pricey beers" were reported) along with a brand new pub – the Lord Ted, named after Ted Bishop, the local MP from 1964 to 1979, who had become Lord Bishopston. In December magistrates agreed to the relicensing of the Fox and Crown.

A gap in production then ensued, with the next edition being published in July '97 under the new editorship of "Philthy" Phil Ayling, a CAMRA stalwart and still the branch's webmaster alongside his day job as a partner in Just Beer Micropub. Phil reported that ten branch members (the "Camraftas") had gone white water rafting in aid of a leprosy charity and Malc Scrimshaw reviewed the Rat and Parrot in Lincoln.

Due to space limitations we need to "fast forward" a bit here. 1998 saw regular contributions continue from Boob Boozley and Blodwin. Newark Pub of the Season awards went to the Woolpack and the Horse and Gears, and Paul Ruthven started a new series of articles reviewing some of our finest locals, with a visit to the Cross Keys at Upton.

Everything seemed to go quiet for a while, with a gap in publication until issue 12 in December '99 and then issue 13 was the first in the new millennium and offered free (yes free) beer to CAMRA members

BGP is published by the Newark-on-Trent & Grantham branches of the Campaign for Real Ale (CAMRA).

The Newark & Grantham Branches of CAMRA strive 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 and Grantham CAMRA also bring 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 18 Harewood

Avenue, Newark-on-Trent, NG24 4BE.

To reach a high proportion of discerning imbibers across East Nottinghamshire and West Lincolnshire, contact our advertising team at Capital Media on 01636 302 302.

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.

attending the 5th CAMRA Beer festival. It was from new brewery Poachers, and was specially brewed for the Festival.

The year 2001 saw the BGP promoting CAMRA's campaigns to save rural pubs, and traditional pub names, mentioning our very own Queen's Head, which by that time had become the Hobgoblin.

The big new CAMRA Campaign of 2002 was fighting the Government's decision to revoke the Beer Orders, which ran alongside its "full pint" campaign. On a local level BGP reported that Kenny and Fran Munro had left the Great Northern Inn at Carlton on Trent and taken over the Square and Compass at Normanton. In addition Kenny had acquired the Maypole Brewery at Eakring, where founder Newark CAMRA member Rob Neil was Head Brewer.

"Philthy" gave up the editorship in December 2002, and it was taken over by Harry Constantine, who did a bit of a "rebrand", particularly on the title banner, which was to stay until 2009. In February 2004 Harry also introduced his "They liked a Pint" cartoons to the BGP. The first (intriguingly numbered 23) was of Mother Theresa enjoying a glass of Dorothy Goodbody Wholesome Stout.

Only a few years and 31 issues to go now! Let's draw breath and reflect on advertising. Without our advertisers there would be no Beer Gutter Press, of course. It is thanks to them that funds are available to produce up to four thousand magazines on a quarterly basis. From humble beginnings the advertising income has grown to allow for a glossy, professionally produced magazine. Advertisers come and go of course, as do the pubs and breweries. In the first few years adverts were placed by Springhead Brewery, The Old Coach House, and The Fox and Crown, among many others. It's good to see them still with us today, which suggests that advertising pays, as they say!

A small but deserved mention must also go the fiendishly difficult quizzes that have been set over the years by our contributors and to the trivia articles which have sometimes lightened the reporting of pub closures and government legislation (or lack of).

Back to the time machine. In September 2005, we reported that 4000 visitors had drunk the Newark Beer Festival dry and that Stuart Young was stepping down as Chairman of the Branch. "Bobcat" wrote an informative article on Lakeland brewpubs and Duncan Neil wrote one of his regular "pub rock" features.

In May 2006 the BGP went "glossy" for the first time and published in colour. As well as paving the way for the 11th Annual Beer Festival there was a report from the "Jolly Boys" trip to Prague and the announcement that the Branch's website had been awarded "Website of the Year" at the CAMRA

AGM. Webmaster Phil Ayling declared himself "well chuffed".

Harry Constantine had to step down as Editor in 2006, and in November of that year "Philthy" once again took up the reins in what proved to be a four year tenure, following his previous 5-year stint. Also at that time, the Branch decided to "outsourcing" the magazine, so that a third party (at that time Matelot) took responsibility for production and obtaining advertising revenue.

In February of 2007, Phil reported on what has been an ongoing problem, now very much back in the news again – that of irresponsible beer prices in supermarkets. Later that year it was reported that Springhead Brewery (then based in Sutton on Trent), had been badly affected by flooding and had been forced to brew under contract with Robinsons, Cheddar and Grafton breweries. In a double blow for the company the Bramley Apple had also been flooded out and closed for 10 days.

In May 2008, the BGP said goodbye to the Turk's Head and congratulated the Castle and Falcon on being voted Branch Pub of the Year. Later that year the BGP led with the story of more pub closures but also welcomed Tony and Heidi Yale to the Castle and noted that the Woolpack had been sold to farmer turned pub owner Michael Thurlby who according to Steve Darke, "combines Emmerdale Farm with Grand Designs".

Issue 36, (February 2009) contained the Beer List for the first ever Newark Winter Beer Festival, offering 40 beers and 7 ciders and perries. In July 2009 it was reported that CAMRA had hit the 100,000 membership milestone, and more importantly we were invited to support Talk like a Pirate Day by Cap'n Philthy Fugpig.

Issue 39, in November 2009, saw a new masthead for the magazine, and a new name – Beer Getting Publicity. It seems certain people at HQ had taken exception to the old title and suggested a change, which was duly made (luckily commonsense has since prevailed and we're back to the wit of the old title).

In Phil Ayling's last edition in January 2010 he reported that the Hearty Goodfellow had been voted Pub of the Year. Also in that edition "Philk" reported on plans for a new business venture in town – a "micropub", of which there were only two in existence in the country.

Issue 41, and a new editor. Former branch chairman Dominic Heneghan took over and reported on the new pub in town – the Prince Rupert. The pub spotlight was on the Crown at North Muskham (sadly no longer with us), and Chairman Dunc was (still) giving us his thoughts!

By September 2010 the aforementioned micropub was revealed as Just Beer, opened on 4th August, and selling 1,500 pints in 6 days.

In January 2011, it was reported that the Prince Rupert, to which Tony and Heidi Yale had moved from the Castle, had been voted Pub of the Year after less than a year in operation. The same edition carried an article on the opening of the Real Ale Store in Kirk Gate.

Issue 45 saw another change with a change of publisher and a major rebranding. Local company Capital Media took over design, printing and sourcing of advertising, pledging to produce four copies a year plus a separate Beer Festival Programme. Derek Graham also replaced Dom Heneghan as Editor. Recent editions have seen Just Beer awarded Pub of the Year at branch, county and regional level, and articles have included contributions featuring real ale outlets on the rail system, hop festivals and drinking down under alongside all the regular features.

And, finally, we entered a new era with issue 49 as Grantham Branch adopted the BGP as their branch magazine. We hope this will be a long and fruitful association.

It's hard to do justice in an article of this length to the depth and breadth of editorial the BGP has featured over the years. And to acknowledge all the

contributors would be equally impossible. So my thanks go to all the editors, the contributors and the advertisers, and, to you Dear Reader.

And a special thank you to Phil (The Collector) Ayling for keeping a copy of every BGP since Issue 1. May sound sad to some of course, but without them this would have been a very short article.

Here's to the 100th celebration in 2026!
Derek

The Beermuda Triangle Widens

Following the success of last year's perambulatory Winter Beer Festival (the Beermuda Triangle), the event is to take place again this year, with the Fox and Crown joining last year's hosts - The Castle, The Prince Rupert and Just Beer. Geographers among you will note that the pubs form a near perfect triangle on a map, so luckily we can stick with the same title!

The festival runs from 24th to 27th January but check with individual pubs for opening hours and availability.

Four Days, Four Pubs, 55 Beers – Enjoy!



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REPORTS FROM THE CHAIRMEN

Welcome to the 50th edition of the Beer Gutter Press, which was first circulated in 1995. The real ale scene throughout the country has changed a great deal since then. The number of breweries producing great ales continues to grow, with close to 150 new openings in 2102. Where we drink our ales has also been going through change with the micropub appearing on the scene: the latest of this genre of alehouses opened in Derby in November. The Wetherspoon pub chain also introduced us to drinking in converted banks, churches and even an opera house. As the number of breweries continues to grow, so the choice of variety of ales also increase giving us the taste of different hops and also the use of different natural additives to the beers, I hope this can continue for many years to come. The main danger to this remains the pub closures that are happening at the alarming rate of about 18 per week countrywide. One of the problems is the conversion of pubs to supermarkets which seem to be able bypass planning laws. If anybody hears of any pub that is under threat please let us know and we will lend our voice to try and help save it.

On the pub front locally, in late January we say goodbye to Steve and Alison at the Hearty Goodfellow. They are moving on after four years at the pub to concentrate on taking the Mallard brewery forward, though they have not ruled out a return to the pub scene at a later date. I would like to take this opportunity to wish them both well for the future.

The last week in January sees the return of the Beermuda Triangle beer festival, which proved to be successful in 2012. I would like to thank in advance all for organising this event which is very good for the real ale scene in Newark and hope for another good weekend.

Finally planning is in the early stages for the Event in the Tent, the 18th Newark Beer Festival, and I hope to see many of you there.

Tom Carrington
Chairman Newark Branch

At the invitation of Councillor Ian Stokes (Mayor of Grantham), members of the branch recently spent an interesting and informative evening at the Mayor's Parlour. The liquid refreshment was kindly supplied by Brewsters and Newby Wyke breweries, and £80.00 was raised for the Mayor's chosen charities (Lincolnshire Air Ambulance, St Wulfram's Spire Appeal and Grantham Museum).

The branch belatedly presented Lincolnshire Club of the Year 2012 to Ancaster Sports and Social Club.

For more information and to keep up to date on what is happening in the Grantham Branch, please log on to the Branch Website www.granthamcamra.org.uk

I would like to wish you all a Happy and Prosperous New Year.

Richard Howlett
Chairman Grantham Branch

NEWARK DIARY : 2012

- 10th January: Branch Meeting - 8pm
Castle & Falcon, Newark
- 24th-27th January: Beermuda Triangle Winter Beer Festival
(Castle, Fox & Crown, Just Beer, Prince Rupert) Newark
- 7th February: Branch Meeting - 8pm
Inn on the Green, Coddington
- 7th March: Branch Meeting - 8pm
Staunton Arms, Staunton-in-the-vale (provisional)

For up-to-date details of all meetings and socials check our website:

www.newarkcamra.org.uk/diary

GRANTHAM DIARY : 2012

- 6th February: Branch Meeting - 8pm
Angel & Royal, Grantham
- 6th March: Branch Meeting - 8pm
Conservative Club,
Grantham
- 3rd April: Branch Meeting - 8pm
The Griffin Inn, Irnham

For up-to-date details of all meetings and socials check our website:

www.granthamcamra.org.uk/calendar-2



The Prince Rupert
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NEWARK BUSINESS AWARDS RECOGNISE REAL ALE



It's success upon success for Just Beer Micropub. After their three CAMRA Pub of the Year awards, it's now the local business community's turn to recognise the outstanding achievements of Merf, Stu, Dunc and Phil.

At the Newark Business Awards, held at Kelham Hall in December, Just Beer was voted 'Best New Business' by a panel of judges. If that wasn't enough all category winners were then judged again for the award of 'Business of the Year', and, yes, JB won that too!

Phil Ayling was there to collect the awards and, though a speech had not been prepared, he did manage to point out that we now have 28 breweries operating within 20 miles of the Newark CAMRA Branch, and not one of them was represented



Photo courtesy of Newark Advertiser

on the bar at Kelham Hall that night (Newark and Sherwood District Council take note!)

After the event Phil said *"Amazing achievement, very proud for both the business and our customers, without whom this wouldn't have happened"*.

And success too for Abigail Cutts, of Funfair Brewery Company and The Chequers at Elston, who was named 'Business Person of the Year'. This was due recognition for Abi's efforts in securing funding for the brewery's move to their new home at the back of the pub, and for an excellent job in promoting both Funfair and The Chequers. Abi said *"This is a very proud moment for myself, David, and our apprentice brewer Oliver."*

In other categories, Capital Media, publishers of the Beer Gutter Press and other CAMRA branch magazines, were nominated for 'Business Excellence' and Funfair Brewing Company were nominated in the 'Best New Business Company' category.

increased from eight pages to 20, as did the volume of advertising, though I hated phoning up pubs to try selling them space.

I did the first They Liked A Pint (Mother Theresa) to fill a gap in the text. It was quite well received, so I've carried on knocking them out. When the BGP moved to colour I started colouring the drawings on the computer. It saved a lot of tedious cross-hatching. As far as I recall only two have been objected to. Jesus Christ and Abu Hamza. The latter didn't appear – I think the threat of incurring the wrath of the Newark branch of the Islamic Fundamentalists put a stop to it."

Editor's note: Harry was trained as a graphic designer and typographer. He went to London in 1961 working for advertising agencies. He also played in a folk group and had a recording contract with Mercury Records. He spent 20 years working freelance doing graphics, cartoons and illustrations. He has also worked in Nigeria and Brussels. All he really wanted though was to be a footballer and turn out for his beloved Notts County.

BGP MEMORIES:

Part 1



Our resident cartoonist and former editor, Harry Constantine, shares his thoughts:

"After working and living around London for most of my working life, I retired and came back to Notts. One of my sons was involved in starting up the Newark branch of CAMRA so I popped along to a meeting. Phil Ayling asked me if I'd do the Newsletter. I naively thought it was an A4 sheet that just needed typing in, so it was rather a shock to discover I'd become the editor of the Beer Gutter Press. My first issue was number 17 in September 2003. It was printed by Joe Hubbard who was then based where Just Beer now lives. The size gradually

PRINCE RUPERT WINS PRESTIGIOUS AWARD



The winners of CAMRA's prestigious National Pub Design Awards competition, in association with English Heritage and The Victorian Society were announced last November and our very own Prince Rupert won a top award.

CAMRA's Pub Design Awards committee is made up of an experienced panel of judges, consisting of architects, historians and pub campaigners. Work submitted for this current competition had to be carried out and completed in 2010, with judging taking place throughout 2011-2012.

The Awards are held annually, with the categories dedicated to championing pubs showing vision, imagination and a level of restraint in their design. Last year's announcement came at a time when Britain's pub closure rate had increased to 18 per week, with countless community pubs under

threat across the land.

The joint winners in the English Heritage Conservation Award, where work undertaken conserves what is good in a pub to ensure its future for generations of customers, were The Magpie, Cumbria, and The Prince Rupert, Newark.

In the case of the Prince Rupert, judges praised the pub, dating back to around 1450, as one of the 'most northerly examples in England of a Wealden-style, oak-framed house.' They added that the pub has been 'sympathetically restored using appropriate methods and materials, and is altogether a splendid example to other pub-owners contemplating the revival of a much-abused historic building.'



BGP MEMORIES:

Part 2



I only edited four editions. Having been Membership Secretary, Chairman and Festival Coordinator, when Phil Ayling stepped down to concentrate on the CAMRA website and Just Beer and it seemed as though we would not have the BGP anymore, I stepped forward and took it on to keep it going.

Had I read Derek's article highlighting the times when BGP didn't appear, I might have thought twice!

The most important attribute that a BGP editor needs is the ability to nag at monthly meetings. We have over 500 members, yet it is usually a small handful that write for the BGP, the same people each edition. It is a bit like the committee. For

many years it was the same people being recycled into different posts. Then the Fab Four went and opened a pub and "retired", so new people came in to help. Each AGM we worry that there will not be enough people to run the group, so come on folks, write for BGP and join the committee. (See, still nagging!)

The few editions that I edited had something from a bit further away. Phil had always felt that the BGP should be local and campaigning. While I agreed with the campaigning bit, I liked to show other places that people had enjoyed good beer. As a caravanner, I like to get ideas of interesting places with interesting beers and, what better recommendation than one from members. So I tried to allow an article in each edition to give people ideas for their holidays.

Shortly after we joined up with Capital Media, I decided that I was going to take a step backwards and reduce my extra-curricular activities. So I said at the AGM that I was stepping down as Editor, secretly hoping Derek would take it on. Luckily he did and is doing a great job. Just support him and write articles to make his life easy. *Cheers, Dom*



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ANNUAL GENERAL MEETING



The AGM of the Newark Branch of CAMRA was held on 1st November 2012 at the Vine in Newark. It was attended by 38 members, including regional officials. There were 7 apologies.

Stepping down from the Committee were Les Hooton (*Social*) and Lee Reynolds (*Pubs and LocAle Officer*). The meeting extended them their thanks.

The following officers were elected:

CHAIRMAN -	Tom Carrington
TREASURER -	Bob Smith
MEMBERSHIP -	Bobby Dobbins
SOCIALS -	Tracey Moran
PR/MEDIA -	Ian Dobbs
PUBS OFFICER -	John Ward
LOCALE OFFICER -	John Ward

POTY/GBG -

Louise Harrison
(supported by Chris Handson)

SECRETARY -

Steve Darke

WEBSITE -

Phil Ayling

NEWSLETTER -

Derek Graham

Following three nominations, the **Lincs & Notts Air Ambulance Service** was chosen as the Branch's supported charity for the coming year.

Membership stands currently at 570, a 10% increase on last year.

Carl Brett, CAMRA Regional Director for the East Midlands reminded the meeting that CAMRA HQ requires the Branch to have two campaigning goals, one of which must be pub-related.

Our thanks go to Paul Goodman, landlord of The Vine, and his staff, for their excellent hospitality.



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see you soon!

TAKING THE FIGHT TO PARLIAMENT



In difficult financial times when pubs are closing at a rate of 12 per week, when beer duty continues to rise, and when developers are doing away with well run community pubs against the wishes of local communities, wouldn't it be great to know that there is a group of over 100 Parliamentarians fighting for licensees, brewers and pub-goers? Well, there is! There are now 128 MPs and Lords in the Save the Pub Group, and with each new member, there is a new voice championing the cause of the nation's ale- and pub-lovers.

The group believe that traditional British pubs, which provide an environment for sociable and controlled drinking, are hugely important to their communities as a focus for community, social, sporting and charitable activities. This is why the Group is profoundly concerned that much loved and valued pubs across the country are being closed, for many different reasons, when often they don't need to; and why they demand greater Government support and better legislation.

The Save the Pub Group, with the support of CAMRA, gives MPs help and guidance in support of campaigns against pub closures in their constituency, but mostly campaign on a number of key issues affecting pubs and beer. The group are calling for:

- *changes to planning law to properly recognise the importance of pubs to communities, and to better protect pubs faced with closure & redevelopment;*
- *a change in the law to outlaw the practice of restrictive covenants, whereby companies are selling pubs on the basis that they are prevented from being a pub, thus denying communities pubs simply to benefit the commercial interests of the company;*
- *local communities to have the right to buy pubs that are planned for closure, with improvements to the Localism Act provisions, and to support the Pub is the Hub scheme.*
- *reform of the current 'beer tie' model, as operated by some of the big pubcos, which makes it impossible for many licensees to make a living, and*

which leaves many pubs which could be successful if free of tie unviable. The Group held a high profile reform rally as well as a meeting with big pubco bosses to hold them to account;

- *fairer levels of beer duty, scrapping the duty escalator and pushing for a lower duty on all draught ale and/or real ale, lobbying Europe to allow this;*
- *the Government and local authorities to do more to support community pubs including via taxation and rates, based on the community value of such pubs and for less complicated regulatory and licensing systems and frameworks;*
- *the Government to look at supermarket beer pricing, to stop below cost selling in the off trade and create a more level playing field between the on and off trade;*

Mike Benner, National Chief Executive of the Campaign for Real Ale, reckons that "the Group is invaluable in helping to build Parliamentary support for CAMRA's key campaigns to protect pubs. I hope that CAMRA members up and down the country will encourage their MP to join the Group, and support their important work in protecting the future of Britain's valued community pubs."

The Group ask you all to write to your local MP (who can be found at www.parliament.uk) and ask them to join the Group, to support its work, and to fight for pubs, brewers and beer-lovers across the country. Beyond that, the Group asks you to keep supporting your local CAMRA branch - and keep visiting the many wonderful real-ale pubs!

LOCAL CAMRA DISCOUNTS

The following local outlets provide discounts to CAMRA members on production of a valid membership card.

- The Castle, Newark - £2.95 a pint & £1.50 a half for all real ales
- G H Porter Provisions, Newark - 10% off
- Sir John Arderne, Newark - 20p off a pint
- White Hart, Newark - £2.95 per pint
- Bramley Apple, Southwell - 15p off a pint
- Old Coach House, Southwell - 15p off a pint
- Reindeer, Southwell - 10p off a pint & 5p off a half
- The Goose, Grantham - 10% Discount
- Lord Harrowby, Grantham - 10p off a pint
- Muddle go Nowhere, Grantham - 20p off a pint
- Fox & Hounds, Somerby - 20p off a pint
- Castle Inn, Castle Bytham - 20p off a pint

Please note that these offers can be changed or withdrawn at any time. If you know of any changes or new discounts, please email newsletter@newarkcamra.org.uk



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Beer Gutter Press

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

HOW LONG BEFORE NEWARK IS HOMELESS?

A much loved Notts beer could disappear if brewery giant, Scottish & Newcastle get their way, warns Newark CAMRA.

Home Ales is under serious threat now that S&N have moved to take over the Courage Group for £420 million.

S&N, brewers of Theakstons, Youngers and Home Ales amongst others will become owners of the Courage Directors, John Smiths, Websters and many more well known brands. Breweries are expected to close and smaller brands will disappear in a streamlining programme which will probably see the death of Home Bitter and Mild.

S&N, it is thought, has been planning for a while to cease brewing Home Ales. Already it has contracted out production of the mild to Mansfield Brewery. At the same time the Theakston brands have been ousting Home from bars all over the county. In fact, Theakston XB is now produced in Nottingham as well as Newcastle.

CAMRA is now calling for the takeover to be blocked by the Monopolies and Mergers Commission, remembering that, in 1989, Courage tried to buy out

S&N. The deal was not allowed to go through, S&N actually saying that such a merger would be against the interests of the ordinary drinker!

Fears have also been raised of a fresh round of takeovers and brewery closures as other companies vie for a higher ranking in the national brand wars. With the new "Scottish Courage" controlling 30 per cent of this country's brewing, giants like Bass will fight to retain their positions. Whitbread is already said to be stalking the troubled Carlsberg-Tetley consortium.

Here in Newark a petition is being organised by CAMRA to be presented to local MP, Richard Alexander, asking for the deal to be blocked. If you enjoy drinking Home Ales, John Smiths, Courage or any of the other beers involved we urge you to sign it. Better still, write to your MP and voice your objection to the possible brewery closures, job losses, higher prices and reduction in beer brands. Time is not on our side so act now and preserve your choice.

More information on this campaign can be obtained from Richard Studeny, 36 Maples St., Nottingham. NG7 6AD.

Business booming in Eakring.

After ten weeks, sales of new brewery, Maypole's beers have exceeded all expectations according to Danny Losinski.

The Eakring based British Coal manager turned brewer has found that local pubs can't get enough of his Celebration Bitter (4%ABV) and Mayday Bitter (4.6%ABV). The latter, especially with its ruby colour and fruity taste is proving very popular.

Those who have not yet sampled the beers should head for the Wellow/Ollerton area, presuming there's some left.

Meanwhile Alan Gill at Springhead Brewery says that production of the 6%ABV Cromwell's Hat will be wound down to make way for a new summer brew. The beer, unnamed as we went to press, will be a lighter drink.

**MORE BEERY
NEWS INSIDE...**

New keg invasion hits Newark

The Red Revolution may just be a distant memory for some, but real ale drinkers in Newark are aware of the new threat posed by brewery conditioned, dead, keg beers - the nitrokeg.

Long ago, Watneys rolled out the Red Barrel and with the help of other large brewers almost killed off the traditional cask ales we now take for granted. Gassy pop was definitely the order of the day.

Today nitrokegs are easing

their way into our locals and occasionally being mistaken for the real thing. Along with CO₂, nitrogen is added to the beer to mimic the smooth creamy texture of some real ales. Caffreys Irish Ale, brewed by Bass, is a classic example of nitrokeg and has had many a novice fooled.

So what? If the drinker enjoys this particular tippie good luck to him.

What worries CAMRA is that some much-enjoyed cask brews are being replaced by keg and it's happening around Newark. Tetleys and John Smiths have introduced nitrokeg and more will follow. Even some lagers are jumping on the bandwagon. Meanwhile other beers are disappearing from the bar.

Nitrokeg is seen by brewers as a cheap and efficient way of transporting, storing and dispensing beer. Minimal cellar-manship skills are required which cuts down on training costs in a pub trade which has an increasingly high turn over of licensees.

It may not be the keg revolution of yesteryear but it's a definite step in the wrong direction for those who appreciate a decent pint.

So for those of us who don't want to see a return to the days of nationally promoted, freezing cold, bland beer, insist on real ale. Don't let our traditional brews slip away!

Seasonal awards for local boozers

The Newark branch of CAMRA soon hopes to be introducing its Pub Of The Season award to the area.

Four times a year a presentation will be made to a pub voted for by the branch members.

Winning pubs will be chosen not only for serving real ale in excellent condition but also for their performance in other areas. These include friendliness of the bar staff, general atmosphere, quality of food, if served, and role in the community.

There are many different types of establishment within the branch's boundaries and each will be considered on their individual merits.

Winners of the award will be announced in Beer Gutter Press. The local papers will also be informed.

As with entries for CAMRA's Good Beer Guide nominations can also be made by non-members.

If you know of a pub which deserves the title of Pub Of The Season drop Newark CAMRA a line explaining why and we'll include it in those being considered every three months.

The address for your suggestions is on the back page of Beer Gutter Press.

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Welcome to the new voice of East Notts drinkers

This is the first issue of Beer Gutter Press, the new newsletter of the Newark-on-Trent branch of The Campaign For Real Ale, Britain's largest consumer organisation.

Many such newsletters are produced by CAMRA branches up and down the country and distributed to the pubs within those areas. They aim to keep all drinkers abreast of news within the brewing industry and inform them of local CAMRA activities such as branch meetings, social evenings and trips to breweries.

The Newark branch has now been running for two years and has gained recognition within the local licensed trade. We see ourselves veering more towards

the social side of pub life though we actively campaign on beer related issues when necessary.

As well as news and letters, advertising will play a part in Beer Gutter Press as we need some dosh to help fund a print run which will take the newsletter into every pub in our area. With a huge potential readership, the newsletter is an ideal place to tell drinkers about your pub, beer festival, taxi service or whatever.

Should you wish to sponsor any particular aspect of the newsletter or think you may wish to advertise on a regular or occasional basis don't hesitate to contact us.

Call Chris Constantine at the Beer Gutter Press on Newark 77246. Or write to:

Beer Gutter Press,
2 Parliament Street,
Newark-on-Trent,
Nottinghamshire.
NG24 4UR

Jack Dee to face the dole

CAMRA has often protested at "Draught Ale in a can" being used to describe the pasteurised fizz which is supplied with the infamous widget and drunk by comedians. Now, it seems Bass is planning the real thing. The brewers have filed a patent application which would make secondary fermentation (and therefore real ale) in a can possible. The only problem remaining is how to stop the drinker being sprayed with yeast as the can is opened!

Local support

Don't forget British Pub Week starts on June 18th. It's the idea of Britain's brewers and is another good reason to get down the local and drink some booze.

Calling rural crawlers

Do you have a favourite walk which starts and finishes at a pub? Next year CAMRA is publishing a book of such walks and would like to hear your suggestions. If your walk is mainly off-road and doesn't involve any straight lines write to us here at Beer Gutter Press.

Hole to be reopened?

Rumours abound that £300,000 is to be spent on reopening the Hole Arms in Caunton. The pub last served drinkers in 1987 and pints could once again be pulled by next March.

All day Sunday

Pubs should be able to open between 3 & 7pm on Sundays by this August. The change in the law should prove popular with both licensees and drinkers around Newark. Recently, sixteen pubs in Camden Town, N.London became exempt from the traditional hours and on the first Sunday one actually ran out of beer before closing time.



Protect your pleasure JOIN CAMRA NOW

Just fill in the form and send with a cheque for one year's membership

(payable to CAMRA) to

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I wish to join the Campaign For Real Ale, and agree to abide by the Memorandum and Articles of Association of the Campaign. I enclose a cheque for £.....

Signed.....Date.....

Your pint- average or nectar?

Do you enjoy your beer and pub culture enough to want to travel all over East Notts sampling copious pints throughout the year? Would you like to have an active part in deciding which establishments are deemed worthy of a place in the Good Beer Guide? If the answer is "Yes" then you should be a CAMRA surveyor.

Newark CAMRA, as a sub-branch of Nottingham, is responsible for the surveying of pubs in an area bounded by Elston and Hoveringham in the south and Rufford and Collingham in the north.

During the year we try and visit as many pubs as possible, as many times as possible to drink as much beer as possible! All for the cause of scientific research, you understand.

Each pint consumed is given a score ranging from 0 for undrink-

able to 4 for nectar of the gods. Only the quality of the beer is marked. Factors such as temperature and clarity are obviously noted but surveyors' decisions are not allowed to be influenced by personal preferences of particular brands, the volume of any piped music, or the attractiveness of the bar staff!

In February all the information is collated during a boozy session at home and the highest scoring pubs noted. These are revisited by branch members and then at a special meeting we decide which of the short-list will be submitted as entries for CAMRA's national Good Beer Guide, published each October. At present we only have a handful of slots in the GBG so decision making can be hard.

Another problem is that most of the branch's active members tend to live in and around

Newark, so far flung villages do not get visited as much as we'd like. You could be reading this item whilst drinking nectar of the gods in a pub not currently listed in the GBG. Don't keep it to yourself. A decent pint of beer is worth shouting about!

So what do you do? If you haven't already, you could buy a copy of the GBG and fill in the reader's recommendation form. You could contact CAMRA in Newark or you could come along to one of our regular meetings held at various pubs throughout the year. Perhaps you could invite us to hold a meeting at your local. We promise not to drink it dry.

Survey forms are available from Chris at the address mentioned elsewhere in Beer Gutter Press.

NEWARK CAMRA DIARY

Thursday July 6th, 8pm.

Branch meeting at Newcastle Arms, Appletongate, Newark.

Saturday July 8th.

Bus trip to Derby Beer Festival and village pubs.

(Beer festival runs from 5th-9th July at The Assembly Rooms)

Tuesday July 11th, 7-9pm.

Tour around Springhead Brewery, Sutton-on-Trent.

£4.50 includes beer and snap.

Friday July 14th - Saturday July 15th.

Grantham CAMRA Beer Festival, Guildhall, Grantham.

Thursday August 3rd, 8pm.

Branch meeting at Queen's Head, Market Place, Newark.

Saturday August 5th.

Bus trip to Great British Beer Festival, Olympia, London.

(Beer festival runs from Tue 1st - Sat 5th August)

FORTHCOMING ATTRACTIONS

Brewery trips to Hoskins, Steam Packet and Tomlinsons.

Also "Booze In Burton" - a Saturday pub crawl around a beer paradise.

Remember, CAMRA membership entitles you to discounts on the

cost of trips and reduced price (sometimes free) admission to

CAMRA beer festivals. Join today and start saving.

CAMRA members also receive the monthly newspaper "What's Brewing" which features all that's happening in the world of real ale.

What more could you want?



Beer Gutter Press is published by the Newark-on-Trent branch of CAMRA.

We welcome short, beer-related articles or letters for publication. All material should be sent to:

Beer Gutter Press,
Newark CAMRA,
2 Parliament Street,
Newark-on-Trent,
Nottinghamshire.
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. ©CAMRA 1995

VAULTS POINT OF VIEW

It is a sad demise from the way pubs used to be. Rightly or wrongly in people's opinion the pub is going through another period of transformation. I fondly remember the times when you walked into a pub and had a choice of the public bar or the lounge.

In the bar/tap room/vaults you were greeted with a bohemian atmosphere from a wide range of people who used the room. From convivial banter to mickey-taking; it all went on in the bar. The bar was the engine room of the pub - darts, dominoes and cards were played, where fortunes could be won or lost on the throw of a dart, or the turn of a card. It was mostly men who used the bar, where the language was blue at times, where the young lad sat with his dad taking his first pint, aged about sixteen, or with granddad, telling him tales of the old days. The bar saw it all, where the revered "mine host" served with due respect and the landlady stood firm on what went on in her pub. It was the landlady who sorted out the trouble, listened to the troubles of her customers. It was where strangers became friends over a pint.

Mild, bitter or mixed, that was the choice from the local brewer - nothing like today with the infinite choices of the micro-brewer that many pubs support. Toilets outside, smelly in summer, freezing in winter, where it was very rare to find water on tap to wash your hands, and if there was, there would be no soap or towel to dry them.

The bar was cheaper for a price of a pint than in the lounge, probably about 2d - that's old money. If you went in the lounge then it would mostly be on a Friday or Saturday night with your girlfriend or wife who drank port and lemon or Babycham -if you could afford it then a brandy would be added.

Somebody would be tinkling the old Joanna, and belting out the old tunes, none of this modern pop music.

Yes the pub has changed and I for one think that in some ways it's sad but I am glad that it has otherwise there would be no pub left to go into.

So, support your LOCAL and use it NOW otherwise when it's gone it will be gone forever.

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BREWERY NEWS

BREWSTERS

Sara featured in an article on the brewing industry in the 13th September edition of the Sun.

Krzysztof Fedorczyk has joined the business. He is originally an engineer and then went on to study Food Technology specialising in yeast. He worked for a small brewery in Poland in the communist era and then the Carlsberg brewery.

Andromeda (4.8%) has been brewed for Wetherspoon's beer festival, it features Australian Galaxy and Stella hops. *Andromeda* has a rich golden colour, with a passion, tropical fruit aroma on the nose. The taste is lightly malty overlaid with zesty citrus hop notes giving a satisfying fullness on the palate.

The latest Wicked Woman brew is *Catherine* (4.8%) brewed with New Zealand hops.

NEWBY WYKE

A new addition to the portfolio is *HMS Britannia* (4.2%) - an Amber Ale with a fruity palate and hoppy finish.

Red Squall (4.4%) is back for the winter - a rich red beer full of fruit and malt with a good hop character and aroma from Mount Hood hops. And back by popular demand is *HMS Warrior* (5.0%) - a golden single hopped beer with an in-your-face citrus aroma and full fruit flavour.

Best news of the quarter came from CAMRA's Heart of Warwickshire Branch, where at their recently held Beer Festival, Newby Wyke's *Banquo* (3.8%) won a gold for the 'Beer of the Festival'. And to top that it also won first prize for the 'Fastest Selling Beer of the Festival', selling out in less than an hour.

Arrangements are being made for a branch visit to the brewery to present the awards.

MAYPOLE

This last quarter Maypole has been very busy mainly with supplying wholesalers and there are a couple of promos in the pipeline with wholesalers for the first quarter of 2013.

Little Weed has now become a permanent beer on the bar of The Hand and Heart in Nottingham, supplying 2 or 3 kilderkins per week.

A charity fundraiser was run during the second half of December with the help of Just Beer, raising money for Routes 4 Children and Notts and Lincs Air Ambulance, the theme being 'The 12 Ales of Christmas' with beer being donated by:

Maypole, Double Top, Springhead, Pheasantry, Brewsters, Welbeck Abbey, Magpie, Nottingham, Muirhouse, Sheffield Brewery, Copthorne, Mallard, Poachers and Sunny Republic.

A couple of new brews are in the pipeline, one of which will hopefully debut at the Newark Winter Beer Festival.

FUNFAIR

The brewery is now fully operational from the new ten-barrel plant at the back of the brewery tap 'The Chequers Inn' Elston. The first brew was *Chaos* back at the end of September and since then they have been busy brewing old favourites such as *Waltzer*, *Gallopers*, *Christmas Cakewalk* and of course *Teacups*. Plans for new brews include a session bitter that will be known as *Elston Evolution* represented by a fabulous pump clip designed by one of the village's very talented artists who won the brewery's pumpclip competition.

Dodgem, *Waltzer* and *Christmas Cakewalk* (a 6.5% rich dark liquid Christmas ale) were bottled for Christmas.

NEWARK BREWERY

The first brew was released in December 2012. Named *Newark Pride*, it was a charity beer in support of the Newark Patriotic Fund. The beer was first spotted in December at the Fardon Boathouse. And Just Beer had been promised some.

PUB NEWS

The *Wing Tavern* was recently sold at auction for £126,000. Rumour has it that the site will be redeveloped, subject to planning permission.

The Plough at Coddington was due to be auctioned on 18th December 2012 with a guide price of £200,000.

A new Nottingham micropub, owned and run by Prakash Ross, opened December 23rd 2012. The **Doctor's Orders** can be found at 351 Mansfield Rd.

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BEER DUTY ESCALATOR UPDATE

After eight months of hard work from CAMRA members and staff the call on Government to scrap the beer duty escalator has finally been debated in the Parliament.

Over 58 MPs from all parties unanimously backed the call on Government to review the beer duty escalator and present back before Budget 2013. This is a fantastic step in the campaign and a fitting response to the 100,000 signatures on the e-petition.

In truth the most fitting response would be for the Government to realise the escalator is an ineffective out of date policy which is damaging the beer and pub industry and scrap it, but the purpose of the debate was to propose a review and so we must be happy with that result.

Unfortunately the Treasury Minister Sajid Javid gave a lukewarm response at the end of the debate, wheeling out the usual Government rhetoric, but the important part is the vote and that the will of Parliament should be adhered to.

To ensure this happens our campaign cannot stop here we must keep the momentum going - we

need to grow our support among more Government MPs. As we go to press CAMRA's mass lobby is due to take place and comes at the perfect time in the debate

On Wednesday 12th December 1000+ CAMRA members, publicans, brewers and beer drinkers were due to assemble at Parliament and meet their MP's.

Here is the response to the beer tax debate from Colin Valentine, CAMRA's National Chairman:

"CAMRA was delighted to see the ground swell of support from MPs from all parties in today's debate for a review of the damaging beer duty escalator. Passing a motion for the Government to conduct a thorough review of the economic and social impact of the escalator is a major step forward for the industry and sends out a clear message from inside Westminster that enough is enough.

'At a time when Britain's pub closure rate is back on the rise, any review must take into account the 5,800+ pubs which have closed since the Government's punitive escalator system was introduced in 2008. It must also be reinforced that further planned increases will bring in no additional revenue for the next three years, and will only serve the purpose of harming many communities across Britain when their local pub is no longer able to run a viable business.'

Thank you to the 4,000 of you who wrote to their MP asking them to attend the debate and back the campaign - it really makes a difference and strengthens the campaign.

BGP MEMORIES:

Part 3

It wasn't until I was asked to contribute to this article that I realised how long I was editor of this publication - Almost 10 years in two stints, covering 24 issues. Leafing through the newsletters I edited, I picked up on a few things of note.

The most bizarre story must surely be from Issue 13, April 2000; Scientific research commissioned by Guinness showed that 'an estimated 92,370 moustachioed Guinness drinkers were losing up to 162,719 pints worth some £423,070 each year on their top lip hair!'

Biggest failure - issue upon issue reported on the almost yearly increases on duty paid on your pint. The burden of tax and duty on your pint now exceeds £1 and with the duty escalator still in place that cost is set to rise further. Despite CAMRA recently forcing a debate about the escalator in Parliament and organising a mass lobby in London in protest, their record on getting taxation on beer down is somewhat lacking. I can't see CAMRA winning this one, but I'd dearly love to be proved wrong.

Biggest success - Issue 15, dated April 2001, predicted that Britain would cease brewing by 2020, with just two Global brewers producing a handful of lager brands. CAMRA then embarked on the biggest generic promotion of beer for 50 years. Today we have well over 1000 breweries in the UK. CAMRA has brought real ale to the masses and the sales of cask beer now exceed those of keg. Long may it last! *Philly*

BEER ACROSS THE WORLD - USA



San Antonio, Texas

San Antonio is the seventh most populated city in the USA and the second in Texas. It is probably best known as the birthplace of the state after the battle of the Alamo in 1836 when William Travis fought alongside Jim Bowie and Davy Crockett. The battle was lost but it was the call to arms for the Texan army to defeat the Mexican army of Santa Anna. The Alamo still remains today as a shrine to the people killed there. Across the street from the Alamo is the Menger hotel, the site of the first brewery in San Antonio. The hotel is worth a visit for lunch; however time did not allow me to sample the restaurant on this visit. San Antonio is also famous for its River Walk. The river winds its way through the city and there are a lot of restaurants and bars and evenings can get very busy. Live music is a feature in many of the establishments so the choice is difficult. I was intrigued by the music in Dirty Nelly's Irish Pub, the choice of beer was not great but I settled for Shiner Bock, brewed by the Spoetzl brewery in Shiner Texas, and was amused by the entertainment. Just above the river walk on Houston Street is Luke, a great restaurant serving both lunches and dinners and a good range of draught and bottled beers. On my visit I was lucky to sample 512 Pecan Porter and Independence Stash IPA, both breweries situated in Austin Texas. Another great beer bar is the Friendly Spot on South Alamo Street, an al fresco beer bar serving up to 25 draught beers and 180 bottled beers, with bottles available to take away if you so wish. On my visit I sampled Live Oak (Austin) Liberation IPA, Rahr's (Fort Worth Texas) Blonde and Stone (San Diego California) Imperial Russian Stout and purchased bottles of Real Ale Brewing Company (Blanco Texas) Full Moon Pale Rye Ale and Real Ale Brewing Company Rio Blanco Pale Ale to enjoy later. Another outlet for good beer is Morton Steakhouse, again situated close to the Alamo in East Crockett Street; this is a source for beers brewed by the local brewery Ranger Creek, who have only been brewing since 2010. On my visit I sampled a 750ml bottle of La Bestia Aimable, weighing in at an impressive 9.4%, but it was on the expensive side.

Other breweries within the city include the Fretail Brewing Company, whose beers I failed to sample on this visit, and the Blue Star Brewing Company.

The Blue Star Brewing Company is a brew pub, established in 1996, situated on South Alamo Street. On my visit 7 beers were available to accompany a reasonable menu of pub grub. The tasting notes that follow are those given by the brewery. Texican Lager (*Mexican lager brewed in Texas*), Pale Ale (*Well balanced highly hopped American Ale using Cascade Hops*), Spire Stout (*Creamy robust style dry stout with slight hint of chocolate, named by beer writer Michael Jackson*), Wheathead, Cornfed IPA, Doppelbock, Cask Stout (*the last four beers are seasonal and no tasting notes were available*).

All in all a very good 2 days spent in a very interesting city.

Dallas/Fort Worth Texas

Dallas is the ninth biggest city in the USA and the third biggest in Texas. The first thing that springs to the minds of most people when Dallas is mentioned is the assassination of President JF Kennedy on the 22nd November 1963. The sixth floor of the Texas Book Depository building, from where Lee Harvey Oswald allegedly fired the shots that killed JFK is now one of the major attractions in the city. The grassy knoll that the motorcade was passing when the assassination took place still attracts many people who are willing to convince anyone that will listen that the killing was in fact a conspiracy of some kind. A visit to the Sixth floor museum allows each



visitor to reach their own conclusions. Fort Worth is now part of the Dallas/Fort Worth metroplex and the main attraction is the Fort Worth

stockyards, where you can see 'cowboys' drive Texas longhorn cattle through the streets.

Local breweries include Rahr's in Fort Worth, Deep Ellum and Peticolas in Dallas in addition to brewpub chain Humerpinks, BJ's and Gordon Biersch. But the best bars to find a good selection of local and national microbrews and some imported beers are those owned by the pub chain, Flying Saucer.

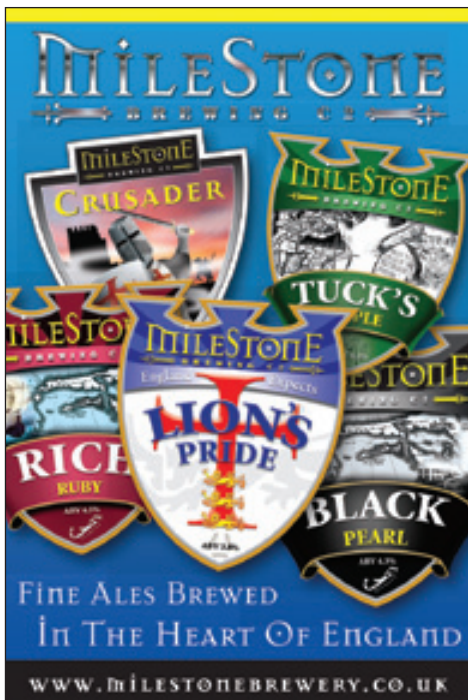
On my two day visit I managed to visit BJ's in Addison where I sampled Rahr's Ugly Pig Black Lager and the Gordon Biersch brew pub where I had their Maibock, but the highlight was visiting the two Flying Saucers, one in Addison and one in Garland known as Flying Saucer Lakeside.

The best way to sample the local beers at Flying Saucer is a selection of beers known as the Texas flight, a selection of five beers from Texan breweries. The beer menu in the style of a newspaper gives suggestions but substitutes are allowed if required. In all there are usually over 300 beers on offer.

The Addison version of the Texan flight offered to me was Live Oak (Austin) Big Back Amber, Franconia (McKinney), Real Ale (Blanco) Full Moon Rye, Saint Arnold (Houston) Weed Walker and 512 (Austin) IPA. There was also time to sample Peticolas (Dallas) Velvet Hammer.

The Lakeside offered Southern Star (Conroe) Bombshell Blonde, Deep Ellum (Dallas) Rye Pils, 512 (Austin) Pecan Porter, Real Ale (Blanco) and Shiner Ruby Red, from the Spoeztl brewery (Shiner). In addition New Belgium (Fort Collins Colorado) Ranger IPA and Stone (San Diego California) Self Righteous Sublimely, a black IPA were consumed.

Dallas was a typical US city and everywhere is spread far and wide. I am not sure what the public transport is like as I was lucky to have a tour guide for visits to the local drinking establishments for this I must thank Travis Edwards who resides in Addison. I was lucky to meet Travis at Leicester Beer festival both this year and 2011 so I knew he was an ale lover!



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You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

THE ALLINGTON BOOZE CRUISE 2012 - Part 1



This year saw the ninth annual outing for the Booze Cruisers and our chosen route was The Llangollen Canal, one of the most spectacular on the network and an easy week's cruising. A couple of absentees meant that just seven enthusiastic real ale drinkers began the journey to the boatyard on September 8th and arrived at Bunbury in Cheshire in time for a couple of excellent pints of Salopian Shropshire Gold in The Nag's Head before boarding our ten berth narrowboat – our 'home' for a week!

It was only three miles of cruising on this first afternoon and we were soon moored at the village of Barbridge to spend our first proper session in The Old Barbridge Inn. It was not a particularly memorable evening or memorable pub for that matter – more a 'licensed chip shop', but they did offer the entire range of Woodlands Brewing Co's ales from the 3.6% Old Faithful to the General's Tiptle at 5.5%.

A narrowboat is exactly that – very narrow, and soon it was time to retire to bed or, more accurately, the lollipop sticks which masquerade as beds on these vessels. No matter, several pints of instantly forgettable beer had its effect and soon the boat reverberated with the usual snoring and other noises.

It is our custom to arise at 6 o'clock and be underway at dawn, and the first task, indeed as important as checking oil and water, is to get the kettle on and after a couple of 'hits' of strong tannin we were off! Lunchtime found us at Wrenbury, a tiny little hamlet which does however boast two perfectly acceptable pubs. The Dusty Mille' did sell real ale but we felt that this was not 'our kind' of pub and so we opted for the Cotton Arms about 50 yards

away. This excellent little freehouse boasted Wells Bombardier, Taylors Landlord, Exmoor Gold and Pendle Witches Brew – plenty to go at for a lunchtime session. Surprisingly it also had a dartboard (sadly rare these days) so all-in-all a thoroughly pleasant hour or three was spent there.



I always try and plan our route to avoid any really hard work in the afternoons, no-one wants to be faced with a dozen or so locks to negotiate with a bellyful of beer sloshing around, so our afternoon journey took only a couple of hours and by opening time we found ourselves at the GBG listed Willey Moor Lock Tavern, a smashing little boozier of the 'old school' where we found beers from Beartown Brewery as well as Tatton Brewery Real Cheshire Ale and Conwy Honey Fayre at 4.5%.

It was here that two or three of our number 'hit the beer' in a big way, one even offering to marry the 60 odd year old landlady – having failed with her buxom daughter! All was done in good humour and no offence taken and no-one seemed in any hurry to leave. But...leave we did, all agreeing that this little pub well deserved its 13 years in the Beer Guide.

A word now about the culture of our select little group of 'Booze Cruisers'.

It is in no way a glorified 'booze-up' and cans and bottles are banned on-board.

We have a full English breakfast on the boat and thereafter all food is bought and consumed in the pub. This way the boat stays nice and tidy. We have a designated 'ship's cook', a 'chief engineer' (to check the oil, water and the weed hatch and to try and sort out anything that goes wrong!). I am the 'Commodore' – I book the boat, get the payments and plan the routes. The rest of the crew are just 'ratings'. Lock paddles and gates need to be opened and closed and there are always swing bridges and lift bridges to contend with.

And so back to Monday and the rigmarole encountered on this afternoon. The plan was to spend our lunchtime at Whitchurch where 2 pubs were featured in the GBG – but first we had to get there. Off the main canal is the 'Whitchurch Arm', a short stretch of canal leading to the town but it would have proved troublesome to cruise up there and try and turn round. So we walked. It turned out to be a helluva long way,



about 40 minutes but it was quite delightful. The sun had put in an appearance and the footpath, which was obviously the old towpath when the canal reached the town in years gone by, was arched by trees along its length before the tarmac of the town's streets appeared.

I had selected 'The Old Town Vaults' for the evening which had an excellent report in the Guide (and Joules' beers!) but imagine our dismay to find it closed for refurbishment!

In twos and threes therefore we wandered around investigating the other pubs in this attractive town and eventually settled in The Black Bear with a superb range of ales -- Newmans Exuberant Horse, Rudgate Summer Solstice, Mad Hatter Bitter, Phoenix Navy, Green Duck Blonde and Lancaster Blonde.

Not fancying the long walk back to the boat, taxis were summoned and for the princely sum of a pound each, we were soon back on board and heading off towards Ellesmere.

At the end of every cruise we discuss which of the twenty or so pubs we grace with our experienced presence, would qualify as our 'Pub of the Week' and it was in Ellesmere that we found a worthy candidate (though the week was not over!).

The White Hart had eight real ales including Elland Frau Braue' at 4.9%, Stonehouse Sunlander, Hobsons Town Crier, Bristol Beer Factory Surprise, and Ludlow Brewing Co Stairway at 5%.

We soon felt the need for 'blotting paper' (food) but the amiable landlord could offer only crisps and nuts but, as often happens, he was perfectly happy for us to bring in some food and how fortunate it was that a Chinese takeaway was almost next door! What a splendid fellow, and he even supplied plates and cutlery. The locals too, were a most agreeable bunch. Yes dear reader, If you ever find yourself in Ellesmere, seek out 'The White Hart' – it's on Birch Road.

That evening (Tuesday) we were due at our destination – Llangollen- and as we left our moorings behind the scenery became more and more attractive and rugged; 'spectacular' would better describe it as we first crossed the Chirk aqueduct' and noted its companion railway viaduct running parallel to it.

The canal here clings to the Dee valley and after a couple of short tunnels the magnificent Pontcysllte Aqueduct comes into view.

Built by Thomas Telford in 1805 it must be seen to be believed, standing on 19 stone pillars a dizzying 127 feet above the River Dee below. There's a narrow towpath on one side but nothing on the other, just the 2 inch edge of the metal trough and a sheer drop to the valley below. Of course we slowed our speed to take in the sights and to take photographs and the weather stayed bright and cheerful as we left

this World Heritage site behind and continued on to Llangollen.

There are two GBG listed pubs in this most attractive Welsh town and we began our evening in the Llanynestay Arms which, although offering only Doom Bar and Black Sheep, did give a discount to Camra members. Here, having failed to have any luck in their quiz we meandered off to The Corn Mill where a splendid range of real ales was to be had. The inn itself is a magnificent building. Being a restored water mill, with the water wheel still working and visible to customers, its balcony overlooks the river Dee – shallow at this point with fast flowing water buffeting around the boulders and pebbles of the river bed. Truly beautiful but, having taken in our share of culture we settled down to the serious business of sampling the beers. Where to start? Phoenix, Brunning & Price Original, New Plassey Bitter, Cottage Somerset & Dorset, Eccer Dave's Hoppy Beer and finally ' Monty's Brewery Sunshine' as well as 'Weston's Traditional Scrumpy. Mention must here be made of another (non GBG) pub called 'The Prince of Wales' selling three very acceptable beers from Bragby Brewery – of which I can find no trace whatsoever. Perhaps it's a brewpub which has yet to be discovered!

And so endeth Part One – news of the return journey next issue. Peter Simpson

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OBITUARIES

NIGEL BROWN

It is with sadness that we learnt of the passing of one of Newark's great characters; Nigel Brown aged 48, who died on 13th October following a sudden illness.

Nigel was well known around the town for his love of music, as a conversationalist and his enjoyment of Real Ale.

During his working life, Nigel was employed at Rufford Colliery until its closure in the early nineties; after which he underwent a career change, entering the security industry. In his role as a security guard he worked for a variety of businesses in the area, including a lengthy spell at Newark Northgate railway station and latterly at Newark Hospital. As a security officer licensed by the local authority, he was always able and willing to volunteer his time to work the door at various events around the town. However, he will probably be best remembered by Newark CAMRA members at the annual Beer Festival where he would assist with setting up the fencing, bars and stillaging and as part of the backstage crew throughout the event, liaising with the various entertainers and helping them in and out of the marquee with their equipment.

A memorial gig was held at the Fox and Crown on the 13th December comprising an open-mic session followed by performances by three local bands. At the gig a collection was made in support of the Lincolnshire and Nottinghamshire Air Ambulance which was Nigel's favourite charity.

It is intended that the entertainment stage at the Newark Beer Festival will in future be known as the Nigel Brown Stage in his memory. Maypole Brewery will also be brewing a commemorative ale in his honour: Nigel Brown Ale, which will be available at next May's Beer Festival and at pubs in the locality around that same time.

MALCOLM KAY

It is with deep sadness we learn of the passing of Malcolm (Beery Bits & Bobs), as many of you will recall his colourful stand at beer festivals over many years. He was meticulous about how he set up his stand and although he had extensive lines of merchandise (including T-shirts, Bar Towels, Pin Badges etc.) he could always put his hand on anything in a flash. He was passionate in his love of cricket and would spend many a long hour working on his computer listening to the latest test match. His passing on the 22nd October signals the end of an era. Malcolm's funeral was well attended by family, friends and work colleagues from across the country. He will be sadly missed by all who knew him.

LocAle UPDATE

LocAle accreditation is awarded to pubs which pledge to always offer at least one locally brewed real ale on their bar.

(The Grantham Branch defines a brewery as local if it's within a radius of 25 miles from the pub's door, however the Newark Branch uses a radius of 20 miles)

Pubs wishing to apply for accreditation should contact their local branch. More information at:

www.newarkcamra.org.uk/locale and www.granthamcamra.org.uk/locale

The following pubs in our area are currently in the scheme:

NEWARK:

- Boot and Shoe, Flintham
- Bramley Apple, Southwell
- Castle, Newark
- Crown, Normanton on Trent
- Ferry Inn, North Muskham
- Fox and Crown, Newark
- Full Moon, Morton
- Hearty Goodfellow, Southwell
- Just Beer, Newark
- Newark Rugby Club
- Old Coach House, Southwell
- Prince Rupert, Newark
- Sir John Arderne, Newark
- Spread Eagle, Hockerton
- The Chequers, Elston
- The Final Whistle, Southwell
- The Real Ale Store, Newark
- The Reindeer, Southwell
- The Vine, Newark

- Staunton Arms, Staunton
- Willow Tree, Barnby in the Willows

GRANTHAM:

- Nobody Inn, Grantham
- Lord Harrowby, Grantham
- Tollemache Arms, Grantham
- Railway Club, Grantham
- Conservative Club, Grantham
- Angel & Royal, Grantham
- Five Bells, Claypole
- Castle Inn, Castle Bytham
- Brown Cow, South Witham

ALSO NEARBY:

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

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

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REGIONAL PUB OF THE YEAR



As reported in *Stop Press* in the last edition, Just Beer Micropub in Swan and Salmon Yard has been awarded the accolade 'East Midlands Pub of the Year'. The presentation of the award was made by regional officials at a celebration on November 10th.

This meant that the pub is one of the top 16 in the country and went forward to compete in the

'super-regional' heats to shortlist the top four pubs, which then compete for the national CAMRA Pub of the Year. Unfortunately they were narrowly beaten in the round of 16 by the current national champion, the Bridge End Inn, in Ruabon, Wrexham. Our congratulations go to the four partners at JB who have achieved Pub of the Year at Branch, County and Regional level in their first two years of operation.

The four national Pub of the Year finalists are:

- *Bridge End Inn, 5 Bridge Street, Ruabon, Wrexham, LL14 6DA*
- *Conqueror Alehouse, 4C Grange Road, Ramsgate Kent, CT11 9LR*
- *Baum, 33-37 Toad Lane, Rochdale Greater Manchester, OL12 0NU*
- *Tom Copley Tavern, Spreyton Devon, EX17 5AL*

LATEST PUB CLOSURES IN GRANTHAM



The latest two pubs to close in Grantham are the Cherry Tree, Harrowby Lane, and the Huntingtower Arms, Harlaxton Road. Both pubs are to be redeveloped - the Cherry Tree to become a Tesco's Express and the Huntingtower Arms a retail outlet and flats.

The Huntingtower Arms was the only pub in Grantham to be opened during the Great War. Its licence was transferred in 1915 from the closed Blue Horse Inn (Westgate). My earliest memories of the pub were in the 1990's. It was a Free House then, run and owned by Mick Quinn and his wife. They extended the pub to the side and the rear to create a popular and successful restaurant. After a succession of tenants this popular pub fell into the hands of Punch Taverns and, as they say, "the rest is history". Punch finally sold the pub to a property developer in 2009 (Grantham Branch opposed his planning application to no avail who, to his credit, tried to keep it open as a viable pub. It finally closed in June of this year.

The Cherry Tree was opened in March 1955. It was the first pub in the town built after the Second World War. The severe unattractive single-storey design reflects the post-war austerity era during which it was planned. The pub was a Whitbread House for many years, the home to very successful

darts and pool teams. It eventually fell into the hands of Punch Taverns when Whitbread sold off its estate. Tesco do not have to apply for planning permission for change of use because the site is already operating under A1 use. The campaign is fighting nationally to close this planning loophole.

Richard Howlett

BEER GUTTER QUIZ - No. 23

The latest edition of our cryptic Prize Quiz.

This time the answers are all card games.

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 22', 22 Ringrose Close, Newark, Notts NG24 2JL' to arrive by 28/02/13. The winner will be selected at random from the highest scoring entries.

The winner of Quiz No 22 was Carol Duxbury of Carlton on Trent.

1. Belgium & Zambia lead to unprecedented abolition of international organization.
2. Perhaps I needed other cards: lost everything at first.?
3. Spirit? Make it a double. Goodness!.
4. A short European – in red light area?.
5. Inform: confirm a traitor.
6. Setback for theatre? It's alright to go in.
7. Music, painting and literature lack leadership.
8. Inject Bishop in thorax – after removing heart and putting it on head!
9. This is the best clue anyone has ever written!
10. Vetting return of what one's lost. All confused now?

The answers to the last quiz were: 1) The BFG 2) The Borrowers 3) The Hobbit 4) Black Beauty 5) Five Children & it 6) Mr Tickle 7) Heidi 8) The Eagle of the Ninth 9) Swallows and Amazons 10) Stig of the Dump.

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- We are also focusing on FOOD. Our chefs pride themselves on an extensive HOMEMADE, beer-matched menu using locally sourced ingredients.
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