



CAMPAIGN
FOR
REAL ALE

BEER GUTTER PRESS

FOR DISCERNING BEER DRINKERS

ISSUE 51 Apr-Jun 2013

GRANTHAM
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THE FIVE BELLS

NEWARK
POTY 2013
WINNER
JUST BEER

Pubs of the Year 2013



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PUBS OF THE YEAR 2013 - A DOUBLE DOUBLE!



The Pub of the Year Awards for Newark and Grantham in February were a double cause for celebration – both the winning pubs also won the awards last year.

Sunday 24th February saw the presentation of this year's Newark CAMRA Pub of the Year award to Just Beer Micropub, for the second year running.

Branch member Ron Allison, who nominated Just Beer for the prize, made the presentation and David Moore, Branch Chairman, congratulated the Four Tapsters on their amazing achievement, pointing out how hard it was for a pub to win two years in a row against such strong competition and noting that the award is testament to the care and consistency the partners bring to the pub.

In his response, owner Duncan Neil thanked CAMRA members for their vote of confidence in what Just Beer is striving to achieve, and noted that

he saw the award as recognition of the contribution that good beer and good pubs generally make in the community.

Partner Phil Ayling said: "I'm on the Real Ale Roller Coaster, and I don't want to get off!"

There was an excellent turnout from branch members and regulars who enjoyed a buffet as well as two special beers brewed by Bexar County and beer from brand-new Nottinghamshire brewery White Dog. Merf had devised a devilish quiz in aid of the Branch's nominated charity, the Lincs and Notts Air Ambulance, which tested the knowledge of even the most diehard CAMRA member.



The proud owners of Just Beer with nominator Ron Allison and Branch Chairman David Moore.

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.

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email: trading_standards@nottsc.gov.uk

For Grantham, tel: 01476 406080
email: customerservices@southkesteven.gov.uk

The Branch would like to thank all of the judges who gave up their time to visit and score the pubs on at least two occasions and special thanks go to Louise Harrison, our POTY coordinator, for all her sterling work in organising this important annual competition.

On Friday February 15th, Grantham CAMRA's Pub of the Year 2013 award was presented to The Five Bells Claypole, for the second year running.

Chairman Richard Howlett thanked the pub's local customers for their continuous support and congratulated publicans Martin and Kay Finney on their outstanding achievement of winning the award for the second year running despite stiff competition from other pubs in the branches area. Along with the pub's regulars, Grantham CAMRA members enjoyed four beers on the bar, beer straight from the cellar, one Cider and one Pery along with some very nice refreshments.

Martin and Kay expressed their thanks to the Branch and said that they were very proud to get recognition for all the hard work that they and their staff do especially in these tough trading conditions.

Congratulations also go to the Staunton Arms who have won the Vale of Belvoir Pub of the Year award. This means that three local branch Pubs of the Year are situated within a radius of less than eight miles, which may be a unique achievement. The branches are looking at the possibility of a "shuttlebus" social so that members can hop on and off and celebrate the pubs' achievements (and beers).

GRANTHAM CLUB OF THE YEAR

After a year long survey carried out by Grantham Branch members, the Club of the Year 2013 award has been won by Ancaster Sports and Social Club.

Chairman (Grantham Camra) congratulated Club Steward Gavin Wade and his team of bar staff, on their achievement of consistently well kept real ale and wished the Club good luck in the Lincolnshire round of Camra's National Club of the Year. The club is also the 2012 Lincolnshire Club of the Year.



Pictured is Grantham CAMRA Chairman Richard Howlett presenting the Award to Martin Finney for the second year running.



Richard Howlett presenting the award to Gavin Wade, the Club Steward.

NEWARK DIARY : 2013

- 2nd May: Branch Meeting - 8pm
The Barge, Newark
- 6th June: Branch Meeting - 8pm
The Fox, Kelham
- 4th July: Branch Meeting - 8pm
Muskham Ferry,
North Muskham

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

www.newarkcamra.org.uk/diary

GRANTHAM DIARY : 2013

- 10th April: Social - 7.30pm
Tollemache Inn, Grantham
- 1st May: Branch Meeting - 8pm
White Swan, Barrowby
- 5th June: Branch Meeting - 8pm
The Green Man, Ropsley

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

www.granthamcamra.org.uk/calendar-2

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REPORTS FROM THE CHAIRMEN

It all seemed to happen so quickly really, there was me at my first CAMRA meeting; I nipped to the loo, came back and found I was Chairman! On a more serious note, yes, it was my first meeting but I have been involved in other CAMRA activities and knew a lot of branch members and decided I should get more involved. Then the Chairman's role became vacant, so I decided to jump in with both feet. I, like a lot of people, sometimes live in this little fantasy world where we can nowadays walk into most pubs and have a decent pint of real ale, go to a growing number of beer festivals around the country, try a myriad of different beers from an exploding micro brewery revolution that is taking the country by storm and enjoy the latest diversion for drinkers, the micropub. Of course this all just happened on its own for our pleasure.

Now for the reality check, if CAMRA had not existed I really doubt any of this would have happened and we would all be talking about John Smith's Smooth, that dreaded Australian (*not Rupert Murdoch the other one, Fosters*), and taking a Party Seven home after the pub. The more I have researched CAMRA nationally and have seen all the hard work and constant lobbying over the years which have reversed what was going to be drinker's Armageddon, the more I've realised the need for such an organisation. But that is only half the story, the foot soldiers of CAMRA, the ordinary members, the work behind the scenes of committees, meetings, campaigns, and the sheer professionalism of the organisation and running of our Beer Festival make me proud and slightly humble to be part of it all. Everybody I have met has been supportive: Tom Carrington, Duncan, Philthy, Lou and the committee have all offered help. My aims are to build on the strengths that have been built up over the years, to keep the membership growing, visit members across the branch area and meet all the landlords and managers in our patch and reaffirm the CAMRA message.

David Moore
Chairman Newark Branch

I'm pleased to announce that the Grantham Branch Pub of the Year for the second consecutive year is the Five Bells at Claypole, congratulations to Landlord and Landlady Martin and Kay Finney on their achievement. The Grantham Branch Club of the Year also for the second year running is Ancaster Sports and Social Club. Congratulations to the club committee.

Planning for this year's Beer Festival is at an early stage, the provisional date is Wednesday 7th - Saturday 11th August. The festival will be held at Grantham Railway Sports and Social Club, subject to budget approval by CAMRA HQ.

The Branch is fast approaching a membership of 200 members. We plan to celebrate this milestone with a Social Evening (see the branch website for details, www.granthamcamra.org.uk).

The Branch's collaboration with Newark Branch in the production of the Beer Gutter Press has doubled the publication's circulation, which now covers Southern Lincolnshire and Northern Nottinghamshire.

Richard Howlett
Chairman Grantham Branch

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the local?

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Letter to the Editor

It is with great sadness and regret that I have to announce that as from April 6th, I will no longer be running The Vine. There are a number of reasons for this, the main one being that due to the economic climate at present, especially in the pub trade, I simply cannot afford to keep up with the day to day running costs incurred in running the business. Increasing utility charges along with a high rent, business rates etc, all add up to a lot more money than I am taking through the till. The other reason is that, as some of you are aware, I was seriously ill in hospital for the best part of January. Although I am making a good recovery, I am still finding it difficult to breathe which prevents me from coping with the day to day tasks involved in running a pub.

I cannot believe that I have been in The Vine for seven years. I am proud of the fact that The Vine has been in the Good Beer Guide for the last six consecutive years. I am also proud of the fact that I believe that the pub is now (as opposed to how it was when I first took over) a friendly place to meet and drink. We are a back street local for local people. Ok, some of the people who drink here can be loud at times but the pub is full of characters, down to earth people who would do anything to help anybody, all of whom I shall miss. I would like to thank all my customers and CAMRA members for their support over the years. We shall still be involved with The Vine. Kay will still be running the pool and darts teams and I have been asked to help as much as I can to ensure that the transition period runs as smoothly as possible. I hope that people will still continue to drink in The Vine and enjoy what I believe is one of the best pubs in Newark.

*Best wishes to all,
Paul and Kay, (The Captain).*



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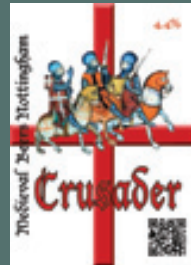


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SPRINGHEAD BREWERY VISIT

Back in January I was invited, with a “plus one”, to visit the Bee’s Knees and Springhead Brewery by Richard Scragg, their Chairman. Not having many friends (aaah), I thought “*who would benefit from a few pints and possibly a hearty meal and be able to give me an expert opinion on the beers available?*” So it was, on a snowy winter’s night, I set off to Laneham with my trusty sidekick, Phil “Philthy” Ayling.

Springhead has long been a local favourite, supplying the free trade as well as their own pubs since 1990 when it began life in Sutton on Trent as the smallest brewery in England, gaining a place in the Guinness Book of Records with a brew length of just 2.5 brewer’s barrels (about 10 casks). Successful recipes soon led to national prizes and a huge increase in sales, so the brewery moved in 1993 to its second premises in Sutton where it expanded to a 10 brewer’s barrel plant. Further success increased capacity in 2003 to 50 brewer’s barrels, making it one of the largest “micro-breweries” in Nottinghamshire.

In 2011, Springhead outgrew its site at Sutton on Trent, and relocated to its current location - a converted old mill in the centre of the picturesque village of Laneham near Tuxford. This enabled the opening of a new pub – the Bee’s Knees. Converted from the ground floor of the brewery offices, and designed by director Helen Teasdale, the pub comprises three rooms, with the main bar, the games room and snug with a real fire, together with an outside decking area for the summer.

We visited midweek and received a warm welcome from David Anderson, the landlord, who formerly ran the Sun Inn at North Wheatley near Retford. I was struck by the number of people in the pub on a weekday evening, mainly locals, and it was apparent that this has become the “village pub” very quickly. It is very much a brewery tap with the full range available along with craft lagers and real cider. I have in the past had issues with Springhead beers in other pubs due to lack of consistency but on this visit all were in tip-top form. Being a bit of a lightweight when it comes to beer strength, I opted



The Bee's Knees

first for the eponymous “Bees Knees” at 3.9% which incorporates locally produced honey. This is a reasonably complex beer for its strength and comes across as “mellow” like the pumpclip says. Being not entirely to my taste (I like more of a hop hit) I then went on to Maid Marian, a good dry golden beer at 4.5%. My sidekick is generally more critical (and knowledgeable) than me when it comes to ale but he pronounced himself satisfied with all he tasted on the night.

The pub has an innovative but at the same time traditional menu. What is innovative is their “mix and match” approach to pub grub. Choose your style of pie or sausage and add mash and gravy from four choices. Pies are homemade and everything is sourced locally where possible. I had a hearty pie containing pork in different varieties and my partner was very happy with his choice of sausage. This concept has been exported to sister pub the Bramley Apple, Southwell, where it sits well alongside their tapas menu.

The pub is also being innovative in providing events for the local (and wider) community. In June for instance, the Summer Solstice will be celebrated at a themed day and evening called “Springhenge” and on June 29th, Armed Forces Day will feature a 1950’s theme with a small beer festival based on the Armed Forces including the likes of Tom Woods ‘Lincoln Bomber’, Wells ‘Bombardier’ etc.

Then, fed and beered, it was time to visit the brewery. Now, I won’t go into the brewing process, you’ve all been around brewing for too long, so suffice to say that here the equipment is kept gleaming by Head Brewer Keir Teasdale and his staff who generally are running to capacity brewing for bottles as well as casks. What amazed us was the size of the premises – plenty of room for more expansion and a pleasure to work in I’d think.

Then, all too soon, it was time for home, after what had been an informative and enjoyable evening and our thanks go to Richard and David for their company and hospitality.

LINCOLN CAMRAMBLE

Instead of our usual countryside Christmas ramble, branch Social Secretary Tracey, with some assistance from Chris, organised a walk around Lincoln. A good-sized gathering caught the train on Saturday 5 January and then proceeded, for our first taste of culture, to the canal basin. Although all the old industrial buildings have gone, this was an interesting beginning to the day. Some Roman remains were then passed on our way to the Tap and Spile in Hungate. A number of national beers were on offer plus Woodforde's Wherry and this was in good condition. We had a warm welcome from the landlord and were quickly served.

It was a short walk then to Lincoln's newest pub, the Strait and Narrow, located in The Strait, near the bottom of Steep Hill. It is an attractive old building (formerly the Catalogue Shop) that has been tastefully renovated but whether it is a pub or a beer café is open to question. There were three interesting real ales on offer plus a considerable number of bottled beers, albeit from major producers.

Most of us then braved the trudge up Steep Hill to the Victoria, a pleasant, two-roomed Bateman's house. Several beers from the brewery's standard portfolio were in good form as were a couple of decent guest beers that included Double Top Tungsten. By this time the size of our group was around the 30 mark. After a drink here we split in two. One group went around the corner to the Strugglers and the other went to the nearby restored windmill.

Ellis Mill is located on Mill Road, where there were once nine windmills facing west over the steep slopes of the Lincoln Edge. The mill, an excellent example of a small tower mill, dates from 1798. Tracey had arranged for some of the volunteers who help run the mill to open it and show us how it worked. Fortunately, there was just enough wind for the sails to turn and the machinery to work. All in all, a fascinating and worthwhile experience.

The groups then swapped. For me, the highlight of the day was the beer and total experience in the Strugglers. A proper fire was roaring away in the main bar and the regulars at our table were friendly and talkative. The beer range in this pub used to be boring but, with a change of landlady, it has

much improved and all the beer was in excellent condition. We had no problems in deciding that drinking a second pint here was the only sensible thing to do especially as the choices of many, the Brewsters Decadence and Grafters Yippee IPA, were so good. We then walked, in cheery mood, to the Morning Star on the other side of the Cathedral.

This is a traditional pub that still retains two rooms. However, the beer range is very ordinary and prices are on the high side. For instance, an average pint of Otter bitter was £3.50 and my Golden Best, although quite good, cost £2.95. On balance, it is worth a visit. By now it was early evening and some of us decided to get an earlier train home.

Because time was limited we had to think carefully about the last pub. Our choice was between the Jolly Brewer and the Green Dragon. We chose the latter and regretted it. It was sad to see only two customers in the downstairs bar and only three beers on. None of them were enticing so we made our excuses and left. As we had 40 minutes before the train left we had a last drink in the Treaty of Commerce, just across the level crossing in the High Street. My pint of Batemans XXB was disappointing, being quite sweet and bland. I am not sure whether the recipe has changed or my memory.

The other group called in to the Jolly Brewer, where they didn't find the usual good beer choice and the B&T Gold was not very good. They also tried the Green Dragon and were disappointed as well. Despite a slightly downbeat finish, overall a very good day out with excellent company, culture, some fine pubs, and mainly good beer. Well done Tracey and Chris.

Ancient Kiwi



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NEWARK BEER FESTIVAL PREVIEW



This year's festival takes place between 24th and 26th May at Riverside Park Newark and will feature over 140 real ales and a great selection of real ciders. In keeping with the tarot card tradition this year's logo theme is "The Moon".

Louise Harrison, our Festival Staffing Officer, is looking for volunteers to help set up and take down at the Festival as well as serve beer! Details are as follows:

- Wednesday 22nd May from about 4pm – Unloading the vans when they arrive and setting up on site.
- Thursday 23rd May all day (any time appreciated) – setting up in the marquee.
- Friday 24th, Saturday 25th and Sunday 26th May – serving at the bars in 2 hour slots (as many slots as you want).
- Monday 27th May from 8.30am – dismantling and packing away into the vans and loading back into the container at Grantham.

If you wish to volunteer or would like any more information please contact Lou at poty@newarkcamra.org.uk or 07946 435821

Sadly we are without festival stalwart Nigel Brown, who passed away last October. In recognition of his love of music 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 Nigel Brown Ale in his honour and this will be available at the Beer Festival and at pubs in the locality around the same time. A donation for each pint sold will be made to Nigel's favourite charity, the Lincs and Notts Air Ambulance.

The provisional entertainment line up is as follows:

Friday 24th May

- 3pm - QUIZ - Brain teasing time again with resident "brainiac" Mark Taylor.
- 3.30pm
- 7pm - 8pm To be announced
- 8-40pm - THE BUSINESS - A local Newark band faithfully recreating classic rock and pop covers from the 60's to the present day.

Saturday 25th May

- 1.45pm - ALBION ROSE - An Acoustic rock covers band from Nottingham.
- 2.30pm
- 3pm - QUIZ - Time to shake up those brain cells once again with today's instalment.
- 3.30pm
- 4.30pm - CORNDODGERS - A Nottinghamshire based six based band. They present a subtle fusion of folk, blues, rock 'n roll and jazz.
- 5.30pm
- 6.30pm - FULL CIRCLE - Nottingham's premier Rock and Blues band.
- 7.40pm
- 8.40pm - PARKER - After a storming set last year on the Saturday afternoon it is with great pleasure that we invite Parker back to headline this year's festival.
- 10pm

Sunday 26th May

- 2.30pm - QUIZ - Your last chance to win a gallon of beer with today's brain teasers.
- 3pm

And finally our lady branch members will be doing it for themselves at the Festival this year to promote women in CAMRA, courtesy of Lincoln Green Brewery in Hucknall. A group of female volunteers will be visiting the brewery on 18th April to brew a festival ale of their choice. The ladies will be having a tasting session before this (any excuse) to determine the style of beer they want to produce and then will receive guidance on the day from the brewers at Lincoln Green. It is hoped that the brew will raise donations for the branch charity, the Lincolnshire and Nottinghamshire Air Ambulance. We would like to thank Anthony and Martin at Lincoln Green for giving the branch this opportunity. And on Saturday the entire festival will be run by female members from 4.30 to 6.30 pm – look out for the T shirts!

CAMPAIGN NEWS



CAMRA has led a consumer campaign over the last year highlighting public concern at high and increasing rates of beer duty. This campaign included a Government e-petition signed by 108,000 people and a Mass Lobby of Parliament on December 12th 2012, when over 1,200 CAMRA Branch members attended to lobby their local politicians at Westminster.

Over 180 MPs were lobbied by CAMRA members throughout the day and of those, 150 MPs agreed to take forward one or more of the four actions after meeting their constituents.

- Call on the Government to scrap the Beer Duty Escalator.
- Write or speak to Treasury Ministers outlining the damaging effect of this policy and call for its scrapping.
- Publicise their support for this Campaign.
- Sign Early Day Motion 703 "Beer Duty Escalator".

Licensees and representatives from a number of pub industry trade bodies were also present at the event. Grantham and Newark Branches were represented by Steve Cornish, John Tear, Neville Lomas and Tom Carrington.

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
- Tollemache Arms, Grantham - 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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LINCS & NOTTS AIR AMBULANCE



This year's Newark Branch nominated charity is the **Lincs & Notts Air Ambulance** and we will be helping them raise funds at events throughout the year.

The charity provides a rapid response emergency MD 902 Explorer helicopter 365 days a year and provides a fast, smooth, efficient journey to hospital.

Based at RAF Waddington, the Air Ambulance is fully equipped to attend medical emergencies in Lincolnshire and Nottinghamshire covering a total of 3,000 square miles.

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Over the last few years we have gradually become accepted as part of an integrated emergency services' network.

Lincolnshire plays host to a large number of bikers in the summer months making this our busiest season for motorcycle incidents. Often incidents occur in more rural locations which can be up to 45 minutes from the nearest hospital by land ambulance which is considerably longer than the 8 minutes by air.



Known locally as the Ambucopter the yellow M.D. Explorer is now a familiar sight above the two counties, we have responded to in excess of 14,300 calls since we began operations in 1994. In 2012 we attended 236 serious road traffic collisions amongst many other incidents.

The **Lincs & Notts Air Ambulance** is entirely funded by donations and we receive no government funding. We attend between 800 and 1000 incidents every year and each incident costs the charity around £2000 to attend which means that we need to raise a minimum of £1.7million to keep the ambucopter flying and saving lives.

Please help us to continue to provide this vital service to the people of Lincolnshire and Nottinghamshire by supporting us. You could help us by:

- *By taking part in a local event like a 10k run*
- *By holding a charity motorcycle run in aid of us*
- *Donations in lieu of Birthday presents*
- *Donating unwanted clothes and other items to one of our shops*

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BEER GUTTER QUIZ - No. 24

The latest edition of our cryptic Prize Quiz.

This time the answers are all winners of the Oscar for Best Movie.

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 24', 22 Ringrose Close, Newark, Notts NG24 2JL' to arrive by 31/05/13. The winner will be selected at random from the highest scoring entries.

The winner of Quiz No 23 was Carol Duxbury of Carlton on Trent.

1. Shop closes early.
2. Boy, one, eaten by reptile.
3. 100 spots.
4. Sir Larry's dropped one!
5. Destroy wisest? Extraordinary!
6. First greeting, and another.
7. Vehicles found in Jerusalem.
8. East of Paris – get into affair.
9. Article manufactured by America.
10. Chinook has taken off.

The answers to the last quiz were: 1) Bezique 2) Pinocle 3) Gin Rummy 4) Napoleon 5) Baccarat 6) Poker 7) Hearts 8) Cribbage 9) Brag 10) Vingt-et-un

BREWERY NEWS

FUNFAIR

Abi writes: We have just completed our first six months of brewing on the new 10 barrel plant at The Chequers Inn, Elston. It is all going really well, David reports that the new set up is a dream to brew on and from my point of view it must be efficient as we can even sit down to a family meal on brew days rather than the cold and wet late night finishes at the old brewery! Our apprentice brewer Oliver is really getting into his new role and last week went off to brew with Parish brewery to give him a wider understanding of the process and try out some different kit.

We have been asked to design and brew a house beer for the new Wetherspoon's pub that opened last week in Kirkby in Ashfield. David worked closely with long time friend and new Manager Jon Sellers of The Regent to design and brew a house ale for the former picture house. **Regent Bitter (4.5%)** is a traditional Chestnut coloured smooth drinking ale and is already going down a treat with the customers.

This week sees us bottling **Walter (4.5%)** and **Divebomber (4.6%)**; we did a bottled beer trial before Christmas and the beer went really well and so we have decided to make bottled beer a permanent fixture in our product range. The bottled beers will be bottle conditioned to preserve the integrity of the ale and will be available from April. Locally you can find our bottled beers at The Real Ale shop in Newark, Farndon Farm shop and of course at The Chequers Inn.

NEWBY WYKE

The Presentation of CAMRA's Heart of Warwickshire Branch's Award took place on March 9th, for **Banquo (3.8%)** which won a Gold for both the 'Beer of the Festival' and the 'Fastest selling Beer of the Festival'. The demand for Banquo has exceeded all expectations.

The last beer of the 'Portland Bill' series, the joint venture with Oakham Ales, which brews the New' K'Ham beers, is **Inspector Ronaldsway (5.5%)** - 10kgs of Cherries produce a rich, full and fruity flavour. Next year, the first beer of a new series, based on the characters of Captain Pugwash, will be an Oatmeal Stout called **Black Pig**.

Black Squall (4.6%) was brewed for the Nottingham Stout & Porter Trail in March. The St. George's beer for this year will be **HMS Nelson (4.7%)** - the relevance being that Lord Nelson died at the age of 47. In May **Scharnhorst (5.2%)** - an orange coloured Wheat Beer will be brewed. **HMS Shannon (5.2%)** will be brewed to celebrate the capture of Chesapeake's 200th Anniversary - both **Chesapeake** and **HMS Shannon** will be available.

BREWSTERS

Sara Barton has been named The Guild of Beer Writers' Brewer of the Year; Sara is the first female to win this prestigious award which was presented by Tim Hampson at the awards dinner in Dec 2012.

She has also featured on Jamie and Jimmy's Food Fight Club on Channel 4, when a select group of brewers accompanied Jamie Oliver and Jimmy Doherty to Brussels for a Britain versus Belgium Battle of the Beers. The American Pale Ale brewed by Sara was up against some stiff opposition from Belgium in this competition to determine which country brews the best.

The Mayor of Grantham, Councillor Ian Stokes was invited to the brewery to brew a beer to celebrate his year in office. With malt kindly donated by Bairds Malt, the beer was hopped with English Fuggles and German Hercules. The result was **Cracraftstoker**, (named after the first Mayor of Grantham Robert Cracraft and the present mayor) - a light hoppy 4% beer with a hint of passion fruit. A proportion of sales income is being donated to the mayor's nominated charities.

MALLARD

Steve Hussey has increased production now that he and Alison no longer run the Hearty Goodfellow and has just completed a new Ale for Spring time called **Dabblin Duck (4.3%)** - a riotously hoppy ale made with a trio of hops and pale and torried barley. Dry hopped for extra aroma.

Alison is now the Brewery's Sales Executive and the numbers for beer sales are 07817 737 533 or 01636 919436.

NEWARK BREWERY

No feedback from brewery but Newark Best Bitter has been available for sale locally in Newark.

MILESTONE

Kenny brewed a series of six beers to celebrate the recent 6 Nations Rugby tournament

HANDLEYS

Continuing to brew at 3-4 barrel capacity and all the beer is being used by The Willow Tree pub.

MAYPOLE

Planned new beers include **Nigel Brown Ale**, a charity beer of the Newark Beer Festival and ale pubs in memory of Nigel Brown, who passed away last October. The aim is to make this a 4.9% beer since Nigel would have celebrated his 49th birthday on the first day of the Festival. A 3.9% golden ale is being brewed for Tracy and Scary's Coast to Coast (and back) fundraiser. **Kiwi Pale** is being brewed as hops are unavailable for Kiwi IPA.

PUB NEWS

Alison Ryan and Steve Hussey have left the **Hearty Goodfellow** to concentrate on **Mallard Brewery**. Their place is taken at the Hearty by Will White, formerly of the **Full Moon** at Morton. The Price Brothers, owners of the Full Moon, are taking an active role there now, alongside manager Sophie Evans, and promise some refurbishment and menu changes.

There is a strong possibility that the **Horse and Jockey**, Newark, will open soon with new

tenants, who want to use one side of the pub as a restaurant serving traditional pub food while the other remains a community pub. No news yet on real ale availability.

The **Castle Barge**, Newark, has been out of tie for some time now, and regularly stocks beers from Full Mash and Lincoln Green. Reports suggest condition is always very good.

The newest real ale outlet in the area is **Browns Bistro** at Fernwood, with three handpumps.

Our thanks go to **The Castle, The Fox & Crown, Just Beer** and **The Prince Rupert** for hosting this year's **Beermuda Triangle Festival** in January. The festival was a great success, attracting visitors into Newark from a wide area to sample over 50 different beers. We're looking forward to **Beermuda 2014** already!



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NEWARK GOES STATESIDE



On Wednesday February 13th, Just Beer went all Stateside for a couple of hours or so, when they hosted Owen Ogletree and a team of 20 beer writers, bar owners and craft brewers from Atlanta, Georgia, USA Their stop-over at JB was part of a 10 day beer tour of the UK. They arrived about an hour behind schedule due to a combination of some dodgy SatNav info and atrocious snowy weather but were in very high spirits when they piled in through the doors, having come straight from a Bateman's brewery tour in Wainfleet.

Once here, they were treated to beers from some of the country's finest microbreweries including new breweries Shiny and Kings Clipstone, plus Porter's pork pie and local cheeses.

Everyone seemed to have a really good time during their stay, chatting with locals, sharing amusing stories and all too soon it was time to leave. There was still a straggler getting another pint in whilst the others were filtering out the door en route to their next stop, which was Newark Brewery, where a tour of the old Victorian maltings had been arranged.

I escorted the team, accompanied by Newark CAMRA branch Chairman David Moore, on the short coach journey across town. However, upon arriving at the brewery no tour (or beer samples) were forthcoming, so an unscheduled stop was hastily arranged at the nearby Vine Hotel. Four Springhead beers were available, all in top nick and despite organiser Owen announcing that they had time for 'one half pint!', the team immediately proceeded to order pints... and several of them!

Twenty minutes later, we were braving the blizzard again on the walk back to the coach and, fuelled by copious amounts of real ale, a massive snowball fight took place, 99% of the snowballs missing their targets! Nonetheless, everybody had a great time and unfortunately it was time to bid farewell. The coach drew off and disappeared into the snowstorm on its way to their next destination – the Brewery Tap at Sheffield railway station.

It had only been two hours or so, but we felt we'd made a lot of friends that day and we're honoured that they considered Just Beer to be a



worthy stop-off on a national tour. I wish I'd had time to speak to everyone but there was too little time. From what I learned from those I did speak with, the beer scene in the States is vibrant and booming, as it is here in the UK and Owen's group was as passionate about beer as we are at Just Beer. It is very clear to me that beer is a universal language and the pub has a unifying influence between people of different cultures.

Long may it continue!
Phil

Some of the visiting group were:

Owen Ogletree - Editor: Brewtopia, Columnist: Southern Brew News, Associate Editor: Beer Connoisseur Magazine, Founder: Classic City Brew Fest & Atlanta Cask Ale Tasting, BJCP National Beer Judge

Kerri Allen - editor for Beer Wench

Fred Crudder - beer director for the huge chain of Taco Mac pubs in the S.E. U.S.

Ed Hamrick - writer for Southern Brew News

Spike Buckowski - owner/brewer for Terrapin Beer Company in Georgia

Charlie Meers - craft beer manager for Five Points Bottle Shop in Georgia

Bob Sandage - owner/brewer for Wrecking Bar brewpub in Atlanta

Tim Matthews - brewer and cask manager of Oskar Blues Brewery in Colorado

Alan Raines - director of the Atlanta Hotoberfest

Lee Dickson - beer manager for the famed Brick Store pub in Decatur, Georgia

Jim Hatsell - owner of Highland Beverage Store in Georgia

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COAST TO COAST & BACK AGAIN



Between Thursday 6th June and Friday 21st June 2013, CAMRA Members Tracey Moran and Chris (Scary) Hickman are going to cycle from the West Coast to the East Coast and walk back. The cycling will follow the Sustrans Route from Whitehaven to Sunderland adapted at the finish to cross the North Yorkshire Moors to reach Robin Hoods Bay on Sunday 9th June. Here they will make the transition from cyclists to walkers.

On Monday 10th June, using the famous Wainwright route in reverse, they will commence walking for 12 days back to St Bees. Their intention is to camp every night all the way across apart from 2 nights where the luxury of a bed is already booked at Robin Hoods Bay and Shap.

Approximately 400 miles in 16 days is a challenge worthy of sponsoring and they have decided to raise money for the charity **Cystic Fibrosis Trust (CFT)** in memory of Alex Day, Tracey's brother, who lost his fight against Cystic Fibrosis in May 2011.

Tracey has designed a JustGiving page in Alex's memory. The web address below enables you to sponsor and donate to the charity through JustGiving. Visit the web address where you can read Tracey's story and see instructions of how to donate and what happens to the donations. You can also see how much money they have raised. During the event you will be able to read updates of their journey.

Tracey and Scary welcome ideas to increase their fund-raising capabilities and any businesses looking for sponsorship opportunities should contact them.

Just Beer are already on board; they are going to provide tee-shirts and vests. Rob and Sandra Neil of Maypole Brewery are going to produce a brew especially for the event with a portion of the proceeds going to the charity. Just Beer and The Castle have agreed to sell the brew, with a donation for every pint sold. Offers from other publicans to do the same would be greatly appreciated.

Contact **Tracey Moran** on **07971 484372** or email **Traceymoran1@sky.com**

The web address for any donations is
www.justgiving.com/Tracey-Moran



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

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