

From the Newark & Grantham branches of Campaign for Real Ale

newarkcamra.org.uk & granthamcamra.org.uk



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REAL ALE

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FOR DISCERNING BEER DRINKERS

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London Calling

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LONDON CALLING...



It seems many of our branch members have been visiting our fair capital recently for a number of reasons, from visits to seats of power to the far more serious business of microbreweries.

Our thanks go to Derrick Fawcett, Rory Audley-Spence and Tom Carrington for the articles and photos.

Part One

BEER & POLITICS

After an unprecedented third cut to beer duty as well as a 2% cut to cider tax, thanks to the campaigning efforts of thousands of CAMRA members, I thought it was about time that a group of CAMRA members from the Newark constituency went down to visit our local MP, Mr Robert Jenrick, for a more convivial gathering.

Westminster Palace was to be our meeting point; here Parliament and Government each play a part in forming the laws of the United Kingdom. Government is responsible for the running of the country and Parliament is the law making authority.

We departed Newark North Gate shortly after 9 am to Kings Cross and then took the underground to Covent Garden where we sampled some of the local



brews and had a bite to eat. Then on to the Palace. Once through the airport style security we entered the famous Westminster Hall which was completed in 1099 and designed to host great state occasions.

From here we were invited to join Robert for a Question & Answer session in one of the committee rooms within the Houses of Parliament. Whilst we waited for our meeting we did manage to get the Cribbage board out for a quick hand or two (how many Crib players can say they have done this within Parliament)? The Question and Answer session was open to all visitors from the Newark constituency and covered questions ranging from local concerns to how an MP balances a personal life with that of being an MP. All of which I thought was very informative.

After this we were then taken back to the great Westminster Hall to find out how the Palace and Parliament have developed over the centuries and

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.

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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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to learn what Parliament does today. (The word Parliament derives from the French word "Parler" or 'to talk').

Next we were taken in to the House of Commons; here over 600 MPs meet to debate laws. It was here where we were treated to a very informative and amusing description of how this house works.

We were then taken in to the House of Lords which is the most lavishly decorated room within the Palace of Westminster. It is here the Lords scrutinise and challenge government policies and where we danced to Thriller (that's another story).

Next was St Stephens Hall where statues face one another from either side of the Hall. This was the original debating chamber for the House of Commons. From St Stephens we made our way to the Central Lobby, the core of Westminster Palace and it is here where you can lobby your MP for future campaigns, but nowadays it is more advisable to book a meeting. This beautiful meeting place is where all television interviews are carried out and should be easily recognisable from your armchair whilst watching the news.

On the way to our final destination we passed by David Cameron's office and made our way to the veranda on Westminster Palace where we were treated to the spectacular views of the River Thames with the London's skyline in the background.

Unfortunately we were unable to try a beer in the Strangers bar or any other bar for that matter within the Palace, as an invite is required therefore our custom was moved to a popular local pub on Whitehall then back to Kings Cross for the 8.30 pm train home back to good old Newark town.

Who says beer and politics don't mix?

For information these tours are available to all and our local MP actively promotes them so if you are interested in some culture and a few beers contact: Samantha Rizk Office of Robert Jenrick, MP for Newark Tel: 0207 219 7335, rizks@parliament.uk

Part Two

FOREIGN & COMMONWEALTH OFFICE

Saturday October 17th Lydia & I arrived in good time at Northgate Station for the 9.19 to London, which predictably was running late. Undaunted by delay, we sought comfort in the platform buffet cabin, where they offered over-priced culinary temptations, newspapers for the journey and hot coffee from a machine that, according to the lady serving us, "is very slow". In a time-sensitive location, why install a slow machine?

Coffee bought, we waited and before too long our carriage arrived. As I wandered down the central aisle, looking for my seat number the genial hustle and bustle was brought to an alarming end when a "gunshot" rang out. Some people ducked, some screamed, and others looked bemused. Then a party of six ladies started laughing hysterically at how a bottle of Prosecco had shot its cork out, with an enormous pop, taking them, and everyone else in the carriage, completely by surprise. It transpired that my seat was actually at a table with two of the six. It was all I could do to keep my mouth closed; I so wanted to explain the physics of a cold, fizzy wine in a sealed bottle, shaken up and warmed up, for who knows how long in a car and handbag, and the need for care when removing the wire from the cork. I managed to resist for the entire journey.

Once in London, we met others at our rendezvous point outside the St Pancras hotel and from there took the tube to Trafalgar Square, where we delivered a few of our number to The Harp, then walked on a little to our final destination, the Foreign & Commonwealth Office. It was a fascinating tour round an incredible building, which is actually four separate buildings, designed by four different architects, with a fifth architect having responsibility for adjusting the designs to allow them all to marry together. The style and

quality of craftsmanship is now lost to us, and sadly, due to the sensitive nature of the work carried out there, we were not allowed to take any photographs, however we were at one point standing directly opposite No 10, almost close enough to knock the door, although I





believe there was no-one in at the time.

After the tour we returned to the Harp, a CAMRA award winning pub, and rejoined the rest of the group for a pint in an extremely busy pub with

an exceptionally good barman, who was always serving three people at the same time, taking orders, starting the beer, taking the money,

finishing the beer, he was a class act.

We decided to move on from The Harp to somewhere less crowded so took the tube to Archway and then a bus up the hill to Highgate. Directly across from the bus terminus is the Prince of Wales, a nice friendly pub with World Cup Rugby on TV and four beers on the bar, all in excellent condition. We were joined here by Eleanor, Lydia's eldest. After about an hour we moved on to The Dukes Head, where the rugby was also on TV but with no sound. This was a very busy pub with ten hand-pumps on the bar, although one was devoid of a pumpclip. Oh how we moaned at only having nine ales to choose from!

Sadly some of our party had to get home and as we were from disparate parts of the country we would be leaving on different trains at different times, so we all headed back into town, where Lydia, Eleanor and I went to the Sir John Betjeman pub, next door to the St Pancras Hotel, for a meal. The food, wine and service were all excellent, although I still don't like the London habit of automatically including a 12.5% service charge on your bill. I feel the wages of the waiting staff should be paid by the employer and any additional tip should be at the discretion of the diner. Having said that, we did ask the waiter if the charge would come to him or go to the boss and he assured us it would come to him, so we paid it anyway.

After delivering Lydia's eldest daughter back to her university digs, we took the train back to Newark which was an uneventful journey, livened up by the guys in buffet car, who although drunk, were very

jolly, good-natured and rather amusing. Having arrived safely back in Newark, after a day of eating and drinking, it was very disappointing to find the station toilets were locked. Fortunately there was a taxi outside so we could get home in good time to avoid any accidents!

Part Three

THE BERMONDSEY MILE

A good way to spend a Saturday afternoon in London is to take a walk along the Bermondsey Mile. The name is a bit of a misnomer as the distance between the beginning and the end is actually 1.3 miles. Prior to September 2015 this took in 6 breweries situated close to the railway lines of southeast London with the majority actually being situated under the railway arches. Since September, due to its increasing popularity the Kernel brewery has had to close its doors to on sales but is still open for bottle sales. The other five breweries remain open and you can also take in the Eebria tap room, situated at 15 Almond Road SE16 3LR, U-Brew, Arches 29-30, 24 Old Jamaica Road SE16 4AW and the Bottle Shop 128 Druid Street SE1 2HH. The easiest way to do the beer crawl is to choose to start at one end of the crawl or the other. Nearest stations are London Bridge and South Bermondsey, the latter being the choice of the majority. Directions can be found and downloaded from the internet. Opening hours of each outlet are also stated.

On the 29th of July armed with my newly acquired senior railcard and Oyster card I departed Newark Northgate station ready for the trek. I chose to start at the London Bridge end of the crawl and due to opening hours and the pending closure of the Kernel brewery zig-zagged round the course.

The first point of call was the Southwark Brewing Co. 46 Druid Street SE1 2EZ, the only brewery offering cask beer. Available beers Bankside Blonde 3.8%, LPA (London Pale Ale) 4.0%, Bermondsey Best Bitter 4.4%, Gold 5.2%, Harvard American Pale 5.5%, Pottersfield Porter 4.0%.

Then due to the closing time being 2pm I chose the Kernel brewery, Arch 11 Dockley Road SE16 3SF to tempt me was Table Beer 3.1%, London Sour Raspberry 3.4%, Barrel Aged Sour 4.1%, Pale Mosaic/Citra/Simcoe 5.3%, Pale Citra/Cascade 7.1%, IPA Equinox 7.1%, Export Stout 7.1%.

Third port of call was Brew by Numbers 79 Enid Street SE16 3RA beers, Saison Classic 5.6%, IPA

Simcoe and Chinook 6.6%, Witbier Classic 5.0%, Session IPA Mosaic 4.6%, Session IPA Citra 6% and Saison Montueka Lime 5.5%.

Next was Partizan Brewery 8 Almond Road SE16 3LR, the choice here was Pale 4.5%, Saison 3.8%. Atomium 5.0%, Tripel 7.5%, Raspberry and Lemon 3.8%.

Then on to Fourpure Brewing Co. 22 Bermondsey Trading Estate, Rotherhithe New Road SE16 3LL, available Oatmeal Stout 5.1%, West Coast Saison 5.7%, Dry Hop Pils 4.7%, Skyliner 4.8%, Hoptart 3.9% and Pils Lager.

My final port of call was the Anspach and Hobday 118 Druid Street SE1 2HH, where the available beers were Porter 6.7%, Pale Ale 4.6%, India Red le 7.0%, India Pale Ale 6.0%, Sour Saison 6.0%.

It was then time to meander back to Kings Cross for the train back to Newark and much needed rest.

The suggested order of the crawl if starting from South Bermondsey is:-

- 1 Fourpure Brewery
- 2 Eebria Tap Room 15 Almond Street, just a few arches from Partizan
- 3 Partizan Brewing
- 4 Kernel Brewery (bottle shop only now)
- 5 Brew by Numbers
- 6 U Brew Arches 29-30, 24 Old Jamaica Road
- 7 Bottle Shop 128 Druid Street
- 8 Anspach and Hobday
- 9 Southwark Brewing Co



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CHAIRMAN'S REPORT

NEWARK BRANCH

Once again, our branch has been very active on the real ale, cider and pub scene.

- We had branch members working at York, Nottingham and Sheffield beer festivals.
- Branch meetings were well attended. At the Cross Keys in Upton we all had to use the women's toilets as the men's were closed for upgrading!
- We visited six pubs on a CAMRAmble in The Vale of Belvoir. For such trips we hire a coach for the day so that anybody who does not want to walk can still come along and join in the fun.
- We are considering a Club of the Year award for 2016.
- CAMRA was represented at Pubs in Newark Together (PINT) meetings. This is a group of pubs whose aim is to attract more visitors to Newark.
- We used the CAMRA website online application for an ACV for The Sawmill Newark as a planning application had been made by Marstons to demolish it. This was a very easy process requiring no IT skills with HQ doing all the difficult background work and can be recommended. We are becoming increasingly concerned about the number of small villages where the only pub is threatened with closure.
- Real ale was mentioned six times in the local press.
- Newark held an Aleoween beer festival.

NEWARK DIARY : 2016

January 5th:	Branch Meeting - 8pm Castle & Falcon, Newark
January 12th:	Beer Festival Committee Meeting - 8pm, The Vaults, Newark
February 4th:	Branch Meeting - 8pm Newark Brewery, Newark
March 3rd:	Branch Meeting - 8pm The Ram, Newark
March 5th:	Branch Committee Meeting - 8pm. Venue TBC

For up-to-date details of all meetings and socials check our website: www.newarkcamra.org.uk/diary or email: socials@newarkcamra.org.uk

• We held our AGM on Nov 5th with nearly all posts filled and even had a contest and a vote for one post. Thanks to Marco at Springheads Roaring Meg for the venue and hospitality.

• Newark hosted a visit from GBBF volunteers. We visited 12 pubs, walked just three miles and sampled about 50 beers. It was such a good day that they all wanted to return to try all the other pubs we were unable to visit because time ran out.

In all, another busy few months.

Andrew Birkhead
Chairman Newark CAMRA

GRANTHAM BRANCH

It has been a privilege and a pleasure to have been the chairman of Grantham Branch during our 40th Anniversary year. There are those who have told me that they thought we would never reach this milestone but come what may we made it; and what an enjoyable year it has been. Meeting up with those people who started it off all those years ago was our highlight and at the same venue, the historic Angel and Royal in the centre of town. We capped the year off with a very enjoyable barbeque at the Lord Harrowby when the weather was very kind to us.

Each year we endeavour to put on the best Beer Festival we can and 2015 was no exception. Those of you who supported us collectively made up the highest number of visitors we have in recent years and for that I am eternally grateful. Do come again in 2016 when our efforts will be just as great to make it an enjoyable occasion for you.

Given the time of the year I wish everyone Seasons Greetings and a Happy and Prosperous New Year.

Neville Lomas
Chairman Grantham CAMRA

GRANTHAM DIARY : 2016

January 13th:	AGM & Branch Meeting - 8pm Railway Club, Grantham
February 3rd:	Branch Meeting - 8pm Conservative Club, Grantham
March 2nd:	Branch Meeting - 8pm. BeerHeadZ, Grantham
April 6th:	Branch Meeting - 8pm. Angel Inn, South Witham

Check out our website for up-to-date details:
www.granthamcamra.org.uk/calendar-2

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WHAT A LOAD OF RUBBISH

Some years ago I wanted to make a trolley (now called, I believe a 'go-kart'), for my grandson, rather like the home-made contraptions I used to build as a boy. These were wonderful items of transport, owing much to the craftsmanship shown by one 'Heath Robinson'!

Essentially their construction was simple: A long plank of wood with two fixed wheels (on an axle) at the back and a steering gear made up of two more wheels (also on an axle) nailed to a shorter, narrower plank at the front. This was able to swivel by simply inserting a nut and bolt through the middle of it and fixing it loosely to the main plank. Steering was achieved using a bit of strong string, gripped nervously by the driver as he hurtled down any convenient incline.

I recall in those days that the corporation rubbish tip was the best place to source materials, the wheels, naturally being the most important, and the very finest trollies were created using wheels from a coach-built 'Silver Cross' pram!

If lucky enough to secure such splendid wheels, the axles were both secured using nails, bent over the axle to stop 'em dropping off.

However, I am now a 'grown up' and such primitive engineering simply would not do for my grandson; all would be constructed in a secure and professional manner with due regard to safety.

First job - get some decent wheels and to this end I drove to the rubbish tip in Grantham and discussed my requirements with an amiable young man standing in front of an enormous metal bin - of which there were about a dozen.

The upshot was that I was refused! I cannot, the man told me, take anything away from the site due to health and safety regulations.

But I seemed to recall that not long ago our rubbish tip was a veritable 'Aladdin's cave' of what I will call 'useful junk'. There were old doors and windows that someone no longer required, garden furniture which needed only a lick of paint to make them once more attractive and serviceable. Bikes, missing only a tyre or a saddle. There were old toys, probably discarded as a child got older and replacements had been procured.

The assortment of wonderful and fascinating bits of old junk would ensure that whatever I wanted



I could generally retrieve with the minimum of expense or trouble.

As boys, my best friend and I would extend our scavenging activities to a more lucrative pursuit. Old pop bottles were retrieved, swilled out at a nearby horse trough and returned to the village shop for the deposit to be claimed - usually the princely sum of a penny per bottle.

Now things are so very different.

The dozen enormous metal bins are part of the drive to recycle our rubbish, there's a place for everything - and everything in its place; it is a heinous crime to lob a bit of rubbish into the 'wrong' bin - and it must all be done under supervision.

The Health and Safety nannies have ordained that if individuals were to remove items from the tip they would not be responsible for any ensuing accident or any junk which proved later to be faulty or defective. We live in a litigious society.

Do you think I might 'have a case' for the time the wheel came off my trolley as I was racing downhill and barked my shins in the consequent crash?

There's an anomaly here however.

Surely, wasn't I doing what we are all now urged to do? Recycling.

It seems to me that I have been prevented from recycling by the very authorities which for years, have been insisting that I do so.

Very odd, and the trolley never did get made.

Peter Simpson

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OUR PUBS MATTER TO ALL OF US



Despite recent changes to legislation which protect pubs listed as Assets of Community Value (ACV) by the local community under planning law, there is still more work to be done. 29 pubs are still closing each week.

Pubs currently fall within the A4 planning use class which means that without ACV status, they can be converted to any of the use classes, or even demolished, without planning permission or any community consultation. These other uses include:

1.A1: Shops which include retail warehouses, hairdressers, undertakers, travel and ticket agencies, Post Offices, pet shops, sandwich bars, showrooms, domestic hire shops, dry cleaners, funeral directors and internet cafés.

2.A2: Financial and Professional Services such as banks and building societies, professional services, estate agencies, employment agencies and betting offices.

3.A3: Restaurants and Cafés for the sale of food and drink for consumption on the premises (restaurants, snack bars and cafés).

4.B1: Business (temporarily for up to two years) which includes offices, R&D of products and processes and light industry appropriate in a residential area.

5.Demolition: A developer can also demolish a pub without planning permission.

- 29 pubs close every week.
- Research by CAMRA found that 2 pubs are converted to supermarkets every week
- 69% of all adults believe that a well-run community pub is as important to community life as a post office, local shop or community centre.
- 75% of all adults believe that pubs make a valuable contribution to life in Britain.

As you may be aware, Marstons have put in a planning application to demolish The Sawmill and replace it with shops.

This pub supports pool teams, darts players, old folks meetings, and is a place where the locals can meet and socialise.

The new tenant Nigel Waters only took the lease on in mid November 2015 and has been cleaning and polishing for a good few weeks. Already it is proving more popular with the local community as takings increase.

The Sawmill does not serve real ale so CAMRA members are unlikely to visit it to drink the few bottled beers. However, the point that I must make is that it could. Just consider for a moment the pubs in Newark that over the past few years have started selling real ale or expanded their selection - The Organ Grinder, The Flying Circus, The Clay Tavern, The Vaults Cider and Ale House, Oscar's Inn. Navigation, The Ram, Castle Barge, Roaring Meg and The Prince Rupert, not to forget the pioneering Just Beer.

This just goes to show that given the right people running the pub, support from local breweries, a varied selection of well conditioned beers, cellar staff who can keep real ale in top condition and finding a different niche in the market there is room for yet more real ale pubs in Newark.

Ask the real ale drinkers who come to Newark from all over the country.

To support our local pubs and communities Newark and District CAMRA can list your local pub as an ACV today.

THE FACTS

- Pubs support over 1 million UK jobs and inject an average of £80,000 into their local economy each year.





Even more so, community pubs out from the centre of the town centre need to be support by us the community. Once they are gone, they do not get replaced.

So, CAMRA has applied for an ACV for The Sawmill. I understand that locals have started a petition to go to the local council calling upon them to prevent the demolition of the asset.

If you get the opportunity to sign it, I urge you to do so because if The Sawmill is demolished, we lose yet another place where we can meet, eat, drink, socialise and support each other.

Watch this space for the reintroduction of real ale at The Sawmill!

And it's not only town pubs that need preserving. We're pleased to announce that CAMRA Newark has successfully applied for The Plough at Coddington to be listed as an Asset of Community Value and residents in Collingham

formed a steering group and have successfully listed the Kings Head. The group has made an offer for the pub and a company is in the process of being formed so that shares can be sold to raise the necessary funds.



KEEPING IN TOUCH

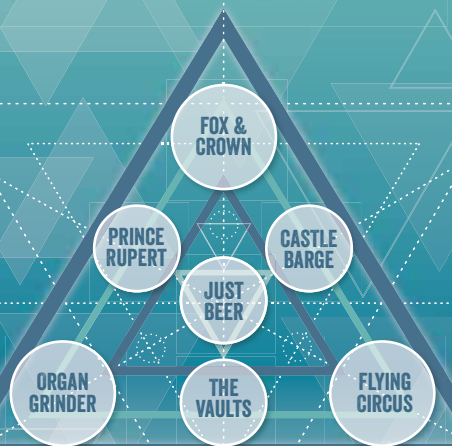
The Newark Branch currently emails our branch minutes and notices about upcoming events as well as a monthly survey which gives you the chance to "vote" for where you've been drinking good beer. The survey helps us in choosing pubs for the national Good Beer Guide. You can also nominate pubs for the annual Pub of the Year.

So if you would like to receive the above please email membership@newarkcamra.org.uk with your name and email address. **Editor**

Emails are limited in number, we don't bombard you!

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BREWERY NEWS

BREWSTERS

Hophead has won gold in the Standard Bitters and Pale Ales category at the SIBA East Beer Competition held at Elgoods Brewery in Wisbech.

A new computer system is up and running. It has made business matters easier and includes a very important and useful cask location function.

Recent beers brewed include: Jenny Greenteeth 4.8% a new beer from the Wicked Woman range. Winter Draws On 4% from the WhimsicAle list. Ho! Ho! Ho! 4.8% along with Wenceslas 4% for Christmas time.

Aromantica 4.2%, Aromatic Porter 4.5% and Hop A Doodle Do 4.3% are being bottled ready to be sold at the brewery and all good off-licences. Hophead 3.6% and Marquis 3.8% in mini kegs can be purchased at the brewery and the pub. New bag in a box 10 and 20 litres of Bright beer are also available.

NEWBY WYKE

Dragon 5.5% has been brewed as a result of several visits to the Pegas Brewery in Brno. It has been brewed using 100% Czech hops, recommended by Jiri and is named after the mythical Dragon that is a symbol of the city and the hero of many legends.

The upsurge in Microbreweries, drought and unseasonably hot weather has caused difficulties for all Breweries in acquiring quality hops and is resulting in shortages for some popular varieties of

hops used in beer. As a consequence of this Newby Wyke has had to drop Chesapeake and replaced it with Dragon.

Queen Elizabeth has also had to be shelved until the hops become available, this is being replaced by a Japanese style beer Yamato, named after the world's biggest ever battleship and will be brewed using Japanese hops and ingredients.

OLDERSHAW

Two new beers have been added recently: Tint, a copper coloured best bitter with hints of grapefruit, and winter berries at 4.3% Another edition to the Blonde range with Seriously Blonde now available, soft grapefruit, passion fruit and mango make this an easy drinking blonde real ale at 4.3%.

Dave Underwood, who worked for Buntingford Brewery has settled in well in to his new role as head of sales. Sales are steady with contract work still going well for Branded Drinks as Robin Hood Pale ale sales increasing.

Heavenly Blonde won a Bronze medal at the recent SIBA East Midlands competition held at Elgoods brewery. American Quad Hop took gold in the strong bottled beer class in the same competition. A good day out for Oldershaw real ales.

TOM HERRICKS BREWERY

This is a new brewery based in Carlton-on-Trent. The 2.5 barrel microbrewery is 50% fabricated. The HLT is finished, as is the fermenter and the mash tun is on its way. Tom reports: "I have recently removed a partition wall of an out building to free up some space, and I'm currently damp proofing the floor in readiness for concreting in the New Year. Once this is done the electrics can be installed. I'm currently using the pilot micro for brews which isn't ideal but still allows a couple of 9's to go out each month."

SOCIAL CALENDAR

I am happy to receive any suggestions for places to visit; either on walks, cycle rides, pub crawls or beer festivals. It's always helpful to have more ideas.

If you are a CAMRA member but are not getting our regular email updates, please let me have your email address. Contact me at: socials@newarkcamra.org.uk

Are you reading this, would love to join in with one or more of the above, but are not yet a CAMRA member? Contact me on the above email address, you will be made to feel most welcome.

Rory Audsley-Spence, Social Secretary

- | | |
|------------------|---|
| January 2nd: | CAMRAmble. Walk off some of the Christmas excess, via a pub or two. |
| March 19th: | Easter Ale Hunt on Nottingham Trams. |
| April 16th: | Country Pubs survey by minibus/coach. |
| May 7th: | Lincoln Green Brewery Birthday Beer Festival |
| May 27th - 29th: | Newark Branch Beer Festival. |
| July 9th: | Branch cycle ride. Destination TBA. |
| August 13th: | Newark Half Pint Marathon. |
| September 17th: | CAMRAmble. Destination TBA |
| October 22nd: | Country Pubs survey by minibus / coach. |
| December 17th: | Branch Christmas Party. Venue TBA. |



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TWO HEADZ ARE BETTER THAN ONE



BeerHeadZ, the micro-bar venture between Newark businessmen Phil Ayling and David Moore, will be opening their second outlet shortly in Grantham. Both licence and planning applications have been granted for premises at 27 Watergate (the former Sergio's hairdresser's salon) and work is underway for a tentative end of Jan 2016 opening.

BeerHeadZ pledges to bring 'a pint of the unusual' to Grantham, offering flavoursome beers from breweries not usually seen in the area, specialising in new breweries, rarities, one-offs and special collaboration brews all served in perfect condition in oversized, lined and branded glasses ensuring the customer a full pint every time they visit the bar. Four or five beers and three or four ciders will be available on draught at any one time.

In addition to the cask lines, a fresh and exciting range of bottled and canned beers from some of the most innovative breweries in the UK will be offered alongside some more traditional choices from Belgium, Germany, U.S.A. and beyond, plus draught ciders and perry and a modest selection of quality wines. Soft drinks will of course be available for the non-drinkers, as will tea and coffee. In keeping with the micropub ethos, there will be no lager, smooth-flow nitro-keg, TV or juke box.

The Grantham premises will have an upstairs room that will serve as an overspill area during

busy times and will also be available for functions or as a meeting room. Plans for a small beer garden have been shelved after planning conditions were imposed. Opening date was originally planned to take advantage of the Christmas trade but delays have put that back to early 2016, maybe the end of January or mid-February.



Said partner Phil Ayling "David and I are very excited about bringing the BeerHeadZ concept to the discerning drinkers of Grantham and are looking forward to offering some of the most exciting and tastiest beers that the best UK breweries are now producing. The beer scene in Britain has changed so much in the last five years or so and we are delighted to be part of it. There has never been a better time to be a beer drinker, young or old!"

The Grantham outlet is the second after BeerHeadZ Retford, which has already attained Good Beer Guide status and won the local CAMRA 'Pub of the Season' award twice in its first year of operation. Dave and Phil plan to open another four or five outlets in the next couple of years and have recently been successful in trademarking the distinctive blue BeerHeadZ logo. Said Phil: "This will help us in building the BeerHeadZ brand so that anyone seeing the logo outside one of our pubs can be confident of getting a quality pint inside."

You can follow the progress of the BeerHeadZ project and also keep up to date on all the beery news and happenings on their web site at www.beerheadz.biz

LOCAL CAMRA DISCOUNTS

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

- The Castle, Newark - 15% off cask ales
- Castle Barge, Newark - 30p off a pint
- Just Beer, Newark - 10p off a pint & 5p off a half
- G H Porter Provisions, Newark - 10% off
- Fox & Crown, 20p off a pint, 10p off a half of cask ales & real ciders
- The Vaults, Newark - 20p off a pint, 10p off a half
- White Hart, Newark - £3 per pint
- Grey Horse, Collingham - 10p off a pint, 5p off a half
- 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
- Five Bells, Claypole - 20p off a pint & 10p off a half
- Angel & Royal, Grantham - 65p off a pint
- Lord Harrowby, Grantham - 10p off a pint
- Nobody Inn, Grantham - 30p off a pint
- Castle Inn, Castle Bytham - 20p off a pint
- Ancaster Sports & Social Club, Ancaster - 30p off a pint

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Pubs

NEW GUVNORS FOR THE PLOUGH AT CAUNTON

Last August (2015) Jacqui and Ian Dryden moved into the Plough at Caunton to take on a pub that was beginning to flag a little.

Ian has been in the industry for about 9 years initially taking a club in Debdale, and moved in with Marstons Brewery when he took a pub at Brailsford. He stayed there a year before he moved to Caunton. While he was at Brailsford, Ian got the pub Cask Marque qualified, and he has already got the Plough back into Cask Marque, which had been removed.

Ian and Jacqui are getting the pub back into being the Hub of the village. They are a dog friendly pub, and will accept well behaved children as well! The pub hosts a successful darts team and dominoes team team. It has already resumed its place as a community pub, welcoming walkers, bikers and anyone who would like to sample good beer.

It is a pub that prides itself on good ale and always has two real ales ones with a third one on occasions. There will always be Pedigree and a changing guest from the Marstons stable.

The Plough serves good value pub grub and is open for quite long hours. They are open every day from 1200-2300 and do food every day. On Monday Jacqui cooks from 1700-2000, but extends her hours during the week. On Tuesday to Friday, meals are available from 1200-1430 and 1700-2000. On Saturday food is available nearly all day from 1200-2000, while on Sunday you can get a meal from 1200-1800.

In addition, there are special nights as well. On a Tuesday night you can have a lovely curry with a free pint for £5.55. On a Thursday night, they run a Grill night. Jacqui and Ian have had a good few months with good sales and this has prompted Marstons to put a bit of the money into the pub. There has been a refurb of the bar and the rest of the pub is now to have facelift.

Jacqui and Ian are particularly grateful for the support that they have had from the village since they have taken over the Plough. That support has



seen the pub move from being on Marstons disposal list to a pub that is receiving development money from the Brewery.

If you are not from Caunton and you have a bit of spare time over the Christmas break, pop over to Caunton where you will find a drinkers' pub that also does food. You will get a warm and friendly welcome and you will get a decent pint as well!

Follow on Facebook /theplooughcaunton

A poster for CAMRA's Key Campaigns. The top section has the CAMRA logo and the text 'CAMRA's Key Campaigns'. Below this is a list of four campaigns, each with a small icon of a pint glass. The bottom section of the poster features the text 'From £24 CAMRA Membership' and a call to action: 'Visit camra.org.uk/join today to receive a fantastic membership package.'

CAMRA's Key Campaigns

- Stop tax killing beer and pubs
- Secure an effective government support package for pubs
- Encourage more people to try a range of real ales, ciders and perries
- To raise the profile of pub-going and increase the number of people using pubs regularly

From £24 CAMRA Membership

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IT DOES BEG THE QUESTION

Why would nine enthusiastic CAMRA members swap the chance of spending a Wednesday evening in the pleasant surroundings of their chosen local supping a delightful pint or two of their favourite tipple for a huge, impersonal palace of a place crammed to the gunnels with teenagers drinking the latest fad lager from the bottle? Worse – the said venue serves no real ale!!

I sense that a word of explanation is now expected for it was, in fact quite enjoyable.

Our CAMRA branch had been invited to Grantham's bowling alley to take part in a knockout competition in support of the Mayor's Charity and so it was that, pushing aside the immediate reaction "I'm not going – there's no beer!" a team of six was assembled and another three or four worthies came along for support.

It was immediately obvious that our team comprised the oldest group among the fifteen entrants and undoubtedly, the least experienced!

The rules of this 'Ten-pin bowling' malarkey are vaguely similar to the rules of the old nine-pin skittles, much beloved by traditionalists and sadly, becoming rarer than that a three-pound pint. It's all computerised and uses a strange language with words such as 'spare' and 'strike' - this latter being the act of knocking all ten of the skittles down with one lob of the ball. (I use the term 'ball' but am not really sure whether it is in fact a 'ball' or a 'bowl' – as in Crown Green bowling).

But I digress. One of our party (namely me) had the foresight to bring a four pint 'takeaway' flagon which was sneaked surreptitiously to our playing area but everone else had the dubious joy of John Smith's smooth or fizzy pop as their only refreshment! Oh!... plus another beverage which I will come to later

We were soon called to take our turn which in truth, went surprisingly well and I put this down to two main reasons. One: Some of our number had played this game before and two: Guinness! Now it is a fact that Guinness is not, and never has been, a 'real ale' as defined by Camra and I am frequently surprised by the number of Camra members who will choose it as their drink of choice if there is no real ale! The particular Guinness on this evening



however was an even bigger insult to the treatment of any beer in that it was 'spurged'! This peculiar method of dispense involves placing a tin of the stuff (obviously as flat as a wet weekend in Yarmouth), on a little shelf under a Guinness font and fiddling about with a lever. Very odd! I gather that nitrogen is somehow forced into the beer. 'Yuk!'

But... I'm digressing again. Back to the game.

To our great amazement it was announced that our team had come fourth!

'Great' was the cry after this astonishing success – (achieved with little real enthusiasm and even less skill), we can all now go home or stop somewhere for a decent pint – but no, we must play again! It is after all a 'knockout' competition.

Realising now that there would be no escape we threw ourselves wholeheartedly into this final round but we noticed immediately that we were outclassed! Two of our opposition, who were in the first round, had finished their first games in record time (obviously having scored a goodly number of those 'strike' thingummybobs!).

Nevertheless, buoyed by being in the last four, the 'Guinness effect' and the remains of my (now flat) 'London Pride' we launched into a brave, last effort, determined not to disgrace ourselves and in truth, we did not!

Our final position was third. Out of four that is not good but out of fifteen it's quite acceptable, even incredible. Equally incredible is that third place entitled us to a prize! The presentation was made among the claps and cheers of those less fortunate and we came away with a bottle of a fashionable 'fizzy wine' and... a coupon for a free game of ten-pin bowling!

(Postscript): If anyone would like to buy a coupon for a free game of ten-pin bowling, please apply to the writer!

Peter Simpson



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Martin Finney FBII & Kay Finney AMBII

ANNUAL GENERAL MEETING



The Annual General Meeting of the Newark Branch of the Campaign for Real Ale was held at The Roaring Meg, Newark on 5th November 2105. Our thanks go to Marco and his staff for their hospitality.

The following were elected:

- Chairman - Andrew Birkhead
 - Vice Chairman - vacant
 - Secretary - Steve Darke
 - Treasurer - Bob Smith
- John Dunstan agreed to shadow Bob for the next year in order to learn the job*
- Membership Secretary - Bobby Dobbins
 - Pub of the Year/Good Beer Guide Coordinator - Tom Carrington
 - Apple (Cider) Officer - Bobby Dobbins
 - Public Relations Officer - Ian Dobbs
 - Social Secretary - Rory Audsley-Spence. *He will be assisted by Tom Carrington & Ben Powell*
 - Beer Festival Co-ordinator - no volunteers at present. Tracey Moran to be consulted

- Pubs Officer - John Ward
- Young Members Officer - Ben Powell
- Transport + Communications Officer - Tom Carrington
- Clubs Officer - Ben Powell
- Magazine Editor - Derek Graham
- Webmaster - vacant

Beaumont House Hospice and Dementia UK were voted to be our charities for the coming year.

NOTE FROM THE EDITOR

At the AGM I expressed my wish to stand down as Editor of the Beer Gutter Press. After 22 editions spanning over four years I feel it's time for someone to bring a fresh look to the magazine plus other commitments make it difficult for me to continue. There being no volunteers, I have agreed to carry on for a maximum of one year or until a successor is found, whichever is sooner. I have thoroughly enjoyed my time as Editor and will be only too happy to guide and advise a successor.

Similarly Phil Ayling has stood down as Webmaster after many years which included winning a CAMRA award for best website. Due to the site's construction, which utilises easy to follow templates this is not a "technical role" and could easily be combined with the role of magazine editor.

So if anyone wishes to become involved in either or both roles please email me at newsletter@newarkcamra.org.uk

Derek Graham

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 Flying Circus, Newark
- The Real Ale Store, Newark
- The Reindeer, Southwell
- The Roaring Meg, Newark

- The Vaults, Newark
- Staunton Arms, Staunton
- Willow Tree, Barnby in the Willows

The Robin Hood Theatre, Averham serve LocAles on performance days

GRANTHAM:

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

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



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PINT OF VIEW

PINT - Pubs In Newark Together - is a cooperative of publicans plus other associates working together to promote beer and pubs in the town of Newark

>Welcome to this edition of P.I.N.T, Pubs In Newark Together, keeping you abreast of upcoming events in the town's premier watering holes.

The next event looming very quickly is the Beermuda Triangle Beer Festival, Newark's only winter ale festival, now in its 5th year and taking place from Thursday 28th January until Sunday 31st January 2016. 7 pubs, 4 days, 80+ beers. See the advert elsewhere in this issue and flyers for details of participating pubs and make a note in your diary, as this is not to be missed, judging by the number of visitors to the town at last year's event from all over the East Midlands. Hopefully, as usual, there will be a number of brand new brewery beers, one off specials and rarities to be offered making this a truly unique event in this area. The PINT and Newark CAMRA websites and Facebook pages will publish beer lists nearer the time.

Hot on the heels of the Beermuda Triangle comes "Drink for Olde England - St Georges Day" a festival celebrating our patron saint and featuring beers from every old shire county in England. This will be held over the weekend incorporating St Georges Day, Saturday April 23rd with 10 town pubs

P.I.N.T. DIARY

- | | |
|---------------------|--|
| 28th - 31st January | Beermuda Triangle Winter Beer Festival. |
| 21st - 24th April | Drink for Olde England, St Georges Day celebrations. |
| 27th - 29th May | Newark CAMRA Beer Festival. |
| 4th - 12th June | Gin in June. |
| 26th - 29th August | Pint and Bite, Cider & Food Festival. |
| 27th - 31st October | Ale'oween. Welcome to the Dark Side Festival |

taking part and sourcing beer from every corner of our country. A great way to sample beers from far flung countries that you may never have come across before.

Work is also in progress at the moment for "Gin in June" a first for Newark, as we celebrate the growing popularity of an ever expanding range of craft gin and gin cocktails. The event will take place from 4th June until 12th June 2016, incorporating National Gin Day on Saturday 11th June. Final details will be published in the next edition of this magazine so hopefully, I think you'll agree, plenty to look forward to this coming year.

Until next time.

Duncan Neil

Chair, Newark P.I.N.T. - Pubs in Newark Together



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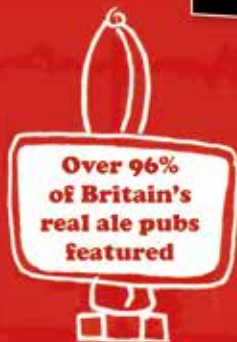
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