

Beer Gutter Press

Issue 8 - November '97 - FREE

<http://www.prima.net/philthy/BGP/>

NEWS FROM THE CAMPAIGN FOR REAL ALE FOR DISCERNING
DRINKERS IN AND AROUND NEWARK-UPON-TRENT

Beer bible clocks 25 years of success.

CAMRA and the Good Beer Guide the pubs and beer scene has changed almost beyond recognition since 1974.

The number of breweries has increased four-fold
The number of real ales on sale has increased ten-fold!

More choice in pubs, including guest beers. Pubs open for longer and offering better facilities.

What will the 50th Good Beer Guide look like in 2022?

Editor Jeff Evans said, "We hope the 50th edition of the Good Beer Guide will contain many more pubs selling top-notch real ale. CAMRA will endeavour to make sure that 21st century drinkers will be able to enjoy an exciting range of quality, distinctive beers sold in pubs which will no longer be restricted by our archaic licensing laws.

Drinkers will hopefully not be plagued by short measure or suffer high prices due to ludi-

crously high beer tax."

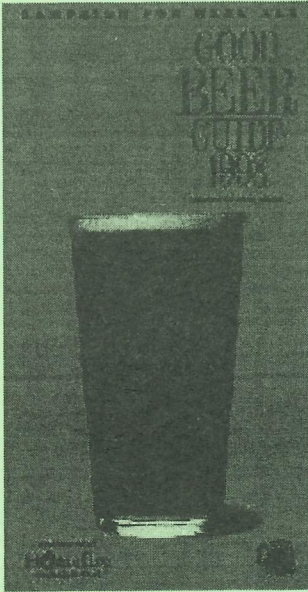
But the future might not be all rosy for beer lovers. Many regional brewers may stop brewing and instead just run pubs selling beer brewed by two mega-breweries.

Jeff Evans added, "We're here to make sure that drinkers' rights are at the top of the agenda. By 2022 we expect sales of the Good Beer Guide to have increased and CAMRA's membership to have doubled to 100,000 as more people realise how important choice and diversity are to them".

Good Beer Guide 1998, sponsored by Homefire Smokeless Coal, is published by CAMRA books on October 16, priced £10.99

WIN! WIN! WIN!

Newark CAMRA have two copies of **The Good Beer Guide 1998** to give away in a free to enter Competition within the pages of this issue.



Remember when beer cost only 15p a pint? The Good Beer Guide marks its Silver Anniversary on 16th October by celebrating CAMRA's successes and welcoming the next 25 years of campaigning for drinkers' rights.

The 1998 Guide is bound in a special Silver Anniversary cover and features around 5,000 top pubs and nearly 500 real ale breweries.

The Campaign for Real Ale's market leading pub guide was first published in 1974 and has now sold over a million copies.

Largely thanks to the efforts of

COMPETITION

Here's your chance to win one of two 1998 Good Beer guides, each worth £10.99. Just solve the following teaser:

There are five pubs of different names on the same street, owned by different breweries and run by managers who are all married and own a dog:

Ron runs the Swan. Eric is married to Enid. The Ram is a Marston's pub. Fred runs a Theakston's pub. The Ram is to the (your) right of The Lodge. Fido is owned by Sue. Spot lives at The Lion. The middle pub is a Bateman's house. Dave's pub is first on the left.

The man who owns Rover runs the pub next to the man who is married to Mavis. Spot lives in the pub next to the pub where Ethel lives. Rex lives in a Bass pub. Stan owns Spike. Dave runs the pub next to The Fox.

QUESTION:

Who runs the Mansfield pub, and who is married to Doris? First two correct answers win. Simply ring the number or write to the address printed below.



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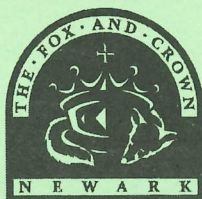
Beer Gutter Press is published by the Newark-on-Trent branch of CAMRA. We welcome short, beer related articles, puzzles or letters for publication. Our advertising rates are incredibly cheap and you can be sure of your message reaching a huge proportion of imbibers in East Notts. Contact us now to book your space in the next issue. All material should be sent to:

Phil Ayling, 27 Kingsnorth Close, Newark, Notts, NG24 1PS. Tel: 01636 687013

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Fox & Crown
4/6 Appletongate
Newark
NG24 1JT

Telephone
01636 605820

Tynemill returns to Newark with its latest offering - the Fox & Crown.

Featuring up to nine real ales, including guests and guest mild.

Traditional cider, guest continental beer, extensive range of malt whisky, wine and bottled beers.

Home-cooked snacks and meals, including vegetarian selection served daily.

QUICK 'ALVES

The Lord Nelson
at Besthorpe is now a Marston's house, selling Pedigree and Bitter, plus two guests.

The Beehive
at Maplebeck is now selling a selection of beers from the Maltard Brewery, supplier of this year's festival brew.

Surf's up!
The Beer Gutter Press web site address has changed to www.prima.net/philthy/BGP/Nottingham CAMRA's 21st beer festival attracted around 7,500 drinkers, who managed to see off more than 33,000 pints over a four day period. 413 beers were on offer this year, making it the biggest festival anywhere outside London.

Curry lovers
can combine beer and balti with Dog Balti - a curry flavoured beer, introduced by the Firkin pub chain. Unfortunately, both Nottingham Firkins have declined to stock the beer, stating that the beer's strong flavour is not to everyone's taste!

Pub of the Season
for Autumn was awarded to the Woolpack, Stodman Street. The certificate, the first to be awarded by Newark CAMRA, was accepted by the landlady, Deborah Antcliff last month.

Despite it's recent refurb, the Woolpack remains a cracking traditional boozier and is one of the few remaining multi-roomed pubs in the town.

~ LETTERS ~ LETTERS ~ LETTERS ~

Last issue we asked why The Lord Nelson in Southwell had been renamed The Dumbles. We had several replies, including this from Tony Shaw:

The word 'dumble' is a localism for a dell with a stream running through it, such as Westhorpe Dumble about 100 metres from the pub. What better name could be given a pub than one closely related to the surrounding area? It's hardly as though Lord Nelson is connected to Southwell!

Newark is quite fortunate regarding pub names - at least you don't have any pseudo-Irish idiocies as in Nottingham.

On the other hand, The Ram becoming The Old Market and the old Hole Arms changing to the Caunton Beck are the real obscenities, destroying George Eliot's and Dean Hole's links with the localities at a stroke. But don't knock imagination if it's adding to the identity of a place.

Tony Shaw
Nottingham CAMRA Pubs Preservation Officer

BGP replies:
Thanks for the information Tony, but we weren't knocking the name, merely interested in it's origin and you answered us in style! However, regarding the renaming of the Hole Arms, The Caunton Beck is right beside Caunton Beck! - Surely the same logic applies.

This letter from Mick Coleman, landlord at Ye Bridge Inn, Oxtou:

Quite frankly, I have to announce that trad. beer is dying a death here. It is being suffocated by the dreaded John Smith's Smooth.

I moved into this pub a year ago. I have six handpumps, and was looking forward to ordering a wide range of guest beers.

Unfortunately, I am only using three pumps at the weekends, and one or two midweek. Even now, although I am down to 9 and 11 gallon barrels, the beers are on sale for a bit longer than I am happy with. But John Smith's Smooth is roaring ahead. If things don't improve, I can see us down permanently to one handpump (or less) and two smooth fonts!

BGP replies:

Along with alco-pops, nitro-kegs have attained popularity due to millions of pounds being spent advertising them.

When the fad has gone tasty, distinctive cask beers will still be here.

QUICK 'ALVES

J D Wetherspoon's pub chain have been granted a licence for the empty 'Blockbuster' video rental shop in the market place. It is to be called the 'Sir John Arderne' -

Apparently a famous resident of Newark at the time of the Black Death, Sir John Arderne is recognised as 'the first true English surgeon', having developed new treatments and surgical techniques years ahead of the times. Estimated opening date varies from four months to a year, depending on who you listen to!

ADDRESSES

Trading Standards Department (Consumer Protection), Notts County Council Advice Centre, 15 Middle Pavement, Nottingham.

Advertising Standards Authority, Brook House, 2-16 Torrington Place, London, WC1E 7HN

Planning Department, N&SDC, Kelham Hall, Newark, NG23 5QX

CAMRA HQ, 230 Hatfield Road, St. Albans, Herts, AL1 4LW

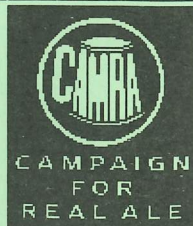
Protect your pleasure JOIN CAMRA NOW

Just fill in the form below and send, with a cheque (payable to CAMRA Ltd) to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, Herts, AL1 4LW. Rates are Single £14, OAP £8, Joint £17, Overseas single £18, Overseas joint £21.

Name.....Address.....

.....Post Code

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



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**Enjoy a variety of beers with a buffet for
£7.50, or just the ales for £5.00.**

Book early to avoid the Christmas rush.

**Telephone Alan Gill, the brewer, on
01636 821000 for further information.**



Fox & Crown:

*Great new production, or just
another sequel? A critique by
Ms. Jane 'Mad Dog' Murphy.*

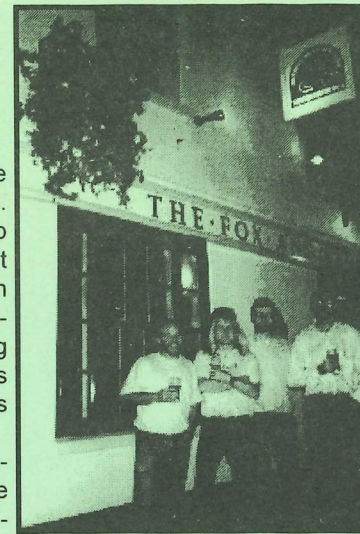
Opening night, and all the
players are present.
The curtain goes up
and the evening commences at
the newly converted building on
Appletongate. The grand opening
for me felt like a long
awaited comeback by Chris
Holmes and my expectations
were high.

The surroundings were obviously brand new and anyone would expect that 'don't touch - wet paint' feeling, but I also found the decor to be underdone and overlit. 'Stark' springs to mind, which initially made it a little more difficult to experience an ambience and atmosphere.

Having said that, it does have the feel of a real ale house with the brick walls, part stone part wooden floor, large pine tables and lack of pub-kit extras. I particularly liked the skylight feature which no doubt will bring a decadent European flavour to an afternoon's chat and quaffing experience. This, along with other nooks and niches for lounging and eating makes for a refreshing diversity - something for everyone.

Now let's get down to business. Ten beers were on offer, including mild and cider. The quality was second to none, my favourite turning out to be one of the permanent residents from the **Hook Norton** brewery. Overall the evening appeared to be a success gauged by the amount of ale being supped, the enjoyment on people's faces and that healthy social buzz.

I would consider this as a sign of a glowing asset to the town's good beer collective.



Never ending story

Do you care about what
you are drinking? Are
you aware that many
local pubs have closed in recent
years and many more are under
threat? Did you know that this
country produces some of the
finest beer in the world yet recently
a number of long established
regional breweries as well
as several small breweries have
closed. Could this be partly as a
result of the millions of pints of
cheap imported beer being
brought into the country? This is
as a result of UK duty on beer
which is about 6 (yes six!) times
greater than that paid in France.

These and many more important
issues are some of the
threats currently facing the beer
drinker and pub user. To highlight
a few:

1) The larger breweries are
again heavily promoting mass
produced 'non real' beers, such
as Caffreys, Kilkenny, John
Smith's Smoothflow as well as
the well known lagers.

2) Over a million pints a day are
being brought into this country
as a result of the UK's ridiculous
rates of duty on beer. Much of
this imported beer is being
resold illegally and poses a major
threat to pubs in many parts
of the country.

3) Many of our pubs, including
some real gems, are being
threatened with tasteless
refurbishments which often results
in the whole character of the pub
and many of its features being
lost forever.

4) The grip of a handful of
national brewers on the market is
tighter than ever, restricting
consumer choice in many areas.

These and many other issues
threaten consumer choice.
However CAMRA is here to
stand up to these threats and
campaign for the pub user. And
we have had many successes.
CAMRA was instrumental in
ensuring that the guest beer
legislation introduced towards
the end of the last decade stated
that the beer had to be a real
ale. As a result, many smaller
breweries have been able to sell
these beers throughout the pubs
of the national breweries and
you have had the chance to try
and enjoy them.

In 1997, we saved the guest
beer through strong lobbying
after it was threatened by the EC.
CAMRA has been lobbying for
further licensing reforms. You
can already enjoy all day opening
in many pubs - something
that we successfully campaigned
for.

The above are just some of the
issues CAMRA is campaigning
on. In a nutshell our aim is to
promote consumer choice of
good quality real ale in decent
pubs and a fair deal for all. Why
not join today?

Boost received for lined glasses

The Government's support of a backbench motion for the introduction of full measure (lined) glasses has again stirred up the controversy of what should you actually pay for. Current industry guidelines state that the head actually forms part of your pint, around 95% of which should be liquid.

However, from experience, you get substantially less than this a lot of the time. True, you can always ask for a top-up, which is (almost) always graciously given, but it's so annoying when you have to ask every visit to the bar. Every short pint sold is pennies in the landlords or breweries pockets.

Whether the CAMRA view that

the introduction of lined glasses will not necessarily see an increase in beer prices is a bit naive, only time will tell. If the pubs and breweries have been making 'x' amount from giving us 90 to 95% of what we're due, then when they are legally obliged to give us a full pint, they are going say they are 5 to 10% down on the deal. Thus prices will increase. The fact they have had it so good for so long will be forgotten.

As always, things are never straight forward. One argument is that bar staff will not stop at the line and you will actually get more than a pint. Result - prices go up. However there should be much less wastage from over-spill, cancelling this out. The answer comes down to careful pouring, which also applies to the use of dead size glasses!

Landlady **Tina Peagham** at

the **Horse & Gears** has used lined glasses for three years. Says Tina: "There is no waste, and the customer always gets a full pint". Prices? - An extremely reasonable £1.42 for a pint of **Mansfield** or £1.52 for the **Old Baily**.

The case for lined glasses took a boost last month when the **J D Wetherspoon** pub chain joined **Wolverhampton & Dudley Breweries** and CAMRA festival organisers by introducing lined glasses in all 197 of their pubs.

Wetherspoon boss, Tim Martin said "...we believe the glasses will be welcomed, especially since customers will now get five percent extra at the same price".

Wetherspoons have attained a licence for the old 'Blockbuster' video premises in the market place (see 'quick 'alves').

Fun at the factory

We went to Charlie Chalk's pub for my birthday party (Dad calls it the Roman Way, but I know what he means). The **Roman Way** is a Brewer's Fayre family restaurant next to Charlie Chalk's fun factory, where the party was held. I sent Dad to the bar (So I could get some peace).

He seemed quite content - He said the beers on offer were **Boddington's Mild** - OK, but too cold, **Boddington's Bitter** - OK, but too cold, **Morland Old Speckled Hen** - very nice, **Marston's Pedigree**, too cold but OK and **Whitbread Flowers Original** which was good. Signs offering top-ups were prominently placed in the bar area. Prices varied from £1.45 for the mild, to £1.85 for the **Speckled Hen**. If drinks are taken into the fun factory they are served in hard plastic 'glasses' for safety reasons.

The Roman Way is not a typical boozer, but if you've got parents who like to drink, Charlie Chalk's pub is not a bad place to to take them.

Jake Dobbins, age 3

FOR YOUR DIARY

Next meetings:

4th Dec: Royal Oak, Collingham
8th Jan: Horse & Gears, Newark
5th Feb: Watermill, Newark
Meetings start at 8 pm, all welcome.
Upcoming socials:
29th Nov: Bradford beer 'n' balti day
13th Dec: Christmas social at the Fox & Crown
Jan: Social at the Mallard, Worksop
Details: Ring Neil Raynor on 610473

Anorak's guide to beer drinking Pt.4

by Blodwin

Blod's 'ere (and the rest of him for that matter). What a time I've had. My friend, Algipan (Deepheat to his friends), had a bad attack of the piles. He went to the doctors and was given some suppositories. They haven't done any good though. He might as well have shoved 'em up his bum! I digress, let's try to concentrate. We continue through the novices guide to real ale.

Keg beers are actually dead beers. The beer is pasteurised at the brewery before the beer is placed in the barrel. This kills off any yeast within the beer and prevents further fermentation in the cask. Problem is, how does the landlord dispense the beer in drinkable fashion?

Low and behold we have that 'marvellous' invention, the cylinder of carbon dioxide gas, sure to put the fizz back and kill the natural taste of the product. Why do the brewers do this? Simple - BIG profits. The beer is guaranteed to be the same standard wherever it is served, and the person serving it needs next to no training whatsoever, which all keeps down the cost for the brewer, which of course he passes onto you the customer - oink, oink, what's that - a flying pig?

Now, over the years CAMRA have campaigned against this. Real ale was being forced out of existence by the large brewers monopolising the market and attempting, indeed succeeding in many cases, to destroy all the opposition, which would then

leave them to hike up the prices and make them mega bucks. Remember Watney's Red Barrel? - With the help of CAMRA and of course the superior product, keg was repelled. But wait! - we have a new scourge on the horizon (well a foot well wedged in the door actually), nitrokeg!

What is nitrokeg? Well basically instead of forcing Carbon Dioxide into the beer they use Nitrogen. Hum! much more environmentally friendly. Now how do we recognise this 'demon'? Easy, just look for the tell tale signs- Smooth! or Creamflow! It can also be recognised by the millions being pumped into advertising campaigns in the press and on TV.

Now, what is the latest ad-man's gimmick to hit the scene? Yes! Irish lager! Now that really is taking the p**s. For some reason anything that is beer related coming from Ireland conjures up romance and running horses, when in fact this beer has never been within a hundred miles of the place. Call it an Irish sounding name such as Caffrey's, Beamish or Val Doonican and bingo! It's bound to sell. The reality is, it may be a bloody site better than the old style keg, but it still bears no resemblance to the real thing (not Coke you prat, real ale).

Who in their right mind would be taken in by this load of old tosh? Just look along the bar and see who has the brain the size of an amoeba (it's alright, he won't have a clue what an amoeba is anyway).

So my friends unite! Drink real ale for a far superior taste and better value for money and remember..... Always open doors before you go through them, it's less painful that way.



Tales from THE BAR

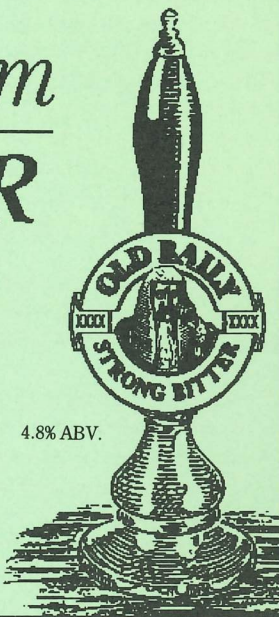
Measures Up

Counsel What device do you have in your laboratory to measure alcohol content?

Witness I have a dual column gas chromatograph, Hewlett-Zapper 5810 with flame analysis detector.

The Court Can you get that with alloy wheels?

Witness Only on the GT Model.



4.8% ABV.

Judge it for yourself

Bateman's - Good, honest fun

*Neville Thorpe relives the recent
Bateman's brewery weekend trip.*

Bright eyed and expectant, we assembled at the castle barge, eighteen hardy souls in search of good beer. The coach pulled away exactly on time. **Bateman's** brewery, **Wainfleet** was our destination. Lots were drawn en-route for our sleeping arrangements at either the **Woolpack** or the **Royal Oak**. We set down outside the **Woolpack** situated in the market square at 7.30pm. Overnight bags were discarded in the allotted rooms, and by 7.40pm the first pint of Batemans was to hand. Later, food became a necessity. Some tried the Chinese; others tried the nearby coal fired fish and chip restaurant - excellent.

On to the **Royal Oak** - great beer here - and then until closing time the **Jolly Sailor**. At this venue some were privileged to witness the annual darts presentation night and raffle. 10 tickets in the pint pot 10 prizes to be won! Why wouldn't they let us buy a ticket? And so to bed. Who was the person that managed to wake the whole corridor at approx. 3.00am by going to the loo and then proceeded to stub their big toe against the foot of the bed? A £5.00 bet still remains.

Breakfast the next morning at the 'Wooly' was a cheerful experience (we were there before 9.30am). The waitress enlightened some by saying that the sea was only half an hour walk down Sea Lane. The wise amongst us opted for a short walk along the River Deeping.



The very wise returned back to bed, the foolish set off for the sea. Needless to say that the foolish had to hurry back despite not seeing the sea in order to make the rendezvous at or near the brewery by 10.45am.

We were met by our guide, Paul at 11.00am outside the brewery. He took us through the various sections of the 19th century brewery, explaining in detail the brewing process and giving us a warm feeling of what it was like to work for a true family business.

Then through to the hospitality suite situated in the old mill which forms part of Bateman's logo. We settled down to enjoy the delights of the full Batemans range. Memorabilia from the brewing trade was all around us. By 1.15pm a mellow feeling enveloped the party as we gathered for group photo's.

Back to the 'Wooly' for pre arranged pie, chips, and peas (the flavour of the pie was not on the itinerary!). Then back to the **XB**, **XXXB** and **DM** whilst the

professionals played pool like amateurs - or maybe the beer was beginning to make itself felt.

The 'Wooly' was then vacated in favour of the open all day **Royal Oak**. Souvenir t-shirts and baseball caps were now sported as the final rounds were bought towards 5.00pm. The pub was now heaving with the local football teams adding to the ambience.

Under the threat of dire consequences should we be late, we climbed aboard the coach at 5.00pm for the return to Newark, just in time for opening. What a well organised and great weekend. Thanks to Neil & Nicola for all your efforts. Bring on the Bradford beer and balti day - I cant wait for it!!

P.S. Some would describe **Bateman's** brewery as quaint but make no mistake, the product is excellent. Sadly, if a major competitor were to acquire a controlling interest, the end result would be yet another goodbye to unique and superb ales.