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Nottingham Drinker



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Issue 105 Aug / Sept 2011

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Drinkers Under Increasing Attack

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**Wrong
Sex...**



**Too
Old...**



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- Nottingham's LocAle Pubs : Part Two



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Useful Drinker Information

11,000 copies of the **Nottingham Drinker** are distributed free of charge to over 300 outlets in the Nottingham area including libraries, the Tourist Information Centre and pubs in Nottingham, outlying villages and local towns. It is published by Nottingham CAMRA, design, layout, and typeset by Ray Blockley, and printed by Stirland Paterson, Ilkeston.

Advertising

Nottingham Drinker welcomes advertisements subject to compliance with CAMRA policy and space availability. There is a discount for any advertising submitted in a suitable format for publishing, JPEG, PDF etc. Advertising rates start from £30 for a small advert (1/16 of a page) in a suitable format. A premium is charged for the front and back page. Six advertisements can be bought for the discounted price of five (one years worth). Call Ray Blockley on 0115 968 0709 or 078 172 40940; or e-mail: drinkeradvert@nottinghamcamra.org for details.

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Useful Addresses

For complaints about short measure pints etc contact: Nottingham Trading Standards Department, Consumer Direct (East Midlands) Consumer Direct works with all the Trading Standards services in the East Midlands and is supported by the Office of Fair Trading. You can e-mail Consumer Direct using a secure e-mail system on their web site. The web site also provides advice, fact sheets and model letters on a wide range of consumer rights. Consumer Direct - 08454 04 05 06

www.consumerdirect.gov.uk

For comments, complaints or objections about pub alterations etc, or if you wish to inspect plans for proposed pub developments contact the local authority planning departments. Nottingham City's is at Exchange Buildings, Smithy Row or at

www.nottinghamcity.gov.uk

If you wish to complain about deceptive advertising, e.g. passing nitro-keg smooth flow beer off as real ale, pubs displaying signs suggesting real ales are on sale or guest beers are available, when in fact they are not, contact: Advertising Standards Authority, Mid City Place, 71 High Holborn, London WC1V 6QT, Telephone 020 7492 2222, Textphone 020 7242 8159, Fax 020 7242 3696

Or visit www.asa.org.uk where you can complain online

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Contents

2	Useful Drinker information
4	Up front: The bees in our collective bonnet
5	apas
6	2011 Nottingham Robin Hood Festival
7	Branch News: 2011 Nottingham Beer & Cider Survey
8	Amber Valley News
9	Vale of Belvoir News
10	Pub News: Branch Presentations
11	Collectors News: Grantham Canal Society Beermats
12	Evenin' All
13	Erewash Valley News
14	Fare Deals: Calverton and Wollaton
16	Cooking with Ale & Cider
17	News Brewing
18	In Praise of PUBLIC Transport: Around St Pancras
20	LocAle Locally - over to you
22	Provenance: Beer and Cider - the truth please
24	The City Pages: Luzern
26	Brewery Visit: Adnams, Suffolk
28	More Bottled Beer: Brancaster Brewery
29	Beer Stiles: 7 - Cressewell Craggs and Hardwick Hall
30	LocAle News
32	2011 Mild Trail Report
33	Tales from the North
34	In Memory; Discounts
35	Ray's Music Column & Gig Guide
36	Ray's Round
37	Trips and Socials
38	Paws 4 a Pint
39	Pips from The Core: Cider News
40	Post Box
42	Happy Hour
43	Diary
44	Beer Festivals



See me in the **ORGAN GRINDER** at Canning Circus

The Bees In Our Collective Bonnet

Invisible Addict...?

Or a Target for Puritanical Mass Bullying?

As I progress deeper into old age it seems that the authorities are increasingly out to persecute me using nonsensical rules to pile their misery on. It is not enough that they class me as a binge drinker because about once a week I like to relax over four pints of moderate strength beer (around 4%) or that the Council have introduced unintelligible rules that mean I am not allowed to catch a bus after 11pm unless it is a Saturday or Sunday. But now as I creep towards another milestone in only a couple of years, the magic age of 65, they have come up with the daftest edict you have ever seen and I am judging that by their own existing barmy standards!

The Royal College of Psychiatrists has produced a report, imaginatively entitled "Our Invisible Addicts", that recommends that people aged over 65 should restrict themselves to a small glass of wine for women or a pint of average strength beer for men each day! It doesn't explain the sexism of only recommending wine for ladies and beer for men but we will let that pass as the whole document is so appallingly put together for an academic document, with bizarre recommendations seemingly picked from thin air, few sensible explanations and illogical conclusions drawn from little apparent research. The report can be downloaded from the Internet via a straightforward Google search and it is worth a look just to see where such crass government recommendations come from and the flimsiest way they are researched and put together.

The report recommends that GPs screen everyone over 65 for excessive drinking and if they persist in ignoring this new "safe limit" treat them for addiction. Minette Marrin summed this up well in the Sunday Times when she said, "This is heartlessly silly. One can only gasp at the mindset of the people who dreamt it up. For its lack of perspective, lack of human understanding, lack of common sense and lack of political realism, this must be up there with the pronouncements of the Archbishop of Canterbury!" She adds, "No doubt there are geriatric problem drinkers. No doubt old people metabolise alcohol less efficiently than the young. No doubt booze interferes with pills. No doubt there are old people who drown their loneliness in booze. But none of that justifies this puritanical mass bullying."

The report recommends that General practitioners should screen every person over 65 years of age for substance misuse as part of a routine health check, using specific tools such as the Short Michigan Alcoholism Screening Test - Geriatric version (SMAST-G). Well this can be downloaded from the Internet; here it is in its entirety, it only takes a couple of minutes so see how you would score.

Scores: YES = 1; NO = 0

- 1) When talking with others, do you ever underestimate how much you actually drink?
- 2) After a few drinks, have you sometimes not eaten or been able to skip a meal because you do not feel hungry?
- 3) Does having a few drinks help decrease your shakiness or tremors?
- 4) Does alcohol sometimes make it hard for you to remember parts of the day or night?
- 5) Do you usually take a drink to relax or calm your nerves?
- 6) Do you drink to take your mind off your problems?
- 7) Have you ever increased your drinking after experiencing a loss in your life?
- 8) Has a doctor or a nurse ever said that they were worried about your drinking?
- 9) Have you ever made rules to manage your drinking?
- 10) When you feel lonely, does having a drink help?

The test then decrees that answering "Yes" to two or more questions is indicative of an alcohol problem! It would seem likely then that this test could well result in a high number of drinkers requiring treatment; can the NHS cope with such a surge in new patients and what of the cost?

It seems that every NHS appointment these days includes an interrogation on how much alcohol you drink, often with the information logged on your record. The current recommended drinking limits for everyone are 21 units a week for men and 14 for women. Yet as Steve Rogerson revealed in issue 97 of Nottingham Drinker, these figures were pulled out of the air and have no medical base, Steve quoted. Richard Smith a member of the Royal College of Physicians working party that recommended safe limits back in 1987 who said "I remembered the epidemiologist on the working party saying that we couldn't produce safe limits because we didn't have enough evidence. But the feeling of the working party was that they had to come up with something. So we combined the data we had with the centuries of experience of doctors on the working party of treating patients with various alcohol problems and came up with 21 units a week for men and 14 for women," he said. "It's probable that several of those on the working party drank more than that, but clearly when recommending what will be safe you want to be cautious."

In other words, it was a bit of guesswork, an arbitrary figure, but guesswork that has somehow become entrenched as a statement of fact. Steve rightly summed up his piece, which quoted a lot more facts in support of his views, by saying; "Problem drinking is only a problem for those with a problem, whether you drink heavily or lightly, beer can be good for you and is an enjoyable and legal pastime, so enjoy it!"

Since 1987 there has been some evidence that the recommended limits should be raised, indeed if the whole process had some basic common sense applied to it and utilised levels that were clearly more believable, it might start to become more useful and drinkers might accept the guidance and start to change their lifestyle appropriately. But so strong is the anti-alcohol lobby that this isn't going to happen and so we will be stuck with the current discredited advice that will be mainly ignored, aggravated by further stupid declarations like this latest one on the over-65s.

So, thanks to this heartless report, be prepared to continue to read "advice" that suggests anyone over 65 who drinks more than a cupful of alcohol needs medical help and watch as old people are now bullied about their modest drinking and shamed out of one of the few remaining pleasures of old age. When I was younger we were taught to respect our elders, now we seem happy to treat them with patronising contempt. Well I for one am not putting up with it, I am having a beer when I fancy one and will drink as much of it as I like and if they don't like it they can shove it where the sun doesn't shine!

Steve Westby

Nottingham City's Public Toilets

Or perhaps that should be: "Lack of Public Toilets"?

In response to Inspector Scurr's comment on Page 12.

While all at Nottingham CAMRA totally agree that the practice of urinating in the streets and doorways of Nottingham is abhorrent, it must be pointed out that the closure and removal of public lavatories in Nottingham has done nothing to help stop nor find a solution to this problem, merely made it far worse. To suggest that drinkers should use the toilet before leaving their last venue is missing the point somewhat.

Perhaps the following situation is familiar to many of us: We leave a pub in Beeston at 22.45 having used the facilities first. Upon reaching the Market Square at 23.15 to catch our next bus, we find we are in desperate need of finding a toilet - where on earth are we supposed to go as **there are no public facilities?** Pub doormen will not let you in to use the toilets unless you buy another drink - so compounding the problem.

The city has been shying away from this problem for far too long and it is time the council looked at finding a solution.

And that's another fine mess you've got us into!

Nick Tegerdine takes a further look at 'responsibility', but this time not discussing the issue of 'responsible drinking', but examining the role of servers, and of legislators of course.

Before I do any of that ... the good news.

The Poppy and Pint. Our researchers like it. The toilets are good, and it has coat hooks. Further however, this establishment is a model for the future, showing how a pub and it's local community can work together to sustain local facilities and draw different groups and ages together.

I have taken this pub as an example of what can be done with sufficient imagination and good will and I have waved it at the powers that be in that big London, saying that more like this would be a good thing. To be fair, no one has argued against yet, but then nothing has been offered to suggest that the idea has been taken up.

A special mention goes to ... **The Final Whistle** in Southwell. Our researchers described this a pub with much to commend it. There were some cautionary comments about the youth of Southwell drinking indescribable things from the bottle, but otherwise the establishment is highly recommended.

Of course, there's not so good news. A large hotel in the north of the city that cannot provide food other than a full restaurant meal, that has no cask ale, that charges more than £3 for a half pint of orange juice and lemonade, and that boasts possibly the most disaffected staff we have had the misfortune to meet for many a year. If King John returned to his former hunting lodge I am sure that he would not want to return, and neither shall we.

Responsible serving. Two Irish barmen were charged with manslaughter following the death of a customer from acute alcohol poisoning. The deceased had consumed several pints in rapid time, some of which had been laced with vodka, and then his friends (sic) ordered another pint with more than ten shots of various spirits in it which the man then downed it in one.

The defendants argues that the believed that the 'cocktail' was meant to be shared between the deceased man and his friends and that if they had realised that it was for him alone, then they would not have served it.

The deceased was said to be 'asleep and snoring', alone, in a function room at midnight. He was found by a porter at 6.00am and he was dead.

Now, the defendants successfully argued their case and were found not guilty. I have no argument against the court, but it cannot be right that the responsibility is left with the drinker himself. After drinking so much so quickly, and 'spiked' drinks as well, his judgement would have been impaired. As I see it the servers and his friends were not undertaking their duty of care to him, possibly through ignorance. I make that point about ignorance because I have seen similar things happening in local pubs, although thankfully rarely.

The message is: look after your friends and your customers. Ignorance is no defence. Someone's idea of a joke resulted in a fatality. It is avoidable with good management practice.

The Loi Evin. My comments about the French and their approach to alcohol have stimulated some debate. Good, that was the plan. For clarification, the advertising of alcohol in France does not depend on self-regulation or voluntary codes relying on the goodwill of the producers and retailers. It is controlled by law and contraventions are brought before a court with significant penalties available. In the last 20 years some 20 cases have been put before the court, with 18 of them resulting in successful prosecutions. Consequently, a change in alcohol advertising can be seen and measured.

The law makes clear that:

- Advertising is not be targeted at young people
- Advertising is not allowed on TV or in the cinema
- Sponsorship of sports or cultural events is prohibited
- Press advertising is permitted for adults, on radio channels under precise conditions, at special events (wine fairs, museums etc); when permitted the content is rigorously controlled
- A health message must be included on each advertisement.

Whilst the French are regarded as a healthy nation, the country has a long history of public health problems associated with the extraordinarily high levels of drinking. Fifty years ago the death rate in France was double that in England and three times that of the Dutch. However, the per capita consumption has dropped from 30 litres of absolute alcohol in 1960 to 13 litres in 2004.

My point is a simple one. Informed legislation allied with individual responsibility will result in public health gains and the freedom of the majority to enjoy a convivial pint. To achieve this we must all get our heads out of the sand and our backsides out of the air, and we must challenge the legislators to do the same.

Closer to home. We have noticed and we have been told about the number of people now wandering the streets clutching bottles of white cider and the like. This was the norm ten years ago but the situation had become much less visible in recent times. Now, as funding cuts hit services both statutory and non-statutory, we again have reports of residential areas being bothered by nuisance drinkers, of people literally crawling across busy main roads, drunken behaviour on trams, trains and buses, and of irresponsible serving to intoxicated people.

I do not wish to make any party political points here, but we are witnessing an abdication of responsibility and of duty of care by the authorities and it is deeply concerning. How then, with various awards and flags of various colours to fly, can a pub advertise on 'A' boards that it sells '2 vodka jellies for a pound', 'Jager bombs £2', and 'All spirits three shots for two'. We have indeed gone backwards, and quickly!

The present legislators do not appear to have alcohol on the agenda, save as for a commodity to raise taxes against.

Finally, some people with drinking issues require medical intervention, but the majority do not. Life assurance companies do not take kindly to 'alcohol problems' appearing on medical records, and so whilst we do not want to minimise the potential health risks of drinking too much and too often, for most people the 'insurance' risk is avoidable by seeking help from an independent source.

Keep in touch: nick@apas.org.uk or 07904 307380

The worst thing you can do about an alcohol problem is nothing

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and finding it hard to change?

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2011 Nottingham Robin Hood Festival

Dates For Your Diary: Thursday 13th to Saturday 15th October 2011

Plans are now well advanced for this magnificent event in the superb grounds of Nottingham Castle, which many people consider to be the best real ale and cider festival in the country. We are open 11am to 11pm each day with live entertainment all day and a wide variety of hot and cold food available at all times.

Tickets for the festival are now on sale and, whilst it is possible to pay on the gate, getting an advance ticket is the only sure way of getting in, particularly at peak times such as Friday evening and all day Saturday; early indications are already confirming that these sessions are almost certain to be full to capacity.

Tickets can be purchased online from our web site:

www.beerfestival.nottinghamcamra.org or over the counter at the Nottingham Tourism Centre in Smithy Row where there are no booking fees.

We need your help!

As always, our festival is run by unpaid volunteers and without their help it could not happen. So if you feel able to offer us a few hours' help or would like to get involved in any capacity, please talk to a committee member or look for the staffing form that now appears on the festival web site. Whilst our volunteers are unpaid we do make it worth their while and needless to say appropriate liquid refreshment is always one of the perks! However to ensure that they can gain access to the site and so that we can plan our requirements, we do ask for volunteers to let us know when they will be able to help and any preferences as to the type of role they might prefer. This is done through a staffing form, available online or at any branch meeting. If you are unsure of your exact availability so far ahead of the event, don't worry, just make your best guess and we will alter it later as necessary, as long as you let us know.

But What About The Beers? Or The Ciders?

The task of beer ordering is not initiated until fairly near the event as we like to obtain the latest beers and brews from brand new breweries. We have to order more beer this year so there will be more than the world record 848 different beers we had at last year's festival. As to the inevitable question on if we will reach 1,000 different beers this year we can't say yet. All we are promising is that there will be over 1,000 different real ales, real ciders and real perries! What we can say is that the quantity and range of cider and perry will be increased significantly and sourced from many more of the smaller, often local, producers.

In addition your personal choice will also be wider because for the first time we will give you the option of buying your drinks in thirds as well as half pints, as the 2011 commemorative tankard will have both a third and a half pint line on it!

Food and Entertainment

We always try to offer an interesting, good quality range of food and usually try to ring the changes from year to year. The final details are still being finalised but so far it looks as if these might include Romano's Burgers, Roast Pork and possibly Ostrich, Uley's Bratwurst, 24th Nottingham Scouts Peas & Stuff, Merry Berry Truffles, The Cheese Shop, Canterbury's Deli (including Tea & Coffee), and an All Day Breakfast bar.

Our impresario Mr Kirby is once again beavering away to give you

Please make use of the excellent Public Transport links available in and around Nottingham.
Don't Drink and Drive.



a packed and widely varied programme of live music and other entertainment. He has nagged the committee to such an extent that we have even increased his budget - so he has even more money to spend on quality artists (or "waste on a horrible racket" if you listen to a certain miserable branch chairman!). A full entertainment programme will appear on the web site as soon as Ray let's us have the information.

So Don't Forget

Get your tickets soon, just in case they sell out early, you would not want to miss it after all and watch for more updates on the festival web site

www.beerfestival.nottinghamcamra.org

Or follow us on our official festival facebook page:

Nottingham 2011 Beer & Cider Festival (<<< look for the festival logo)

Or via @nottinghamcamra on Twitter.

Beer Festival Meeting:

Weds 31st August.

Venue: Cross Keys, Nottingham 20:00





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Nottingham CAMRA's 4th Annual Beer & Cider Census

One Saturday last September, a number of hardy souls embarked on a pub crawl of Nottingham, consisting of around 120 pubs. A little excessive, maybe? Well, not really. The 120 pubs were split into 12 separate routes, and the 'pub crawl' had a purpose – it was the 3rd annual Nottingham Beer Census. The results were printed in ND101, and gave us some valuable information, such as the average price of a pint, and how much choice of real ale and real cider there is in Nottingham.

This year there are some small changes. The first is the date – this year's census is to take place on a **Friday**. Friday 23rd September 2011, to be precise. To keep things fresh, some routes have been amended. Reasons for this include some pubs closing, others opening, and more now selling real ale. One thing hasn't changed: **we need volunteers**.

So would you like to volunteer for a pub crawl?

All you need to do is:

1. Check your Diary – you must have enough free time on **Friday 23rd September 2011**.
2. Choose a route from the twelve listed below. Note that some routes consist of less than 10 pubs, as the time walking between pubs will take more time than other routes.
3. Contact nigeljohnson@nottinghamcamra.org to confirm your route.
4. Visit each pub on the route at any time of the day, **on Friday 23rd September only**.
5. Note down the names, ABV and prices of all of the Real Ales and Real Ciders / Perries on sale.
6. Have a drink (*optional...*).

Again, the plan is for all routes to meet in the Roebuck, St James Street from 10.30pm, when I can collect all of the census forms. However, if you are doing one of the routes that doesn't take in the city centre (ie routes 1,2 &3), then your results can be sent/given to me the following day.

Finally, you may recall that last year, 228 different real ales were on sale on Beer Census Day, compared to Sheffield's 240. Let's hope we can beat them this year! Let's also hope that the selection of real ciders/perries is an improvement on last year, and the 'big boys' don't dominate again.

Route 1	Route 2	Route 3	Route 4	Route 5	Route 6
Chequers	Flying Horse	Test Match	Riverbank	Gladstone	Dunkirk Inn
Hop Pole	Home	Monkey Tree	Globe	Grosvenor	Johnson Arms
The Bar	Ernehale	Stratford Haven	Riverway	Bar Deux	Boat
Crown	Vale	Larwood & Voce	Vat & Fiddle	Forest Tavern	White Hart
Last Post	Sherwood Manor	Poppy & Pint	Bentinck Hotel	Fade	Navigation
Cricketers	Samuel Hall	Lady Bay	Fellows Morton Clayton	Lincolnshire Poacher	Company Inn
Commercial	Robin Hood	Trent Bridge Inn	Canalhouse	Nags Head	Trip to Jerusalem
Greyhound	Chestnut Tree	Southbank	Approach	Golden Fleece	Salutation
Malt Shovel			Bank	Goosberry Bush	Malt Cross
Star			Roebuck	Hole in the Wall	
Victoria				Orange Tree	
11	8	8	10	11	9
Route 7	Route 8	Route 9	Route 10	Route 11	Route 12
Vernon Arms	Plainsman	Queen Adelaide	Plough	Portland Arms	Old Dog & Partridge
Frog & Onion	Woodthorpe Top	Lamp	Hawksley	Running Horse	Newmarket
Lion	Bread & Bitter	King William IV	Hand & Heart	Organ Grinder	Lord Roberts
Horse & Groom	Duke of Cambridge	Bunkers Hill	Cast	Falcon	Broadway
Fox & Crown	Rose of England	Castle (nr ice stadium)	Gatehouse	Sir John Borlase Warren	Old Angel
Horse & Jockey	Peacock	Newshouse	Fat Cat	Ropewalk	Keans Head
Spanky Van Dykes	Coach & Horses	Contemporary Bar	Sinatra's	Waltons Hotel	Cock & Hoop
Stage	Slug & Lettuce	Pitcher & Piano	Chameleon	Squash Club	Lloyds
Tap & Tumbler	Blue Bell	Cross Keys	Dragon	Fothergills	Cape
Bell Inn	Langtrys	Joseph Else	Yates	Castle (nr castle)	Pit & Pendulum
				Roundhouse	Thurland
					Hogshead
10	10	10	10	11	12

Young Members Update from Laura Brown

It has now been a few months since I took the role of young member's coordinator for Nottingham CAMRA, and it's been a busy few months. The 'Nottingham CAMRA young members' Facebook group now has over 70 members, giving young members an opportunity to communicate with each other and easily find out about real ale and cider events going on in and around Nottingham. I've also managed to persuade a few young members (which CAMRA define as people aged 18 to 30) along to some CAMRA socials, which were thoroughly enjoyed by those who attended.

In the coming weeks I will be planning some events exclusively for young members including brewery tours and a 'working social' event at the Nottingham Robin Hood Beer Festival. If you would like more information about young members, then you can email me on:

youngmembers@nottinghamcamra.org or search for Nottingham CAMRA young members on Facebook.



Annual Spyke Golding Literary Award

Sadly there appears to have been only a single entry for this award so far, which carries a **£100** cash and inscribed tankard 1st prize, plus a **£50** runner-up prize. The deadline for entries of a short story, article or poem, real or fictional, humorous or not, (maximum of 1200 words) is 1st September 2011. Please visit our branch website or use any of the contacts on page 2 for more details.

24th Nottingham Scouts say "Thank You"

Saturday 16th July saw the third 'Blackwoods' Beer and Cider Festival held at the 24th Nottingham Scout's base on Hucknall Road, Sherwood. Despite a wet start to the day, by late evening all of the beers and ciders had been sold, lots of chips, peas and faggots consumed, and much needed funds for the new build Scout Hut generated. On behalf of all members and organisers, a huge thank you is extended to all who came along and particularly members of Nottingham CAMRA for their support.

Amber Valley News

Amber Valley Camra Rail Ale Festival

The second Amber Valley CAMRA Rail Ale Festival at Butterley Station, Ripley, between 29th September and 2nd October, promises to be bigger and better than last year's successful, inaugural event. Once again, the main sponsor is the Queens Head, Marlpool.

80 real ales, augmented by carefully selected traditional cider and perry will be the mainstay of a festival which has a stellar line-up of bands headed by the Rollin Stoned on Saturday night. The Re-Entrants, a local comedy ukulele duo, will start proceedings on Thursday evening and Friday's entertainment begins with Jiggery Folkery, another local band, of the folk/rock variety. Returning by popular demand to headline on Friday night, are All The Kings Men, who took the festival by storm last year with their classy repertoire of rock and pop covers.



2010 Amber Valley Rail Ale Festival Bar

Saturday afternoon sees those fine exponents of the 400 year old tradition of Morris dancing, the Ripley Morris Men, who are veterans of the beer festival scene. Then, in the evening, comedy skiffle band, Kick "N" Rush are the prelude to the Rollin Stoned. The Rolling Stones' cover are widely regarded as the pick of the Stones' tribute bands as they replicate every facet of the Stones' stage act. The power, menace and sheer artistry of the music, allied to the flamboyant costumes so characteristic of the Stones, perfectly capture 1960s hedonism.



Culinary delights are assured with the Maharaja restaurant's Indian cuisine available for your delectation, and less exotic fare will be on offer, including a Pipers crisp stand. Steam train enthusiasts will be able to travel to Swanwick Junction on Saturday and Sunday afternoons, courtesy of the Midland Railway, Butterley. Subject to beer availability, the festival will be open noon to 3pm on the Sunday with ales at £2 a pint.

Advance tickets for Friday and Saturday nights may be purchased from the Talbot Taphouse, Ripley, Dew Drop, Ilkeston, Queens Head, Marlpool, Hunter Arms, Kilburn and the Midland Railway at Butterley Station, Ripley.

This year it will be so much easier and quicker for Nottingham based beer buffs to attend the festival, thanks to Trent Barton's new leather seated Rapid 1 service which bypasses Eastwood via the A610.

Ripley Revival is for Real

Many years ago, Ripley, the administrative centre of Amber Valley, had five collieries and the thirst of the miners was slaked, in the main, by the Nottinghamshire breweries. At the start of the 1990s the four remaining Notts breweries, Home, Mansfield, Shipstone's and Kimberley were busy supplying quality beer to their tied houses in the town. In the ensuing years, the breweries were picked off one by one by suitors leaving limited choice for the discerning drinker, and simultaneously a significant number of traditional locals called last orders.

Happily, however, in the new millennium, the real ale scene has improved immeasurably, and so in the spirit of the Derby CAMRA ABC (Annual Beer Census) I decided to take a look at what was on offer in the former mining town. A whistlestop tour of just eight pubs revealed 30 different beers from 15 different breweries. These numbers will, of course, receive a massive boost between 29th September and 2nd October when the Amber Valley Rail Ale Festival showcases 80 real ales at nearby Butterley Station.

Paul Gibson

A Campaign of Two Halves

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12/10

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Greetings From The Vale

News from the Big Country -

- AKA: Vale of Belvoir

The Darker Side Of The Vale Part Deux

The VoB Mild Trail Part Deux

Here we are again, to round up the news on the 2011 VoB Mild Trail. Sunday May 15th was our trip around the pubs and although numbers were seriously disappointing it was a Sunday afternoon very well spent. We started out from the Horse & Plough, Bingham as usual and were straight round to the Royal Oak, Car Colston where we had a very nice pint of Banks Ruby Mild. We propped up the bar for about 15 minutes before the curse of the pub crawl was on us, so it was up 'n' out, on to the Staunton Arms, Staunton. Here we had the Castle Rock Gate Keeper, which was a new one for me, and which I prefer over the usual Black Gold.

All too quickly it was onto Granby with first stop being the Boot & Shoe, here again we had another nice Banks Ruby Mild, and after a swift drink accompanied by Marts selection from 'the best Jukebox in the county', it was across the road to the Marquis of Granby for some fine Brewsters Cheval Mort. It was good to find both pubs in the village decently busy, but then it was onto the mad dash over to the Red Lion, Stathern for some Rutland Panther, a beer that normally seems to feature quite heavily on the trail but we haven't had so much of this year. Back in the bus then for the trek up to Old Dalby - as we passed the Sample Cellar, on our way to the Crown we spied the Nottingham Bus. Unfortunately the Mild was not yet on at the Crown, although was imminent, so we had something else - I have a vague recollection of it being Harvest Pale, but things were getting a bit foggy by this stage. It was then back down the hill to The Sample Cellar, passing the bus of Nottingham reprobates again, who apparently were lucky at the Crown, as the Mild was on just in time for them, and we are told it was very good - hmmmph!!!

I think everybody was beginning to flag by this time, as we stayed at the Brewery for nearly an hour. The Nottingham lot had cleared out the Dark Horse at the bar, so we had to have it in jugs from the cellar - oh well, it's a hard life innit! We finished up the trail by rolling down the hill, and up again, to the Golden Fleece, Upper Broughton. We had a very nice pint here, but cannot remember what it was, the taking of notes gets a little scratchy at the 9th pub - I know, a poor excuse for a secretary, blah blah. This was our last stop before whizzing back to the Horse and Plough, as time was up for the minibus. Overall, it was a great trip out and bigger numbers would have made it worth hiring the bus for an extra couple of hours. We are 'umming' and 'ahhing' about whether to do one again next year, just depends if we can get the support.

Our June Meeting, still technically within Mild in May was up at the Manners Arms, Knipton for some very good Belvoir Dark Horse. Probably the beer we have seen the most of throughout Mild in May, but it never disappoints, and this is borne out by the number of times it featured in the votes for the pub serving the best mild on the trail. The overall winner was the Horse and Plough, Bingham, with the Crown & Sample Cellar, Old Dalby and the Plough, Hickling coming joint runners up. Also getting votes were the Marquis of Granby and the Martins Arms, so it was a good spread of votes. Winner of the Mild Trail this year was David Mason so a fantastically cheap prize will be winging its way out in about 3 years' time. So that's it for Mild in May 2011, apart from a big thanks to Mild Trail Meister Eddie Fendel for putting the leg work in once more.

We were at the Bingham Rugby Club Beer & Cider Festival on Sat 25th June. They had started with 12 beers and 7 ciders on the Friday and there was still a very decent selection on the Saturday evening. Beers we tried included the Belvoir Two Aitches 5.2%, Blue Monkey Infinity 4.6% and the Burnard's Norfolk Oaky Dokey Cider 5.2%. I was told that Miss Whiplash or Devon Dumpling would suit me, but I ignored this.....

July saw us up at Buckminster for our July meeting. There I had the Grainstore Silly Billy, which was in good form. The beer itself is a little to bitter for my tastes but that's just me! The food menu is well worth checking out and for a mid-week evening

the pub was by no means empty. We had our meeting in a very comfortable library room, so there is plenty of cozy drinking areas here as well as the restaurant. This is a pub that I always wish was a bit closer to us as the long drive means that we don't get out there nearly often enough.

Well, that's about it for this month, apart from Mart wanting to thank everybody for their concern and for expressing their relief on his behalf to hear that he is not in fact married, it was just a scary mistake, and everything is fine.....har di har har (sarcastic laugh, in case anyone's wondering).

TTFN

Bridget Edwards

Brewers And Drinkers To Face Yet Another Challenge

Malt Prices Set To Rocket?

The coming year could prove to be a challenging one for our brewers. This year's barley crops are looking very unhealthy with patchy ripening and an unhealthy-looking yellow colour developing. There are also reports that this poor crop is being affected by the recent wet weather and it is germinating in the ear.

On top of this, other producing countries have had similar disastrous weather and crop failures; what limited stocks of British barley there is available to malt will have the wrong nitrogen levels, or at least levels difficult to work with. Add on the price of drying the wet Malt (gas or oil) and the production price will rocket, pointing towards beer becoming seriously more expensive.



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Pub News Presentation Time

Nottingham Pub of the Year 2011 : The Crown, Beeston

On Thursday 2nd June, members of Nottingham CAMRA joined the drinkers at **The Crown, Church Street, Beeston** to present the staff with a consecutive Nottingham CAMRA Pub of the Year certificate.



Left: Vice Chair David Mason presents manager James with their 2011 Nottingham CAMRA Pub of the Year Award. Centre: James and Cellar-Manager Joe pose with the certificate. Right: Joe, David and James look more comfortable when behind the bar at the Crown.

2011 Nottingham POTY Runner-Up THE VICTORIA HOTEL



Ray Kirby presents **Victoria** manager Neil Kelso with the Runner-Up Award.

Stout & Porter Stroll Best Pub Display THE ROPEWALK




Ray Kirby presents **Ropewalk** manager Nick Kay with the Award for Best Display.

Stout & Porter Stroll Best Pint THE VAT & FIDDLE



Chair Steve Westby joins Ray Kirby in presenting the **Vat & Fiddle's** Tony Aram (left) and Ed Sullivan with their Award.

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Nottingham Brewery And The Pub People Co's Winning Brew



when we went back the following day it had sold out.

Nottingham Brewery are extremely pleased by the success of the beer that they brewed for the **Pub People Co** - as are the folk at the PPC as it has been a tremendous success, the original batch selling out very quickly. 40 firkins of 'Summer Daze' were produced and much of that sold out over the first weekend. A second batch was quickly ordered and may well have already been sold by the time ND105 gets to print. The staff at ND HQ took the office guard dog along to the PPC's Green Dragon at Hucknall for a pint or two of 'Summer Daze'; sadly



The Crown on Western Boulevard has been taken over by the PPC, who have also acquired the Sir Barnes Wallis in Ripley, both outlets to remain outlets for real ales, with any further plans still to be decided. Meanwhile the Robin Hood in Sherwood is set to receive a major overhaul before Christmas. The Waggon & Horses in Redhill has had it's refurb completed.

The Lord Nelson will be holding the "Summer Gathering" music festival over 14-15 August, while the Bunkers Hill will be working with local shops to promote the Hockley area of Nottingham with a range of activities in September. Check for details.

Grantham Canal Society Launches Beermat Collection



The Grantham Canal Society have worked with and been sponsored by four local micro breweries to produce a set of five beermats as pictured above. As the 33 mile long route of the canal runs from Nottingham to Grantham it was a fairly logical decision to involve breweries in both towns, who were involved in not only sponsoring the production of the beermats, but also providing great encouragement for the project. The five beermats feature line drawings of scenes along the route of the canal, with four of the series having a reverse print of the four breweries involved: Nottingham and Maggie breweries from Nottingham, while Oldershaw and Newby Whyke breweries provided the Grantham contingent.

A total of 14,000 beermats have been printed, 8,000 of which will be distributed by the individual breweries; each brewery will have

1500 of their own mat design plus 500 of the Grantham Canal Society mat. The GCS have 750 complete sets of 5, which they are happy to exchange for a donation to their canal restoration funds; a cheque donation in excess of £2.00 to cover P&P will secure a set. See: www.granthamcanal.com Tel: 0115 914 5002

Cheques to: Grantham Canal Society,
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City Centre Inspector Leona Scurr reports



I recently attended a seminar presented by Philip Kolvin QC who practices in the field of licensing. We discussed the Police Reform and Social Responsibility Bill and the proposals for a late night levy. A percentage of this levy will go back to the police to help fund patrols within the night time economy.

The unintended consequence of this levy may however be that venues within Nottingham's Business Improvement District (BID) vote not to pay the BID levy if they are also being hit with a late night levy too.

The leisure BID has now been in full operation for over two years, helping to deliver projects from events such as the Food and Drink Festival

and the Hockley Hustle music festival. It has also funded several access and safety initiatives such as the teams of taxi marshals available to ensure people get home safely at the end of an evening out, and business benefits such as subsidised training and discounted membership to 'Nottingham Businesses Against Crime'.

It has helped develop excellent partnership working with the police, street pastors and Nottingham City Council, and has been significant in delivering huge reductions in violent crime across the city centre. The last thing we want to do is cause revellers to all spill out at midnight, deter long term investments in the city, prevent diversity and push business into the suburbs. We clearly need to assess the impact that any additional levy could have.

At the beginning of June Nottingham applied to be re-accredited

with 'Purple Flag' Status. Purple Flag standards include:

- A raised profile and an improved public image
- Increased visitors
- Increased expenditure
- Lower crime and antisocial behaviour
- A more successful mixed-use economy

The assessment went well and I am confident that we will be awarded this prestigious status for yet another year. It reflects well on all the businesses and agencies involved in making Nottingham safer.

One thing that I have noticed, and I am determined to crack down on, is the increasing number of people urinating in the street. This is a health hazard, and it is not pleasant to see (or smell!).

Spare a thought for those working in our shops and local businesses, who have to walk through the smell of urine on the doorsteps every morning on the way into work, and use their own time to clean it up before it puts off others.

We need people to be responsible and before leaving their last venue, use the toilet. 'Spending a penny' in proper facilities means you won't be out of pocket with a fine! We will not tolerate people using the streets in this way, and my officers will be taking positive action to make people think twice.

Please read Nottingham CAMRA's comment on the problem of access to toilets - public or otherwise - in Nottingham City after nightfall. See page 4.



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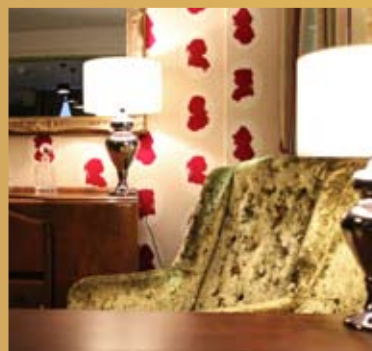
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Erewash Valley Festival News and Cider Pub Winner News

A special commemorative beer will be launched when Erewash Valley CAMRA's second Long Eaton Beer Festival takes place at the Westgate Suite, Westgate, in Long Eaton on Friday 16th and Saturday 17th September.

With over 40 real ales on sale - ten from local breweries - plus ciders, perry and country wines, the festival will also pay a special tribute to popular local councillor Bill Camm, who died recently, with a special dark beer brewed in his honour. Bill was an Independent borough councillor for Sawley, a former Mayor of Erewash and also a county councillor. A real 'man of the people', Bill had served on local authorities since 1961 and was still a member of Erewash Borough and Derbyshire County councils when he died aged 79. A carpenter, he was originally a Labour councillor but, after falling out with the party, became an independent and never lost a local election, building up one of the biggest majorities in the history of Erewash. His memory will be honoured at the festival by Bill Camm Stout, a 5.2% beer available on cask or in bottles, and brewed with the help of Nutbrook Brewery.

The festival, which was a huge success last year, is open from noon until 11pm on both days and will be officially opened on the Friday by current Mayor of Erewash, Coun Kevin Miller who will also tap the first barrel of Bill Camm Stout.

Admission is £2 before 6pm and £3.50 afterwards though CAMRA members will be admitted for £1 at all times. Limited souvenir beer festival glasses will be available to purchase for £2.50 and food will be available.

There will be live music on both nights from popular beer festival regular bands 'Verbal Warning' on the Friday night and 'Kick N Rush' on the Saturday evening.

Anyone willing to help out in any way, shape or form at the beer festival should contact staffing officer Janet Lomas at janet.lomas@gmail.com as soon as possible.

Designated drivers using satnav to get to the festival may wish to note its postcode of NG10 1EF.

News Round Up

Erewash Valley have also organised a pub crawl of Derby for Saturday, 20th August, starting at the Falstaff at noon or meeting at Derby Bus Station at 11.45am, ready to catch the number 35 bus to Normanton. From the Falstaff the crawl will move on to the Friar Gate area before finishing at the Five Lamps. Contact Mick on 07887788785 or 0115 9328042 after 6 pm for further details.

Erewash Valley are busy plotting a re-match with Derby branch after the narrowest of defeats in a recent skittles social. Ilkeston's Spanish Bar, which has also just won the Erewash Valley CAMRA Summer Pub of the Season award, hosted the game which saw Derby win one game, Erewash another and the final one drawn. But once pins were added together, Derby scraped home by a single pin. So, on a date to be arranged, Erewash will head out to Derby on a revenge mission!

As the **Marlpool Brewery** approaches its first birthday it can look back on a successful first year highlighted by the imminent opening of its off-licence shop. A popular feature that has been running for a while, are the tasting sessions run on Saturdays and most Sundays between noon and 6pm. Here you can enjoy a pint for only £2 while sat in the atmospheric brewery courtyard or parlour.

Another Erewash Valley brewery, **Coppice Side**, have a new brew called Owd Miner - a copper 4.0% bitter. They are also tying up an account with Wetherspoons which may see their beers in those outlets soon.

Meanwhile **Nutbrook Brewery** recently brewed a beer to commemorate the twinning of Ilkeston and the French town of Châlons-en-Champagne. The beer was presented to local dignitaries from both towns. Once again Nutbrook Brewery will be sponsoring the glasses at Erewash Valley Beer Festival.

For more information on Erewash Valley CAMRA visit: www.erewash-camra.org or via Facebook and Twitter.

John Lomas

East Midlands Cider Pub Of The Year

Erewash Valley CAMRA's Pub of the Year, the **Queen's Head** at Marlpool, is celebrating another award. This time it has been named East Midlands Regional Cider Pub of the Year. The Queens Head in the Erewash Valley branch area is no stranger to awards. Within the last four months it has received not only branch pub of the season and branch pub of the year but has now been especially recognised for its commitment to real cider.

The pub, on the corner of Breach Road, Marlpool, is set back from the main road between Heanor and Ilkeston and started life as a Shipstones pub before being owned by a large pub company who could not make it pay and had allowed it to be turned into an Indian restaurant. It was then shut for a while and reopened almost two years ago when brothers Andrew and Stefan Rutherford decided to run the sort of pub they would like to drink in. The result was a lavish, not to mention expensive, labour of love. The brothers have spent £250,000 renovating the interior, with several drinking areas around a central bar. What they wanted was a permanent beer festival, so there are at least 15 beers and 15 ciders on at any one time. You drink them in immaculate surroundings, uninterrupted by music, TVs, dartboards or gaming machines.



Friday 15th July saw The Queens Head receive its award for the East Midlands CAMRA Cider pub of the year. In CAMRA terms, the East Midlands area covers Derbyshire, Nottinghamshire, Leicestershire, Rutland & Northamptonshire making this a much prized award.

The certificate was presented by branch chairman Stephen Boa to a packed pub of locals and CAMRA members alike. Stephen joked that with there being so many ciders & perries available that evening he had ran out of fingers and couldn't count them all and the final figure of 27 was agreed upon with the help of bar manager Dan. There was an excellent range of ciders available including old favourites from Wilkins and Hecks as well as a local from 3 Cats Cider, Morley, Derbyshire. Outside the weather was kind to us and allowed the spectacular, free, hog roast to go ahead and soak up the fine real ales & ciders that were consumed by all.



It was also announced that Stefan & Andrew will soon be opening a sister pub in nearby Ilkeston. The pub on Stanton Road, formally known as Finn M'Couls will be returning to its original name of **The General Havelock** and after a major re-fit, will be run on much the same lines as The Queens Head, featuring a wide range of beers & ciders in comfortable, traditional surroundings.

Anyone wanting to try their ciders has a great opportunity on Saturday, 3rd September when the Queen's Head will be holding a **Cider Tasting Day**. Starting at 2.00pm, 15 ciders and five perries will be on offer to try and there will also be two guest speakers: Chris Rogers of "3 Cats Cider" and Nev Middleton, of Shardlow Brewery, a local cider wholesaler.

The £7 admission charge includes seven 1/3rds of cider or perry, plus a buffet. To help judge the amount of food required, the pub are asking people to try to pre-purchase their tickets, either from the pub, at branch meetings or socials, or by post from: Erewash Valley CAMRA, c/o: 47 Albany Street, Ilkeston, Derbyshire. DE7 5AD.

Any questions please contact Stephen or Anyas on 0115 8499967 or email: anyasnsthen@gmail.com

David Callan

John Westlake samples some of the places in our area where good food and good ale go hand in hand

Lying approximately eight miles northeast of Nottingham, the village of Calverton was just a small rural community until the sinking of Calverton Colliery in 1937 brought with it an influx of workers and a period of rapid expansion. The pit finally closed in 1999 but the village has continued to thrive with no less than four pubs, one of which, the Admiral Rodney, has recently enjoyed something of a makeover. Situated squarely on Main Street, with a large car park and neat beer garden to the rear, the white painted facade looks smart with the familiar green, gold and black livery of Everards, the Leicester based family brewery.



Stepping inside, three distinct rooms encircle a central bar where four handpumps dispense Everards Tiger Bitter alongside two guest ales and a traditional cider, with a nearby blackboard announcing guest beers yet to come. The decor is traditional English country inn with dark beams, cream painted anaglypta walls highlighted here and there in red, scrubbed-top tables and an eclectic array of chairs. And yet more blackboards featuring everything from coming events to dishes of the day are liberally distributed in all areas.

The printed menu offers such delights as chicken piri-piri, a marinated breast doused in the pub's own blend of spices, served with a traditional tomato and onion salad and rustic chips (£7.25) or, maybe, a 10 oz rump steak with all the usual trimmings (£9.95), as well as a lunchtime only choice of well-filled paninis and doorstep sandwiches. But it is the extensive list of blackboard specials that has caught my eye, where I am tempted by grilled asparagus topped with Parmesan and a poached duck's egg with new potato salad (£6.95). However, it is the rather more modest home-made chicken liver pâté with warm, crusty bread (£3.50) that wins me over for starters.

It turns out to be an excellent choice. An oval platter soon arrives bearing ample chunks of warm, granary bread alongside a small, sealed Kilner jar decorated with watercress and a wedge of lemon. A generous roundel of lightly salted butter completes the presentation and more butter has formed a seal on the surface of the pâté itself, which has been dressed with a bay leaf and a scattering of pink peppercorns. Rich, firm textured and with a real depth of flavour that almost takes me by surprise, it is a thoroughly enjoyable and all too moreish beginning.

And so to the main course and another difficult choice. Is it to be the slow braised oxtail beneath a herb suet topping served with fresh veg., or oven baked haddock with sun-dried tomatoes, chorizo, asparagus, new potatoes and salad (both £7.95)? It all sounds very mouth-watering but after much deliberation, my order goes in for the latter (healthier?) option.

It is not long before I am surveying a more than hearty and enticing plate of food. It can be all too easy to overcook fish but not here:



a plump fillet of haddock, perfectly moist, flaky and flavoursome is garnished with nicely cooked asparagus spears, diced and suitably spicy chorizo sausage and earthy wedges of sun-dried tomatoes, the disparate flavours all blending together in complete harmony. Helping to fill the plate are enough buttered and unscrubbed, waxy new potatoes to supply a small greengrocers, dusted with fresh, chopped parsley, and a nicely dressed salad of mixed leaves, tomatoes, red onion and cucumber. It is certainly excellent value for money and my only criticism is that, apart from one or two overlooked fish bones, I have been unable to resist eating rather too much!

For those able to soldier on to desserts, there are plenty of choices to help pile on the calories. A classic knickerbocker glory is a blast from the past and there is cornflake tart with either custard, pouring cream or ice cream (both £2.75). I just wish I had room to attack the Admiral Rodney's Great British cheeseboard: Cropwell Bishop blue Stilton; Somerset brie; Lincolnshire Poacher and sage Derby, served with biscuits and home-made pickle (£4.95). It ought to be the perfect accompaniment to a fine pint of Tiger but that will have to wait for another occasion, hopefully soon, very soon.

Situated at the junction of Wollaton Road (A609) and Lambourne Drive, the Wollaton Pub and Kitchen is a nicely proportioned, substantial roadhouse occupying a pleasant garden setting with outside tables and plenty of car parking space to the rear.

Upon entering, it is apparent that a lot of thought has gone into breaking up the capacious interior into more intimate drinking and dining areas, some slightly raised and others featuring banquette



seating in vibrant colours that contrast pleasingly with the otherwise muted magnolia and pale green decor. Also pleasing to see are the six handpumps along the bar featuring the ever reliable Castle Rock Harvest Pale alongside Black Sheep Bitter, three regularly changing guest beers and Proper Moleface Ale, a recent innovation specially produced by the Magpie Brewery here in Nottingham for the Wollaton's owners, the Moleface Pub Company. This enterprising little group of pubs places great emphasis on using local suppliers wherever possible and many of these, such as local grower Hughie's Spuds and Paolo's Seafood of West Bridgford, are mapped out on the reverse side of the printed dinner menus.

Dinner could be Wollaton langoustine soup with Cheddar and onion bread (£5.00) or salt cod brandade, pea shoot salad, chorizo oil and toast (£5.50) followed by pot roast ox cheek with potato and parsnip gratin, smoked bacon and onion gravy (£12.50) or one of my favourites, pan roasted devilled lambs' kidneys served with sweetbreads, black pudding and buttered kale (£11.95). Understandably, however, the lunchtime menu is a bit more limited, with a number of lighter dishes such as soup and sandwich combinations, but there is still plenty to choose from and their 'Famous Five' offer promises excellent value for money: for five days (Monday to Friday) five dishes marked with a double asterisk are available for just £5.00 each.

I decide to kick off with potted brown shrimps (£5.50), which soon arrive in a neat little sealed glass jar with two chunky slices of toasted, home-made white bread and a red onion and watercress garnish, all appealingly laid out atop a hefty, rustic wooden trencher with a separate dish of butter on the side. Solidly entombed in herb infused butter together with finely chopped carrot and onion, the shrimps are both tasty and succulent despite their diminutive size, the soft texture contrasting nicely with the crunchy toast. It is an encouraging start and I am already looking forward to the hickory smoked sausages with mash, buttered greens and onion gravy (normally £8.95 but one of today's £5.00 specials) I have ordered for the main course.



Made by Owen Taylor and Sons of Alfreton, three pork based sausages eventually arrive, Cumberland style in mini coils, atop a bed of smooth and creamy mash and accompanied by wilted, buttery leaves that look as if they could have come from a Savoy cabbage, the whole ensemble surrounded by a puddle of a rich and intensely onion-flavoured, dark brown reduction. Firm and meaty

with traces of chopped red peppers lurking within, the sausages have more of a hint of paprika than smokiness about them but are none the worse for that. Faultlessly cooked, as are all the ingredients, it is a simple yet accomplished dish that has to be worth every penny of its discounted price tag. Even their own Moleface 'Proper English mustard' really lives up to its name.

Once again I have no room for dessert but those with a sweet tooth are well catered for, with such gooey treats as sticky toffee pudding, toffee sauce and Blackmore Farm clotted cream or strawberry Eton Mess with honeycomb (both £5.50).

The Wollaton has seen more than its fair share of incarnations over the years but the choice of well kept cask beers, combined with the quality of its food offering, has never been better than it is today. It thoroughly deserves its success.

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Main Street, Calverton, Nottingham, NG14 6FB
Tel: 0115 8410867
Food served: Monday to Saturday 12 – 8;
Sunday 12 – 6.

The Wollaton Pub & Kitchen

Lambourne Drive, Wollaton, Nottingham, NG8 1GR
Tel: 0115 9288610
www.thewollaton.co.uk

Food served: Monday to Saturday 12 – 5 and 5 – 7;
Sunday 12 – 5 and 6 – 9.

Cooking with Ale and Cider

Chicken, Leek and Perry Pie



Whilst rummaging around in the ND HQ fridge the other day, I came across the uneaten half of a roast chicken from dinner the day before. As I pondered making a chicken sandwich, I spotted some leeks so decided to make a pie; Gail was at work and it was my turn to cook so I just dived in. We also had some good bottled perry - not the nasty "pear cider" rubbish, but good, tasty, full-bodied Herefordshire Perry. So in true "bloke-cooking" style, I switched into experiment mode.

Real perry contains a good level of citric acid, not malic acid as is found in cider, so the often "old-fashioned lemonade" hit from true real perry works very well with chicken, as well as with other types of poultry. Use whichever type of pastry you prefer and it can be rolled out as thick or as thin as you wish. If you intend to use fresh chicken and cook it purposely for the pie, I'd recommend using boneless chicken thighs. Lastly, use an oven-proof pie dish with some depth, around 50 mm / 2" should be enough. Serve the pie with some fresh seasonal vegetables: runner beans, new potatoes and garden peas go very well with this dish.

Ingredients

Cooked Chicken - leftovers or freshly cooked
3 or 4 Leeks - washed, trimmed and thickly sliced
Butter and Olive Oil
Shortcrust or Flaky Pastry
1 pint / 500 ml Real Perry
1/2 pint / 250 ml chicken stock
2 x Tablespoons Plain Flour
Cornflour
Seasoning

Seasonal accompaniment: Runner Beans and freshly picked peas.

Method

Heat a large heavy-based frying pan and add a good knob of butter and the same amount of olive oil. When the butter starts to sizzle, add the sliced leeks and reduce the heat; the leeks need to fry gently and slowly, without browning. Turn them occasionally.

While the leeks are cooking, cut up or pull apart the cooked chicken meat into chunky pieces. Make up the half-pint of chicken stock. When the leeks are soft, add the chicken and stir regularly to ensure the chicken is thoroughly heated through. Sprinkle the two tablespoons of flour over the chicken and leek mixture, stirring all the time. Cook for a couple of minutes to ensure the flour is cooked. Slowly stir in the chicken stock followed by half of the perry. Slowly bring to the simmer to thicken the sauce, stirring all the time. Add black pepper and check the seasoning. With the pan off the heat, use a combination of slotted spoon and sieve to remove the chicken and leek mixture from the pan, and into the pie dish, leaving a good part of the sauce in the pan. Cover the filling with your choice of pastry and pop the pie into an oven pre-heated to suit your pastry (around 190C - Gas 5). Cook for around 30 - 40 minutes.

Put the pan of sauce back onto the heat and stir in the remaining half-pint of perry. When it comes to simmering point, check the thickness and if necessary add a little cornflour blended with milk to get the thickness you require. Briefly bring to the boil and then reduce the heat and simmer for a few minutes.

Serve the pie with boiled new potatoes, runner beans, garden peas and a jug full of the perry sauce. Plus a glass or two of perry!

**WHATEVER
YOU DO,
TAKE PRIDE.**



Steve Westby Keeps Us Up To Date With The Micro Brewing Scene Another month – another new Derbyshire Brewery!

News of not one, but two, new breweries in Derbyshire in this edition, plus news of a new pub brewery in God's own county as well. Firstly the **Black Iris Brewery** will be firing up the brew kettles for the first time in August, when it will be the only brewery in the Cathedral Quarter in Derby City centre. The 6 barrel brewery is located at the Flowerpot pub, and had originally operated as the Headless Brewery from August 2007 until it closed down in summer 2010. The brewery has been leased from the pub's owners by Alex Wilson, Nick Folkard and Jim Grundy and will operate it as a separate business to the pub, although their beers will be sold there.

Alex completed a NVQ qualification at Brewlab in Sunderland and Nick is a degree level chemist. After working in the Lincolnshire Poacher on Mansfield Road in Nottingham both decided that they should give brewing a go since the two of them loved beer and pub culture. Alex and Nick are looking to brew a variety of different styles, not just focusing on low ABV pales, but names are yet to be decided. They are aiming to commence brewing on the 1st of August, initially with an output of about 10 barrels per week.

The new brewery will be officially launched at a beer festival in the Flowerpot on Fri 26th August till Mon 29th August. There will be live music and admission is free. All festival beers will be sourced from breweries within 20 miles of the Flowerpot (about 40 in total).

The Derby Drinker reports that yet another new brewery, Derbyshire's 39th, is being built in a heavily refurbished set of stone farm barns at Shottle. Work started on the **Shottle Farm Brewery** in April and the transformation in eight weeks is impressive. It will be a most attractive building. Tony Laven, a farmer/brewer/former publican, and Rob Parker (ex-Edale Brewery) have teamed up to bring brewing back to Belper (it ceased in 1971 when the *Nag's Head* gave up its brewer-for-sale licence). The 10 barrel brew length plant is due for completion by the end of July. The George & Dragon, Belper have agreed to be an outlet.

Meanwhile there was welcoming news a few weeks ago when Great Northern Inns announced that they were taking over the **Trent Navigation** on Meadow Lane, Nottingham. Not only that but they hope to install a brewery there before the end of the year! Great Northern Inns are the successful local pub company that run the Approach, Globe, Southbank and Monkey Tree and recently made a brilliant job of refurbishing the Cross Keys on Byard Lane.

The Trent Navigation began life in the early 1800s, serving the needs of workers and visitors travelling the nearby Nottingham Canal. The old stable



blocks behind the pub were built to accommodate the many horses used to tow the canal boats. In the 1880s the pub was acquired by London brewers Truman, Hanbury & Buxton (THB). Founded in 1666, beer was produced at the brick lane brewery in the Spitalfields area of London for over 300 years. In 1873 THB acquired the Philips Brewery in Burton upon Trent, considerably expanding their production. The Trent Navigation Inn was supplied from Burton and was in the Truman estate until THB ceased operation in the early 1970s. The Trent Navigation Inn was one of only a few Truman pubs in the Nottingham area (the others being the Curzon Arms on Curzon Street; the Imperial Hotel on St. James Street; the Plumpton Arms on Bunbury Street; and the Norfolk Hotel, on London Road). Today the Trent Navigation Inn is the sole survivor.

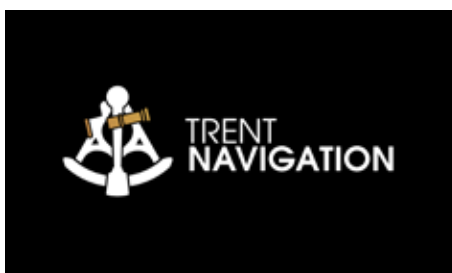


Unfortunately, since the time of its acquisition from Truman, Hanbury & Buxton in the 1970s the pub entered a period of gradual decline, culminating in its closure in 2006. In 2008 new owners purchased the building and spent a considerable sum on an impressive, if expensive, refurbishment, at which point they announced future plans to install a brewery in one of the old stable blocks. But the new venture was not too successful and work was never started on the brewery, instead there were stories of the business being up for sale. Now Great Northern Inns have taken control we can look forward to a prosperous future for the pub, if the great job they have done with their other outlets is any guide. And they were quick to say that the plans for a brewery will now go ahead, hopefully with the new venture being in operation before Christmas. Nottingham CAMRA wishes them every success with this venture.

Dancing Duck Brewery.

Since opening her Derby-based brewery back in December, Rachel Matthews has seen the reputation for her Dancing Duck beers rapidly increase and they are now much in demand in the East Midlands. Her first three beers have now become well established and so she has added a fourth beer to her range of regular brews. **"Nice Weather 4 Ducks"** is a 4.1% Copper Coloured Fruity Summer Ale packed full of flavour. Described as "Blackberry, strawberry and floral rose notes in perfect balance with just the right amount of malt character", it is a refreshing summer thirst quencher, fruit salad in a glass in fact! Although just to be clear it hasn't got any actual fruit in it, but it can truly be said to be a fruity brew!

Dancing Duck have now become partners in the **Exeter Arms**, a former Marston's pub right in Derby city centre. It now sells Dancing Duck beers together with a selection of guest brews.



In Praise of PUBLIC Transport

No 71 Of A Series In Which Nottingham CAMRA Look In this edition, Steve Rogerson presents some options of where to have Real ale in and around St Pancras

Many of us have had that awful wait at St Pancras station in London desperate to get back to Nottingham but no trains showing for a while. There are, however, some decent alternatives for a good pint of ale while passing the time. And the first stop, for those with not long to spare, is on the station itself.



Betjeman Arms, St Pancras Station

On the upper concourse of St Pancras station, this is one of the best railway station bars in the country. There is seating on the concourse itself or inside in a smallish bar. Alternatively, a pantry and dining room are available in which travellers can spread out. There are normally three or four real ales available plus an international bottled range from as near as Belgium and the Czech Republic, to as far as South Africa and the USA; these are not the bland lagers America is known for but samples of the growing craft ale movement. If the pub has a downside it is that the food menu is a little pricey.



Euston Flyer, 83 Euston Road

This large multi-level Fuller's pub opposite the British Library, has eight handpumps on the bar serving four or five real ales all from the Fuller's Brewery in west London. The popular ESB and London Pride are joined by less well-known or seasonal ales. For Belgian beer lovers, bottled Chimay, Duvel and Leffe are also available. The beers are complemented by a reasonably comprehensive pub food menu. There are lots of different sizes and shapes of tables scattered around the bar providing ample seating on all but the busiest days. Large screens show sports.



King Charles I, 55 Northdown Street

A small, friendly pub down the back streets near Kings Cross station, the King Charles I has four handpumps, all normally on with a rotating selection of real ales and at least one reserved for one of the many ales from the local Brodie's brewery. Bottled beers from Brodie's also form part of a largish bottled range. The inside of the pub is dark and cosy, with masks, horns and animal heads adorning the walls. Seating is either on stools at the bar or around wooden tables, and a bar billiards table provides amusement. They also keep a 'shove ha'penny' board behind the bar, should anybody fancy a go. The pub does not do meals but is happy for customers to bring their own food or order it to be delivered; menus from local takeaways are on the bar.



Mabel's Tavern, 9 Mabledon Place

An open plan Shepherd's Neame pub, open plan that is apart from a little snug at the front, this venue has up to five of the brewery's real ales on at any one time. The seating is modern and comfortable, ranging from tall stools to two lovely read-leather armchairs. Nicely decorated, beer paraphernalia and books shelves give a homely feel. There is a small amount of outside seating at the front.



In Praise of PUBlic Transport

At The Use Of Buses, Planes And Trains To Visit Pubs a decent pint while waiting for a train from London to Nottingham

Inside St Pancras station is a statue of Sir John Betjeman, the late 'Poet Laureate' who led - and won - the battle to save the magnificently Gothic, Grade 1 listed, St Pancras Station buildings from destruction. He described the plans to destroy the Victorian Gothic facade and replace it with low-cost concrete modernity as a "criminal folly".



Doric Arch, Euston Station

This upstairs Fuller's pub at the front of Euston station has ten handpumps with usually two or three reserved for guest ales in addition to the beer from Fuller's west London brewery. It has a split-level drinking area with the small upper level having tables and chairs looking out over the station's bus stops. The lower level contains the bar itself, with barstools as well as normal table and chair seating. Railway paraphernalia decorate the walls. A good and not too expensive food menu is also available. And for those who don't want a full meal, there is a snack menu on a chalkboard behind the bar.

Beer to Take Away

For those wanting to take a drink with them on the train, the Sourced Market at St Pancras station has an excellent range of bottled beers. The station is also home to two M&S stores, both of which sell bottled ales. At Kings Cross station, there is a limited selection of bottled beers on sale at the Whistle Stop store.

And for those hungry for something other than railway station food, the Chop Chop Noodle Bar opposite Kings Cross station serves cheap but tasty oriental food.

Steve Rogerson has his own website: www.steverogerson.com



Bree Louise, 69 Cobourg Street

A gorgeous pub tucked away behind Euston station (so a bit of a walk but worth it if you have the time), this has normally about sixteen real ales on at any one time with about half on handpump and the rest gravity dispensed from barrels stacked behind the bar. There are also up to nine ciders and perries available. The bar is all in one room with most of the seating around tables, though there is a small area with stools near to the window. The reasonable pub food menu includes a selection of home-made pies, and they are home made as they really are produced on the premises and come highly recommended. The pub was voted CAMRA North London's pub of the year for 2009-10 and CAMRA members get 50p off the price of a pint.



As well as being the London terminus for trains from the East Midlands, Yorkshire and the South East, St Pancras is of course the London terminus for Eurostar trains. A daily service runs to a number of European destinations via the Channel Tunnel.

The very large (9 metre high) statue by Paul Day called "The Meeting Place" is to symbolise the role of St Pancras station as terminus of the cross-channel rail link with mainland Europe.

LocAle Locally

Number 2 In A Series Of Articles Showcasing Pubs Which Serve LocAle -

With your help we would like to promote those pubs in our Branch area which offer their customers LocAle. LocAles are produced locally, thereby benefitting the local economy and helping environmentally as the beers will have travelled a lesser distance than national brands. Nottingham Drinker encourages you to visit as many of the pubs as possible and let us know which pub you think had the best choice of LocAles and the best beer.

Admiral Rodney, Wollaton



Eight real ales are available in this multi-room local's pub. Castle Rock Harvest Pale is the LocAle on offer and it was in brilliant condition on my visit; I can see why it is one of the top selling beers at the pub.

Opening hours Mon, Tue, Thur & Sun 11.00 - 11.00; Wed 11.00 - 11.30; Fri & Sat 11.00 - 12.00.

The Crown, Beeston



Normally 14 beers plus ciders are available and this is surpassed when the regular beer festivals are run. A good selection of LocAles are always sold with Nottingham and Blue Monkey proving very popular, especially BG Sips. Currently Nottingham Pub of the Year and the Amber brewery chocolate

orange stout was quite stunning when I visited.
Opening hours 12.00 - 11.00, 7 days a week.

The Dunkirk, Montpelier Road, Dunkirk



Nottingham ales rule the roost here with Rock Mild proving to be the most popular with locals. On my visit I was tempted into having the EPA, which was in excellent condition. Normally at least two Nottingham ales will be available in this recently refurbished pub.

Opening hours Mon-Thur 4.00 - 12.00; Fri, Sat & Sun 12.00 - 12.00 midnight.

Hop Pole, High Street Beeston



The pub always stocks Castle Rock Harvest Pale and normally a second local beer is amongst the five cask ales available. Locals have taken to the LocAles and the Harvest Pale was in fine form on my visit.

Opening hours Sun - Thurs 12.00 noon - 11.00pm; Fri & Sat 12.00 noon - 12.00 midnight.

Horse & Jockey, Nottingham Road, Stapleford



Four handpulls greet the drinker here and on my visit three Blue Monkey beers were available. Full Mash and Funfair have also appeared on the bar. I thought the Blue Monkey Original was very fine but was told that locals 'can't get enough of BG Sips'.

Opening hours Mon-Wed 3.00 - 11.00; Thu-Sun 11.00 - 12.00.

Johnson Arms, Dunkirk



A good selection of real ales with Castle Rock Harvest Pale and Nottingham Rock Mild often available, on my visit the mild was in excellent condition. Regular beer festivals offer even greater choice and locals have made the LocAles the largest sellers in the pub.

Opening hours Sun-Fri 12.00 - 12.00; Sat 12.00 noon - 1.00am (doors close at 11pm each night).

The Last Post, Beeston



A Wetherspoons pub with 15 handpulls serving a range of beers including Nottingham Rock bitter, although this is often supplemented by other 'guest' LocAles. Having tried a pint of Nottingham Rock bitter I could see why this had proved so popular with customers.

Opening hours 9.00 - 12.00 7 days a week (opens at 7.30am for food).

Malt Shovel, Union Street, Beeston



Nottingham Rock Mild and Rock Bitter are the two LocAles amongst a total of five cask ales. Locals were encouraged to try the Nottingham ales and they are now the pubs biggest sellers. On my visit I sampled the Rock Bitter and thought it quite exceptional.

Opening hours 11.30 - 11.30 7 days a week.

- Andrew Ludlow Rolls Along In The Second Of Six Articles

A tick box is provided next to each pub to help you plot your visits. Although there are no prizes to be won we would like feedback on our LocAle pubs so that we can find a 'LocAle Pub of the Year'.

You can email your thoughts to: locale@nottinghamcamra.org or by post to: LocAle c/o 15 Rockwood Cres., Hucknall NG15 6PW or use any of the contacts on Page 2: 'Useful Drinker Information'

Middletons, Wollaton



Four handpulled ales are normally available with at least one LocAle. Castle Rock Screech Owl and Nottingham Bullion have been popular but the most successful LocAle is Blue Monkeys BG sips and it was in excellent condition on my visit.

Opening hours 11.30am - 12.00 midnight 7 days a week.

Nags Head and Plough, Nottingham Road, Stapleford



Normally two cask ales are on offer with the LocAle often from Full Mash, although Nottingham and Magpie beers have also been served. On my visit a rather fine new beer from Full Mash was available - 'Larry's 6th Anniversary Special Ale' (Larry has been my host now for 6 years).

Opening hours Sun- Thur 11.00 - 12.00 midnight; Fri & Sat 11.00am - 1.00am.

The Plough, Radford



Normally a good selection of Nottingham ales available and these are supplemented often by other LocAles and cider. Recently beers from Derby Brewery, the Naked Brewer, Mallard Brewery and Shardlow Brewery have proved popular, but as I was at the Nottingham brewery tap I tried Rock Bitter

and it was in outstanding condition.

Opening hours 12.00 - 12.00 midnight, 7 days a week.

Riverside Farm pub/restaurant, Tottle Road



This food oriented family venue offers two real ales from the Nutbrook Brewery. The beers change on a regular basis and on my visit the Bitlyke was quite magnificent. Diners apparently approve of local beers and the staff told me they are regularly replacing empty casks.

Opening hours Sun 10.00am - 10.30pm; Mon 10.00am - 11.00pm; Tue - Fri 7.00am - 11.00pm; Sat 10.00am - 11.00pm.

Stick & Pitcher, University Boulevard



Operating both as a pub and specialising in events, corporate fun days, international hockey tournaments, etc. the visitor can normally choose from up to three Castle Rock beers. Harvest Pale is the most successful beer and on my visit I was well pleased with the beer.

Opening hours are 12.00

- 10.00pm, 7 days a week. To book an event please contact David Griffiths on 07980 927258 or email david@highfields.org.uk

The Victoria, Beeston



One of the first pubs to promote locally brewed beers (the letter 'L' shown on the blackboard). 12 to 16 beers, plus ciders, greet the visitor with Blue Monkey and Castle Rock beers proving the most popular. Harvest Pale continues to be the most successful although on my visit I sampled the Magpie Best which was

truly wonderful. Opening hours Mon-Sat 10.30am - 11.00pm; Sun 12noon - 11.00pm.

The Wollaton, Pub and Kitchen, Wollaton



Whilst renowned as a quality food outlet the drinker is offered up to six ales. On my visit Castle Rock Harvest Pale and Magpie Proper Moleface Ale were available and the Magpie was in excellent condition. Locals have taken to the beers with Harvest Pale proving the biggest seller.

Opening hours Mon-Fri 11.00am - 11.00pm; Sat & Sun 10.00am - 11.00pm.

New Additions to the LocAle Scheme:

- The Poppy & Pint, Lady Bay, West Bridgford
- The Organ Grinder, Canning Circus

Area One LocAle Finalists

After counting the votes submitted by readers for the first 'LocAle Locally' feature in Nottingham Drinker 104, the two pubs going through to the Nottingham LocAle Pub of the Year finals are:

The Horse & Groom, Basford
The Flying Horse, Arnold

What Are You Really Drinking?

Where Is It From?

Scene: A pub that serves good food, not too far away...

"Is our menu locally sourced, sir? We are proud to say it is! Your steak tartare comes from a farm in Calverton, your blue Stilton cheese from Colston Basset Creamery and the potatoes for madam's Pommes Dauphinoise were freshly dug this morning from our milkman's allotment in Radford."

"Where was your beer brewed?"

"Does it matter, sir? I've no idea. We don't know and don't really care!"

Integrity, Openness and Honesty? - If Only!

Customers are increasingly keen to learn where their food comes from, and in doing so will usually go on to choose local suppliers where possible; the massive success of our LocAle scheme has demonstrated that. A key principle of EU food law is that consumers should be able "to make informed choices in relation to the foods they consume" and legislation is increasingly being strengthened so that labels provide this key information. In fact European law about meat labelling is now in the process of being changed so that the place of provenance must be given for all meat and poultry.

Almost 15 years ago, the European Union (EU) introduced a system of certified labels to guarantee to consumers that certain products meet a "quality" standard. There are over 700 products available

that carry at least one of the four labels - Protected Designation of Origin, Protected Geographical Indication, Traditional Specialty Guaranteed, and Organic. This means that it has fulfilled the requirements of authenticity - that is, the product came from where it says it came from, was made in the traditional method, or was made with mostly organic ingredients. Protected Geographical Indication is used for products associated strongly to a geographic area, but not all the ingredients may come

from that region. For example, Black Forest Ham (Schwarzwälder Schinken) can be found bearing the PGI label if it is produced in the Black Forest region of Germany using traditional recipes.

Under UK legislation Scotch Whisky must be made at a distillery in Scotland from water and malted barley (to which only whole grains of other cereals may be added). It has to be matured in Scotland for at least 3 years in oak casks and the minimum alcoholic strength is 40% vol. Scotch Whisky also has legal status within EU via a Geographical Indication (GI) as does Gloucestershire Cider/Perry, Worcestershire Cider/Perry, Herefordshire Cider/Perry, Kentish Ale, Kentish Strong Ale and Rutland Bitter. Newcastle Brown Ale used to also have geographical protection, until Heineken closed the brewery and started to make it elsewhere in the country and asked for the protection to be removed!

So what about beer then? With the increasing interest in real ale and locally brewed ale in particular, you would expect that legislation, EU rules or whatever would have beer labelling well under control by now. But sadly that is nowhere near the case.

Ask yourself the following questions:

- Is it unreasonable when choosing a beer for a customer to expect to know where the beer is brewed?
- Should the customer have to guess where it has come from based on some over-hyped brand name? Or should we be able to clearly see who produced it and therefore make a selection based on our own past experiences, and the reputation of that brewer's products?
- Is it acceptable for companies to deceive the public into thinking that a beer actually comes from somewhere completely different to its true source?

- Should we accept that where a company has closed down a brewery that it should continue to sell that beer as if the brewery still exists, even though it may well now be produced in a different part of the country, often to a different recipe and using different basic ingredients such as water and yeast?

Well sadly the truth is that buying a beer in a British pub is a total lottery, with rarely any information to tell you who actually brews a beer and where they are located. Nottingham CAMRA has become so fed up about the lack of information and perhaps worse, the misinformation that is out there, that we decided to do something about it and successfully proposed a motion at this year's CAMRA AGM.

The motion, which therefore now becomes official CAMRA policy, was worded as follows:

"This Conference condemns the growing practice of breweries selling beers under a different brewery name, giving the impression that the beers are from a separate independent brewery. Conference instructs the National Executive to campaign against this misleading practice. CAMRA beer festivals should be encouraged not to sell such beers."

In simple terms what we were demanding is that we take the guesswork out of buying a beer and insist on just one name being used for each brewery location. Customers can then make their own minds up about the quality of the beers produced and that company can then stand or fall on its own merits. Let's push for national standards of integrity, honesty and openness with all point of sale information clearly stating where each beer is brewed, using just one name for that brewery rather than a confusing assortment of location names, former brand names and even names that never existed in the first place.

Where the real source of a beer is hidden from the customer the whole thing becomes a lottery and the reputation of real ale suffers as a consequence. There are various ways in which the drinker can be confused but these can be broadly categorised into three groups.

Firstly 'Contract Brews' where the person/company selling the beer has contracted another brewery to brew it for them, sometimes using more than one brewery or switching from one to another



Who Made It? Provenance: Time For More Honesty

for price or quality reasons. The beer may be brewed to a given specification but often it isn't and some contract brews are simply rebadges of a regular beer produced by that brewery. A classic example is Beer Rocks - a "brewery" whose beers appear regularly on the Waverley TBS monthly specials list; needless to say the beers do not come from a brewery of that name but are produced at various breweries around the country. Newmans often being the culprit although they also call themselves Celt Experience instead, but no information on this is given on the clip. A recent new example is a beer called "Trumans Runner" where the pump clip states "East London since 1666", the only problem being that the beer is actually brewed by Nethergate Brewery in Essex! And up in the Darlington area, beers with pump clips proclaiming beers from the Village Brewer are actually serving beers from Hambleton, whilst in Leicestershire beers sold under the name The Steamy Billy Brewing Company are now produced at Grainstore in Oakham (they had previously used Tower of Burton on Trent).

The second category you may find more surprising, is that of breweries selling beers under two different brewery names, even though they come out of the exact same location. A good example is Marston's who have produced beers under the names of both Red Brick and Wranghams Breweries even though they don't exist, and the clips don't give you a clue as to their provenance. On perhaps a smaller scale Rudgate also runs and brews beers for Marston Moor Brewery. There are numerous other examples of this including Beer Works beers and Dr Morton's ales brewed by Abbeydale, Outlaw by Roosters, Smiles by Highgate, and over in Northern Island, College Green beers are understood to be brewed at the company's Hilden Brewery.



Finally we come to a long-standing irritation, the use of "Brand" names of closed breweries. We all know the scenario "big brewer buys smaller brewer, closes smaller brewery, brews "brands" on big brewery plant (or contracts them out elsewhere) and badges the beers as if the closed brewery still exists. Examples are sadly numerous with Greene King leading the field by some distance with their Hardys and Hansons, Ruddles, Morland, Riddleys and Tolly "brands". But other names will be equally familiar; it is a long list that includes Courage, Flowers, Boddingtons, Bass, Stones, Guernsey, Gales, Mansfield and now Tetleys. Incidentally a new regular beer is starting to appear in some pubs called "Youngs London Gold", but it isn't brewed at Young's brewery in Wandsworth, London which is long shut down, it actually comes from the Wells and Young's Brewery in Bedford, which err... isn't in London!

Unfortunately most, if not all, of the "brands" mentioned above fail to provide this information on pump clips which inevitably leads to confusion in the mind of the unknowing drinker when ordering at the bar. Whilst this may be seen as the normal cut and thrust

of commercial activity Nottingham CAMRA feel it is more about conning the public to believing that long dead breweries (and fake breweries) actually exist.

It is not just brewers who are at it either. A Sheffield pub recently promoted a cider festival at which it advertised one of the ciders as follows "*Black Rat, Melksham, Wiltshire. Based at Moles Brewery, an early 1980s micro.*" Moles are indeed a micro brewer but they don't produce any cider at all. This beverage is actually made by Thatchers of Somerset, but that is all we know. It begs the question do Moles even use their own local-grown fruit or do they just put an order in to Thatchers for something "slightly different" that they can stick a label on and call it "Moles"? It hardly helps the drinker to determine the provenance of the stuff!



Well Nottingham CAMRA has had enough, we want to see more openness and honesty at the pumps and in support of this, we intend to become more militant about it - and we were quite uppity before! In future we will not order beers for our beer festival that are produced by breweries that also produce beers under a different brewery name, so if one of your favourites is missing, ask us why - you might be surprised as to what you learn.

We also intend to give even more adverse publicity to misleading information about the source of beers. It's time to stand up and be counted and stop believing what the marketing departments tell us!

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In A Land More Famous For Its Cuckoo Clocks And Army Knives,

Lying at the very heart of Switzerland, right at the western tip of its eponymous lake, the historic city of Luzern (Lucerne) is only an hour away by train from Zurich International Airport and regular flights by easyJet, amongst others, to London airports and elsewhere in the UK.

The old town, clinging to the northern bank of the River Reuss, is a delightful warren of narrow, cobbled streets fronted by imposing, pastel-shaded buildings, many adorned with astonishingly ornate frescoes, while the riverbank promenade almost overflows with seated drinkers and diners during the summer months, all enjoying a fine view of Luzern's iconic landmark, the Kapellbrücke, a 14th century wooden-canopied and flower bedecked bridge spanning the river at a jaunty angle.

Based in the industrial suburb of Eichhof, the brewery of the same name has been slaking local thirsts since 1834, and today still produces a wide portfolio of beers ranging from Eichhof Lager at 4.8% abv, a crisp and spritzzy, pale gold pilsner with a good smack of hops, to Barbara at 6.5% abv, a smooth, burnished gold brew with a grainy, bittersweet palate interlaced with tart hops. Unfortunately, the Eichhof Brewery decided to throw in its lot with Heineken a few years ago as, it seems, has more than half of the Swiss brewing industry.

Encouragingly, however, at a time when the continued independence of established brewers seems in terminal decline, a growing number of microbreweries in Switzerland are helping to fill the void by producing flavoursome and distinctive, hand-crafted beers designed to suit local tastes. And amongst there number is Luzern's impressive **Rathaus Brauerei**, which opened in 1998. Occupying



the old Town Hall building overlooking the river, it is conveniently sited halfway between the city's two covered wooden bridges (yes, there is a second one a little further upstream).



Behind the colonnaded frontage, two shiny, copper-clad brewing vessels stand in an alcove to the left of the bar, to the rear of which an impressive row of similarly gleaming dispense tanks are suspended ready for action. The house beer is Naturtrüb, a 5% abv, unfiltered pilsner lager that pours a hazy pale gold with a delightfully floral, hoppy nose. Crisp and refreshing, with a hint of lemon on the tongue and a subtle hop spiciness in the finish, it is fashioned from German malt and four separate additions of Tettnang hops from Bavaria



Dispensing the Rathaus beers

during the boil. Pure, mineral rich water comes from nearby Mount Pilatus and after fermentation, the beer is cold-conditioned for up to five weeks before being piped through for dispense. The finished article has all the hallmarks of a quality, hand-crafted beer and judging by the rate at which it flies across the bar, I am not the only one to be impressed.

The only other beer available is a similar strength, deep tawny and more lightly hopped seasonal brew with its colour derived from the inclusion of a percentage of Munich malt in the grist. Mellow, roast malt flavours dominate the slightly earthy palate, with just a hint of bonfire toffee and caramel adding depth and character. It also seems to be almost as popular as its paler stablemate, especially with those ordering from the Rathaus' speciality sausage menu. Given the demand, both beers are served in a manner reminiscent of Guinness in Irish bars some years ago, with glasses in various stages of being filled lining the counter and being systematically topped-up as the orders roll in.

"I usually produce four rotating seasonal beers," Reinhard Knispel, the Rathaus' genial brewmaster tells me. "You have just missed my summer Weizen (a top fermented wheat beer) and as Christmas approaches, it will change to a suitably warming, 8% strong ale."

Reinhard was born in Munich, where he learned his craft at one of the city's famous brewing academies before moving into commercial beer production. In the 1990s, he found himself working in Basel at the very first brewpub in Switzerland, prior to being lured away to help set up the Luzern venture twelve years ago. We are chatting next to the copper and mash tun when Reinhard offers to show me the rest of the brewery.



Reinhard Knispel - Braumeister

To my surprise, we exit the front door and turn left and uphill into the adjacent, cobbled side street, away from the river. Crossing the next road and ever deeper into the old town, we travel the length of the next short street and cross over once more. A few doors along on the right, Reinhard stops to unlock the front door of a shop somewhat resembling a Swiss version of a JD Sports outlet. Passing

John Westlake Finds Craft Brewing Is Doing Its Best To Catch Up

the assembled displays of trainers and tracksuits, we make our way to the rear of the premises where another door gives access to the cellar below. It reminds me a little of the opening sequence to the old 'Man from UNCLE' TV series, where access to their HQ was via the back of a laundry!

Down here, spotless ranks of stainless steel fermentation and conditioning tanks line the subterranean chamber, all temperature controlled and monitored by a sophisticated computer system.

"We had fun getting permission to dig up the streets in order to lay the pipework," Reinhard quips. "Then the entire shop floor had to be removed in order to get all the equipment installed".

The hot wort is pumped up from the pub, cooled down and fermented before being cold-conditioned for between four and eight weeks depending on the brew, prior to being pumped back again for sale. It is a unique set-up but one that certainly seems to work well. But the Rathaus team are no longer alone in flying the craft brewing flag in Luzern.

The new kid on the block is Brauerie Luzern AG, housed in what was once a car showroom beneath a very ordinary looking block of flats and located just behind the main railway station at Burgenstrasse 16. Established by three friends who were so



disillusioned when their local Eichhof Brewery sold out to Heineken, they decided to turn their shared hobby of home-brewing into a business dedicated to producing quality, hand-crafted beers to suit the local palate. Using a state-of-the-art, stainless steel brew kit installed by Kaspar Schultz of Bamberg, the first bottles of Luzern Original rolled off the production line in June 2010 and are supplied primarily to the city's hotel and restaurant trade. Brewed with Bavarian malt, Swiss bittering hops and German Hallertau hops added later for aroma, it is a 5%, unfiltered, full-bodied, pale amber brew, full of biscuity malt and delicate floral hop flavours, with just a hint of spice on the nose.

More recently, it has been joined by Luzern Weizen, a similarly unfiltered and unpasteurised, top-fermented wheat beer at 5.2% abv. Suitably cloudy in the glass with a pale tawny hue, it has a slightly lemony, citrus character, with hints of vanilla and banana developing on the palate and balanced by a gentle, spicy hop presence in the finish.

Brauerie Luzern is not a brewpub, however, so it is necessary to seek out sampling opportunities elsewhere. One good place to make for is Krienezhalle in nearby Kriens, barely a ten minute trolleybus ride away from the city centre, whilst Luzern Original can also be found on draught at the funky Jazzkantine, right in the heart of the old town at Grabenstrasse 8.



The Kapellbrücke (Chapel Bridge), with the Wasserturm (Water Tower) in the background.

Finally, no visit to Luzern would be complete without enjoying a cruise to one or more of the many delightful, lakeside towns that are such easy gateways to the scenic grandeur of the mountains beyond. And if thirst should strike whilst on board one of the local steamers, a request for a beer is likely to be met with a bottle of Urbräu, a 4.8%, straw coloured pilsner lager with a crisp hoppy bite. Closer inspection of the label would give the impression that this also hails from a small brewery in central Luzern, but it is actually produced some distance away, especially for the steamship company, by Switzerland's largest independent contract brewer. Nevertheless, it is still a pleasant enough drop to enjoy on deck, whilst relaxing and letting the stunning Swiss landscape glide past.



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Brewery Visit

Steve Armstrong Has A Day At The Seaside Between A Visit To Diss For His Da

On the east coast of Suffolk midway between Great Yarmouth and Felixstowe is the picturesque town of Southwold, here the Sole Bay Brewery is the home of **Adnams**. The brewery buildings can be found in the centre of the town behind the famous and still operational white painted lighthouse. Southwold has had a history of brewing since the middle ages, brewing being recorded at the back of The Swan Hotel. In 1659 the Great Fire of Southwold swept through the town and destroyed most of the buildings, during re-construction a brewery was built on the current site of Adnams. Several "village greens" were planned during the re-build of the town to act as fire-breaks, these still exist and those around the brewery make ideal locations for picnics and for the brewery workers lunch-breaks.



The eighteenth and nineteenth centuries saw Southwold develop as a seaside resort culminating in the construction of the pier on North Parade in 1900. In 1872 the Sole Bay Brewery was bought by George and Earnest Adnams. George shortly left

the business and met his end in South Africa – eaten by a crocodile! The current brewery was first re-built in 1890. In 1902 Pierse Loftus joined the business, the Adnams and Loftus families have been involved since. Chairman Jonathan Adnams is the last remaining member of the Adnams family, the company, now a plc has many local shareholders and all employees have shares in the business.



Adnams are proud of their eco-friendly, sustainability and energy conserving credentials. Water conservation is important in the area due to the low rainfall; Adnams use approximately 3.1 pints of water to produce your pint compared to the industry average of



The Brewhouse at Adnams

between 6 and 8. By the beginning of this century the brewing plant was antiquated, becoming unreliable and due for replacement. The world was scoured for the most efficient brewing equipment and this unsurprisingly came from Germany; the new Energy-efficient Brewhouse went into service in 2008. The fermenting vessels – all 19 of them are British though. In the completely automated system water and heat is continually recycled back into the system making savings on water and gas. The brewery used to have its own water supply but work to the sea defences caused contamination, now mains water is "Burtonised" to remove chemicals and add sulphates more conducive to brewing.

Local East Anglian Barley malt is used in the mash mixer and plugs of pelleted hops are added at this stage to add bitterness. The mash is heated and the wort run off, the drained mash is sparged: sprayed with warm water to extract every last drop of fermentable

ADNAMS

SOUTHWOLD

sugar. The wort and added hops are then boiled in a Whirlpool Kettle which separates out the solids that form a cone in the base of the kettle. Mainly English hops are used but as with other breweries more recently American and other world sourced hops have been used in the specialist brews. A

heat exchanger cools the wort and the recovered heat is used back in the process.

The brewing and fermenting take place in separate buildings, the cooled wort being piped beneath Victoria Street to the Fermenting Room. Closed fermenting tanks allow excess Co2 to be collected. Even though the fermenting tanks are covered the building has a monitoring system to warn of Co2 danger levels. Adnams have a double strain yeast which due to problems at the time with their own yeast was obtained from Morgans Brewery of Norwich in 1941, just before that brewery was bombed in 1942 by the Luftwaffe. Morgans then transferred



The Whirlpool kettle is at the rear

brewing to Kings Lynn until the Norwich brewery was re-built in 1950.

These days after fermentation the yeast is skimmed and re-used for following brews or – true to Adnams' re-cycling policy the surplus yeast is taken to the company's anaerobic digester where this and other local waste food products are converted to bio-gas.



Victoria Street Fermenting Room

Following fermentation the brew is piped back across the road to the holding tank and racking room. We entered the building from Church Street through a Victorian terraced-house facade opposite a row of fifteenth century fisherman cottages. Just behind the racking area returned casks are washed using surplus heated water from the brewery's new micro-distillery. They are then transferred to the racking room by conveyor to be filled. This appears to be the busiest part of the brewery except when the "tub-fillers" are on lunch-break.



Fermenters inside the building

The filled casks are then transported to the distribution depot, built in a former quarry at the nearby village of Reydon on route to the main A12 where they are held for up to 3 weeks before despatch. The depot was opened in 2006 and was built out of town to alleviate congestion cause by the delivery wagons and employees vehicles. The building itself, constructed with sustainable materials including a green sedum roof, blends in with the surrounding countryside and won the 2007 Carbon Trust Award for all



Adnams' Racking Room

Brewery Visit

Lighter's Birthday And The Norwich-Forest Match Toward The End Of Last Season.

round energy efficiency. All rainwater is harvested and used to wash lorries, flush toilets, etc. The new Anaerobic Digester plant opened in 2010 is also at Reydon. After supplying their own gas needs, the surplus Biomethane produced is of sufficient quality to be sold to the National Grid.



The Sample Room Cellar

Back to Southwold and the sample room is in yet another building situated on the first floor above the carpentry / maintenance department. Here the walls of the upstairs lobby are

lined with CAMRA and other award winner certificates. The brewery is also winner of the 2011 Good Pub Guide Brewery of the Year.



Advertising the Farmers Market - and The Little Shop

The company have two Cellar & Kitchen shops in the town; on Fridays (the day when I visited) they hold a farmers market behind the larger Victoria Street



shop which also has a cafe. The other smaller outlet they call the "old shop" is next to the Red Lion at the sea-front end of the High Street.

Adnams have also begun distilling (see cask washing above), producing their own gin and vodka which can be bought in the shops, a whisky is also in production for a launch in 2013.



Adnams' Distillery (left rear) with the Brewery (front right)

To book a tour, apply on line at the Adnams.co.uk website. Other information on the company, its green policies and awards can also be found here.

The Beers



Bitter 3.7% ABV

Copper coloured, well balanced malt and hop flavour bitter. Fuggles hops in the boil and dry hopped Fuggles in the cask. The new pump clip pictured features "Southwold Jack" a local legend.



Regatta 4.3%

A light and crisp summer seasonal beer with East Anglian Pale malt and English Hedgerow hops.



Explorer 4.3% ABV

Citrus tasting blond beer, Tipple pale malt, American Columbus and Chinook hops - hence the Explorer name.



Broadside 4.7% ABV

A dark ruby red full bodied beer with Pale Ale malt and First Gold hops. The new pump clip commemorates the Battle of Sole Bay when the French fought on the English side against the Dutch.

Seasonal Beers are also brewed.

This year we have seen **Adnams Extra** 4.3% 1993 CAMRA champion Beer of Britain, **Lighthouse** 3.4%, **Mayday** 5%, **Mild** 3.2% (10 years since last brewed) and **Oyster Stout** 4.3%. Look out for forthcoming brews: **Old Ale** 4.1%, **Yuletide** 4.5% and **Tally Ho** 7%



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More Bottled Beer

Real Ale In A Bottle 88: Andrew Ludlow tries some Brancaster beers



As mentioned before one of the good things about writing this column is the number of times that I am given bottles of beer to try. Our own editor having spent some time recently in North Norfolk returned bearing beers from **Brancaster Brewery**. The five barrel brewery is owned and run by the Nye family who acquired the brewery when they bought the Jolly Sailors pub in February 2009.

Located in the village of Brancaster Staithe the brewery uses local products wherever possible and has four regular beers, which are all available in bottled conditioned format as well as in cask. The first bottle I tried was Malthouse Bitter a 4.2% ABV ale named after the Malthouse built in the village in 1797 (sadly no longer around).

As it says on the bottle label 'careful decanting leaves the natural yeast sediment in the bottle' and the end result is a clear copper/amber coloured beer. Allow the beer to stand in the glass for a few minutes as this will reduce the carbonation level. The beer has a delicate aroma with traces of both hops and malt coming through. The taste is hoppy with enough citrus sweetness to balance the beer. The aftertaste does not disappoint as the dry bitterness eventually is replaced by a malty edge that encourages the drinker to try more – and I did! Malthouse Bitter is brewed using Maris Otter barley from Branthill farm, Wells-next-the-Sea.

Having enjoyed the Malthouse Bitter it was now the turn of The Wreck (SS Vina) – perhaps calling a beer a 'wreck' may not

be an ideal selling touch but the beer is named after The SS Vina, a former merchant navy vessel that ended its life in 1944 after being used by the RAF for target practice. It sank just off Scolt Head Island and can be seen at low tide. Enough of the history – the beer is a 4.8% ABV brew, dark ruby in colour and clear (when decanted properly). (Curiously the cask version is shown as 4.9% ABV). The aroma is stronger than the Malthouse Bitter with malt and hops featuring and what seemed rather pleasantly like cherries.

The taste confirms that this is a strong ale and has good bitterness but well balanced so the overall impression is that of a finely blended ale. The aftertaste is smooth and rich and whilst malty there is a hint of sweetness which enhances the finish. The beer is brewed using locally grown malted Maris Otter barley and uses Boadicea hops. The beers are sold in 500ml bottles and can be purchased from Satchells Wine, Burnham Market; The Real Ale shop, Wells-next-the-Sea; The Yurt, Thornham and the Deepdale Café, Deepdale.

For more information check out the brewery web site: www.brancasterbrewery.co.uk

Do remember that locally in Beeston can be found 'Local not Global Deli' at 51, Chilwell High Road, (just up from the Hop Pole and round the corner from the Crown) which sells a really good selection of local bottled beers.

The shop has its own web site www.localnotglobal-deli.co.uk



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Stratford Haven - West Bridgford
Vat & Fiddle - The Brewery Tap (near Rail Station)
Victoria Hotel - Beeston

For a full list of Castle Rock pubs and their locations, please visit
our website or see the back page of Castle Rock Times

www.castlerockbrewery.co.uk

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Colin Elmhirst, Our Rambling Rambler, Reports From The Countryside

Creswell Crags and Hardwick Hall



With the exceptional dry weather and blue skies coupled with a Bank Holiday it was a fine excuse for a mid-Spring walk. Unlike previous walks this was more like 'flying by the seat of our pants' which, as it turned out, left a few itinerary skid marks.

We drove to the Creswell Crags car park, where, the parking fee was £2, two tickets are issued, one for display and the second can be handed in to the visitor centre for entry into a prize draw. Popping into the new looking visitor centre, we picked up a map and then proceeded down a flight of steps to the left of the centre to reach the main site.



Heading westwards we passed through an area for teaching school parties, then a picnic area before reaching the limestone

gorge where the caves are situated. We continued along the southern side of the lake past Boat Cave and Church Cave where a wall painting of a bison made 13,000 years ago was discovered in 2003. At the end of the path we passed through a gate and out of Nottinghamshire into Derbyshire.

We then turned left out of the gorge and headed for Creswell. Turning left off the Mansfield Road (A616) we headed up to the station, where the Railway Hotel was situated, but unfortunately it had obviously been closed for some time as all the windows were tinted up. We returned to the A616 where we had already passed an Italian restaurant-cum-pub (not open) on the corner and turned left, heading northwards to the Rose & Crown, which was in business but also firmly closed on a Bank Holiday lunchtime, just when you would have thought they might be open! A sign outside did refer to cask beers but we had no chance to investigate.

As we were hoping to have lunch around Creswell a quick change of plan was called for and we therefore retraced our steps to the gorge and walked along the northern path past the named caves of Dog Hole, Pin Hole, The Arch, Robin Hood's Cave and Mother Grundy's Parlour where parts of lynx, hyena, wolf and tools of flint and quartzite have been found spanning some 60,000 years of history. Having seen what our ancestors had eaten,



time was pressing to find something for ourselves. Consulting the Good Beer Guide, we headed for Scarcliffe where we knew we would find the Horse & Groom and prayed that it would be open.



Although no hot food is available here, the pub has been in the guide for 12 years and has received a number of CAMRA

certificates. The Horse & Groom consists of two rooms, the Lounge where we found ourselves after a brief panic when it looked as though the pub was also closed. The second room is called the General Room, which makes a change from the usual Public Bar. We sat enjoying Black Sheep Bitter and Stone's Bitter surrounded on the walls by framed sets of cigarette cards with horse and jockey themes. We heard that there was another pub in the village and so headed down the hill opposite the Horse & Groom to find the Elm

Tree Inn at the bottom of the hill. Although the inn is badged as a free house, inside the only beers on offer were



handpumped Old Speckled Hen and Westgate Brewery AlePril Fool both, of course, from Greene King. We had a quick half of AlePril Fool and sat by a huge stone fireplace and hearth which contained a wood burning stove, fire irons and a brass box with sailing ship reliefs on the outside. Settles surrounded the room with horse brasses on the ceiling beams. A large sign near the bar said 'Fire Bell Behind the Bar', presumably a warning in case you panicked and thought it was last orders!

Still requiring a food fix, we headed for nearby Glapwell where we knew the barn-like Young Vanish¹, a Crown Carvery establishment would come to our rescue.



We found a table and then ordered Marston's English Pale Ale, Stone's bitter being the other alternative

real ale, and two tickets for the carvery lunch. Because it was a Bank Holiday the service was as a Sunday lunch, which meant there were four choices of meat: gammon; turkey; pork or beef, with all the trimmings, for the reasonable price of £6.78.

With a satisfactory meal inside us, we were ready to tackle a second portion of legwork and therefore headed for Ault Hucknall just over a mile away to the south. The village sits on the northern edge of the Hardwick Hall estate. Having parked close 1: Named after a 19th century champion racehorse.

to the church, we walked a short way to the west then southwestwards down a lane lined with an avenue of trees to a gateway that led onto the Hardwick estate itself. We continued walking due south, with views



of the Hall to the east peering over the trees and huge landscape views to the west, slashed by the scar

of the M1 some two hundred feet below and half mile or so distant. Now heading downhill ourselves, we reached the lake complex then, keeping east of the main lake, we passed a small wood carpeted with bluebells. At the far end of the wood the imposing Hardwick Inn proved an irresistible draw, just a few yards further on.

Upon entering, we were met with an intimate room full of people eating hearty meals. Luckily one table was free, from which we could peruse the hand pulled beers on offer. Three of the choices were Theakston's XB and Old Peculier alongside Charles Well's Bombardier, but the obvious one for us was the house beer, Anne of Hardwick Best Bitter produced by the local Brampton Brewery in Chesterfield.



Whilst enjoying the beer we could take in the Elizabethan style of the room with added breweriana and a vast collection of malt whisky, both behind the bar and around the walls of the room on a high shelf. It was also apparent that there were a number of other equally attractive and atmospheric rooms of similar size to the one we were in as well as a large kitchen catering for the steady stream of orders.

With evening approaching it was time to leave and we headed uphill towards the Hall and followed the tree lined driveway north-eastwards to the road. Turning left at the T-junction, a few yards brought us to a stile, which led to a footpath aiming directly for Ault Hucknall church. The setting sun and the parched earth made the final leg like walking down the yellow brick road, however, no lions, tin men or even scarecrows were encountered. There was a woman jogging by as we reached the road but I've no idea if her name was Dorothy!



Walking distances
Creswell Crags 0.65miles
(add about a mile or so if you go to Creswell).
Ault Hucknall loop via Hardwick Hall Estate 3 miles
OS Map 120 Mansfield and Worksop Landranger Series

News From Magpie... Bob Douglas writes



By the time you read this, we will have celebrated completing our fifth year as a brewery. Following the debacle last year when we ran out of beer, we will be putting up rather more this time and hopefully will have enough for all. We are still collecting for the Woodland Trust and have recently helped to finance the purchase of a bench, in memory of Ken Morrison, which is situated in Moss and Height Spring Wood, near Haverthwaite in the Lake District. Anyone seeking to visit can find the exact location on the Woodland Trust website.

On the charity front, we have joined with Oldershaws, Newby Wyke and Nottingham breweries to produce a set of beer mats featuring scenes from the Grantham Canal. These are being sold as sets to collectors by the Canal Society, although Ray K did manage to blag a set off us! The society's website www.granthamcanal.com has lots of information about the canal, the work that has been done and what is planned for the future. There are lots of lovely walks centred on the canal, not to mention quite a few rather nice hostels

We have already sold out of First Gold and our other summer beers are going well with Blonde being on a second brew and Gold only just out of the fermenter. In addition, we are going to be making Midnight Porter – I know, not exactly a summery type of beer – which is making an appearance at Earls Court this year.

Regular surfers will have noticed that our website has recently undergone an overdue revamp. It now has much more information available and is much easier to use. I can put anyone interested in touch with the designer.

Finally, many people have commented on my recent tv appearance on East Midlands Today. It was done as a favour for a friend and was a bit strange because neither the interviewer nor I was aware of the focus of the main feature, (which turned out to be Toyota's water saving projects), other than that it was about industry, water and the drought. However, doing the interview has made us think about how much water we waste, and we are currently looking at ways of reducing this.



Left: Bob, Nick and Gavin, the Magpie crew, raise their glasses and toast their brewery's 5th birthday.

Bottom Left: Caption competition: Just what is Bob saying to Nottingham CAMRA member Clive as he



pours a pint of the excellent Midnight Porter?

Below: Some of the Nottingham CAMRA members who enjoyed the great hospitality and superb Magpie beers. Who mentioned samosas...?



News From Blue Monkey

**You've Seen The Monkey...
Now Meet The Organ Grinder!**

Blue Monkey's new Canning Circus pub 'The Organ Grinder' opened in late June, and the first weekend saw hoards of eager drinkers turning up to check out the team's handy work. Blue Monkey's John Hickling was the first to admit that he was surprised at just how many people came, and how thirsty they were: "It was a cracking opening weekend, and we managed to get through almost all the beer we had racked up for the weekend in a single night, so we were in very early on Saturday bringing in emergency supplies to keep everyone happy. In fact we sold nearly 50 firkins of beer in the first week, which was amazing!"

"The feedback we received was incredibly positive, and it was lovely to be surrounded by so much goodwill. That said, we knew we'd never get it perfect at the first go, so we'll be listening to our customers over the coming weeks and tweaking things to get the pub spot on. For a start, we were very surprised at the popularity of the beer garden, so we've taken the decision to improve that over the next few weeks and make the most of it. It's already good, but we can do even better."



There are a few other improvements in the pipeline too. An additional fridge is due to be installed soon to let them start offering pork pies and sandwiches to the peckish. And on the subject of food, they've just started putting some free nibbles on the bar for the early doors drinkers out there – look out for the delicious mini Cornish pasties which have been going down a storm!

As for the drinks selection, the Organ Grinder offers nine cask ales, two real ciders, a perry and a quality selection of keg beers. One controversial keg beer is Thornbridge's Jaipur, which has caused a few raised eyebrows among cask ale drinkers! John said "The Organ Grinder is first and foremost a cask ale driven pub, and always will be. But an increasing number of craft brewers are starting to keg some of their beers, and as we're a free house we're able to put some on the bar to let drinkers make up their own minds which they prefer. The Jaipur has been selling well so far, so we'll be keeping it on for now and maybe trying a few kegs from other UK breweries. Please be assured though that these will be in addition to our cask ales, not a replacement!"



John informs us that the lovely blue wood-burner stove will be lit when it turns colder. A shot of the warm and inviting interior.

Canning Circus is fast becoming Nottingham's real ale quarter, so get yourself up there and see what the fuss is about. The Organ Grinder opens from noon every day, and is located at 21 Alfreton Road, at the top end of Canning Circus, opposite the Running Horse.



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Mild Trail 2011

Steve Armstrong Looks Back Over the Nottingham CAMRA 2011 Mild Trail

The Nottingham 'Mild Mild Mild Delilah' Trail entries are in. This year we received 164, slightly down on last year's 173 and a quick thanks to those who sent in letters, it's good to get feedback and helps us improve future Trails and other events. Just 5 people did all 58 pubs on the Trail plus 3 Lucky Dips. 27 entries earned the Black Gold award (50 pubs). 36 Gold (33 pubs), 50 Silver (16 pubs) and 51 Bronze (8 pubs) were submitted. All those who entered will be able to claim a pint's worth of Mini-tokens at this year's Nottingham Robin Hood Beer Festival.

I give my compliments to all the licensees and staff of the pubs taking part and especially to those who put on a display. In the voting for the best display, we have a new winner – **The Ropewalk**. You couldn't get lost on Action Strasse here, there was a Mild weather map on the entrance door, footsteps to find your way to the bar, numerous wall displays and although we've seen it before, the largest pint pot you're likely to meet. Congratulations to **Andy Taylor, Ben Cushley, Ed Rowlands and Ross Watson**, and thanks for the photographs **Muriel**. At the **Newshouse**, our previous winners for the last 4 years Bob and Carole announced their retirement and were not expecting to be around for the Trail. However things did not go as planned and they stayed until the end of May. Their last minutes display (somewhat based on the Royal Wedding) put them in a creditable second place. Well done **Alex Bush** for those Royal Family caricatures. There were many other good displays that deserved more credit, we may change the voting so more of these get their due recognition.

Next, déjà-vu on the Best Pint vote: the **Crown**, Beeston and **Hand & Heart**, Derby Road tying for first place, just as they did last year; more certificates to be Framed!

Thanks go to **Castle Rock Brewery** for sponsoring our Mild Mild Mild Delilah T-shirts this year, the draw for these and the other prizes has taken place and they should be winging their way to the lucky winners.

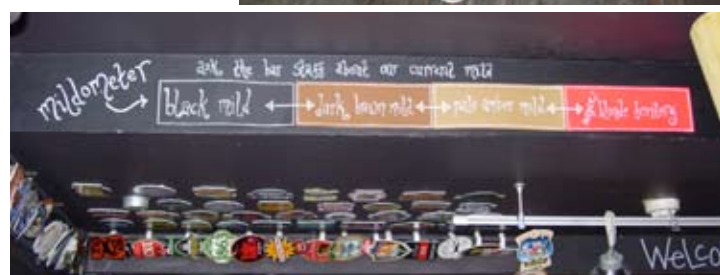
A gallon of Mild goes begging – for the photo competition in the last issue of the Drinker we received no entries! The answers are shown below – you only needed to guess one or even none right of them to win the beer, not an Impossible Dream!

A gallon of Mild is won – at our May Branch Meeting at the **Horse & Jockey**, Basford we held a picture quiz based on 16 Mild Trail Displays in our local pubs, this time plenty of takers and winners.

Our stall at **The Green Festival** on the Arboretum in May featured a local pub Mild Trail Display quiz. The weather wasn't so mild though – high wind and some heavy rain this year – again!



The impressive and very imaginative Mild Trail displays at The Ropewalk covered floor, bar, walls, ceiling and the entrance door.



Here are the answers to the 2011 Mild Trail Display photo competition:

1. Fellows, Morton & Clayton;
2. The Hand & Heart;
3. The Gatehouse;
4. The Ropewalk;
5. The Newshouse;
6. The Nags Head;
7. Bunkers Hill;
8. The Victoria Hotel;
9. Canalhouse.



Tales from the North

Andrew Ludlow Reports From The Fringes

The Lord Clyde has for some time been the 'poor relation' in Kimberley but that has now all changed. Last February in marched Mick and backed up by Lisa they are turning the pub round. A mighty seven handpulls now greets the visitor and whilst the Greene King presence is obvious Mick tells ND that he aims to



have at least one true guest beer and up to three can be on the bar at any one time. The pub has had a transformation with the inside now being comfortable and homely (as described by a local). Darts are available for the sporting visitor and the new rear outside patio area has proved to be a real sun trap.

Mick explains that his philosophy is to have the sort of pub that he would want to go in and whilst good company and quality ales are vital he has added freshly produced food for the hungry visitor. Snacks and cobs supplement traditional good pub fare and are available 12-3 Mon-Thur and 12-3.30 at the weekends. A full traditional Sunday lunch is also available. Trade is slowly increasing and Cask Marque awarded the pub 20 out of 20 for every beer when they visited in March.

Mick & Lisa are not resting on their laurels and plans are under way for a series of mini-beer festivals and the aim is to include a number of locally brewed beers. Live music was provided on Royal Wedding day and will feature now and again although the emphasis will remain on good food, excellent beer and a friendly welcome.

The New Inn, Newthorpe Common were told that Theakston mild was to be discontinued and they have started looking for a replacement. As they are on the SIBA call off list one of the beers to grace the bar will be Belvoir Dark Horse Mild. Although it was not available on my visit, the Castle Rock Harvest Pale was and was in excellent condition. Sad to see Theakston Mild go but full marks to the New Inn for giving locals a quality alternative.

The Gate, Awsworth continues to surprise and are now offering a special deal to reflect the fact that they have five cask beers on all of the time. Drinkers can purchase a third of each beer which neatly fit on a small wooden tray that the pub bought for this purpose. I am told that this has proved very popular as it allows customers the chance to try the range of ever changing beers at the pub and then choose their favourite.

The Gate has just been voted **Pub of Excellence** by Nottingham CAMRA and a presentation is planned on Wednesday 17th August.

The Black Pig Border Morris Men will also be attending that night so an evening of celebrations and fun are to be expected. A full report will feature in the next edition of ND.



The Yew Tree, Nottingham Road, Hucknall has new owners. Lee and Jacqui Burton moved in towards the end of May and have started to upgrade and improve the pub - without taking away its natural pub feel. Inside the L shaped pub offers the visitor the choice of pool and darts at one end to comfy seats and seclusion at the other.

A lick of paint outside and more importantly the arrival of cask ale inside should boost trade. On my visit a rather fine pint of Cosmic from Blackhole Brewery was available, at a very reasonable price of £2.40 a pint, and Lee explained that initially a single cask ale would be available but as trade improved he hopes to add a further beer. Local real cider, from Torkard Cider in Hucknall, has also appeared behind the bar at a very reasonable £2.50 a pint; the first tub sold out very quickly and more has been requested.



The cask ales will be ever changing so if you fancy a change from the normal beers on offer the Yew Tree is worth a visit.

The pub is open 12.00 noon - 11.00 pm Sun-Thur and 12.00 noon - 12.00 midnight Fri & Sat.

Still in Hucknall, The Malt Shovel is having major works being carried out and it would seem the rumours that it may become more restaurant orientated could be well founded. ND was told that when it does eventually re-open it will be to a higher standard than in the past. It is hoped that the recent introduction of some fine local beers and ciders will continue, and ND hopes to report further in the next edition.

Just round the corner in Linby the **Horse & Groom** has lost its cask Theakston Mild. Although ND was led to believe that John Smiths keg mild may be offered, a recent caller has reported that Bank's Original was on sale. The good news is that the pub does still offer a range of cask ales.

If you have any information relating to pubs in 'the north' please contact me at: andrewludlow@nottinghamcamra.org



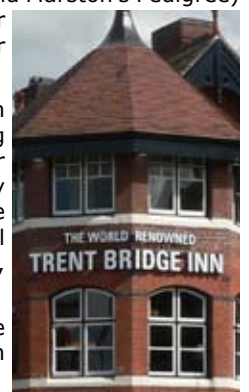
The Trent Bridge Inn John Westlake pops in

The current Trent Bridge Inn was built in 1890 and has passed through many hands during the intervening years but never, it seems, managing to achieve its full potential. All that, however, now looks set to change, as the TBI has been acquired by the J D Wetherspoon chain of freehouses and reopened in mid May after a lavish refurbishment, creating 60 new jobs in the process. Daniel Chadaway (pictured left) is the new manager and he knows a thing or two about cask-conditioned beers, having kept the award winning Moon & Bell, another Wetherspoon's pub in Loughborough, for the last six years.

"I just love real ale", says Dan, and he is proud of the fact that he was voted Pub of the Year by his local CAMRA branch for 2010. Indeed, his passion is evident in the array of pump clips along the bar, with the usual suspects (Greene King IPA, Abbot and Marston's Pedigree) supplemented by Trent Bridge Ale, a 3.8% easy drinking, hoppy bitter and Rock Mild, both from the excellent Nottingham Brewery, together with four ever-changing guest beers, one of which will be a LocAle.

No expense appears to have been spared in creating what is likely to become a flagship for the Wetherspoon empire, with top quality furnishings, some fine tiling and polished woodwork, not to mention enough cricketing memorabilia to stock a not-so-small museum. The main drinking area has been cleverly broken up into a number of distinct sections, one in particular having an almost library feel to it, with stocked bookshelves and attractively intimate drinking booths. To the rear, a second spacious lounge with polished parquet flooring offers access to the adjoining cricket ground and will be made available to ticket-holders during Test Match days, whilst the general public will be temporarily restricted to the rest of the pub. This includes two additional drinking salons upstairs, one with an impressive barrel-vaulted ceiling, which could also be made available for functions.

"I am looking forward to the challenge of making this place the success it deserves to be", Dan adds on the eve of opening day. At last it looks as though the Trent Bridge Inn's time has come and it will have been well worth the wait.



In Memory; CAMRA Discounts

It is said that some drink to forget; in the case of Steve Adcock he drinks and remembers. Steve has been a CAMRA member for more years than he would care to state and has worked at the Nottingham Beer Festival for many, many years. It was with much sadness he told me at the beginning of the year that cancer had robbed him of his wife Jenny and he told me that over the years they had regularly collected bottled beers. Along with his daughter Corinne and husband John, Steve had started trying some of the old brews and remembering where they had been collected.



To try and fully understand the beer he was drinking he turned to ND's bottled beer expert for advice (He told me afterwards that everyone else he had approached had turned him down). So a few weeks ago locked in his kitchen an assortment of beers from the past were decanted and checked. To assist in the process of identifying tastes I introduced Steve to the beer tasting wheel (type into a search engine to find it). Armed with this knowledge and plenty of beer a range of beers were tried and documented.

Amongst the beers tried were a 1982 Christmas Guinness (8.2% ABV); a 1994 Tolly Cobbold Beano Stout and a 2000 J W Lees Harvest (barley wine). The tasting session proved that beers do not last for ever – even those stored in cellar conditions; and ideally should be tried before the best before date or at least not long afterward.

The beers may not have survived in perfect condition but the memories did.

Andrew Ludlow

CAMRA Discounts

Please take advantage of these reductions, so that the various hostelrys know that we do appreciate their generous offers. All these offers can be obtained by simply showing your CAMRA membership card. As the credit card adverts say:

"Never leave home without it!"

Please note: these offers can change or be removed at any time.

Nottingham Branch Area

Approach, Friar Lane: 20p off a pint at all times
Boat, Lenton: 10p off a pint; 5p a half
Bunkers Hill: 15p off a pint
Canalhouse: 20p a pint /10p a half at all times. **NB:** Excludes Harvest Pale after 20.00 every day.
Cock 'n' Hoop High Pavement: 20p off a pint; 10p a half
Cross Keys: 20p off pints only
Earl of Chesterfield Arms, Main Road, Shelford: 15p off a pint Tues – Thurs; 10p off a pint Fri – Sun
Fellows, Canal Street: 20p off a pint at all times
Fox & Crown, Basford: 25p off a pint, at all times.
Gatehouse, Tollhouse Hill: 15p off a pint
Globe, London Road: 20p off a pint,
Hand & Heart, Derby Road: 10p off a pint; 5p a half
Hogs Head, Nottingham: 10% off pints & halves at all times
Hop Pole, Beeston: 15p off a pint, Sunday Noon – Thurs 19.00
Lion, Basford: 15p off a pint, Sunday from 5pm, to close Thursday
Malt Cross, St. James St.: 20p off a pint, 10p a half
Monkey Tree, Bridgford Road: 20p off a pint at all times
Nags Heads, Mansfield Road: 15p off a pint at all times
Navigation: 10p off a pint all times
Newmarket: 10% off a pint or half at all times
Nottingham Contemporary: 10% off a pint or half at all times
Plough, Radford: 15p off a pint, Mon to Thurs: 12 noon – 19.00
Plough, Wysall: 40p off a pint, 20p a half on guest ales only
Queen Adelaide, Windmill Lane: 20p off a pint; 10p a half
Red Heart, Ruddington: 20p off a pint, 10p a half at all times
Ropewalk, Canning Circus: 50p off a pint; 25p off a half. **NB:** Excludes pints between 5pm & 9pm Mon-Fri, & 9pm – 2am Thurs
Roundhouse, Royal Standard Place: 10p off a pint; 5p a half
Salutation, Maid Marion Way: 20p off all pints (includes Cider)
Southbank, Trent Bridge: 20p off a pint, 10p a half
Sun Inn, Eastwood: 15p off a pint
Three Crowns, Ruddington: 25p off a pint, Sun to Wed,
Victoria Tavern, Ruddington: 20p off a pint at all times
Victoria, Beeston: 20p off a pint, 10p a half, Sun to Thurs (includes cider)
White Horse, Ruddington: 20p off a pint

Amber Valley Branch Area

George, Ripley: 20p off a pint
George & Dragon, Belper: 20p off a pint
Talbot Taphouse, Ripley: 20p off a pint; 10p a half (Amber Ales only)

Erewash Branch Area

Seven Oaks, Stanton by Dale: 20p off a pint at all times

Newark Branch Area

Castle: £2.80 per pint. £1.45 per half
Old Coach House, Easthorpe, Southwell: 15p off a pint
Reindeer, Southwell: 10p off a pint; 5p off a half

Discounts available to everyone

All Castle Rock pubs: "One over the Eight"; buy eight get one free on selected products
Bunkers Hill: Castle Rock Harvest Pale (when available) £2 a pint everyday before 18.00
Canalhouse: Harvest Pale £2.20 a pint after 20.00 every day
Flying Horse, Arnold: buy 4 pints, get the 5th free (promotion card)
Great Northern Aleways: buy a pint in each of the Approach, Globe, Monkey Tree and the Southbank, and get the fifth free in any of the pubs; must be completed in one week.
Nags Head & Plough, Nottingham Rd., Stapleford: Cask Ale £2 pint all day Monday
Old Angel, Stoney Street: £2 a pint on Tuesday & Thursday, Promotion card required
Oscar's Bar, Wilford Lane: buy 8 get one free
Pit & Pendulum, Victoria Street: 10% off promotion; card required, available from the pub.
Plainsman: buy 6 pints get one free
Rose of England: buy 8 get one free on selected ales



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First Rays of the New Rising Sun

Maybe I'll Find On The Way Down The Line, That I'm Free, Free To Be Me...

Well someone did say they got the line from last issue fairly quickly, but then admitted that they had cheated and put it into Google. There are no morals these days! For the honest ones amongst you who don't stoop that low, it was Laundromat by Rory Gallagher from his first album.

It's summer again and the bands seem to be taking a holiday from Nottingham. The only gig that is worthy of note is Wilco Johnson at the Rescue Rooms on Sunday 2nd October.

The Navigation on Wilford Street has expanded its music offerings and now has bands on most Wednesdays as well as the regular Friday & Sunday offerings. It is early days but we need another regular music venue in the city, so get down and give them your support.

I have been told that the Poppy & Pint at Lady Bay now has the Poppy Folk Club in their upstairs function room. They meet on the 2nd Sunday of every month (except August, holidays no doubt!) at 7.30pm. The entry fee for the regular sessions is £1. Everyone is welcome to play an instrument, but it is not obligatory. On Sunday 16th October they have a special concert night featuring Lucy Ward and Six Hands in Tempo.

For further details see: www.poppyfolkclub.co.uk

Many thanks to Neil White for this information.

So give these places and all the others a visit, all the music is free, and you'll see some excellent bands, and all it will cost you is a few pints. As always if anyone else wants his or her venue and gigs advertising, just let me know - it's all free. I'm only interested in keeping live music, just that: LIVE!!

Air Hostess, Tollerton:

August

Sat 6th: Domino (soft rock) (9pm); Sun 7th: The Robinson Band (soft rock); Sun 14th: Pushrods (rock & blues); Sun 21st: Hell to Pay (classic rock); Sun 28th: Vince Eager (rock 'n' roll).

September

Sat 3rd: Rocket 88 (rock 'n' roll); Sun 4th: Deliverance (classic rock); Sun 11th: Hanger 3 (classic rock); Sat 17th: Junction (classic rock); Sun 18th: Mick Rutherford Band (blues); Sat 24th: The Bewley Bros (Bowie tribute); Sun 25th: Copperhead (classic rock).

Please note: all gigs start at 5.30pm and finish at 8pm (except where stated).

Bread & Bitter, Mapperley Top All music starts at 9pm

August

Tuesday 9th: Mark James.

Tuesday 30th: Paul "Robbo" Robinson.

September

Tuesday 13th: Mark James.

Tuesday 27th: Steve Lane.

Gladstone: Carrington Folk Club

August

Wednesday 3rd: Will feature Mick Lawlor who has several new songs to try out, ahead of pressing a new CD for 2012.

Wednesday 31: Dogwood Roses - a bluegrass, old time trio.

September

Wednesday 21: Bella Hardy with Anna Massie.

Hand & Heart, Derby Road

1st Thurs of each month @ 8.30pm: 'On the Verge presents...'

August

Thurs 4th: New York Alcoholic Anxiety Attack, Build the Treehouse

September

Thurs 1st: Willows, A Murder of Rooks

Lion, Basford:

August

Fri 5th: Full Circle; Sat 6th: Little Pigs; Fri 12th: Toasted Frog;

Sat 13th: Northsea International; Fri 19th: Buzzard; Sat 20th: The Score; Fri 26th: Colin Staples Blues Band; Sat 27th: Stay Bullets.

Bank Holiday Monday 29th: Hayward House Charity Funday and music festival.

September

Fri 2nd: TBC; Sat 3rd: The Shakes; Fri 9th: Kelly's Heroes; Sat

10th: Pushrods; Fri 16th: Vickerstaff Doghouse; Sat 17th: Phil

Tanners Bluesdog; Fri 23rd: Scotch Chocolate; Sat 24th: Gold

Rush; Fri 30th: Satnams Tash.

Regular Performers

Every Sun. eve - Harry & the Last Pedestrians

Every Tues. eve - The Old Nick Trading Company

Every Wed. eve - Quiz: win a gallon of beer.

- Curry and a pint @ £5.95.

Every Thurs. eve - open Mic with Steve 'n' Steve

Note: 10p is being added to all drink prices after 9pm when there is music on, ie: Tues, Thurs, Fri, Sat; and also all day on Sundays.

Navigation, Wilford Street

Every Fri: Navigation Blues Corporation; every Sun: Open Mic night.

Salutation

Every Wednesday from 9pm (upstairs): Colin Staples Blues Jam night; an excellent evening with a variety of musicians. Come along and try your hand - or just to enjoy the music.

Victoria Hotel, Beeston

August

Sun 7th: Djangology 2.30pm; Sun 14th: Djangology 1.30pm,

Belzebub 4.00pm; Sun 21st: Djangology 1.30pm, Chris Bywater

4.00pm; Sun 28th: Djangology 1.30pm, Anne Duggan Duo

4.00pm.* Mon 29th: Burgundy Street 1.00pm, Graham Tranfield

Quintet 3.30pm, Brazilica 6.00pm *

* Part of Bank Holiday Festival--Extra Beers.

Also, don't forget, when you visit these pubs for the entertainment, fill in your score sheets. Scores go towards deciding who goes in the beer guide.

So if you're at a loose end, drop in and support these places and tell them where you heard about them.

My contact details are: raykirby@nottinghamcamra.org and keep the info coming.

Thanks, Ray Kirby. (Keep on rocking in the free world)



Amie McFarlane serves the perfect pair of ales at Castle Rock's Vat and Fiddle

The UK's current CAMRA supreme champion ales, Hop Back Brewery's Entire Stout and Castle Rock's Harvest Pale, gave customers a unique way of celebrating the summer solstice when both were available together at pubs in the breweries' heartlands in June. The themed pairing invited drinkers to enjoy the passing of the seasons, the bounty of summer and the darkness of a winter's night, with Harvest Pale, CAMRA's supreme beer of Britain 2010, and Hop Back's Entire Stout, which holds the UK's 2011 supreme champion winter beer award. Both breweries worked together to enable the beers to be available in each other's pubs and free-trade.

Ray's Round

Ray Kirby Keeps You Up To Date With Changes To The Local Real Ale Scene



I had a good laugh the other week; I was reading one of these on-line beer 'mail-outs' that was criticising the new Wetherspoon pub, the Trent Bridge Inn, for having "magnet work tops" (they have gone for the "luxury" granite ones!) for its bar counters. It amazes me why people will go to such lengths to try and rubbish certain establishments and companies.

We are still losing lots of pubs, forever, and we should be doing what we can to stop any further losses. I only assume, that some can't take the competition and will do what they can to see others fail. I, no doubt, will probably be vilified for supporting the Wetherspoon chain, but as far as I'm concerned, I'm supporting something called the 'Public House' A uniquely British institution, found nowhere else in the world.

Nottingham CAMRA have also been criticised for 'supporting the Wetherspoon chain' over other pubs in the city, well, let me ask you, how many of their pubs are among the Nottingham entries for the Good Beer Guide? (You'll need to buy a copy to find out, but the number is less than one.) We select the best pubs, based on the quality of the beer over the whole year. We are very fortunate in Nottingham, (unlike other parts of the country!) to have far too many excellent pubs to match our allocation, (we have a branch limit of 34 for our 'area' and we could probably supply 50 that might 'make the mark' elsewhere) so, if you're not in, then you need to "raise your game" not 'slag off' the opposition. On the point of "support your pub" the Sunday Mirror have started a campaign in conjunction the CAMRA nationally, so look out for the stickers in pub windows, and more importantly "support your pub".

More good news this month, the **Hogshead** is now offering CAMRA members a 10% discount on pints or halves. They have a new manager in, who is keen to promote cask ales. It is on Pelham Street, with another entrance off Victoria Street (although this can occasionally be closed, late evening, early in the week,) the single bar is down one side of the room and whilst being open plan; various strategically placed pillars give a multi area feel. Plenty of seating, on 2 levels, is provided ranging from deep comfortable settees to more conventional pub table and chairs. Large screens are dotted around everywhere, showing various sports and music videos (but I understand, there are plans to "lessen their impact"). They have a pool table situated near to the top of the stairs to the toilets.

On the bar, you will find Wells & Young Bombardier 4.1% @ £2.19 (note the drop in strength from 4.3%, apparently the brewery has reduced the price of a cask, 72 pints, by 9p, that will make a big saving for the drinker!!) they also have a number of guest ales, the prices vary according to the strength from £2.50 (under 4.4%) to £2.95 (5.9%). Recent appearances have been: Salopian Aztec 4.5%; Castle Rock Gold 3.8%; Nottingham Rock Bitter 3.8%; Acorn Sovereign 4.4%; Castle Rock Screech Owl 5.5%; Salopian Golden Thread 5%. A large menu is offered including breakfasts, burgers, sandwiches and main meals. Some dishes will include a drink for a small extra charge (note: this is a limited selection of drinks), they have a curry club day on a Wednesday, when you can get a curry and a drink for £4.95, and also on Wednesday there is a quiz in the evening.

Another new discount is at the **Newshouse** on Canal Street, as most people will know this is a Castle Rock pub and as with the rest of the estate they have the One Over the Eight collectors on Castle Rock beers and other selected products. Well, from now on you can also get a CAMRA discount of 20p a pint and 10p a half off the cask ales NOT included in the Castle Rock promotion. There are new tenants in at this pleasant two-roomed hostelry and their aim is to continue offering the warm and friendly welcome that there has always been. The lounge side is the 'quiet' room, where conversation is the order of the day, the bar side has a dartboard, bar billiards table and a large screen showing sport. On the bar you will find 3 Castle Rock beers, Harvest Pale 3.8% @ £2.50 (regular); Preservation 4.4% @ £2.70; Screech Owl 5.5% @ £2.80; Boatman 5% @ £2.80; plus a selection of guests: Moorhouses Black Cat 3.4% @ £2.50; Hook Norton Special Dark Mild 4.6% @ £2.50; Isle of Purbeck Fossil Fuel 4.1% @ £2.70; Exmoor Gold 4.5% @ £2.70 have all appeared.

Out of our area, but the **Castle in Newark** have changed their CAMRA discount slightly, it is now £1.45 a half and £2.80 a pint to members. With 5 cask beers on the bar and a house beer brewed by Oldershaws, it is well worth a look if you happen to be in Newark. We have been notified of another pub offering a discount to all customers. The is the **Nags Head & Plough**, Nottingham Road, Stapleford, they are now offering the cask ale at £2 a pint, all day Monday.

Well it's here, the **Organ Grinder**, the Blue Monkey brewery tap, opened to a packed, and I do mean "packed" house - I needed a shoe horn to get in about 9pm on the opening Friday. The layout hasn't changed, but if you had been in any time in the last few years, you will notice a big difference! The pool table has been replaced by comfortable seating and all the other seating has been replaced. On the walls are various framed pictures of old Nottingham. Of course, the real difference you will see is on the bar, up to 9 ales are now on offer. Three are regular: Blue Monkey BG Sips 4% @ £2.70; Blue Monkey Guerrilla 4.9% @ £2.90 & Batemans XB 3.7% @ £2.20. At least 2 others from the Blue Monkey range will also always be on: 99 Red Baboons 4.2%; Evolution 4.3%; Infinity 4.6% & Ape Ale 5.4% have featured so far. The rest of the pumps are occupied by guests from micros, up and down the country. These have included, Purple Moose Glaswyn Ale 4.2%; Jarrow Rivet Catcher 4%; Red Willow Mirthless 3.9%; Monty's Mischief 5%; prices vary according to the strength. It is well worth a visit, although judging by the number that have been in already, I don't think many of you won't have been! It should make an excellent addition to the pubs at Canning Circus and with luck will bring much needed extra trade to the area.

As mentioned above, the **Trent Bridge Inn** (TBI) opened under its new guise as a Wetherspoon establishment. I, personally, think they have made an excellent job, but I am slightly biased due to the large amount of cricket memorabilia, pictures and information displayed around the pub (look out for the large aerial photo of the

3 sports grounds in the Trent Bridge area), but I know that there have been lots of other favourable comments. There are 'niggles' like you can't see any pumps for the cask ale when you enter, but that was probably down to lager-drinking planners, builders and pub executives, and those who still think that the future of the "trade" is lager and keg!! (Who's going to be the first to open a pub in Nottingham selling cask ale only? [and proper cyder, of course]. Just Beer in Newark seem to be doing very well, so it can be done).

Sorry for the rant, but back to the TBI. The front bar has 3 pumps (behind the pillar, you will find a cask beer list on the front of this pillar), the bar down the right hand side has 2 banks of 5 handpumps, and if you go round to the bar (the dining room, I believe) that overlooks the cricket ground, you will find a further bank of 5 pumps. Ten different ales are on sale. Regular beers will be Trent Bridge Ale 3.8% which is brewed for the pub by Nottingham brewery; Nottingham Rock Mild 3.8%; Marstons Pedigree 4.5% @ £2.20; Batemans XXXB 4.8%; Greene King Abbot 5% @ £2.50; Greene King Ruddles Best 3.7% and 4 ever-changing guests. These have included: Tap House, Gold 4%; Tap House, Dark & Dangerous 5%; Wychwood Gingerbeard 4%; Northumberland Bomar bitter 5%; Derventio Summer Solstice 4%; Batemans Pink Wicket 4.2%; Grainstore Rutland Beast 5.2% & Greene King Abbot Reserve 6.5%; all beers, except where shown, are £2.45, irrespective of strength.

There are also plenty of separate seating areas as well, four down the right hand side, the 'library' room, which also has four 'private booths', plus two outside areas, one of which overlooks the William Clarke stand in the cricket ground, you could even see some play if you stand in the right place! In a departure from the usual 'Spoons' practice the toilets are on the ground floor, just watch out for the Zebras hiding in there! Of course, they offer the usual large Wetherspoon menu with special meal nights.

Isn't it marvellous, you wait for ages for a 'new outlet' selling decent beer and suddenly loads open all at the same time.

The latest addition from those nice people at Castle Rock is the **Poppy & Pint** on a cul-de-sac (Poppy & Pint Street!) just off Pierrepont Road at the Lady Bay side of West Bridgford (get the NCT no. 11 bus from opposite the Victoria Centre, getting off at the stop just past the Lady Bay pub (the 'Primary School' stop) on Trent Boulevard, and turn right down the road in front of you). It has been converted from the old British Legion building and it is a long, fairly narrow, bar with two larger seating areas at either end. There is also a raised 'standing' area in front of the bar that also has a number of high stools plus a 'dining area' to the left of the main door. There are 12 pumps on the bar serving 8 regular and 4 guest beers. Regulars include Castle Rock: Black Gold 3.8%; Harvest Pale 3.8% both £2.50; Preservation 4.4% @ £2.70; Sheriffs Tipple 3.4 @ £2.30; Screech Owl 5.5% @ £3; Batemans XB 3.7% @ £2.60; and Fullers London Pride 4.1% @ £2.80. Guests: Castle Rock Boatman 5% @ £3; Castle Rock Gatekeeper 3.3% @ £2.40; Goffs Tournament 4% @ £2.70; Slaters Premium 4.4% @ £2.80.

There are 'two' outside seating areas, the one that overlooks the Bowling Green is 'no smoking', with the heated 'smoking area' slightly further round to the right. The bottom 'end' of the bar is where you can get coffee and cake if you fancy something different. Look out for the "snooker table" that apparently Joe Davis once scored a 147 maximum on (ask your dad, if you are too young to know the name!); sadly, you won't now get the chance to repeat that feat, you'll know what I mean when you see it. But it is now worth the effort in venturing down to 'Lady Bay'.

If anyone didn't know, the **Gate at Awsworth** is now a free house, having been bought from that mob at Bury St Edmunds. They sell 5 ales, Burton Bridge XL Bitter 4% is the regular offering, with 4 ever-changing guests: Bradfield Farmers Blonde 4.2%; York Terrier 4.2%; Caythorpe Dark Gem 3.5%; and Blue Monkey BG Sips 4% were on at the time of my visit, all beers are selling at £2.50 a pint. To encourage people to try beers they might not have had before, they are offering 3 x one-third for the price of a pint and if you want to try a tray of all 5, this is available at £4.16. This is a very pleasant traditional two-roomed pub. The bar has the 5 handpumps also with a large screen and dartboard; the lounge at the back is a quiet room with service through a hatch. There is also a small bar at the end of the entrance passageway, which has four chairs and two small tables for extra seating. The pool

table is tucked away in its own room. There is also a skittle alley outside. Catch the Trent Barton (TB) Rainbow 1 and get off at the "Maws Lane" stop, walk down Awsworth Lane, through the tunnel under the A610 bypass and you will come to the pub on your right hand side.

While out in this 'neck of the woods' why not pop along to the **Dewdrop** on Station Street at Ilkeston. You can catch the (TB) 27 during the day (last bus about 6.30pm) or walk through Awsworth and Cossall (about 25 min). It was taken over a few months ago, by two chaps well known as the "Beer Brothers" and they have proceeded to turn it into the sort of pub they would like to frequent. It is an excellent example of a traditional 'drinking' pub, consisting of a front bar complete with pool table and juke box, and a quiet lounge at the back where you go for a chat and a 'bit of banter'; there is also a further 'sitting' room across the entrance passageway. They will have up to 8 traditional beers on, the larger choice at weekends. On the bar at my visit was Green Jack Excelsior 3.7% @ £2.60; Blue Monkey Simian Summer 3.6% @ £2.60; Oakham Bishops Farewell 4.6% @ £2.80; Oldershaws Newton's Drop 4.1% @ £2.70; Castle Rock Harvest Pale 3.8% @ £2.60; and Thornbridge Kipling 5.2% @ £2.90. You might think it is a bit of a 'trek' but I can assure you it will be worth it.

Cheers, Ray.

Trips and Socials

For the mini bus survey trip on Tuesday August 30th, the delights of **Woodborough** and **Lambley** await. On into September and on Wednesday 7th, we will see what we can find in **Thurgarton** and **Epperstone**. Monday 3rd October will see us visit **Lowdham**.

On Monday 15th August my 'Rays Round' trip will be out to **Southwell**, using the Pathfinder 100; the departure time will be 18.30 from King Street.

The public transport crawl on Tuesday 20th September will start in the **Gladstone** and include the pubs around the **Carrington Island**. Catch the NCT no 58 from Parliament Street at 19.05 getting off at the stop by St John's Church, walk up Church Street and the pub is on your left on Loscoe Road.

For my Ray's Round trip on Wednesday 26th October I am taking in **Lady Bay** and the pubs around **Trent Bridge**. Catch the NCT no 11 at 19.00 on Parliament Street (opposite the Victoria Centre) starting in the Lady Bay pub and then to the Poppy & Pint.

We will have a presentation of an **Award of Excellence to The Gate at Awsworth** on Wednesday 17th August, well deserved and a good excuse for people to visit, especially if you haven't been before.

We will also have some presentations for the Mild Trail. Tuesday 23rd August will be to the **Ropewalk** for the best display (presentation about 9pm). We had joint winners for the best pint: **The Crown**, Beeston will be on Monday 8th August (presentation 9pm) and the **Hand & Heart** will be on Tuesday 13th September (presentation 8.30pm).

I will be running a trip to **Stamford** on Saturday 10th September to coincide with the **Green Man Beer Festival**, plus there are lots of other pubs in Stamford worth visiting; the more we get going, the cheaper the price.

Note: the Friday and Saturday trips will be full price, but they will be a maximum of £10, hopefully less, it depends on the numbers travelling.

As always, your CAMRA membership card is required to obtain your discount on paying for bus trips.

Also, don't forget, you can sign up for e-mail alerts for all the trips, just let me know.

See the diary dates column for times and dates of all the trips, socials etc.

Don't forget, that **everyone** is welcome to **any** CAMRA meeting or outing, you do **not** have to be a member. And finally - I can be contacted electronically at: raykirby@nottinghamcamra.org

Paws 4 a Pint

Paws 4 A Pint Update

Since my last piece in the Nottingham Drinker there have been one or two changes in the dog-friendly pub scene. I am pleased to say that there are two new pubs which are well worth a visit. These are The Poppy and Pint in Lady Bay, which is a new Castle Rock pub and The Organ Grinder on Alfreton Road, which is the very first Blue Monkey pub. If you do like to a nice walk with your dog the Poppy and Pint is very close to both the Grantham Canal and the River Trent, and is on a good bus route. I must admit I am biased as I do live in the area but don't forget Nottingham City Transport do £1.00 day dog rover tickets and on the Premier buses dogs go free. Trent Barton also pass close by. On a sadder note The Moot on Carlton Road has shut down and I am sure there will be more, so it is important to try if possible to get to some of the pubs listed below with your well-behaved dog on a lead and encourage them to stay open and keep them dog friendly.

Admiral Rodney, Wollaton Boat, Lenton;
Bread and Bitter, Woodthorpe Drive, Mapperley Top;
Bunkers Hill, Hockley, Nottingham;
Castle, Castle Road, Nottingham;
Crown, Church Street, Beeston;
Foresters, Huntingdon Street, Nottingham;
Fox and Crown, Basford;
Globe, London Road, Trent Bridge;
Hop Pole, High Road, Beeston;
Horse and Groom, Linby;
Horse and Groom, Radford Road, Basford;
Horse and Jockey, Basford;
Just Beer Micropub, Swan & Solman Yard, Newark;
King William IV, Eyre Street, Sneinton;
Lark's Nest, Nuthall;
Lincolnshire Poacher, Mansfield Rd., Nottingham;
Nags Head, Mansfield Rd., Nottingham;
New Inn, Newthorpe Common;
Newshouse, Canal Street, Nottingham;
Old Angel Inn, Stoney Street, Nottingham;
Organ Grinder, Alfreton Road, Nottingham;
Plough, St. Peters Street, Radford;
Poppy & Pint, Lady Bay, West Bridgford;
Queen Adelaide, Sneinton;
Queen's Head, Watnall;
Queens Head, Marlpool, Heanor;
Stratford Haven, Stratford Road, West Bridgford;
Three Crowns, Ruddington;
Trent Navigation, Meadow Lane, Trent Bridge;
Vat and Fiddle, Queensbridge Road, Nottingham;
Victoria, Dovecote Lane, Beeston;
Wheatsheaf, Bingham;
White Horse, Ruddington;
White Lion, Town St., Bramcote.

I am sure there are more pubs on the NCT, Premier and Trent Barton bus, and



rail transport routes that do allow well behaved dogs in so please do email me on:

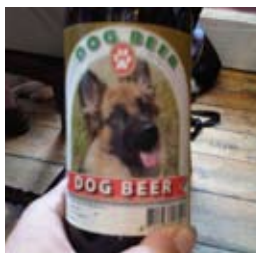
d.h.lunz@btopenworld.com

It is best to ask before going into the pub with your dog as their policy might have changed. Don't forget all pub owners: at the other end of the lead are humans who might stay and enjoy a drink of your beer - which can't be bad in these tough economic times!

Yours,
Diane and

Sally (woof woof)

*Dog Beer - real 'ale' for dogs...?
Yvonne sent this in but hasn't included any tasting notes...*



Support It - Or Lose It



The Sunday Mirror has supported CAMRA's campaign to support and so protect pubs from closure, with editorials, articles and now a sticker campaign. Join in and get more folk to support their pub.

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Cider And Perry News

**Nottingham CAMRA
Cider Pub of the Year**

We are not sure whether the very low number of entries for the competition to find the best Cider & Perry Pub in the Nottingham branch area is down to a lack of interest or perhaps knowledge that the competition is taking place; or that it is a sad reflection on the limited opportunities for drinkers of quality real cider and perry within Nottingham. We have had only one form returned, the rest of the entries coming via discussions on the Nottingham CAMRA facebook pages.

However, we will go forward into judging the entries received so far, which are:

Crown, Beeston
Victoria Hotel, Beeston
Salutation, Nottingham
Lion, Basford
Organ Grinder, Nottingham
Plough, Radford
Lincolnshire Poacher, Nottingham
Hand & Heart, Nottingham

The judging will take place in time for the results to be announced in ND106 with presentations taking place in October, which coincides with CAMRA's Apple Month.

If there are any pubs who wish to be nominated, please get in touch as soon as possible using any of the contacts on page 2 or by email to:

cider@nottinghamcamra.org

Beer and Cider Survey Friday 23rd September 2011

Last year's survey pointed to very little choice for cider and perry drinkers within Nottingham, with a couple of national makers dominating and many pubs only having a single real cider available. Hopefully this year will show some improvement and to help us find out it would be great for some cider drinkers to join in the survey to give us an accurate picture of the state of this city's choices for drinkers of real cider and perry.

If you are a publican who prides themselves in the quality and selection of real ales you serve, please pause for a moment and consider the lot of the cider drinker in Nottingham. Imagine going out for a tour round a few pubs with your friends who are exploring a range of tastes from diverse real ales - while you as a cider drinker find exactly the same cider in pub after pub. How boring is that? That was the reality last year and unfortunately still is in much of Nottingham area pubs.

Remember that any pubs who would like some **help or advice** on ordering or selecting quality real ciders or perries are more than welcome to contact Nottingham CAMRA for advice or to talk over some ideas. We will support you and publicise your endeavours as much as we can. See page 2 or email:

cider@nottinghamcamra.org

Talking Cider...

On Monday 4th July, Nottingham CAMRA held an open evening for branch area publicans, managers and cellar staff in the upstairs function room at the Canalhouse, Nottingham. The focus of the evening was



to increase knowledge and awareness amongst Nottingham's licensees of what



real cider and perry are, and how they are made. As well as a presentation and talk, this free event

included tasting and discussing a selection of ciders and perries, as well as a supper of various cheeses, bread and

crackers. This campaigning event was sponsored by Nottingham CAMRA as part of our on-going attempts to raise the profile and knowledge of



real cider and perry within the Nottingham CAMRA branch area, with the generous assistance of Yvette, Jez and the staff of the Canalhouse.



Although the actual numbers present were a little disappointing when compared to those invited and who had confirmed, there were still around 30 people present, which included a handful of members of the Nottingham CAMRA Committee. As the branch Cider & Perry Officer and APPLE representative, as well as a local maker of real cider (Torkard Cider of Hucknall), I presented and led the event. With the aid of some PowerPoint presentation, experiences of travelling around the UK and Europe, and visiting many types of cider and perry makers, the aim was to pass on some of the knowledge and enthusiasm for these truly traditional drinks.

We learnt much from staging this event and are **planning on running another** in the future. If you are a licensee, landlord

or manager and would like to know more or are interested in attending or hosting a future event, please get in touch. Remember we have the knowledge and equipment if you have the venue.



My thanks go to all who came along, all of the staff at the Canalhouse, Dylan for taking the photographs, Dee and Ru for sorting and serving the ciders and perries, plus the Committee members who came along to help and try something they wouldn't drink by choice...

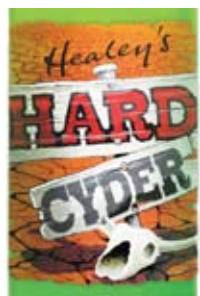
Marketing madness of the red-herring kind? Or just plain silly?

Ray Kirby was at a Wetherspoon pub recently and noticed they were promoting a new cider which was labelled "Texan Style" "Hard Cyder" from Healey's of Cornwall, mostly known for the fizzy not-real 'Cornish Rattler' cider. Ray asked me if I could shed any light on the labels 'claims', or why the bottle neck sports the Texan flag as well as the Cornish one.



After much research and contacting some North American cider-makers for advice, including one who is Colorado-based (so sort-of local), I can confirm that there is no such thing as "Texan Style" cider. In fact, Texas has very, very few makers of hard cider - we could only find 2 in the whole State. Also these Texas-style hard ciders are made using a range of dessert and culinary varieties, resulting in a very dry, light cider. But equally so are many "eastern-counties" ciders as made in the UK.

"Hard Cider" has two distinct meanings when associated with cider. Prohibition in the 1920's USA led to apple juice being called 'Cider' and alcoholic cider being called 'Hard Cider', terms which are still used today 'across the pond'. However, in Britain, the term 'Hard Cider' is used to describe spoiled, bad cider, ie: cider which has 'gone off' and become oxidised and acetic (vinegar). As this cider doesn't appear to be destined for export to the USA, one wonders whether anyone at Healey's has done their homework before deciding upon using such a term on the label?



A little more sinister perhaps is the thought that as "Hard" is in a red font, maybe the label is implying that you can only drink this if you are 'hard' in the slang UK way? Or even worse that drinking it will make you 'hard', using the same linguistic interpretation? I am assuming of course that down in Penhallow, Cornwall, people understand the term 'hard' is usually used in conjunction with being tough and/or violent?

Ray Blockley

STAR LETTER

Where In The World...?

SIR - I read Ray Kirby's article in last month's ND104 about 'foreign-branded' lagers, which are brewed in the UK and then sold as premium products, and I think he is right on the money.

These days provenance is everything when it comes to food and drink. Many people want to know where their potatoes and eggs come from, whether it is from a farm down the road or some nameless EU farm. And this demand for good provenance has helped the massive resurgence of real ale consumption in the UK, compared to lager. People like drinking something when they know where it was locally brewed, as the success of the LocAle scheme shows.

But the provenance of foreign-branded lagers is elusive to say the least. For some reason when it comes to these lagers, we allow ourselves to get hoodwinked into believing we are drinking a bit of genuine foreign-brewed lager and happily pay a premium price for the privilege of being duped as well. And it is not just us customers: usually the retailer or restaurant manager has no idea where it was brewed either. In Japanese restaurants I usually ask if the beer is brewed in Japan and they always say 'yes, it says import on the label'. But upon close inspection of the label, it is actually imported from Canada, Ireland or the Czech Republic.

So, inspired by Ray's article, I did a bit of research at a big supermarket. Out of 34 'foreign-branded' bottled lagers, only 8 are brewed in the same country as the 'brand'. The vast majority (23 of them) are brewed in the UK. The only genuine foreign beers are Beck's: Germany, Sol: Mexico, Hoegaarden: Belgium, Peroni: Italy, Guinness (black cans): Ireland, Budweiser Budvar: Czech Republic, Heineken: Holland and Sapporo Ebisu: Japan. You can only find this last beer in the 'Fresh Asia' shop in Beeston, but it is the best Japanese beer available in Nottingham shops.

And then bizarrely, 3 popular Japanese beers are brewed, not in Japan or UK but in another country and then imported to the UK. Asahi Super Dry cans come from the Czech Republic and Sapporo Premium comes from Ireland or Canada. Of these, the one beer in the hall of shame for misleading the British public is the Sapporo Premium in a distinctive large silver can, with the label 'Imported' proudly displayed on the front.....but the small print on the back says it is actually imported from Canada.

Clearly the best thing is to drink real ale since you know it is brewed in the UK and it tastes better than these bottled lagers. But if there is no real ale available, like in restaurants or clubs, real ale drinkers don't have a choice. Customers have a right to know if they are eating and drinking authentic stuff.

The silver lining to this story is that it means there are more brewing jobs in UK producing all this foreign-branded beer under licence.

For real ale drinkers the message is clear: stick to real ale.

Cheers, Richard Naish via email.

The Editor replies:

Nottingham CAMRA are with you all the way on this one, Richard, as you'll know after reading p. 22 - 23 of this issue. It is not just beer though... Recently the staff at ND HQ went to the Worcestershire area for a well-deserved rest and discovered a 'local' cider-maker buys fruit in, ships it to another county to be fermented and packaged by contract, then after it is shipped back to him sells it as 'his' local cider, bottled and draught.

Mildly Branching Out South West...

SIR - Here's a report on what we managed to find during Mild Month, I definitely think the T-shirts brought us luck! Our area of the south-west is, sad to say, virtually mild free all year round, which is a real pain if, like me, you love the stuff. Having been inspired by Nottingham CAMRA, and kitted out with your 2011 Mild Trail T-shirts, my partner Emma and myself determined to try and seek some out during May this year.



We started on 7th May, after a tip-off from Exeter and East Devon CAMRA, that seven Exeter city centre pubs had pledged to have mild on. After getting off the train, we walked to the North Bridge Inn, a new pub for us, converted from an



old run-down Ushers establishment. Very friendly people, and a pint of Teignworthy Martha's Mild started us off on the right foot. Then on to the Chevalier Inn, and Banks & Taylor Black Dragon Mild, before the Well House served up a nice drop of Otter Mild. Nipping round to the Old Fire House saw Harviestoun's Born to be Mild on the menu. We ended up at the Imperial, where a tent had been set up outside the pub's entrance, containing amongst other things, several milds. We tried Titanic Nautical, before finishing with Gargoyles 6% Milk Maid. Unfortunately with time

running out, we missed the Great Western Hotel, which was also taking part in the mild day.

Cornwall CAMRA had alerted us to the Blisland Inn, a gem of a pub and previous National CAMRA Pub of the Year. Landlord Gary was having a rolling mild month throughout May, aiming at having 50 odd milds in total. We arrived on 21st, and the place was heaving.



Four milds were on and we tried them all: Marstons Merry Monk, Harviestoun Born to be Mild, Bank Top Dark Mild, and Elland Born to be Mild - all in excellent condition.



The last weekend of the month, saw a couple of beer festivals closer to home for us. The Boringdon Arms at Turnchapel (previous multiple winner of Plymouth CAMRA's Pub of the Year) has a beer festival

on the last weekend of every odd month, so May was one of them, and first on their list was RCH Hewish Mild. On Sunday, the Royal Oak at South Brent (previous winner of South Devon CAMRA's POTY) had a charity day including a beer festival, so we finished May as we'd started with Martha's Mild. Incidentally, both of these pubs provide good accommodation if any Nottingham members ever fancy a quick break in the West Country.



So, from initial misgivings that we wouldn't find any mild at all, we didn't do too badly - hopefully we can build on that for next year.

BTW: We went to a beer festival at the Plume of Feathers in Princetown (near to Dartmoor prison) last weekend. It was being held to launch St Austell brewery's new beer "Trelawney" in Devon, and also to launch Princetown's own Dartmoor brewery's new beer "Three Hares". 17 beers were on offer and some good ones I tried were Brew Dog's "Trashy Blonde", Purity's "Mad Goose", and Forge's "Handsome", but by far the best was "Harvest Pale Ale" from Castle Rock - the Nottingham connection strikes again!

Thanks again for all your help,
Dave & Emma via email.

The Editor replies:

Thanks very much David for letting us know how you got on and sending along the photographs. Glad to hear you found some mild and 'led the way' in sartorial elegance with your Nottingham CAMRA Mild Trail T's. Watch out for next year's Mild Trail T.

News On The News House...

SIR - Re: Al Atkinson's letter in ND104 requesting an old photograph from the 1960's / '70's depicting the old 'News House' on St James Street. Here's one I took in 1983 and I think it captures how it looked in the seventies at least.



Back then it was our Nottingham 'local' where my mates and I would meet up for a few pints, prior to heading off to witness various rock groups playing in the city. On a Sunday night it was local heroes 'Cisco' playing their residency at the 'Imperial' which is just visible near to the lamp post.

Back then, the News House was kept by a wonderful couple called Pete and Pat, and we long-haired hippies were always afforded a really friendly welcome (unlike some venues...) and the beer was always spot on. Happy days (nights more like!) and great to look back on. Hope it will be of use to Al's archive collection.

Cheers, Eggy.
Derby Rd., Stapleford.

The Editor replies:

Very kind of you to send a copy of the photo in to ND HQ, Eggy. By the time this is in print, Al will be in possession of this photo. Thank you on behalf of Al and all of us at ND HQ.

Circling The Circus: Why Travel?

SIR - A few friends were saying how good the Brampton Mile is in Chesterfield. My comment was that its a long way to travel when we have ample quality bars

in Nottingham. I then had a vision of my fave bars in Canning Circus and came up with the name "Circus Circle: Real Ale, Real Food, Real People, CAMRA Discounts". As it would be a circular stroll, you could start at any of the bars.

I'd include the following pubs:

The Ropewalk; The Hawksley; The Hand & Heart; The Roundhouse; Waltons Hotel; Sir John Borlase Warren; The Falcon; and The Organ Grinder.

Do you think someone at ND HQ could come up with a street plan, etc.?

Brilliant, Harry.
Main St., Kimberley

The Editor replies:

Rest assured Harry that you are not the first to contact ND HQ and ask about some sort of guide / stroll to include the good pubs along Derby Road and up to Canning Circus. Out-of-town folks are hearing about the buzz on Canning Circus and want to know more. There is a shorter version of a Canning Circus tour on our website. I hear tell that an on-line guide is currently being written by branch member Steve Rogerson (see pages 18-19). Watch this space - and our website. By the way, would you include the Running Horse and the Portland in your "Circus Circle"?

Derbyshire Pub Quiz League...

SIR - Could you find space in your next issue or two to mention that the Derbyshire Pub Quiz League is looking for new teams for the forthcoming 2011/2012 season? The season will start in October 2011 and go through the winter.

Teams of four play on Wednesday nights during the season, either in the pub in which they are based or in the pub of the opposing team, on a home and away basis. Matches consist of alternating rounds of individual and team questions.

At the end of the match, points are awarded according to how the teams fared and these determine the position of the team within the division. As the League covers the entire county, it is divided into divisions to avoid extensive travelling. After each match proper, we hold a "beer round" of further questions, with the team losing the beer round buying drinks for the winners. And in our experience that beer will often be a real ale! We have an annual

charity cup, too.

Many of our pubs are CAMRA listed but we are open to more. Full details and contacts can be found on our website:

derbyshirepubquizleague.wordpress.com
There are sample quizzes, as well.

Thanks for finding the space to mention us.

Yours,
Les Hurst via email.

Huge List Of American Beers...

SIR - I was in the USA in May and while visiting a 'drinking house' I picked up the enclosed beer list. I thought it might be of interest.

Bob Blackstock.
Arnold, Nottingham.

The Editor replies:

Thanks for this huge list of beers, Bob. We can't fit it all in ND but it is interesting (staggering?) reading! If anyone wants a closer look, you can log on to: www.tacomac.com and look at the Brewniversity information. Maybe we can get this list on our website.



Colwick, Nottingham

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Happy Hour

Quiz: Just For Fun. Answers In Issue 106 Of Nottingham Drinker

1. Which films feature Walkabout Creek?
2. What spirit is used in a Cosmopolitan Cocktail?
3. In which U.S state was the Woodstock Music Festival held?
4. In American ranching, what is a dogie: dog, stray calf or horse?
5. Which brewery at one time brewed Bradgate Brown Ale and Crown Keg?
6. Jim Moir is the real name of which comic entertainer?
7. Which football club have the nickname The Hatters?
8. What process has a tempura vegetable undergone: cut in thin strips, deep-fried in batter, or organically farmed?
9. True or False: In 1770 Parliament passed a law against the use of lipstick?
10. What does a gelotologist study: jelly, laughter or lotteries?
11. In which country is the Yucatan Peninsula?
12. Which famous tower is 158 metres tall? Eiffel, Tower of Pisa, or Blackpool?
13. Who founded the first blue jeans manufacturing company in the U.S.?
14. What is cynophobia an unnatural fear of: cats, dogs or birds?
15. Which country has CH as its international vehicle plate?
16. What instrument does James Galway play?
17. On the London Underground map, what line is shown in light blue?
18. In science, what is measured on the Mohs scale?
19. What is the letter 'O' in the phonetic alphabet?
20. Who was the first deputy P.M. under Margaret Thatcher: Geoffrey Howe, Norman Tebbit, or William Whitelaw?

Brain Teaser: Albert Einstein's Riddle

Are you in the top 2% of intelligent people in the world? Albert Einstein wrote this riddle early during the 19th century. He said that 98% of the world population would not be able to solve it.

There are no tricks, just pure logic, so good luck and don't give up.

1. In a street there are five houses, painted five different colours.
2. In each house lives a person of different nationality
3. These five homeowners each drink a different kind of beverage, smoke different brand of cigar and keep a different pet.

THE QUESTION: **WHO OWNS THE FISH?**

HINTS:

1. The British person lives in a red house.
2. The Swedish person keeps dogs as pets.
3. The Danish person drinks tea.
4. The Green house is next to, and on the left of the White house.
5. The owner of the Green house drinks coffee.
6. The person who smokes Pall Mall rears birds.
7. The owner of the Yellow house smokes Dunhill.
8. The man living in the centre house drinks milk.
9. The Norwegian person lives in the first house.
10. The man who smokes Blends lives next to the one who keeps cats.
11. The man who keeps horses lives next to the man who smokes Dunhill.
12. The man who smokes Blue Master drinks beer.
13. The German person smokes Prince.
14. The Norwegian person lives next to the blue house.
15. The man who smokes Blends has a neighbour who drinks water.

The Air Hostess

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Two traditional ciders

NEWLY REFURBISHED

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Food 12 - 2 & 6 - 8 Wed - Sat
12 - 2 Sun

Main courses from £2.49

Quiz Night Wednesday 9pm

Good Beer Guide 2010



Answers to the Quiz in Issue 104:

1. AIR-RAID SHELTER; 2. BARBARA STREISAND; 3. CLAY PIGEON SHOOTING; 4. WHITE; 5. 20; 6. NORSE; 7. THE WURZELS; 8. NEW ZEALANDER; 9. 5; 10. ECHO; 11. TRAVEL; 12. DOC, SNEEZY, BASHFUL; 13. BOX; 14. 4: JERSEY, GUERNSEY, ALDERNAY. SARK; 15. RUPEE; 16. MOTORCYCLE RACING; 17. WESTMINSTER ABBEY; 19. LAKE DISTRICT / CUMBRIA; 19. 31; 20. PARTRIDGE FAMILY; 21. ELEPHANT; 22. THE ROUNDHOUSE; 23. JUGGLING PROP; 24. C. S. FORESTER; 25. ISLE OF MAN; 26. DANCING DUCK; 27. DAWN SWAN; 28. DOG; 29. YORK; 30. BRUSSELS.

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CAMRA discount 20p on pints

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Live Rock Music and Disco Sat. nights

Nottingham

Trips and Socials

Aug:

Mon 8th - Mild Trail Presentation: Crown, Beeston - 19:30
 Mon 15th - Crawl: Southwell - Dept King St. - 18:30
 Weds 17th - Excellence Presentation: Gate, Awsworth - 19:30
 Tue 23rd - Mild Trail Presentation: Ropewalk - 19:30
 Tue 30th - Survey Trip: Woodborough & Lambley -
 Dept Cast - 19:00

Sept:

Wed 7th - Survey Trip: Thurgarton / Epperstone -
 Dept Cast - 19:00
 Sat 10th - Bus Trip: Stamford - Dept Cast - 17:30
 Tue 13th - Mild Trail Presentation: Hand & Heart - 19:30
 Tue 20th - Crawl: Carrington Island, start in Gladstone - NCT 58
 Parliament St. - 19:05

Oct:

Mon 3rd - Survey Trip: Lowdham - Dept Cast - 19:00
 Wed 26th - Crawl: Lady Bay & Trent Bridge - NCT 11 Vic Centre
 - 19:00

NB: Nottingham Beer census - Friday Sept 23rd See page 7

For more details on Trips and Socials see the article 'Ray's Round' on page 36

Book with Ray Kirby on 0115 929 7896;
 or e-mail: raykirby@nottinghamcamra.org.

CAMRA cards must be shown for £2 discount offered on some trips.

Branch Meetings

All meetings begin at 20.00. **Everyone is welcome to attend.**

Aug: Thu 25th - Hand & Heart, Derby Rd. NG1 5BA

Sept: Thu 29th - Rose of England, 36 Mansfield Rd. NG1 3GY

Oct: Thu 27th - Salutation, Maid Marian Way NG1 6AJ

Committee Meetings

All meetings begin at 20.00. All CAMRA members are welcome.

Aug: Thu 11th - Bunkers Hill, Hockley. NG1 1FP

Sept: Thu 8th - Cross Keys, 15 Byard Lane NG1 2GJ

Beer Festival Meeting:

Weds 31st Aug: Cross Keys, 15 Byard Lane NG1 2GJ

www.nottinghamcamra.org

Mansfield & Ashfield

NB: All events start at 20.00

Trips and Socials

July: Sat 30th - Survey Trip: Westwood, Underwood and Brinsley.

Aug: Thu 4th - 1st Thirsty Thursday: King & Miller; Masons Arms,
 Sutton-in-Ashfield.

Meetings

Aug: Tue 9th - Branch Mtg: Hawthorns, Sth Normanton.

Contact: Roger Chadburn, socialsecretary@mansfieldcamra.org.uk
 07967 276805 to book trips (small charge).

For pub survey trips contact Andrew Brett:
pubsofficer@mansfieldcamra.org.uk for free transport.

Vale of Belvoir

Branch Meetings

Aug: Tue 2nd - The Unicorn, Langer - 20:30

Sept: Tue 6th - The Chequers, Barketstone le Vale - 20:30

For details contact: Martyn or Bridget on 01949 876 479;
 or email: martynandbridget@btinternet.com

Erewash Valley

Trips and Socials

Aug:

Sat 20th - Alternative Derby pub crawl: meet Derby bus station
 11.45 or The Falstaff 12.00 noon.

Sept:

Sat 3rd - Cider Tasting at The Queens Head, Marlpool. 14:00
 start. Cider samples, 2 speakers & food. £7.00 each.

Meetings

Aug:

Mon 8th - Committee: Queens Head, Breaston. 19.15

Mon 8th - Branch: Navigation, Breaston. 20.30

Wed 24th - Beer festival meeting: Queens Head, Marlpool - 20:30

Sept:

Wed 7th - Branch meeting: Needlemakers Arms, Ilkeston - 20:30

Oct:

Mon 3rd - Committee meeting: The Crown, Heanor - 19:15

Mon 3rd - Branch meeting: Red Lion, Heanor - 20:30

www.erewash-camra.org

For details contact: Anyas Boa, Secretary on 0115 8499967;
 or email: anyasnstephen@googlemail.com

Amber Valley

Trips and Socials

Aug:

Fri 12th - Festival Poster pub-crawl. Meet at the most convenient
 of the following starting points: Pear Tree, Derby Road, Ripley
 19:30; Swan and Salmon, Watchorn Lane, Alfreton 19:30;
 Queens Head, Chesterfield Road, Belper 20:40.

Sat 20th - Free bus surveying pubs in Milford, Makeney and Belper
 - 19:30

Sept:

Sat 17th - Free bus surveying pubs in the Heage area - 19:30

Meetings NB: All meetings are on Thurs & start at 20:30

Aug:

11th - Beer festival: Hunter Arms, Kilburn.

25th - Branch: New Inn, High Street, Riddings.

Sept:

1st - Beer festival: Thorn Tree, Waingroves.

22nd - Branch: Black Boy, Heage.

Buses depart Ripley Market Place. For Alfreton & Belper pick-ups,
 please ring Alison. Buses for Survey Trips are free.

Contact: Alison Cox (01773) 570675.

Newark

Branch Meetings Branch meetings start at 20:00

Aug: Thu 4th - Muskham Ferry, North Muskham

Sept: Thu 1st - Megs Bar, Springhead Brewery, Laneham

Oct: Thu 6th - Fox, Kelham

Contact Duncan Neil: 01636 651131

or: Chairman@newarkcamra.org.uk

For trips and socials contact: Socials@newarkcamra.org.uk

North Notts

NB: All meetings are on Weds & start at 20:30

Aug: 3rd - Rum Runner, Retford.

Sept: 7th - Mallard, Worksop Railway Station.

Oct: 5th - White Horse, Barnby Moor.

Socials: Check our website: www.nnottscamra.co.uk

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Beer Festivals

Festivals, Beer & Cider Events

Aug All Month: Lion Cider Festival, Lion Inn, Mosley St., Basford NG7 7FQ 20 different real ciders and perries on sale throughout August.

Aug 10-13 (Wed-Sat) Grantham Beer Festival. Grantham Railway Club, Huntingtower Rd, Grantham NG31 7AU 3min from Grantham rail stn, 5min from Grantham bus stn. Open: 11-11 all sess. Entry: £2 (FREE for CAMRA members) Food avail all sessions. www.granthambeerfestival.org.uk

Aug 12-14 (Fri-Sun) Welsh Perry & Cider Society - International Craft Cider Festival 2011 Llancaich Fawr, CF46 6ER South Wales. Camping / music / food / events. Contact: 01495 240983 / 07702 942587 / info@internationalciderfestival.com / www.internationalciderfestival.co.uk

Aug 23-27 (Tue-Sat) 34th Peterborough Beer Festival, Embankment, Bishops Rd. 350+ Real Ales, Ciders / Perries, bottled beers, wide selection of food, pub games, tombola, pub quiz, funfair, CAMRA shop + other stalls. Live music every eve in sep marquee. Tue 5.30pm-11pm (£8, £4 CAMRA members); Wed Noon-2.30pm (£4), 5.30pm-11pm (£8, £4 CAMRA members); Thu-Sat noon-11pm (£9, £5 CAMRA members). All prices inc fully refundable £3 glass voucher. info@beer-fest.org.uk / www.beer-fest.org.uk

Aug 26-28 (Fri-Sun) Dovecote Annual Beer Festival, The Dovecote Inn, Cross Hill, Laxton, Nr Newark, Nottinghamshire NG22 0SX. Open 6.30pm Fri, 11.30-3 & 6.30-11pm Sat, 12-10.30 Sun. 15 beers at £2.50/pint, Cider & Perry. Food available at all sessions

Aug 26-29 (Fri-Mon) Pot Fest, The Flowerpot, Cathedral Quarter, 23-25 King Street, Derby DE1 3DZ 40 real ales & ciders to celebrate 40 years of CAMRA. Introducing the Black Iris Brewery. Live music & food.

Sep 16-17 (Fri-Sat) 9th Annual Melton Mowbray Beer Festival. Cattle Market, Scalford Road, Melton Mowbray LE13 1JY 50+ real ales (feat. Cumbria beers bar) plus 20



RIPLY RAIL ALE FESTIVAL
aka THE AMBER VALLEY BEER & CIDER FESTIVAL
Thursday 29th September to Sunday 2nd October

At the Midland Railway, Butterley, Butterley Station, Ripley
Housed in Railway Carriages & Marquee
Over 100 Beers, Ciders, Perries & Fruit Wines

ENTERTAINMENT
Thursday Evening: The Re-Entrants
Friday Evening: All the Kings Men plus Jiggery Folkery
Saturday Lunch: The Ripley Morris Men
Saturday Evening: **The RollinStoned** plus **KICK 'N' RUSH**

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www.midlandrailwaycentre.co.uk or www.derbycamra.org/ambervalley

CAMRA members get concessions at all sessions, see website, or What's Brewing.
A booking fee will be added to internet ticket purchases. R.O.A.R. All details may change without notice.
See MRC timetable for times & cost of train rides. Fares extra to admission. 18+ Only.



Logos: The Lion, The Green Head, bunkershill, THE GATEHOUSE, The Plough Inn, The Waggon & Horses, Green Dragon, THE LORD NELSON, THE MALT SHOVEL, Hop Pole, THE PLOUGH, The Hayloft.

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Sep 16-17 (Fri-Sat) National Brewery Centre 1st Beer & Cider Festival, Horninglow St., Burton-on-Trent DE14 1NG Open 11-Midnight. 90+ beers, ciders / perry / wines / drivers corner. Hog Roast. Visit: www.burtoncamra.org.uk

Sep 16-17 (Fri-Sat) 2nd Long Eaton Beer festival, Westgate Suite, Westgate, Long Eaton NG10 1EF 40 real ales + cider/perry + fruit wines. Locally produced RAIB. Hot food + non alcoholic beverages avail all sessions. Open: 12noon-11pm both days. Admission: £2 before 6pm, £3.50 after; £1 all sessions for card-carrying CAMRA membs. Souvenir glass avail. More info: secretary@erewash-camra.org or 07972404797 or see page 13.

Sep 29-Oct 2 (Thu-Sun) 'Ripley Rail Ale': Amber Valley Beer & Cider Festival, Midland Railway Centre, Butterley Station, Ripley DE5 3QZ 100+ Beers, Ciders, Perries & Fruit wines. Music, Food (until 9pm), Steam train rides (Sat/Sun 12-5 extra cost). Open: Thu 6-11; Fri/Sat 12-6/6.30-11; Sun 12-3 (free). Entry: £6 Fri eve, £8 Sat eve, £1 discount via advance tickets. £2 entry Thu/Fri & Sat daytime. CAMRA members free in afternoon, £3 discount as beer tokens in evening. See poster (left) or see page 8

Oct 6-8 (Thu-Sat) 12th Loughborough Oktoberfest, Charnwood Club, Shelthorpe Ave, Loughborough, Leics LE11 2ND. 35+ real ales, + cider & perry. Hot food allsessions. Open: 6pm-11pm Thu; noon-11pm Fri & Sat. See: www.loughboroughcamra.org.uk for details inc link to map.

Oct 13-15 (Thu-Sat) 35th Nottingham, 4th Robin Hood Beer Festival, Nottingham Castle NG1 6EB Open 11-11 all days. Always bigger and better (if at all possible) than previous year. For more details see page 6 or visit the official Nottingham CAMRA Robin Hood Festival site now at: www.beerfestival.nottinghamcamra.org or follow the official festival facebook page  (look for festival logo)