

NEWSLETTER OF SCUNTHORPE & DISTRICT CAMPAIGN  
FOR REAL ALE

# IRON BREW



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REAL ALE

AUGUST - OCTOBER 2017

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## BEER FESTIVAL ISSUE

20<sup>TH</sup> ANNIVERSARY SCUNTHORPE BEER FESTIVAL

ROYAL HOTEL, 5 - 8 OCTOBER 2017



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- SUMMER PUB OF THE SEASON  
HONEST LAWYER, SCUNTHORPE

& MUCH MORE...

# Cheers!



**blue monkey brewery**



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## CHAIRMAN'S CHAT

### WELCOME

Part of our remit is to keep the 'WhatPub' internet site up to date for the benefit of any drinkers who wander into our patch and would like to check up on the pubs available before they do so. With over 100 establishments to keep track of, this can be quite challenging and all members and pub owners, managers and licensees can help in this regard. Your committee has decided not to get too excited about the beer scoring side to the site believing that each beer can taste different to an individual's palette. Beers that are served at a wholly inappropriate temperature, or are on the way out, need to be brought to the attention of the vendor at the time without the need for a great fuss.

Always expect to get what you have paid for and don't accept poor quality or short measures. No professional licensees set out to upset their customers by serving an inferior product. The warm weather may tempt us out, but remember that drink driving is a crime which seems, unfortunately, to increase in the summer months.

Stay safe out there!

**Mike Sayers**

## CONTRIBUTORS TO THIS ISSUE

Mark Elsome, Mike Sayers, Morning Advertiser, Scunthorpe Telegraph, CAMRA, Protz on Beer



## SUMMER PUB OF THE SEASON

**HONEST LAWYER,  
SCUNTHORPE**

Our Pub of the Season award for Summer 2017 goes to the Honest Lawyer located on Oswald Road in the centre of Scunthorpe. The new manager at the Lawyer is Danny Wilson, who'd been in post for just two weeks at the time of writing! Formerly of the Royal Hotel in town, Danny is keen to continue the progress made recently with real ales at the Lawyer.

The regular beers at the Honest Lawyer are Timothy Taylor's Landlord, Sharp's Sea Fury and a Tom Wood beer (Bomber County at the time of our visit), plus two guests from Great Newsome and Axholme breweries. Weston's Old Rosie cider completes the range of handpulled offerings.

Chef Trevor Guerin also prepares a varied range of high quality meals, and features numerous special food events such as the recent Beer n' Bangers festival and a Prince inspired taster menu (with purple mash now you ask), and cocktails, both of which went well.

A new summer menu is also due to be unveiled on 5<sup>th</sup> July. Food hours are Mon & Tues 1130-230, Wed-Sat 1130-230 & 6-9, Sun 12-5.

Live acoustic music is featured on the last Sunday of each month, and Danny is planning to introduce a board game night on Mondays and a quiz on Tuesday evenings. The Lawyer is also now offering 10% off drinks to CAMRA members.

We congratulate Danny and all staff at the Lawyer on their award, which will be presented on Saturday 19<sup>th</sup> August 2017 from 12 noon.

We hope you can join us.

**Mark Elsome**



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## VISIT TO THE NATIONAL BREWERY MUSEUM

### A DAY OUT IN BURTON-UPON-TRENT

As a belated surprise Father's Day treat my daughter took me for a day out to the National Brewing Museum in Burton-on-Trent.

This is a large site in the midst of the live breweries that surround it. Whilst guided tours are available we chose to wander around the clearly marked route at our own pace backed up by a map for guidance. Whilst it rained with varying degrees of aggression throughout our visit the museum is laid out in such a way as to keep visitors dry for most of the tour.

A number of impressive static displays cease to be static when a button is pressed and burst into life to show what they were designed to do. Life sized manikins in period dress bring authenticity to other exhibits. There is much to see here including a couple of friendly shire horses, drays and brewery vehicles, dozens of old pub signs and lots of

long defunct brews to remind us of days (in some cases thankfully), gone by.

The old methods of brewing, cooerage and road, sea and rail transport are well presented with explanatory signage often accompanied by background pre-recorded commentary. A well stocked visitor shop and an even more impressively stocked bottled beer shop complete the day.

The admittance fee included 3 x 1/3 pint vouchers that entitle you to try the beers in the museums excellent brewery tap (the 6 beers available on the day of our visit are pictured below).



Food is available as bar snacks or a wider choice can be had in the adjacent restaurant. Well worth a visit...

[www.nationalbrewerycentre.co.uk](http://www.nationalbrewerycentre.co.uk)

Mike Sayers



## BEER AND CIDER QUALITY MUST IMPROVE

### FUTURE TRENDS DEBATE

Operators investing little or nothing in beer and cider hygiene training must change their ways or risk a severe drop in sales, a panel of sector experts has warned at the Future Trends: Beer & Cider event held in London in June.

Beer writer Pete Brown, CAMRA head of communications Tom Stainer, Cask Marque national account manager Roger Clayton and Society of Independent Brewers (SIBA) operations director Nick Stafford debated the issues surrounding the quality of the nation's favourite drinks in an event hosted by data management company Vianet and chaired by their managing director Steve Alton.

For all on the panel, big changes have to be made to ensure quality does not slip further. "It's about changing our thinking on some very simple things", said Steve Alton.

Pete Brown agreed, and referenced his one day cellarman course that qualified him as a cellarman, but which he felt was insufficient, saying "We short-change ourselves on what training is. We're just paying lip service to it, don't give it enough credit and too many pubs end up ticking a few boxes to say they've done it".

Nick Stafford said, "We're all about the customer experience and should be making sure that what customers drink is good value for money and is of top quality".

Tom Stainer felt that quality of the product delivered to pubs was equally important, and if a pub got a bad barrel of beer "they shouldn't serve it and must tell the brewer".

Pete Brown then said, "Brewdog and Wetherspoon are good examples of staff who will replace a bad pint – it's not 'well nobody else has complained'".

Extract from article by Nicholas Robinson, Morning Advertiser

To read the full article online go to:

[www.morningadvertiser.co.uk/Drinks/Cider/Dirty-beer-and-cider-needs-to-clean-up-its-act?](http://www.morningadvertiser.co.uk/Drinks/Cider/Dirty-beer-and-cider-needs-to-clean-up-its-act?)

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## CRAFT BEER IN ICELAND

**YOUR INTERPID REPORTER GIVES THE LOWDOWN ON ICELANDIC BEERS**

In June of this year my better half and I partook of a cruise to Iceland, an exotic destination which neither of us had been to before. The holiday also included stops in the Faroe Islands, the Shetlands and Northern Scotland, so what's not to like?

After a day at sea our first port of call was Thorshavn in the Faroes, a compact city with its own Irish pub! Thankfully we sampled the local beer in a harbourside cafe and it was very palatable. Well regarded Danish craft brewer Mikkeller were planning to open one of their bars in Thorshavn, but unfortunately for us it wouldn't be ready until later in the summer (more on Mikkeller later). We then moved on to Eskifjodur, our first stop in Iceland and here I tried both the Einstok Pale Ale and the Toasted Porter at a small cafe/bar with a jetty overlooking the fjord. Both excellent, although I was left with a gaping hole in the wallet area! Here I also tried the local delicacy – Greenland Fermented Shark – I had seen both Richard Ayoade and Rick Stein nearly gag on this when they tried it on TV – but I didn't mind it and ate three small cubes; if anything the fiery Icelandic schnapps drink that accompanied

it was worse! On then to Husavik, the whale watching centre of Iceland, where I tried the Borg Mango Pale Ale and DIPA outside on a very cold day. Both good, but again I experienced GBH of the wallet! In Isafjorour I sampled the Borg Rauchbier, a delicious smokey ale, before alighting the next day in the capital Reykjavik.

Here we abandoned a bus trip to the Golden Circle (very scenic earth fissure, waterfall and hot geysers), after the last stop to walk into Reykjavik and sample the bars.



One of those we visited was Mikkeller & Friends, a small bar above a restaurant, having been unable to find their bar on a previous cruise which visited Copenhagen, and also having arrived too early in Thorshavn. It was a great little bar with lots of character and about 20 taps featuring Mikkeller and other leading craft brewery beers. Of most surprise was the smaller measure of 0.2 L (see picture), and the price – exorbitantly expensive even by Icelandic standards! I opted for the Mikkeller Peter, Pale & Mary and a 9.3% ABV DIPA from Danish craftmasters To Oi (Two Beers), both delicious.

Slightly heady from either the alcohol or the assault on the wallet, we made our way back to the cruise ship and subsequently went on to Lerwick in the Shetlands and Inverness (via Invergordon), where beer prices were somewhat more familiar. So great beers in Iceland, but do take lots of local currency!

**Mark Elsome**

## PUB AND BREWERY NEWS

Good turnout for the branch Pub of the Year award to the White Swan at Barton-upon-Humber in June. Picture shows licensees Greg & Lisa Robson with their framed certificate surrounded by branch members & friends.



The Blue Bell in Scunthorpe has obtained planning permission to extend the pub into the vacant shop premises alongside, thereby increasing the pub space and the comfort of customers at busy periods.

All change at Tom Wood's Brewery where Tom Wood has stepped down and sold the brewery and brands on to Mark Smith (a brewery director), who will continue to brew the full range of Tom Wood beers and a new range featuring foreign hops.

Axholme Brewing Co appear to have secured a regular slot in the Honest Lawyer, Scunthorpe, where their Special Reserve (7.2% ABV) was on handpump on our last visit.

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## PREVIEW OF 20TH SCUNTHORPE BEER FESTIVAL

### WHAT TO EXPECT

'Welcome back my friends to the show that never ends ...' (Emerson, Lake & Palmer, circa 1973).

Well folks, here we are again in our 20th year of bringing you the Scunthorpe Beer Festival. Small, but perfectly formed, the festival is our most high profile annual event and eagerly awaited by local real ale fans and those from further afield. This year's anniversary event takes place in October in the newly refurbished function room of the Royal Hotel in the town centre, so what do we have in store for you?

Well, starting with the beer – usually the most important part in my view – we'll have a Festival Favourites Bar for your delectation, featuring favourite beers and breweries from the last seven years (the period when we restarted the festival after an enforced gap). All of these beers will be dispensed on handpump and will include (we hope)

previous beers of the festival from Millstone, Nook & Rat Brewery plus other great beers from Blue Monkey, Magic Rock and Thornbridge. A good start, we're sure you'll agree!



We also plan to feature a range of classic real ales, because if they're classic they must be good, right? Among these will be established beers from Durham, Elland and Titanic, to name but a few.

And finally our remaining tranche of beers will be selected to reflect the burgeoning craft beer revolution in the UK, which has been happening for the last few years. Now 'craft' is a difficult term to define, and can mean different things to different people. From our point of view it's pretty simple – full-flavoured beers produced by small, innovative, independent brewers. In other words, good beer, surely what you come to a festival for?

Although there is considerable overlap with other beer categories at the festival, breweries represented in this group should include Anarchy Brew Co, Atom, Bad Seed, Blackjack, Little Critters, Siren, Sonnet 43, Tiny Rebel, Vocation & Wild. I'm almost tasting these beers even as I write! We'll also have a small selection of traditional cider & perry to round off of our drinks selection.



If that wasn't enough the Royal Hotel themselves want to tempt you with a tasty festival food menu to keep you fed throughout proceedings. Hot and cold favourites will be available at all festival sessions.

Other attractions at the festival include the ever popular tombola, where you can 'spin-to-win' and we're going all out this year to have the best range of beery prizes ever! You'll be able to join CAMRA at the festival, and this year membership includes entitlement to some free beer, so there's never been a better time to join. Just see the branch membership secretary at the membership stand to sign up. The hot-off-the presses 2018 CAMRA Good Beer Guide, the 'beer-lovers-bible', will also be available to purchase at a members' discounted rate.



We'll also keep you entertained with an eclectic selection of background music from 60's Britpop, through classic soul, folk and blues and onto Americana and Indie Rock, at all times keeping the volume at acceptable levels. And look out for Saturday evening when it's party time!

The festival is open on the following dates and times, with admission shown: Thursday 5 Oct 3-11pm (£2); Friday 6 Oct 12-5pm (FREE); 5-11pm (£2); Sat 7 Oct 12-11pm (£2); Sun 8 Oct 12-4pm (FREE) Free Entry to Card-carrying CAMRA members at all times.

**Mark Elsome**

## BRANCH DIARY

**Saturday 5<sup>th</sup> August** 11AM  
**Pub Crawl of Cleethorpes**  
 Meet at Scunthorpe Rail Station

**Saturday 19<sup>th</sup> August**  
 12 NOON  
**Summer Pub of the Season  
 Presentation**  
 Honest Lawyer, Scunthorpe

**Thursday 21<sup>st</sup>  
 September** 10AM  
**Trip by train/bus to York Beer  
 Festival**  
 Racecourse, Knavesmire, York



## PM VISITS LOCAL PUB DURING ELECTION CAMPAIGN

**THERESA MAY DROPS IN AT BIRD IN THE BARLEY**

Prime Minister Theresa May made an unannounced pit stop at local pub the Bird in the Barley in Messingham during the recent election campaign. Having worked up an appetite campaigning for Messingham residents to vote Conservative, she ordered a meal and drinks at the pub. Unfortunately she was just too late to take advantage of the Tea Time Special meal deal, but enjoyed her food all the same.

Scunthorpe Telegraph

GREAT BRITISH  
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FESTIVAL 2017  
8-12 AUGUST  
OLYMPIA LONDON

**CAMRA'S FLAGSHIP SET FOR OLYMPIA**

Britain's biggest beer festival will be returning to London this summer to celebrate its 40th anniversary from the 8-12 August at Olympia, London. A paradise for beer lovers, CAMRA's Great British Beer Festival is an event not to be missed with beers to suit all tastes.

Included in the huge range of beers are the very popular brewery bars such as Tiny Rebel, Fullers and Titanic, plus this year a number of Irish craft breweries are represented for the first time including White Gypsy, O'Hara's, Porterhouse, Metalman & Kinnegar. There'll also be a great selection of cider & perry, lots of food stalls to keep hunger at bay, live music, pub games, stalls and tutored tastings. Tickets from:

[www.gbbf.org.uk/tickets/](http://www.gbbf.org.uk/tickets/)



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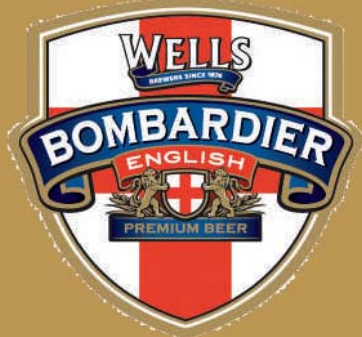
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## MARSTON'S TAKE OVER CHARLES WELLS' BREWERY & BRANDS

### WELLS KEEP THEIR PUB ESTATE

Charles Wells' Bedford brewery and brands has been sold to Marston's for £55 million. The Charles Wells sale will give Marston's the Bombardier, Courage, McEwan's and Young's brands. Marston's now accounts for Pedigree and its other Burton-brewed beers, along with Banks's, Brakspear, Jennings, Ringwood, Thwaites and Wychwood. If Marston's annual output is added to those of Greene King and Molson Coors, these three breweries together account for 37% of the cask beer sector.

Tim Page, CAMRA's Chief Executive, expressed concern over the sale, saying "CAMRA is always concerned about any consolidation in the brewing industry as it could result in a reduction in choice, value for money and quality for beer drinkers. We're also wary of one company increasingly controlling a larger and larger share of the market, which is seldom

beneficial for consumers. It's reassuring to hear that Charles Wells intends to continue brewing in Bedford, ensuring that whatever Marston's chooses to do with the old brewery and brands it has acquired, local people will continue to be able to enjoy locally brewed beers in the region."

Beer writer Roger Protz felt that the sale was rooted in many of the family brewers being slow to innovate and said, "I suspect Wells felt – as many other long-established brewers do – that it was better to retreat to the comfort zone of running pubs. In a fast-changing beer world, family brewers feel crushed between the national brewers and the growing army of craft beer makers". Ralph Findlay, chief executive of Marston's, has pledged to keep the Wells' brewery open and to retain all the brands.

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the  
**RISING SUN**  
**SUNFEST**

## A DAY OUT IN SHEFFIELD

### SUNFEST LIVES UP TO ITS BILLING!

On a glorious summer day in July, a small, but select, band of Scunthorpe & District CAMRA members made their way by train to the great Yorkshire city of Sheffield for the annual Sunfest beer festival. Held at the Rising Sun pub on Fulwood Road, this eagerly awaited pub beer festival is one of the best and boasts over 100 beers and ciders.

First things first though, and after a long, hot train journey of just under an hour, we needed to slake our thirsts! Our first port of call was the Tap on Sheffield station for a couple of swift halves from their impressive range of ales.

Suitably refreshed, we then walked to the Interchange over the road to catch the bus to the Rising Sun and alighted at the allotted stop to partake of all that Sunfest had to offer. The festival is held in the pub car park (without the cars!), and sensibly opting to sit at a table under canvas, we

perused the extensive beer menu. Sunfest always puts on a balanced beer menu with many rare and unusual beers and this year was no exception.



Among the best of the beers I tried were Abbeydale Salvation No. 3, a plum porter, Bad Seed Chucklehead, a pale coffee-flavoured beer and Bullfinch Rascal, a pale, very hoppy beer from London.

One 'parlour game' that we played all day was to avoid sitting to the left of Paul who was wearing a Mr Bean T-Shirt with the legend 'I'm With Stupid' on it!

We were joined at Sunfest by Roger & Sue, ex-Barton members, now living in Dronfield, and it was great to catch up with them. A superb day out and highly recommended.

**Mark Elsome**





## CRAFT BREWERY PULLS BEERS FROM BREWDOG BARS

### BURNING SKY REJECT PUNK IDEOLOGY

Sussex craft brewer Burning Sky has removed its full range of beers from Brewdogs' 29 UK and 17 international pubs over the Scottish brewers' faux punk ideology, as reported in The Morning Advertiser . Mark Tranter, ex-Dark Star and now Burning Sky head brewer, said that Brewdogs' attitude to the rest of the beer industry and its relentless drive to become the world's largest craft brewer had struck a negative chord with him and the rest of the Burning Sky staff.

"There have been cases where they think they can take ownership of words, such as punk, where they think they have a claim to it, simply because it's a name that's rebellious. And then they try to bully a massive corporation like the Presley estate with Elvis Juice\*. We just don't buy into it anymore".



\* a case which they have now lost and so will not be able to use the name Elvis on its beer. Tranter was also unhappy with Brewdogs' general attitude in business, and claimed the company was messing with the basis of craft and what it stands for.

He said, "They seem to be continuously shifting the goalposts on what is and is not craft to suit their own agenda. When a small brewer like Camden sells to a big brewer, Brewdog pull their beers from its bars, but they want to be like major brewers such as Anheuser-Busch-Inbev. Just their whole 'I am punk' marketing was the final nail in the coffin".

Brewdog's MD of bars David McDowall said they regretted the loss of Burning Sky beers but would "... be making space for even more amazing beer from across the UK and beyond". Full article can be read at:

[www.morningadvertiser.co.uk/Drinks/Beer/Burning-Sky-pulls-beers-from-BrewDog-over-punk-ideology](http://www.morningadvertiser.co.uk/Drinks/Beer/Burning-Sky-pulls-beers-from-BrewDog-over-punk-ideology)







## A DAY AT THE WROOT FEAST FAMILY FUN DAY

### FEAST DAY A SUCCESS!

Recently twelve Scunthorpe & District branch members and friends attended the Wroot Family Feast Fun Day at the invitation of Neil Sanderson, one of the organisers.

**SATURDAY 8TH JULY 2017**  
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Held on Wroot Playing Fields, the Feast was blessed with perfect weather and was the culmination of a week-long series of events held in the village.

The Feast day was very well attended, but we were still able to secure a couple of tables next to the beer tent (naturally!), to observe the goings-on. The dog team Flyball race was particularly entertaining in which two teams of dogs ran a hurdle relay in which they retrieved tennis balls from one end, although one or two dogs did veer off-message occasionally!

There was a craft fair under canvas and street food vendors offered a range of varied food – I tried a goat curry, delicious! The Feast bar offered four tasty handpulled beers from



Pheasantry Brewery including an IPA, best bitter, seasonal harvest ale and a dark stout.

A very enjoyable day – thanks to Neil for the invites.

**Mark  
 Elsome**



# Join up, join in, join the campaign



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## Join CAMRA today

Enter your details and complete the Direct Debit form below to get 15 months for the price of 12 for the first year and save £2 on your membership fee.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinup](http://www.camra.org.uk/joinup) or call 01727 798440. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

### Your details:

Title..... Surname.....  
Forename(s).....  
Date of Birth (dd/mm/yyyy).....  
Address.....  
.....  
..... Postcode.....  
Email address.....  
Tel No(s).....

	Direct Debit	Non DD
Single Membership (UK & EU)	£25 <input type="checkbox"/>	£27 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£30.50 <input type="checkbox"/>	£32.50 <input type="checkbox"/>

\*For information on Young Member and other concessionary rates please visit [www.camra.org.uk/membership-rates](http://www.camra.org.uk/membership-rates) or call 01727 798440.

### Partner's Details (if Joint Membership)


Title..... Surname.....  
Forename(s).....  
Date of Birth (dd/mm/yyyy).....  
Joint member's Email.....  
Joint member's Tel No.....

I/we wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association these are available at [camra.org.uk/memorandum](http://camra.org.uk/memorandum)

Signed.....

Date.....

Applications will be processed within 21 days of receipt of this form: 04/7

 <b>CAMPAIGN FOR REAL ALE</b>	<b>Instruction to your Bank or Building Society to pay by Direct Debit</b> Please fill in the whole form using a ball point pen and send to: Campaign for Real Ale Ltd, 230 Hatfield Road St. Albans, Herts AL1 4LW		
<b>Name and full postal address of your Bank or Building Society</b> To the Manager <span style="float: right;">Bank or Building Society</span> Address..... Postcode..... Names(s) of Account Holder..... Bank or Building Society Account Number..... Branch Sort Code..... Reference.....	<b>Service User Number</b> <div style="border: 1px solid black; padding: 2px; text-align: center; font-weight: bold; font-size: 1.2em;">9 2 6 1 2 9</div> <div style="border: 1px solid black; padding: 5px; margin-top: 5px;"> <b>FOR CAMRA OFFICIAL USE ONLY</b>                      This is not part of the instruction to your Bank or Building Society                      Membership Number.....                      Name.....                      Postcode.....                 </div> <b>Instructions to your Bank or Building Society</b> Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so will be passed electronically to my Bank/Building Society. Signature(s)..... Date.....	This Guarantee should be detached and retained by the payer. <b>The Direct Debit Guarantee</b> <ul style="list-style-type: none"> <li>● This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits.</li> <li>● If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.</li> <li>● If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.</li> <li>● If you receive a refund you are not entitled to, you must pay it back when The Campaign Real Ale Ltd asks you to.</li> <li>● You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.</li> </ul>	
Banks and Building Societies may not accept Direct Debit Instructions for some types of account.			



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The Tiger is synonymous with Leicestershire after the Royal Leicestershire Regiment were nicknamed 'The Tigers' in 1825 following long service in India.

It's also the name of our local rugby club, the Leicester Tigers. This is their Official Beer as it is for the many local teams and that's why our Tiger is roaring!

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