

IRON BREW

AUGUST - OCTOBER 2018



CAMPAIGN
FOR
REAL ALE

BEER FESTIVAL ISSUE

21st Scunthorpe Beer Festival



Bridge Hotel, Scunthorpe
27 - 30 September 2018

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PREVIEW OF 21ST SCUNTHORPE BEER FESTIVAL / CRAFT BEER
CONNOISSEUR – GUILTY PLEASURES / SUMMER PUB OF THE SEASON
– THE MALT SHOVEL, ASHBY / TRIP TO HOP STUDIO BREWERY / BEER
IN THE USA / AND MUCH MORE!



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CHAIRMAN'S CHAT

WELCOME

Welcome to the Autumn edition of our branch newsletter Iron Brew. Our big news is that the 21st Scunthorpe Beer Festival will take place later this year in the function room of the Bridge Hotel from 27-30 September (Thur-Sun). Yours truly has stepped down as Festival Organiser after 20 years, but rest assured that the festival is in capable hands.

Neil Patchett, who many of you will know as a familiar face behind the bar at the Blue Bell, has taken over for this year's event and brings with him a wealth of experience of dealing with UK brewers and their beers.

We're staying with the festival blueprint that has served us well over the past few years, so expect to see the festival tombola, limited edition glass and some good quality street food. More on the festival later in this newsletter.

Cheers!

MARK ELSOME

CONTRIBUTORS TO THIS ISSUE

Mark Elsome, Morning Advertiser, Docks Beers, Nick Doust, Neil Patchett



CRAFT BEER CONNOISSUER: GUILTY PLEASURES

SECRET LAGER HABIT

Like any self-respecting beer geek, I have principles; namely that I will never consciously choose to drink a mass-produced lager. These abominations, with their bland flavours and cardboard aroma are the very antithesis of everything I hold dear.

Nonetheless, after a particularly extravagant craft beer excursion last month, I must confess to being overwhelmed by the array of tastes, flavours and sensations.

In my delirious state, I decided that the answer to my woes lay in a pint of [involuntary shudder] Kronenbourg.

Retreating to the corner of the pub out of shame, I slurped down the gassy liquid, nervously glancing over my shoulder for fear of being seen.

What's worse, the pint actually hit the spot, leaving me remarkably refreshed and satisfied. I now question my very existence!

A. BEERGEEK

Read the original article at: www.morningadvertiser.co.uk/Article/2018/05/02/Craft-Beer-connoisseur-guilty-pleasures



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TRIP TO HOP STUDIO BREWERY

A GRAND DAY OUT IN YORKSHIRE

On a sunny day in July, six stalwart members of Scunthorpe & District CAMRA boarded a train to York to visit Hop Studio Brewery in Elvington.

To get us into drinking mode we warmed up with swift halves at the Draughtsman's Alehouse and the York Tap on Doncaster and York stations respectively, before catching a local bus to take us to Elvington, a 45-minute journey from York.

Hop Studio Brewery is located on an industrial estate called Handley Park and housed in a unit towards the back of the estate.

We were met by Richard (Brewery Assistant) and Tom (Brewer), who explained the background of Hop Studio Brewery and described their brewing kit and range of beers.

Hop Studio was set up by Head Brewer Dave Shaw (unfortunately absent due to illness), and they mainly use English and New Zealand hop varieties in their beers. Their core range consists of Pale (4.0% ABV), a pale session ale, Blonde (3.5%), a hoppy blonde ale and Porter (4.3%), a vanilla porter, which bucks the current trend for pale beers by being one of the brewery's best sellers. They also brew a range of seasonal ales such as Mosaic (4.3%), an oatmeal pale ale and India (5.0%), a British-style IPA, both of which were available at their on-site bar during our visit.

They have a small 10-barrel plant, and brew three times a week, but hope to expand capacity shortly with the installation of two new conical fermenters.

They distribute their beers throughout





Yorkshire and the north (the Blue Bell in Scunthorpe is a regular customer), and recently opened their own pub in nearby Pocklington.

After taking a few photos, we retreated to their upstairs bar, where Pale, Mosaic and XS (5.5%), a strong extra-special bitter were available on handpump, together with India on keg tap.

We spent a very pleasant couple of hours sampling the Hop Studio beers which were very tasty, and talking beer with Tom and Richard.

We then bade them farewell and thanked them for their hospitality, before catching the bus back into York.

We still had almost two hours before our train was due, so made the most of it by visiting

Brew York, the Eagle & Child, the new House of Trembling Madness near Lendil Bridge, before a final half at the York Tap (mine was a cucumber pale from Thornbridge which did actually smell and taste of cucumber!).

MARK ELSOME



PUB OF THE YEAR PRESENTATION

WHITE SWAN, BARTON

At the end of June we presented the Scunthorpe & District CAMRA Pub of the Year (POTY) award to the White Swan in Barton-upon-Humber. We had a very good turnout of CAMRA members, friends and White Swan customers to show their appreciation of this excellent pub. Real ales on for the day were Axholme 3.9 Magnitude (to commemorate the recent earth tremor in North East Lincolnshire), Horncastle Pale Rider and Great Newsome Old Fergie.

The photo shows White Swan licensees Lisa & Greg Robson receiving the award from CAMRA members and White Swan regulars Christine Andrew and Sarah Morgans.

MARK ELSOME





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MILD AWARD FOR BLUE BELL

MILD IN MAY CAMPAIGN

We presented a ‘Special Award’ certificate to the Blue Bell in Scunthorpe towards the end of May in recognition of their support for CAMRA’s ‘Mild in May’ campaign to publicise and create interest in mild beers. During May they put on three draught milds which included Nethergate Mary’s Ruby Mild (4.5% ABV), Kelham Island Mod Mild (3.7%) and Rudgate Ruby Mild (4.4%).

The photo shows Blue Bell Duty Manager Paula with the award. Thanks also to Neil at the Blue Bell for ordering the mild beers.

MARK ELSOME



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AXHOLME GETS A NEW BREWERY AND BRAND

NEW DOCKS BEERS BRAND ANNOUNCED



Axholme Brewery, based in Crowle near Scunthorpe, have refurbished and fitted out the deconsecrated St Barnabas Church in King Edward Street in Grimsby as a new, state-of-the-art 15 barrel brewery.

Ahead of the brewery opening, a new branding was announced – Docks Beers to reflect Grimsby's heritage and the fact that the brewery location is only about 250 metres from the town's famous docks.

The brewery will be used to produce a new range of beers including a lager and a range of craft beers brewed especially for cans. The brewery building will also include a taproom where Docks Beers can be sampled at source. A September opening of the brewery is envisaged.

The core range of Axholme Beers such as Cleethorpes Pale Ale will continue to be brewed at Axholme Brewery in Crowle.

More information can be found on their website: www.docksbeers.com

DOCKS BEERS FACEBOOK





BRANCH DIARY

SATURDAY 25 AUGUST

12 NOON

SUMMER PUB OF THE SEASON PRESENTATION

TO THE MALT SHOVEL, ASHBY

SATURDAY 1 SEPTEMBER

1PM

TRIP BY TRAIN TO AXHOLME BEACHCOMBER BEER FESTIVAL, CLEETHORPES

(FREE ENTRY TO CAMRA MEMBERS; FESTIVAL OPEN 2 PM -MIDNIGHT)

TUESDAY 4 SEPTEMBER

8PM

BRANCH MEETING

BLUE BELL, SCUNTHORPE

THURSDAY 20 SEPTEMBER 10AM

TRIP BY TRAIN TO YORK BEER FESTIVAL

KNAVESMIRE, YORK

27- 30 SEPTEMBER (THUR-SUN) 21ST SCUNTHORPE BEER FESTIVAL

BRIDGE HOTEL, SCUNTHORPE

SATURDAY 27 OCTOBER

12 NOON

CIDER SOCIAL

WHITE SWAN, BARTON-UPON-HUMBER



THE WHITE SWAN

66 Fleetgate, Barton-upon-Humber. DN18 5QD



The White Swan is a family run pub in Barton-upon-Humber. It has won Scunthorpe and District CAMRA pub of the year 2017 and 2018

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The White Swan

SUMMER PUB OF THE SEASON

THE MALT SHOVEL, ASHBY



Our Summer Pub of the Season is the Malt Shovel in Ashby. One of our favourite pubs in the branch area, the Malt Shovel is currently under the stewardship of licensees Steven Pyatt and partner Anita.

Steven and Anita are experienced in the licensed trade and have in the past run their own pubs.

As well as an eclectic choice of real ales and ciders, they also feature good value lunchtime and evening meals throughout the week with Chef's Specials and Evening Specials available. There is a quiz night on Thursdays, live music every Saturday and an evening acoustic session on the first Sunday of each month.

We congratulate Steven & Anita and all staff on their award which will be presented on Saturday 25 August from 12 noon onwards.

MARK ELSOME

PUB AND BREWERY NEWS

Good news about the Nelthorpe Arms in South Ferriby (below), where former mine host Gavin Richards has bought the pub. This had been closed and earmarked for demolition to allow housing to be built on the site.



Gavin is refurbishing the pub prior to a planned re-opening in September. Good to have him back!

No decision at the time of writing on the other Nelthorpe Arms in Brigg, which is currently closed. We're awaiting a ruling from North Lincolnshire Council on whether they approve a change of use application by the current owner to convert the pub into flats. Scunthorpe & District CAMRA have added our name to that of a local community group in opposing this change.

Marston's new pub in Scunthorpe, the Iron Forge (formerly the Mallard), is now open and sells handpulled Pedigree, Hobgoblin and Wainwright beers.



BEAVERTOWN SELL BREWERY STAKE TO HEINEKEN

GLOBAL BREWER GRABS SLICE OF CRAFT BEER MARKET

Although the burgeoning craft beer scene has hardly reached Scunthorpe (with the honourable exception of Wetherspoons), it's a big deal in many other areas of the UK. One of our leading craft beer breweries, Beavertown, based in North London and famous for its beers such as Neck Oil and Gamma Ray, attracted the ire of many in the craft sector when they sold a minority stake in their company to global brewer Heineken.

Of course Beavertown themselves were quick to issue the usual guff about the Heineken investment allowing them to grow their business and to complete the building of their new brewery and visitor experience 'Beaverworld', but other craft brewers were critical of the deal. Some like Cloudwater and The Veil immediately pulled out of Beavertown's upcoming Extravaganza Beer Festival in disgust, seeing the transaction as a betrayal of Beavertown's craft credentials.

Not long afterwards, Australian drinks and food company Lion acquired Fourpure, another leading London craft brewer, showing

that global companies are keen to get a piece of the action while the craft sector is thriving.

I never like
to see big



brewers buying into the independents as quality often suffers as costs are inevitably pared down, historic brands can be lost or changed beyond all recognition and such deals rarely benefit the consumer.

Maybe Beavertown are right to claim it will be business as usual and that their beers will remain the same? Only time will tell.

MARK ELSOME





PREVIEW OF THE 21ST SCUNTHORPE BEER FESTIVAL

BRIDGE HOTEL, SCUNTHORPE

Quite a lot has happened behind the scenes at our branch since the last festival, so let me first introduce myself.

My name is Neil and I have taken over the responsibility of Beer Festival Organiser as Mark has decided that retirement should bring with it a degree of actual retirement! Many of you will either know me or recognise me anyway, as I work in one of the town's local hostelrys. On to the festival!

Here we are again, on the eve of yet another festival, hopefully as successful as previous ones! This year's festival sees us move locations back to the function room at the Bridge Hotel, which is right next to Scunthorpe Rail Station, Now on to the best part; the beers!

This year will hopefully be no different to any other year; 25 cask ales with a selection of ciders and perries to round it off. Amongst the breweries we are hoping to get are Tiny Rebel, Thornbridge, Wild Beer Co, Magic Rock and a few other fairly local breweries.

In a similar vein to previous years, we plan on having some well established breweries there; Fullers, Skinners and Dark Star are all possible contenders (amongst others!).

As Mark has mentioned previously in numerous articles, not least of which was last year's preview for the festival, there's a burgeoning craft beer culture now in this country which we hope to tap into for this festival. The names of some of the breweries might not be familiar to most, but we hope you like the beer anyway!

Food wise, this festival will hopefully be a little different from the norm, but more like festivals in other locales. In a departure from the system

of previous years, we are hoping to have street food vendors parked outside the venue. Pizza, fish and chips and burgers/hot dogs are under consideration for all festival sessions.

Other attractions at the festival include the ever popular tombola. I have won on it myself a few times; there's something oddly satisfying about winning free beer! If you aren't a member already, you can join CAMRA at the festival. Just speak to a volunteer and they will be able to direct you to the branch membership secretary.

The festival is open on the following dates and times, with admission prices shown;

Thursday 27th September 3-11pm (£2);

Friday 28th September 12-5pm (FREE);
5-11pm (£2);

Saturday 29th September 12-11pm (£2); Sunday
30th September 12-4pm (FREE).

Free entry to card-carrying CAMRA members at all times.

Hope to see you there!

NEIL PATCHETT





BEER IN THE USA

THE BEER SCENE IN BOSTON & MINNEAPOLIS

My brother Simon and I recently visited the United States. For me it was the first time since 2002, that trip being a theme park holiday to Florida. My memories of the beer on offer then was that I was drinking Guinness whenever we visited a bar!

Sixteen years later I was quietly optimistic that things had improved, and I was not disappointed.

We flew from Manchester to Boston, Massachusetts on Monday afternoon and because of the five-hour time difference we arrived early evening.



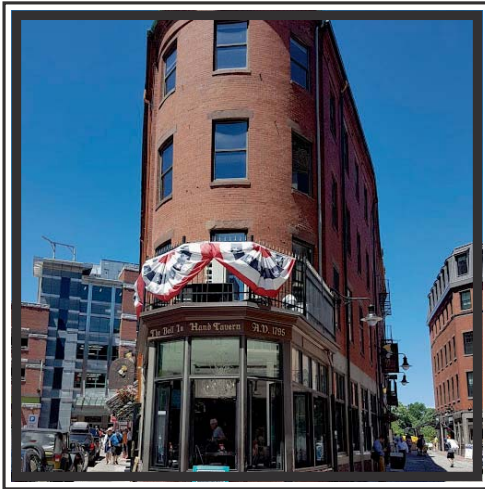
Our hotel was in central Boston but on the first night we only had the energy for a trip to the nearby Five Horses Tavern on Columbus Avenue. Five Horses boasts that it has 40 rotating draught beers and over 60 bottled beers. It's a street corner bar with pavement seating and is popular for beer and food.

There was a beer menu on each table and the choice was impressive with various categories of draught beer. We spent the rest of the evening here and sampled amongst others Newburgh Cream Ale (4.2% ABV), Switchback Ale (5%) and Mother Earth Power of Love (6%). Interestingly the cask ale was Ruddles County! The next day we followed in Michael Portillo's footsteps and went up the Top of the Hub in the Prudential Centre Building. This had 50+ floors with fantastic panoramic views of Boston.

Boston is well served by an underground/overground tramway system locally referred to as the 'T', so if you are just staying in Boston a hire car is not required.

After leaving the Prudential Centre we caught the T to the waterfront area. The temperature was approaching the 30's and we came across an outside bar called the Landing at Long Wharf. Although they unashamedly stocked Budweiser and Coors, there were also several draught beers from Sam Adams, Harpoon and Dogfish Head. I opted for Harpoon Camp Wannamango (5%), a refreshing fruity beer.

Next, we made our way to the Bell in Hand Tavern on Union Street. This bar claimed to be the oldest in the USA having first served ale in 1795. This was a 4-storey rounded triangular shaped building with two separate bars at each end. Here Sam Adams seasonal Summer Wheat Beer (5.3%) and Down the Road Beer Company Pukwudgie IPA (4.5%) were sampled. After a late afternoon break back at the hotel it was time to search out places to eat and drink.



There are numerous websites that recommend craft beer establishments in all areas of the States. I did try and do a bit of research but was overwhelmed by the numbers of breweries and bars. It would have been possible to join an organised crawl that included a couple of breweries but on this occasion, we relied on our own judgement.

The first bar of the evening was The Salty Pig on Dartmouth Street. This was a modern restaurant with an outside drinking/eating area on the adjacent pavement. They had several draft (I came across both spellings) beers from breweries I had not heard of: - Oxbow Farmhouse, Medusa Brewing Company, Zero Gravity and Springdale as well as a tap takeover from Allagash Brewing Company. Despite this choice of beer, we only had the Medusa American IPA (5.4%) with our meal before moving on as it lacked a bit of atmosphere.

Next up was Whiskeys, a Steak House and Bar on Boylston Street. The rectangular bar was in the centre of the building – it was noisy, and I lost count of the number of TV's visible from my seat at the bar. As well as Harpoon and

Sam Adams there were beers from Lagunitas, Allagash, Yuengling and Blue Point.



We quickly moved onto Dillon's further down Boylston Street. This was a pleasant bar next to a fully working Fire Station. We managed to get a table in their patio area so decided to stay for the remainder of the evening. The draft beer included Sam Adams, Lagunitas, Harpoon, Blue Moon and Leinenkugel which turns out to be a subsidiary of Coors. Here I had Sam Adams Summer Wheat (5.4%) and Lagunitas IPA (6.2%), but Simon had the Leinenkugel Summer Shandy (4.2%). It tasted like a bitter with a dash of lemonade!

Wednesday arrived with another hot day but nevertheless we decided to walk the Boston Freedom Trail. It's a 2.5-mile red lined route that takes you past lots of historic sites. Well worth the effort but afterwards we needed to catch the T to find somewhere to refresh ourselves.

All the Boston bars we visited had a beer menu with the price list but beware this is not the price you pay. There are state and local taxes to be added on (more than 7%), and then



there is tipping. The culture here seemed to be that 'we are entitled to a tip'. Indeed, we had tipped generously at all the previous eating and drinking establishments we had visited but today at the Sevens Ale House on Charles Street we didn't. A small one room bar with a good choice of beer but the staff were uninterested. I had a Harpoon Dark Ale and Simon a can of Hopenious lager. We decided to move on. Normally you are given a printed till receipt, so you know what to pay but not this time. It was about \$13 so I gave the lady a \$20 bill. She slapped the change in my hand, and as I walked towards the exit a loud voice said, "what, no tip!"

After a brief rest in the hotel we decided to return to the Five Horses as it was our last night in Boston. The beer menu had changed from Monday as they were featuring sour beers. After food I had a Lagunitas Lil Sumpin (7.5%) but then moved onto sour beers. I had Almanac Peach Galaxy (7.5%) which was superb but pricey at \$10 for a small glass. I was given the third one on the house as it ran out. I had room for one drink more so went for Trillium Peach Super Soak (7.1%) a sour wheat beer with lactic acid. This was even more expensive at \$14 and although not as good as the Almanac was an extremely drinkable beer with lots of contrasting flavours.

It was Thursday and time to move on, so we made our way via the T to Boston Airport. We were travelling on to the twin cities of Minneapolis and Saint Paul in Minnesota, the mid-west of the USA. It was a three-hour flight and another hour added on to the time difference.

This time a hire car was required, and Simon had volunteered to do all the driving. Our hotel was in Roseville on the outskirts of Minneapolis

and to be honest there was nothing much nearby in terms of entertainment. The hotel was self-catering apart from a buffet breakfast, but there was a nearby Walmart for food. In most American states you can't buy alcohol in supermarkets so luckily there was also a Total Wine & More Liquor Store.

I bought cans of Chasing Tail Orange Golden Ale (5.2%), Samuel Adams New England IPA (6.8%) to add to the Down The Road Beer Company Golden City New England IPA (7%) I purchased from The Wine Emporium in Boston. Small cans come in packs of 6 and large cans in packs of 4. In the Total Wine store there was a rep from the Lakefront Brewery, Milwaukee in neighbouring Wisconsin about 350 miles away. He was a friendly guy and joked about us liking warm flat beer. He gave us a taster and some freebies, so Simon bought a case of his bottled beer on the basis that it contained a Mosaic beer, Adnams Mosaic being one of his favourites.

Friday was spent at Minnesota Street Rod Association Back to the 50's Classic Car show as this was the real reason we were in the USA. No alcohol on sale here but you can take your own. The cans came in useful here.

In the evening Simon drove us to The Flat Earth Brewery on Minnehaha Avenue in Saint Paul. The brewery was inside a disused power station and had an outside drinking area. Inside the large taproom there were 11 different beers available. Refreshingly the menu price was what you paid, including taxes, and it was the British pay as you drink system so no awkward tipping issues.

Among the beers on offer were Angry Planet, an American pale ale (6%), Black Helicopter, a coffee oatmeal stout (5.2%), Minnehaha



Mosaic Session Ale (4%), Cygnus X-1 Rye Porter (6.5%), Sunburst Apricot Belgian Pale Ale (5.2%) and Bermuda Triangle Belgian-style tripel (9.1%).



We sat outside with a 'flight' of four different beers. The Coffee Stout was exceptional, and Simon loved his Mosaic. Sunburst was excellent too. Not a bad beer tasted!

On Saturday we visited a farmers' market and then had a couple of hours back at the car show.

In the evening Simon drove to the Dangerous Man Brewing Company on 2nd Street Minneapolis. It was a microbrewery and taproom in a former street corner bank. It was 5 pm when we arrived, and very crowded. They didn't do food but allowed people to bring in their own and there was a street food vendor parked right outside. Again, it was pay as you go and there were 12 beers available of contrasting styles including House IPA



(7.6%), Chocolate Milk Stout (5%), Peanut Butter Porter (6.1%), Peach Milkshake IPA (6.5%), NE Pale Ale (4.5%), Watermelon Sour (5.4%), Strawberry Session Ale (4.5%) and Pom Cherry Sour (5%).

I sampled the Chocolate Milk Stout, NE Pale Ale, Strawberry Session Ale and Peach Milkshake IPA and they were all excellent.

Back at the hotel we met with fellow guests from Northern Minnesota and they introduced us to their own favourite beer Grain Belt Premium (4.6%) American-style lager. It was one of the palest beers I've ever seen but was very drinkable. And then home!

In conclusion I have to say the USA is an excellent place to drink beer. There are more than twenty breweries in Boston including Samuel Adams, Harpoon, Down the Road and Trillium and more than a dozen in Minneapolis/ Saint Paul including the visited Flat Earth and Dangerous Man. The beers I managed to taste were just a fraction of those available in the cities that I visited, and I believe this is typical of most metropolitan areas. The beer is a little more expensive than UK cask ale and probably more akin to craft beer prices. All in all, I thoroughly enjoyed my trip.

NICK DOUST

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