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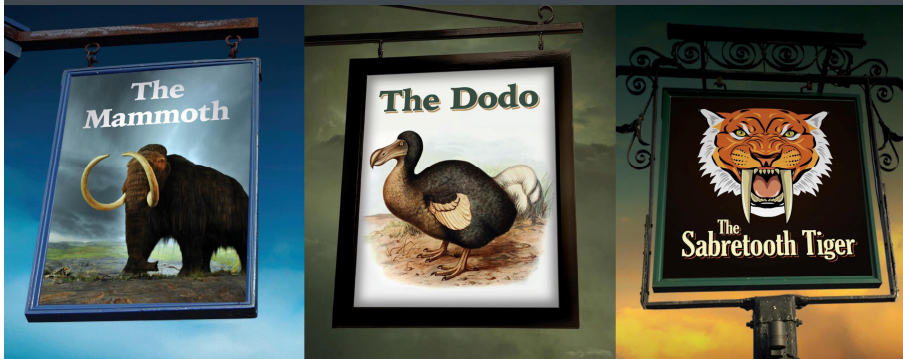


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IRON BREW

NEWSLETTER OF SCUNTHORPE & DISTRICT
CAMPAIGN FOR REAL ALE
AUGUST – OCTOBER 2020



The Return of Beer! (in Pubs)

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- CHALLENGES TO PUBS, PAST AND PRESENT
- REVIEW OF PETE BROWN'S e-BOOK, 'CRAFT: AN ARGUMENT'

... AND MUCH MORE!

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CHAIRMAN'S CHAT



Welcome to this late summer edition of our branch newsletter, Iron Brew. Due to the ongoing Covid-19 situation, this edition of Iron Brew will only be available on-line on the branch website. Despite that, we hope you will find the content as readable as ever. After the strangest and most stressful period in our lives that most of us will ever have experienced, it's good to see that beer is back in pubs and that the latter are open again, even though the 'new normal' (to borrow that already hackneyed phrase used by a lot of politicians), will take some getting used to.

In this issue we look at lockdown drinking habits among members, challenges to pubs, past and present, review Pete Brown's new e-book on Craft Beer and report on other news from the world of beer. So, plenty to get your teeth into. Cheers!

CONTRIBUTORS TO THIS

ISSUE: MARK ELSOME, KEITH DIXON, SARAH MORGANS, MORNING ADVERTISER, A BEERGEK, CAMPAIGN FOR REAL ALE

CRAFT BEER CONNOISSEUR



IS CRAFT BEER STILL RELEVANT?

Hi there! So, beer is back in pubs. Good news, right? But will the drinking experience ever be the same again? I'll leave other contributors to this magazine to ponder that question, while I explore whether my beloved craft beer is still relevant in today's market.

There's no doubt that craft beer has been a runaway success in recent years and has revived consumer interest in what was becoming a rather moribund beer scene in the UK.

It tapped into the current desire to sample handcrafted, quality, 'artisan' products from small independent producers and to support local businesses in a reaction against the often bland products of faceless conglomerates. But as craft became the fastest

growing sector of the UK beer market, the 'big beer' companies had to grab a slice of the action while they could and a significant proportion of the craft sector has been subsumed into the mainstream. Think Camden, Beavertown, Magic Rock, Hop Stuff, Fourpure and others, much to the ire of committed beergeeks everywhere!



But isn't this just an inevitable facet of the craft market maturing? I think it probably is and as much as we may shed a few tears into our two-thirds of blackcurrant gose over the loss of independence, provided the brewery still has a free hand to produce the beers it wants and to the same high standards, what's the difference? Not much in a lot of cases! If the beers *have* been dumbed down into bland mouthwash, then we can always switch to other more flavoursome beers to lessen our displeasure. Takeovers by the big over the smaller have always happened and although this may be regrettable in

many cases, in all probability these will continue.

There's still a raft of small, independent UK craft brewers producing great beers for those who want to drink 'ethically', but the craft sector has changed irrevocably, whether we like it or not. It seems to me a case of cutting off your nose to spite your face if you no longer drink beers from Magic Rock or Beavertown for example (assuming you liked them in the first place), simply because of a loss or partial loss of their independence. I found it a godsend during lockdown to see some new craft beers become available in supermarkets and the Hazelnut Dark Arts stout from the aforementioned Magic Rock at Sainsburys helped to sustain me through the long days of tedium.

To my mind, craft beer *is* still relevant. The craft sector produces some stunning beers for us all to enjoy, has forced other breweries to up their game and has made the UK beer scene the most exciting it's been in years! The fact that craft has undergone some inevitable 'structural' changes recently shouldn't detract too much from that. So, if you're up for it, I'll see you in the pub for a socially distanced pint of craft beer soon!

A BEERGEEK

LOCKDOWN DRINKING

THE TIPPLES WE SAMPLED

During lockdown with the pubs closed, how did some Scunthorpe & District CAMRA committee members continue to drink their favourite tipples? Here's what we did ...

First up is Branch Secretary Keith Dixon:

For pub lovers and drinkers, the sudden shut down of everything in mid-March was a major blow for all concerned, including pub landlords, their staff and customers.

For drinkers happy with can or bottled offerings, they could still get their 'fix' from supermarkets; for CAMRA members and other lovers of real ale, suddenly there was virtually nothing, apart from the odd bottle conditioned beer and an increasing selection of craft beers.

Was this the end of the world?

Real ale breweries had no option but to shut down production.

Fortunately in recent years the big national breweries had started to offer what was known as a mini keg, a 5 litre can mostly with their standard beers in. These were a reasonable substitute for the pub beer and now a way of selling beer to a desperate set of customers! Soon after full shutdown, the selection of mini kegs was increasing daily, with many small, popular

breweries producing a range of excellent beers in limited quantities. As popularity increased, more became available but they quickly



sold out.

Some breweries offering an on-line service from their brewery shops used white van man for deliveries, while others loaded up their own brewery vans and set off for a different area each day.

If you were lucky, some breweries were offering free delivery to certain areas on certain days; others would give free delivery with a certain sized order, or you could just order for yourself and pay a delivery charge. This created group orders where a few family members and friends would place an order to be delivered to one address, so saving any delivery charges.

My first order, with free delivery, came from a little known brewery in

Snath called Spotlight. The beer was a 3.9% ABV session pale ale called One More and what a fine beer it was. Another free delivery came from Thornbridge when their



excellent Jaipur suddenly became available at £22 for about 9 pints. Thornbridge now offer a different beer every week. Blue Monkey also produce their range in mini kegs as do Bradfield and Kelham Island. A quick look on the internet, using CAMRA's new app BREW2YOU will soon give you an excellent choice of mini kegs and bottles or otherwise - just select the brewery of your choice and see what's on offer, you may get a pleasant surprise! Of course after three months without a pub visit and an increasing collection of empty mini kegs, the question is what to do with them?

Since everyone became gardeners in lockdown, these mini kegs can be recycled into plant pots - what a great way to enjoy both - do your gardening, then enjoy a pint with the knowledge that you are creating a useful plant pot.



Keep safe and look forward to visiting your favourite pub again, hopefully not too far away now! Next is Branch Chairman Mark Elsome :

What a dilemma! The pubs closed from 20 March and a lengthy period of no decent beer beckoning! Fortunately, right at the start of lockdown I was able to obtain a cask of Roosters Mind Games from a local pub, which I set up on handpump in the conservatory at my home. This was a signature pale ale of theirs in

collaboration with Exhale Brewery of London, but only 3% ABV. Despite its modest strength, it proved to be a tasty drop, and got me thinking that lockdown wouldn't be so bad after all!



Unfortunately that was as good as it got with regard to proper cask ale during lockdown. Some compensation came from me having a lockdown birthday in April and I was able to order the Blackout Box from Wild Beer Co to celebrate at home. This was a superb collection of bottled and canned dark beers

including the exceptional Wineybeest, an imperial stout blended in red wine barrels. My eldest son had also bought me a bottle of Five Points Grand Stout as a present – an imperial stout aged in whisky casks - so a good day ensued despite the necessary lockdown isolation!



Later with some leftover birthday money I was able to purchase a mini keg of Abbeydale Deception direct from the brewery, one of my favourites from their core range and some of their canned beers. All

proved to be tasty and an acceptable alternative to draught real ale in a pub under the circumstances.



On our weekly trip to Sainsburys for grocery shopping (Asda, our usual destination, proved to be too manic), I picked up a mini keg of Adnams Ghost Ship for the bargain price of £15. Again a decent drop, augmented from time to time with a series of newly stocked craft cans from the likes of Tiny Rebel, Beavertown, Wild Beer Co, Magic Rock, Drygate and Stewart Brewing, plus bottles of St Austell Proper Job and Fullers ESB. During the intervals of hot weather it was nice to sit in the garden in the late afternoon and sample a pint or two from a mini keg or try a few craft cans. Nevertheless I'm looking forward to (safely) sampling some real ales in the pub now they're open again.

Finally our Webmaster Sarah Morgans describes her lockdown drinking experience:

I had deliveries of mini kegs, bottles and cans from local breweries including Spotlight and Great

Newsome. The Spotlight Fragile X smoked porter was delicious!



I also know that by sharing on Facebook, Whatsapp and word of mouth when just speaking to people in passing, at least three other people ordered from them as well, so that amounts to some good local brewery support in these strangest of times.

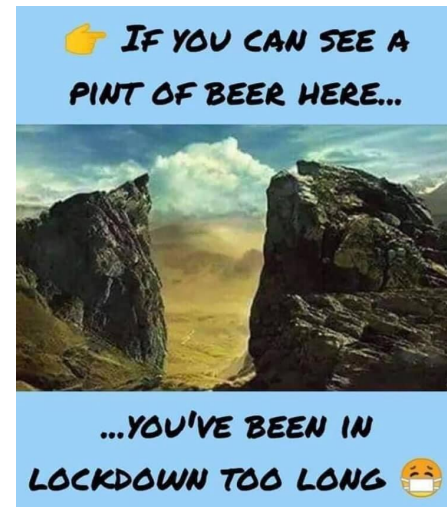


It is also worth mentioning that Great Newsome reduced their delivery price south of the river and Spotlight waived theirs altogether

on days when they were making a substantial journey and this certainly encouraged me and others to order from them.

So there you have it! Not always the same as draught real ale in the pub, but mostly a very acceptable alternative in lockdown. Why not tell us what your lockdown drinking experience was like?

KEITH DIXON, MARK ELSOME & SARAH MORGANS



CARLSBERG UK MERGE WITH MARSTON'S BREWING BUSINESS

GIANT BEER COMPANY FORMED

Marston's Brewing Business and Carlsberg's UK division announced in May that they would merge to form a giant beer company with a value of £780m. Carlsberg Marston's Brewing

Company as it will be known (*snappy title - Ed*), will have total assets that include Carlsberg UK's Northampton Brewery, London Fields Brewery and national distribution centre plus Marston's six national and regional breweries – Marston's, Banks's, Wychwood, Jennings, Ringwood and Eagle – and eleven distribution depots.



The transaction means that the new company will have access to Marston's pub estate for its beer portfolio, which includes a long term supply and distribution agreement. New CEO of the merged company Tomasz Blawat of Carlsberg said, 'Our intent for Carlsberg Marston's Brewing Company is for it to become a platform for growth for all our customers and suppliers, offering a bigger beer portfolio of complementary international, national and regional brands'.

The announcement was deemed a 'red flag' to drinkers and pubgoers according to CAMRA Chairman Tom Stainer saying, 'It gives us concern for the future of British beers, brands and breweries. If this merger goes ahead we would see further

consolidation of the brewing industry into just a few large international players, to the detriment of our national brewing heritage, consumer choice, the diversity of beer in pubs across the country and the access to market of the small, independent brewing industry.'

He continued, 'CAMRA wants to see Carlsberg and Marston's protect jobs and pubs, as well as resisting any brewery closures or moves that would see existing beers lose their identity or regional character as part of this merger.'

Society of Independent Brewers (SIBA) chief executive James Calder echoed these points by saying the merger was the latest in a series of consolidating measures within the UK beer market. He also said, 'This merger, yet again, has the potential to impact negatively on small, independent brewers by reducing the access to market they receive.'

MORNING ADVERTISER

<https://www.morningadvertiser.co.uk/Article/2020/05/22/Carlsberg-and-Marston-s-to-merge-in-780m-joint-venture>

CHEERS TO CHOICE

CAMRA CAMPAIGN TO HELP STRUGGLING PUBS

CAMRA's 'Cheers for 'Choice' campaign calls on pub companies to allow landlords to sell local beers

from small and independent breweries.

CAMRA believes every pub across the UK should be allowed to stock and sell beer and cider from small, local and independent brewers and cider producers to help them recover post-lockdown. This message forms the basis of their new 'Cheers for Choice' campaign, launched in July.



As pubs prepared for reopening, CAMRA's 190,000 members across the UK were signing petitions to pub company bosses urging them to allow all landlords to stock local brews. Over 7000 people had taken part at the time of writing. Current beer ties mean that most pub tenants are restricted in what they can sell in their pubs and are often banned from putting on the products they know their customers want to drink. The campaign hopes that pub companies' beer tie arrangements can be relaxed as pubs reopen

following the coronavirus lockdown, so that all parts of the industry can pull together and support each other.

A recent survey of 21,000 beer drinkers and pub goers carried out by CAMRA found that 68% of people are less likely to go to a pub if it isn't selling local and independent beer and cider.

Commenting, CAMRA National Director Ben Wilkinson said, 'Relaxing restrictions for tied pub tenants is the right thing for pub companies to do – making sure all parts of the industry, no matter how small, are supported in the recovery from COVID-19 and are able to thrive in the weeks and months ahead.'

'Allowing small and independent brewers and cider producers to sell into all pubs will also improve consumer choice and allow pub goers to support local brewing businesses hit by recent events.'

'It also makes business sense, with 68% of pub-goers in our survey saying they would be less likely to go back to a pub if it doesn't have a range of brews from small and independent producers.'

Why not add your name today and help our pubs in their hour of need? Sign up at:

www.camra.org.uk/cheerstochoice

CAMPAIGN FOR REAL ALE

REVIEW OF CRAFT: AN ARGUMENT

PETE BROWN'S NEW LOCKDOWN ONLINE BOOK

What did you do during lockdown? Subject yourself to a new fitness regime with endless Joe Wicks workouts, build a scale model of the Eiffel Tower using matchsticks or learn Mandarin? Beer writer Pete Brown did none of these things. Instead he wrote an ebook about craft beer in thirteen weeks called (to give it its full title), 'Craft: An Argument Why The Term 'Craft Beer' is Completely Undefined, Hopelessly Misunderstood and Absolutely Essential'

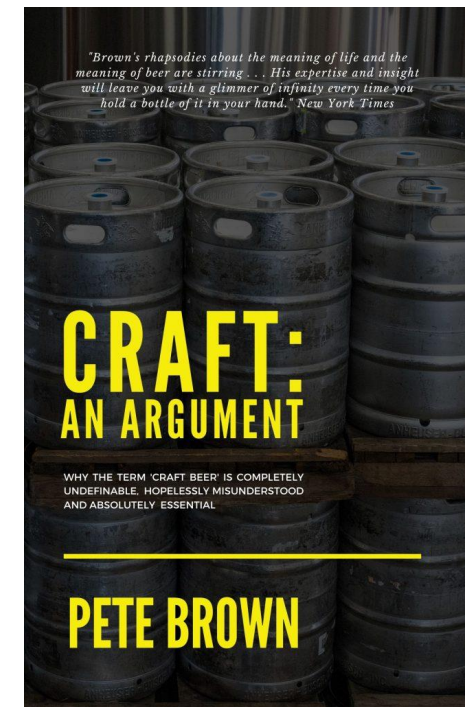
In his usual entertaining and readable 'bar room' style, he explores the long-running arguments about craft beer, and, despite the lack of an all-encompassing definition, why it's important to so many people.

In part I he looks at the many failed attempts to accurately define craft beer and discusses why it's so hard to pin down.

Part II is a detailed exploration of the meaning of craft in the context of its value to the individual and society in comparison to other forms of work, in order to get to the heart of what craft is all about.

Although interesting and well-researched and admittedly not

structured in the same format as his other books, I did find this section rather too long and having the whiff of a sociology thesis.



Nevertheless he successfully gathers all the threads of the discussion together in part III and argues that although a useful definition is still out of reach, craft beer remains an appealing concept to many. To stay meaningful it should embrace independence of action and skill at the very least, not always apparent in every brewery claiming to be 'craft'. He also says that looking closer at the broader idea of craft puts real ale at the heart of craft beer, which will soothe the fevered

brow of many a CAMRA member hitherto unconvinced by craft. As Pete Brown states, feelings run high around craft beer, which makes it a fascinating area for an in-depth exploration. The book certainly conveys this, is well written and is an impressive achievement in such a short time. It would be of interest to anyone who has ever dabbled in craft beer and would like to know more about this intriguing phenomenon, which now spans the globe.

A Kindle Edition is available from Amazon priced £6.99

MARK ELSOME

CHALLENGES TO PUBS – PAST & PRESENT

AN UPDATE

This article was originally written for the Scunthorpe Telegraph to discuss the challenges to our local pubs both before and during the coronavirus pandemic. In case you missed it, here's the original version in full, now updated – Ed

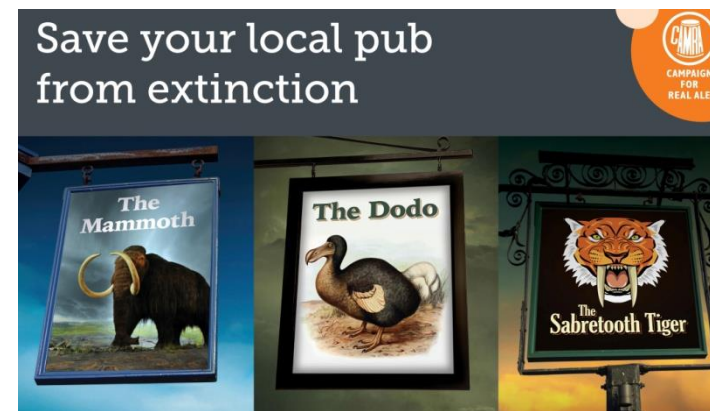
There's no doubt that UK pubs have faced many challenges over the last few years, with the Campaign for Real Ale (CAMRA) putting the number of pubs lost since the early 1970's at 28,000. Only in the last couple of years has the number of pub closures begun to stabilise with

the welcome news in 2019 that the total number of pubs had risen by 0.8%, according to the Office for National Statistics.

There are many reasons for the recent decline of the British pub. One of the most important is the way in which leisure pursuits have changed within society over the years, with people now having much more choice in how they spend their free time and money than previously. This means that pubs have had to adapt to changing circumstances and competition from other businesses in the hospitality sector to survive. Many initiatives have been introduced to attract customers and there is no longer a single identikit pub up and down the land; rather we have a diverse range of pubs from back street locals to rural gems to gastropubs. Such things as good value meals, live music, stocking a wider range of quality drinks – and the UK craft beer movement has ensured interest in beer is at an all time high - and various types of 'events', which may range from a pub quiz to a gin festival to a fine dining experience, have been introduced, where appropriate, to help pubs retain their customer base. Another significant problem is the excessive financial burden placed on many licensees through taxation and rents caused by one of the highest

beer duty rates in Europe – which reinforces the disparity between pub prices and cheap supermarket alcohol for home consumption, high business rates and in the case of some pub tenants tied to pub-owning companies, being charged inflated rents and forced to pay excessive prices for beer. As a result they either have to put up their prices for consumers or close their doors forever.

CAMRA is running a Save Our Pubs



- Reform tax on beer
- Fairer business rates for pubs
- Make the Pubs Code work for tenants

www.camra.org.uk
[#saveourpubs](https://www.instagram.com/saveourpubs)

campaign to address these latter issues and persuade the Government to implement needed changes to the laws on duty and business rates and to ensure the Pubs Code, introduced in 2016 in England and Wales, is applied effectively and fairly to ensure tenants tied to pub companies are not disadvantaged. And it is

important when you realise that the UK pub industry supports nearly 900,000 jobs and contributes £23.6bn to the UK economy annually.

Just when pubs were beginning to show some progress in a challenging business environment, the Covid-19 crisis swept in this year, forcing the government to close all pubs in March for an extended period. This has understandably created significant new problems for the

pubs industry and although the Government made unprecedented levels of financial assistance available during closure and many pub rents were either frozen or deferred, more support is likely to be needed otherwise an estimated 19,000 pubs may face

permanent closure. Some pubs may not be able to operate the recommended 1+m social distancing successfully and still retain sufficient custom to remain viable. Whatever else is put in place, some customers may also be wary of returning to pubs while there remains a small, residual risk from coronavirus. A Government committee looked at

the conditions under which some hospitality industry businesses could re-open under the Government's Covid-19 strategy and on 4 July pubs, restaurants, cinemas and cafes were given the green light to open again, albeit with a raft of health and safety recommendations needing to be implemented.



Not all pubs chose to open up immediately – some opted for a 'wait and see' position, but they're all likely to face difficult trading conditions for the foreseeable future. CAMRA produced some simple online guidance, 'Going Back To The Pub in England' (and later also for Scotland and Northern Ireland) to ensure customers knew what to expect when returning to the pub, which would have helped. But there seems little doubt that to survive pubs will be relying on our support more than ever before.

MARK ELSOME

PUBS. PINTS. PEOPLE.

CAMRA'S NEW PODCAST

There's a new kid on the block in the podcast world. CAMRA has not just dipped its toe into the shimmering podcast pool, it has plunged in headfirst with its own weekly podcast called 'Pubs. Pints. People' Hosted by Katie Wiles, Ant Fiorillo and Matt Bundy, the podcast has so far covered a range of diverse topics including beer writing, craft beer, unsung heroes, women in beer, all about cider and homebrewing.

I admit I wasn't expecting too much from this new venture - maybe just a rehash of entrenched CAMRA views - but I couldn't have been more wrong! The podcast is forward-looking and inclusive with well-



selected, modern topics covered in an amiable manner by the three presenters and in excellent

interviews with leading players in the drinks world (although I'm still not convinced by all those full stops in the podcast title!).

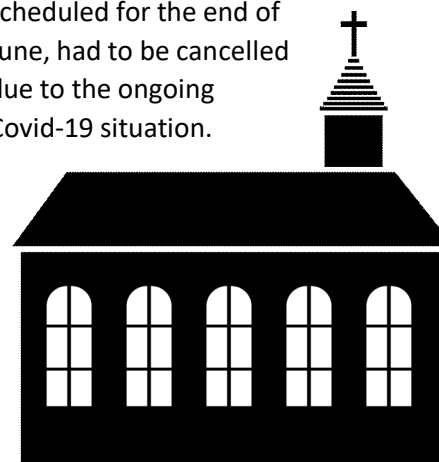
And on July 4, American Independence Day (and some other UK event that happened – what was it now?), they even had the time and energy to slip in an extra podcast about the American beer scene. So, why not check it out for yourself? You can listen on Apple Podcast or Spotify or at the dedicated CAMRA podcast page <https://camra.org.uk/podcast/>

MARK ELSOME

ST. PETER'S CHURCH BEER FESTIVAL

CANCELLED FOR THIS YEAR

The proposed beer festival at St. Peter's Church in Bottesford, scheduled for the end of June, had to be cancelled due to the ongoing Covid-19 situation.



We were eagerly looking forward to this new event, organised as a fundraiser for church upkeep, but unfortunately it wasn't to be.

Simon Dean, the vicar at St. Peter's, wants to try again next year and is looking at holding a festival in May or June. Scunthorpe & District CAMRA have pledged our support for this, so all being well we'll see you next year for some brilliant beers and ciders at St. Peter's!

MARK ELSOME

PUB OF THE YEAR 2020

AWARD GOES TO POOLEY'S IN MESSINGHAM

Our branch Pub of the Year for 2020 (selected prior to the Covid-19 lockdown), is Pooley's in Messingham, also our winner in 2019.

Pooley's is owned and run by Neil and Sharon Poole and is a great place to try a selection of real ales. Neil usually has five beers available on handpump, often from the likes of Batemans, Ossett, Rat and Oakham.

Pooley's is a traditionally-styled pub in which to enjoy a pint in quiet surroundings, where conversation can be undertaken without the jarring effect of loud background music.

Once we have worked out how we

can do a socially distanced presentation under these new



conditions, we'll be meeting up there. The date of the presentation, (to be agreed with licensee Neil Poole), will be posted on the branch Facebook page.

<https://www.facebook.com/ScunnyCAMRA/>

MARK ELSOME

CAMRA ADVICE ON GETTING BACK TO THE PUB

SIMPLE ADVICE FOR CONSUMERS

Who you can go to the pub with:

- If you are sitting inside, members of your household and one other household (or support bubble)
- If you are sitting outside, members of your household and one other household (or support bubble), or you and up to five other people from different households

What you should expect:

- In most circumstances, order and be served at your table



- To see signs telling you where to go and how to use the pub safely
- To give some details like your name and a phone number to help with contact tracing
- For the moment, no live entertainment or loud music.
- If the weather takes a turn for the worse, you might not be allowed to shelter inside.

You can help by:

- Listening to the staff and following instructions on signs
- Waiting patiently in queues
- Washing your hands or using hand sanitising stations - especially when you arrive and leave, or use the toilets
- Ordering remotely where you can – whether through an app or website
- Staying in your allocated seating area as much as possible

- Using contactless payments where possible

A few do's and don'ts :

- Do go back to the pub where you can – pubs need our custom to help them through this difficult time
- Do plan ahead and book in advance where possible
- Don't take your empties back to the bar – for the moment, this isn't helpful for staff
- Don't come to the pub if you, or someone in your household or support bubble has symptoms of COVID-19 – stay at home and follow NHS advice

CAMPAIGN FOR REAL ALE

Below : Daily Telegraph cartoonist Matt was able to find some humour in the idea of a customer register-Ed.

MATT



'If Mickey Mouse catches coronavirus we'll have to tell Lord Lucan, Adolf Hitler, Marilyn Monroe...'

CHANCELLOR'S SUMMER ECONOMIC STATEMENT GETS MIXED RESPONSE WET-LED PUBS LEFT HIGH AND DRY



Chancellor Rishi Sunak's Summer Economic Statement in July got a mixed response from the pub sector. Although the reduction in VAT on food and accommodation from 20% to 5% for six months and the *Eat Out to Help Out* voucher scheme giving customers up to £10 off each on sit-down meals and non-alcoholic drinks in August were both welcomed, there was a general feeling that wet-led pubs without food sales had been left high and dry.

Responding to the mini-budget, CAMRA's Chief Executive Tom Stainer said, 'While a six-month cut in VAT for food served in pubs and the 'Eat Out to Help Out' voucher scheme in August is welcomed, we are concerned that pubs have been left behind by the Chancellor's statement, which contained little

support for community pubs. It is also disappointing to see no direct support for independent brewers and producers, who will not benefit from a VAT cut that specifically excludes beer and cider. 'CAMRA will continue to campaign for greater support for all pubs – including those that don't serve food. We are calling for long-term support measures – business rate reform and a tax reduction for draught beer – to encourage people back to the supervised setting of the community pub. 'Lockdown has shown just how valuable our pubs are to local communities and the pivotal role they play in tackling loneliness and social isolation. It is absolutely right that they receive extra support during the difficult months ahead to ensure their continued survival.'

CAMPAIGN FOR REAL ALE

NEW BAR FOR SCUNTHORPE

THE BLACK DOOR TO OPEN IN AUGUST

A new bar is to rise from the shell of the former Britannia pub and nightclub in Scunthorpe town centre. Called the Black Door at Britannia House, it describes itself as 'a new drinking experience coming to Scunthorpe, inside one of the town's most iconic buildings' and as a live music venue and cocktail bar.

THE BLACK DOOR AT BRITANNIA HOUSE

The bar is due to open in August and although it will not be offering any real ales, there will be eight craft lagers/ciders/ipas/pale ales and stouts as well as over forty different packaged beers in cans and bottles. If it fulfils its promise it will be an overdue, but welcome boost to town centre drinking.

Good luck to them and no doubt our own Craft Beer Connoisseur will be checking them out at the first available opportunity! More info on their Facebook page:

<https://www.facebook.com/theblackdoorbh>

MARK ELSOME

It's getting very near the end: so, to finish with a smile, try this ...

BREWDOG RELEASE NEW BEER

DOMINIC CUMMINGS SPECIAL!

Good to know that our old friends Brewdog are still willing to jump on any old bandwagon that rolls into town when they seized on the recent Dominic Cummings northern road trip farrago to produce a new

beer.

Called winningly, Barnard Castle Eye Test, the beer was a strong 6% ABV New England IPA, dry hopped to give notes of pineapple, mango and lime and described as having a 'hazy' appearance and being a 'short-sighted beer for tall stories'.

Other names considered for the beer were Cummings and Goings, 260 Miles and Stay at Homes! Sounds great and in fact the first batch sold out quickly to become one of their top sellers.

Never knowingly shy of publicity, Brewdog even persuaded Leader of the Labour Party Keir Starmer to pose with the beer during a visit to



one of their London pubs and posted a picture of him on Twitter.

All fine and dandy you may say, but be warned! Should your vision become a tad blurry after consuming a can or two of this beer, we definitely do NOT recommend you take the Barnard Castle Eye Test yourself. This consists of a 30 mile round trip in the car to a popular Durham tourist attraction to test your eyesight, as practised by a

certain government adviser (minus the alcohol). This would be both illegal and dangerous.

Don't be like Dom. Why not follow the rules instead? Just find the nearest rose garden, check to see if it's your wife's birthday that day and politely ask her if she'll drive!

A BEERGEEK

FOOTNOTE: to be serious for a moment and scrupulously fair to Brewdog, co-founder James Watt did say that all profits from the sale of this beer would go towards the funding of production of free sanitiser for the NHS and health care charities, so well done to them - Ed.

