

Branch Diary



- Sat October 10** 10 am Trip by rail to Nottingham Beer Festival, Nottingham Castle
- Sat 24 October** 1230 pm Pub of the Season presentation, the Haven Inn, Barrow Haven
- Sat 7 November** 10 am Trip by rail to Wakefield Beer Festival
- Tues 24 November** 830 pm Branch Meeting, Scunthorpe Conservative Club
- Sat 5 December** Time TBA 'Oz & James' Rail Crawl of Real Ale Station Buffets
- Sat 12 December** 7 pm Branch Xmas Party, Malt Shovel, Ashby

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2009 CAMRA Good Beer Guide/

Spring Pub of the Season 2009

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Iron Brew

Newsletter of Scunthorpe & District

Campaign for Real Ale



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REAL ALE

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Autumn 2009

FREE

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Joint River Don/CAMRA Beer Festival this Autumn!

Scunthorpe & District CAMRA have teamed up with the River Don Tavern pub at Eastoft to bring you a joint beer festival during September. The festival is planned for Friday 25 September (evening), and Saturday and Sunday 26/27 September. We are putting on a collection of 15 real ales from Yorkshire Breweries, with 8 selected by us and featured on an outside bar, and the remainder chosen by licensee Gordon Crowe, and available on the inside bar. All the beer festival beers will be served through handpumps. There will be tasty festival food on offer throughout the two days, and to enhance the festival atmosphere, live music from local bands will be available in the garden. It promises to be a great weekend, so make sure you note the dates in your diary. More details inside on the centre pages.

IRON BREW

Published quarterly by Scunthorpe
& District Campaign for Real Ale.

Edited by Mark Elsome

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comments for publication

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Copy date for next issue

18 December 2009

Web Site:

<http://www.scunthorpecamra.org.uk>

**Opinions expressed in this
newsletter are those of the author,
and may not be the views of
CAMRA locally or nationally**

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Advertising Rates are: -

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Contact the editor for further details.

Branch Committee

Branch Chairman: Mark Elsome
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Paul Williams (Tel: 01673 818109)

Social Secretary:

Sarah Wullink
(Tel: 07840155637) (m)

COMMENT

News has reached us on the grapevine that the Home Office has commissioned a new design of pint glass made of unbreakable plastic. This is in response to official figures showing that 5,500 people are attacked with glasses and bottles every year in England & Wales. The pubs industry has warned that the plans will not be accepted by drinkers, and said it did not want the new plastic glasses to be made compulsory. Well OK, no-one would condone violence in pubs, but is this the best way to address the issue? Pubs shouldn't be put under pressure to stop using pint glasses, as the vast majority are safe places to drink, and there is no problem. Remember that 126 million pints of beer are served every week in the UK! The industry is also struggling in a recession, and imposing more red tape and extra costs is hardly going to help. Perhaps the government see this as a populist measure to boost their ratings, but once again they are punishing the majority for the sins of the few. [2]

PUB & BREWERY NEWS

Grafters Brewery, based at the **Half Moon** in Willingham-by-Stow, has won the Champion Beer award at the Peterborough Beer Festival, with Moonlight, a 3.7% citrus bitter, hopped with Bobek & Progress hops. Contact brewer Phil Troop on 01427 788340 for further details.

The Malt Shovel in Ashby has organised another of its renowned beer festivals for October (dates are 19 - 25), along the same lines as previous festivals. So look out for a great selection of real ales over the week-long event, plus tasty food throughout and live music at the weekend.

The Sun & Anchor in Scotter is now offering two guest real ales, alongside the regular Courage Best. Recent guests have come from Anglo-Dutch, Daleside, Fugglestou and Cottage.

New licensees at the **Horn Inn**, Messingham, where Dean & Michelle Swaby are now at the helm. They have previous experience of running a pub in Masham, North Yorkshire. The pub has had a makeover, and the beer range and quality has also improved, with Black Sheep Bitter and John Smiths as regular real ales, plus two rotating guest beers now available.

TRADING STANDARDS

If you are concerned about short measures or any other aspects of pub service, contact: -

SCUNTHORPE TRADING STANDARDS

TEL: 01724 297664

Summer Pub of the Season Presentation



CAMRA member Paul Branton (right), prepares to present the Summer Pub of the Season award to Shane & Theresa Hodkin (centre), of the Berkeley Hotel, Scunthorpe, during Local Pubs Week, surrounded by pub regulars and other Scunthorpe CAMRA members

Beer Joke

A man ordered four expensive 30-year-old single malts and had the barman line them up in front of him. Then, without pausing, he downed each one. "Whew," the barman remarked, "you seem to be in a hurry."
The man replied, "You would be too, if you had what I have." "What do you have?" the barman asked sympathetically. The man said, "Fifty pence."



Pub of the Season

Autumn 2009

The Haven Inn, Barrow Haven

The Haven Inn at Barrow Haven is our Autumn Pub of the Season. The Haven is a freehold pub run by Paul and Gillian Bayram who came here three years ago from running the Tiger Inn in North Newbold. The Haven Inn was built in 1730 as a coaching inn for travellers using the nearby ferry and has remained a place renowned for its hospitality, food and comfortable lodgings ever since.

Paul and Gillian have extended the business and carried out extensive renovation to the building and garden. It boasts a warm and welcoming lounge bar with low ceiling and large farmhouse tables, a large public bar with pool, darts and games machine, a conservatory and restaurant as well as a function room and twelve guest bedrooms available for B&B.

The restaurant off the conservatory is well appointed and has a varying menu that offers a blend of good quality, traditional English food alongside dishes with a Mediterranean and Italian influence. They also have a weekly gourmet night.

The Haven Inn serves three real ales, Timothy Taylors Landlord, Tom Wood's and Black Sheep Bitters. They also serve Thatchers cider which makes a refreshing change from the usual ciders.

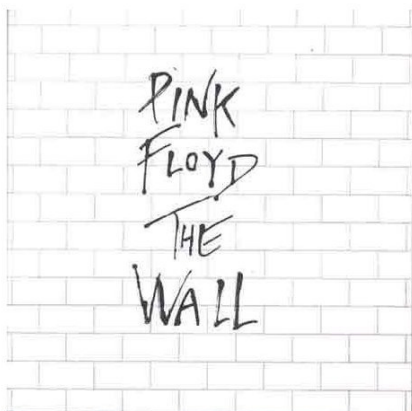
The Haven Inn is located on Ferry Road off the A1077 at nearby Barrow-upon-Humber. It has a large car park and overlooks a small canal and fields at the rear with a view towards the Humber Bridge. Please join us for the presentation which is scheduled for Saturday 24 October at 1230 pm.

Andy & Jenny Bennett

Classic Albums No. 29: Pink Floyd – The Wall (Harvest)

I have just spent an evening comparing Pink Floyd's *The Wall* to Frank Capra's *It's a Wonderful Life*. It is an interesting comparison. Both are dark, compelling stories of an ordinary sort of chap, carried along through his life by events that were out of his control, only to plunge into the depths of despair at the height of his fame. In both, the protagonist descends into a nightmarish fantasy which could end in the destruction of all he holds dear. In *It's a Wonderful Life*, the hero is saved from suicide by (ironically) divine intervention and all ends in sweetness and light. *The Wall* has no such happy ending – the intervention of higher powers only serves to push the “hero” deeper into the darkness. It had no happy ending for the band, either, as Pink Floyd tore itself apart during the recording sessions (the follow up – *The Final Cut*, an even bleaker work, if such was possible – was a Pink Floyd album in name only).

Roger Waters' semi-autobiographical double album is a towering achievement, among many such in the career of Pink Floyd. Like *The Dark Side of the Moon*, it continues to sell in vast numbers (Waters, speaking in 2000, said that it still sold four million a year). I must admit to having no fewer than eight different versions, on various formats, myself. It provided the Floyd with their only number one single – indeed, their only official single of any sort during the 1970s – “Another Brick in the Wall”, and the anthemic tracks “Comfortably Numb” and “Run like Hell” have stadiums on their feet whenever they are played. Waters collected an extraordinary bunch of artists to perform it live on the site of the Berlin Wall, shortly after the latter's



iconic demolition.

The Wall is not for the faint-hearted, but it is one of the few albums I possess that has stood up to repeated listening over three decades.

Stewart Lloyd

[4]

Batemans Launch New Beer

Lincolnshire brewer George Bateman & Son have recently launched a new addition to their standard range of regular brews. This is G.H.A. (standing for Good Honest Ale), a 4.2% ABV golden ale, which sits nicely in their portfolio between Batemans XB at 3.7%, and their premium XXXB at 4.8%. The beer has already made an appearance locally at the Horn Inn, Messingham, and it is to be hoped that other pubs stocking guest beers will follow. Tasting notes for the new beer are as follows:

A refreshing golden beer, with buckets of English hops give this beer a spicy aroma followed by a balanced fruity taste. A subtle bitterness develops in the long finish. Brewed with East Anglian Marris Otter barley, East Kent Goldings & Challenger hops.



The Wheatsheaf

Pub of the Season Winter 2008/9 - CAMRA Good Beer Guide 2010
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Lions Beer Festivals

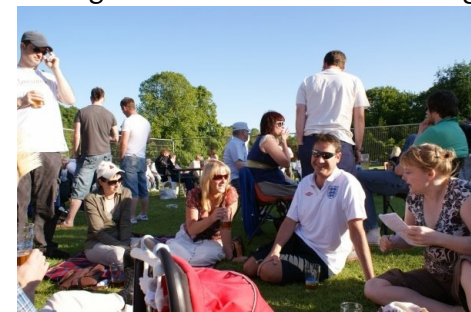
It's not just CAMRA and pubs that organise beer festivals – the Lions organisations in Brigg & Barton (and Grimsby), have a long tradition of staging beer festivals for charitable purposes. Here are some thoughts on this year's events:

Barton Lions Beer Festival

Always a popular event for the town, Barton Lions hosted their 13th annual Beer Festival on the weekend of 29th & 30th May.

The event was held in Baysgarth Park for the second year running, which has proved to be a very suitable and popular venue. The weather was extremely kind allowing for a real family event on the Saturday afternoon, complete with Barton Town Band outside on the grass and a more grown up atmosphere on the Friday and Saturday evenings with live bands entertaining crowds in the marquee.

This year's beer selection was commendable in its variety ranging from classic bitters such as Timothy Taylor's Landlord to more unusual brews such as Brewdog's 'Zeitgeist' Black Lager and Ossett Brewery's new 'Big Red'. In some cases two or three beers had been ordered from each brewery's range which allowed a greater variety of styles than in previous years.



The draught ciders also proved popular, especially with younger visitors. Beers lasted well through Saturday, only starting to run out in the evening, although the Barton Lions catering van caught people out by selling out early on the Saturday.

Sarah Wullink

Brigg Lions Beer Festival

This year's Brigg Lions Beer Festival was again held in May in a road transport facility on Atherton Way, but a different one to previous years, thankfully with proper toilets instead of Portaloos! There were around 30 cask ales available, including a selection of lagers such as Dent Rambrau, plus a good range of continental bottled beers. The beers appeared (to me) as though they had been selected from a list using a blindfold and a pin, but were interesting nevertheless. All the cask beers were equally priced, which made purchase easy for both staff and customers, although this meant that the stronger beers were the first to disappear (*cont. on page 6*)

(cont. from page 5) The beers were kept in good order, my favourite being from Blue Monkey, a new brewery in Derbyshire.

This year the committee had taken the unusual step of not booking any live music for the festival, a decision made to avoid frustration among the bar staff when trying to hear what customers wanted against the background din from the bands! Music does have a place at beer festivals, but I did sympathise with the Lions staff on this one, having suffered from the same problem when working at other beer festivals. All in all, an enjoyable event, with good beers and a relaxed atmosphere. Long may these charity beer festivals continue!



Mark Elsome

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Gainsborough CAMRA Page

Just a short page this time as it’s quite hectic in the Gainsborough camp at the moment. The plans for our beer festival are now progressing nicely, and several unforeseen problems have been ironed out. We are hoping to have 40+ beers, with at least five festival specials, so come on you tickers! We’re not going to charge an entry fee this year so it’s free to get in and hopefully the prices for the beers will start at £2 for the lower ABV’S and range up to £2.60 for anything over 5.5%.

We have had some excellent news concerning a brewery in our branch area. Grafters Brewery at Willingham (easily reached by catching the 100 Stagecoach bus), won the beer of the festival at The Peterborough Beer Festival, with Moonlight, a beautiful pale beer with a light bitter taste and thoroughly quaffable. This is the largest beer festival outside of London, and as Phil has only been brewing for just under two years, this is quite an accolade for him. Gainsborough Branch of CAMRA hope that the forthcoming beer festival with the River Don is a huge success and I am sure some of us will visit.

We also look forward to seeing Scunthorpe CAMRA members and local real ale fans at the Gainsborough event. Don’t forget 15th – 17th October. Again the 100 bus will get you there and back.

Yours,
Kev Taylor



[11]

Nelthorpe Arms

**School Lane
South Ferriby
DN18 6HW**

(Just off the A1077)

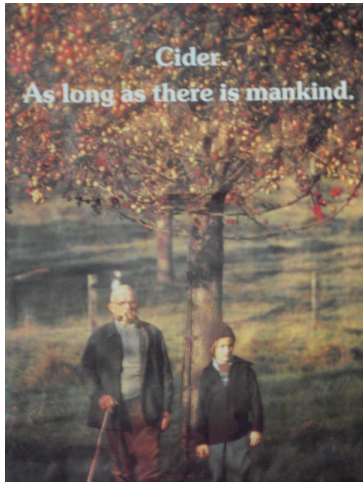
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Cider in Brittany

This summer we headed off to France for a family holiday in Brittany (and yes, it was very nice, thanks for asking). Brittany (and its next door neighbour, Normandy), has a long tradition of cider making, dating back to the 13th century. Most bars and restaurants in the region



offer a range of local ciders, and we partook of several different types. While there

we visited the Musee de Cidre at Pleudihen-sur-Rance, a small museum attached to a cider making farm, located in the middle of nowhere between Dinan and St Malo (luckily we picked up a leaflet with a rudimentary map). The museum consisted of a series of rooms dedicated to apples and their uses and history, with a number of displays illustrating these points. It was quite quaint, with English versions of the explanatory texts, and after wandering through we found our way back to the hospitality room, where our French host invited us to sample their produce. We started with the dry (brut) cider, served in traditional ceramic Brittany cider cups, and also tried the sweet (doux) version, both very tasty. France is unique in brewing cider to very low ABV's, and it's not unusual to find cider at 2 or 3% ABV, and rarely above 5% ABV. Before we made our purchases, our host plied us with more apple-based drinks, this time Pommeau (a blend of apple juice and Calvados, served as an aperitif), and Calvados (apple brandy) itself. Calvados is particularly fiery, and is more rounded when allowed to mature for a number of years. My eldest son tried a Calvados that was older than he was!

We tried other brands of cider during our stay, both from local markets and supermarkets, and all were very tasty. We heartily recommend Brittany for a great, relaxing holiday, with the added bonus of some superb local ciders.

Mark Elsome

[10]



Drinking cider the Bretagne way!

Barton Line Trip

On a pleasant Saturday in August several members and friends set out to take in a tour of some of the pubs available on the Barton-Cleethorpes Line courtesy of 'Rail Ale' compiled by the Friends of the Barton Line

www.bartonrail.org.uk

As the Barton brigade chugged pleasantly along the line to Cleethorpes taking in the sights and reminiscing, the Scunthorpe stalwarts suffered a far less pleasant hour and a half journey on the Trans-Pennine replacement bus service before they all met up at the end of the line.

However, after a couple of refreshing halves in the very pleasant No2 Refreshment Rooms on Cleethorpes station, particularly the Harvest Pale, the day began to improve and, on being joined by a couple of extra members and some friends from Grimsby CAMRA, the group were delighted to have had a turnout of 17. Moving on down the seafront, no prizes for guessing where we were when several members took much delight in sampling the bottled Belgian beers and, with glee, Gill declared she had the Willy's.

Taking in the Nottingham on the way back to the station the group moved on to Grimsby and the enormous but full Yarborough Hotel where, by dint of a Wetherspoons voucher one member managed to get a pint of Ruddles for 49p, before catching the train for the next leg of the journey.

Alighting at Barrow Haven to give the Haven Inn the once over thanks can only be given that there was a 'Way Out' sign on the platform or surely they would be still be there struggling to find the exit.

The weather had picked up nicely by this time allowing sampling of the Landlord, Black Sheep and Tom Wood.

After which the group departed for the last leg of the journey to Barton at the other end of the line to sample the food and beer at the Sloop, before dispersing home back to Scunthorpe or for a few

individuals slightly worse for wear to the Wheatsheaf to round off the day.

Sarah Wullink

[7]



Joint River Don/CAMRA Beer Festival

Scunthorpe & District CAMRA has joined together with Good Beer Guide listed pub, the River Don Tavern at Eastoft, to stage a beer festival on Friday 25, & Saturday/Sunday 26/27 September. There will be at least fifteen Yorkshire real ales available, eight chosen by us and the remainder by licensee Gordon Crowe. Our selection is as follows:

Abbeylea	Dr Morton's Snake Oi	4.3%
Brown Cow	Captain Oates	4.5%
Kelham Island	Riders On The Storm	4.5%
Leeds Brewery	Monsoon	4.1%
Ossett	Cherry Porter	4.5%
Roosters	Elderflower	3.7%
Saltaire	Raspberry Blonde	4.0%
York	Wicked Wheat	4.1%



These beers will be located on an outside bar staffed by CAMRA members, with the other beers inside the pub. Gordon has yet to reveal his own list, but it's likely to include beers from the likes of Anglo-Dutch, Wold Top, Great Newsome, Salamander and Great Heck breweries.

Tasty food will be available throughout the festival, and there will be live music in the evenings from Bedrock and other local bands. It promises to be a great weekend.

Getting to Eastoft may need a bit of forward planning, as there is a lack of late night buses back from Eastoft. Service 356 runs to Eastoft from Scunthorpe (see www.stagecoachbus.com). The festival should kick off at 6pm, and the 545pm from the bus station (with stops at Berkeley Circle and Tesco's), gets to Eastoft for 621 pm. However the return buses at 805 and 1005 pm start back from Crowle! On the Saturday, when the festival starts at 12 noon, suitable buses to Eastoft run at 1225 and 545 pm, but the last return bus is at 641 pm (although the same late buses run from Crowle). Hence you may need to arrange a lift back, or use taxis (e.g. Axi Private Hire in Eastoft, Tel: 01724 798877) for the whole or part of the journey. There is an hourly train service from Scunthorpe to Doncaster which calls at Crowle (and the last train back is just after 11 pm), but again you would need a taxi transfer to and from Eastoft. Travel notwithstanding - we hope to see you there!



Local Pubs Week

At the end of August, Scunthorpe & District CAMRA organised/supported three events at local pubs in their own Local Pubs Week. Our first event was to present the Berkeley Hotel with our Summer Pub of the Season award (see page 14), where new licensees Shane & Theresa Hodkin were very pleased to be recognised for their stewardship of this excellent old pub. Next we entered a CAMRA team in the Malt Shovel Thursday night pub quiz, only to fall at the final hurdle when tied for 1st place – falling short in the tie-break by 800 miles when guessing the distance from Moscow to Hong Kong (4,800 miles now you ask).



Finally at the weekend, we attended the 1st Wheatsheaf Beer Festival in Barton-upon-Humber, where 20 beers were scheduled to make an appearance over the Bank Holiday (picture above shows licensee Sarah Woodhouse about to dispense another pint of Hobgoblin). Beers scheduled to appear over the three days included Sharps' Doombar, Roosters Yankee and Outlaw Silver Lining. Refreshed after some lunchtime victuals, we sipped some choice beers in the afternoon, with the favourite appearing to be the new Thorne Bitter. With thanks to the pubs who participated in our first Local Pubs Week

[9]

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