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**Iron Brew**

**Newsletter of Scunthorpe & District**  
**Campaign for Real Ale**

**FREE** **Autumn 2011** **FREE**

**HIGHLIGHTS IN  
THIS ISSUE**

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OF THE SEASON**

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BREWERY NEWS**

**Free of Tie Pubs Offer  
Hope for the Future**

New research released in September in CAMRA's Good Beer Guide 2012 has cast further doubt on the sustainability of the large pub companies - who are continuing to squeeze their licensees with high beer prices - with the news that almost double the number of tied pubs are closing compared to free of tie pubs. Tied pub licensees are prevented from buying beer on the open market and instead are required to pay up to 45% more than their free of tie competitors. Reported by Britain's best selling beer and pub guide, new research shows that 14 pubs close across Britain each week - reflecting the perfect storm of tax increases, below cost supermarket promotions and failure of the national pub companies to support licensees that continues to buffet the pub sector. The number of tied pubs has fallen by 3,216 since December 2008 as the large  
*(cont. on page 2)*

## IRON BREW

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& District Campaign for Real Ale.

Edited by Mark Elsome

29 The Dales, Bottesford DN17 2QF

who would be pleased to receive  
comments for publication

E-mail:

[mark.elsome@ntlworld.com](mailto:mark.elsome@ntlworld.com)

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### Branch Committee

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(Tel: 01724 331056)

**Branch Treasurer:** Chris Lyon  
(Tel: 01724 761217)

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**Membership Secretary:**  
Paul Williams (Tel: 01673 818109)

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Sarah Wullink  
(Tel: 07840155637) (m)

pub companies have failed to  
support their licensees through  
tough times. The positive news,  
reflected in the Good Beer Guide,  
is that the number of free of tie  
pubs actually increased in  
number by 425 over the same  
period.

Roger Protz, CAMRA Good Beer  
Guide editor, said, "These figures  
show a spiralling decline in the  
tied pub sector, brought about by  
big pubcos squeezing their  
licensees with high beer prices  
and creating an environment  
where many publicans are unable  
to invest in their businesses.

While many tied publicans  
struggle in the face of high rents  
and excessive beer prices, free of  
tie owners are faring better in the  
current climate with the ability to  
offer greater beer choice, lower  
prices and a better pub  
environment to the consumer.

Free of tie pubs, managed pubs  
and tied pubs run on a more  
sustainable basis by the family  
brewers are much more likely to  
survive and continue serving  
communities long into the future.  
Such successful businesses take  
pride of place in the Good Beer  
Guide 2012 and serve as models  
for the future in helping to  
preserve Britain's iconic beer and  
pub industry." [2]

## BRANCH DIARY

- Tues 18 October** Autumn 'Pub of the Season' presentation to Pooleys,  
**8 pm** Messingham
- Sat 22 October** Trip to Gainsborough Beer Festival, the Old Hall,  
**1130 am** Gainsborough
- Sat 29 October** Trip to Millstone Brewery by train to present 'Beer  
**9 am** of the Festival' award
- Sat 12 November** Trip by train to Wakefield Beer Festival, Lightwaves,  
**10 am** Wakefield
- Sat 10 December** Christmas Pub Crawl of York, meet at Scunthorpe  
**Time TBC** Rail Station
- Friday 16 December** Christmas Party at the Malt Shovel, Ashby  
**630 pm**



## TRADING STANDARDS

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

**SCUNTHORPE TRADING STANDARDS**

**TEL: 01724 297664**

## PUB & BREWERY NEWS

All change at the **Chancel**, Bottesford, where licensee Mike Hubbard has moved on to the **Ancholme Inn** at Brigg and Jo Gray has taken over at the helm.

**Pooleys** of Messingham recently held a Batemans evening at the pub, and Batemans' Managing Director, Stuart Bateman, gave an entertaining talk on the brewing process and some of the range of beers available in the UK and elsewhere. A beer tasting test and quiz followed. Three Batemans' beers were on offer during the evening, comprising Lincolnshire Bitter (4.2% ABV), Salem Porter (4.7%) & Victory Ale (5.9%), all excellent.

**The Dog & Gun** at East Butterwick, home of DarkTribe Brewery, will be rolling out its Autumn seasonal beer during the next few weeks. This will be Urchin's Rest, a 4.0% ABV brown ale, brewed with a proportion of roasted barley. This tasty brew made its debut at the recent 14<sup>th</sup> Scunthorpe Beer Festival.

**The Red Lion** at Redbourne, renowned for its excellent meals, also offers two well kept real ales – these are Black Sheep Best Bitter and Wells Bombardier.

**The Tom Wood Brewery** at Melton Ross, has recently unveiled a new heavyweight 6.0% ABV beer called Bouncing Bomb, available at the **Malt Shovel** in Ashby while stocks last!

Speaking of the **Malt Shovel**, watch out for their next beer festival, scheduled for November 21-27. Expect another great selection of unusual ales all in excellent condition.

**The White Swan** at Scotter is still closed and up for sale several months after the previous licensee left the premises in mysterious circumstances. Anyone fancy taking a punt on this pub which has bags of potential?

[14]

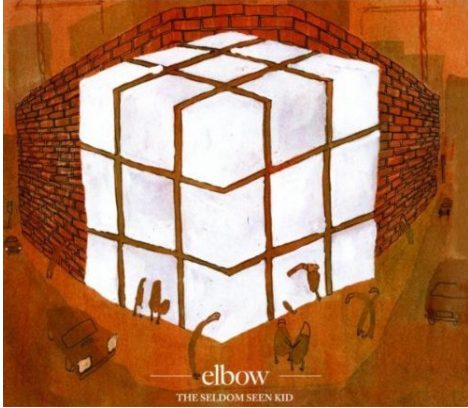
## *Pub of the Season, Autumn 2011 Pooleys, Messingham*

Our Autumn Pub of the Season is Pooleys located on Messingham High Street. Pooleys was originally a tea room (and still is during the day), opened six years ago by Neil and Sharon Poole. Neil was keen to promote Lincolnshire produce, and when customers started asking for Lincolnshire beers with their ploughman's lunches, the idea for a licensed bar was born. Pooleys was licensed in December 2010, and after numerous requests to open in the evening, they finally did so in April 2011. Since then Pooleys has gone from strength to strength, and is now a sought after stopping off point for Messingham folk and those from further afield on Tuesday to Saturday evenings from 6 pm. Their beers are supplied through Batemans, and usually comprise two Batemans beers and a guest beer – recent guests have included Castle Rock Harvest Pale, Hook Norton Haymaker, Everards Tiger and St. Austell Tribute. No keg bitters are stocked – instead Neil puts on Peroni lager, Marstons Oyster Stout and Thatcher's Gold cider, to give as wide a range of drinks as possible.

In the New Year, Neil is planning a mini-beer festival, featuring Lincolnshire beers. We look forward to that, and congratulate Neil and Sharon on their award, which will be presented on Tuesday 18 October at 830 pm.

Mark Elsome

## CLASSIC ALBUMS, No. 37: ELBOW – THE SELDOM SEEN KID (FICTION)



Elbow had toiled away through numerous tours and three earlier well acclaimed albums, without ever hitting the big time. However that all changed with the release of *'The Seldom Seen Kid'*, in 2008, when they won the prestigious Mercury Prize for best album of the year. Suddenly they were thrust into the limelight, doing major tours and supporting U2 on the British leg of their 360° global extravaganza. The

difference here was that Elbow had talent to burn, and this was exemplified in their breakthrough album.

From the opening track, *'Starlings'*, which announces their arrival in a crescendo of horns, Elbow celebrate the everyday life of their Manchester heartland in poetic, vaguely touching terms. In 12 varied tracks, they perform a range of song styles, from the 'swamp-rock' of *'Grounds for Divorce'* to beautiful ballads such as *'Mirrorball'* and the anthemic *'One Day Like This'*. Frontman Guy Garvey's throaty vocals are a perfect foil for the precise, musical backdrop created by the rest of the band. Even Sheffield crooner Richard Hawley pops up to good effect on *The Fix*, and the album is a pleasure to listen to from beginning to end. And what do a successful rock band do next to cement their new found popularity with the nation?



They commission their own beer of course! (courtesy of Robinsons Brewery).

Mark Elsome  
[4]

## EVEN MORE BEER JOKES!

A doctor made it his regular habit to stop off at a swanky cocktail bar for a hazelnut daiquiri on his way home. The bartender knew of his habit, and would always have the drink waiting at precisely 503 pm. One afternoon, as the end of the work day approached, the bartender was dismayed to find that he was out of hazelnut extract.



Thinking quickly, he threw together a daiquiri made with hickory nuts and set it on the bar. The doctor came in at his regular time, took one sip of the drink and exclaimed, "This isn't a hazelnut daiquiri!" "No, I'm sorry", replied the bartender, "It's a hickory daiquiri, doc."

After a heavy night at the pub, a drunk decides to sleep it off at a local hotel. He approaches the reception desk, books in and heads off to his room. Several minutes later, he staggers back to the reception desk and demands his room be changed. "But sir," said the clerk, "you have the best room in the hotel." "I insist on another room!!!" said the drunk. "Very good sir. I'll change you from 502 to 525. Would you mind telling me why you don't like 502?" asked the clerk. "Well, for one thing," said the drunk, "it's on fire."

Two fonts walk into a bar. The barman says to them, "Get out. We don't serve your type in here." [13]

**Paul & Carol  
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welcome old & young  
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Atmosphere  
Beer Garden**

**NO FOOD, JUST A PUB  
WITH GREAT  
REAL ALES!**

## SCUNTHORPE CAMRA AT THE GREAT BRITISH BEER FESTIVAL

This August, a few dedicated souls in Scunthorpe & District CAMRA made their way down to London to visit CAMRA's flagship event, the Great British Beer Festival (GBBF). So how did we get on? Well after warming up for the



festival with a few beers at the Euston Tap and the Bree Louise around Euston Station the day before, we assembled at Earl's Court just before noon on the Wednesday morning, and were in the first wave to be admitted. We managed to secure a large

table and seating and sat down with a beer to study the remaining beers on offer.

The scale of the event is breathtaking, with many British Bars (although confusingly named after famous people in science and technology), cider bars and foreign beer bars, plus dozens of food outlets – I tried the wild boar curry, delicious! – plus pub games, product stalls and a stage for live music. A number of breweries including Thornbridge, Wells, Greene King and William Worthington also had their own bars. I also really liked the American beer bar, where the pale, hoppy IPA's and jet black porters and stouts were delicious, albeit a little expensive because of their strength.

There was a good atmosphere throughout, and much banter about the beers. As afternoon slipped into evening, we lapsed into 'spotting celebrities', and thought we'd scored a valuable point when we saw a Monty Panesar lookalike, but on closer perusal decided it was probably the beer affecting our judgement! As the evening wore on we decided it was probably time to return to our hotels, so bade a fond farewell to the festival. We had a very enjoyable day, and the GBBF is a superb event – why not try it yourself?



## CAMRA GOOD BEER GUIDE 2012

With the CAMRA Good Beer Guide to hand, you're never far from a decent pint!

Now in its 39th year, the Good Beer Guide is fully revised and updated, with details of more than 4,500 pubs across the country serving the best real ale.

From country inns to urban style bars and backstreet boozers, all selected and reviewed by over 125,000 CAMRA members, this is your definitive guide to finding the perfect pint. Features include:-

- Complete entries for over 4,500 urban and rural pubs, giving details of food, opening hours, beer gardens, accommodation, transport links, pub history, disabled access and facilities for families.
- Unique brewery section listing all the breweries in the UK - micro, regional and national - that brew real ale, with tasting notes for hundreds of their beers written by a trained CAMRA tasting panel.
- Fully revised and updated every year by CAMRA members across the country. Includes places index.

### **NELTHORPE ARMS**

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- **EN SUITE ACCOMMODATION**



## SUMMER PUB OF THE SEASON

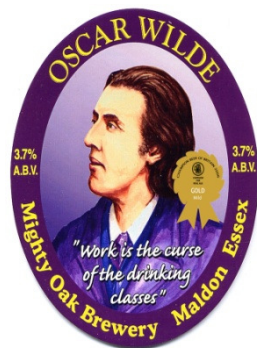


CAMRA member Barry Williams (right), presents Chancel Licensee Mike Hubbard with the Summer Pub of the Season award, surrounded by Scunthorpe & District Branch Members

## GBBF CHAMPION BEER RESULTS

After a year of local tasting panels and regional heats leading up to the finals, CAMRA announced that Mighty Oak brewery's Oscar Wilde was crowned the 'Best Beer' in Britain at the Great British Beer Festival. Oscar Wilde, has an ABV of 3.7%, is described in CAMRA's Good Beer Guide 2011 as a 'roasty dark mild with suggestions of forest fruits and dark chocolate. A sweet taste yields to a more bitter finish'. Overall winners:  
Champion Beer of Britain: Oscar Wilde, Mighty Oak (3.7% ABV); 2<sup>nd</sup>: Chocolate, Marble (5.5%); 3<sup>rd</sup>: Shropshire Gold, Salopian (3.8%)

[6]



## The Malt Shovel

219 Ashby High Street  
Scunthorpe DN16 2JP  
Tel: 01724 843318



'The Country Pub in the Town'  
Open: 10am – 11pm, Sun – Thurs,  
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Serving in tip-top condition Tom Wood's Shepherd's Delight, Exmoor Gold, rotating Oakham and Tom Wood + up to 5 ever changing guest beers from UK microbreweries (tasters available); Erdinger Weiss, Belle Vue Kriek & Aspalls Cider  
Always at least 4 Westons ciders served straight from the cellar

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### Real home-cooked food served:

12 noon – 2pm & 4.30 – 8pm (Mon – Sat),  
12 noon – 7pm Sun (including Sunday lunches)  
Teatime Specials available 5 – 8pm Mon – Sat  
£3.25 or £5.50 for 2 courses

Quiz nights Tues & Thurs – win beer & loose change  
Live music every other Saturday from 8.30pm/check press  
& blackboards

Next beer festival, 21 – 27 November

members, but also by various clubs and organisations within the town. An ever changing guest ale pump (recent guests have been Jennings Cumberland and Marston's Wicked Witch), sits alongside Marston's Burton Bitter. Membership enquiries are welcome on 01652 632104

### **Barrow Sports and Fitness Centre**

Tucked behind the church on Thorngarth Lane, it may seem an unlikely place for real ale, but upstairs is a cosy, modern styled bar that has recently been refurbished. The bar has two handpulls - Tim Taylor Landlord and Black Sheep Best Bitter.

### **Scunthorpe Conservative Club**

Most local clubs just serve the usual collection of uninspiring keg beers and lagers. A notable exception is the Scunthorpe Conservative Club on Doncaster Road, where Events Manager Steve Bunn, always has one real ale on, sometimes two, often featuring beers from Abbeydale, Acorn, Bradfield, Kelham Island and Ossett, among others. The beer is always on top form and is reasonably priced at £2.60 a pint. You need to be a member to gain entrance to the club, but annual membership is very reasonably priced – alternatively you can be signed in by a club member.

## **The Bird in the Barley**

**Northfield Road, Messingham: Tel 01724 764744**

**Email: [birdinthebarley.messingham@virgin.net](mailto:birdinthebarley.messingham@virgin.net)**

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**Sun 12noon-3pm & 6-11pm**

#### **Food Served:**

**Tues-Sat 12noon-2pm**

**& 6-9pm**

**Sun 12noon- 230pm**

**& 6-8pm**

#### **Menu from Snacks to Full Menu:**

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**Tues-Sat £5.45**

**Cask Pedigree, Jennings Sneckliffer  
plus 2 rotating guest ales**

##### **FREE**

**1/3 pint cask ale**

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## **THE (UN)USUAL SUSPECTS FOR REAL ALE**

*Here's a quick guide to some of the more unusual places in our area where you may be surprised to find good beer ...!*

### **Stables Bistro & Bar, Barton**

Has an excellent reputation for its well cooked and reasonably priced food, but should also be applauded for offering customers quality real ales and a good range of continental bottled beers. A frequently changing guest ale is generally available alongside a well kept *Wold Top Bitter*. The guest is sometimes a further ale from Wold Top, but is often a brew from another local brewery; recent guest ales have been from Oldershaw Brewery, Fuglestou Ales and the further afield Warwickshire Brewery. Up to date details of the guest ales can be found at [stablesinbarton.blogspot.com](http://stablesinbarton.blogspot.com) For customers with special dietary requirements, Wold Top's bottled gluten free *Against the Grain* is also available and the impressive continental bottled beer menu includes various La Chouffe beers and Orval Trappist Ale. Whilst Stables is primarily a bistro, there is ample comfortable space for a drink at the bar and the refectory style tables and benches at the front are frequently kept free for customers who wish to have a drink but not a meal.

### **Ropery Hall, Barton**

is the delightful venue for a diverse and stimulating programme of live music, theatre, comedy and films. For small music nights seating is cabaret-style (ideal for simultaneously enjoying the music and a pint), and theatre style for all other performances. The fully licensed bar offers real ale drinkers a choice from several bottled beers (all currently priced at £2.80). Tom Wood's Harvest and Jolly Ploughman are always available (also in the Ropewalk coffee shop); other recent beers stocked have been York Brewery Yorkshire Terrier, Adnams Southwold Bitter, Shepherd Neame's Whitstable Bay and several Wychwood brews. Details of events can be found at [www.roperyhall.co.uk/](http://www.roperyhall.co.uk/)

### **The Corn Exchange, Barton**

is a popular and comfortable club with very reasonable membership fees. It is well used not only by snooker playing and quizzing (*cont. page 10*) [7]

## REVIEW OF THE 14<sup>TH</sup> SCUNTHORPE BEER FESTIVAL

The 14<sup>th</sup> Scunthorpe Beer Festival was held in late September. So how did it go? Well, overall we were pleased with how the event was received, and most people liked the choice and condition of the thirty beers on offer and the ciders and perry. A few attendees even sent us congratulatory e-mails, and these have been posted on the branch website, alongside a gallery of photos from the festival, some of which are shown in this article – the website link is: <http://www.scunthorpecamra.org.uk/>



The most popular beers were (in no particular order), Blue Monkey, Ape Ale (5.4% ABV), Brown Cow, Thriller in Vanilla (5.1%), Brewsters, Decadence (4.4%), Millstone True Grit (5.0%), Thornbridge, Sequoia (4.5%), Legendary Cumbria Ales, Dickie Doodle (3.9%) and our strongest beer, Partners, Tabatha the Knackered (6.0%), the

latter named after the brewery's lazy cat! In fact with a couple of exceptions, all the beers sold pretty well. The beer of the festival, by a short head, was Millstone Brewery's True Grit, a pale, hoppy strong bitter with a citrus aroma. A good choice in my view, and at the time of writing we're putting together a branch trip to the brewery, located in Mossley near Manchester, to present them with the beer of the festival award.

The music on Saturday evening by Chris James proved to be very popular, and Chris had to perform two encores to satisfy the audience! Chris's mixture of traditional, slide guitar blues like *'Jesus on the Mainline'* and his softer, often self-penned folk songs was excellent, and I would also like to say that he was a thoroughly good bloke. Any beer festival organisers out there could do a lot worse than book him for their festival. [8]



The festival food, courtesy of Campbell's Bar, also went down well, with good quality pie and peas and a variety of filled baguette rolls helping to soak up the beer. The festival tombola took a bit of a hammering, and had to be wound up early on Saturday night as people were determined to keep



spinning and winning! All good fun though, and a nice diversion while drinking. We also managed to sign up a handful of new CAMRA members to the cause. Overall all the hard work that we put into organising the festival paid off. I'm not pretending that we couldn't have done with a few more through the door to make it an

even bigger success, but I'm confident we'll be able to do it again next year. So, here's to the 2012 Scunthorpe Beer Festival – hope to see you there!

Mark Elsome

## The Wheatsheaf

Twice local CAMRA Pub of the Season and listed in the Good Beer Guide

Traditional pub dating from the 18<sup>th</sup> century.

6 cask ales always available, all kept in excellent condition.

Excellent value quality home-cooked traditional food



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### Food Served

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