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Iron Brew



Newsletter of Scunthorpe & District
Campaign for Real Ale

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Autumn 2012

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Beer Festival Issue!

IRON BREW

Published quarterly by Scunthorpe & District Campaign for Real Ale. Edited by Mark Elsome

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who would be pleased to receive comments for publication

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COMMENT

Once again we're approaching what is probably Scunthorpe & District CAMRA's most high profile event, the Scunthorpe Beer Festival. This is wholly organised and staffed by unpaid volunteers, and although it's one of the smaller CAMRA festivals, it has been widely praised by those attending – see our website for the positive testimonies for last year's event.

In our 15th year, what we'd really like from you dear reader, is not only for you to visit the festival yourself, but to tell your friends and family too. For anyone who



has even a passing interest in good beer, the festival offers a chance to

sample a range of great-tasting beers in a friendly, relaxed atmosphere in the comfortable surroundings of Campbell's Bar. Real ale is undergoing something of a revival at the moment, so here's a great chance to find out why! The festival is in the centre of town, so is easily reached using public transport. So, why not come along to the festival this September? We're sure you'll have a great time!

[2]

BRANCH DIARY

- Fri 5 Oct 8 pm** Cider social at Malt Shovel, Ashby, during CAMRA's Cider Month
- Tues 16 Oct 8 pm** Autumn Pub of the Season presentation to the Dog & Gun, East Butterwick
- Sat 27 Oct Time TBA** Trip by train to SIBA Great Northern Beer Festival, Mercure Hotel, Manchester
- Wed 7 Nov 8 pm** Branch meeting & social, Blue Bell, Scunthorpe
- Sat 17 Nov Time TBA** Trip by train to Acorn Brewery, Barnsley (prov)
- Sat 1 Dec 10 am** Christmas Pub Crawl of York (contact Sarah for details)
- Fri 14 Dec 630 pm** Branch Christmas party, Malt Shovel, Ashby

The SIBA North Region Beer Competition 2012 will be the starting point for the SIBA Great Northern Beer Festival at the Mercure Hotel, Manchester City Centre, in association with Greater Manchester CAMRA.

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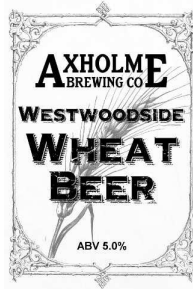
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PUB & BREWERY NEWS

Axholme Brewing Co. is up and running and turning out some high quality brews. They held their launch night at the **River Don**, Eastoft in August, where four of their beers were available as well as a selection of buffet food (*see page 13*). At the time of writing their guest brew was Westwoodside Wheat Beer (5.0% ABV), a white wheat beer with refreshing wheat flavours and a spicy hop combination.

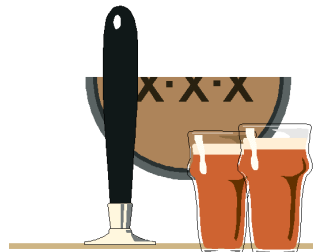


The Marquis of Granby at Waddingham has been saved from closure as local resident Julian Precious, together with son George, has taken the reins. They're selling Youngs Bitter alongside the Greene King IPA, and report buoyant sales, particularly at the weekend. Owners Punch Taverns have now taken the pub off the market.

Some major refurbishment at the **River Don**, Eastoft, with four luxury chalets now available to rent at the rear of the pub, the car park resurfaced, and the pub interior being upgraded. They will also be regularly stocking beers from the **Axholme Brewing Co.** and hopefully, in the near future, **Blue Bee** of Sheffield.

Another of the 'Meet the Brewer' nights at the **Blue Bell Inn** was arranged for late August. These have been very successful with other breweries – Kelham Island and Acorn have visited previously – and this time it was the turn of **Saltaire Brewery**. A great way to get to know the brewers and to sample a range of their ales!

The Malt Shovel in Ashby is planning another of its acclaimed week-long beer festivals in November. Dates are yet to be finalised. Expect a great range of unusual beers plus old favourites from Monday to Sunday, alongside the usual popular quizzes, sausage nights, prize draws and live music.



Pub of the Season Autumn 2012 **The Dog & Gun,** East Butterwick

Our Autumn Pub of the Season is the Dog & Gun at East Butterwick. This riverside pub on the Trent Bank has been gradually refurbished by owners Dave 'Dixie' Dean and wife Judy, and is now a comfortable, attractive village pub, although remaining primarily a 'drinker's pub'. In these modern times with gastro pubs and the like, it's a welcome relief that there are still great pubs left like the Dog & Gun, which continue in the tradition of offering a warm welcome and a good pint of beer to locals and visitors alike.

The Dog & Gun has three adjoining drinking areas, all simply furnished and decorated, with the bar area also home to a roaring real fire in the colder months. Darts is very popular here and there are areas set aside to throw an arrow or two. The pub sets out tables on the adjacent river bank for a spot of *al fresco* drinking in Spring and Summer, and a beer garden has been developed at the rear of the pub.

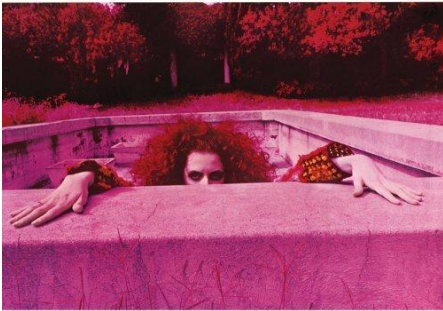
The Dog & Gun is also home to the DarkTribe microbrewery, which Dixie started at his previous home in Gunness. They brew once a week to supply the pub, and any excess is sold to other pubs or beer festivals. The brewery's beers have won many awards over the years, the most recent being a gold for Sternwheeler (4.3% ABV), in the best bitter category at Chestfield Beer Festival earlier this year. The beer also went through to the judging of the CAMRA Champion Beer of Britain competition held at Olympia in August. We have ordered Dixie's Bollards (4.5%), a delicious ginger-flavoured beer for the upcoming 15th Scunthorpe Beer Festival. The pub hosts a popular quiz night on a Tuesday evening and arranges regular gatherings for fans of classic vehicles. In November they put on a spectacular bonfire and fireworks night, as good as any in the area. We congratulate Dixie and Judy on their award which will be presented on Tuesday 16 October at 8 pm.

Mark Elsome

CLASSIC ALBUMS NO. 41: FRANK ZAPPA – HOT RATS (RYKODISC)

Frank Zappa released this solo album in 1969, and it became one of his most acclaimed releases. But is it rock, jazz or European film music? The answer is probably a mixture of all three, but the album is surprisingly listenable, and demonstrates Zappa's consummate skills as a musician, writer and arranger.

FRANK ZAPPA



HOT RATS

The album opens strongly with *Peaches En Regalia* an exercise in early electronica, punctuated by bursts of sax and flute, and nearly always featured on any Zappa compilation album. This is followed by *Willie The Pimp*, which starts with a catchy riff on the electric violin played by Don 'Sugarcane' Harris (and features the only vocals on the album sung briefly by Zappa's old sparring buddy, Captain Beefheart), a tongue-in cheek song about the Lido Hotel and its collection of 'floozyes'. However it's not too long

before Zappa launches into an 8-minute wah-wah guitar solo, showcasing his absolute mastery of the instrument, before returning to the opening riff to close the song. A veritable tour-de-force which sounds better each time you play it. Next up is *Son Of Mr. Green Genes*, another extended electronic workout, also featuring Zappa's trademark guitar work, which wouldn't sound out of place as the soundtrack to some French avant-garde movie – even Zappa himself described the album as 'a movie for your ears'.

The Gumbo Variations is the longest track on the album, clocking in at a shade under 17 minutes, and gives all the players a chance to solo (although at times Ian Underwood indulges a little too much in Eric Dolphy-style screaming sax for my liking). A great jazz-rock track, with some excellent violin playing by 'Sugarcane' Harris. The album ends on a high with *It Must Be a Camel*, a jazzy instrumental, this time featuring Jean Luc Ponty on violin.

Zappa made his name with satirical pop/rock songs, often with risqué or downright rude lyrics, which amused and outraged in equal measure. Strip that surface sleaze away, as on *Hot Rats*, and you witness Zappa's real talent in all its glory.

Mark Elsome

[4]

STABLES 'WOLD TOP NOTCH' EVENING

Stables in Barton (Scunthorpe and District CAMRA's Spring Pub of the Season, 2012), recently held their innovative 'Wold Top Notch' evening, describing it as, 'An evening of fine real ale and chef's select menu'. The menu promised to deliver products from Lincolnshire matched with beers from Wold Top Brewery (Wold Newton, Driffield). Top notch it was! I won't make you too hungry or too envious by listing the full menu but, as an amuse bouche (literally 'mouth amuser'), the amuse bouche was Lincolnshire quail scotch egg made with Lincolnshire sausage, served with Lincolnshire asparagus and hollandaise sauce served with Wold Top's Golden Summer (4.4% ABV). The other five courses involved Lincolnshire rabbit, sirloin steak, plum bread, ice cream, cheeses and chutneys and Bridlington caught crab (but it did arrive via Grimsby Dock!).

A different Wold Top beer was served with each course with a short verbal introduction to, and tasting notes for, the individual beers being provided by the owner of Wold Top. Wold Top beers are regularly available at Stables, but two of the beers were certainly new to our party. Shepherd's Watch (ABV 6%) - a rich, dark ale, bitter but with a soft spicy, yet fruity edge - was excellent with the plum bread bread and butter pudding, whilst the well-hopped and strong Scarborough Fair IPA (ABV 6%) was a perfect accompaniment to the Lincolnshire cheeseboard.

The sell-out evening was greatly enjoyed by all present and showed how well real ale can complement food. Credit to Stables manager Martin Gilbert and Wold Top brewery for their collaboration in presenting such an excellent event that showcased what they both have to offer. Perhaps other bars/breweries might be inspired to do something similar; I do hope so!

Christine Andrew [13]

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TO BEER OR NOT TO BEER ...



To beer or not to beer, that is the question. Sadly in my case the answer is unequivocal. Not unless it's gluten free. Yes, to my disgust, I've had to join the no-gluten brigade. I've got my wee book (damn it, you can tell we live in Scotland now), with its' lists of can eat, can drink and avoid at all costs. And boy do I read labels! Anything with gluten in it gets a very wide berth. I scour the supermarket

shelves looking for the label on the beer that states gluten free. So far I've found Hambleton. I hear there are others, but not in my neck of the woods there aren't (actually thinking on, I bought this in Yorkshire). So why, when so many people are either choosing or forced to leave gluten from their diets, am I resorting to sniffing my husband's beer and drooling? Come on brewers, help is needed here. I'm sure there are more g-f beers out there that I, living north of the border, can't get. I'm used to deprivation. (Gill and Mark, when are you visiting, I still can't find sausages as good as g-f Scunny ones.)

Regarding this deprivation lark, sunshine is one of the things I miss. Midges, we have in abundance and I'm happy to share. But sun, ha,ha ha,ha. I guess I shouldn't moan too much. When we first moved - over twenty years ago now - women were frowned at in pubs; we'd drive 30 miles for a decent pint and chose our first house because it was not far from the Traquair Brewery and the locally sold Bear Ale (well it played a major part in the location).

Now, several houses later, and having moved around Scotland, finding good pubs and great beer on our journey, we live in a village with a pub and three handpulls. And damn it (again), I can't drink them (luckily for me they do a very good chenin blanc). It doesn't stop me going to beer festivals, enjoying the ambience and dreaming. But surely somewhere, someone can put me out of my g-f misery?

Joanne Robinson

[12]



MORE BEER JOKES!

BAD JOKE OF THE WEEK!!!

After a few drinks a guy decides to wander into a curry house and have an end-of-night curry. Flicking through the menu, he calls the waiter over and asks him, "Excuse me, but what's this dish on the menu here called lamb tarka? Surely you mean lamb tikka?" The waiter replied, "No sir, it's very similar to lamb tikka, it's just a little 'otter'".



A man walks into a bar and approaches the barman, "Can I have a pint of Less, please?"

"I'm sorry sir," the barman replies, looking slightly puzzled, "I've not come across that one before. Is it a spirit?"

"I've no idea," replies the man, "The thing is, I went to see my doctor last week and he told me that I should drink less."

A white horse trotted into a pub and asked for a whisky. The barman said, "Certainly Sir, which one would you like? We've got Bell's, Teachers, Famous Grouse and we've even got one named after you."

"What, Eric?" said the horse.

A man walks into a pub and as he walks past the cigarette machine he hears it say, "You smell bad and you're ugly". The man turns to the barman and asks for an explanation. The barman replies, "I'm very sorry sir, but the cigarette machine is out of order".

[5]

NELTHORPE ARMS

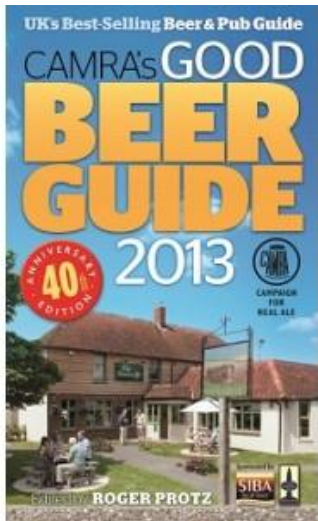
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GOOD BEER GUIDE 2013



The landmark 40th edition of the UK's best-selling beer & pub guide will be published on 13 September. The beer-lover's bible, it is packed with 4,500 of the best real ale pubs in the UK and information on every real ale brewery currently operating and their key beers. It's the perfect package for pubgoers everywhere. Copies will be available for sale at the upcoming 15th Scunthorpe Beer Festival, and it's available direct from CAMRA on the national website:

<http://www.camra.org.uk/>, or by ringing 01727 867201. RRP is £15.99, or £12.99 for members. An essential travelling companion in the UK and a must buy for every real ale fan! [6]

AXHOLME BREWING CO. LAUNCH NIGHT



Recently a small, select group of members attended the launch night of our newest microbrewery, Axholme Brewing Co, based in Luddington, but with their brewery located on the South Park Industrial Estate in Scunthorpe. They have only been brewing for a few short weeks, but already brewer Mike Richards has brewed about five different beers including a best bitter, a pale ale and a wheat beer. The picture above shows Mike Richards and wife Jules at the launch night held at the River Don at Eastoft. We have also reserved an Axholme beer for the beer festival. The River Don will be stocking Axholme beers permanently. [11]

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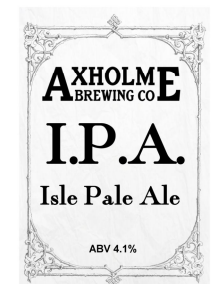
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Next Beer Festival in November – see press for details

GAINSBOROUGH CAMRA PAGE

Hi to all our Scunthorpe CAMRA friends. Here's a bit of an update on what's going on just up the road from you.

It's that time of year when we vote for our Summer Pub of the Season (POTS). There were five nominations in total, with The Stirrup at Willoughton gaining five votes, The Black Horse at Blyton two votes, the Blues Club and the Eight Jolly Brewers one vote each and the winner with fourteen votes was last year's winner, the Canute. Although the Canute have cut their guest beer range down to two, they still keep six real ales on most of the time. Coming mostly from the Marston's catalogue, there are several quality beers available, in particular this last couple of weeks, Old Golden Hen from Morlands and Banks' Sunbeam, both of which are in excellent condition. This is the third time Neil and his team has won this award, so you must agree they must be doing something right somewhere!

The (what has now become), yearly Grafters Summer Beer Festival was yet again a huge success, with four firkins being sold on their first full day. There were thirty beers, ciders & perries, mostly from Yorkshire breweries. All had travelled across the water well and were in excellent condition. With it being a complete sell out, and Phil having to put more beers on, it gives us at Gainsborough CAMRA high hopes of another good turnout for our forthcoming beer festival. Phil has plans for a winter beer festival around January time. I will keep all informed when dates have been confirmed.

Mentioning the Gainsborough Beer Festival leads me into a reminder to all of you that you are well and truly welcome to our 4th Beer Fest at The Old Hall in October, and we look forward to seeing as many of you as possible there. The Gainsborough branch are organising a trip, either by coach on the Friday, or the 100 bus on the Saturday, to the Scunthorpe Beer Festival, and I for one am looking forward to it, as I have been away at that time the last couple of years.

Finally back around town. The town centre has really livened up with The Blues Club, The 'R' Bar, The Horse & Jockey, the Canute, as already mentioned, the Sweyn Forkbeard & the Eight Jolly Brewers, all selling real ale. So it's not a bad visit for an alternative Saturday afternoon out.

That's all for now. Drink beer, be happy!

KEV T.



15th SCUNTHORPE BEER FESTIVAL

Well, the 15th Scunthorpe Beer Festival, organised by Scunthorpe & District CAMRA, is what this issue of *Iron Brew* is all about, and it takes place in Campbell's Bar at the Scunthorpe Conservative Club on Doncaster Road from 20 – 23 September. So what do we have in store for you? As last year's festival was well received by those attending, we've decided to continue with our regional beer theme.

Once again we're featuring four regions of Britain – a **Yorkshire Brewer's Bar** with six handpulled Yorkshire ales (Abbeydale – Fargate 4.1%, Acorn – Barnsley Bitter 3.8%, Goose Eye – Chinook Blonde 4.2%, Ilkley – Siberia 5.9%, Magic Rock – Curious 3.9% & Rat Brewery – Rattus Rattus 4.3%).



Beers from the South West (Coastal – Merry Maiden's Mild 4.0%, Dark Star – Hylder Blonde 4.2%, Dorset Brewing Co. – Durdle Door 5.0%, Exe Valley – Mr Sheppard's Crook 4.7%, Milk Street – Zig Zag Stout 4.5%, St Austell – Proper Job 4.5%, Skinners – Green Hop 4.2%.

Beers from the Heart of England (Battledown – Sunbeam 3.8%, B&T – Fruit Bat 4.5%, Concrete Cow – Cloven Hoof 4.5%, Loddon – Forbury Lion IPA 5.5%, Vale – Gravitas 4.8% & White Horse – Guv'nor 6.5%).

... and beers from the East Midlands (Amber Ales – Chocolate Orange Stout 4.0%, Axholme Brewing Co – Best Bitter 3.8%, Brewsters – Hop A Doodle Doo 4.3%, DarkTribe – Dixie's Bollards 4.5%, Flipside – Dusty Penny Porter 5.0%, Frog Island – Fire-Bellied Toad 5.0%, Hopshackle – Flinders 4.8%, Tom Wood – Lincoln Gold 4.0%).

And not forgetting **cider & perry!**; (Gwynt-Y-Ddraig – Dog Dancer Cider 6.5%, Burnards – Oaky Dokey Cider 5.5%, Cornish Orchards – Pear Perry 5.1%).

Hopefully that will have whetted your appetite. As well as bitters, pale, hoppy beers and strong ales in our selection, we also have a raspberry beer, an elderflower beer, an English wheat beer, a ginger beer, a vanilla

stout, a chocolate orange stout and a strong saison beer brewed in the Belgian style, with added Yorkshire rhubarb! There will also be a dark beer trail, where you can claim a free half of your favourite dark beer after sampling at least a half of the five dark beers on offer and getting your festival programme stamped after [8]



each one.

We believe that our range of beers and ciders is varied enough to suit most palates, and hope you'll be able to find at least some beers and ciders that you like. Other attractions at the festival include a festival tombola with lots of beer-related prizes such as bottled beers, books, T-shirts, glasses and various items of brewery memorabilia, a CAMRA membership stand, souvenir pint glass and 2013 CAMRA Good Beer Guide to buy, and hot and cold food at all sessions.

So, hope you'll be tempted to pay us a visit – if so, that's great and we'll see you there!

Opening times and admission prices are shown below:



Thur 20 Sept: 5:30–11 pm (£2); Fri 21 Sept: 11 am–4 pm (FREE); 6–11 pm (£2) Sat 22 Sept: 11 am–11 pm (£2); Sun 23 Sept: 12 noon–4 pm (FREE)
Free to card carrying CAMRA members at all times

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