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IRON BREW

Newsletter of Scunthorpe & District

Campaign for Real Ale

www.scunthorpecamra.org.uk

Free

Spring 2012

Free

MALT SHOVEL WINS WINTER PUB OF THE SEASON AWARD



IRON BREW

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COMMENT

We all know that local pubs just can't handle any more tax increases - the Chancellor already takes over £1 of tax in every pub pint you buy. The budget was expected to include yet another tax increase for beer of at least 5% or about 3p a pint. That could easily translate into a 5-10p a pint increase in the pub. As a result, pubs are under enormous pressure and 16 are closing every single week. Pubs are battling through the economic downturn and struggling to compete with rock-bottom supermarket alcohol prices and this new tax rise will just make the price gap even wider. Unfortunately the present government's view is that you must 'pay for your pleasure', and they have so far stubbornly refused to listen to organisations like CAMRA and the Society of Independent Brewers (SIBA), who have called for a freeze on further beer taxes to reduce pub closures, create jobs and ensure pub going remains an affordable leisure activity. See page 10 for a post-budget update on this issue. [2]

Branch Diary

- Sat 14 April 11 am** Trip by train to Doncaster Beer Festival, the Hub, Doncaster
- Sat 21 April Time TBA** Trip by bus to Hull Beer Festival + Community Pubs Month pub crawl of Barton pubs + POTS presentation to Stables
- Sat 28 April 12 noon** Community Pubs Month pub crawl of Scunthorpe & Ashby pubs; meet at Chancel, Bottesford
- Sat 12 May 12 noon** Scunthorpe & District Branch AGM, the George Hogg, Winterton; all branch members welcome
- Sat 19 May 10 am** Trip by train to Barrow Hill Rail Ale Festival, Barrow Hill nr. Chesterfield
- Wed 23 May 730 pm** Mild Social at Blue Bell, Scunthorpe
- Sat 16 June 11 am** Trip by train to Sheffield for pub crawl by Supertram



TRADING

STANDARDS

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

SCUNTHORPE
TRADING STANDARDS

TEL: 01724 297664

White Stout Anyone?

Returning recently from a short break in County Durham with my better half, we called in at Durham Brewery at Bowburn, just off the A1, a few miles south of Durham itself. The intention was to pick up a few bottles of Durham's excellent bottled beers from the brewery shop. This we duly did, but one beer in particular caught my eye. This was a white stout of 7.2% ABV, which I thought was a contradiction, as to my mind stouts are universally black in colour from the use of roasted malts and barley. When I queried the description, the lady in the shop informed me that the original meaning of stout was simply "strong", and the brewery website (<http://www.durhambrewery.co.uk/>), expands on this theme:

"White Stout is the ultimate beer in our "White Range". While the word "stout" has come to mean a dark beer, the original meaning was strong and true. Before the porter brewers commandeered the word to mean a stout, or strong, porter it referred to any strong beer.

We have rehabilitated and improved the genre. White Stout is a very pale, full bodied, strong beer. American Columbus hops are used throughout to give massive floral and resinous character. At a strength of 7.2% this is a true stout. Indeed, few modern stouts of any colour are true to the word for strong."

Well I'm drinking it as I write this, and it is a beautiful, flavoursome beer, although nothing like any stout that I've ever drunk! Apparently this beer has caused an outbreak of tweeting and it's easy to see why. To my mind this is just another example of innovation from our real ale brewers, rather like a black India Pale Ale – beer purists don't like it, but for the rest of us it adds positively to the drinking experience!



Beer Joke

I went to see my doctor the other day and I said to him, "Doctor, whenever I cross from one country to another I have to get drunk". My doctor replied, "Yes, I know your problem - you're a borderline alcoholic!" (Tim Vine) [14]

Pub of the Season - Spring 2012 'Stables', Barton-upon-Humber

Scunthorpe & District CAMRA's Spring Pub of the Season is Stables on Holydyke in Barton. Stables opened in its purpose built premises in September 2009, and has gained an excellent reputation for its interesting, high quality, but good value, food and drink.

Managed since March 2010 by Martin Gilbert, Stables is a sister establishment to Hull's 'Larkin's' and 'Henry East' - both located on Newlands Avenue. All three are owned by a partnership of Hull based father and son Tony and Danny Robinson and their friend Chris Easthaugh. Stables offer two ever-changing, always well-kept and reasonably priced real ales on hand pump. One of these is frequently from the Wold Top Brewery range with the other generally being from another local brewery such as Great Newsome, Oldershaw, Fulstow, Riverside or Old Mill. There are also continental beers and ciders on draught, and an extensive range of international bottled beers. There's ample comfortable space for a drink at the bar and the refectory style tables, chairs and benches at the front are, when possible, kept free for the increasing number of customers who wish to just have a drink. Manager Martin is enthusiastic about real ale and is keen to both offer people the opportunity to try new ales and also to promote real ale as an accompaniment to food. A forthcoming event in association with Wold Top Brewery on Tuesday 24th April will give customers the opportunity to taste different (bottled) ales matched with appropriate dishes including dessert and cheese. Further information about this ticket only event, opening hours, contact details etc. can be found at:

<http://www.facebook.com/thestablesrestaurant>

Congratulations to Martin and his friendly, efficient team on being recipients of this award. A framed certificate will be presented on the afternoon of Saturday 21st April during the branch's post Hull Beer Festival Community Pub crawl. We hope you can join us!

Christine Andrew

Classic Albums No. 39: Back in Black – AC/DC (Epic)

Those who have kept up with world events will know that I now live (unhappily in somewhat of a real ale desert), down the road from Bon Scott's old teenage stamping ground of Fremantle, Australia. Although he doesn't appear on "Back in Black", the former singer's ghost pervades it. Two tracks, "Hell's Bells" and the title track "Back in Black" are dedicated to him. The band almost broke up after Scott's death, but replaced his Scottish/Western Australian shriek with the Geordie rasp of Brian Johnson, who also took over the lyric writing. And what a good move that turned out to be. The old AC/DC formulas of stone-age sexual

politics and riff-driven rock were still there, but delivered with an energy that drove "Back in Black" to high chart positions all over the world, including, for the first time, the USA. Rock standards like opener "Hell's Bells", "Shoot To Thrill", "You Shook Me All Night Long", "Rock and Roll Ain't Noise Pollution" and the title track remained live staples for decades. The other tracks on the album follow the well-tryed formula, with the titles "What

Do You Do For Money, Honey", "Givin' The Dog a Bone" and "Have a Drink On Me" giving some idea of the subject matter.

The album is now in a toe-to-toe punch up with a previous "Classic Album", "The Dark Side of the Moon" for the accolade of being runner up in the list of best selling albums of all time. As is usual with these things, it depends how you count, with both having sold around fifty million copies. Whatever you think of the relative merits of these very different albums, "Back in Black" will remain a classic of hard rock for as long as young men continue to lust after girls, drink too much and pick up guitars.

Stewart Lloyd

[4]

The Malt Shovel

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

'The Country Pub in the Town'
Open: 10am – 11pm, Sun – Thurs,
10am – 12pm Fri & Sat



Real Ale, Real Food, Real Atmosphere

**Serving in tip-top condition Tom Wood's Lincoln Gold, 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
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**Quiz nights Tues & Thurs – win beer & loose change
Live music every other Saturday from 8.30pm/check press
& blackboards**

Featured in CAMRA Good Beer Guide

Scunthorpe CAMRA at National Winter Ales Festival, Manchester

On a crisp Winter's day in January, a small group of CAMRA members made their way by locomotive to Manchester to partake of the annual National Winter Ales Festival, one of two major UK beer festivals organised by CAMRA. Meeting up with friends from Doncaster CAMRA, we reached the venue, the Sheridan Suite on Oldham Road, just after lunchtime opening. Swiftly finding a vacant table, we perused the fantastic range of beers on offer and wandered off to the appropriate bar to track down our choices, the first of many such trips. We found the beers to be in top notch condition, and among the beers I tried, the Liverpool Organic Kitty Wilkinson Chocolate & Vanilla Stout and the Red Willow Heartless and Smokeless were among my favourites. Adopting third of a pint measures for anything over



5% ABV clearly helped to retain some capacity, which proved useful on our subsequent mini-crawl of Northern Quarter pubs which included the Marble Arch, the Angel, Smithfield Hotel, Bar Fringe and Crown & Kettle. A really good day out, which we're hoping to repeat next year. [12]

Community Pubs Month

April is CAMRA's Community Pubs Month, an initiative to promote and support community pubs. CAMRA announced that over 5,000 pubs have been signed up to participate, with early signs showing it could be a cracking first year for this new campaign.

Community Pubs Month is all about shouting out loud about the importance of community pubs, and CAMRA will be doing all it can in April to give pubs as much publicity as possible via our campaigning work. It costs absolutely nothing for pubs to be able to participate, with every nominated pub receiving promotional material such as beer mats, pump clip crowners, leaflets and posters.

In terms of planning events around the campaign, these can be anything from the weekly pub quiz to the regular darts team social!

During April, Scunthorpe & District CAMRA has organised two Community Pubs Month pub crawls – one around Barton, the other taking in Ashby & Scunthorpe pubs (*see Branch Diary for dates*). Barton pubs include the Wheatsheaf, Volunteer Arms and the Old Mill; Ashby/Scunthorpe will include the Chancel, Malt Shovel, Crown, Harry's Bar, Queen Bess, Blue Bell, Abacus and the Clamart. See you en route!



**Paul & Carol
would like to welcome
old & young to one of
the oldest pub sites in
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**Two Guest Beers,
Good Cheer
Welcoming
Atmosphere
Beer Garden**

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

More Beer Jokes!

A brain walks into bar and says "Can I have a pint of bitter please..?" The barman looks at him and replies, "Sorry I can't serve you." "Why not?" asks the brain. "Because you're already out of your head..."

A drunk is driving through a built-up area and his car is weaving all over the road. Eventually a traffic policeman pulls him over.

"Did you know," says the officer, "that a few junctions back, your wife fell out of your car?"

"Oh, thank heavens," sighs the drunk. "For a minute there, I thought I'd gone deaf."

"If your doctor warns you that you have to watch your drinking, find a bar with a mirror." (*John Mooney*)



The Bird in the Barley

Northfield Road, Messingham: Tel 01724 764744

Email: birdinthebarley.messingham@virgin.net

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30-seat Conservatory Dining Area –

Fully refurbished Bar Area

Bar Hours:

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Food Served:

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Menu from Snacks to Full Menu:

Lunchtime/Teatime Specials

Tues-Sat £5.45

Cask Pedigree, Jennings Snecklifter

plus 2 rotating guest ales

FREE

1/3 pint cask ale

with this ad!

Mild Month

CAMRA branches promote mild beers throughout the month of May during CAMRA's Mild Month campaign. This year CAMRA branches are being asked to encourage at least one pub in their area to stock at least one mild during May for local pub-goers to try. Non-active members are also encouraged to speak to their local licensees to see if they would be willing to try some milds during May.

What is mild?

Milds are black to dark brown to pale amber in colour and come in a variety of styles from warming roasty ales to light refreshing lunchtime thirst quenchers. Malty and possibly sweet tones dominate the flavour profile but there may be a light hop flavour or aroma. Slight diacetyl (toffee/ butterscotch) flavours are not inappropriate. Alcohol levels are typically low. Pale milds tend to have a lighter, more fruity aroma with gentle hoppiness. Dark milds may have a light roast malt or caramel character in aroma and taste. Scottish cask beers may have mild characteristics with a dominance of sweetness, smooth body and light bitterness. Original gravity: less than 1043
Typical alcohol by volume: less than 4.3% Final gravity 1004 - 1010
Bitterness 14 - 28 EBU (European Bittering Unit)

Look out for our mild social at the Blue Bell, Scunthorpe (23 May), when there will be a selection of tasty milds on offer.

NELTHORPE ARMS

SCHOOL LANE

SOUTH FERRIBY

DN18 6HW

(OFF THE A1077)

AT THE HEART OF THE VILLAGE

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- **REAL ALES**
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(half price drinks for those playing)
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- **OUTSIDE BAR AVAILABLE**
- **EN SUITE ACCOMMODATION**

Tax on Beer Rises Again!

So, drinkers, brewers and licensees were right to be afraid, be very afraid, as Chancellor George Osborne, just as predicted, increased beer duty by inflation + 2% in his March budget, meaning the price of your pint will rise by between 5 and 10p. With the beer and pub industry supporting almost 1 million jobs and contributing £21 billion to UK GDP, CAMRA has condemned the Government for imposing punitive successive tax increases, which will impact both breweries at production level, and drinkers at the bar.

Mike Benner, CAMRA Chief Executive, said, “The fact Britons are forced to pay over 40% of the EU beer tax bill, but consume only 13% of the beer sold in Europe, is remarkable. British beer in a pub is so heavily hit with duty and VAT, the tax man’s whirlwind hikes translate to him guzzling a third of every pint served, a shadow cast over the beer drinker depriving people of an affordable night down their local. Such high taxes on beer are totally unsustainable, and therefore CAMRA is launching a consumer fight back in a bid to make the Government see sense. We today urge all beer drinkers to visit www.camra.org.uk/saveyourpint to get behind this new industry-backed e-petition to help safeguard the future of the beer and pub industry.”

This petition was launched a few weeks ago by Marston’s Brewery with the aim of influencing the Budget in 2013. 100,000 signatures will secure a high profile Parliamentary debate with accompanying press coverage which will help pressure the Government to end its policy of increasing beer duty by inflation plus 2% every year. Clearly the oft-stated ambition of David Cameron to run a ‘pub-friendly’ Government, has not filtered through to his Chancellor. It’s a sobering thought that duty on beer since 2008 has increased by a dramatic 42% due to a succession of inflation busting tax hikes. Maybe Osborne should think about pubs and beer for once, instead of tax cuts for his millionaire buddies? *(adapted from CAMRA news)* [10]



Gainsborough CAMRA Page

Hello once again from your neighbouring CAMRA branch! We’re well into the year proper now, so much so that both our Pub of the Season (POTS) and Pub of the Year (POTY) awards have been made, the former going to first time winner The ‘R’ Bar. Since it’s opening, 30 months ago, the growth in their sales of real ale has meant the addition of two more real ales and a real cider being on the bar at all times. A very CAMRA- friendly pub The ‘R’ Bar is the only pub in town that offers a discount on the price of their real ales to CAMRA members.

The other award (POTY) has gone to a previous winner, Phil & Tracy Troop of the now infamous Half Moon at Willingham. The award ceremony coincided with a little informal meeting between our two branches, so you may recognise one or



two people in the photograph (*Scunthorpe Branch contingent to the left*).

The plans for this year’s Beer Festival are well under way. The venue will be the same, so let’s hope for a mild October 18th—21st. The theme this year is The War of the Roses. With 24 beers (12 from each county) in the contest, six from Grafters, six other camp followers (guest beers), plus nine ciders & perries. So remember to put the date in your diary!

Nights are fair drawing out now and with the help of the 100 connect bus route or willing driver, or even a push bike, we can visit some of our neighbouring village pubs and give them a bit of support. If you’re stuck for something to do over the Jubilee weekend (1st - 5th June), the Saxilby Pavilion is having a beer festival, so why not come along and enjoy a great day out?

Well that’s all for this edition. See you at the bar somewhere, yours, KEV T. [7]

Leeds Beer Festival 2012

Due to an intriguing and unprecedented configuration of celestial forces it seemed, a girly group of members was set to take on Leeds Beer Festival in March unaccompanied and unafraid. Then Steph said he was also coming to the festival, but as he has a unisex name that was allowed.

We made our way via a few stops and changes to Pudsey Civic Hall where over 150 real ales were on offer many from within Yorkshire. As opposed to previous years, little had sold out as we arrived just after Saturday opening, and so a good selection was to be had. The festival also featured a 'Mild Trail', which pleased our dark beer loving members. Five halves of mild drunk resulted in the sixth one being free, with Leeds Brewery Midnight Bell amongst the favourites.

The theme was Great Inventions with a treasure trail around the hall with clues, riddles, and a mystery word to decode. Imagine our collective delight when using our combined intellect and determination we discovered the answer to this conundrum to be the word 'INVENTIONS'! Who would have thought?

Those new to Leeds Beer Festival fell into the same trap as many who had gone before, when after a not inconsiderable time into the proceedings, expressing surprise on learning, "There is more beer upstairs?". This despite the clear indications that there might well be:



One unsupervised member wandered too close to the tombola where an unfortunate 'Peanut Games' winning incident occurred, which, on reflection, wouldn't have been too bad had it not been a visibly recycled item complete with a few of the last owner's vintage peanuts nestled within!

After sufficient sampling we made our way into the City Centre on a mission to visit the Leeds Brewery Tap, trying some of their own excellent brews plus a lovely Fireside Porter. This was followed by a visit to Whitelocks First City Luncheon Bar, a historical gem nestled in an alleyway off the busy shopping area.



Despite a return journey squeezed in amongst the West Ham football crowd on the train home, another great day was had by all.

Sarah Wullink

[9]

The Wheatsheaf

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

Traditional pub dating from the 18th century.
6 cask ales always available, all kept in excellent condition.
Excellent value quality home-cooked traditional food



Opening hours

12.00 to 11.30pm
12.00 - 12.30 pm Friday & Saturday

Food Served

12.00 - 2.45 pm, 5.30 - 8.30 pm, Monday to Saturdays; 12.00 - 2.30pm & 6.00 - 8.00 pm Sundays

Holydyke

**Barton-upon-Humber
DN18 5PS**

01652 633292

Booking advisable at weekends