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Iron Brew



Newsletter of Scunthorpe & District
 Campaign for Real Ale

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FREE

Spring 2013

FREE

River Don
 Tavern, Eastoft,
 wins Winter Pub
 of the Season
 award!



Pub & Brewery News

The **Sutton Arms** at Scawby is now selling real again. On a recent visit they had on **Great Newsome Frothingham Best, Sharps Doombar** and **Milestone Sherwood**. Definitely worth popping in!

The **Take A Gander** at Burringham, a recent Pub of the Season, has closed and the lease is up for sale.

The **Dolphin** at Althorpe is now selling a single real ale, this being **Axholme Brewing Co. Best Bitter**. Quality has been good on our visits, so give it a try.

Scunthorpe & District CAMRA's Pub of the Year is the **Royal Oak** at Snitterby. This traditional village local serves three regular real ales and up to four guest ales, and holds mini beer festivals on Bank Holiday weekends.

The **Blue Bell** in Scunthorpe held a week-long *Taste of Yorkshire* mini-festival in March, featuring 21 beers from **Elland & Goose Eye** breweries

TRADING STANDARDS

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

SCUNTHORPE TRADING STANDARDS

TEL: 01724 297664



When's Happy Hour?

PUB OF THE SEASON SPRING 2013 THE CHANCEL, BOTTFESFORD

Our Pub of the Season award for Spring 2013 goes to the Chancel in Bottesford. This community pub is owned by Punch Taverns, who lease the premises to local businessman Bill Smith. It is a two-roomed local, extensively refurbished about two years ago, with an attractive, comfortable lounge and a separate bar. There is also a beer garden at one side, which can be used in the warmer months of the year.

At the time of writing licensees Tony & Amy Flitcroft had decided to move on, and experienced relief licensee Bob Hoyes was temporarily in charge. Bob previously worked at another Bill Smith pub, the Beckwood, but vowed to continue the pub's policy of stocking rotating guest real ales. The beers on our visit were Castle Rock Sheriff's Tipple (3.4% ABV), Shepherd Neame Late Red (4.5%) and Titanic All Aboard (4.2%). Timothy Taylor Landlord and Thwaites Wainwright are often featured, and are very popular with pub regulars.

Tasty hot food is served at the Chancel from 12-2 and 5-7 pm Wednesday – Friday, and 12-5 pm on Sunday. Pub quizzes are very popular here, and are held on Wednesday, Thursday and Sunday. The bar also has a pool table and dartboard and its own teams in each discipline.

The Chancel is on the main circular bus routes and is easily reachable without driving. We hope you will consider dropping in to one of our best community pubs and CAMRA Good Beer Guide regular.

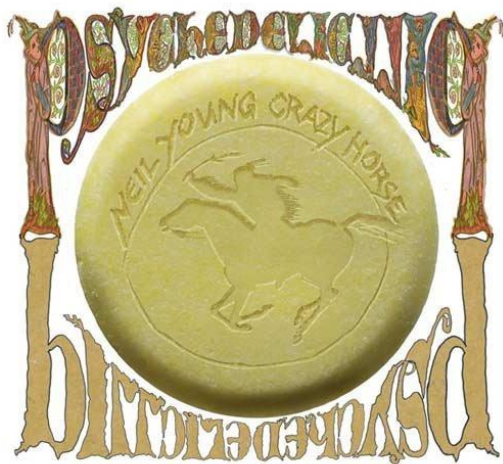
The presentation has been scheduled for Saturday 27 April at 12 noon, and will be followed by the branch AGM. See you there!

Cheers!

Mark Elsome

Classic Albums No. 43: Neil Young – Psychedelic Pill (Reprise)

Neil Young continues to produce groundbreaking music, despite being well into his 60's. Nicknamed the 'Godfather of Grunge', on this double album, in conjunction with his favourite backing band, Crazy Horse, he shows how he earned that particular moniker. The album opens with *Drifting Back*, where he throws down the gauntlet with an extended jam lasting over 25 minutes. Starting with an acoustic intro, the track soon moves seamlessly into a lengthy electric rock track,



where Young ruminates on his current preoccupations including his autobiography and getting the best from recorded music, interspersed with loose, jangly instrumental breaks, and the whole thing hangs together to good effect. He follows this with the title song, a short rocker with phasing effects, before moving seamlessly into another extended workout in *Ramada Inn*, an examination of an alcoholic relationship, clocking in at over 16 minutes. Disc one finishes with the upbeat *Born in Ontario*, a reflection on Young's early life in Canada. Disc two

kicks off with *Twisted Road*, a typical Young country rocker soundchecking his influences from Hank Williams to the Grateful Dead. He continues in lively vein with the rocking *She's Only Dancing*, a reflective *For the Love Of Man*, and the magnificent *Walk Like A Giant*, another 16 minute plus opus where Young ruminates on his waning influence on politics and popular culture, although he refuses to give up!

Throughout the album Crazy Horse provide the ideal musical backdrop to Young's extended musings. Eschewing current conventions for creating an album, Young shows he hasn't lost his creative spark, and this album is as good as anything from his recent output. If you've liked Neil Young's past albums, check this one out – it's a modern Young classic!

Mark Elsome

[4]

The Malt Shovel

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



Open: 10am – 11pm,
Sun – Thurs, 10am – 12pm Fri & Sat

'The Country Pub in the Town'

Serving in tip-top condition Tom Wood's Lincoln Gold & Best, Exmoor Gold, rotating Oakham + up to 5 ever changing guest beers from UK microbreweries (tasters available); Erdinger Weiss & Aspalls Cider.

Always at least 4 real ciders.

Now serving La Cantina ciders straight from the cellar (100% pure fruit ciders, various flavours and ABV's)

Freshly Ground Fairtrade Italian Coffee

Over 40 malt whiskies (35 ml measure)

New Wine Menu by the glass & bottle

New extension available for private functions of up to 35 people with buffet menus to suit all budgets

Home-cooked food served:

12–2pm & 4.30–8pm (Mon – Wed,

9pm Thurs & Fri), 12–9pm Sat

12– 7pm Sun (including Sunday lunches)

Teatime Specials available 5 – 8pm Mon – Sat

£4.25 or £6.25 for 2 courses

Quiz nights Tues & Thurs . win beer & loose change

Live music every other Saturday from 8.30pm/check press
& blackboards

Beer Festival XI Coming Soon

Huddersfield Crawl

In late January, another small, but select band of enthusiasts (there were six of us on this trip), set off for the West Yorkshire heartland to visit Huddersfield and some of its many fine pubs. On arrival we ignored the delights of the two pubs on the station, and headed off instead to the Sportsman, just around the corner. Here they had a good selection of handpulled ales, including their own brewed Sportsman beers. A lengthy lunch stop was taken here and the hot brisket sandwiches were excellent.

Our next port of call was the Grove, a two roomed local about five minutes walk away, and having a fantastic choice of real ales – I counted 18 handpumps in total! Among the many delights, I sampled a superb, hoppy pale ale from Magic Rock called High Wire, a dry-hopped version of Thornbridge Jaipur and a very tasty



liquorice stout, Black Math from Roosters. Reluctantly tearing ourselves away from the Grove's galaxy of fine beers, we headed off to the Rat & Ratchet on Chapel Hill, a short walk away. Due to a mix-up in the arrangements, we didn't get to see the on-site Rat Brewery, but the beers were again top notch. I tried Rattus Rattus, the beer of the festival at our

own event in 2012, a delicious, cloudy wheat beer, and the Fernandes Rum Porter, again exceptional. After a spot of pinball wizardry, we set off for our final pub, the Star Inn, which kept up the high standard on the day with another good selection of beers.

By now it was early evening, so we drank up and made our way back to the station for the return journey home. All in our group were of the same mind – Huddersfield has some great pubs, and a superb selection of well-kept real ales. We made a mental note to return here later in the year, perhaps to visit the local CAMRA organised Octoberfest in early October? You might want to try a Huddersfield crawl yourself – we can recommend it highly!

Mark Elsome

[12]

Featured Community Pub – The Dolphin, Althorpe

The Dolphin at Althorpe, which sits alongside the A18 near Keadby Bridge, is a recent convert to real ale and we thought worth featuring. The pub is owned and run as a free house by Martin Moat, who's a full time airline pilot, and partner Isabel Tavares. It has two traditionally styled rooms, one of which is used for dining. Food is served on Thursday and Friday evening from 5-830 pm and on Saturday from 12-830 pm and 12-7 pm on Sunday, the latter featuring



Sunday roasts.

In the bar, they have recently installed Axholme Best Bitter (3.8% ABV), a dark brown, fruity tasting bitter from local microbrewery Axholme Brewing Co. at a very reasonable £2.50 a pint, and it was selling well at the time of writing.

The Dolphin has the potential to offer other real ales if sales are promising, as there are three other vacant handpumps on the bar. As with many other pubs trying to make a living in these recessionary times, they put on occasional special events such as a visiting Medium which was scheduled for March and a Bike Night in April. The Dolphin has a pub quiz on Tuesday evening, and regulars have organised themselves into darts and dominoes teams who play on Monday nights.

We wish Martin, Isabel and Dolphin staff well, and hope real ale becomes established at the pub.

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the oldest pub sites in
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Anchor, Scotter***
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**Two Guest Beers, Good
Cheer
Welcoming
Atmosphere
Beer Garden**

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

16th Scunthorpe Beer Festival, 26-29 September 2013

The 16th Scunthorpe Beer Festival has been booked in the function room of the Bridge Hotel, Scunthorpe, between Thursday 26 and Sunday 29 September 2013. We're hoping to build on last year's success with another great festival. The Bridge Hotel's function room is ideally suited for hosting the festival, with lots of room to move about and plenty of tables and seating, and for those visiting from outside the town it's ideally situated, being next door to Scunthorpe Rail Station. The Bridge is also just across the road from the bus stop at the museum, which is on many of the bus routes into the town centre, so easily reached by public transport.



We aim to continue with our regional beer theme again this year, it having proved so popular last year. We plan to have a Yorkshire Brewers' Bar as the frontpiece, with handpulled beers from the likes of Blue Bee, Kelham Island, Magic Rock and Revolutions Brewing Co, supplemented by a carefully selected range of real ales from the East and West Midlands and the South East. Among the breweries represented we hope to have Thornbridge, Grafters, Welbeck Abbey,

Enville, Holdens, Lymestone, Brentwood, Hammerpot, Dark Star, Kent and Old Dairy, to name but a few. The popular 'Dark Beer Trail' will also be featured again, in which you're invited to drink at least a half of the five dark beers on offer, get your programme stamped in the appropriate box, and once you've collected all five stamps you can obtain a free half of your favourite dark beer. We'll also have ciders and perries for those who also like these traditional drinks.

We'll be talking to the Bridge Hotel management about the provision of food for all festival sessions, and some good quality, reasonably priced grub should be available to enjoy and help to soak up the beer! We'll also have some tasteful background music, culled from our own collections, for certain sessions to create a bit of ambience.

An entrance charge will be payable for most sessions, although card-carrying CAMRA members will be admitted free at all times. We hope you'll put the dates in your diary and join us for another celebration of great beer!

Mark Elsome

[6]

London Drinking

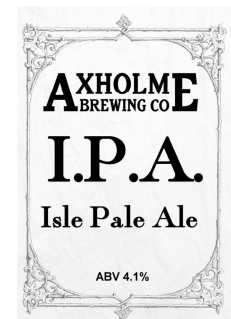
Tony Pickard

It is with regret that we report the passing of Tony Pickard, Scunthorpe & District CAMRA's first chairman, on 3 December. Tony and wife Pat, were very committed champions of real ale at a time when it wasn't so widely available as it is now, and supported and encouraged local real ale pubs to continue with cask ales. Even after Pat's death Tony continued to join us on branch trips and at meetings, and helped out at the branch beer festival. Tony was dogged by ill health in later life. He will be sadly missed.

So you thought beer in your local was expensive? How about this during a recent visit to the Craft Beer Co. pub in London for a 'Thornbridge – Meet the Brewer' night. Ten great beers on the bar, but £6 for a pint of Twin Peaks (5% ABV), or £7.40 for a pint of oak matured St Petersburg Stout (9% ABV)? Maybe the recession hasn't reached London?



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Government U-Turn on Minimum Pricing of Alcohol

The Government's much flouted intention to introduce minimum pricing for alcohol in shops, off-licenses and supermarkets appeared dead in the water after a rebellion against Prime Minister David Cameron's policy, led by some Tory cabinet ministers. This was an attempt to reduce the perceived problem of binge drinking by stopping supermarkets in particular from offering alcohol for sale very cheaply, in some cases at prices lower than bottled water. The rebels argued that this would unfairly penalise responsible drinkers, particularly those on low incomes and pensioners. The Wine and Spirit Trade Association said recent figures showed alcohol consumption was falling and there was little evidence showing that a minimum price would reduce problem

drinking.

As far as the policy goes, if a 45p unit price were to be introduced, a can of strong lager could not be sold for less than £1.56 or a bottle of wine for less than £4.22. The Home Office was also considering banning multi-buy promotions, such as two-for-the-price-of-one.

The British Medical Association (BMA) supports the policy, so dropping the plan may win ministers votes, but it won't make them popular with doctors!

(BBC NEWS) [10]



NELTHORPE ARMS

**SCHOOL LANE
SOUTH FERRIBY
DN18 6HW**

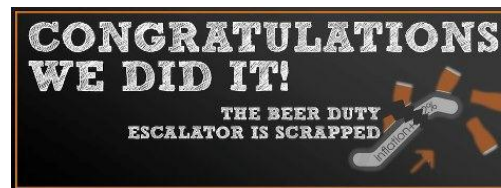
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- RESTAURANT OPEN TUES-SUN 12-830 PM, LARGE MENU, ROASTS ON SUNDAY
- TAKEAWAY AVAILABLE
- FUNCTION ROOM AVAILABLE FOR HIRE (ANY OCCASION)
- OUTSIDE CATERING AVAILABLE
- OUTSIDE BAR AVAILABLE
- EN SUITE ACCOMMODATION FROM £25 PPPN

John Smiths Smooth Gets Weaker But More Expensive!

Although the Chancellor's scrapping of the beer duty escalator and knocking 1p off the price of a pint had CAMRA branches leaping about with unfettered abandon and (metaphorically) high-fiving each other, let's not forget that many brewers had already applied their annual price increase, John Smiths being a case in point. Not content with raising the price of a pint of John Smiths Smooth by roughly 3p a pint, they also decided to reduce the alcoholic content from 3.8% ABV to 3.6%. The move comes in response to variable duty rates set on alcoholic strengths, allied to rising production costs and reduced beer consumption (although that may be about to change!). And to be fair to John Smiths, they're only following the lead of other UK brewers such as Greene King, Charles Wells, Brewdog and Batemans, who have all reduced the strength of certain beers in order to save on duty payments.



However, to reduce the strength of one of their leading brands, while at the same time raising prices, is a real slap in the face for their customers. And it's not small beer ... the lowering of alcohol content is likely to save Dutch parent company Heineken about £6.6 million a year in duty! The lower tax rate for weaker beers was dreamt up by the Government in a hamfisted attempt to curb binge drinking. John Smiths claim the change would not impact on the flavor (sic), and the move would bring the alcohol content in line with that of its competitors and biggest rival Carlsberg's Tetley Smoothflow. Heineken blamed the price increase on the rising cost of energy and ingredients like barley, plus rising beer duty (although they can't say that now). Looks to me like this is a case of 'having their cake and eating it'. Personally I wouldn't drink John Smiths Extra Smooth at any price, but I don't suppose those who do will be very happy!

[7]

The Day Look North Came To Town

The night before George Osborne was due to deliver his budget speech, I received a phone call from the Look North studio in Hull, asking if anyone from Scunthorpe & District CAMRA would be prepared to give their reaction to the budget live on the following evening's edition of the programme. At such short notice I thought it would be difficult to get anyone to do this, and sure enough nearly everyone had other plans (at least that's what they said!). Rather than lose the opportunity for some free publicity for the branch and a local pub – I was allowed to pick the venue and chose the Malt Shovel in Ashby – I agreed (a little reluctantly it must be said), to do the interview myself.

I was asked to report to the pub at 530pm, and I rushed home from work, got showered and changed into what I thought were reasonably good casual clothes (I didn't want the film crew to think I was a hobo who'd just wandered in off the street). When I got there with my wife, Gill, I was disappointed to find I didn't have my own trailer, nor did I have access to a raven-haired beauty called Mandy or Tracy to do my TV make-up. I was just left to sit in the pub for about an hour while the crew got set up, and presenter Tim Iredale (who I recognised from the programme), got to do his opening piece to camera. Still the Oakham Inferno (4% ABV) was very good, so all was not lost.



Other customers in the pub were initially quite interested, but the set-up took so long, they eventually got bored and ignored the goings on over on the far side of the room. I introduced myself to Tim, and he asked my name (although it still came out wrong on the screen), and went over a couple of questions he said he would ask me. I responded with my answers and he seemed satisfied. He asked if there

were any other local CAMRA members in the pub who might also be willing to speak to camera on the budget, but two people I had spotted earlier had scarpered by now, probably anticipating they might get asked! Finally we got to the interview, and grabbing my trusty pint of Oakham as an accessory, off we went. I found it easier to comment on good news about the duty escalator being scrapped and the 1p off a pint, and gave what I thought were 'considered' responses, but there was no time to expand on my answers as Tim swiftly cut to a customer in the pub for his view, and he took exactly the opposite

viewpoint to mine (not having had the finely honed preparation that I'd had that afternoon reading the BBC News and CAMRA websites), saying that 50p off a pint would have been better, and that he'd have to drink 20 pints to save 20p! This was manna from heaven for Tim Iredale, who closed the piece by saying that the pub regulars were up to the challenge of drinking 20 pints to save money!



And with that it was all over. Out went the TV equipment in about two minutes flat, and Tim Iredale said cheerio and thanked me for participating. I must have been on camera for less than 30 seconds!

Lots of mobile phones now started ringing as people phoned customers in the pub to tell them what they already knew - that they'd been on the telly, and we had a bit of banter with me doing the faux TV star routine. Later on in another pub (it was that sort of night), I asked a friend what he thought about it, to which he replied, 'You weren't on it long enough to look like a prat', which I took to be a positive! So all in all, an interesting experience, but not one I'm planning to repeat any time soon.

Mark Elsome

[9]

*And this is how the **i** On Saturday summed it all up ... very apt methinks!*

