

NEWSLETTER OF SCUNTHORPE & DISTRICT CAMPAIGN FOR REAL ALE

# IRON BREW

FEBRUARY - APRIL 2018



CAMPAIGN  
FOR  
REAL ALE



**BEER OF THE FESTIVAL PRESENTATION TO ATOM BREWERY**

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## CHAIRMAN'S CHAT

### WELCOME

Hello once again, and a Happy New Year to all our readers. 2018 could be a crucial year for CAMRA nationally and for Scunthorpe & District Branch. In April CAMRA members will vote on the recommendations from the Revitalisation Project, an attempt by CAMRA to modernise itself. This is about many things, but chiefly whether CAMRA are willing to acknowledge that the world of beer has changed dramatically since the organisation was formed. Quality beers other than cask-conditioned real ales are now popular in the UK – should CAMRA embrace and promote them or bury its' collective head in the sand and ignore what's going on? It's a contentious issue for many members even within our own branch, so it will be interesting to see which way the vote goes.

Scunthorpe & District Branch could also be looking for local CAMRA members to fill some committee positions come our own AGM in April, so why not become more active and put yourself forward?

**MARK ELSOME**

### CONTRIBUTORS TO THIS ISSUE

Mark Elsome, Nick Doust, Morning Advertiser, Harpers, BBC News, Campaign For Real Ale

# A WINTER BEER TRIP TO LUXEMBOURG

## BREWERIES & BEERS

In November last year I returned from a trip to Luxembourg that was organised by the CAMRA Members Investment Club (CMIC). As well as investing in breweries CMIC organise several UK brewery trips per year and one European trip. Previous European trips have included Prague, Brussels and Munich.

This year Luxembourg was the destination and the advantage of this type of trip is that someone has done the research and organised visits that you would not get access to as a solo or small group of travellers. The only rule is that you make your own way there and book your own accommodation.

### **VISIT 1 – BOFFERDING BREWERY, BASCHARAGE, FRIDAY**

This trip was arranged for a Friday as the brewery is operational on Monday to Thursday. To get there an 18-minute train ride from Gare Centrale, Luxembourg to Bascharage-Sanem was followed by a short bus ride to the Boeltgen bus stop in Bascharage. There is a large pub called Brasserie der Brauerei right next to the brewery.



Our group were welcomed by the MD of Bofferding who gave an interesting talk on the background of the family owned brewery and some interesting facts on world brewing. Following this there was a group photo and the tour around the brewery.

Whilst this was one of the longest tours I've ever had (90 minutes), I was impressed by how an operational brewery had incorporated TV screens and audio facilities in many languages to aid the visit. Samples of brewery water, pure alcohol and unfiltered beer were offered during the tour.

Following the visit, we retired to a hospitality room where several beers were sampled: Pils Tradition, Hop, Extra and Christmas (seasonal) marketed under the Bofferding brand, and Blanche, Gambrinus and Fruitee marketed under the Battin brand name that Bofferding had acquired several years ago.





The visit concluded, and I moved to the Brasserie for an excellent meal and some more Gambrinus as this had been my favourite on the day. A bus and train back to Luxembourg concluded a very interesting day.

## **VISIT 2 - MICROBREWERY BEIERHAASCHT, BASCHARAGE, SATURDAY**

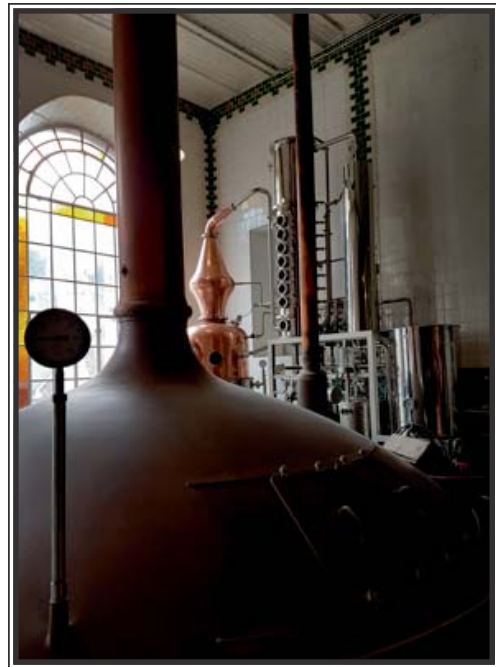
By coincidence the travel arrangements were almost identical except we needed to stay on the bus for two further stops.

This small brewery was established on the site of a former petrol filling station in 2002. The removal of the underground petrol tanks allowed large cellars to be created. Also on the

site are a restaurant, hotel and butchers shop. The tour only lasted about 20 minutes and then we were invited to sample beer straight from the tanks in the brewery cellar. Weiss, Hell (Pale) and Black Stuff were the beers on offer and this sampling lasted about one hour. An excellent meal in the restaurant followed then the return to Luxembourg.

## **VISIT 3 - CLAUSEL BREWERY VISIT FOLLOWED BY LUNCH AT MOUSEL'S CANTINE, LUXEMBOURG, MONDAY**

The Clausel microbrewery is on the site of the former Mousel brewery. It's a huge site that now includes a Bavarian Beer Hall, several restaurants as well as Clausel itself.



The tour of the brewery lasted about 40 minutes and it was interesting to see how

Clausel had slotted their modern brewing equipment into an old brewery building that contained some interesting features.



In addition to the brewery Clausel had a distillery where they produced their own vodka and gin under the Mansfeld brand. Following the brewery tour, we moved into the Mousel Cantine for a three-course meal of onion soup, choucrout garnie a 6 viandes followed by sorbet plus a litre of beer. Beers from Clausel included Classic (Pils), Ambree (Brown) and Gezwickelt (Unfiltered). Extra beer was available for purchase. All in all, a superb visit.

## BARS/PUBS IN DOWNTOWN LUXEMBOURG

Bananas, Big Beer Company, Bistrot de la Press, Britannia, Café des Tramways, goTen, Interview, Liquid, Mousel's Cantine, New Quasar, Rocas, Scott's, Tube, Urban, Vis-à-vis and Zeutzius.

I personally tried Bananas, Café des Tramways, Interview, Liquid, Mousel's Cantine, Tube and Urban. All were lively bars with a range of draught and bottled beers except Mousel's Cantine which was more like a restaurant with just Clausel beers. My memorable beer of the trip was Nowhere Brewing's Tropical Disease IPA (6.4%) from Holland sampled in the Tube.

## GETTING AROUND LUXEMBOURG

Geographically Luxembourg is unusual as it has several deep gorges cut by the Alzette and Petrusse rivers meaning there are lots of bridges and viaducts. Some bars are at river level and some at the top so unless you are a fitness fanatic it's best to utilise Luxembourg's extensive bus network.

Within Luxembourg 2 euros gives unlimited bus and train travel for two hours. A day ticket covering you until 8 am the next day only costs 4 euros. Tickets are already validated when purchased from a machine. Longer term travel cards are also available.

Luxembourg is very close to Belgium, France and Germany but fares to Germany are cheaper. A return train trip to Trier takes 50 minutes and costs 9.60 euros. You can go further afield by buying a Rheinland-Pfalz ticket for 30 euros for one person, with additional tickets only costing 5 euros each.

NICK DOUST



# ASPALLS CYDER ACQUIRED BY MOLSON COORS

## £40M TAKEOVER

Suffolk cidemaker Aspalls has been taken over by brewing giant Molson Coors in a £40m deal following a year of negotiations. This family owned company had been independent for almost 300 years, although it must be stressed that the deal was instigated by Aspalls themselves who were seeking further investment to grow their business.

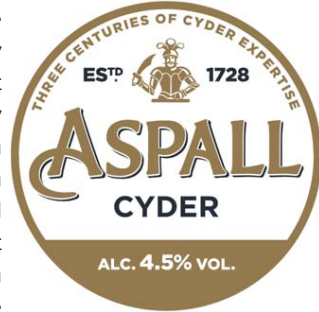


Molson Coors UK & Ireland Managing Director Phil Whitehead said, "Molson Coors would work to increase Aspalls' market share for them to become the number one premium cidemaker in the UK". He also stated that "... it was in the pipeline to get more craft and premium brands and to expand our craft portfolio through partnerships and investment".

Cider industry expert Gabe Cook said there would be concerns over product quality if Molson Coors were to start interfering, tinkering or forcing Aspalls to cut corners with what they call 'value engineering'.

The history of takeovers of independent brewers and cidemakers by their much bigger global rivals is not a happy one, often leading to loss of brands and closure of production

sites. Takeovers have been particularly marked in the craft beer sector recently where Camden Brewery were taken over by ABInBev and Heineken bought a stake in Brixton Brewery. While the 'craft' sector continues to grow, more acquisitions are likely.



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# TOP TEN BEST SELLING CASK BEERS IN THE UK

## HOW MANY OF THESE DO YOU DRINK?

Last year the Morning Advertiser trade magazine published a list of the top ten best selling cask beers. I also featured the list on the branch Facebook page and posed the question, 'How many of these do you drink?'. I thought it would be worth featuring this again in the pages of Iron Brew as there's an interesting point to be made here (at least I think so). And that point is, are we as CAMRA members guilty of turning our noses up at anything with mass appeal in favour of beers from small, independent brewers? Or do we prefer to wade into the developing arena of craft beers to experience new and interesting tastes and flavours?

For myself I admit I'm guilty of these behaviours from time to time. I don't mind a well-kept pint of Doom Bar occasionally, and I quite often drink Timothy Taylor's Landlord at pubs where I know the condition is good.

I draw the line at Greene King IPA however, as it's not an IPA in the true sense of the word for me doesn't have the hoppiness that I would associate with the style, (although I quite like some of their other beers such as Abbot and XX Mild), and Pedigree no longer excites my palate as it once did.

I'm also guilty as charged in having tried and enjoyed many craft beers, although their extra gassiness (and premium strength!), means they're best consumed in small quantities in my view.



So, am I missing out by not selecting these best selling beers as my tipples of choice? I don't think so. While other people's tastes will be different to mine, I prefer to seek out more full-flavoured beers in exchange for my hard-earned cash, and there's never been a better time to do that in the UK whether you prefer cask or keykeg craft or both.

And isn't it true that the top ten best selling beers will be more widely available anyway, because these larger breweries have more access to the available market? That alone may be a major factor in their popularity.

MARK ELSOME

Brand	Volume sales (HL)	Value sales (£m)
1) Doom Bar	238,013	137
2) Greene King IPA	161,953	89
3) London Pride	114,555	69
4) Abbot Ale	63,332	36
5) Deuchars IPA	57,048	35
6) Pedigree	50,604	28
7) Wainwright	44,014	24
8) Timothy Taylor's Landlord	38,793	25
9) Tribute	37,052	22
10) Old Speckled Hen	35,681	21



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## PUB AND BREWERY NEWS

New licensees at the Lord Nelson in Brigg where Richard & Jordan Smith (father & son) are now at the helm. Richard previously ran the Black Bull in Brigg and had a stint as head chef at the Jolly Miller in Wrawby.



They will be retaining Old Mill beers, but also hope to reintroduce John Smith's Bitter in cask form, now something of a rarity for the area. We wish them well.

Axholme Brewing Company of Crowle have succeeded in getting planning permission to convert a redundant church in Grimsby into a second brewery.

They hope to have the brewery open in the first half of 2018. A brewery tap may also be included.

# AXHOLME BREWING CO

The plans for extending the Blue Bell in Scunthorpe by incorporating three adjacent shop units have been submitted to North Lincolnshire Council, but the work, if approved, may not start until the summer.

The Tom Wood Brewery at Melton Ross has been renamed **Lincolnshire Craft Beers** following acquisition of the brewery by Mark Smith. They will continue to brew the three Tom Wood core beers, but intend to develop a new range of beers of their own using imported hops.

## BRANCH CHRISTMAS PARTY

### FESTIVE FROLICS



In mid-December Scunthorpe & District CAMRA held their annual Christmas party, this year, as last, in the back room of the Yarborough Hunt in Brigg. Around a dozen members assembled an impressive DIY Christmas buffet including sausage rolls, pork pies, cheeses and home-made bread for a veritable festive feast.



During the course of the evening a 'challenging' Christmas Quiz was undertaken (won by Paul & Beverley), and a festive raffle organised. Tom Wood beers and guest ales were also enjoyed and Debbie enthused over meeting Roy, a Dachshund puppy belonging to a pub customer! A very enjoyable evening.

MARK ELSOME



## BRANCH DIARY

### TUESDAY 27 FEBRUARY

8PM

Branch Meeting  
Blue Bell, Scunthorpe

### THURSDAY 29 MARCH

11AM

Trip by train to Easter Beer  
Festival  
Doncaster Brewery & Tap, Young  
Street, Doncaster

### SATURDAY 28 APRIL 1PM

Branch AGM  
Berkeley Hotel, Scunthorpe

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All for that taste of Taylor's



# TRIP TO ATOM BREWERY

## BEER OF THE FESTIVAL PRESENTATION

In January branch members made the short hop to Hull by bus to visit Atom Brewery. The occasion was a Beer of the Festival presentation from the 20th Scunthorpe Beer Festival for their beer Schrodinger's Cat. We were welcomed to the brewery by Atom founder Allan Rice. The brewery itself takes up two units on an industrial park to the north of Hull. Allan explained the history and philosophy of the company and provided samples of current brews for us to sample including an India Pale Lager (IPL) and an imperial stout.

Atom have a strong educational ethos and introduce students to science by studying the brewing processes undertaken. They hope to expand on this with the creation of a new, bigger brewhouse in the near future.

Currently Atom brew four times a week to keep up with demand, and their beers go into cask, keg, bottles and cans. Much of their output goes to London to feed the current trend for craft beers, and they now have a permanent listing with Asda for their canned beers.

Head brewer Jack described the Atom kit for us and the makeup of some of the Atom beers in detail. They have a range of four cask beers including Schrodinger's Cat, but brew other occasional beers and a wide range of one-offs. They have recently tried their own version of the currently fashionable New England IPA style, (which we sampled, and very good it was), and this proved to be very successful.

To wrap up the visit, we presented Allan and the rest of the Atom brewing crew with a framed Beer of the Festival certificate, which they promised would be displayed prominently in the brewery.

After saying our goodbyes and thanking them for their generous hospitality, we caught the bus back into the centre of Hull and finished off the day with a visit to a couple of Hull pubs, including the excellent Furley and Co. for more Atom beers and some surreptitious sandwiches! An interesting and enjoyable day out.

MARK ELSOME





# LEEDS BREWERY



[www.leedsbrewery.co.uk](http://www.leedsbrewery.co.uk)

[www.oakhamales.com](http://www.oakhamales.com)

Labels shown include: JHB Jeffrey Hudson Bitter, Inferno, Green Goblin, Parrot, Bishop's Rarewell, and Green Goblin IPA.



# DOG & GUN PUB OF THE SEASON PRESENTATION

## AUTUMN AWARD

In early November we ventured out to the Dog & Gun in East Butterwick to present them with our Autumn Pub of the Season award.

We had a very good turnout of local members on what was a very cold and misty Autumn evening, and branch member Beverley Branton presented Andy Clarke, Joe Nash and Sally Clarke of the Dog & Gun with a framed certificate. Three DarkTribe beers were on the bar for the occasion and members later enjoyed a winning participation in the pub quiz, clearly buoyed up by the half time beef stew and chips! We wish the Dog & Gun all the best for the future.

MARK ELSOME



## DATES FOR YOUR DIARY

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**FEBRUARY 20 – 24**  
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# BUDGET DUTY HIKE ON WHITE CIDERS COULD IMPACT TRADITIONAL PRODUCERS

## HARMFUL DRINKING REMEDY MAY BACKFIRE



However CAMRA has expressed concerns that artisanal cider producers who produce higher ABV products could be tarred by the same brush. Tom Stainer, head of communications at CAMRA has called the measure a “blunt tool” and says that it ignores the fact that – like wine producers - many traditional producers make cider which is over 6.9% and high in quality.

The issue of low-quality, low-cost ciders and the impact on harmful drinking patterns was thrown into the spotlight during the Autumn budget in November when Chancellor Philip Hammond announced a higher rate of duty would be applied to white ciders which are typically between 7% and 8% ABV and can retail for as low as 16p per unit.

In his Budget speech Hammond confirmed that a new rate of tax would be introduced in 2019 for still ciders and perry with an ABV of between 6.9% and 7.5% specifically with the intention of targeting white ciders. These levels were apparently set after consultation with industry members, who considered that ciders with these ABV's were particularly harmful to vulnerable members of society.

Stainer said such a “blanketed approach” lacks an understanding of the nuances between production and harmful consumption patterns.

“No wine is under 6.9% ABV, but no one is singling out wine as a major factor in alcohol abuse, or spirits for that matter. There is a fear that this won't help the people it's supposed to be helping.” Others predict that the white cider producers will simply dilute their products so the tax won't apply to them, and traditional cidemakers may stop making ciders above 6.8%.

HARPERS

# WINTER PUB OF THE SEASON

## RED LION, BROUGHTON



Our Pub of the Season for Winter 2018 is the Red Lion at Broughton. The Red Lion is owned by local businessman Darren Lince, who has an impressive track record in upgrading pubs locally and has the White Swan at Scotter and the Sutton Arms at Scawby in his portfolio.

In charge at the Red Lion is Shane Jarman, who also takes on head chef duties. Shane is helped by assistant manager Jon Schofield in front of house.



The Red Lion underwent a major refurbishment in June 2017 and is now an attractive and comfortable village local. It consists of a small

front bar and a sports bar to one side, the latter with Sky Sports TV and pool table.

The middle section of the pub is a large restaurant area, and a function room is available at the rear.

An extensive food menu is available at lunchtimes and evenings from Tuesday - Sunday and Sunday lunch can be taken from 12 - 6. Special food nights are arranged throughout the week (except Monday), and Italian, Curry and Grill nights are just some examples of these.

Real ales at the Red Lion include Sharp's Doom Bar as a permanent beer, plus two rotating guest ales. Recent guests have included Robinson's Trooper and Dark Vader, Oakham Inferno and Batemans Texan Triple Hop.

Live entertainment is featured from time to time and special theme nights such as Halloween are staged.

We congratulate Shane and Jon and all staff at the Red Lion on their award which was presented on Saturday 3 February.

MARK ELSOME





# OVER 90% OF PEOPLE CALL FOR SCOTTISH PUB REFORM

## LICENSEES NEED CHOICE

Following a consultation into the tied pub sector, over 90% of respondents called for Scottish licensees to have the same level of protection as their counterparts in England and Wales.

Licensees in Scotland are currently exempt from regulations that are in place across the rest of the UK which stop large pub companies from taking more than is fair or sustainable from pub profits by forcing licensees to buy their beer from them rather than on the open market (*although the English and Welsh system has its flaws – Ed*).

Scotland's licensees are overwhelmingly calling for a series of reforms which would enable them to stock a wider range of beers and ensure that they have a stronger governance in place to manage their relationship with these large pub companies.

In response, Labour MSP Neil Bibby has introduced a Bill to the Scottish Parliament which would create a Statutory Pubs Code and introduce a Guest Beer Option, which would allow licensees to stock a wider range of beers.

Sarah Bellis, CAMRA Director for Scotland says, "CAMRA welcomes the consultation results. Many pubs in Scotland are struggling because pub companies take more than is

fair or sustainable from tied licensees' profits. Licensees are further hit by paying above market value for rents and consequently struggling to make a living, contributing to pub closures across Scotland.

"We therefore fully support Neil Bibby's Pubs Code Bill, which calls for a powerful pubs code to govern the relationship between pub companies and their tenants to ensure licensees are treated fairly."

Neil Bibby MSP said, "This proposal is about fairness, choice and jobs. Fairness for tied pub tenants, choice for Scotland's pub goers and jobs in the pub and brewing industries. My Bill would reset the relationship between tied licensees and their landlords, giving tied tenants in Scotland similar rights to those in England and Wales, and it would make it easier to bring locally-brewed products into the tied pub sector".



"I have now formally lodged my proposal and I am asking MSPs of all parties to work with me to deliver a much-needed change in the law and a fairer deal for Scotland's tied pubs and the brewing industry."

CAMRA is urging pub-goers across Scotland to contact their local MSP to ask them to throw their support behind the Bill.

CAMPAIGN FOR REAL ALE

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# TRADING STANDARDS SAY PINT BEER NAME SHOULD BE CHANGED

## MARBLE PINT CANS 'TOO SMALL'

A leading UK brewery has been told to “reconsider” the name of its beer, Pint, because the cans it sells it in are too small.



Marble Beers in Manchester received a letter from Trading Standards after it began selling the beer in 500ml cans - 68ml less than a full pint. Nigel Murphy, a city councillor, said while the

naming issue might appear “trivial”, it could lead to a “small misunderstanding”. Marble said it would change the name to “satisfy the bureaucratic needs”.

The brewery has been making Pint for a number of years but first put it into cans in early 2017. Its owner Jan Rogers said, “We’re a small company that doesn’t have the time or resources to get involved in a legal battle about this matter.”

Trading Standards said the name could be deemed “misleading” under the Consumer Protection from Unfair Trading Regulations 2008 and the Weights and Measures Act 1985. The brewery will also be seeking clarity of selling the beer on draught in all measures, Ms Rogers added.

Manchester beer blogger Jim Cullen said the situation was “ludicrous”. “The 500ml can is an industry standard format. Are we saying that to package this beer that Marble would have to alter all their packaging processes - with vastly increased costs - for a single complaint?,” he said.

Mr Murphy, Manchester City Council executive member for neighbourhoods, said, “I am certain

that Marble Brewery in no way intended to deceive, though we did receive a complaint and so contacted them to offer advice.”

The Marble complaint followed another complaint upheld last year concerning Tiny Rebel Brewery and the packaging of its Cwtch Welsh Red Ale in cans. A member of the public complained that the beer looked like “a can of fizzy pop”, and that the drink “appears to be aimed at kids”.



The beer’s packaging in 330 ml cans featured a cartoon bear (the brewery’s logo), and a graffiti typeface.

The industry watchdog the Portman Group upheld the complaint and Tiny Rebel had to change the can design by moving the logo to the back of the can. The brewery was very critical of the ruling saying that it had cost them “five months of work, nearly £30,000 in costs and a fair bit of stress”.

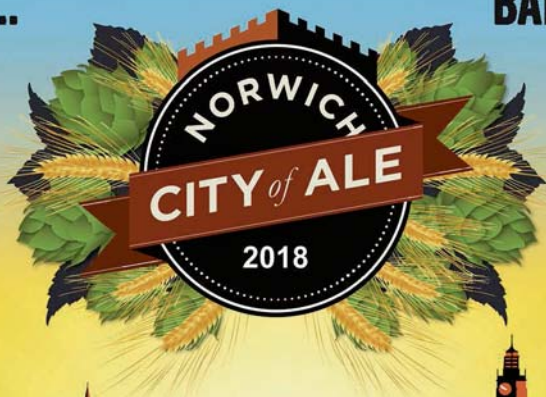
They also pointed out that “a single complaint should not be the basis of a wholesale change to design and forces companies to be over-cautious in their designs which is inherently limiting. Instead of designing something which consumers will like, companies have to design bearing in mind what the most prudish among us wouldn’t like”.

*(I must admit that in both cases common sense seems to have gone AWOL. Had it been applied I think both could have been avoided – Ed)*

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