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Iron Brew

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

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**HIGHLIGHTS IN
THIS ISSUE**

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**CAMRA Lobbies
Government over Alcohol
Limits**

CAMRA has recently announced that they are to call on the government to review its daily alcohol guidelines with a view to increasing the limits. They must be very brave or extremely foolhardy to attempt this, as the health lobby in the UK is very powerful. The gist of CAMRA's argument is that the government is failing to get across the health benefits of moderate alcohol consumption (preferring instead to harangue us with messages of doom about binge drinking), and the current guidelines, formulated in 1995, fail to take into account more recent research which indicates that light to moderate alcohol consumption is likely to benefit health and in many cases improve mortality compared to non-drinkers. The recommended daily *(cont. on Page 2)*

IRON BREW

Published quarterly by Scunthorpe & District Campaign for Real Ale.

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Copy date for next issue: **26.03.12**

Web Site:

<http://www.scunthorpecamra.org.uk>

Opinions expressed in this
newsletter are those of the author,
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Advertising Rates are: -

Full page £50; Half page £30;

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(cont. from Page 1) limits of two to three units a day for women and three to four units for men (one unit being equivalent to half a pint of a 3 – 4% ABV beer), are portrayed as though they are absolute upper limits, when in reality there is a wide gap between these limits and the point where drinking has a severe health impact – in fact if you go to the pub and drink three pints in an evening (a normal, occasional social event in my view), you are immediately classed as a binge drinker under these guidelines, a ludicrous state of affairs! CAMRA wants the government to treat light to moderate alcohol consumption as a normal part of everyday life by highlighting the health benefits and not demonising it by continuously referring to binge drinking and drunken behaviour as the inevitable result of drinking alcohol. Other countries manage to consume alcohol without getting out of control – a positive alcohol message for once might be the first small step in the UK learning to do the same. [2]



BRANCH DIARY

- Tues 10 Jan 8 pm** Winter Pub of the Season presentation to the Malt Shovel, Ashby & Branch Meeting
- Sat 21 Jan 10 am** Trip by rail to National Winter Ales Festival, Manchester
- Feb TBC 8 pm** Social at Pooleys, Messingham, during 'Lincolnshire Beer Festival'
- Tues 28 Feb** Branch Meeting at Blue Bell, Scunthorpe
- Sat 17 Mar 10 am** Trip by rail to Leeds Beer Festival, New Pudsey
- Sat 31 Mar 1230 pm** Branch social with Gainsborough Branch to discuss beer festival best practice, Eight Jolly Brewers, Gainsborough or 'A N Other' pub



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PUB & BREWERY NEWS

The Baths Hall finally opened its doors in November with Bill Bailey headlining (who was superb by the way). They have two well-stocked bars, but with almost nothing for the real ale fan to drink. The excessive beer prices caused a storm of protest, and within a couple of weeks 40p had been knocked off a pint. Don't let the beer choice put you off though – the venue itself is great.

The Malt Shovel is holding another of its acclaimed week-long beer festivals from Monday 9 January. Expect to see another great range of beers from some of the UK's best real ale brewers.

Pooleys in Messingham is also holding a mini-festival in February, featuring five beers from Lincolnshire breweries. Dates to be confirmed.

Former **Chancel** and **Ancholme Inn** licensee, Mike Hubbard, has taken over at the **Beckwood** in Bottesford, following Enterprise Inns withdrawal from the Ancholme Inn at Brigg, claiming it was an unviable business. The Ancholme Inn has been leased by a local businessman who pledged to keep it open for the Christmas and New Year period, and review the pub operation after that.

Scottish craft brewers **Brewdog** have announced that they will open pubs in Nottingham and Leeds in 2012. Both will be conversions of existing buildings in the city centres, and should be completed by late February in Nottingham and late March in Leeds.

Ossett Brewery have opened up another of their **Hop** music and real ale bars in the centre of Sheffield, close to the **Devonshire Cat** pub. It features five Ossett beers plus five guest ales, and is well worth a visit. [14]

PUB OF THE SEASON Winter 2012 The Malt Shovel, ASHBY

Our Winter Pub of the Season is awarded to the Malt Shovel, located in the busy shopping area of central Ashby. At the helm are Simon Hall and Belinda Fisher, both experienced licensees who have been in post at the Malt since 2006. The pub always offers at least eight real ales in tip top condition, comprising regular beers such as Exmoor Gold, Tom Wood and Oakham, plus up to five guest real ales from UK microbrewers. Yorkshire breweries such as Abbeydale, Acorn, Elland, Mallinsons, Ossett and Kelham Island are often the source of the guest ales. The pub also offers the widest choice of real draught ciders in the area. In addition to these, the pub stages two week long beer festivals each year, featuring a range of unusual beers from all over Britain. The next of these is due in January.

Belinda looks after the food side of the business, sourcing local produce as much as possible. The meals are justifiably popular, particularly the 'Teatime Specials', which are very good value. The bar staff at the Malt are always friendly, and the pub has a welcoming atmosphere, much appreciated by the customers. The pub is a regular entry in the annual CAMRA Good Beer Guide.

We congratulate Simon and Belinda and staff on their award, which is well deserved. We plan to present them with a framed certificate on Tuesday 10 January at 830 pm, during their beer festival. We hope you can join us.

Mark Elsome

Classic Albums, No. 38: Santana – Abraxas (Columbia)

Fresh from the launch of a successful debut album and a triumphant set at the Woodstock Festival in 1969, Santana released *Abraxas*, a strong follow-up album, mixing rock, jazz, blues and salsa influences to great



effect. This was the classic Santana lineup, featuring Carlos Santana on electric guitar, organist Gregg Rolie (who later went on to form Journey), and brilliant drummer Mike Shrieve among others, who made the first three Santana albums before drug-fuelled recriminations broke the band apart and subsequently forced Santana to take a more spiritual approach. However on *Abraxas* they were on top of their game, and they

opened with an atmospheric instrumental, *Singing Winds, Crying Beasts*, which featured Carlos Santana's trademark guitar work and a pronounced Eastern influence. They then effortlessly change gear into the Peter Green/Fleetwood Mac blues workout of *Black Magic Woman/Gypsy Queen*, and imbue it with their own Latin feel, without losing the impact of the original. Next up is the salsa classic *Oye Como Va*, before the powerful jazz-rock instrumental, *Incident at Neshabur* leaps out of the speakers at you, with its superb heavy/soft sections. They run the gamut of jazz, rock and soul throughout the rest of the album, with beautiful Latin-tinged instrumentals such as *Samba Pa Ti* and driving rock numbers like *Hope You're Feeling Better*, all underpinned by Carlos Santana's superb guitar playing over the top of a powerful rhythm section that helped to shape their signature sound. In short, a great, driving rock album, full of light and shade, which captures Santana at the peak of their powers. Later records drifted more into jazz and MOR rock, but *Abraxas* has stood the test of time as a classic album.

Mark Elsome

[4]

More Beer Jokes For Ya!

A drunk that smelled like a brewery got on a bus one day. He sat down next to a priest. The drunk's shirt was stained, his face was smeared with bright red lipstick and he had a half-empty bottle of wine sticking out of his pocket. He opened his newspaper and started reading. A couple of minutes later, he asked the priest, "Father, what causes arthritis?"

"Mister, it's caused by loose living, being with cheap, wicked women, too much alcohol, and contempt for your fellow man," the priest replied. "Imagine that," the drunk muttered. He returned to reading his paper.

The priest, thinking about what he had said, turned to the man and apologised: "I'm sorry, I didn't mean to come on so strong. How long have you had arthritis?" "I don't have arthritis, Father," the drunk said, "but I just read in the paper that the Pope does."



A man comes in to the room and says to his wife, "I'm going to the pub. Get your coat on."

The wife, overjoyed that he has included her in his activity replies, "Does that mean that you are taking me with you, darling?"

The husband replies, "No - I'm turning the heating off."

A penguin walks into a bar and asks the bartender, "Has my brother been in here?" The bartender says, "I don't know. What does he look like?"

Two cartons of yogurt walk into a bar. The barman says to them, "We don't serve your kind in here."

The yogurt cartons say back to him, "Why not? We're cultured."

[13]

Autumn Pub of the Season



Scunthorpe & District CAMRA member Nick Doust (centre, left), presents Pooleys licensee Neil Poole with the Autumn Pub of the Season certificate surrounded by branch members and pub regulars

National Winter Ales Festival

CAMRA's annual National Winter Ales Festival is scheduled to take place in Manchester from 18-21 January 2012. The venue is once again the Sheridan Suite on Oldham Road in the city's Northern Quarter. It will feature 300+ British and Foreign beers, real ales in a bottle and ciders and perries. Many of the beers will be of the dark, strong variety, which is a feature of the winter beer style, but there are other lighter beers to suit most palates. The festival also offers 1/3 pint measures to allow sensible sampling of the stronger beers. Opening times are Wednesday: 2.30pm-5pm (Trade/Invite only) & 5pm-10.30pm; Thursday, Friday & Saturday: 12noon-10.30pm. Admission is between £2-5, depending on session. CAMRA members get £1 off admission, except Thursday which is free to members. [12]



Christmas Pub Crawl in Sheffield

During a Christmas shopping trip to Sheffield, my better half and I also tried a few city centre pubs once the trudge around the shops was finished. We had lunch at the Devonshire Cat on Wellington Street, an old favourite with good quality food and a selection of around ten beers including local ales from Abbeydale, Kelham Island and Bradfield, plus five guest beers. It's a very comfortable, modern pub with a traditional element at its heart. Next we walked up the hill along Fitzwilliam Street, to a new pub, the Hop, located in the Plaza, near to West Street. The Hop is owned by Ossett Brewery, and is a live music venue aimed at a young crowd, but still offering five Ossett beers and five guests. On leaving the Hop, we crossed West Street, and walked down the hill on to Trippett Lane and Dada, another new pub owned by Thornbridge Brewery.



They feature up to four Thornbridge beers (plus occasional guest beers), real cider and a range of craft keg beers. Again very trendy, but the beers were kept in peak condition. Finally we popped into the ever reliable Tap at Sheffield Station, with its great range of Thornbridge and guest beers. A good crawl, and all within walking distance. Try it! Mark Elsome [5]

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They feature up to four Thornbridge beers (plus occasional guest beers), real cider and a range of craft keg beers. Again very trendy, but the beers

What to Do With a Wet Saturday Afternoon ...

After being inspired by an article I recently read in "BEER", about how to get three different stouts (Imperial, Original and Milk) from a standard Stout kit, I decided to take a run out to Grimsby Homebrew Centre. Having used them for many years now for all things homebrew, I find them very helpful and knowledgeable, and they're happy to suggest ideas to change beer taste, for example the adding of liquorice to a stout kit. Hence I keep going back. I also find the range in stock superb, which is why every time I go in there, I always end up coming out with more than I went in for!!! On this occasion, in addition to the stout kit, I ended up with a Burton Bridge Porter, Bah Humbug Xmas Stout, and an On the Rocks Cinnamon Cider Kit. I have brewed with tin kits, full mash kits and most often, their superb homemade "Mariner" kits, which are very good value for money. One of the full mash kits I tried was from an old Grimsby brewing company, Hewitt's Bitter (4.2%). For those not wanting to travel to Grimsby, they also have a web store www.homebrewcentregy.com Right, I must get on. There's beer to be brewed. Cheers!

Helen Neal

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Football and Real Ale Guide for Mobiles

Richard Stedman is the author of the *Football and Real Ale Guide*, last published in 2006. Since then he has run his own pub in Lancashire and has now returned to researching real ale pubs.

He has asked for some help from CAMRA groups to publicise his latest venture that promotes good real ale pubs. He has developed and published an app on line that can be used on android phones, and makes the updated *Football and Real Ale Guide* available to mobiles. Much like the CAMRA guide it shows the locations on pubs that are fan friendly as well as having the best real ale choice in the respective town.

It can be seen at: <https://market.android.com/details?id=uk.co.footballandrealaleguide>

For all you football fans out there, we're happy to oblige!

Branch Christmas Party

In December we had a very enjoyable Christmas party at the Malt Shovel, which included an excellent festive buffet and partaking of a range of superb ales, some of them seasonal, from the likes of Kelham Island, Elland, Raw and Oakham. A keenly fought Christmas quiz was won by Tim Applin and Colin Gelder, who received a pack of Christmas beers for their efforts. We rounded off the evening with a raffle, which was also offered to other pub customers, and a range of beery prizes was claimed by the assembled throng. In short, a great evening, with thanks to Simon and Belinda at the pub.

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Next beer festival, 9 – 15 January

Gainsborough CAMRA Page

Hi again and a happy new year to all of you! Let's hope 2012 is filled with posterity and good beer for us all. Anyway back to 2011, and our branch award for pub of the year. This went to the very worthy champions of CAMRA, Phil & Tracy Troop of the Half Moon pub at Willingham-by-Stow. This wasn't the only award that the branch gave to Phil that night as we'd decided that with his tireless work at his brewery (Grafters), and the effort he's put into refurbishing the pub - he now has four Grafters beers and four guest beers on at all times – he should have some recognition for it. The award was 'A lifetime recognition for his tireless efforts to the brewing

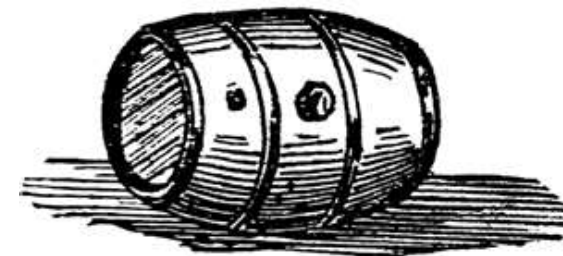


industry', and was presented by Gainsborough branch chairman Karl Thompson. The rest of the night was taken up with the general festivities of the season as Phil & Tracy were very genial hosts as usual, and had not only put on a quiz, but some food, two specially adapted Xmas beers, and of course mince pies.

Going back even further into the old year, Gainsborough Branch would like to thank all the Scunthorpe people that came along to our beer festival and helped to make it the success that it eventually was – it was a total sell out! To finish with, a friend and myself had occasion to visit Pooleys Bar in Messingham recently. It was a pleasant treat and the beer was excellent. I wish we had another nice, clean tidy place like that in Gainsborough.

That's all for now,

Kev T



Beer of the Festival Presentation to Millstone Brewery

As a branch we were very keen to present the certificate for Beer of the Festival 2011 in person to the brewers of Millstone Brewery's True Grit, so arranged a special visit to Mossley in October, where they kindly opened



the brewery on a Saturday for us to do this. We were warmly received by Nick Boughton and Jon Hunt who explained the history of the brewery, established in 2003 and based in an 18th century cotton mill building, and present-day operations to us. We were very impressed by the number of awards they had

received and to find we were in good company as many of these (see picture above), as ours, had been awarded for True Grit.

To go with the welcome they provided some fantastic freshly made Bradley's pork pies from the nearby village of Hurst Cross and a barrel of True Grit to wash this down.

After the visit we made the most of the return journey taking in many splendid pubs, where we learnt the true meaning of Millstone 'Tiger Rut' 4.3% ABV (can you work it out*?), on the western half of the Transpennine Rail Ale Trail such as the



Jon at the brewery for their generous hospitality on the day

(* It's an anagram of True Grit!)

Sarah Wullink

Stalybridge Buffet Bar (left), that we had not reached during our branch trip in the summer. Others included the Britannia Inn in Mossley, the Railway in Greenfield and the Riverhead Brewery Tap in Marsden, where revellers in Halloween fancy dress were well represented! A great day out. Many thanks to Nick and

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