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# Iron Brew



Newsletter of Scunthorpe & District  
 Campaign for Real Ale

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FREE

Winter 2013

FREE



*Merry Christmas & Happy New Year from  
 Scunthorpe & District CAMRA!*

# IRON BREW

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

29 The Dales, Bottesford DN17 2QF who would be pleased to receive comments for publication

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# COMMENT

'Tis the season to be jolly, so let's celebrate some of the good things that have happened this year. CAMRA reported a record number of microbreweries starting up over the last 12 months, with over 150 new breweries listed in the 2013 Good Beer Guide. There's never been a better time to be a real ale fan, and brewing influences from the USA and Europe continue to ensure that British Brewing is producing an eclectic mixture of styles and strengths. And there's growing evidence that younger drinkers are turning away from the same old boring lagers and embracing the flavoursome, hand-crafted beers from UK real ale brewers. CAMRA's campaign to abolish the beer duty escalator continues to resonate in the corridors of Westminster, and hopefully will eventually help to stop the price of your pint shooting upwards every year.

On the local scene, the 15<sup>th</sup> Scunthorpe Beer Festival in September was very well received by those attending, with much praise for the range of beers and ciders on offer – in fact it was probably our most successful ever. So, great news, showing that there's plenty of reasons to be cheerful!

# Branch Diary

- Sat 26 Jan** Trip by train to Rat & Ratchet Pub & Brewery, Huddersfield and pub crawl of town centre pubs. Meet at Scunthorpe Station.  
**Time TBA**
- Wed 13 Feb** Winter Pub of the Season presentation to the River Don Tavern, Eastoft  
**8 pm**
- Wed 27 Feb** GBG survey meeting, the Crown, Ashby  
**8 pm**
- Sat 16 Mar** Trip by train to Leeds Beer Festival, New Pudsey. Meet at Scunthorpe Station  
**10 am**
- Sat 30 Mar** Branch social, the Stables, Barton  
**12 noon**

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## Pub & Brewery News

New licensee at the **Black Beauty** in Bottesford, where Lisa Dent has been in charge for 4 months. The pub serves two real ales – Wychwood Hobgoblin and Mansfield Cask Bitter, and can source beers from the Marston Cask Ale Collection.

The **DarkTribe Brewery** at the **Dog & Gun** pub at East Butterwick have brewed a new 3.6% ABV session bitter called (strangely enough), **3.6!** You can find it at the pub, where it rotates with other beers from the DarkTribe range.

By the time you read this, the newly refurbished **White Swan** at Scotter, under the control of local businessman Darren Lince, should be open and selling a range of cask beers. Good to see this fine, village pub open for business again – it was a sad sight to see it closed and boarded up – and we'll certainly be dropping in to see what it's like.

The Jolly Miller at Wrawby is also up and running again after a makeover, and on a recent visit was selling Morland Old Speckled Hen and Sharp's Doom Bar.

Good news story of the week, which was featured in the *Sunday Express*, was the initiative of licensee Steve Lewis at the **Six Bells** in Barrow-upon-Humber, who invited a group of disaffected youths, intent on causing trouble in the village, into the pub to play darts and dominoes. Two years later, the youngsters are part of a successful pub games team, with ages ranging from 16 to 55!

### TRADING STANDARDS

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

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Local microbrewery the **Axholme Brewing Co.** have produced a seasonal beer for the festive season called **Christmas Crowle**, a spiced, strong red ale. Ask for it in your local!

I went to my local and said to the landlord, "Do you have any bar positions?" He replied, "No-one's leaning on the jukebox at the moment." (Tim Vine)

*Pub of the Season  
Winter 2013*

# *The River Don Tavern, Eastoft*

Our Winter Pub of the Season award goes to the River Don at Eastoft. This roadside tavern is run by experienced licensees Gordon Crowe and Karen Burdett, and has a well earned reputation for its real ales and food. Recently some major refurbishment has taken place, and the pub now has four superbly appointed lodges to the rear, all en-suite, as well as changes to the interior such as new carpets and furniture.

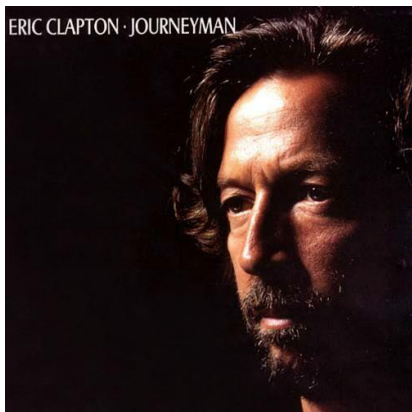
The River Don generally offers two changing guest ales – a third is added in summer – mainly from Yorkshire and Lincolnshire microbreweries, plus a real cider. They are also the main local outlet for the Axholme Brewing Co., whose offices are in nearby Luddington, while the brewery is based in Scunthorpe. Gordon spends much of his time preparing the tasty meals that the River Don is renowned for, and these are available from Monday to Saturday between 530 – 830 pm, with a carvery on Sunday between 12 noon – 830 pm, usually eaten in the separate restaurant. I have tried the latter myself on a number of occasions and as well as being very tasty, it represents good value for money, and just what's needed on a cold Winter's day.

The pub has a large garden area at the rear, with mature apple trees, and comes into use during the warmer months of the year. In previous years the River Don has staged an excellent summer beer festival, and with the new lodges in place, there is a possibility that this may be resurrected.

We congratulate Gordon and Karen on their award, with the presentation scheduled for Wed 13 February at 8 pm.

*Mark Elsome*

## Classic Albums No. 42: Eric Clapton – Journeyman (Reprise)



Eric Clapton is one of the most famous and gifted guitar players in the world, with an impressive CV comprising stints in John Mayall's Bluesbreakers, Cream, Blind Faith, Derek & The Dominoes and as a successful solo artist. However his most recent recorded output has been a little underwhelming, and *Journeyman* released in 1989 was arguably his last great album. On this album Clapton largely toned down the synthesiser rock that

he'd featured on previous albums *Behind the Sun* and *August*, and instead put his faith in well written rock and blues songs, with a smattering of standards. With a high-class backup band including Robert Cray on second guitar, Jim Keltner on drums and George Harrison, plus guest vocalists Chaka Khan, Darryl Hall and Womack & Womack, the music is a pleasure for the ears from start to finish.

It starts strongly with a great pop-rock song, *Pretending*, and the high standard continues throughout the album. Among the highlights are the uptempo *Bad Love* and the bluesy *Old Love*, two Clapton originals, great cover versions of Ray Charles' *Hard Times*, Elvis Presley's *Hound Dog* and Bo Diddley's *Before You Accuse Me*, interspersed with slower, more intense tunes such as *Run So Far* and *Lead Me On*. To my ears the album is a tad overproduced, but the songs and the playing shine through. With a couple of exceptions, subsequent releases tended towards blandness, and Clapton seemed to have lost his creative spark. Undoubtedly he's a very wealthy man, and at this time in his life probably feels he doesn't have to prove anything to anyone. Nevertheless many fans would like to see him play to his considerable strengths, and for someone born to play the blues, an album of original blues music would be well received. I'm sure he's got a few more 'classic' Clapton albums still in him! **Mark Elsome** [4]

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## Trip to Elland Brewery

We were pleased with the turnout for our recent trip to Elland Brewery and grateful to Martin, the manager from the brewery, for inviting some 'regulars' along to swell the ranks to make sure we reached the minimum number required. We first stopped off at the Head of Steam at Huddersfield Station for some lunch, where the food was excellent value but the selection of real ales were definitely not kept at their best.



We then took the local bus to Elland and managed to get off at the correct stop with the help of the driver and several of the locals on board, then eventually found the brewery located in industrial units. Martin gave us an informative talk on brewing and the

industry. Acknowledging the fact that we had probably experienced many similar tours he kept this brief, but did go on to explain the difficulties facing breweries at the moment with the beer escalator tax increase above the rate of inflation and increased fuel costs, plus competition from smaller microbreweries in a market he believes has reached saturation.

After this talk we were given ample drinking time from a fantastic selection of beers from the Elland range: Northern Sky 4.2% ABV, 1872 Porter 6.5%, KSA 4.9%, Elland Best Bitter 4.0%, Kama Citra 4.5%, Nettlethresher 4.4%, Nocturne 5.0%, Amnesia 5.8% & Day Tripper 4.3%.



The visit constituted excellent value at £5.00 a head. Martin asked that we would buy Elland beers when we came across them on future trips, with which we are more than happy to comply.

*Sarah Wullink* [12]

## Featured Community Pub – The Crown, Ashby

One of the oldest pubs in the area, the Crown in Ashby, was opened in 1909



by Foxes brewery of Crowle. At one time it was also a hotel with several rooms, though now it's only a pub. Its imposing facade fronts directly onto the High Street. It has two large rooms, one a public bar and one a lounge, both recently refurbished. At the rear and also to the side are a beer garden and an outside patioed area.

Now a Marston's pub, the Crown has recently revived its handpulled ales, offering a guest beer, as well as Marstons ales along with a wide variety of electric pumped lager, bitter, wines, ciders and soft drinks.

Originally from Newark and having run another Marston pub in Catcliffe, the new management team of Andrew and Sandra Rogerson are hoping to encourage a family friendly atmosphere in the pub, and are planning family activities on such occasions as bank holidays. As the pub is situated next to the Ashby Market, it's just the place to go and have a refreshing drink in one of its spacious rooms, after the bustle of shopping in the High Street and the Market. *Bev Branton*

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## Nelthorpe Arms Mini Beer Festival

A (very) small, but select band of Scunthorpe & District CAMRA members descended on the Nelthorpe Arms at South Ferriby in early October to partake of the pub's mini beer festival. The brainchild of licensee Gavin Richards, the event offered three excellent handpulled ales in Taylor's seasonal ale Havercake (4.7% ABV), Theakston's powerful dark ale, Old Peculier (5.6%), and a beer credited to 'Westgate Brewery' (actually Greene King), called Gangly Ghoul (4.2%), this one being a mid-brown,



smooth tasting bitter. Also on offer were draught ciders, bottled beers from Naylor's Brewery and a Belgian fruit beer from Timmermans, to say nothing of Gavin's tasty home-made steak pie with mushy peas. A very enjoyable afternoon was had by all! [6]

### **NELTHORPE ARMS**

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## Pub of the Season Roundup

Due to the need to publicise the 15<sup>th</sup> Scunthorpe Beer Festival in the last issue of Iron Brew, we didn't have enough space to include our Summer Pub of the season. We'd like to redress that here, and so the picture below shows Take A Gander licensee, Freddie Webber, with the framed certificate, flanked by Scunthorpe & District CAMRA branch members.

Theakston Crime of Passion was the featured beer on the night and very



nice it was too. In October it was the turn of the Dog & Gun at East Butterwick to win our prized Autumn Pub of the Season award. The picture below shows assistant

brewer Richard and licensees Dixie and Judy Dean with their certificates – the second one was for a regional best bitter award for DarkTribe Sternwheeler awarded at the Chesterfield Beer Festival earlier in the year. As luck would have it, Sternwheeler was one of three DarkTribe beers on offer on the night alongside Dixie's Mild and the new 3.6 bitter. It was also pub quiz night at the Dog & Gun, and the CAMRA team swept all before



them in winning the quiz. Fortunately the pub regulars let us stay for another pint! Well done to both pubs!  
*Mark Elsome*

## Gainsborough CAMRA Page

Hi once again to our closest allies. Firstly on behalf of our branch, I would like to thank all of you that paid our beer festival a visit and hope you enjoyed it. It was once again a rip-roaring success, breaking last year's sell out record by selling more beer and cider in half an hour's less time than the previous year's 930 pm sell out time. Our sponsored charity this year was St Barnabas Hospice and through the generosity of our visitors we raised over £400.

Gainsborough has had two of its real ale sellers close their doors over the month of October - the Sun Hotel and the only remaining Cons Club. But on the plus side the Lords has once again opened its doors, even though at the time of writing, there is no real ale on the bar, and Marstons have built a brand new food bar on the dual carriageway. Although The Lincolnshire Otter will be reliant on food sales there were four beers on the bar, two permanent, Pedigree & Hobgoblin, and two guests from the Marston catalogue.

The presentation of the Pub of the Season for Winter 2012, was made on September 28th to the Canute. This is the third time this town centre pub has won an award from the branch in the four years it's been open. The picture shows (from L-R), Karl Thomson, Neil Boardman, and James Darby. The area manager of the Bramwell Pub Company, Ian Brown, was also present to congratulate Neil on the achievement. Neil expressed his thanks to the members who turned up for the presentation, and also to all of those who voted for the Canute in what was a landslide vote in favour of them. The Canute has recently been refurbished and now has five beers on the bar on a permanent basis.



Our local brewing hero, Grafters, have added another beer to their already successful portfolio. At an ABV of 4.3%, Grafters Howler is a reddish beer and has a beautiful rounded malt finish to it. Ask your local to stock it, or catch the 100 bus and grab a few pints at the Half Moon pub. It'll have you buying at the moon! Grafters Christmas beer is also in production and Greetings will be on sale from the end of November. The new brewery is progressing nicely and the hope is for it to be open for Christmas, with the new brews going out early in January. Well that's about it for this year, and all that's left is for me to wish you all peace and good beer and (hopefully) no pub closures in 2013.

Yours KEV T

[10]

## Government Proposes Minimum Alcohol Pricing

The Government is proposing a minimum price of 45p a unit for the sale of alcohol in England and Wales as part of a drive to tackle problem drinking. The Home Office launched a 10-week consultation on the plan at the end of November, arguing it will help reduce the levels of ill-health and crime related to alcohol. The aim of a minimum price would be to alter the cost of heavily-discounted drinks sold in shops and supermarkets. It's not expected to affect the price of drinks in many pubs. A spokesman added, "Those who enjoy a quiet drink or two have nothing to fear from our proposals."

However the move has been criticised by drinks retailers and associations who said there was "no evidence" minimum alcohol pricing would be effective in tackling alcohol misuse. It simply penalises the vast majority, who are perfectly responsible drinkers, while doing nothing to reduce irresponsible drinking. It may also be incompatible with the EU's "general principles of free trade and undistorted competition".

*BBC News*

[7]

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## Review of 15<sup>th</sup> Scunthorpe Beer Festival

It seems an age since the 15<sup>th</sup> Scunthorpe Beer Festival took place – it was only in September, but I think the shortening days and the approaching Christmas period is partly to blame. So how did it go? Well, I'm happy to say it was an outstanding success and seemingly enjoyed by all who attended.

There was lots of praise for the range and quality of the beers on offer, and five out of six beers on the Yorkshire Brewers' Bar sold out. Other good sellers were B & T Fruit Bat, Batemans Yella Belly Gold, Dark Star Hylder Blonde, Hopshackle Hopnosis and all the milds, stouts and porters on the Dark Beer Trail. Beer of the festival was won by Rat Brewery of Huddersfield with their superb, naturally cloudy wheat beer, Rattus Rattus (4.3% ABV). Equal second were Magic Rock with Curious (3.9%), a pale, hoppy ale with bags of flavour despite its modest strength, and Amber Ales Chocolate Orange Stout, a delicious, dark beer with

### 15<sup>th</sup> Scunthorpe Beer Festival



20-23 September 2012

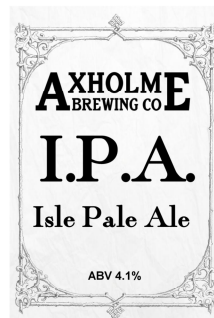
chocolate overtones and a subtle aftertaste of Seville oranges. The Friday night session was one of the busiest on record, and Saturday afternoon and evening wasn't far behind, helped by support from members of neighbouring



CAMRA branches in Gainsborough, Doncaster, Grimsby and Lincoln, and not forgetting all the Colchester football fans who visited us before the game. Remarkable really when you consider that the much bigger York Beer Festival also took

place over the same weekend. Many thanks to all who attended and our generous sponsors - we couldn't have done it without you! Unfortunately it looks as though we'll need to find a new venue for next year's festival, hopefully in the town centre once again. The search will start almost immediately, and we're confident we'll be able to bring you the 16th Scunthorpe Beer Festival in 2013. Cheers!

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