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# Iron Brew



Newsletter of Scunthorpe & District Campaign for Real Ale

[www.scunthorpecamra.org.uk](http://www.scunthorpecamra.org.uk)

**FREE**

**Winter 2015**

**FREE**



## Media Reaction to Date:

- \*\*\*\*\* *Insightful critique of popular music Rolling Stone*
- \*\*\*\* *You guys really nailed it – awesome! B Springsteen*
- \*\*\*\*\* *A great piece of twerk! M Cyrus*
- \* *What's this got to do with beer? A Dullard*

**Read the last Classic Album review on Page 4**

# IRON BREW

Published quarterly by Scunthorpe & District  
Campaign for Real Ale.

Edited by Mark Elsome

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for publication

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## Branch Committee

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## COMMENT

We couldn't let last year's landmark Parliamentary vote pass without comment. This will help secure the future of our pubs. After ten years of campaigning, MPs voted to introduce a market rent only option for licensees tied to the large pub companies - a move that will secure the future of the Great British Pub.

The Government was defeated with MPs from all parties voting in favour of a new clause to the Small Business Bill that will empower pubco licensees to choose between a tied agreement and a market rent only agreement that will allow them to buy beer on the open market. Allowing over 13,000 pub tenants tied to the large pub companies the option of buying beer on the open market at competitive prices will help keep pubs open and ensure the cost of a pint to consumers remains affordable. The large pub companies will no longer be able to charge their tenants prices up to 60 pence a pint higher than open market prices. This simple choice should spell the end of pubco licensees being forced out of business through high rents and tied product prices.

## Autumn Pub of the Season Presentation



*Branch chairman Mark Elsome (left, behind bar), presents the Autumn Pub of the Season certificate to Simon Raby, licensee of the Black Horse in Wrawby, with branch members looking on.*



## Scunthorpe & District CAMRA Branch Diary

- Wed 4 Feb** 8 pm Branch Meeting including GBG survey selection, Priory Hotel, Scunthorpe
- Sat 14 Feb** 10 am Trip by train to National Winter Ales Festival, The Roundhouse, Derby
- Sat 7 March** 1230 pm Winter Pub of the Season presentation to the Haven Inn, Barrow Haven
- Sat 14 March** 10 am Trip by train to Leeds Beer Festival, Civic Hall, New Pudsey
- Sat 11 April** 11 am Trip by train to Doncaster Beer Festival, the Hub, Doncaster
- Sat 25 April** 12 noon Branch AGM, the Royal Hotel, Scunthorpe. All branch members welcome.

## CAMRA Membership Rates for 2015



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concessionary rates available



**CAMPAIGN  
FOR  
REAL ALE**

[14]

## PUB OF THE SEASON WINTER 2015 THE HAVEN INN, BARROW HAVEN

Our Spring Pub of the Season goes to the Haven Inn, Barrow Haven. Originally a farm building, the Haven has been known as an inn for centuries. It was extended in the 70's to include a restaurant, function room and guest rooms and, now run by Gillian Bayram, is renowned for its hospitality, food and comfortable lodgings.

A previous Pub of the Season, the Haven Inn underwent extensive refurbishment last year in a dramatic fashion, due to being a victim of the tidal surge of 5th December 2013 which devastated large parts of the local area, including the entire downstairs of the Inn. As reported by Gillian, the pub was full at the time with customers taking their drinks with them as they ran from the two feet of water that poured in. Although everything downstairs had to be replaced, Gillian was very keen to retain the traditional style that reflected the character of the establishment that customers were waiting to come back to and the renovations reflect this very well. During the closure all the full-time staff were retained and tasked with redecorating all the upstairs guest rooms ready for reopening.

Closed for five months, the Haven Inn opened its doors again on Friday 2nd May 2014 for drinks and was packed out with regulars eager to return. This was followed by the restaurant and hotel reopening the next day.

The restaurant is well appointed with a team of chefs who have produced a varying menu that offers a blend of traditional English fayre alongside dishes with an Italian and Mediterranean influence. Since reopening trade has been excellent with, for example, more than three hundred customers every Sunday for the carvery.

And finally, on the beer front, the Haven Inn serves three real ales; Timothy Taylor's Landlord, Tom Wood's Best Bitter and a range of rotating guest ales that are all kept in excellent condition.

We congratulate Gillian and her staff on their resilience, hard work and well-deserved success with the presentation of the award on Saturday 7th March.

*Sarah Wullink*

## Classic Albums No. 50: The Beatles – Sergeant Pepper’s Lonely Hearts Club Band (Parlophone)

A review of the most influential album in rock history in 300 words? OK, Mark, I'll give it a go!

The Beatles happened. Rolling Stone magazine once described them as the perfect band - the Rebel Genius, the Perfectionist Craftsman, the Mystic and the Clown (I'll leave you to figure out which one's which). They went through a staggering number of creative periods at blistering speed, in only seven years. The only modern equivalent I can think of off the top of my head is Radiohead, who also release albums bearing little relation to what their fans expect and going off at angles to their previous direction.

It's easy to forget, at this distance in time, how innovative and, yes, revolutionary, the Beatles were. It's a trite and cliched statement but they changed the face of pop utterly and permanently. Most of the standard tropes of modern popular music were literally invented by them. And what other group can boast the best selling album of the year and the fastest selling album ever thirty years after their breakup? ("1", if you've forgotten.)

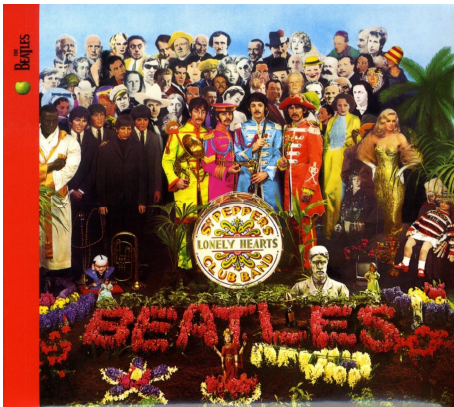
The apogee of The Beatles' happening is Sgt. Pepper. Previous and subsequent albums were brilliant, to be sure, but none had the impact of Sgt. Pepper. None of its tracks were released as singles - at least, until ten years later - but anyone who has ever listened to a music programme on the radio knows every single one of its

songs. I am informed - I wasn't there at the time - that US radio played it for days, non-stop. Kenneth Tynan (rather more famous for other reasons) called it "a decisive moment in the history of Western civilisation". Perhaps, or perhaps not? Whatever one thinks of its' place in history, its' place in music is assured. The cover is also the most parodied in music, with everyone from The British Medical Journal to Frank Zappa and The Rutles getting in on the act.

From its opening title track (which one J. Hendrix was playing live after only three days) to the closing chord of "A Day in the Life", and the run-out groove's babble of voices, the record is pure joy. Get it out and play it. Again!

Stewart Lloyd

[4]



## A Manifesto for Craft Brewing

- 1 Only use distilled otter's tears
- 2 Use only barley that's been warmed by the breath of kindly owls
- 3 Craft beer cares, so only use hops that have been flown halfway around the world
- 4 You can have it any colour you like, as long as it's not brown. Unless it's an Indian Brown Ale
- 5 Beards allowed only if they're ironic
- 6 It's not 'inconsistent', it's 'experimental'
- 7 It's not 'hiding faults' it's 'barrel-ageing'
- 8 It's not 'gone-off', it's 'challenging preconceptions of sour beer'
- 9 Ensure that the branding costs more than the brewhouse
- 10 Collaborate every month with an international brewer, a blogger, a celebrity and a musician
- 11 There are only seven ingredients in Craft Beer; hops, malt, water, yeast, YouTube, Twitter and Facebook
- 12 Our overriding mantra – Craft Beer Is AWESOME!!!!



*Simon H Johnson. 'The Craft Beer Manifesto' (as featured in 'Brew Britannia' by Jessica Boak & Ray Bailey, Aurum Press Ltd, 2014)*

This spoof of the rules for craft brewing (*for that's what it is folks – Ed*), is not only funny, but also satirises some of the wilder pretensions dreamt up by certain of the new wave of UK craft brewers to justify craft beer as hip and trendy, and what we should all be drinking if we want to appear cool.

In the December/January edition of the *London Drinker*, three members of CAMRA's SW London Branch decided to taste test craft keg against real ale. They visited two pubs in Clapham and directly compared three of each type, ensuring that each pair was of a similar style and strength. You won't be surprised to learn that with such a small sample the tastings were inconclusive, but they did find that the lower temperatures and artificial carbonation of the keg beers was a barrier to taste. Although the temperature of the cask ales was about right, one of these had lost so much condition it wasn't particularly pleasant to drink. Conversely, two of the keg beers had a refreshing finish, which was not as noticeable with the cask beers. Hence there can be good and indifferent beers in both camps, and I believe we should be open-minded and simply enjoy both types on their merits. [13]

# The Malt Shovel

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**Teatime Specials available 5 – 8pm Mon – Sat  
£4.75 or £6.75 for 2 courses**

*Quiz nights Tues & Thurs – win beer & loose change  
Live music every other Saturday from 8.30pm/check press  
& blackboards*

## End of the Road for Classic Album Reviews!

Well, it’s been a long journey, which started in 2003, but with album No. 50 reviewed in this issue, we’ve decided this would be a good time to bring the series to an end. Although on the face of it, it may have seemed strange to feature album reviews in a beer magazine, we felt that many real ale drinkers would also be music fans, and that it would help to maintain a diverse content within the pages of Iron Brew. It’s not a full or critics’ guide to 20<sup>th</sup> & 21<sup>st</sup> century popular music, but some of our choices *do* coincide with albums widely regarded as the seminal musical outpourings of their age.

Thanks to all those who contributed reviews over the years. Apart from the odd, unintentional mistake, I think they’ve been well written and a summary of some of the best music released from the 1960’s to the present day. In case you missed any, here’s the full list of classic albums reviewed: (*cont. on page 6*) [5]

Album No.	Album	Artist	Album No.	Album	Artist
1	Forever Changes	Love	15	White Ladder	David Gray
2	Truth Is Fallen	Dave Brubeck	16	Led Zeppelin II	Led Zeppelin
3	A Rush of Blood to the Head	Coldplay	17	Highway 61 Revisited	Bob Dylan
4	Sailor	The Steve Miller Band	18	In Rock	Deep Purple
5	Dark Side of the Moon	Pink Floyd	19	Sweetheart of the Rodeo	The Byrds
6	Electric Ladyland	Jimi Hendrix	20	Funeral	Arcade Fire
7	Let It Be	The Beatles	21	Crime of the Century	Supertramp
8	Youth & Young Manhood	Kings of Leon	22	Solid Air	John Martyn
9	School’s Out	Alice Cooper	23	Let It Bleed	The Rolling Stones
10	Elephant	The White Stripes	24	Smile	Brian Wilson
11	Strange Days	The Doors	25	Pretzel Logic	Steely Dan
12	Disraeli Gears	Cream	26	The Freewheelin’ Bob Dylan	Bob Dylan
13	A Night at the Opera	Queen	27	The Stone Roses	The Stone Roses
14	12 Dreams of Dr Sardonicus	Spirit	28	Bluesbreakers with Eric Clapton	John Mayall

(continued from Page 5)

29	The Wall	Pink Floyd	40	Brothers	The Black Keys
30	Gold	Ryan Adams	41	Hot Rats	Frank Zappa
31	Welcome to the Pleasuredome	Frankie Goes to Hollywood	42	Journeyman	Eric Clapton
32	Trout Mask Replica	Captain Beefheart	43	American Pie	Don McLean
33	Fleet Foxes	Fleet Foxes	44	Psychedelic Pill	Neil Young
34	Born to Run	Bruce Springsteen	45	The Joshua Tree	U2
35	In the Court of the Crimson King	King Crimson	46	Astral Weeks	Van Morrison
36	Led Zeppelin IV	Led Zeppelin	47	Power in the Darkness	Tom Robinson Band
37	The Seldom Seen Kid	Elbow	48	All Mod Cons	The Jam
38	Abraxas	Santana	49	L A Woman	The Doors
39	Back in Black	AC/DC	50	Sgt. Pepper's Lonely Hearts Club Band	The Beatles

Well that's all from Classic Albums. Hope you've enjoyed reading them. No doubt you'll either think we're switched on musos or out of touch old fogies, but hey, that's your call! Anyway in the next issue for your delectation, 'Football Chants through the Ages'!

[6]

## The Bird in the Barley

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**Menu from Snacks to Full Menu:**

Lunchtime/Teatime Specials

Tues-Sat £10.40 for 3 courses

*Cask Pedigree, Jennings Snecklifter plus rotating guest ales*

CAMRA Good Beer Guide 2014

## If You Ever find Yourself in ... Chester – (Pt 2) Upper and Lower Bridge Street

Lower Bridge Street is one of my favourite short streets for real ales, where you will find a wide variety served in pubs that are seriously and properly old! ...

Not much on Upper Bridge Street these days, although the aptly named **Victoria** (two hand pumps) is well worth a look for its fine interior. As you perambulate down towards the River Dee there is a 'snicket' on the right where you will find the **Weighing Rooms** which does fine food and serves some real ales.

The real business starts with the famous **Falcon** on the cross roads with Grosvenor Street and Upper and Lower Bridge Streets. This is a Sam Smith's pub of great age. The pub is part of The Duke of Westminster's estates and has the longest externally unsupported medieval window anywhere. Carry on downhill on the same side of the road towards the River Dee and have a look at the **Olde Kings Head** because it is old (17th century) and has a wonderful interior. There is now a very enthusiastic barman (Kieran), who is a real ale enthusiast. There are two hand pumps during the week and three at weekends. Local microbreweries are supported.

Over the cobbled road next and up some stone steps is the fabulous **Brewery Tap** (read all about it in the 2015 Good Beer Guide (GBG), page70).

A short totter further down the hill on the other side of the road is the **Cross Keys** (2015 GBG page71). Whilst not on the main drag but a short walk up the hill (Duke Street), from this pub you will find **The Albion**. This pub has the longest serving landlord in Chester (43+ years) and is my sort of pub (i.e. no chips nor children neither served nor admitted!). Unsurpassable corned beef hash and lots of WW1 memorabilia.

One the Chester's oldest inns is adjacent to the Roman bridge at the foot of the hill. **The Bear and Billet** offers great bar meals and is spread over three floors although the top one may only be of interest to those who love historic buildings. There is always a decent range of real ales.

All of the above are the opinion of Mike Sayers and checked Dec 2014 ... cheers!!!

Mike Sayers

[11]

## Doncaster Brewery Trip

On Saturday 15th November a good number of Scunthorpe and District members, boosted by friends from nearby branches, met up at Doncaster Station for a tour and tasting session at the nearby Doncaster Brewery.

We first visited the brewery tap after this year's beer festival but, as the premises were very much 'work in progress' with all the brewing equipment waiting to be moved to its new home, we arranged with the brewer to come back and visit later in the year once everything was up and running.

On arrival it was very clear to see that several improvements had had been made to the premises with a lot more comfortable seating available which added to a friendly, cosy atmosphere.

Ian Blaylock, proprietor and brewer, gave a very interesting and personal insight into his reasons for moving into brewing and how he literally built the brewery up from scratch and developed all the beers himself. Ian's commitment to Doncaster



and the local area came across strongly in both the naming of his beers and in community use of his premises to benefit local people and, in his own words, to 'give something back.'

Several beers were on offer that day of which we particularly enjoyed Pumpkin Porter and Mucky Bucket (both dark beers), and the KOYLI (a lighter beer named after the Kings Own Yorkshire Light Infantry).

Thanks also go to Ian's wife Alison for manning the pumps for all the thirsty customers on a very busy day as Doncaster Rovers were playing at home. She is also to be thanked, as was mentioned by Ian on several occasions during the talk, for reining him in when it comes to his brews, to passing his rigorous taster and quality procedures and getting them to the bar!

A mention must also go to the food arranged with the tour by the Yorkshire Pie House. The quality and value for money was excellent and the service from Andy the pie man was second to none.

We followed this trip up with a guided tour by Dave 'Sideburns' Hodgson of Doncaster CAMRA of several town centre pubs serving real ale which continue to improve in the town year on year.

Sarah Wullink

[10]

## Beer of the Festival Presentation to Magic Rock Brewery

In mid-December we visited Magic Rock Brewery in Huddersfield, who were the recipients of the Scunthorpe & District CAMRA Beer of the Festival award for their American West Coast inspired beer High Wire. We were welcomed by Joe, one of the Magic Rock brewing team (*see picture below with certificate*), who was also busy looking after some of their brews over the weekend. Despite this Joe was able to give us an overview of the brewing process that Magic Rock followed, including the use of barrel ageing in wooden whisky and sherry casks (*which has now become de rigeur among many craft brewers - Ed*). There was also time to try our hand at identifying a range of hops from their aroma – I think we were correct with Citra, but way off the mark with Columbus and Nelson Sauvin!

We then decamped back to the brewing floor where Magic Rock Ringmaster, Rapture and the magnificently strong Bearded Lady imperial stout (10.0% ABV), had been set up for us to sample. We proceeded to present Joe with the Beer of the Festival certificate, which he seemed pleased to receive, and enjoyed more of their excellent beers, for



which we had been charged a very modest cover price. Later we found about five or six similar certificates from other CAMRA branches proudly displayed in the staff toilet! In 2015 Magic Rock are planning a brewery upgrade, which should include a brewery tap, and they confidently expect plenty of visitors once this new facility is open. We then bade farewell to Joe with our thanks for the visit and



beers, pausing only to 'feel the magic' of a large rock outside the brewery (*see left*), before a short bus ride back into Huddersfield to take in the Sportsman, the Hand Drawn Monkey Tap & Bottle Shop and the Grove. A very enjoyable trip, despite heavy rain and a soaking later in the day!

Mark Elsome

[7]

## Pub & Brewery News

The **Priory** in Scunthorpe has had a makeover and owners Greene King have installed six handpumps to dispense both Greene King and guest real ales, all at £2.95 a pint. Worth a visit!

**M**ine hosts at the **Malt Shovel** in Ashby, Simon & Belinda Hall, have left after eight years in charge to have a long holiday, but hopefully to return as managers of a new alehouse themed pub in Lincoln in late Spring. Scunthorpe & District CAMRA presented them with a 'Special Thanks' certificate and leaving gifts in early January (see picture, right). In the immediate future



it should be business as usual as the pub has filled the vacancies from the existing Malt Shovel staff.

The **Nelthorpe Arms** in Brigg has completed the installation of a restaurant and now offers a range of tasty meals alongside the Greene King real ales and a range of rotating guest beers.

All change at the **Chancel** in Bottesford (again), as licensees Dave and Kat Frederiksen have moved on, to be replaced by Kay and Paul Spriggs. We wish them well.

The **Royal Oak** at Snitterby is staging an ongoing British Coastline beer festival, featuring three beers from each coastal county in turn. First up is Lincolnshire followed by Norfolk,

and then other counties going clockwise around the coast.

The **Butchers Arms** in Winterton is now making real ale a high priority serving three real ales during a recent visit, including Batemans XB and Adnams Ghostship in excellent condition.

The **Wheatsheaf** in Barton has undergone a complete refurbishment which has proved to be hugely popular with locals. There is also a new menu and the licensees have increased the number of real ales to three plus a guest, and are currently working with suppliers to decide on their selection of regular and guest ales for the future.

**Stables** in Barton changed hands towards the end of last year with changes to the menu and we'll be following developments on the beer front with interest.

### Christmas Crackers!

Christmas comes but once a year, and branch members joined in the festivities with a selection of (dubious?) accessories ...! [9]



### TRADING STANDARDS

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