

NEWSLETTER OF SCUNTHORPE & DISTRICT CAMPAIGN  
FOR REAL ALE

# IRON BREW

NOVEMBER 2017 - JANUARY 2018



**ONLY HERE FOR THE BEER!**  
AT THE 20<sup>TH</sup> ANNIVERSARY SCUNTHORPE BEER FESTIVAL

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## CHAIRMAN'S CHAT

### WELCOME

Hello again and welcome to the (late) Autumn edition of Iron Brew. The late arrival of Iron Brew is entirely due to the 20th Anniversary Scunthorpe Beer Festival, which was held in early October, and took up a lot of our time. Pleased to report that the festival was a great success – you can read more about the festival in our review in this issue.

Unfortunately our Branch Chairman, Mike Sayers, has had to step down due to ill health. We wish Mike well and would like to thank him for all his work for the branch over the last two years. I have taken on the role of Branch Chairman temporarily until the next Branch AGM scheduled for April 2018.

With the festive season on the horizon, it just remains for me to wish you and yours a very Merry Christmas and a Happy New Year on behalf of all in Scunthorpe & District CAMRA. Cheers!

**Mark Elsome**

## CONTRIBUTORS TO THIS ISSUE

Campaign for Real Ale, Mark Elsome,  
Dave Williams, Mike Sayers, Morning  
Advertiser, The Drinks Business



## IN PRAISE OF THE BERKELEY

### A SOUTHPORT CAMRA MEMBER'S VIEWPOINT

Yes, I can imagine the readers' first thoughts – Scunthorpe!!!

Well, the reason I ended up in Scunthorpe, which, after all, is not the most popular holiday destination for most people, goes as follows. I and our local CAMRA Chairman, Doug Macadam, had taken advantage last year of an offer run by Johnston Press in conjunction with Northern trains. And so, after discussing where we could go on the train from Southport, Doug suggested Cleethorpes and Grimsby on the Lincolnshire coast, which can be reached on Northern trains from Southport via Manchester and Sheffield. On this we decided that, rather than apply for a £10.00 ticket for one day, we would apply for a weekend ticket for two days and have an overnight stay. Hence the decision to look for some cheap accommodation, and that was the Travelodge at Scunthorpe, which ticked all the right boxes; it was cheap, it was central, and there were also a few local pubs to visit in the CAMRA Good Beer Guide. Now fair play to Doug, this was a great

idea and I was up for it. In fact I had been looking forward to visiting lots of new pubs in an area I had not been to for a number of years. However, that was until a dispute ensued between railway operators such as Northern trains and Merseyrail and the RMT trade union, all over the issue of introducing guardless trains on certain lines, with Northern trains being right in the thick of it. Therefore we learned some weeks previously that there would be a train strike from 8th-10th July, the weekend we planned to go away.

Anyhow, it was time to think out of the box, and Doug decided to drive to Scunthorpe instead. It was going to cost more, especially when my mate Frank Daly decided he no longer wanted to come, despite originally saying he would, which meant higher accommodation costs, paying for petrol and buying a bus ticket. Anyway, what the hell, I wanted to go anyway, that was until Doug decided he wanted to start off at 6 o'clock in the morning. So there I was, still eating my muesli at 5.55 am on Saturday 8th July, when I heard a tap on the window. Now how is it that Doug, when there is a CAMRA meeting taking place at 8 o'clock in the evening on the second Wednesday in the month always gets there late, despite chairing the meetings? But when it comes to giving me a lift at 6 o'clock in the morning he gets there early! What's that all about?

Anyway, I finished my breakfast, put on my shoes and we were off on time, Good Beer Guide and some money in my rucksack and an overnight bag due to the luxury of having the car.

We duly arrived in Scunthorpe at about 8.15 am, and waited for the next Stagecoach Bus



from the industrial park near our hotel, but more of that another time. Because I am not going to tell you about another pub crawl or bus tour taking in nineteen different pubs in Lincolnshire, but on this occasion just one of them, the Berkeley Hotel.

When we got to Scunthorpe and spotted the Travelodge where we were staying, three places caught my eye. One was the Tesco supermarket, because that was where the bus stop was which we needed to get our bus from. The second thing was Glanford Park, the home of Scunthorpe United, which was the first time a Football League club had built a modern all-purpose ground and sold its old one, in Scunthorpe's case the Old Show Ground, which I visited in the 1980s. The third thing of interest was the magnificent Berkeley Hotel, easily spotted at a major road junction by a roundabout. Straightaway I remarked to Doug, "that's one of the pubs in the Good Beer Guide" and I could not believe it was so close to where we were staying.

The Berkeley Hotel is a prominent pub with Bed & Breakfast accommodation located to the west of Scunthorpe town centre. It was built in 1940 and is named after Sir Berkeley Sheffield, baronet, who was the first Charter Mayor of Scunthorpe.



The hotel is built in an art deco style and retains most of its original features. On the ground floor is a public bar, lounge, dining room and spacious ballroom, one of the largest in Scunthorpe. On the first floor, accessible by the hotel's stylish art deco staircase, are eight comfortable en-suite bed and breakfast rooms. My next question to Doug when I heard this was "why didn't you book a room in here?"

Anyway, after travelling around Lincolnshire via Lincoln, Louth, Grimsby and Barton-upon-Humber, we caught the bus back to Scunthorpe and visited the pub between 9 and 10 o'clock. We made this our first port of call in Scunthorpe, because the Berkeley closed at 11 o'clock and the two other pubs we wanted to visit, the Malt Shovel and the Blue Bell, closed at midnight and 1 a.m. respectively.

On a mission with notepad and pen in hand once we got to the pub, it was a delight. A CAMRA National Inventory pub (which means it is a pub of historic or architectural importance); it had an outdoor drinking patio outside the ballroom.



There was another room on the right with a ladies cloakroom and a room on the left with a gentleman's cloakroom, the latter rather grand.



Perhaps not quite in the same league as the Philharmonic Dining Rooms in Liverpool (although I know I am biased), it was nonetheless rather grand.

And not only all this, but the beer was just £2.00 a pint, and it just happened to be my round! Of course seasoned beer drinkers may have guessed, but this was a Samuel Smith's public house, and they sell the cheapest beer in the land. The choice was Sam Smiths Old Brewery Bitter or nothing, but who's complaining at those prices!

The bar has a real open fire (although not lit while we were there, as it was one of the warmest days of the year), the Berkeley also sells good food, has free Wi-Fi, its own car park and ensuite bedrooms. In fact, if I ever book a flight again travelling from Robin Hood Airport (Doncaster/Sheffield airport) and need overnight accommodation, I will take my wife Yvonne there (I will have to now if she reads this article). I am not sure if anyone out there fancies a weekend in Scunthorpe, but if Liverpool or Everton (or Tranmere Rovers or Southport for that matter), gets drawn in a cup tie this season away to Scunthorpe United, then this is a must-visit pub.

We went to nineteen pubs this weekend, and this was the best by a country mile. A gem, an absolute delight and a national treasure. Who would have thought you could find a pub like this in a town best known for being home to the UK's largest steel processing centre?



**Dave Williams**  
CAMRA Southport & West  
Lancashire

*Thanks for the write-up Dave - glad you enjoyed your visit. One of these days we'll have to repay the compliment and visit some of the pubs in Merseyside – Ed.*

**Keep pubs afloat**  
Cut the tax burden on our pubs.

Breakdown of tax paid on a typical pint priced at £4

BUSINESS RATES	15p
VAT	67p
EXCISE DUTY	49p
OTHER TAXES	19p

**KEEP PUBS AFLOAT**  
**CAMRA CALLS FOR ACTION**

Did you know that pubs pay 2.8% of the UK's Business Rates Bill in England yet only generate 0.5% of business turnover?

The current business rates model is crippling thousands of pubs every year - which is why CAMRA is calling for an annual £5,000 business rate relief for all pubs in England - a move which would drive custom back to local pubs.

Pubs currently face a punitive tax burden, which sees the average pub pay £140,000 a year in direct taxes, or 34p in every £1 taken in the till. Ultimately, it's consumers like you who pay the price of this tax burden as publicans are forced to put up the prices.

On top of that, UK beer duty is still disproportionately high compared to other leading brewing nations in Europe. Typically when you spend £4 on a pint of beer in a pub:



**15P IS BUSINESS RATES  
49P IS BEER TAX  
67P IS VAT  
AND A FURTHER 15P IS  
OTHER TAXES**

# TAX NOW MAKES UP MORE THAN A THIRD OF THE COST OF YOUR PINT!

Action is needed to address this imbalance and allow brewers to invest in their businesses, and increase the variety of beers available to consumers.

You can lobby your MP on these issues by visiting the CAMRA website:

[www.camra.org.uk/keeppubsafloat](http://www.camra.org.uk/keeppubsafloat)

Without your support, our valued local pubs may continue to close.

## Campaign for Real Ale




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## PUB AND BREWERY NEWS

The Jolly Sailor in Gunness has reopened for business after being closed for some time. The new licensees are Mark & Bev Wilson. No real ale as yet, but they're currently looking for a local supplier who can fit them a handpump.



Axholme Brewery of Crowle has announced plans to open a new brewery in a former church in Grimsby. Permission is being sought to change the use of what was St Barnabas Church on King Edward Street to quadruple the brewery capacity. The current brewery at the 7 Lakes Leisure Park will continue in order to retain its Isle of Axholme roots.



The disused New Trent Inn at Ealand may be about to get a new lease of life. Plans are

## PUB AND BREWERY NEWS

afoot to demolish the old pub and build a new one on the same site.

New licensees at the Malt Shovel in Ashby, where Steven & Anita Pyatt have taken over the reins. They have a long association with the pub trade and have run their own pubs, pubs for Marstons and recently ran a pub in the Cotswolds. We wish them well.



A strange reaction earlier in the year at the Beckwood in Bottesford and the Queensway in Scunthorpe, where both refused to take Iron Brew due (they said) to it carrying adverts for other pubs and breweries. What they seem to forget is:

a) The newsletter publisher sources all the advertising to pay for producing the magazine – you don't get something for nothing! Scunthorpe & District CAMRA has no involvement with this process.

b) They can always advertise in the newsletter themselves. Iron Brew is all about promoting real ale and the pubs that serve it – both pubs have real ale, so why not do it? Let's hope they see sense and change their minds!



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## A BEER ODYSSEY

### CRAFT BEER IN CRETE

Since 2005 I have been a regular visitor to Crete where finding a decent pint has been impossible. It was an island where only lager boys got any choice, albeit the three main ones are now all brewed by the same company. Last year there were positive signs of change when I discovered Xarma (pronounce the X as an 'H'), beers from Chania. They brew both a dark and light unfiltered beer that is much tastier than the usual Mythos! Brinks of Rethymnon are in on the act but I have yet to find these on draught.

This year's trip was a revelation. Whilst promenading down the main beach road the sign for 'The Beer House' seemed worthy of investigation. The beers were supplied by SOLO - a local microbrewery, whose range of six was really good. Their mission statement states that 'Solo is not just any beer but a craft beer with soul. Anthropocentric, proud and uncompromising by nature, obsessed with the idea that good beer is a human right, Solo is addressed to all of you who desire a perfect beer'. ([www.solobeer.gr](http://www.solobeer.gr))

At this early stage of their development they are not brewing for profit but create and experiment while calling beer lovers and enthusiasts for interaction.

My other half and I tried their Imperial Stout at 9% ABV which was served with a piece of bitter dark chocolate. It was totally black and very rich and one of the finest stouts I have sampled. Also available was their Classic Belgian (6.5%), White Pale Ale (6%), IPA (7.5%), Imperial IPA (10%) and a Porter (7%).

The manager was delighted to talk beers with us and we had tasters of the range from above. He told me that they were looking to sell Solo beers in Iraklion and Chania and I suggested that they use the same outlet name to create a brand throughout the island in due course. I look forward to our next trip to see how things have progressed.

**Mike Sayers**





## 4TH GRIMSBY BEER FESTIVAL

**MATRIX BAR 23-25  
NOVEMBER**

The 4th Grimsby Beer Festival takes place at the Matrix Bar near Grimsby Rail Station from 23-25 November (Thurs – Sat). Like our own festival, this is a small event with just 24 beers and a selection of ciders, but always manages to have an interesting range of both. The venue isn't the biggest I've ever been to, but the festival is well worth trying. Members of Scunthorpe & District CAMRA will be boarding a train on the Thursday for the short haul to Grimsby to sample some tasty brews. The Matrix Bar is only a two minute walk from the station, and there's the added advantage of being able

to visit the Yarborough Hotel as well, a large Wetherspoon pub with an extensive range of beers. See you there!

**Mark Elsome**

GRIMSBY & N.E. Lincs CAMRA  
**4th Beer Festival**  
23<sup>RD</sup> - 25<sup>TH</sup> NOVEMBER 2017  
**24 BEERS + CIDERS**  
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WETHERSPOON'S YARBOROUGH HOTEL

## BRANCH DIARY

### THURSDAY 23 NOVEMBER 11AM

Trip by train to 4th Grimsby Beer Festival  
Matrix Bar, Grimsby

### FRIDAY 1 DECEMBER 10AM

Trip by train for Xmas Pub Crawl of York

### FRIDAY 15 DECEMBER 5PM

Branch Xmas Party  
Yarborough Hunt, Brigg

### FRIDAY 12 JANUARY 11AM

Trip by bus (and taxi) to Atom Brewery for  
Beer of the Festival Award, followed by Pub  
Crawl of Hull  
Atom Brewery, Malmo Road, Hull

### THURSDAY 25 JANUARY 10AM

Trip by train to Manchester Beer & Cider  
Festival  
Manchester Central, Manchester



## INNIS & GUNN FACE BACKLASH OVER 'BARREL-AGED BEER' CLAIMS

### DISPUTE OVER 'BARREL INTO BEER' METHOD

Scottish brewer Innis & Gunn has been criticised after unveiling a new brewing process that led it to claim 100% of its beers were barrel-aged. The new technique involves breaking up bourbon and rum barrels and toasting the pieces, before circulating the beer through them for between five and ten days. The brewery claimed the new process meant its beers could be called barrel-aged as opposed to oak-aged.

However other breweries and commentators have begged to differ, saying that adding bits of old barrel to impart flavor to a beer was not the same as ageing the beer in a whole barrel.

Brewer and founder of Innis & Gunn, Dougal Gunn Sharp responded to the criticism by saying, 'We have replaced oak chips with bourbon barrel or Jamaican rum barrel pieces which returns our core range of

beers back to being 100% barrel-aged. This is an unconventional method that turns the traditional process on its head to create more consistent barrel-aged beer without losing any of the rich depth of flavour. While this is not the traditional use of barrels, we are being clear about how we make our beers by putting the 'barrel into the beer'. This detail can be found on our packaging and on our website'

The process of flavouring wines with



wood chips or staves (generally to quickly impart an oaky/vanilla/ coconut note) is allowed in the wine industry, and is used predominantly for more entry-level wines as it is cheaper than ageing in expensive new barrels. But wines that use the technique are not allowed to say that the final wine is 'barrel-aged', usually using soft euphemisms such as 'oak-influenced' or oak' flavoured' instead.

Manchester CAMRA activist John Clarke had the last word, saying, 'Is it just me but surely "barrel aged" means actually aged in an actual barrel? Or have I missed something?' As always you pay your money and you take your choice!

**Morning Advertiser/The Drinks Business**



**BEER**

## REVIEW OF 20TH ANNIVERSARY SCUNTHORPE BEER FESTIVAL

### HOW DID IT GO?

The 20th anniversary of the Scunthorpe Beer Festival took place at the Royal Hotel from 5 – 8 October 2017. With this being somewhat of a milestone event, we featured some favourite beers and breweries from the last seven years on a 'Festival Favourites Bar' (to coincide with the festival starting up again after a three year hiatus), plus some classic ales and the best from some of the newer 'craft' breweries – or at least those craft breweries still committed to cask beer. I'm pleased to say that our choice of beers seemed to be liked by almost everyone, and all those who offered an opinion were very positive about the beers, the venue and the festival in general.



The beers sold well across the range and in the Beer of the Festival vote, there was a tie between Atom Schrodinger's Cat (3.5% ABV), a low strength, but hoppy amber ale, and Titanic Cherry Dark (4.4%), a dark beer with a pronounced cherry flavor. We hope to visit at least one of these breweries in the not too distant future to present the Beer of the Festival award.

The beers on the Dark Beer Trail also sold well, and when I was on the bar I was quite surprised by how many people were taking part in it! The two ciders and the perry didn't sell as well as we'd hoped, but putting a positive spin on it, maybe it was because the beers were so good?



The tombola was again very popular - I have to say there were some very good prizes this year - and had to be restocked a couple of times to keep it going through to the last session on Sunday afternoon.

Sales of the new 2018 CAMRA Good Beer Guide and the Axholme bottled version of the Iron Brew festival special were steady throughout, and we also sold a few festival T-shirts. We signed up a handful of new CAMRA members, who we now hope to see at branch events in the future.

There was a muted response to our call for fancy dress on the Saturday evening, but at least some of the staff were able to dress up in their favourite costumes!



We half expected crowds of Wigan fans to descend on the festival on Saturday afternoon before the football, but it just didn't happen! This was despite us getting in touch with Wigan CAMRA beforehand!

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We still got a good crowd of people in though, just not from Wigan, and decided on a softer approach with a Dingbats quiz later on in the afternoon. The winning team is pictured with their prize of bottled beers.

The Friday and Saturday night sessions were very well attended, and the bar staff were kept busy throughout keeping everyone's glass filled up. I know that because I was on the bar for a while on both nights.

The winner of a new 2018 CAMRA Good Beer Guide in the Beer of the Festival Vote draw was Mark Long of Grimsby. Well done to Mark!

There was a relaxed, good-humoured atmosphere throughout as people just got on with enjoying the beers and ciders, and overall we're very pleased with how it all went. Thanks to everyone who came along to help us celebrate our 20th anniversary – we trust you enjoyed yourselves. Thanks to all our generous sponsors, those who loaned us equipment, and to Phil White and his team from Radio Humberside for their broadcast. And a big, big thank you to all the volunteer staff who helped to set up and run the festival, often working long hours to ensure the festival ran smoothly – we salute you!

Until next time ...!

**Mark Elsome**





## CASK V KEG ARGUMENT REDUNDANT?

FOCUS SHOULD BE ON  
QUALITY

Focusing on the dispense method used in brewing beer 'divides drinkers instead of uniting them', says Sean Knight, head of leading London craft brewery Fourpure Brewing Co. He said, "The whole idea of cask v keg is kind of redundant. We should be focusing on better quality beer of all types. The bigger problem in the industry at the moment is quality of beer, and you can get bad quality beer in both cask and keg".

He went on to say, "Overall we should be looking to promote the best beer in both formats, rather than trying to say one is better than the other. I came from a cask brewery before I worked here, and just this weekend have been drinking Harvey's Best Bitter as well as some Cloudwater. I'll drink any format of beer as long as it's made well".


Knight explained Fourpure's decision to focus exclusively on keg beer saying, "I think the style of beers we produce suit kegs and cans much better. If you're brewing traditional English best bitters, then I personally wouldn't put that into keg; it tastes great in cask. But if you're making an 8% plus double IPA, you probably won't sell that quickly enough in cask".

On the subject of beer quality Knight said, "Quality has to run through the whole chain and feed back into continuous improvement. Both keg and cask breweries need that, and it's not about which one is better or which one is worse".




*Do you agree with Sean Knight? Let us know and we'll print your responses - Ed.*

### Morning Advertiser



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## AUTUMN PUB OF THE SEASON: THE DOG & GUN, EAST BUTTERWICK

TRENTSIDE PUB IS THIS SEASON'S WINNER

Our Autumn Pub of the Season award goes to the Dog & Gun brewpub, situated close to the banks of the River Trent at East Butterwick.

In October 2016 Andy Clarke, who owned fish & chip businesses in Upton and Scotter, decided to buy one of his favourite pubs when previous licensees Dixie and Judy Dean opted to retire. He installed Joe Nash as manager (which was his first pub), and retained the services of brewer Richard Storrs, who had previously worked for Dixie, founder of the DarkTribe microbrewery on the premises.

The deal included all the DarkTribe beer recipes, and Richard has since brewed a wide range of DarkTribe beers including a new beer, Top Honcho at 4.7% ABV. The beers are also sent out into the free trade and both the Eight Jolly Brewers in

Gainsborough and the Half Moon Inn at Willingham-on-Stow are regular customers. Andy has tried to retain the character of this traditional village pub and has made slow, sympathetic improvements along the way. The bar area has been redecorated and the walls adorned with a selection of pumpclips and brewery mirrors, and the back room upgraded with rustic furniture to provide a dining area. The pub darts area has also been upgraded with new furniture.



Recently they have started to offer a varied selection of hot food from Thursday to Sunday, cooked over a coal range. The menu includes some mouth-watering dishes such as Rib Eye Steak, Chicken Kerala Curry, Belly Pork and Smoked Haddock and Cod Chowder among others, all at reasonable prices. Food hours are from opening until 9 pm. Plans are also in hand to introduce Sunday lunches between 12 -3 pm in the near future.

George Clarke (Andy's son) is the chef, and Andy's wife Sally also helps out behind the bar. The pub has recently adjusted its opening hours for winter, and now opens from 4-11 pm during the week (9 pm close on Monday), and 12-11 on Saturday and Sunday.

We congratulate Andy, Joe, Richard, George and Sally on their award. The Pub of the Season certificate was presented to the Dog & Gun on Tuesday 7 November.

**Mark Elsome**



## A DAY AT THE RACECOURSE

### VISIT TO YORK FESTIVAL

On a grey September morning, a group of Scunthorpe & District CAMRA members boarded a train and headed off to York. Our aim was to visit the York Beer Festival, held in a giant marquee in front of the grandstand on York racecourse.

Our first port of call however was the ever excellent York Tap on York Station, before catching the festival bus service to the venue.

The scale of the festival is staggering, and we had some tasty beers (from a choice of 500), before the journey home. A great festival, and recommended.

**Mark Elsome**



## CHURCH END BREWERY WINS CHAMPION'S GONG AT GBBF

### WINNERS ROUND-UP

Old news now we know, but in case you missed it, the results from the prestigious Champion Beer of Britain competition at the CAMRA Great British Beer Festival were as follows:

**Gold: Church End's Goat's Milk**, a bitter ale with a delicate blend of pale barley, crystal malt, oats and aromatic hops.

**Silver: Bishop Nick's Ridley's Rite**, a pale ale with a floral aroma and satisfying bitterness.

**Bronze: Tiny Rebel's Cwtch**, a red ale with a blend of six caramel malts and three citrus American hops.

The award comes after almost a year of local tasting panels and regional heats resulting in the best beers from across the UK being invited to compete at the Great British Beer Festival.

Final judging for the competition was held at the beer festival at Olympia in London, which opened its doors to the public on 8 August.

**Campaign for Real Ale**

# Join up, join in, join the campaign



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## Join CAMRA today

Enter your details and complete the Direct Debit form below to get 15 months for the price of 12 for the first year and save £2 on your membership fee.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinup](http://www.camra.org.uk/joinup) or call 01727 798440. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

### Your details:

Title ..... Surname .....  
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Single Membership (UK & EU)	£25 <input type="checkbox"/>	£27 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£30.50 <input type="checkbox"/>	£32.50 <input type="checkbox"/>

\*For information on Young Member and other concessionary rates please visit [www.camra.org.uk/membership-rates](http://www.camra.org.uk/membership-rates) or call 01727 798440.

### Partner's Details (if Joint Membership)

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Date of Birth (dd/mm/yyyy) .....  
Joint member's Email .....  
Joint member's Tel No .....

I/we wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association these are available at [camra.org.uk/memorandum](http://camra.org.uk/memorandum)

Signed .....

Date .....

Applications will be processed within 21 days of receipt of this form: 04/7

Instruction to your Bank or Building Society to pay by Direct Debit		DIRECT Debit	
Please fill in the whole form using a ball point pen and send to: Campaign for Real Ale Ltd, 230 Hatfield Road St. Albans, Herts AL1 4LW		This Guarantee should be detached and retained by the payer.	
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# CHRISTMAS CHEER FROM BRADFIELD BREWERY

Come and visit our brewery shop where you'll find a great range of Farmers Ales available in bottles, jugs, 5ltr mini kegs and 10ltr "beer in a box".

You'll also find a great range of high quality and practical gifts, clothing and merchandise – ideal for the "Farmers fan" in your life!

**SAMPLING  
WEEKENDS  
THROUGHOUT DECEMBER**  
Come along, sample our beers  
and try before you buy!

## NOW AVAILABLE **FARMERS BELGIAN BLUE** IN BOTTLES & MINI KEGS

From November – our incredibly popular festive tippie will be available in 500ml bottles and 5 litre mini kegs (while stocks last)

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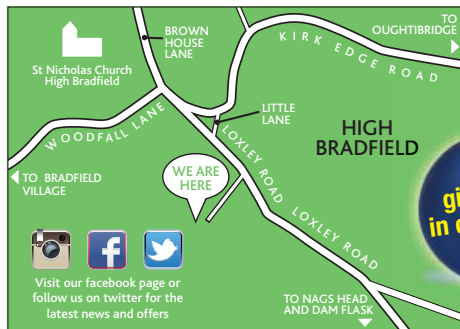
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1ST, 7TH & 8TH, 14TH & 15TH,  
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**ON-SITE BREWERY SHOP OPEN:  
MON – FRI 8AM – 4PM & SAT 10AM – 4PM**

**AND every Sunday in December: 10am-2pm  
Christmas Eve and New Years Eve (Sunday 31st): 10am-2pm  
Wed 27th to Fri 29th Dec: 8am-4pm. Sat 30th Dec: 10am-4pm**

**CLOSED - Christmas Day, Boxing Day, New Year's Day & Mon 1st Jan 2018**

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