

Branch Diary

- Sat April 4**
12 noon Branch AGM, Dog & Gun, East Butterwick.
- Sat 18 April**
10 am Trip by train to Doncaster Beerex, the Hub, Doncaster
- Tues 21 April**
830 pm Branch Meeting, Blue Bell, Scunthorpe
- Sat 25 April**
12 noon Spring Pub of the Season, Bird in the Barley, Messingham
- Sat 16 May**
10 am Trip by rail to Barrow Hill Rail Ale Festival, Chestfield
- Sat 13 June**
10 am Trip by rail and tram to Kelham Island Brewery, Sheffield



Iron Brew

Newsletter of Scunthorpe & District

Campaign for Real Ale



CAMRA
FOR
REAL ALE

FREE

Spring 2009

FREE

HIGHLIGHTS IN THIS ISSUE

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CAMRA Welcomes Plans to End Below Cost Alcohol Sales

CAMRA is backing moves by the Scottish Government to prevent supermarkets selling alcohol at a loss. This move would support well-run community pubs that provide a safe and sociable environment for the consumption of alcohol. CAMRA launched its campaign against the sale of alcohol at a loss back in January 2007 when research revealed that alcohol was being sold for less than the price of bottled water. Supermarket loss leaders have led to a dramatic widening of the price differential between on and off trade and are contributing to the closure of nearly 6 pubs a day. Mike Benner, CAMRA Chief Executive said, "It is irresponsible and reckless for the major supermarkets to sell alcohol at below cost. A person who is addicted to alcohol is completely

(cont. on page 2)

The Bird in the Barley

Northfield Road, Messingham: Tel 01724 764744

Email: birdinthebarley.messingham@virgin.net

Traditional Country Pub serving traditional home-cooked food, made from the finest ingredients from local suppliers

New 30-seat Conservatory Dining Area

Fully refurbished Bar Area

Bar Hours:

Tues-Sat 1130am-3pm & 530-11pm

Sun 12noon-3pm & 6-11pm

Food Served:

Tues-Sat 12noon-2pm

& 6-9pm

Sun 12noon-2.30pm

& 6-8pm

Menu from Snacks to Full Menu

Lunchtime Specials Tues-Sat £5.25

No Smoking throughout

Cask Pedigree, Jennings Snecklifter

plus 2 rotating guest ales

2009 CAMRA Good Beer Guide

FREE!

1/3 pint cask ale
with this ad

IRON BREW

Published quarterly by Scunthorpe
& District Campaign for Real Ale.

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Branch Committee

Branch Chairman: Mark Elsome
(Tel: 01724 331056)

Branch Treasurer: Chris Lyon
(Tel: 01724 761217)

Branch Secretary: Colin Gelder
(Tel: 01724 764708)

Membership Secretary:
Paul Williams (Tel: 01673 818109)

Social Secretary:
Sarah Wullink
(Tel: 07840155637) (m)

free to buy an enormous amount of alcohol at ridiculously low cost and then consume it, either at home or on the streets. It is well documented that irresponsible price promotions in the off trade are a major cause of binge drinking and alcohol related disorder."

"Well-run community pubs are being undermined as a result of unfair competition from the major supermarkets selling alcohol at below cost. Supermarkets are subsidising alcohol loss leaders by higher prices elsewhere in their stores which is not something a pub can do."

"Well-run community pubs abide by high standards which help encourage the sensible and responsible consumption of alcohol. These pubs are also at the heart of their communities providing an irreplaceable venue for socialising, sporting, community and charity activity."



PUB & BREWERY NEWS

Ambitious plans at the **Royal Oak**, Snitterby, to build a microbrewery on the site, with the current working title of the **Weeping Ash Brewery**. Licensee David Murray plans to take his time with the project, so don't expect anything to happen overnight, but this is excellent news for the pub and local real ale drinkers alike.

We have been in discussion with the **River Don Tavern** at Eastoft about holding a joint beer festival at the pub. Preliminary plans have been agreed and all being well we hope to stage the event in September, which also marks licensee Gordon Crowe's 10th year at the pub. The River Don's summer beer festival will still take place as normal.

To support National Cask Ale Week, we are holding the branch AGM at the **Dog & Gun** at East Butterwick on Saturday 4 April, starting at 12 noon. It is hoped that the resurrected DarkTribe Guinness Stout will be available. All branch members are welcome.

The **White Horse** in Brigg has re-opened after it was hastily shut down earlier this year. A temporary manager is in charge, until a permanent licensee can be appointed. Let's hope the pub can survive and now go from strength to strength.

TRADING STANDARDS

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

SCUNTHORPE TRADING STANDARDS

TEL: 01724 297664

Beer Jokes

A gorilla walks into a bar, pulls up a stool, and orders a beer. The bartender pours him a tall, frothy pint and says, "That'll be four pounds." As the gorilla is paying for his beer, the bartender adds, "You know ... we don't get many gorillas in here." To which the gorilla replies, "At four pounds a pint, it's no wonder ..." *(OK, I know it's an old joke, but I still think it's funny. Just me then!)*



Two old Irishmen were holding up the bar at the local pub, reminiscing and drinking as they were wont to do, when one became quite melancholy and asked his friend, "Sean, when my time comes and I pass on, can you do me a favor?" His friend replies, "Liam, you've been my friend for nigh on thirty years ... just ask and I'll do it for you. What would you like me to do?" The first one said, "Sean, on me mantelpiece at home is an old, old bottle of fine Irish whiskey. When they bury me, would you be mindin' it if ye poured it over me grave?" And the second one gravely replies, "Liam, you know I'll be honoured to do as you ask, but I'm wonderin', would you mind if I passed it through me kidneys first?"

A Visit to Oakwood

On a brisk Thursday evening in February, a group of Scunthorpe CAMRA members visited the Rotherham Beer Festival at Oakwood College. We think this is one of the best real ale festivals around, with a huge selection of beers located in geographically themed bars, running the length and breadth of the college. All beers were in excellent condition, ranging from session beers and milds at 4% ABV and less, to lunatic brews such as Spire Brewery's The Wall at 12%! Live music was also featured, and on the night this ranged from blues rock through to a Pink Floyd tribute band, but all away from the main thoroughfare in separate rooms. Well done to Rotherham CAMRA for staging another great event.



Pub of the Season Spring 2009 The Bird in the Barley, Messingham

Our Pub of the Season award for Spring 2009 goes to the Bird in the Barley in Messingham. Situated slightly laid back from the main road just before Messingham (travelling from Scunthorpe), the pub is gaining a reputation for being one of the best dining places around, (word of mouth being an even better recommendation than any good beer of food guide). However, far from being considered a gastropub, the Bird in the Barley is attracting a growing number of discerning drinkers, happy to sit and relax on the leather sofas and chairs with their drinks in the quiet, warm and comfortable drinking area.

The owners, William and Debbie Jackson, who previously ran operations at the Wortley House Hotel and who have run this pub now for five years, are happy to think that their pub caters for all types of customer, ranging from groups of people out celebrating with a meal and a drink, to friends out for a pint and a chat, to people on their own being able to drink and relax and not feel intimidated in their surroundings.

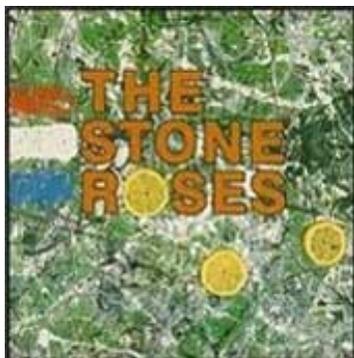
The bar manager, Simon Roach, as well as keeping a good selection of wines, spirits and keg ales, also keeps three cask ales (sometimes four!), usually with Jennings Snecklifter and Marstons Pedigree as regulars, with two rotating guest ales, which have recently included Wychwood Hobgoblin.

The Bird in the Barley is a great place to eat or drink, and is a regular entry in the annual CAMRA Good Beer Guide. We hope you will be able to join us for the presentation of the Pub of the Season award on Saturday 25 April at 1230 pm.

Beverley Branton

Classic Albums No. 27: The Stone Roses/The Very Best of the Stone Roses (Silvertone)

The Stone Roses came to the fore with other bands from the north west of England such as the Happy Mondays and Inspiral Carpets, as purveyors of the late 80's and early 90's ecstasy-fuelled 'Madchester' music scene. Combining Byrds-like jangly guitars, dance rhythms and psychedelia with the attitude of The Rolling Stones, their first album became a classic of the genre. Fronted by cheeky lead singer Ian Brown, their songs were reinforced with a rock solid rhythm section and the swirling guitar work of John Squire.



Their assured live performances were the result of a long period of rehearsal and practice, and this also bore fruit on their debut album. Songs such as *She Bangs The Drums* and *Waterfall* were instant pop classics, while other tracks *Made of Stone* and *This Is The One* are not far behind in quality. They poke fun at the almost messianic anticipation of their fan base with two tracks that bookend the album, *I Wanna Be Adored* and the extraordinary 8-minute *I Am The Resurrection*.

Unfortunately at the height of their fame, they were racked by internal squabbles and ill-advised by bad management, and their follow-up album, *Second Coming*, did not appear for five years. By this time the pop scene had moved on, and the Roses sound had become indecipherable from any number of sub-Led Zeppelin rock bands. Disappointed with the hostile reception to their second album, they broke up soon afterwards.

Ian Brown went on to forge a successful solo career, while John Squire flourished briefly in the Seahorses, but has since made his living as an artist. The Stone Roses managed to encapsulate the free spirit of their era, while creating a fresh, vibrant sound from their source material of sixties rock and pop.

The compilation album, *The Very Best of the Stone Roses*, provides a good overview of their recorded work. It contains much of their acclaimed debut album, the better tracks from *Second Coming* such as *Breaking Into Heaven*, *Ten Storey Love Song* and *Love Spreads*, plus most of their single releases including *Elephant Stone*, *Sally Cinnamon* and the glorious folly that is the 9-minute dance epic *Fool's Gold*. Take your pick! [4]

Mild in May

Once again during the month of May, CAMRA will be asking pubs to feature real draught milds to promote this great, but undervalued style of beer. And this year they have some help from J D Wetherspoon, who have announced that they will have four different milds available in some of their outlets during May. These can easily be identifiable by the mild pump clip crowners (see right), that will be visible at the point of sale:



The milds will include:

Moorhouse's Black Cat (3.4% ABV)
B&T Black Dragon (4.3% ABV)
Marstons Merrie Monk (4.5% ABV)
Ramsbury Hell's Highway (3.8% ABV)
There may also be additional milds available from local brewers in selected pubs. In our area of the East Midlands we are not overburdened with local milds, but the following are regularly available:

Batemans Dark Mild (3.0%)
Brunswick Mild (3.6%)
Castle Rock Black Gold (3.5%)
DarkTribe Honey Mild (3.6%)
Everards Chocolate Ale (3.3%)
Grainstore Rutland Panther (3.4%)
Why not ask your local licensee if he or she will stock one of these superb milds during May? What they lack in strength, they more than make up for in flavour. We hope to persuade one of our local pubs to participate in National Mild Day on May 9, and stock a real mild or two. So look out for real milds, not only during May, but all year round, and give your taste buds a surprise treat! [13]

Nelthorpe Arms

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DN18 6HW

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Tel: 01652 635235

Real Ales Available
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Live Music every Saturday
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Parties catered for

Minimum Price Proposed for Alcohol to Target Binge Drinking

The Government's Chief Medical Officer has proposed the setting of a minimum price for alcoholic drinks to end the practice of supermarkets and others selling certain wines, beers and spirits below cost as "loss leaders". Sir Liam Donaldson has suggested a price of 50p per unit of alcohol will suppress alcohol consumption by 7%, by making binge drinking less attractive, especially to younger drinkers. This could quadruple the price of some supermarket own brand beers and double the price of certain spirits. Prices of beers and other alcoholic drinks in pubs would be unaffected as these are already sold well above the proposed minimum level. A couple of examples should illustrate how prices would change:

Shepherd Neame Bishop's Finger 500 ml, 5.4% ABV, 3 units of alcohol.

Current price **£1.24** (Waitrose); proposed **£1.50**

Beck's Bier 4 x 440 ml, 5% ABV, 8.8 units of alcohol. Current price **£3.98** (Sainsburys); proposed **£4.40**

And for a cheap bottle of plonk:

Chilean Cabernet Sauvignon 750 ml, 13% ABV, 9.8 units of alcohol, Current price **£2.92** (Tesco); proposed **£4.50**

The model that is being drawn on is used in Canada, where the Canadian Government has set minimum prices for different drinks, based on alcohol content, which appears to have been effective in reducing demand.



Despite this the Government is currently loathe to act on Sir Liam Donaldson's proposals in a time of 'economic difficulty'. However CAMRA has branded the Prime Minister's claim that he does not wish to penalise the "sensible majority of moderate drinkers" as hypocritical. Last year the Government increased tax on beer by an eye watering 18%, a move which has penalised responsible drinkers and contributed to the loss of nearly 6 pubs a day. Chief Executive Mike Benner said, "If the Prime Minister genuinely wishes to avoid penalising the

majority of moderate drinkers, then he must abandon plans for annual above inflation increases in the tax on beer and endorse action to prevent the major supermarkets undermining pubs by selling alcohol at a loss."

[12]

The Malt Shovel

Ashby High Street
Scunthorpe DN16 2JP
Tel: 01724 843318



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Teatime Specials available 5 – 8pm Mon – Sat
(try our homemade steak pie!)

We look forward to welcoming you!

Gainsborough CAMRA Page

With the closure of yet another Gainsborough pub, the Yarborough Hotel, (as it was formerly known) what a refreshing piece of news that as from Monday 9th March, the price of all real ales from the Springhead Brewery have been cut, and some of the pubs (albeit mainly in Newark), are passing those savings onto us, the drinking public. This will mean that Springhead Liberty will be £1.80 a pint and Roaring Meg at 5%, a recession busting £2.20. It's not known exactly for how long this price drop will be available, but hopefully Springhead will have set the benchmark for other breweries to follow their lead. Why not ask your local if they can get Springhead beers? The Canutes in Gainsborough have (at time of writing this), three real ales on at UNDER £2.00 a pint, one of which is Springheads Puritan's Porter at £1.85. You never know, if this price reduction is a success they may prolong the price reduction. Wasn't it James Cohen of Tesco's fame that said, "Pile it high, sell it cheap"? If one can do it, surely they all can?

GREAT NEWS FOR GAINSBOROUGH CAMRA

The Gainsborough branch of CAMRA have been approached to organise a beer festival for this October. It will be run in conjunction with the Town Council's "OCTOBERFEST 2009", and at the same time as the now well established Gainsborough Folk Festival, so should run from Thursday 15th – Sunday 18th October. More details when we have them.

The Gainsborough CAMRA awards for the Pub of the Season (POTS) & Pub of the Year (POTY) were chosen at the AGM.

They are as follows: POTS, The Blues Club. The club's beer variety and the quality of its beers have risen dramatically over the past year or so, and this award signifies the fact. The club admits CAMRA members to the bar and lounge. The POTY is The Half Moon at Willingham. Once again this village Brewpub has led the way with its variety & quality, no more to be said except catch the bus (100 Lincoln service), on a Saturday, book fish & chips before you go, and have a good time with his beers. Our entries for the GBC are selected, but you'll have to buy the Guide later this year to find out what they are!

The next beer festival at The Mallard on Worksop Station is on April 24th & 25th. That's all for now.

Kev Taylor
[6]

Winter Pub of the Season – The Wheatsheaf, Barton-upon-Humber



Branch Social Secretary Sarah Wullink made the presentation to Wheatsheaf licensees Jim and Sarah Woodhouse during early March. Real ales on the day were Theakston Bitter, Black Sheep Bitter, Wells Bombardier and Shepherd Neame Spitfire. After some wholesome pub grub, an enjoyable afternoon was had by all. In an earlier interview with local food magazine *Scoff*, Sarah said, "We're so proud of the CAMRA award. We had no idea anyone from CAMRA had visited. We just try to give a great service to everyone"

Picture courtesy of Scoff

[11]

National Winter Ales Festival Winners

Oakham's Attila from Cambridgeshire was crowned the Supreme Champion Winter Beer of Britain 2009 by a panel of judges at the CAMRA National Winter Ales Festival in Manchester. The 7.5% ABV barley wine is described by the brewer as having 'fruity notes and an elderflower aroma, with the taste of ripe red berries and citrus fruit and a long bitter fruity finish.'

Other category winners were:

Old Ales & Strong Milds

Gold: Sarah Hughes, Dark Ruby

Silver: Bryncelyn, Buddy
Marvelous

Bronze: Orkney Dark Island &
Theakston Old Peculier

Stouts

Gold: Bristol Beer Factory, Milk
Stout

Silver: Beowulf, Dragon Smoke
Stout

Bronze: Spire Sgt. Pepper Stout

Porters

Gold: Elland Brewery, 1872
Porter

Silver: Fullers London Porter &
Townes Pynot Porter

Barley Wines

Gold: Oakham Attila

Silver: Hogs Back A over T
Bronze: Otley 08

John Bryan, Head Brewer of Oakham Brewery, was delighted at hearing the results. "To win this award is fantastic for us. Each batch takes around 5-6 months, and this award shows it's time well spent."

[10]



Black Horse Inn

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www.blackhorseinnblyton.co.uk

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Tom Woods, Fugelestou
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Kelham Island Tavern wins CAMRA Pub of the Year Accolade

Sheffield's Kelham Island Tavern has been crowned CAMRA's National Pub of the Year 2008. The pub has been a CAMRA Sheffield Pub of the Year for the last four years, and was a past regional winner in both 2004 and 2007. It is also listed in the CAMRA Good Beer Guide 2009.

Licensee Trevor Wraith bought the property in 2001 with the uphill task of turning a semi-derelict site with a damaged roof into an award-winning pub. After a number of repairs and a lot of hard work, the pub re-opened in March 2002. Trade boomed from day one thanks to a loyal community clientele. It has an impressive 10 permanent handpumps, including two that always dispense a mild and a stout/porter. A visit in the warmer months enables you to sample the pub's multi-award winning sub-tropical beer garden - a true gem, and well worth its success.

Winner

"Tastes of Lincolnshire"

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Full English Breakfast is available

Axe The Tax Latest

The "Axe The Beer Tax" campaign brings together all those with an interest in saving the British pub. CAMRA and the British Beer and Pub Association (BBPA) have launched this campaign because a great British tradition is under threat. They want to work with as many politicians, organisations and individuals as possible. If you back their aims, please pledge your support at www.axethebeertax.com

Their joint demands to the Chancellor are:

1. To axe plans to increase beer tax even further.
2. To enforce existing laws to deal firmly with irresponsible drinkers and premises.
3. To end the irresponsible promotion of alcohol.
4. To trust adults to make informed choices, not punish them for the actions of an irresponsible minority.
5. To support the British pub as a vital part of local communities.



The Facebook Group supporting the "Axe the Beer Tax - Save the Pub" campaign has received the support of over 40,000 members.

An interesting fact from the website is that UK alcohol consumption fell by just over 3% in 2008, according to new figures compiled by the BBPA. Evidence of this sharp fall has resulted from a BBPA analysis of data from HM Revenue & Customs for 2008.

According to the Government's own calculation of alcohol harm, this fall has resulted in a saving to the economy of £804 million, this year alone. This means there can be no justification for further, punitive alcohol tax increases and red tape that will put many more pubs out of business. The latest fall confirms the pattern of a downward trend in alcohol consumption since 2004. Of 20 countries where comparable data is available, the UK ranks only 14th in alcohol consumption per head - well behind consumption levels in France and Germany.

Currently a third of the price of a British pint goes to the taxman, but this is expected to rise by a further 40% during the next four years. It is estimated that this will result in the closure of 7,500 more pubs. If you are concerned about the future of pubs, visit the website and register your support. [8]

Drinking in Norwich

Recently my wife and I were able to spend a weekend in Norwich with friends, and partake of some of the city's many fine hostelries. After the formalities of checking in at the hotel, we set off full of expectation of good beer, and we weren't disappointed! Our first port of call was the Reindeer, a basic, but welcoming Elgoods Brewery house, with a range of five of their excellent beers including Black Dog and Golden Newt. Next we went on to the newly opened White Lion, now a Milton Brewery pub, which fortuitously was having a beer festival that same weekend! About 30 beers were on offer, the majority being on gravity straight from the cellar. I really liked the Milton beers, my favourite being Nero, a 5% ABV rich, luscious stout. I also enjoyed Brew Company's Abyss and Buffy's Polly's Folly. Enjoyment was assisted by a simple festival programme, with clear tasting notes complete with flavour charts for each beer.

We then visited the Duke of Wellington, a spacious pub offering 20 real ales, with 14 on gravity dispense. Here we showed local brand loyalty by supping Icen Fine Soft Day and Wolf Straw Dog, before moving on to the King's Head for a swift half. Our final destination for the evening was the Fat Cat, probably the city's most famous pub with around 30 real ales on offer, including several of its own-brewed beers, plus a huge range of foreign draught and bottled beers. Here I sampled Green Jack Lurcher, Fat Cat Marmalade and finished off with Thornbridge Jaipur. A great pub and a fine end to an enjoyable crawl.



Next day we took the train to Sheringham, but it turned out to a cold and rainy afternoon, enlivened only by the excellent Woodforde and Wolf beers at the Wyndham Arms. On our return to Norwich we sampled the beer and victuals at the Coach & Horses, the Chalk Hill Brewery Tap, which was very busy with football fans out to watch the England v Slovakia game on TV. Later we sampled beers at the Cider Shed (the Fat Cat's sister pub), before returning to the Fat Cat itself. Norwich is an attractive city in its own right, has a fantastic collection of real ale pubs, and is well worth visiting. Mark Elsome [9]

