

Ale & Apple



Summer 2014

**The Newsletter of
Mansfield & Ashfield
CAMRA**



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Welcome to the Summer 2014 Edition of Ale&Apple magazine. It's that BBQ time of the year again and whilst I, like many of you, enjoy a BBQ and a beer at home lets also remember that many of our local pubs have great beer gardens (as well as fantastic Ale and Cider to boot!) and greatly value your custom over the summer. Just before we went to print with this edition we were informed of the sad death of David Brett— please see the obituary on page 27. I decided to run David's review of our last beer festival (page 14) as many will know that festivals such as this were one of his passions.



If you've any comments or articles you'd like included in our Autumn/Winter edition please mail them before 1st of September 2014 to :

aleappleeditor@gmail.com

Stafford (Editor)

Ale&Apple is published by The Mansfield & Ashfield Branch of The Campaign for Real Ale (CAMRA). 3500 copies of Ale&Apple are distributed to over 200 outlets including pubs and retail shops.

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Masons' Arms Beer Festival—Laura

The Masons' Arms in Sutton-in-Ashfield once again hosted its bi-annual beer festival. 15 real ales were available; the majority of which were LocAles including brewers such as Scribblers Ales, Abbeydale and Navigation. There was fantastic variety available over the course of the three days to please everyone, whether you enjoy a light



hoppy brew or a darker, richer stout. 6 ciders were also specifically picked for the event.

On the Friday night it was strictly standing room only as we had music by 'The Usual Suspects' all evening until the early hours which made it so no-one wanted to leave with their fantastic array of tunes, getting us up singing and dancing all night. Even our illustrious chairman Mick Bull was swept up by the entertainment and found himself dancing the night away.

That's not to say that Saturday and Sunday weren't without the wonderful atmosphere, as the Masons' is so good at making everyone comfortable that during a beer festival it is very easy to sit and while away the day and night due to the excellent choice. This was proved by the fact that several of us from the branch were again in there until closing time on the Saturday.

Now on to the tasting notes: Ales of particular merit were the 'India Pale Ale' by Grain Brewery. A great 6.5% IPA with bags of hops and bitterness. In both mine and Jon's opinion the 2nd best brew of the festival and an unusual beer as it was from outside the LocAle region. Also worthy of merit was the Dukeries 'Mining Stout'. A 4.5% bitter, rich and dark stout which made for very easy drinking. 'Beerfest at Tiffany's' by Scribblers Ales was a 3.8% session Ale. Earthy and bitter it gave big flavour for the low abv and was well worth having a pint or two.

Finally, Jon and I both agreed that the brew of the festival had to go to Welbeck Abbey's 'Death's Head Hawk Moth'. Thankfully the public agreed with us - it also won brew of the festival through public vote. It set the bar very high - bitter coffee, dark chocolate and vanilla were some of the complex flavours this delivered. It was just outstanding and a well-deserved accolade indeed.

All in all it was a wonderful festival with some great beers and great entertainment, roll on the winter and Masons Fest 4.



Young Members Page - A Season Of Festivals—Clare

Hucknall Beer Festival February 2014

A perfect antidote to the saccharine fakery of Valentine's Day – some fab real ale! Several younger members from Mansfield and Ashfield and Nottingham branches checked out Hucknall festival on the Saturday night. I'm always worried that going to a beer festival on a Saturday means more limited choice. The selection was still great, although some I had spotted on the list had gone (early bird gets the worm I guess!). Highlights from the published list for me were Moonlight by Grafters Brewery, a lovely citrus and honey tasting pale ale, very refreshing and the festival special: Tokard Tipple by Lincoln Green, an IPA, dark in colour but full of flavour coming from Citra, Simcoe and First Gold hops. I'm definitely becoming more of a hop head and am loving the beers which balance the zesty fruit with a dry bitterness which leaves you wanting more.

Some extra reserve ales which did not feature on the list were also 'drafted' in, including the delicious Bramling Porter by Instant Karma Brewery and one of my fave dark ales: Coco Loco by Grafton. If you like a certain chocolate bar which combines dark chocolate and coconut, seek out this beer and you won't be disappointed. This had a number of us going back for more, in fear it might disappear! All in all a great night, I'm already looking forward to next year – thanks to all the CAMRA volunteers involved.

The Rufford Arms Festival – April 2014

Young Members got involved with the Rufford festival in April; and were spotted behind the bar serving thirsty punters, manning the membership stand and helping with festival strip down.

I joined fellow Young Member, Sean working at the festival on the Friday, and we were later joined by Ruth and Ellie, who enjoyed a stint at the bar as it was getting busier. Jon and Laura joined us on the other side of the bar, and quickly made their way through the festival list!

I really look forward to helping out at the festival, the other volunteers are really welcoming and helpful, you get to chat about (and sample) the ales and ciders on offer—and about CAMRA, it's a good laugh and you get to meet some great people.

The Brown Cow Beer Festival, Mansfield – May 2014

The Brown Cow on Radcliffe Gate held their first beer and music festival with the usual great choice in the downstairs bar plus 16 casks upstairs, and a selection of ciders and craft keg. Entertainment was provided all weekend by rock, brass, skiffle



and acoustic musicians. It was great to see a selection of LocAles, including Moonbeam from Kings Clipstone, a good example of a classic bitter (Dave MaGuire from Kings Clipstone is pictured with me here), another stand out ale for me was Strath Royal from Welbeck Abbey a well balanced light fruity

pale ale. The range of different types of ale was also impressive, with a good choice of pale and golden ales such as the Welbeck, Hopton by Thornbridge and Pacific Pale by host brewery Raw, darker ales such as the Titanic Plum Porter and Millwright Mild by 8 Sail and classic bitters from Kings Clipstone and Marble. There was also a very interesting American Hopped Weizen from Great Heck Brewery, Amish Mash which balanced the German yeasty style with the big hop flavours of an American IPA – it was definitely a festival to cater for a number of different tastes. Food was also provided by The Mangrove Indian restaurant and The Really Good Cheese Company – delicious pork pies went really well with the ale. A great fun weekend was had by all and I'd like to thank all at the Brown Cow for making it such a great event!



Ask Michael

Dear Michael,

Sat in the garden under the umbrella this bank holiday, I couldn't help noticing that the rain did little to dampen the enthusiasm of flies buzzing about my person. It led me to wonder if all that buzzing makes them deaf or can they not hear the racket they make in the first place. Can you enlighten me please?

Yours,

Ali Barber, Glapwell.

Dear Ali,

A fascinating conundrum you pose. I recall back in the NW Frontier Province of Pakistan in the Swat Valley, the pesky *Musca domestica* (of the suborder Cyclorrhapha), were everywhere. One had to place a beer mat over ones cup of tea as soon as you had a sip to stop the diptera blighters dropping in and making a mess in the tea before drowning. Damned nuisance. Awful hindrance to a genteel afternoon cuppa they were! Arms wafting about like a demented windmill trying to deter the beggars, made the locals look aghast at us Johnny Foreigners, it did. So many of them, flies that is. Made an awful din they did, air rushing in through their spiracles, thorax deforming and then clicking into an up and down position and resonating like anything.

Mind you, blasted well fortunate I was not drinking beer. Goodness knows how many would have paid a visit then, with all that glycerol – you know the stuff made by yeast during fermentation – attracting them through their Gr64e receptors linked to their neurons in the little devils mouth parts. Still, you can see the attraction for them, as when flies were invented back in the Triassic there wasn't any beer around for them. Bit like waiting for opening time for them, but over a long period of time. Good thing they let you know of their approach so you can sup up and nip to the bar for another Flying Herbert till they have gone on their way. ...

...Doesn't take them long, mind. Using their asynchronous muscle (the one that contracts more than once per nerve impulse), they beat their wings once every 4 milliseconds, (that's 250 beats to the second to you and me), belt along at speeds of 4.5mph and create a spiralling leading edge vortex wing beat frequency exceeding 1000Hz. What is more they can turn 120 degrees in just 18 wing beats. About the same time scale associated with our Chairman walking past a real ale boozer and realising it was open!!

But that's slow compared to a dragonfly that can travel at up to 15 mph. Of course avid readers of this column will recall the Douglas Dragonfly. Now, that 350cc twin weighing in at 365lb had a power output of 17bhp at 6000rpm giving it a top speed of 75mph.

Er, what was the question?

Good luck, Mick.

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Dear Michael,

Doing a spot of late spring cleaning the other day my thoughts turned to the piece of cloth in my hand and I began to ponder the questions why are dusters yellow? As an avid and compulsive cleaner yourself I thought you would know the answer and like to share the reason with me.

A Broom (Major), Skegby.

Dear Major,

Ah yes, reminds me of Shelley's verse in Ode to the West Wind;

Yellow, and black, and pale, and hectic red,

Pestilence-stricken multitudes: O thou,

Who chariotest to their dark wintry bed.

A marvellous piece of prose relating to the colours of beer, or at least that is what I always thought, but I now wonder if Percy was referring to the colour of dusters, of which I am led to believe he had plenty. You see back in 1801 when yellow dye was invented, a Chinese explorer from Nanking, was going from door to door selling his wares around Horsham, pairs of bright yellow trousers affectionally known as Nankeens, when the Shelley household bought several pairs for their son, Percy Bysshe. The following year, while at Eton and proudly wearing these trousers, Percy was subject to an almost daily thrashing from the older boys of the college, who surrounding Percy, would tear away his books and proceed to pull and tear at his clothing, a ritual known as Shelley Baiting. One chap even took pieces of his trousers back to his room where he was working on early combustion engines and found the material made excellent cleaning cloths. He later abandoned his studies and set up in business buying Nankeens, cutting them up in squares and selling them to lonely housewives, and ever since then dusters have traditionally been yellow. Well until recently that is, when black, pale hued colours and hectic red dusters can be purchased, if you know where to look... now there's not a lot of people know that!

Good luck with seeking out the Dusty Penny's.

Cheers, Mick.

Dear Michael,

I am a great lover of live music and also real ale. At concerts I find the music improves in direct proportion to the amount I drink. What a strange effect that is. How can the musicians know how many pints I have had to raise their performance levels accordingly? Can you cast a light as to how they do this?

Yours puzzled,

Klene Kuttz, Munich via email

Dear Herr Kuttz,

May I ask have you considered the possibility that it is fact the other way round and the musicians raise their performance levels when they consider you are at the right stage for imbibing further, and that you are actually under *their* influence, and not under the influence of the demon drink?

Even as I type, politicians are considering ways to sneak in laws that will stop this music forever in a feeble attempt to turn the country into a sober society, clearly under the misguided belief that this will accommodate a bright new future. But already they are too late. As you can testify you are already being controlled beyond your physical and human capabilities. Forces from the dark side of the universe are already extending their grasp on people like you, unwittingly working for them, extending their evil work, passing on their implanted genes through preselected breeding programmes and eugenics, which will eventually lead to world domination by negative transhumanisation via drink and through the destruction of the intelligentsia. First comes music, corrupting the minds of listeners, closely followed by a series of Eugenic Wars, plunging the world into a new Dark Age. Woe is the world! Get to the pub and drink before it is too late, and pray that the 'Dark Knight' will come to save our souls from the 'Darkest Moment' in a 'Dark World', because if he doesn't, The End is Nigh! Well for this issue it is, dear reader. Sleep soundly in your beds tonight.

Good luck,

Mick.

Real Cider and Perry isn't just a local issue! - Bridget

As the Apple Rep for Mansfield and Ashfield I support the production and consumption of cider that reflects the CAMRA definition of **real Draught Cider and Perry**, where the ingredients as liquid content before fermentation consist entirely of non-pasteurized apple (cider), or pear (perry) juice, **no** apple or pear juice concentrates are used. Normally, only the sugar naturally available in the fruit

is used for fermentation, but in years when the level of natural sugar in the fruit is low, the addition of extraneous sugar to aid fermentation is acceptable.



Along with the making process that ensures no pasteurisation takes place, no added colourings or flavourings are used; nor artificial carbonation applied for draught products; and only permitted sweetener is added to fully fermented Cider/Perry to make it sweet or medium; or the addition of water to bring the alcoholic content of the Cider/Perry down to the level required by the producer. Ideally, however the minimum juice content

should not be lower than 90% volume, and of course no micro filtration is applied (this takes all the yeast, leaving a "dead" product).

So in seeking information about cider production across the world I was heart warmed to see that 'down under' in Australia there is an ardent cider aficionado James Adams, who is a self described as a long time cider enthusiast is spreading the word too for real cider. His website www.allaboutcider.com is well written and informative; and his posts are entertaining;. He started 2014 wanting it to be the year where he stops being asked questions like: "What's Perry?" or "Have you tried that cider with elderberry in it?"

... I identify with this fully after recently completing the late shift on the cider and perry bar at Barrow Hill Rail Ale Festival this year in Derbyshire; where in less than 3 hours I was asked no less than 30 times **“What is Perry?”** and knocking onwards to 50+ times I was asked **‘to recommend something fruity’**... mmm cheekily I suggest a nice apple cider for a sweeter palate customer or a perry to divert them away from the ‘non CAMRA defined products available at the event (aptly described by James as Frankenciders)! Not one customer was disappointed in my selection and ONE seasoned cider drinker kept telling other customers ‘get the girl to serve you she knows her apple stuff ‘I was flattered - makes volunteering worthwhile!

James ‘down under’ wants to begin to hear things like “What varieties can you use for cider?” “What’s the difference between eating and cider apples?” “Can you explain the processes of making cider?” or “What foods can be matched with cider?” He suggests when people start to actually think about how their

favourite cider is made, the better the understanding will be. We want this to happen in the UK too – three cheers to James who kindly agreed for me to reference his site and musings in this article!

(If you happen to be in Barossa Valley Australia (I wish) James produces cider too... check it out at www.adamsorchardcider.com)

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Review of Our 5th Rufford Mini Festival—David

The small group of Mansfield Branch volunteers can now rest, the beers and ciders have been drunk up and enjoyed, and all our festival equipment has been packed away ready for our next outing.

This 5th Rufford Mini Festival, which took place on the first weekend in April, (3rd – 6th) was the 25th Mansfield Beer & Cider festival organised by the Mansfield & Ashfield branch of CAMRA. It was the first of two festivals we're running this year.

I had asked you all to come on down, and drink us dry, but did not expect the attendance on both the Friday & Saturday evening when we were approaching our venue fire limit.



We had sold out of our festival special, King Rufford V by Saturday lunch time and had to broach an extra cask of Coco Loco from our standby supply for the evening rush, which we had obtained from the Grafton Brewery, whilst everyone was enjoying the music provided by Henry John, our local entertainer, he like our beer appeared to be going down well!

We had tried to ensure that all our chosen beers were sourced from *LocAle* breweries found within a 25-mile radius from the brewery to "The Rufford Arms," Chesterfield Road South, Mansfield. Notts. Many of these were collated by our *LocAle* Derventio Brewery, who are available for local wholesale supplies in the surrounding area.

We were also able to showcase 3 of our major national breweries with some of their lesser known beers, with Jennings Lakeland Stunner, Marston's EPA and Greene King Old Golden Hen.



Our Ciders and Perry were all selected, and many collected from the farm gate, by our Cider Representative assisted by our Chairman, & Social Secretary, each covering many miles and tutored tastings!

Over the 2 full days of this Mini Festival, our nearly 300 visitors were able to enjoy some 750 pints of beer and 150 pints of Cider & Perry.

All in all, an enjoyable weekend,

which we hope to repeat next year.



Look out for our next Mini Festival, which we will be staging again over at the "Post Mill Centre" in South Normanton, Derbyshire from 30th October - 2nd November, where we expect to have up to 50 Real Ales and Ciders for you to enjoy, plus live entertainment on both the Friday and Saturday evenings. Its also Halloween so look out for some spooky fun. Groups to be confirmed.....

Sadly as many of you may know David passed away not long after sending me this article for inclusion in Ale&Apple. David loved organising beer festivals and had been at the forefront of organising all of the Rufford Beer festivals and our recent South Normanton festival. He will be sadly missed by the branch and by me.

Stafford (Editor)




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Rail Ale — Mick

Several of the branch members went over to the recent Rail Ale festival at the atmospheric Barrow Hill roundhouse, either to work on the bars or drink, or in the case of some of the workers, both. I attended four days, Thursday to be on the tasting/judging panel to help work out who was going to be crowned Champion Beer

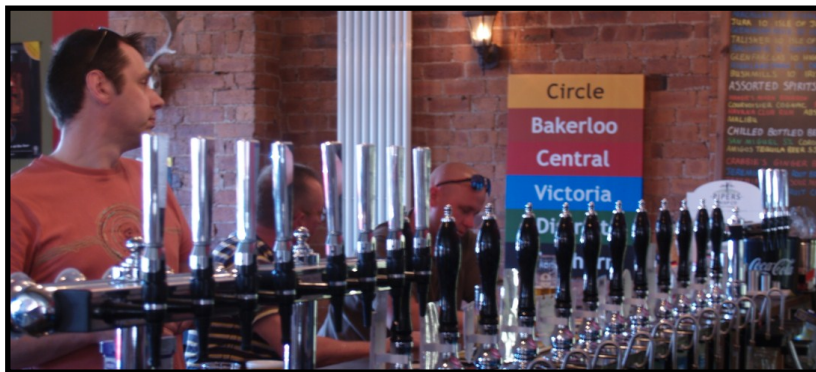


of the Festival, and who would go through as winners in the various categories. On Friday branch members (including myself) staffed the various bars, and Saturday saw us return to this excellent festival along

with Bridget our cider rep to be on the customer side of the bar for a change. This was after meeting up with others on the Saturday Sojourn at the excellent Rykneld Turnpyke, the Instant Karma Brewing Company's pub in the heart of Clay Cross, and stocks particularly of cider were fast diminishing. Back at the Turnpyke for anyone who has not been they serve up to 12 real ales, naturally including a selection of their own tasty real ales and is well worth a visit. They were winners of the Countryside Alliance Best Start up award in 2013 and were Chesterfield CAMRA's pub of the Season winner for Autumn last year and Derbyshire Beer of the Festival this year at the Winding Wheel with their Instant Karma Brew#1. The inner workings of the brewery can be seen through large windows to the rear of the pub and on Tuesdays selected beers are only £2/ pint so if you are not at a branch meeting or survey it's a good reason to venture over to Clay Cross, especially if they have their own Bramling Porter on – a dark rich creamy porter coming in at 5% with chocolate and coffee notes balanced with Bramling finishing hops. Superb stuff!



Back at Barrow Hill the beers continued to flow and the nice weather brought drinkers out aplenty. The winners were announced and interestingly for their first foray into the Rail Ale festival Totally Brewed (the proud owners of the ex White Dog equipment) came away with Gold for their Slap In The Face low gravity brown ale.



The winner of the low gravity Pale Ale was Ashover Brewery with Littlemoor Citra, while for the higher gravity Pale, Leadmill's

Fluffer took gold, with Fullers ESB taking gold in the higher gravity Brown Ale. Another new kid on the block, Scribblers, also from Nottingham, took silver in this category with their Masher In The Rye. Low gravity Dark Ale went to Bateman's with their excellent Black & White, while Amber Ales took the high gravity award with Amber Ruby. The overall winner saw Littlemoor Citra being crowned Champion Beer of the Festival.

We came away well satisfied with the quality and taste of both the beers and ciders, but gluttons for punishment we returned on Sunday to help clear up and turn the iconic roundhouse back to a haven for steam engine preservation. By the time we left no one would know there had been a beer festival and the smell of engine oil and coal took over from the hoppy aroma of real ale and a well deserved buffet and beer was enjoyed over at Sutton Cum Duckmanton's Arkwright Arms.



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Dog Friendly Pubs—Dizzy, Alfie & Henry

Following the article in Ale&Apple Spring 2014 edition that mentioned pubs that welcomed both you and your two legged friend (and served real cider) our humans decided to publish a list of dog friendly pubs in our branch area —this is based on their current knowledge (so you might need to get your human to phone in advance to check before you take them). If you can help us update this list please ask your two handed servant to mail us at aleappleeditor@gmail.com. We'd love to hear from you—especially if you send a picture of yourself and your human at the pub!

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South Normanton

The Devonshire Arms

The Clock Inn (Tap Room)

Pleasley

Miners Welfare

Nags Head

White Swan (Tap Room)

Selston

Horse and Jockey

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Royal Oak (we think?)

Rainworth

The Sherwood (Tap Room, we think?)

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The Dixies Arms (we think?)



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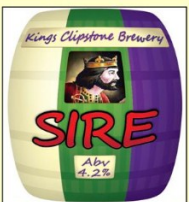
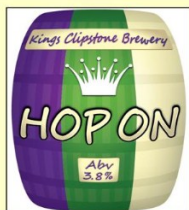
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Survey Trips—Paul

Ever wondered how we nominate pubs for Good Beer Guide selections? As a branch we try to survey as many pubs and clubs as we can in a year. These are then scored on beer quality, and entered into WhatPub (whatpub.com).



Any establishment that meets the selection criteria goes forward to a round of voting where any CAMRA member can cast their votes for their preferred pubs (provided they have supplied a beer score for that establishment in the past year).

So if you know of anyone who complains their favourite real ale pub is not in the Good Beer Guide then why not tell them to come along on our survey trips. The bus is free to all

CAMRA members and usually takes place on the last Tuesday of every month. See our website for further details or drop me an email at : pubsofficer@mansfieldcamra.org.uk

Saturday Sojourn (Verb, sojourn - pass time in a specific way) - Paul

Did you know as well as a monthly survey trip, your branch also runs a Saturday Sojourn that often goes out of area? For instance, in April we visited Underwood then went on to Marlpool in the Erewash Branch area, where we visited The Butchers Arms (Erewash Pub of the Year), The Queens Head, and The Marlpool Alehouse Micropub and Brewery. In May we visited Teversal, then went on to the Rykneld Turnpyke Pub and Instant Karma Brewery in Clay Cross, Chesterfield Branch area. And in June we will be visiting Ravenshead, then on to Lincoln Green Brewery in Nottingham Branch area. The bus is free to all CAMRA members, non CAMRA members welcome but a small cover charge may be required. Brewery tours may also incur a small charge. Interested? Further details can be found on our website, or drop an email to pubsofficer@mansfieldcamra.org.uk



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CAMRA Approve Frozen Cider

CAMRA has welcomed the Government's decision in the Budget to freeze cider duty.

Making the announcement, the Chancellor highlighted that some cider producers in the West Country had been hit hard by recent weather conditions so needed additional support.

This duty freeze will apply to cider with a juice content of 35% or higher, and will not apply to sparkling cider between 5.5% and 8.5% abv.

This is a welcome move which will support Britain's real cider and perry producers – a vital traditional British industry. Andrea Briers, Chair of CAMRA's Apple Committee commented:

"Cider is a traditional British product and I welcome the Chancellor's decision to freeze cider duty to help those who keep this tradition alive. I would encourage you to help real cider or perry makers thrive by visiting a pub and trying some."

CAMRA has cautioned that small cider producers (making below 70 hectolitres each year) already pay no duty, so the benefit of this duty freeze will primarily be felt by slightly larger producers.

CAMRA is continuing to campaign for a new cider duty system to support real cider with a considerably higher juice content.

For more information on real cider and perry, visit www.camra.org.uk/cider



CAMRA raises a glass to George Osborne as beer duty cut for second year running

CAMRA branches across the country celebrated in March as Chancellor George Osborne announced a cut in beer duty for the second year running.

Thanks to the incredible efforts of over 6,500 CAMRA members who lobbied their MP ahead of the Budget, consumers have yet again raised a glass to the Chancellor to toast another Budget for British beer drinkers.

Beer supports nearly 1 million jobs and contributes £22 billion to the UK economy, and another cut in beer duty in 2014 will help maintain a healthier pubs sector.

This is an incredible success thanks to another year of fantastic campaigning by CAMRA members on this issue. CAMRA would like to thank local branches for their fantastic campaigning efforts in shifting over 500,000 Budget 2013 success beer mats and posters, and the many thousands of CAMRA members who lobbied their MP and secured the support of 119 MPs.

CAMRA's Chief Executive Mike Benner commented:

"CAMRA is delighted to see the Chancellor implementing an unprecedented second consecutive cut of a penny in beer duty. This is not only about keeping the price of a pint affordable in British pubs but helping an industry which has been in overall decline continue on its long road to recovery.

"CAMRA cares greatly about the future of the Great British pub and it is clear from this Budget announcement that the Government do too.

"Keeping the price of a pint affordable is vital for the long-term health of the pub sector and CAMRA would hope this latest vote of confidence in British pubs will go some way to slowing the rate of closures, by encouraging more people to make use of their local this summer".

If you would like any more information on CAMRA's campaigns please email campaigns@camra.org.uk

Ale&Apple Quiz

1. The Old Forge pub in Inverie, Lochaber features in the Guinness Book of Records – Why?
2. Which Premiership football club is sponsored by Singha Beer?
3. James "The Beast" Nielsen honoured the 60th anniversary of the first sub-four-minute mile this April – how?
4. 1763-1766 saw many protests with the introduction of what new tax?
5. Which company acquired Bulmers in 2003?
6. Traditionally how many Hogsheads are there in a Tun?
7. Which company brews Fosters for the European Market?
8. Framboise is a style of Lambic beer – what is it flavoured with?
9. Where is Nottingham's Blue Monkey brewery based?
10. Where is the 2014 Great British Beer Festival to be hosted?
11. What is the largest British owned brewer?
12. When making beer what term refers to the addition of hops during the later stages of boiling?
13. Which Nottinghamshire Brewer makes Ales called Marion and Tuck?
14. What slang term refers to a mixture of Ale and Stout?
15. Name the pub visited in the 1981 film 'An American Werewolf In London'

How did you do?

0 -5 – Stay on the path

6-10 – You made me miss

11-14 – Remember the Alamo

15 – I didn't mean to call you a meatloaf

Answers on Page 30





thepubpeople

www.pubpeople.com

Brand New Ale Choice
The Black Swan, Edwinstowe



A New House Favourite
The Angel, Woodhouse



Jaipur Top Seller
Waggon & Horses, Arnold



Pub People, supporting the microbrewery for more than 12 years and aren't stopping now

Pub People Company campaigns for real ale and continues to invest in pubs locally

Visit www.pubpeople.com for a full list of our pubs

Pub People are one of the top 50 pub operators in the UK. They own an established estate of high quality food and drink pubs in and around Mansfield, Nottingham, Derby, Chesterfield, Sheffield and Lincoln.

We are committed to using local suppliers for our drinks and food. Most of our pubs stock cask ales supplied from micro breweries and our fresh meat is from farms in Nottinghamshire and Derbyshire.

In the last three years we have invested heavily into our pubs and completed numerous refurbishments as well as completing sales of a few new pubs. Pubs recently invested in around Mansfield and Nottingham include **The Green Dragon** in Hucknall, **The Waggon & Horses** in Arnold, **The Angel** in Mansfield Woodhouse, **Dukeries Lodge** in Edwinstowe and our latest project at **The Great Northern** in Langley Mill.

We work with some of the best micro breweries in the county to offer the best range of cask ales as possible. In most of our pubs you can expect to see familiar faces such as **Nottingham Brewery**, **Castle Rock**, **Dukeries Brewery**, **Wellbeck Abbey**, **Clipstone Brewery** and **Blue Monkey** as well as many others locally and nationally.

CAMRA Discount
Now available at The Dukeries Lodge



All of our pubs offer the Pub People signature CAMRA discount. Simply present your valid membership card at the bar when ordering your pint of cask ale.

Visit our website for a full list of our pubs in and around Mansfield, Nottingham, Derby, Lincoln, Chesterfield and Sheffield. Visit www.pubpeople.com and look for our Pub Finder



Home Brewer Centre

31 Ratcliffe Gate

Mansfield

01623 655431

Monday – Tuesday 9.30 – 4.00

Wednesday 9.30 – 1.00

Thursday – Friday 9.30 – 4.40



The Masons Arms

Unwin Road Sutton in Ashfield Nottinghamshire NG17 4NB

(01623) 472704



A friendly pub offering

Real Ales from Local

Micro-Breweries.

Real cider available

Open 12-11

Mansfield & Ashfield CAMRA

Pub of the Season Spring 2013



David Brett — Mick

It was with great shock that I read an email from Carl Brett informing me of the sudden passing of his father, David Brett in the early hours of June 14th at Kings Mill hospital after a very short illness.



David had been long serving and influential member of Mansfield & Ashfield CAMRA but had started out with the Derby branch and until recent years had remained an active member of their cellar staff team. David lived in South Normanton and could often be found frequenting the 'Dev' often caressing a pint of his favourite, Sarah Hughes Dark Ruby mild. Although his adopted 'local', he was keen to be seen around our branch and would frequently take the bus to visit pubs within our area. For many years David was our branch Chairman and when I took over that role he immersed himself fully into the

position of beer festival co-ordinator. David often appeared to be a walking 'who's who' of local brewers and breweries and prided himself at serving a good quality beer at our festivals.

David was happiest with a pint in his hand and was a dedicated and well respected member of CAMRA. This year was the first time I recall him not attending the National AGM saying that the years were catching up on him and he was taking it steady, but still he was out with many others from our branch the previous Saturday for the 3 Valley's Trail run by Dronfield CAMRA.

David will be missed by many, but leaves behind fond memories within the branch of a very knowledgeable gentleman.

Local CAMRA Member Discounts

Please take advantage of these members' benefits to show the establishments that we do appreciate their generous offers.

Please note: These offers can change or be removed at any time.

Please e-mail pubsofficer@mansfieldcamra.org.uk if you discover any changes.

The following offers can be obtained on cask ales by simply showing your valid CAMRA membership card.

Black Swan, Edwinstowe: 15p Pint only

Court House, Mansfield: 10p Pint, 5p Half

Dukeries Lodge, Edwinstowe: 15p Pint only

Fox and Crown, Skegby: 10% off

Hops in a Bottle, Mansfield: 10% off all bottles

Hutt, Ravenshead: 10% off

Oak Tree, Mansfield: 10% off

Old White Lion at the White Lion Yard, Mansfield:
5% off (includes real cider)

Picture House, Sutton-in-Ashfield: 10p Pint, 5p Half

Regent, Kirkby-in-Ashfield: 10p Pint, 5p Half

Talbot Inn, Mansfield: 10% off



The following discounts are available to everyone.

Nell Gwyn, Mansfield: Buy a loyalty card for £8. Lifetime money off everything.

Plough, Warsop: Buy 10 Pints cask ale, get one free. Loyalty card

Swan, Mansfield: Buy 5 Pints cask ale, get one free. Loyalty card

Villager, South Normanton: Buy 10 Pints cask ale, get one free. Loyalty card

A Campaign

of Two Halves

Fair deal
on beer
tax now!

Save
Britain's
Pubs!



Join CAMRA Today

Complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details

Title _____ Surname _____
Forename(s) _____
Date of Birth (dd/mm/yyyy) _____
Address _____

Postcode _____
Email address _____
Tel No(s) _____

Partner's Details (if Joint Membership)

Title _____ Surname _____
Forename(s) _____
Date of Birth (dd/mm/yyyy) _____

	Direct Debit	Non DD
Single Membership	£23 <input type="checkbox"/>	£25 <input type="checkbox"/>
(UK & EU)		
Joint Membership	£28 <input type="checkbox"/>	£30 <input type="checkbox"/>
(Partner at the same address)		

For Young Member and concessionary rates please visit www.camra.org.uk or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

01/06

Campaigning for Pub Goers & Beer Drinkers

Enjoying Real Ale & Pubs

Join CAMRA today – www.camra.org.uk/joinus



Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the whole form using a ball point pen and send to:
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This Guarantee should be detached
and retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society.
If you receive a refund you are not entitled to, you must pay it back when The Campaign for Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

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To the Manager Bank or Building Society

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FOR CAMRA OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number _____

Name _____

Postcode _____

Instructions to your Bank or Building Society

Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and if so will be passed electronically to my Bank/Building Society.

Signature(s) _____

Date _____

Banks and Building Societies may not accept Direct Debit Instructions for some types of account.

Branch Diary

Tuesday Survey Trips, Pick up at the Railway, Mansfield 7pm return at 10pm;

June 24th Bagthorpe

July 29th Farnsfield, Edingley, Halam

August 26th Hilcote, Westhouses

September 30th Sutton Town Centre

Saturday Sojourns, pick up at the Railway 1pm return at 4pm;

June 14th Ravenshead

July 12th Brinsley

August 9th Edwinstowe

September 13th Westwood

Contact pubsofficer@mansfieldcamra.org.uk to attend Survey Trips and Saturday Sojourns

Branch Meetings starting at 8pm. (All Members welcome)

June 10th Brown Cow, Mansfield, AGM

July 8th Masons Arms, Sutton in Ashfield

August 12th Beer Shack, Mansfield

September 9th Villager, South Normanton

Ale & Apple Quiz—Answers

1.Its mainland Britain's most remote pub 2.Chelsea 3.By shattering another hallowed record long thought unbreakable: the five-minute "beer mile." 4.The Cider Tax 5.Scottish Courage 6.Four 7.Heineken International 8.Raspberry 9.Giltbrook 10.Olympia 11.Greene King 12.Late hopping 13.Lincoln Green 14.Black and Tan 15. The Slaughtered Lamb

Annette and Garry Welcome You Yo

The Nag's Head

Pleasley



5 Real Ales

Sunday Roast Special £7.50 For 2 courses

Bikers Night Thursday

Quiz Night Saturday

Room Available For Hire



Hand crafted by former James Shipstone's & Sons brewer, Colin Brown at Belvoir Brewery. The beer is made from the finest mix of Fuggle's & Golding's hops, fermented into a rich golden amber beer at 3.8%. It has a fresh hoppy aroma and a wonderful dry, crisp, refreshing taste.

James Shipstone first brewed beer in 1852 at the Star Brewery in Basford and for over 130 years, four generations of the Shipstone family carried on his legacy. The brewery closed and one of our local icons was lost. It is now back as this is our brewing heritage that is well worth handing down.

To Place an order please ring:
0115 8716477

WWW.SHIPSTONES.COM

@ShipstoneBeer Email: info@shipstones.com
Shipstones Call: 0115 8716477

HERITAGE WORTH HANDING DOWN

Who reads ya baby?



Well certainly Canadian folk rocker Ben Caplan does, seen here taking a well deserved break at last years Glastonbury festival after a storming performance, and making way for the likes of Bruce Forsyth on the Avalon Stage. Ben, a native from Halifax, Canada, plays a diverse music range of poetic ballads to frenetic gypsy anthems on the guitar, banjo and piano, when he is not reading that is! Shame he didn't fill in the membership form on the back pages of the magazine.

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WEEKEND



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