



CAMPAIGN
FOR
REAL ALE

Ale&Apple

Magazine of Mansfield & Ashfield CAMRA



Spring 2015 Edition

Celebrating Success for Mansfield & Ashfield Pubs

10 Things We Bet You Didn't Know About Cider

Welcome to the Spring 2015 Edition of Ale&Apple. In this edition we're pleased to congratulate a number of our branch pubs on awards from CAMRA and other organisations. These include Pub-Of-The-Season awards for The Masons Arms and The Brown Cow as well as Awards for The Bold Forester in Mansfield and The Fox and Hounds at Blidworth. Amidst a background of so many pub closures in our area we're also really pleased to tell you about the re-opening of the New Inn at Newton. The first couple of months of the new year are often the hardest for your local, please don't neglect it or it might not be there later in the year – remember the pub isn't just for Christmas!



If you've any comments or articles you'd like included in our Summer edition please mail them before 1st of April to :

aleappleeditor@gmail.com

Stafford (Editor)

Ale&Apple is published by The Mansfield & Ashfield Branch of The Campaign for Real Ale (CAMRA). 3000 copies of Ale&Apple are distributed to over 200 outlets including pubs and retail shops.

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THE BOLD FORESTER

BOTANY AVENUE, MANSFIELD, TEL: 01623 623970



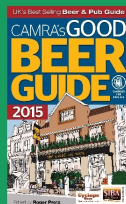
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Masons Arms Pub Of The Season Summer 2014 – Paul

Last August saw us present The Masons Arms in Sutton-in-Ashfield with the Summer Pub of the Season 2014 award. The pub has a central bar area where you can find the Landlord and owner Ralph Golds and his partner Natalie serving 2 real ales,



usually LocAles, and at least 1 real cider or perry. Beers from Bradfield and Pheasantry have featured recently alongside Blue Monkey and Welbeck Abbey to name just a few. In May a range of milds are on offer as Ralph is a keen supporter of our Mild Trail.

Ralph has been at the Masons since 2007 and purchased the pub outright

in 2009 and has since maintained the feel of a truly welcoming local. The 2 main rooms are a snug with comfy bench seating where the only entertainment is good conversation, and the games room with 4 dart boards, games machine and TV's. The pub has 4 darts teams and also dominoes is played regularly. To the rear there is a large conservatory where 2 beer festivals are held each the year (March 12th-14th being the next one). At the last festival 2 of the more popular beers were Blue Monkey Fat Ape 7% & Welbeck Abbey Night Watchman 5.6% and as with all his beers these were flying out at just £2.50 per pint. Beyond the conservatory is a walled garden with lawn and benching. Dogs are welcome at all times but must remain on a leash as Sam the pub dog will be on the prowl to keep any strays in check! Children are allowed until 9pm.

The pub is known locally as the 'Elbow' and can be found on Unwin Road with parking to the rear. Opening hours are 12-11pm every day. The 17 bus stops almost outside the door or any of the Trent Barton Threes & Nines drop off at B&Q with a 5 minute walk.

Bold Forester – Paul

The Bold Forester is a Hungry Horse branded pub and restaurant that has been managed by Neal and Barbara Earl since 1998. In recognition for this long service and dedication they were presented with a certificate during a Greene King meeting at Northampton Cricket Club back in July last year. Neal says “it came completely out of the blue, the meeting was almost over and they produced this certificate for Our Barb and me”. Neal is understandably proud of their achievement.

Neal previously ran the Plough on Mansfield Road (now Il Rosso) from 1990-1998 so moving to the Bold Forester was not a daunting step but undoubtedly a challenging one. However, they seem to have found a winning formula as they quickly built up

a reputation for good food and quality ales. Usually five or so beers can be found on the main bar from the Greene king range, and with four handpulls on each side bar there is always a good choice of true guests. On my visit I tried Navigation Oast House, a 4.7% golden ale, and Nottingham EPA at 4.2%. Both were in great form.

There is live music most Sunday evenings and 13 card bingo on Mondays. Sport is shown on several large screen TV's including outside in the sheltered smoking area. They hold 2 beer festivals, one around St Georges Day 23rd April, and also Halloween.

The Bold Forester can be found on Sutton Road at the junction with Bellamy Avenue and has ample parking. There is a bus stop right outside the front door, but if you are feeling active it is only a 10 minute walk from the old bus station.



10 Things we bet you didn't know about Cider—Bridget

Educate your friends when you next share a glass of the good juicy stuff, or use these facts to convert newcomers to understanding traditional real cider and Perry!

1. Small and withered!

The name Scrumpy for unfiltered cloudy, ciders made in the West Country is derived from the local dialect term “scrump” used to describe a small or withered apple.

2. Have faith!

Children were often baptised in cider during the 14th Century, as it was cleaner than the water!

3. What a wage!

Farm workers’ wages in earlier times included four pints of cider a day.

4. Good Health!

Captain Cook carried cider on his ships to treat his crew for scurvy and in the 19th Century cider was advertised as a cure for gout and other illnesses.

In 1664 John Evelyn wrote ‘Generally all strong and pleasant cider excites and cleanses the Stomach, strengthens digestion, and infallibly frees the kidneys and bladder from breeding the Gravel Stone’.

5. Great Gods!

One of the earliest written references to Cider can be found in the Wycliffe ‘Cider’ Bible, printed in the early 15th Century. The Bible gets its name from the translation of the verse ‘For he (John the Baptist) shall be great in the sight of the Lord, and shall drink neither wine nor strong drink...’. The Cider Bible uses the word ‘cider’ (sidir) for strong drink and it can be viewed in Hereford Cathedral’s Chained Library.

6. Business Enterprise!

The first listing of cider presses as a source of income appears in 1230 in a Royal Charter granted to Jocelin Bishop of Bath.

7. Organic Goodness!

Increasingly Organic ciders are produced in the UK. To be organic the apples must come from orchards in which no pesticides have been used.

a real ale PUB IN mansfield!

The Brown Cow is a Town Centre pub offering a wide range of Real Ales from Raw, Everads and Guest Ales, Real Ciders and Craft Keg along with a range of Lagers, Ciders, Wines and Continental Bottled Beers.

REGULAR LIVE MUSIC See posters at the bar



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31A Ratcliffe Gate, Mansfield NG18 2JA. T : 01623 645854
www.rawbrew.com/pubs

8. Old Age!

Perry pear trees can live to a great age, and can be fully productive for 250 years.

9. Variety Club!

Perry pear varieties have a special charm. There are over 100 perry pear varieties in Gloucestershire covered by over 200 names. The names are often vivid with respect to the perry they produce. Some of the most colourful examples are: Merrylegs; Mumblehead; Lumberskull; Drunkers and Devildrink. The longest name on record is "A drop of that which hangs over the wall".

10. Spot the Difference!

A perry pear is gritty, tannic and acidic, which makes it somewhat similar to a cider apple. But that is where the similarities end. Perry pear tannins tend to be rounder than those found in cider apples, and the pears used for perry have less malic acid than cider apples, resulting in a beverage that is less tart and more delicate.



Ask Michael

Dear Michael,

I would like to attend a CAMRA meeting. Is there a particular dress code? Should I wear trousers? Do I need to know secret signs & signals? Do you do that shaking hands between your legs thing? Do I have to use formal titles to address the various members? Are there initiation ceremonies involving hats & the use of fruit as emollients? I feel a bit intimidated by the whole thing & would appreciate your help in guiding me through the maze.

Thanks,

J. J. Kale.

Dear JJ,

Thank you for your enquiry into the finer workings of gaining full and intimate access to the inner sanctum of our esteemed organisation. I trust you are in our branch area though you appear a little secretive as to who you are. But, trousers you say? Do I detect then that you are not from north of the border for if you were surely you would be calling them breeks or trews, the latter of which incidentally is the historic root of the word trousers relating back as it does to the Gaelic, trais. I would hazard a guess that you are neither American nor Australian as you would refer to this garment as slacks, and your lack of galligaskins suggests you lack pirate status and are not marauding across the high seas and drinking real cider to prevent scurvy. I note too that you use the pluralia tantum noun, so most probably do not work in the fashion industry where the nonstandard usage, trouser, is common parlance, although the singular form is common when used in compound words such as trouser press (an excellent song on the Bonzo Dog Band LP, The Doughnut In Grannies Greenhouse, issued in 1968 on the Sunset label Contemporary Series SLS.50210 should you wish, dear reader, to check it out). But are you a female and a modern miss? Trousers were historically the favoured ...

...wear of gentlemen and it wasn't until the 1930's when the likes of Katharine Hepburn started to wear them that females took a shine to this form of leg covering, unless of course you take into account when Peter the Great decreed in 1901 that all Russians, even brewers, with the exception of the clergy and pheasant farmers, were to wear trousers. Regardless of what you wear and how you present yourself, as long as you are not in a onesie, you will be most welcome at our meetings, but of course the longer your beard, the woollier your jumper and the greater the tread on the soles of your sandals, the sooner you will learn the secrets that will elevate you to the ranks of the privileged.

Good luck with the initiation ceremony.

Cheers Mick

Submit your question to Michael via e-mail to aleappleeditor@gmail.com

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Dear Michael,

We are delighted that the eminent deliberations in your column are taking a decidedly scientific bent.

However, in light of the toxicity of ethanol and its flammability which caused you to pronounce on the possibility of spontaneous human combustion, we have investigated further. We now know that ethanol can be oxidised by liver enzymes to ethanol, (an irritant and possible carcinogen) and then to ethanoic acid, (the active ingredient in vinegar). Even more worrying is the fact that the glass in which real ale is served is itself technically not a solid as the particles involved aren't in a regular pattern but are randomly scattered as in a liquid.

Is ale therefore becoming too unsafe to drink as clearly we could be burned, poisoned or even fail to pick up the drink in the first place? How can one liquid contain another?

Cheers,

Bea Mugg
Al D Hyde
Molly Kewell

Dear Al & co,

It is with great pleasure I note that you are basking in the glory of scientific enlightenment through this column, though I should suggest you to make the most of it as it is unlikely to last!

I was watching a programme on Emperor penguins last night and it got me thinking what a convenience it would be to us humans if we had the same ability to regurgitate as *Aptenodytes Forsteri* does when returning from months at sea ready to feed its chick, for then, when we have forgotten to ask for vinegar on our chips on the way home from the pub we could make use of the reserves of $\text{CH}_3\text{CO}_2\text{H}$ that our bodies have kindly produced for us and go on our way rejoicing. By the way did you know this creature can call its partner/offspring using two frequency bands simultaneously? Clever, but they are not that clever otherwise they wouldn't live in a publess part of the world! But while you do pose a worrying question with..

...your observations on molecular theory I would like my flock to know that they will not be getting beer running down their arm as they raise a 'glass' of it to their mouth. You see, whilst some esteemed folks of a scientific calling consider glass to be a liquid due to its lack of first order phase transition, where certain thermodynamic variables are discontinuous, us drinkers should consider it to be an amorphous solid where it shows the structural characteristics of a supercooled liquid but behaves as a solid below the glass transition temperature. Kauzmann's paradox is best put to one side and the debate on whether you prefer a traditional dimple glass with handle to a straight sided one should take preference, but don't take too long over it, the publican is waiting to fill your glass.

Cheers,

Mick.

Got a conundrum that's keeping you awake at night? - Send it to Michael via aleappleeditor@gmail.com

Annette and Garry Welcome You Yo

The Nag's Head

Pleasley



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Wednesday 9.30—1.00

Thursday—Friday 9.30—4.40



CAMRA's Nottingham Branch is pleased to welcome you to the National Members' Weekend and AGM 2015

Albert Hall, Nottingham, 17th - 19th April

The Weekend is open for all CAMRA members to:

- Review what has been happening at branch, regional and national level over the past year
- Review campaigning themes and form policy
- Hear guest speakers on issues related to beer, brewing and our key campaigns
- Meet the formal requirements of an AGM, including presentation of accounts
- Meet up with CAMRA members from around the country, National Executive and Head Office staff
- Discuss ideas to forward the campaign through workshops, policy discussion groups and seminars
- Enjoy a few drinks in the Members' Bar with a good selection of local real ales
- Visit pubs in Nottingham and the surrounding area
- Visit local breweries and cider producers on organised trips

www.camraagm.org.uk
www.camraagm.org.uk/local



With its traditional markets, momentous pubs and links to the legend of Robin Hood, Nottingham is crammed with historical attractions.

Nottingham is home to over 500 real ale pubs including some of the oldest inns in England such as Ye Olde Trip to Jerusalem, Ye Olde Salutation Inn and The Bell. The number of local breweries is also impressive with Nottingham Brewery being the city's oldest, dating back to 1887. Visit www.whatpub.com to search for all pubs in Nottingham, or see the local branch website at www.nottinghamcamra.org

Venue

The Albert Hall is a conference and concert venue in the heart of the city, first set up in 1900. The building is set over three floors with the entrance leading in to the Great Hall. This room offers a breathtaking space and is where our main conference will take place, seating up to 800 people. The Members' Bar will be held in the Osborne Suite. For more information, visit www.alberthallnottingham.co.uk.

Trips

There will be a number of organised trips during the Weekend giving members the opportunity to visit breweries, cider producers and pubs. www.camraagm.org.uk/members-weekend/trips

Travel

For information on travel visit www.camraagm.org.uk/members-weekend/location

Pre-register today

You can now pre-register online through the Members' Weekend website. Visit www.camraagm.org.uk and select the "Register" tab located in the top right hand side. Alternatively please return the below form.

Please note that joint members will need to login and pre-register individually.
Closing date for pre-registration is Friday 20th March 2015.

Membership No. _____ Joint Membership No. _____
Full Name, First _____ Surname _____
First (Joint member) _____ Surname _____
Email _____

If you would like to volunteer, please tick below to indicate when you would like to work. Your details will be passed on to the staffing officer and you will be contacted closer to the event.

Tues 14th Wed 15th Thur 16th Fri 17th Sat 18th Sun 19th
AM ☐ PM ☐ AM ☐ PM ☐ AM ☐ PM ☐ AM ☐ PM ☐ AM ☐ PM ☐

Return form to 230 Hatfield Road, St Albans, Hertfordshire, AL1 4LW

Photos by Ray Teese, www.nottingham21.co.uk



Ask Michael

Dear Michael,

Can beer make your arms shrink?

Yours puzzled,

Molly Coddle,

Chesterfield.

Dear Molly,

It is unclear whether you prefer to drink the liquid or use it as a body rub but either way I would suggest it is unlikely to alter the length of your appendage and you should not rush out buying new clothes in the hope that there will be a decrease in the length of your arms. On the contrary drinking enough can make your arms double in number, though only until you wake up sober. Should you wish to see them shorter without resorting to cosmetic surgery may I suggest rigging up an elaborate system of mirrors in such an order that when looking into the first your image will be reflected to the second and then third and so on. Naturally this will take an extraordinary number of appliances and the curvature of the earth and a telescope powerful enough to view the images may be of a hindrance, but should you succeed in this arrangement the resultant image of you reflected back will be of a slightly younger version of yourself due to the ascertained and finite rate at which light travels. Take this to its illogical conclusion and you should be able to see images of yourself in younger days when your arms were not fully developed and thus shorter in length. Flavons of Strongarm, Armstrong Ale and Thundering Molly will doubtless make this task easier. I look forward to hearing the results of this experiment.

Good luck with the optical nerves.

Cheers, Mick.

Kings Clipstone Brewery Trip – Paul

Saturday 9th August saw us heading North East out of Mansfield, destination Kings Clipstone Brewery.

We had sampled a few of their beers at our recent festivals so we were keen to visit their premises in the heart of Sherwood Forest. It was back in May 2012 that David Maguire and his wife Daryl decided to set up a microbrewery,



but due to extensive restoration works brewing didn't commence until December 2012. Their first brew was HOP ON, a 3.8% blond session beer and remains their flagship brew.



The 5 barrel plant is located behind David and Daryl's house in a large converted double garage although you wouldn't know it when you were inside. Fermenting vessels lining one wall, mash tun and copper against the other. David gave us a run down on the background as to how the brewery began, and Daryl took over to explain the brewing process and their choice of ingredients.



David slipped away to return with a couple of trays of PALACE PALE, a 3.6% golden beer. This beer is named after the ruins of King John's Palace which can be seen from the back of the brewery. The visible ruins that remain are part of a Romanesque chamber dating from 1180 (I think our chairman attended the grand opening!)

After the tour we pressed on to the

Black Swan at Edwinstowe (CAMRA discount available), who are supporters of the brewery and very often have their beers on the bar. Today was no exception and just for us they had 3 available with David and Daryl on hand to help with our 'tasting' sessions, tasting being a good few pints of each. Alongside the previously mentioned HOP ON and PALACE PALE was a 5.1% ruby ale called QUEEN-B, quite fruity and very tasty. As if the day couldn't get any better Daryl spoiled us further by bringing out a fantastic buffet. So if you see Kings Clipstone beers in your pub then support a truly local brewery and raise a glass to David and Daryl. Cheers guys.

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The Ale&Apple Quiz—Answers On Page 30

1. Approximately how many people in the UK are employed in pubs?
2. What is the highest pub in the UK?
3. Name the London Pub in which Carl Marx drafted The Communist Manifesto?
4. Which Manchester brewery was acquired by Whitbread in 1989?
5. In 1852 Oxford Street in London boasted 32 pubs – how many has it today?
6. What is the liquid created by the mashing of malted barley called – four letters (its not beer)?
7. Who wanted to ‘go home’ after too much Coors beer?
8. From where does the beer brand Sahti originate?
9. In which Derbyshire town would one find the Instant Karma brewery?
10. What is the most distant Irish bar from Dublin?
11. Percy Bulmer started cider making in 1887 – what was his father’s profession?
12. Who owns the most pubs in Britain?
13. What is the biological claim to fame of Cambridge pub The Eagle?
14. A 3900-year-old Sumerian poem honouring Ninkasi, the patron goddess of brewing, contains the oldest surviving beer recipe, describing the production of beer from barley via what intermediate product?
15. In ‘The Lord Of The Rings’ name the pub in Bree.

How did you do?

1-5 ‘One does not simply walk into a pub’

6-10 ‘you’ve had a whole half already’

11-14 ‘we wants it, we needs it’

15 ‘My Precious’

Fox & Hounds, Blidworth – Paul

Congratulations go out to the Fox & Hounds, Blidworth, for receiving the 2014 Gold



Award from East Midlands in Bloom for Best Pub Garden. David & Diane Cole have been running the pub for the past 14 years which serves up to 4 real ales including Olde Trip, Old Golden Hen & Kimberley Best. There are 2 separate bar areas, a snug and a restaurant side. David has earned a

good reputation for top British food with great reviews.

Having entered the competition every year they put a lot of effort into the appearance of their Cask Marque accredited pub. “We have won awards before but these have been jointly won along with other establishments in the village”, Diane told us recently, “We are very proud to have received the Gold Award and look forward to entering again next year”.

The pub is set in some beautiful countryside with a huge beer garden. There is ample parking but you can reach the pub on public transport using the 141 taking approximately 25 minutes from Mansfield bus station.

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The 'New' New Inn, Newton – Paul

Apart from the Sherwood Street Club, Newton and Blackwell have been considered a real ale desert for the past few years, so it was welcome news that after years of



neglect and finally closure the New Inn had reopened under new management. We popped over for a look and were very impressed. A lot of investment has been pumped into the pub turning it into a home from home. A real fire and comfy chairs welcomed us along

with 3 beers from the Dukeries range and a hand pulled cider. Usually there are 2 from Dukeries and a rotating guest. We were shown around the pub which includes

an L shaped bar area, a small function room upstairs, car park and area assigned for decking to the rear. Food will be available very soon and a beer festival is planned for April. Newton can be reached



via the Stagecoach Miller 1 which is a 40 minute bus ride from Mansfield.

Young Members Update —Clare

It was great to see younger branch members getting involved at the South Normanton Festival in October. As well as helping out behind the bar, one YM—Rory—also helped us with setting up the bars and ales, cheers mate! Rory's view on the fest: "I enjoyed both setting up and working behind the bar in equal measures, setting up seemed like everyone didn't know what they were doing but all seemed to come together at the same time, it must be the old masters like Daryl and Mick who have done it a million times. I enjoyed tapping the casks which I know is usually Clare's job, it was great to open up the new casks and smell all the different types of beers. Serving was a great experience, it was great to talk to all the CAMRA members and real ale fans about the different types of beers and even some of the Brewers that turned up. I think Andy made it really easy to get involved and if I needed to ask any questions was really easy to talk to. I think I tried all the beers with a couple of the IPAs being personal favourites."

Folk Duo Belinda O'Hooley and Heidi Tidow are planning a Summat's Brewin' tour of micro breweries (all that singing is thirsty work!) and are currently looking out for venues. So, if any micro-breweries are interested in hosting a gig, please contact belandheidi@talktalk.netBlack



In December we joined Nottingham CAMRA YM's **for** a Tour of Black Iris's new 10 barrel capacity brewery building in Basford, where they have moved from Derby after being there for 3 years. The tour featured generous samples of their hoppy pale ale Snake Eyes – at 3.8%, one of the brewery's new core range of 4 cask

ales, which also includes an amber ale, a stout, Stab in the Dark (5%), and an Australian hop IPA, plus 2 keg beers and a house ale for the Flowerpot pub and music venue in Derby. . The nearby Pub People pub, The Lion, is now the brewery's tap house and was a great place to meet before the brewery tour.

Oak Tree Beer Festival 6-8 November 2014—Clare

A great festival was put on by **The Oak Tree** on Southwell Road, assisted by Nottingham Brewery, who also brew the house ale **Oak Tree Best**. Ales on gravity featured **Tring Brewery's Tubby Dormouse**, a delicious, well balanced malty bitter, and the highlight of the festival for me, **Nottingham Brewery's Sooty Stout** with great berry, smoky and bitter chocolate flavours. A range of guest ales on hand pumps were also available including **Hunter's Pheasant**



Plucker and **Wentworth's New Zealand Pale Ale**. I thought it was good to see a range of local ales and those from further afield as I'm always on the look out to

try something new. The Oak Tree has really improved its ale offering recently, with landlord Tony Gresham usually serving a good mix of guest ales alongside the big national ales such as **Bombadier** and



Hobgoblin. The Oak Tree is Cask Marque accredited, offers 10% CAMRA discount on real ales and has a loyalty card, buy 7 pints get the 8th one free on cask ales. Pop in and give it a go!

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. 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.



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

Did you know that as well as a monthly survey trip your branch also runs a Saturday Sojourn that often goes out of area? For instance, in September we surveyed Westwood then went on to Ilkeston to visit the Muirhouse Brewery Tap. In November we used public transport to enjoy a pleasurable afternoon around the Canning Circus area of the Nottingham Branch, (both trips can be read in full elsewhere in this magazine). And in January we will be attempting the Brampton Mile in Chesterfield. If a bus is provided this is generally subsidised by the branch but a small fee may apply, non CAMRA members welcome. 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



Brown Cow Pub Of The Season Autumn 2014—Mick

Back in the days when Mansfield was a hive of industrial activity, the Brown Cow, along with the New Ram Inn, were the closest pubs to the once famous Mansfield Brewery, (established in 1855), and as such attracted a good number of employees as well as the general public and was a thriving place in which to drink. The beers



served up at the Brown Cow were of good quality and sometimes featured the seasonal brews in the Deakins range alongside the ever popular Old Bailey and Mansfield Cask. That is until 2000 when the takeover bid stepped up a gear and the brewery was bought by Wolverhampton and Dudley, and as we all know, sadly they eventually closed production here in Mansfield in 2002. Since then the 'Cow' has had numerous landlords who have had varying success in keeping the pub alive, until it eventually sank into a state of decline

before closing its doors for the last time in 2012 and was put up for sale by Marstons. It remained closed until Leicester brewer Everards stepped in with its Project William, which sees the brewery link up with tenant microbreweries to rejuvenate closed and failing pubs. A partnership with David and Michelle from Raw Brewery was formulated and work began in mid 2013 to bring new life into this once popular pub.

The result was a transformed pub when it re-opened its doors to the public in November 2013 and included in the refurbishment was a snug dedicated to...

...Robert Dodsley, (1701 – 1764), the local poet and playwright who spent some of his early years growing up in the building that now comprises part of the pub.

As well as Everards Tiger and various Raw beers being dispensed from up to 12 handpumps, beers from around the country are featured. As well as real ale there is real cider, craft keg beers and lagers and a choice of bottled continental beers and wine on offer to the thirsty punter. Although the managers Chris and Nic were new to the pub trade they soon settled in and made customers welcome and very soon a regular clientele was seen in the pub. As word spread the numbers coming in to see what the new look Brown Cow was like increased, with many making it their favoured watering hole. Chris and Nic were keen from the start to be involved with CAMRA and were happy to be involved in the Mild in May promotion. The quality of the beers served has been exceptional and with a small bar staff team dedicated to making sure the customers are served beer at its best the pub has rightly become an established part of the real ale circuit in Mansfield, and it was with great pleasure I was able to present the Brown Cow with the Pub Of The Season for Autumn 2014 and also for the first time the new David Brett Award for Best Pub Serving Mild on the Mild Trail. A splendid achievement for a pub in its first operational year.

Well done the Brown Cow!

BLACK MARKET. NG20 0AB

the Stumble

'UKs No1 Blues Band'

APPEARING LIVE

ON FRI 6TH FEB 15

£7.50 TICKET ONLY - LIMITED TICKETS

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South Normanton Beer & Cider Festival – Andrew & Carl.

The 2nd *South Normanton Beer & Cider Festival* took place once again at the end of October 2014 at The Post Mill Centre, and was held in memory of our Father, and former branch Beer Festival Co-Ordinator, David Brett.

As a branch, we formed a beer festival sub-committee to try to cover all the jobs and tasks Dad had previously arranged - and we managed, with Andrew, using his extensive industry contacts, taking on the Beer Orders; whilst Bridget took on Ciders & Perries; Carl took on Sponsorship; Paul & Richard working on Posters and Flyers, and many others working on the numerous other jobs and tasks as required.

After a series of pre-festival meetings, we collected our branch equipment on the morning of Wednesday 29th October, with the help of a van supplied by a local haulage company, and took this along to *The Post Mill Centre*, where the beer deliveries were being checked on arrival, and started by putting down the protective flooring and then assembling the stillage for the beers that were going to be served by gravity during the festival. The casks were duly positioned on the stillage to settle and condition for the festival, and we then set to constructing and installing the cooling system.

Early on Thursday morning, we had access to the Carnfield Suite, where the festival was held, and so began setting-up the bar units and cider stillage ready for opening later that night. The beer engines and cooling for the ales that had been selected to be served by hand pump were installed, followed by line cleaning, tapping, quality checks etc. All that was left was to wash the souvenir festival glasses, set the tables and chairs up in the room and the festival opened as scheduled with a range of 33 cask ales, mainly LocAle, and 16 traditional ciders & perries - with more beers having been arranged on standby to ensure that a great range was available for all our customers throughout!

A feature of the bar area was a dedicated central bar to Dad, featuring 4 ales that had been specially ordered – Amber Ales Dave’s Empire, Great Heck DAVE, Thornbridge Dad’s Jaipur and Welbeck Abbey Dave’s Dark ‘Un – and we were delighted that Pete from Amber Ales came along on the Saturday afternoon to chat to customers and serve his beer!

The entertainment selected for the Friday evening featured the World Famous **Jake & Elwood Blues**, and what a show we witnessed from these great local guys! On the Saturday evening, we were treated to another local band, **Shank's Pony**.



We were especially grateful to a number of local businesses that supported this festival:

Festival Glasses sponsored by **The Forest Lodge, Edwinstowe**.

Beer & Cider stillage sponsored by **Derventio Brewery, Derby**.

Festival Programme sponsored by **Born2web.com**

Festival Entertainment sponsored by **Taylors Transport**.

Beer sponsorship from **Amber Ales, Blue Monkey Brewery & Thornbridge Brewery**.

Cask sponsorship was given by Waggon & Horses, Alfreton; The Regent, Kirkby-in-Ashfield; Hops in a Bottle, Mansfield; and Andrew & Carl Brett – many thanks to all for their kind support!

We would like to extend our heartfelt thanks to all the customers that came along and enjoyed this festival - and helped us raise a glass in memory of a much-missed campaigner! We will be back at The Post Mill Centre again for the 3rd South Normanton Beer & Cider Festival at the end of October this year – put a note in your diary now!!!



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 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



The Horse & Jockey

Church Lane, Selston, Nottingham NG16 6FB

(01773) 781012

Mansfield & Ashfield CAMRA
Nottinghamshire 2012 Pub of the Year

Up to six Real Ales Available
Folk Night Wednesdays & Quiz Night
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2012 CAMRA Good Beer Guide Entry



The Masons Arms

Unwin Road Sutton In Ashfield Nottinghamshire NG17 4NB

(01623) 610421



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



Muirhouse Brewery Tap, Ilkeston – Paul

One of our out of area Saturday Sojourns recently took us to the Muirhouse Brewery Tap over in Ilkeston. This was a tutored tasting with Richard Muir, Head Brewer, in the upstairs function room. We were treated to 2 beers from the Muirhouse range



and a guest along with a very impressive buffet. Richard talked us through the design of some of his beers and the history of how his brewery came to be. Richard used to brew beer for himself at home hence the name Muirhouse.

Richards wife Mandy was running the main bar downstairs where we had a choice of 4 further beers, 2 more from Muirhouse, and 2 ciders. As with most micropubs there were no gambling machines, jukeboxes or blue stuff in bottles available. The only food offered is pre-packed snacks but you are welcome to bring in purchased food. The pub is open 12-11pm every day and can be found on South Street DE7 5QE.

If you would like to join us on any future survey trips or Saturday Sojourns drop a line to socialsecretary@mansfieldcamra.org.uk.

Local CAMRA 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 off a Pint only

Boundary, South Normanton: 20% off food, excludes deals.

Dukeries Lodge, Edwinstowe: 15p off a 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)

Railway, Selston: 10p off a Pint only

Talbot Inn, Mansfield: 10% off



The following discounts are available to everyone.

Boundary, South Normanton: Buy 5 Pints cask ale, get one free. Loyalty card.

Brown Cow, Mansfield: Buy 8 Pints cask ale, get one free. Loyalty card.

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

Oak Tree, Mansfield: Buy 7 Pints cask ale, get one free. Loyalty card

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

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on beer
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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 the: 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) _____

Email address (if different from main member) _____

Single Membership

(UK & EU)

Joint Membership

(Partner at the same address)

For Young Member and other 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

Direct Debit

Non DD

£24

£26

£20.50

£31.50

01/15

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Please fill in the whole form using a ball point pen and send to:
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Guarantee. I understand that this instruction may remain valid with Campaign for Real
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- The Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.
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Banks and Building Societies may not accept Direct Debit instructions for some types of accounts.

Branch Diary

Tuesday Survey Trips, Pick up at the Railway, Mansfield 7pm return at 10pm;
Contact Pubs Officer for further details and to book a seat

Tuesday 27th Jan, Kirkby in Ashfield

Tuesday 24th Feb, Outer Mansfield

Saturday 14th March, Skegby

Tuesday 31st March, Pleasley/Glapwell

Saturday Sojourns, contact Pubs Officer for details and to book a seat

Feb 21st—Arnold

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

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

February 10th—Speed The Plough, Sutton-In-Ashfield

March 10th—Oaktree Inn, Mansfield

Ale&Apple Quiz—Answers

1. 600,000 2. Tan Inn in the Yorkshire Dales at 1700 ft above sea level 3. The Red Lion on Great Windmill St. 4. Boddingtons 5. One (The Tottenham) 6. Wort 7. E.T. 8. Finland 9. Clay Cross 10. Waxy O'Shea's in Invercargill in New Zealand: it is 11,896½ miles from Dublin 11. Vicar 12. The Japanese Bank Nomura (it owns around 5000 pubs) 13. Its where Francis Crick stood up and announced that he and James Watson had "discovered the secret of life" having finally cracked the structure of DNA in 1953 14. Bread 15. The Prancing Pony

Saturday Sojourn – Canning Circus – Paul

Saturday 15th November saw 12 Mansfield members (and 1 pooch) heading South to Nottingham's Canning Circus. The Portland Arms on Portland Road was our first stop. Here there were 4 beers on offer including 3 from the Full Mash range. Bishti at 6.2% was not a breakfast beer in my opinion but what the heck, a half won't hurt (those words came back to haunt me later!) followed down by half a 4.2% Illuminati.

A short walk took us to The Organ Grinder on Alfreton Road, a Blue Monkey pub that was offering 9 real ales and 2 ciders. Here we met up with Julian from the Nottingham Branch who accompanied us for the rest of the day. After sampling Ape Ale 5.4% and Infinity 4.6% (both on cracking form) in front of the roaring fire an hour soon flew past and it seemed a shame to leave.



The next pub didn't disappoint with 8 beers and a cider. This was the Falcon Inn, a pub that was recently refurbished in a traditional style also with a real fire. A couple of pints of Lincoln Green Tuck 4.7% porter went down very nicely. Also sampled was Welbeck Abbey Kaiser, a 4.1% pale ale. With the stomach starting to complain it wanted solid as well as liquid refreshment I ordered a Falcon Egg, a scotch egg with a twist, more the size of a cricket ball! Again, it seemed a shame to leave but we had a schedule to keep so we walked literally 10 steps to the next pub.

The Sir John Borlase Warren, a Project William collaboration between Everards and Brown Ales Pub Company in Clay Cross Derbyshire. Because it was a restaurant type pub Dizzy the dog had to remain outside. Understandably 4 of the 10 hand pulls were dedicated to Brown ales which are all named after films. I tried the Cool Runnings, a 4.7% golden ale. Next stop was just across the road, The Ropewalk, a Scream owned pub with 5 hand pulls. I sampled a Cottage Trafalgar Ale at 4.1%. This pub was quite busy as 11 Englishmen were about to kick a ball around on the TV so it was standing room only.

Heading slightly down Derby Road we reached our final planned destination of the day The Hand & Heart. This free house pub was awarded Locale Pub of the Year 2014 and the range included Maypole, Caythorpe, Belvoir, & Nottingham beers. The house beer, Dancing Duck Round Heart 4% was very nice as was The Good The Bad & The Drunk, a 6.2% malty brew from Falstaff. An excellent beer to finish on. For diners the very smart restaurant at the back is set in sandstone caves.

The Devonshire Arms

137 Market Street, South Normanton—Tel: 01773 810748



Tricia & Bill welcome you to The Devonshire Arms.
A traditional village pub offering up to 4 Real Ales.

Three Traditional Ciders also available

Home cooked food available (Vegetarian, Vegan
and Coeliac options available)

Booking advised for The Sunday Carvery

Bar Opening Hours

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Fri & Sat—12 noon—2am

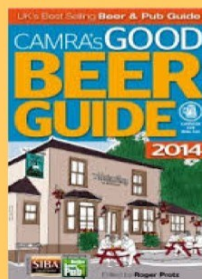
Sun 12 noon—12 midnight

Food Served

Noon—9pm Mon to Sat.

Bank Holidays Noon—4pm.

Carvery on Sundays Noon—3pm.



Mansfield & Ashfield CAMRA

Derbyshire Pub of the year 2008, 2009, 2010, 2011, 2012 & 2013