

Ale & Apple

The Magazine of Mansfield & Ashfield

CAMRA

Spring 2016 Edition



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Welcome to the Spring 2016 Edition of Ale&Apple. Exciting times await us in the Mansfield and Ashfield branch area as we have beers from two new breweries to enjoy. The Black Market Brewery has been operating since December last year and we expect to see the first beers from Prior's Well very shortly (you may even be supping a pint of it whilst reading this!). Beers from both as well as those from our other local breweries can be found in your local. Please support you local pub through the early months of this year as for many publicans it's the leanest time of the year - remember its use it or lose it!



If you've any comments or articles you'd like included in our Spring 2016 edition please mail them before 31st March 2016 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.

Articles are written by the membership or associated organizations. Any opinions expressed in this newsletter are not necessarily those of The Editor or CAMRA. It cannot be reproduced without permission of The Editor or Mansfield & Ashfield CAMRA.

Ale&Apple is also available to download from our website at www.mansfield.camra.org.uk

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230 Hatfield Road,

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The best pictures will be featured
in future issues of Ale & Apple.

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Black Market Brewery

No stranger to real ale Dave Drury, the owner of the Workmans and Black Market venue in Warsop, has for some time now been dispensing a couple of real ales, many coming from up the road at Welbeck Brewery. As with many things beer related, Dave thought, “I could do that” and has had this thought lurking in his mind for around 10 years, but has always been too busy to give it serious thought. Then when an eight barrel plant came to his attention at the right price he snapped it up, and it was duly delivered in September 2014. That was the easy part! It was then a case of figuring out a) if it was all there, and b) how to put it all together. During an evening of idle beer talk Ken Ward declared he would like to give a helping hand and try something different to dabbling in cider making and a partnership was in the making, as was the Black Market Brewery.

Both have declared the time between purchasing the equipment and getting ready to actually brew a huge learning curve, and continues to be so. The underground warren of rooms that make up the basement at the venue has been an ideal starting ground for the brewery and when I visited, Dave and Ken had just finished brewing what will be their third brew, as yet unnamed, but will begin with the letter ‘I’ and should be around 4%. I detected a theme with the names similar to the naming of Lotus cars! The Brewery was first licensed on 15th December 2015 and the first brew, Illicit, a citrus pale ale weighing in at 5.8%, hit the bar on New Year Day. The second to appear is Imposter, another pale ale at 3.6% and an easy drinking session beer packed with hop flavours from Chinook and Cascade hops, but with not quite as much bite as Illicit. The first two brews have been tested out on the regulars at the Black Market and encouragingly have been very well received with punters now wanting to know when the next brew will be on the bar. They will not have to wait too long! If you are in the area pop by and give them a try. You won’t be disappointed!

Dave and Ken can usually be found at the venue or can be contacted on 07824363373 and 07737802215 respectively.

Who eats ya baby?

As we are all only too aware there has been, and continues to be, much said about climate change and its effects on the natural environment. Polar bears have become the iconic symbol of the melting Arctic ice, which means reduced access to their natural food. In the absence of its usual diet of seals some have developed a liking for the fibres of cellulose pulp, paper to you and me. Here at M&A CAMRA we sent our esteemed Chair out on a mission of mercy to stave off the hunger pains of this particular bear with past copies of Ale & Apple. Anyone seen Mick lately?



The Scruffy Dog - Pub of the Season Winter 2015 – Paul

We heard on the grapevine around Christmas time 2014 that the Cart & Horse in Sutton in Ashfield had been purchased from Marstons by a private owner so a few of us dropped in around that time to see what was happening. The interior had been given a good going over looking very bright and modern with 5 hand pulls on the bar, mostly featuring nationals from Jennings, Ringwood etc. but with a



Springhead guest. Chatting to the new owners Stuart & Lindsay Blaney we could tell they were keen on real ale and we got onto the subject of the Mild Trail which they were happy to participate in. The mild they chose to put on the bar in May was Timothy Taylor Mild and it must have made an impact on Mild Trail participants as they were voted the clear winner of The David Brett Award for Pub Serving the Best Mild 2015. An impressive achievement as this was their first year on the trail and being a little off the beaten track too they would not get as much footfall as town centre pubs.

To celebrate the presentation Stuart arranged a Meet the Brewer night with Timothy Taylor on 24th September when Alex & Rob came along from the brewery, ran a few competitions and raffle draws, and generally were happy to chat to anyone regarding their brewing process and history.

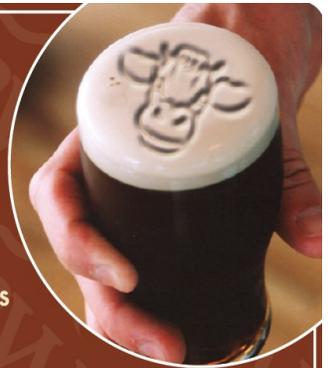
Over the past year the pub has introduced a few more beer lines and regularly offers 5 ales and up to 3 ciders at very competitive prices. The range now features Abbeydale regularly. Recently the owners decided to rename the pub to the Scruffy Dog and as the name implies dogs are very welcome with all doggy visitors getting a photo in the 'Scruffs' section of their website. The pub has a large open plan main bar for socialising and a cosy snug with a real fire for a more private atmosphere.

The change of name did not impact on the beer quality though and has been voted unanimously as the Mansfield & Ashfield CAMRA Pub of the Season Winter 2015. Well done again to Stuart & Lindsay who have achieved so much in a short space of time. The Scruffy Dog can be found at 94 Station Road, Sutton in Ashfield, NG17 5HF. Tel: 01623 550826. www.thescruffydog.co.uk

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Pub Of The Season Autumn 2015—Masons Arms

The Masons Arms on the corner of Unwin Road and Eastfield Side, Sutton In Ashfield, NG17 4NB, is no stranger to Pub Of The Season awards, but the Autumn award 2015 is the first with the new team of Ralph and Natalie Golds at the helm.

This traditional community pub offers a friendly atmosphere and a comfortable lounge and spacious bar area, where darts and dominoes are enjoyed by competitive teams, the pub having a total of 4 darts teams! Numerous trophies around the walls prove they are teams to be feared...probably.



Both rooms are served from a central bar offering one real cider and two real ales, which are constantly changing , with one, sometimes both, being LocAles. Regular breweries featured include Welbeck Abbey, Abbeydale, Blue Monkey and Bradfield. A conservatory to the rear leads to a sheltered smoking area, garden and car park.

The Masons have been holding their own popular beer and cider festivals since 2013 and these now take place twice a year, featuring a mix of local and national ales. The Masons also have an annual bikers Christmas toy run to Kings Mill hospital. This year 24 took part, who then went on to deliver chocolates to Lawn Park care home too.

Bikers (motorised or pedal powered) and children are welcome, but the latter must leave by 9pm, and Sam, the pub dog Springer Spaniel and Labrador cross, would like to welcome all 4 legged friends, even Dizzy!

The number 17 bus stops outside the pub so why not call in and see what Ralph and Nat have to offer. The Masons is open 12 -11pm each day.

Contact 01623 610421, ralphgolds@gmail.com or find them on Facebook at

<http://www.facebook.com/pages/The-Masons-Arms/277930665626240>



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Waggon & Horses, Arnold



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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**, **Welbeck Abbey**, **Clipstone Brewery** and **Blue Monkey** as well as many others locally and nationally.

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Complete the Direct Debit form opposite 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.

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Date of Birth (dd/mm/yyyy) _____ Joint Membership £29.50 £31.50

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

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

Tel No(s) _____ I enclose a cheque for _____

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Dear Michael

As coal and oil supplies dwindle how are we going to find a credible solution to the energy crisis?

I recently attended a party where an old man set fire to a £10 note which burned brightly emitting much light and heat. At the end of his demonstration amazingly he was able to put the undamaged note back in his pocket. Should I therefore withdraw enough of my savings to fill my grate enabling me to keep warm over the winter months? If so, what amount do you suggest?

Best wishes,
Col Phire.

Dear Col,

I am delighted to hear you are a concerned citizen eager to solve the energy crisis and hopefully without recall to using the unfounded technology of fracking which could lead to water contamination with the disastrous knock on effect to the taste of our favourite beers. However I wonder whether you have had a little too much of Long Itch's Light Relief as you seem to be taken in by the illusion of the seemingly impossible and imply a man can put a burning £10 note in his pocket to keep his trousers warm! This kind of trickery was enough for one young lady, under the instructions of David Blaine, after pushing a lighted cigarette through a \$20 bill, and then observing the bill to be miraculously returned whole, to shout, "What!?" "That's impossible!" Rather than trying this wizardry at home...you don't happen to know Gandolph do you?... you may be better employed using your hard earned cash to secure yourself an original copy of the 1584 publication of Reginald Scot's The Discovery Of Witchcraft, which poured water on the claims that magicians used supernatural powers to perform their tricks, as this book is now extremely valuable. You see, on the accession of James 1 in 1603 many copies of this tome were ordered to be set on fire, employing the method your friend used, to ease the cold of that winter. The trick went wrong when someone used Alchemists 3.9% Fire Starter by mistake and the books all burnt. Let that be a warning to you all and never play with matches, unless they are Stanley's Chocolate Matches!

Good luck with your application to the magic circle.

Mick.



Dear Michael,

As the festive season has been laid to rest for a few more months and I have started my diet, I was wondering what to do with the excess chocolate I had been bought at Christmas and thought you would be able to come up with a suitable answer.

Yours, Miss Take

Dear Miss,

There are all manner of odd uses for left over chocolate, some are more useful than others. Take the humble teapot of instance. Useless I hear you say? Not if you have about 1.5kg of chocolate. While you put your confectionary to melt, and it may take some time as this food stuff is a complex substance and doesn't melt in a simple way, but goes through a series of changes gradually becoming more fluid, I would suggest pouring yourself a Chocolate Nutter from Why Not Brewery, and make some moulds suitable to transform this into a teapot shape. Experiments have shown a thickness of 20mm is required and it is preferable to use a dark chocolate with a minimum of 65% solids. Pour your dark liquid into the mould and sit back with a Chocoholic by Tiny Rebel while it sets and then start brewing, tea that is. You may find the hot water vapour plays havoc with the lid, but the rest should stay in good shape and will dispense your hot tea without a hitch, albeit with a hint of cocoa, as the viscous chocolate inside the pot stays in place and acts as an insulating jacket. An even better use may be as a decanter for Tinpot's Choc Pot 80/- proving without a doubt that a chocolate teapot is far from useless!

Now spanners on the other hand...

Good luck with your new job at Denby pottery.

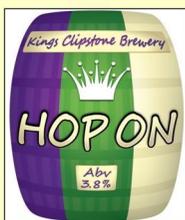
Mick.

Back, in the habit – Paul

Ever hear of the Prior's Well Brewery in Clumber Park? No? Well you will do soon.



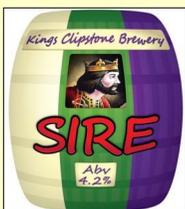
Dave Vann and Phil Scotney from Mansfield are to resurrect Prior's Well with the blessing of Rob from Maypole Brewery, its former owner, and have relocated to Mansfield Woodhouse. Brewing should begin at this 5 barrel plant early February and we hope to have a tour sometime in spring, keep your eye on our website for details. We had a sneaky peek at the work in progress and as you can see all the vessels are in and pipework installed. Expect to see truly local beer in your local soon.



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Club Of The Year Presentation 2015 - Pleasley Miners Welfare

For some time now the branch have been aiming to add to their Pub Of The Year presentations with a Club award and this year I made sure it happened. The well deserved winner of this first Club Of The Year was the Pleasley Miners Welfare Social Club, on Chesterfield Road North, Pleasley, one of the few still operating as a MW within the branch. The welfare is ably run by Ian and Diane Power who previously managed the White Swan in the village until the Miners Welfare tempted them to move up the hill 11 years ago. Today the Welfare still attracts a loyal following and is a good community focused establishment, offering Sky sports, snooker and traditional pub games as well as bingo and live entertainment every Saturday in its large function room.



The welfare has its own brass band, a pigeon club and Mansfield Canine club meet there

on the fourth Wednesday of the month. While serving just one real ale it is constantly changing, offering the drinker an ale usually within the 'session' range of between 3.8% to 4.5% which is free of tie, and at £2.44/pint it isn't going to break the bank, and Ian says the locals generally prefer a beer with a head that sticks all the way down!

As you may expect, around the building there are memorabilia from the pit which is just a short walk away from the Welfare, where the headstocks and engine house are a reminder of the industrial heritage of the area. The pit, owned by Florence Nightingale's family, opened in 1873, produced coal for 110 years and was the first in the country to have electricity underground. The surrounding area is now a Country Park and Local Nature Reserve so why not have a walk then call in to the Welfare for a refreshing pint? The welfare is dog and CAMRA friendly, but be aware it sticks to traditional opening times which are;

Mon to Sat 1 – 3pm and 7 – 11pm, Sunday 11.30 – 3pm & 7 – 10.30pm.

It can be contacted on 01623 810214.

Ale&Apple Quiz—Answers on page 30

1. What is a Shive?
2. Name the sour wheat beer style brewed in and around Brussels
3. Which brewery claims to be the oldest independent brewery in Scotland?
4. Which larger was advertised with the slogan 'Follow The Bear'?
5. Every year in Sonkajavi (Finland) men race carrying something to win that items weight in beer – what is the item?
6. Which Ale style was shipped from Britain to the court of Czarina Catherine The Great?
7. What two gasses are usually used in mixed-gas beer dispensing?
8. Name the Nottinghamshire brewery who's' beer names are themed around classic book titles
9. What drink did Captain Cook take on his voyages to stave off scurvy?
10. How many firkins are there in a Barrel?
11. Who owns the brand Stella Artois?
12. According to Bavarian law what is the volume of a stein?
13. What name is usually given to hops added early in the boil stage of brewing?
14. What is the MAGB?
15. What is the name of the tavern where the map to Robert Lewis Stevenson's Treasure Island was found?

How Did You Do?

- 0-5 The Black Spot
- 6-10 Yo Ho Ho and a bottle of rum!
- 11-14 Long-John Silver
- 15 Pieces of Eight, Pieces of Eight



Mansfield & Ashfield CAMRA – Update on Station Hotel, Newstead—Clare

In August the branch received news from concerned local residents of the planned demolition of the Station Hotel in Newstead village. A notice, dated 11 August 2015, had been posted by the property owner, Samuel Smith Old Brewery (Tadcaster), stating that they had applied to Gedling Borough Council (BC) for a determination whether prior approval will be required for a proposed demolition of the pub building. The planned demolition date was stated on the notice as 5 October 2015 “or as soon as possible”.

In August, M&A CAMRA took action to oppose the demolition and nominated the pub premises as an asset of community value (ACV) in order to hold proceedings for 6 months, and worked with representatives from the Parish Council etc. to look at resurrecting the pub premises.

Unfortunately, at the end of October last year, M&A CAMRA received a letter from Gedling BC which stated they had decided not to list the site as an ACV. The reason for this is that “the Site is not currently being used for a purpose that furthers the social wellbeing or social interests of the local community as the Site closed in June 2013”.

Although to our knowledge, the building is still there at the moment, demolition would seem to be the future for the former pub premises.

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Cider & Perry Campaigning Milestones - Bridget

CAMRA have been supporting real cider and perry in the UK with over 25 years of campaigning. We've been very busy....

1988	CAMRA forms the specialist Cider & Perry (APPLE) committee.
	First Cider & Perry Championships are held. These awards recognise excellence in cider & perry production and are still take place annually.
1990	CAMRA organised the first of four major Cider & Perry exhibitions in London.
1998	CAMRA established the annual Pomona Award to recognise outstanding achievements in the promotion of real cider and perry.
2003	The first month long celebration of cider & perry was set up and this now takes place in October every year.
2005	CAMRA named the first national Cider Pub of the Year, more and more pubs are now nominated for this award.
2009	CAMRA launches the 'Real Cider Sold Here' sticker scheme. We now list over 1,400 pubs that stock real cider and perry all year.
2010	Local Cider & Local Perry pump clip crowners began appearing around the country. Look out for them at a bar near you.
	CAMRA published Cider , a lavishly illustrated celebration of real cider in the UK.
2013	CAMRA continue to lobby National and European Government to change policy and legislation to benefit real cider and perry producers and consumers.
2014	A petition with over 20,000 signatures is presented to 10 Downing Street asking the Government to reject EU calls for increased duty on small UK cider producers.

Branch Cider Campaigning Award

The Branch Cider Campaigning Award is presented at the Members' Weekend and AGM to a branch (or branches) that is doing something outstanding to promote real cider and perry. With the increased interest in real cider and perry throughout the campaign we would like to show our appreciation to branches for their work.

Any branch or group of branches will be eligible, and all forms of cider and perry campaigning activity will be considered, indeed the activity need NOT be exclusively cider and perry based.

Nominations can be from any CAMRA member, Branch or Region. Self-nominations are encouraged and Regional Cider Co-ordinators, RDs and NE members are also encouraged to nominate branches in their own regions.

Individuals will not be eligible for this Award, as Campaigner of the Year is more appropriate and non-CAMRA members, groups, or organisations are also not eligible as the Pomona Award is more appropriate - this is solely an internal award for a branch or group of branches.

This award will not be automatically awarded annually as it may be decided, after considered discussion that no presentation will be made.

The recipient will be announced at the Members' Weekend and AGM 2016.

Current & Previous Recipients of the Branch Cider Campaigning Award

2016: *will be announced at the Members' Weekend and AGM 2016*

2015: Chelmsford and Mid Essex, East Anglia

2014: Greater Manchester Region



Robin Hood and Little John named CAMRA's National Cider Pub of the Year 2015

A Nottingham pub that reopened less than 18 months ago has won the ultimate cider award and has been named winner of the Campaign for Real Ale, CAMRA, National Cider Pub of the Year 2015.

The Robin Hood & Little John in Arnold, Nottingham, has been named the best place in the UK to drink Real Cider by CAMRA. The pub has a long history dating back to 1750, but closed down in 2013 before having new life breathed into it in August 2014 through a partnership between Nottinghamshire's Lincoln Green Brewery and Leicestershire's Everards Brewery, under the management of Anthony Hughes and Lorraine Swain.

Owner of Lincoln Green Brewing Company and Lincoln Green Public House Company, Anthony Hughes says *"Firstly may I say how delighted Lorraine, Mark and all of us at Lincoln Green are to have won this amazing award! I'd personally like to say a huge thank you in particular to Ray Blockley for the support and advice he's given us over the last twelve months in all things 'apple' – I know that much of our success is as a result of the little things*

we've implemented after many discussions with Ray and we're very grateful to him."

Since its reopening and new management, the pub has won the Nottingham CAMRA Cider Pub and Nottingham CAMRA Pub of the Year 2015 as well as being named the East Midlands Pub and East Midlands Cider Pub of the Year.

The pub has become famous for its 'real cider' which is made from pure fruits with no additives or chemicals and served naturally still, unlike commercially produced cider which is force-carbonated to give it fizz. Real perry is produced in exactly the same way as real cider but with pear juice instead of apple juice.



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for real cider and perry



Real cider and perry grows on trees

Real cider and perry is made from 100%
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Visit camra.org.uk/ciderpubs to find real cider and perry pubs

Sarah Newson, the organiser of the Cider Pub of the Year competition had this to say about The Robin Hood & Little John, *"This is an amazing achievement for a pub that not only just re-opened last year, but had never even been in the competition before. A great feature is its 'cider wall' which enables the cider and perry to be served at a consistent cellar temperature, providing the customer with an excellent drinking experience."*

The pub's cider wall features eight ciders and perries which are always from smaller producers rather than big brands, Anthony Hughes had this to say about winning, *"We fully support CAMRA's definition of real cider and acknowledge the recent amendment to remove the criteria that 'no added flavourings to be used' and to allow 'pure fruits, vegetables, honey, hops, herbs and spices, yet no concentrates cordials or essences' to be added."*

Anthony Hughes added, *"We aim to ensure that our customers understand the provenance of our ciders, and what it contains with informative articles in our table top menus."*

The 2015 National Cider & Perry Championship winners were:

Cider

GOLD (joint) – White Jersey, Orgasmic Cider Company (Herefordshire)☐

GOLD (joint) – Janet's Jungle Juice, West Croft (Somerset)

BRONZE – Medium, Three Cats (Derbyshire)

Perry

GOLD – Two Trees Perry, Gwynt y Ddraig (Glamorgan)☐

SILVER – Snowy Owl, Raglan Cider Mill (Monmouthshire)

BRONZE – Perry, Snails Bank (Herefordshire)

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 September we visited the Kings Clipstone Brewery for their beer festival and in February we will be running a bus to Derby to visit the new Muirhouse Brewery micropub and surrounding area. 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 socialsecretary@mansfield.camra.org.uk



Zara & Bas welcome you to the -



Duke of Sussex

Alfreton road, Sutton-in-Ashfield
NG17 1JN, 01623 511469

Every Wednesday - Steak Night
Home cooked meals daily, Sundays 12.00-3.00
Mon-Sat 12.00-2.30 & 5.00 - 8.00

Car & Classics meet every 2nd
Thursday, courtesy of UK Mini O.C.



2 Changing Real Ales
[facebook.com/dukeofsussex13](https://www.facebook.com/dukeofsussex13)



The Horse & Jockey

Church Lane, Selston, Nottingham NG16 6FB
Tel (01773) 781012

Mansfield & Ashfield CAMRA
2012 & 2014 Pub of the Year (Nottinghamshire)

Up to six Real Ales Available
Folk Night Wednesdays & Quiz Night
Sundays

CAMRA Good Beer Guide entry 2008-10, 2012-16



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.



THE NEW INN - NEWTON



Tony & Mandy welcome you to The New Inn, Newton.

- Karaoke every Thursday
- Poker Wednesday
- Traditional Sunday Lunch 12 till 4
3 courses £9.99 Booking advisable
- Sky & BT Sports. Real fire
- Live entertainment most Saturdays, see Facebook for details

3 Ales and 1 Cider
Featuring Dukeries Brewery

Monday closed

Tues to Thurs 4-12

Friday 4-1am

Saturday 12-1am

Sunday 12-12

Tel: 01773 779064



facebook.com/NewinnNewton

Kings Clipstone Brewery 2nd Music, Beer and Cider Festival September 2015—Mick

Encouraged by the success of their first festival back in June 2015, to celebrate the signing of the Magna Carta, Kings Clipstone Brewery decided to hold another similar event over the weekend of September 25th – 27th, hoping this time the weather would be somewhat kinder than the first time around. As it was, the sun shone down on the festival and punters worked up a thirst sitting out in the late summer sun. A contingent from North Notts Branch had planned on coming to Mansfield for

a tour round some real ale watering holes, but when they found there was a festival, plans were made to join the Mansfield & Ashfield posse on the Saturday Sojourn to Kings Clipstone. Kev, our driver, stepped in and ferried everyone over from Mansfield and allowed the group time to call in the Dog and Duck before taking the short walk up to the festival site, with the ruins of King John's Palace serving as an



atmospheric backdrop. The owners of the brewery, David and Daryl Maguire, were delighted to have been granted permission to use the land, which is a scheduled monument and the ruins a Grade 2 listed building, from owner Mickie Bradley, a local history expert. Originating from the mid 12th century the site was a royal fortified timber hunting lodge founded by King Henry II, being first documented in 1164. The palace was rebuilt in stone between 1176 and 1180 and further added to in 1244 by King Henry III. Already ruinous by 1525 it is thought the remaining walls were built by King Edward I between 1278-80. Television's Time Team visited the site in 2011 and found what is thought to be chapel foundations and some 15th & 16th century drinking vessels associated with the demolition of the building circa 1470-1530.

This weekend however, plenty of modern day drinking vessels were evident as revellers came from near and far to sample some of the 10+ real ales and 18 ciders and 4 perrys that were on offer over the weekend and to listen to some excellent music provided by local musicians. After selling out of cider by 20.45 on the opening night in June, I had ordered a considerable amount more of the apple and pear juice, which again proved so popular extra supplies had to be brought in to see the festival through late

Saturday night and Sunday. One of the first to go was Dorset Nectar's Old Harry Rocks showing it was a worthy winner of the Champion British Organic Cider 2015. Other popular



drinks were Harry Taylors Thrown Hat by Once Upon A Tree and Hand Made's Crazy Diamond and for those with a sweeter tooth Kent's Henderson's Toffee Apple proved a sure winner. Gwynty d Draig's Two Trees, the Champion Perry of Britain 2015, also proved to be a fast seller. Over on the real ale front this was an opportunity to showcase King Clipstone Breweries beers with 4 being available at any one time, along with other ales from local brewers and further afield. Appropriate for the setting, Kings Clipstone's Royal Stag Stout saw its first appearance and was well received, being a well rounded, full bodied stout made to an old Irish recipe. This sat alongside other regulars such as the light golden 3.6% Palace Pale and the 4.2% Sire, the second ale to be brewed in the village, using Marris Otter and crystal malts, balanced with East Kent and Fuggle hops, producing an ale fit for a King! Also on offer was 4.4% Ripiain brewed in honour of the late Iain Turnbull who helped the owners set up the brewery, back in May 2012.



As the afternoon turned in to evening the CAMRA crew were ferried back to



Mansfield and the punters came in from the chill and the marquee took on a different atmosphere as the bands tuned up for some splendid folk infused drinking and dancing music, courtesy of Jiggery Folkery. All in all, a splendid way to spend a Saturday.

Another festival, featuring new Kings Clipstone ales, will be held at the same location between April 29th and May 1st. Come on down!

#aleandapple

Instagram us a picture of the ale or cider you're enjoying (remember to tell us what it is and where in our branch you took the photo!) at #aleandapple

We'll print the best ones and who knows if its good enough it might even make the front cover!



Welbeck Abbeys's Coco Noel at The Masons Arms Sutton from us here at A&A



Falstaff Smiling Assasin—Thanks to swarthyjon

Wednesday night should have been with Phil from Dukeries at the Widow Frost but unfortunately Phil had to cancel. We still sampled the beer range manager Mark had made available on the night which included Farmers Branch 5% pale ale and Widow Frost Best Bitter 4.5%.

The next meet the brewer night will be sometime in March with the new Prior's Well Brewery (see article elsewhere in this mag) venue

tbc. Check our website or Facebook page nearer the time for details.



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@mansfield.camra.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 Bull, Blidworth: 10% off (includes real cider)

Black Swan, Edwinstowe: 15p off pint only

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

Dukeries Lodge, Edwinstowe: 15p off pint only

Duke Of Sussex, Sutton-In-Ashfield: 10p off pint only

Fox and Crown, Skegby: 10% off

Hawthorns, South Normanton: 10p off pint, 5p off half

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 pint only

Talbot Inn, Mansfield: 10% off

The following discounts are available to everyone.

Boundary, South Normanton: Buy 4 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.

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

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





The Old Poets' Corner

Chesterfield & District Winners in 2006, 2009, 2013

EAST MIDLANDS

PUB of the YEAR 2015

Butts Road, Ashover Derbyshire ~ Tel: 01246 590 888 - www.oldpoets.co.uk



We've turned over a new leaf!

We started with a dream in the 70's and brewed from 2007 for eight years at Ashover, behind the Old Poets' Corner, now we've expanded into our new brewery in Clay Cross!



Every beer is still brewed with malt, hops & passion. Our old favourites have got a new look and maybe there's some new beers to follow, who knows...*look out for the leaf at your local!*

Unit 1, Derby Road Business Park, Derby Road, Chesterfield S45 9AG
T : 01246 251859 www.ashoverbrewery.co.uk E : sales@ashoverbrewery.co.uk

Branch Diary

Survey Trips, Pick up at the Railway, Mansfield 7pm return at 10pm; Contact socialsecretary@mansfieldcamra.org.uk for further details and to book a seat

Tuesday 23rd February, Ravenshead

Tuesday 29th March, South Normanton

Saturday Sojourns, Contact socialsecretary@mansfieldcamra.org.uk for details and to book a seat

Saturday 6th February, Ashbourne Road area of Derby. Bus will depart 1pm from Railway, Mansfield, and return for around 7pm. We will visit the New Zealand Arms, Dancing Duck Taphouse; Mr Grundys; Muirhouse Last Post micropub where will will have a buffet lunch and a complementary half pint; Greyhound; Golden Eagle, home of Titan brewery. £15 per head, transport, buffet lunch and half pint included in price.

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

Tuesday 9th February, Greyhound, Mansfield Woodhouse

Tuesday 8th March, Skegby

Tuesday 12th April, tba

See <http://www.mansfieldcamra.org.uk/BranchDiary> for details

Ale&Apple Quiz—Answers

1. The plug used to fill the bunghole in a cask after filling
2. Lambic
3. Belhaven Brewery
4. Hofmeister
5. Their Wife
6. Imperial Stout
7. Nitrogen and Carbon Dioxide
8. Scribblers
9. Cider
10. Four
11. Anheuser-Busch InBev
12. 1.069l/36.15fl.oz.
13. Bittering
14. Maltsters' Association of Great Britain
15. The Admiral Benbow

THE JOHN GODBER CENTRE

PRESENTS
IN ASSOCIATION WITH NOTTINGHAM CAMRA
AND NEW FOR 2016
MANSFIELD AND ASHFIELD CAMRA

THE HUCKNALL BEER FESTIVAL

Friday 12th Feb 11am - 11pm
Saturday 13th Feb 12pm - 11pm
Sunday 14th Feb 12pm - 3pm

11AM-3PM FRIDAY ~ FOOD MARKET & CRAFT FAIR
730PM SATURDAY ~ LIVE MUSIC **Alex** **Lysey**

FOOD & DRINK AVAILABLE
ENTRY £2 AFTER 5PM

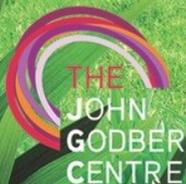
www.hucknallbeerfestival.co.uk



/HucknallBeerFestival



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THE JOHN GODBER CENTRE
OGLE ST. HUCKNALL
NG15 7JQ

Over 50
Beers & Ciders to try!



The Devonshire Arms

187 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

Mon—Thurs 12noon—1am

Fri & Sat—12 noon—2am

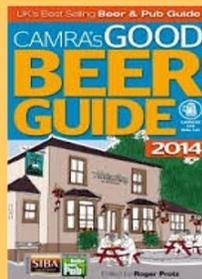
Sun 12 noon—12 midnight

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, 2014, 2015
& 2016