

Ale & Apple

Magazine of
Mansfield &
Ashfield
CAMRA

Winter
2016
Edition



CAMRA National Chairman Colin Valentine
volunteering at our Autumn Beer Festival

**Featuring Unfined Ales, News from our Breweries,
Beer Festival review and much more**



**CAMPAIGN
FOR
REAL ALE**



Horse & Jockey, Pub of the Season Autumn 2016

Welcome to the Winter 2016 edition of Ale & Apple.

Hello everybody. I hope you have enjoyed the Christmas season and are looking forward to a 2017 filled with Real Ale delights. This edition we have a review of our successful Beer Festival, which featured new and exciting breweries from our region. We have a two part focus on Unfiltered Ales as these featured at the festival. Also we have a new feature of Brewery News as our regions breweries increase in number. Spot the difference was popular last edition, so it's here again. Look out for our piece on CAMRA's revitalisation project, a hot topic at the moment.

Richard (Editor) aleandapple@mansfield.camra.org.uk



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

Branch Diary

Tuesday Branch Meetings - All meetings start at 8pm

10th Jan Masons Arms, Sutton in Ash.
14th Feb TBA

Tuesday Survey Trips – Depart the Railway Inn, Mansfield, at 7pm – Bus free for CAMRA members.

31st Jan. Kirkby in Ash. Part 1
SAT. 4th Feb. Kirkby in Ash. Part 2
28th Feb. Rainworth & surrounding
28th March Scarcliff, Glapwell, Pleasley
25th April Outer Sutton in Ash.

Saturday Sojourns, check our website & Facebook for regular updates

Other Events-

Masons Arms Beer Festival: 23-25 March, Sutton-in-Ashfield

Contact – Paul Edwards
socialsecretary@mansfield.camra.org.uk

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If you have subscribed you will get this publication very early January before they even hit the pubs.

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Brewery News

The last 12 months has seen the opening of 4 new breweries in our branch area so alongside our 2 existing ones we thought we should introduce a new regular feature letting you know what they are all up to.

Black Market Brewery

This brewery is situated underneath the Black Market

Public House on the High Street in Warsop. Dave Drury & Ken Ward launched their first beer on New Years Day 2016 and have since supplied beer to numerous festivals and local pubs. Illicit, Imposter and Insane are their flagship brews but some new recipes are in the pipeline.



Kings Clipstone

Based in Kings Clipstone

near Edwinstowe this brewery is once again in regular production with David Maguire now brewing. Two new beers, Amazing Gazing, a 4% reddish bitter, and Tabaknackas, a 4.1% golden ale have been added alongside the regular brews. A very successful 4th Music, Beer and Cider festival took place towards the end of September. New storage facilities means production should now continue on a weekly basis.



Langwith Brewing Company

This purpose built 6 barrel Brewhouse was opened Spring 2016. Based on Hermitage Lane Industrial Estate they also have a 100 litre pilot plant used for experimental brews and small runs. They had an opening day at the brewery on 24th September which showcased their signature beers, Scuba Mozz 5.2%, Lucy Locket 5.1%, and Lord Humungus 4.8%.

They have a rather splendid caravan bar that was spotted at Nottingham Beer Festival and an onsite bottling plant. Steve and David can be seen pictured behind the bar of the recently reopened Beer Shack in Mansfield, see page 9. They have the lease until February and would like to extend if it is successful.



Moody Fox

The latest brewery to open is the Moody Fox Hilcote Brew House. Located behind the Hilcote Country Club is a cosy 2½ barrel plant with 2 fermenters. Dan Moody and Jody Fox are old school friends and chatting they both said they would like to own a brewery, so they bought one, an old plant from the Fighting Cock Brewery and went to Navigation Brewery in Nottingham for some brewing tips. They have only brewed 1 beer at the time of printing which is a 3.8% Derbyshire Best Bitter called Cub, but on a recent visit Dan (pictured) allowed us to taste their second brew straight from the fermenter which will hopefully be an IPA around 5.4% named Pale Tale. It certainly had lots of flavour being packed with Cascade, Chinook, and Challenger hops.



Naked Brewer

This brewery located in the Corner Pin at Westwood has been quiet lately so I popped in to see what was happening. There have been no beers brewed under the Naked Brewer name since around May 2016 but a new brewer tried his hand and released a beer under the Grasshopper Brewery name. There were plans to do further brews but it looks like this will not be possible and brewing may move to Langley Mill. We will keep you updated if we hear any positive news in the future.

Priors Well

Even though brewing started in April the brewery was officially opened by former Mansfield Town defender Kevin Bird on Saturday 18th September (pictured with Head Brewer Dave Vann) which was very well attended. A new brew was added to the core range in October, Kiwi Wiwi is a New Zealand hopped beer with orange and coriander. Participated in the Bolsover Christmas Festival in November where they had a pop up bar.





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Mansfield & Ashfield CAMRA Pub of the Season-
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Pub Reopening – Corner House Mansfield

What was previously known as Saints, and having been closed for some time, this pub has now reopened under the name Corner House. Situated on Church Street in Mansfield this bar has been recently refurbished and now offers one hand pull. On a recent visit the offering was from Prior's Well and they intend to always offer a local beer if possible. The manager, Tracey Fretwell, told us recently the real ale had been selling well and they are already getting requests from customers for future beers, for this

reason they intend to introduce a second pump in the very near future. A food menu is also in the planning. Very dog friendly pub. No onsite parking but it is only a short walk from both Mansfield bus or train station.



Three Thirds - News in small measures



The Venue in Rainworth has had 2 real ales on for about a year now, licensee Sandra Overton plans to have guest beers on both pumps, one a pale, and one a darker, more traditional dark amber/ruby beer. The pub is also dog friendly.

Re-opened as The Old Ashfield by Ego Restaurants this prominent pub has benefited from an extensive refurbishment and serves food with a Mediterranean theme along with two real ales, Lincoln Green Marriion and Deuchars IPA on my visit.

Sadly The Old White Lion in Mansfield town centre has ceased trading but we have heard rumours that a brewery are interested in taking over. Watch this space for further news.

Horse & Jockey Selston

The Pub of the Season Autumn 2016 award was presented to Jane Bennett and her team at the Horse & Jockey by branch Chairman Mick Bull (pictured front cover) during a recent branch meeting. This pub (claimed to be the 13th oldest in the country) dates from 1664 and offers up to 6 real ales, 2 being poured straight from the barrel and usually a real cider or perry. If you have never visited now is the time to go. With its real log fires in cast iron ranges, flagstone floors, and low beamed

ceiling it truly offers a cosy 'step back in time' experience. Situated halfway between Pinxton and Selston this pub is a favourite watering hole for ramblers and dog walkers and can be found on Church Street NG16 6FB. Tel: 01773 781012.



Unfined beer? Fine by me. Part 1

By Clare Tasker

In August this year I had a change of heart and gave up eating meat. I've also stopped drinking milk, eating cheese and eggs, and tried to avoid anything with them included.

"What's that got to do with the price of fish?" I hear you say. Well, you may or may not know that in the brewing of a lot of cask ale something called 'finings' are added. These finings, which can take the form of a translucent thick liquid are added to the beer to help make it clear by making the yeast fall to the bottom of the cask, through science and stuff. The finings are usually made from something called isinglass - which is nothing to do with having a few glasses and wanting to sing on the karaoke, but an extract from the swim bladders of certain fish. This is why strict vegetarians and vegans who are aware of this practice object to isinglass finings.

However there are breweries that don't fine their ales and these seem to be on the increase. I think this is a positive move as a wider range of people can enjoy the amazing world of real ale. Although the beers may be hazy or not as fully clear as fined ale, there is no negative impact on the taste and, given the right care and

time, beers can be very nearly completely clear.

One of these breweries is on our doorstep, in Mansfield: The Langwith Brewery Company on Hermitage Lane industrial estate. I caught up with brewer Steve Pownall for a cuppa and a chat. He feels that the stigma surrounding 'cloudy beer' is slowly changing through education about the brewing process and clear communication by brewers and publicans. All Langwith beers have the words 'unfined' on their pump clips, which have been cleverly colour-

coded according to beer 'families' for example pale, amber and dark. The brewery is still striving to have clear beers, not through the addition of isinglass, but using skill during brewing and favouring pubs that take care to allow sediment to settle naturally through adequate time, and through rigorous cleaning of lines. Langwith haven't set out to be a specialist vegetarian or vegan brewery but one that brews top quality beer. The brewery doesn't see finings as necessary, and it also has a cost and delivery price tag, as well as taking up time. By having a shorter 'best before' date than the beer itself, finings also reduce the shelf life of the ale; and



reducing the amount of time your product lasts doesn't make good business sense.

Although not intentionally made for a vegan market, the brewery sees opening up the ale offering for vegans as a positive, as people want more information on what goes into their food and drink. However some strange comments have been overheard from those who think 'vegan friendly' beers are somehow lacking or are even substitutes for beer. On the other side of the coin, there are those who state that fined beers have been made with handfuls of 'fish guts'.

Steve feels that it is up to everyone to make a decision what they want to drink, it's important to make vegans and non vegans alike aware of the facts so they can make an informed choice, but that there is room in the market for both fined and unfined beers to exist and drinkers on both sides should not look harshly on each other.

I see education and raising awareness of unfined beers as an expanded role for CAMRA by promoting different types of real ale and encouraging others to try these, while taking care not to alienate groups of people.

Part 2 in the next Edition



Langwith Brewing Company are currently operating the Beer Shack on White Hart Street, a welcome return to Mansfield's real ale scene for these premises where healthy, informed debate on the matter of unfined ale is encouraged.



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Good Pubs, Good Causes

Much has been written and said about the demise of pubs nationwide as well as in our own branch. So as a contrast, and to highlight one the benefits of a good community pub, here are a couple of examples of local pubs being involved in charitable causes.



Speed the Plough, Sutton in Ashfield, frequently helps with good causes particularly in connection with our Armed forces. Early October they had a charity day with stalls, cakes, and donations which including free window cleaning and a days plastering! Also a charity auction and raffle was held all to raise funds for the Grenadiers Fund. The event raised over £1000 and the pub continues to raise money through donations. A great local community pub with 3 real ales, that had recently been awarded a place in the Good Beer Guide 2017, Speed the Plough continues to serve the community well.



As a recent addition to the branch the **Barrel and Bean, Kirkby in Ashfield,** has certainly hit the ground running. In September a fund raising night was held in memory of local teenager Corah Slaney, who sadly passed away in 2015 from mitochondrial disease. A night of entertainment raffles & cocktails held in the pub raised over £1500 for The Children's Mitochondrial Disease Network in Corah's memory.

Well done to the generous community and also James and Carrie Warren for donating a percentage of the profits to the cause. See separate write up in this magazine for more information on the pub.

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Derbyshire Autism Services

You may have seen at our recent CAMRA Beer Festival, a charity bucket on the bar for people to make donations. This was in support of Derbyshire Autism Services, a charity that offer information, advice and guidance but above all support to children, young people and adults affected by autism - with or without a diagnosis - and their families. Our very own CAMRA member and volunteer Jonathan Evans who also works for the charity presented a cheque for £64.19 from generous donations made at the festival.



Greyhound, Mansfield Woodhouse

This 2 roomed pub located on the High Street has been managed by landlady Linda for over 30 years and featured in the Good Beer Guide for an impressive 22 of those. Always serving at least 5 real ales and one cider they recently had a small beer festival which showcased 11 additional beers and several boxes of cider and perry. One

of Linda's regulars Max can be seen serving up a nice drop of Full Mash Northern Lights 4.7%, a warming stout just right for a cold November afternoon. Dogs are allowed in the tap room side which has the feel of a proper local pub while darts, dominoes and pool can be enjoyed in the best side. Large car park but very easy to get to from Mansfield town centre on public transport, just jump on the Stagecoach Miller. Tel: 01623 464405.





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Survey Trips

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.

Poets Corner

Real ale is a wonderful thing;
Not lager, for that doesn't bring
The depth and the flavour
That beer drinkers savour:
Choose cask, pull a pump, not a ring!

There was a young girl, Marie Spratt,
At work one day, fell in a vat.
Before she was dragged out
She had drunk so much stout,
That her parts that were thin, became fat.

Oh pity the innkeeper's plight
When his customers, night after night,
Order only pale brew
And brown ale eschew —
For his dark is much worse than his lite

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CAMRA

Revitalisation Project

If you're a CAMRA member you may have noticed several surveys drop into your mail box over the last year or so from CAMRA HQ. Whether you filled them in or not let me take a moment to explain what the Revitalisation Project is all about. In 1971 just 6 breweries produced around 80% of the country's beer and owned almost all of the nation's pubs. This Big Six as they were known (Allied, Bass, Courage, Scottish & Newcastle, Watney and Whitbread) set out to kill off traditional draught beer in favour of mass produced, carbonated, keg beer. This was unacceptable to 4 lads from the north west of England who decided to make a stand by forming the Campaign for the Revitalisation of Real Ale. This consumer group steadily grew, was renamed in 1973 to the Campaign for Real Ale, and became the most successful consumer campaigning group in Europe. Through this campaign real ale was not only saved but has flourished. Most pubs nowadays serve at least one real ale while some have enough choice that they could be considered to have a mini beer festival every day of the week. The battle to keep real ale alive has surely been won, but... when something is successful there will always be opportunity to jump on the band waggon to turn over a quick buck by individuals or companies who don't



know how beer should be kept resulting in low sales and a poor quality product. It was this situation which caused the rise of keg beer in 1971.

The Revitalisation Project was born in the summer of 2015 with the objective of weighing up whether CAMRA's purpose, focus and strategy were robust enough at a time of unprecedented changes in the brewing industry and licensed trade. They were asked to set up a steering committee to come up with recommendations for shaping the Campaign's future. They named the review in honour of the original name of our organisation when it was founded in 1971: the Campaign for the Revitalisation of Ale. The Chairman to lead this review was Michael Hardman MBE, one of the 4 founder members.

The Committee heard from tens of thousands of our members via the surveys and almost two thousand took the time to attend consultation meetings in person. It has also spoken to many people across the beer and pubs sector with opinions about the Campaign, including brewers, publicans, politicians and journalists.

Continued Over

Continued from page 17

At the National Executive meeting at the start of December, the Revitalisation Project presented its findings to the national chairman and his colleagues.

In summary the Revitalisation Project has recommended that:

- Campaigning for real ale, cider and perry and protecting community pubs and clubs will remain core to our activities.
- We widen our mission and purpose to reflect changing consumer needs and developments that have taken place across the sector since CAMRA's foundation in 1971. The Committee found that there is much we do well, so their proposals principally relate to opportunities for us to remain relevant and effective in the future.
- We broaden our focus to play a "leading role in informing and educating all those with an interest in good beer of any type".
- We promote the "virtues of well produced, well-kept cask conditioned beers as the pinnacle of the brewer's craft" while also promoting greater awareness and understanding to help drinkers judge for themselves what "quality" beer is.

- Celebrating and protecting well-run community pubs and clubs should also remain core to CAMRA's purpose, but the Campaign should do more to improve the range and quality of beer, cider and perry in "communal drinking" venues across the on-trade.
- In response to the attacks on responsible drinkers by health campaigners, the organisation plays a leading role in speaking on behalf of all UK beer, cider and perry drinkers and pub and club-goers."

These are only a few, if perhaps the most important, of their proposals, which can be found in full on the CAMRA website.

Over the next few months the National Executive will assess the impact of the proposals and translate them into policy and strategy recommendations. They will use discussions at CAMRA's Members' Weekend and Conference in Bournemouth in April to further refine these recommendations before making final recommendations to members for approval.

A final decision on adopting the proposals will be taken at the Members' Weekend and Conference to be held in Coventry in 2018.

Cider Pub Of The Year 2016

Nestling in the picturesque village of Bayford near Wincanton is the Unicorn Inn which was established in 1789 originally as a coaching inn. Over the past couple of centuries it has seen many changes but is still a focal point for the local community, even more so now as it has won the coveted accolade as **CAMRA's National Cider Pub Of The Year 2016**.

Current landlords Richard Cummins and Jayne Wallace have been at the helm of this Somerset pub for the past 9 years and during that time have turned it into a cider pub of

considerable note. They are passionate about the ciders and perries they sell and have been keen to promote them. The main source is from Somerset but other West Country ciders can be found at the Unicorn.

Sarah Newsom, organiser of this competition says of Richard...."he has been trying to keep improving his offerings and it has now certainly paid dividends."

Not only is it a cider destination but it serves real ales and good home cooked , locally sourced food, is family and dog friendly and is on a public transport route, the bus stopping outside the front door. Sounds like a pub well worth a visit if in the area!



Taylor's Transport Garden Party

Taylor's Transport have for some years now been hosting a garden party every two years as a thank you to their staff, customers and suppliers, held in the



grounds of Alan Taylor's home. For the past 3 events Mansfield and Ashfield CAMRA have been asked to run the real ale bar with each event being bigger and better than the last. This



year was no exception as the firm were celebrating its 40th anniversary. So who is Taylor's Transport? I'm sure many will have seen the distinctive red and white logo of **B. Taylor & Sons** on the side of their vehicles, but it wasn't

always like this. Back in 1974 the company was a much more modest affair when Barry Taylor took to the



roads with his transit van commuting daily to London. Two years after setting up the business on Sidings Rd Kirkby (which is still in use today for vehicle maintenance), he upgraded buying his first Talbot Express van. Barry continued at the helm of the firm until his retirement in 1992 when his son Alan took over as Managing Director. In 2004 Taylor's Transport International Ltd was established to cater for their international clients and five years later the company, going from strength to strength, opened their multi million pound distribution centre in Huthwaite. Last year (2015) saw the merger of the UK and the International teams to form the Taylor's Transport Group and this year a new warehouse was opened in Nottingham providing an extra 120,500 square feet of space and providing room for 12000 pallet locations. Quite an impressive rise from quite humble beginnings to become renowned throughout the industry, with a reputation for delivering exceptional

service and customer care, offering a customer led approach to the business. They are now regarded as a major player in the national and international market, offering a next day and express delivery service throughout the UK.

They sure know how to put on a garden party too! This family orientated event has something to offer for everyone from donkey rides to fairground rides for children and adults (the views across the surrounding countryside were spectacular from the Star Flier ride while the Freak Out ride looked far too scary for me!) to tribute bands both on



outside stages and in a massive marquee with fully stocked bars offering real ale and cider, as well as wines and lager, to various food stalls and a disco running till the small hours of the morning. There were classic and custom cars on display as well as steam traction engines and a meet and greet by Laurel and Hardy. Over on the real ale and cider bar we were kept busy supplying drinks from breweries such

as Dancing Duck, Derventio, Big Hand and Ashover and cider makers such as



Gwynt y Ddraig and Snailsbank, to the thirsty customers throughout the afternoon and evening and even

offering ales for Pedro and Jose, customers of the company. There were donation boxes scattered around the site and all proceeds were to be split between three local charities.

Alan and his father Barry Taylor also heavily support CAMRA in the way of storage for our equipment and transport for our festivals for which we are especially grateful.

Barry was in evidence as usual motoring around the party on his mobility scooter with the number plate, Barry T - Baz just keeps on truckin' featuring above the Volvo badge! Clearly Barry was having as much fun as everyone else and was a fitting tribute to the man who started the company off 40 years ago as sadly Barry passed away on the 5th October aged 80.

A Micro revolution in Kirkby-in-Ashfield

In 2016 we were treated to the opening of 2 new micro pubs within walking distance of Kirkby Cross. First came the **Barrel and Bean** on Church Street which is owned by



Carrie and James Warren. Although a micro pub in essence i.e. no fruit machines or TV's, James prefers the description 'small pub' as he also offers more mainstream lager, bitter and spirits alongside the ale choices and low volume background music. The 'Bean' part of the title comes from the coffee and speciality teas that are available up to 7pm. On a recent

visit 2 beers were available, Lincoln Green Hood 4.2%, and Blue Monkey Infinity 4.6%.

Hot on their heels was **The Dandy Cock** owned by Jo and Phil Clayton just around the corner on Victoria Road. This micro usually dispenses 4 real ales, the two I tried were Lincoln Green Quarterstaff, a 5% stout, and Stockport South Island Pale, a 4.1% New Zealand hopped pale. 6 real ciders are also available on tap and you can see exactly where your drink is coming from as there is a large window that looks into the cold room. A large selection of bottled beers and gins are also available.

Both these pubs are very dog and child friendly and easily accessible from Mansfield on the Trent Barton 9.3 or 3B.



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Dear Michael,
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Yours,
Tom Fool-Ray

Dear Tom,
An interesting question you pose. I'm sure your friend is fully aware that this vehicle evolved out of the Suzuki Supercarry in 1986, and in so doing acquired a powerful 970cc 5 speed, 4 cylinder in-line OHC engine, churning out a massive 44bhp at 5300 rpm and could out accelerate most cyclists, being capable of a standing start to 30mph in just under 9.5 seconds, if the wind was in the right direction! Produced at the IBC Vehicles plant in Luton, adjacent to the Vauxhall factory, this van was small and economical with the engine mounted front mid section and boasting a rear wheel drive. It was mainly used in the pick up or a van

form, as can be seen on BBC's Two Pints of Lager and a Packet of Crisps, where a yellow version is owned by Donna (Natalie Casey), a bucket salesperson. With the arrival of the 'Romahome' a detachable body that was designed to fit on the back of the pick-up model, the Rascal camper van was born, a stylish yet cost effective, twin berth mobile home of great versatility. In its day Bedford was one of Britain's major commercial vehicle manufacturers that had the motto, "You see them everywhere". That being the case, why settle with Skegness? Why not tell your friend to plan big and enter the Mongol Rally? This year it will leave England on 16th July and head out to the finish line in Ulan-Ude in Russia, a mere 8,000 miles away, and will raise money for the charity Cool Earth in the process. Your friend will be in good company as one of the few rules states that the vehicle should be under 1Lt in engine capacity, be fixable with a hammer, and ideally be something you have swapped for a bag of crisps! According to a previous contestant there are potholes twice the size of Yorkshire to be encountered, so if you are taking a pin of Concertina's Extreme along with you I'd suggest

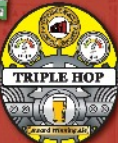
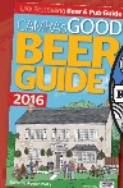
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getting it in 'bright' form, unless you'd prefer something shaken not stirred! Either way it would not be the first Rascal to complete this marathon – in fact the other did it the return trip too, but not via Skeggy!

Good luck with the map reading.

Mick.

Want to ask Michael a question?
Send them to us at
aleandapple@mansfield.camra.org.uk



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Latest News



The Story so Far.....

Previously situated at Hardwick village, Clumber Park in a National Trust property, the brewery was moved in January 2016 to its present site with a view to bring brewing back to Mansfield by two local lads whose passion it is to brew with the best ingredients, resulting in beers of a superior quality.

Housed in a purpose built building on **Old Mill Lane Industrial Estate** Mansfield Woodhouse the equipment has benefitted from being completely re-piped and modified to ensure our passion is achievable.

PRIOR'S WELL BREWERY



In the brewery, a mezzanine level has been installed where there is a Victorian bar of considerable character, open to the public, where our beers can be enjoyed. We realise that any group of friends may include some individuals who prefer other products, so to this end we are to introduce Estrella Damm. This could result in being able to taste traditional English Ale, USA style IPA's and the finest Mediterranean Cerveza, all on one bar, whilst looking down on a working Micro Brewery. So, we encourage you to visit and witness our tireless pursuit of excellence, be part of our development, watch the brand develop and have a jolly good time along the way with ourselves, because let's face it, as someone once said "a day without beer, is a day without sunshine" (I may have modified that a little)



PRIOR'S PALE, 4.3%

A Pale Ale full of flavour from North American hops with a lingering bitter finish.
A proper thirst buster



PRIOR'S GOLD, 4.7%

ABV Pale Gold in colour with a citrusy aroma, pleasant hop flavours from USA hops culminating in an intense bitter finish



BLADE 4.7 %

An all English affair benefiting from Goldings and Progress hops. Balanced malt flavours compliment a wonderful bitter finish.



RESURRECTED, 4.8%

ABV Dark Chestnut in colour, complex nutty overtones, smooth classic English Ale flavours with a dry, almost stouty finish

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Opening times

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TID = Till Interest Dies

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I enclose a cheque for _____

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01/15

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“Wassail”

The name wassail as linked to the blessing of apple trees is from the Old English ‘was hai’ closely related to the Anglo Saxon word meaning to be healthy.

Wassailing is a Medieval English tradition designed to awaken the apple trees and to ward off evil spirits from the orchard and to ensure a bountiful crop in the forthcoming season and was particularly popular in the cider producing counties of South West England e.g. Devon, Somerset, Gloucestershire, Dorset and Herefordshire, and South East England e.g. Kent, Sussex, Essex and Suffolk.

The ceremonies vary from place to place but essentially a wassail King and Queen are

chosen to lead a procession from one orchard to another and whilst gathered around an apple tree the Queen is lifted up into the boughs of the tree and places a slice of toast soaked in the wassail liquid from the wassail bowl, into the tree as a

gift to the tree spirits and for the robins which represent the good spirits of the tree. This is followed by an incantation and song, after which the assembled crowd would sing and shout and bang drums or makeshift instruments until a gunsman would fire off a volley through the boughs to scare off any evil spirits and signalling it was time to move to the next orchard.

These ceremonies are still held today in many parts for example Clevedon in North Somerset where an annual event takes place at the Community Orchard, combining the traditional element of the celebrations with entertainment from the Bristol Morris men. In some parts of Somerset this tradition is centred around the oldest tree in the orchard with who the fertility of the



whole orchard is said to reside and a man is to offer up his last mug of mulled cider to the tree and is rewarded by being given the location of buried treasure by the Apple Tree Man. The songs sung to the trees vary but here are just two extracts;

Bud well, bear well
God send you fore well
Every sprig and every spray
A bushel of apples next New Years Day
(19th century Worcestershire)

Heres to thee old apple tree
Whence thou mayst bud
And whence though mayst blow
And whence though mayst bear apple enow!
Hats full! Caps full!
Bushel-bushel- sacks full
And my pocket full too! Hozza!
(South Hams, Devon 1871)

Traditionally wassailing was done on the Twelfth Night (variously on 5th or 6th January) but some still prefer this to be on January 17th or the Old Twelfth Night, as it would have been before the introduction of the Gregorian Calendar in 1752.

All this singing and shouting would be thirsty work so what exactly is in the wassail bowl? There are various recipes

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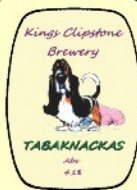
wetherspoon

for this drink but generally it is a drink made up of mulled cider, curdled cream, roasted apples, cloves, ginger, nutmeg and sugar and served from huge bowls. Some recipes call for eggs to be added to the mix. There is a bowl at Jesus College Oxford University that can hold 10 gallons! Some wassail bowl that one!

Mick

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SPOT THE DIFFERENCE

Can you find the 10 differences in this scene from our Beer Festival?



4th South Normanton Beer & Cider Festival Review



Following on from the first 3 successful South Normanton Beer & Cider Festivals we have now completed the 2016 festival which was once again held at **The Post Mill Centre** in South Normanton. The festival was open from Thursday 17th November to Sunday 20th November. Many Thanks as always are given to the centre management team for their assistance to enable us to host this festival which is now firmly established on the local events calendar. On the opening night there was an informal tasting session hosted by Simon King from Abstract Jungle

Brewery. Simon was featuring 3 of his beers which were enjoyed by those present.

The beer list this year presented me with quite a challenge as I attempted to compile a list from breweries that had not previously been featured at any of the 3 previous South Normanton festivals. With the seemingly never ending supply of new micro breweries starting up I managed to source at least one beer from most of the breweries in Derbyshire and Nottinghamshire that were shown as being “NEW” in the latest edition of CAMRA’s *Good Beer Guide*. An added feature this year was a range of 8 vegan friendly, unfined beers, which also proved popular!

I would like to extend my heartfelt thanks to our many festival sponsors without whose assistance we would not be able to hold the event; **Langwith Brewing Company** from Mansfield





plus a beery books stall from Manchester. We hope to be able to feature these again at a future festival.

We were also privileged to be invited to host the **East Midlands CAMRA Regional Meeting** at the

sponsored our staff T-shirts, **Brunswick Brewery** from Derby sponsored the entertainment, and beer sponsorship was provided by **Abstract Jungle Brewery** and **Derbyshire Autism Services**. Thanks to the numerous others who provided support to the festival in one form or another.

Following on from the introduction of fruit wines and mead last year we had an increased range available this year which once again proved very popular, so much so that I had to source an emergency reorder on the Saturday morning!

Live entertainment at the festival was provided on Friday Evening by **On The Brink** which was very popular with the band playing several encores past their scheduled finish to a very populous and enthusiastic audience, and Saturday evening entertainment was provided by **Axminster Burnes & The Rug Cutters**.

A new feature at the festival this year was a couple of craft stalls, **Oddfellows Chocolate Company** from Burton-on-Trent and **The Pewterscribe** from Derby,

festival on the Saturday afternoon which was attended by none other than the National Chairman of the Campaign, Colin Valentine, who gave a very interesting presentation to the attendees. Colin also took time to serve a few of our thirsty customers, as pictured on the front cover of this very magazine, alongside some of our festival volunteers. All our staff gives up their own valuable time to support the cause for which we are always highly grateful. We are now in the process of arranging a post-festival wash-up meeting which will take place early in the new year where we will discuss all aspects of the event including beer range, entertainment etc. which enables us to hopefully grow the festival year on year. Details of any future festivals will be advertised on the branch website plus our Facebook and Twitter pages. Final thanks go to you, the festival drinker, without who there would be no festival. Cheers to you all.

Andrew Brett, Beer Festival Organiser

Musical Beer

For music fans in the branch there is the often asked question, where can I go for a night of musical entertainment and a pint of decent real ale locally. Whilst some real ale pubs may have occasional live music a few have regular music nights, for instance the Brown Cow in Mansfield hosts weekly folk music nights on Tuesdays, has a roots acoustic night on Sundays and has live bands in the tap room twice a month on Saturdays. And with up to 12 real ales to choose from this has proven to be a winning combination. Other pubs around the branch area well worth checking out are, the Bold Forester, Mansfield, where Sunday evenings is their regular music night, mainly featuring bands playing rock covers. The Railway in Mansfield has a live monthly music night hosted by Axminster Burnes and the Rug Cutters and offers local musicians the chance to show off their skills. For more folk music Mansfield Folk Club meet upstairs every Monday at the Black Bull in Woodhouse with doors opening at 7.45 and music starting at 8.30pm. It is £1 to get in on non guest nights but full listings can be found on their website at www.mansfieldfolkclub.org.uk In the downstairs bar on the same evening the Mansfield Ukulele Group meet from 7 – 8.30 pm.

Also folk based is the Ghost of Mansfield Morris who meet weekly on Wednesday evenings at various pubs in the locality from 8.30 for an evening of music. Originally the Mansfield Morrismen would meet outside a pub to dance before going in to play and drink, but over the years active members dwindled until it was no longer viable to perform the dance routines. The tradition has been partly revived and proves quite popular. Dates and venues can be found on the Folk Club website.

The Talbot on Nottingham Rd Mansfield is host to a regular music evening on Thursdays.

Pleasley Miners Welfare features musical acts that are popular on the club circuit and is also host to the Pleasley Colliery Welfare Band.



And then saving the best till last we come to probably the best real ale music venue for some distance around, and not just within our own branch either, namely the Black Market

located at Warsop. Home of not only the music venue and micro brewery of the same name but the Workingman's public house which features music memorabilia and both snooker and pool table as well as a rarely seen Bar Billiards game. The Black Market has been a thriving music venue for many



years playing host to both local and national talent with a few internationally acclaimed artists playing here too, such as the recent flying visit to this country of Rob Tognoni. Affectionately known as the Tasmanian Devil, Rob hailing from Tasmania paid the Black Market a visit recently as one of only 6 dates in this country and produced an explosive set of raw blues, blues rock and classic rock. The blues rock outfit Egypt were also recent visitors playing the second date of their UK and German tour there. The band have been together since 1991 with the current line up and rank among the top hardest working rock bands around, and are

greatly influenced by the legendary Groundhogs, a band which bassist Alan Fish has had many stints with over his musical career. By the time you read this the local lads Ferocious Dog will have headlined their 5th all dayer, Dogfest, which as I type has already sold out. Not bad considering

the venue can comfortably hold 500 people.

Not long back I was there to see Thin Lizzy and AC/DC tribute bands and took the opportunity to catch up with owner Dave Drury and see how the brewery had progressed in the past year since brewing started in

December 2015. Dave and

co brewer Ken Ward are both pleased with how the brewery has come along and have recently concentrated their efforts on perfecting their flagship brew, Illicit. This 4.3% Chinook hopped citrus pale ale has a permanent place on the bar as the house real ale, alongside a regularly changing guest beer, and is now starting to spread its wings and make its way further afield, but Dave worries if it's too popular he and Ken will be spending even more time down in the bowels of the venue working the 2.5 barrel plant to full capacity. Already it is planned to brew twice a week in the New Year. With this beer also came a bit of rebranding for the venue with new pump clips for



the beer and signage for the music venue and the bar. Back to the music though. I asked Dave what had attracted him to the pub and music business and his first job when he left school was a glass collector at the venue before getting bar work there which put him on course for a career in the pub trade, and that in turn fired his interest in music. Dave set up a voluntary group called Muso's in 2005, a youth project which aimed to get kids off the streets and into playing live music and used the Black Market to showcase their talent. In 2007 he took over the venue and has been keen on promoting music and real ale since. It is a combination that Dave feels works very well together and so do his regulars! When not brewing and serving beer Dave plays music himself and once had a stint behind the drum kit with Ferocious Dog. The venue has been host to bands

as diverse as The Slaves, Wilko Johnson Band, New Model Army through to Sham 69 and The Vibrators and to John Otway.

What of the future? Dave and partner Colleen are looking forward to the 100th year anniversary of the Workmans public house being open continuously and is optimistic for the future of the venue and the brewery. Already numerous bookings have been confirmed for 2017 both for bands and for the function room hire. Keep checking out the gig guide at www.blackmarketlive.co.uk and get yourself over to North Notts. premier music venue.

This naturally is not a comprehensive guide to live music in the branch and if you run a pub that is host to live music and is not mentioned here, please get in touch so we can feature you in Ale and Apple and on our website.

SPOT THE DIFFERENCE WINNER!

Congratulations to Amanda Smith from Swanwick for getting all 10 differences in our last issue. Hope she enjoyed her prize of a pint of ale at our festival. See below for answers.



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

Did you know that as well as a monthly survey trip your branch also runs a Saturday Sojourn that often goes out of 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@mansfieldcamra.org.uk

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-

Beer Shack, Mansfield: 10p off pint only
Black Bull, Blidworth: 10% off (includes real cider)
Black Swan, Edwinstowe: 15p off pint only
Boundary, South Normanton: 10% off.
Court House, Mansfield: 20p off pint only
Dandy Cock, Kirkby-in-Ashfield: 10p off pint only
Dukeries Lodge, Edwinstowe: 15p 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
New Inn, Newton: 15p off pint only
Oak Tree, Mansfield: 10% off
Railway, Selston: 10p off pint only
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
Tap Haus, Mansfield Woodhouse: Buy 6 Pints cask ale, get one free. Loyalty card

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Vice Chairman Clare Tasker vicechair@mansfield.camra.org.uk

Treasurer Carl Brett treasurer@mansfield.camra.org.uk

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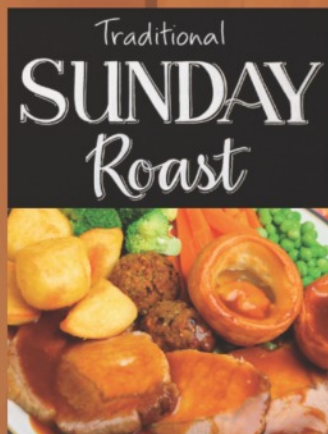
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