



The Mansfield & Ashfield
CAMRA Mild Trail 2017
28th April - 21st May

Ale & Apple

Magazine of
Mansfield &
Ashfield
CAMRA
Spring
2017
Edition

MILDOPOLY



Adults only
See back page for instructions on how to play
Please drink responsibly

PRIZES:
Entries with 20 or more stickers
enter the prize draw for either
Sunday lunch courtesy of
the Devonshire Arms
or
Hilcote Country Club.
Entries with 8 or more stickers
will enter a beer draw
where you can win
beery prizes courtesy of
the Barrel & Bean,
the Dandy Cock,
Hops in a Bottle Beer Shop,
and The Pub People
Company.

**The Mansfield & Ashfield Mild Trail
MILDOPOLY is here again, see centre pages.
Winter Pub of the Season Winner featured.**



**CAMPAIGN
FOR
REAL ALE**

Please take
me with you
and pass on
to a friend



Welcome to the Spring 2017 edition of Ale & Apple.

Well here we are again with the the now famous MILDOPOLY Mild Trail of our branch. It was a big success last year and I hope lots of you lovely ale drinkers join in again. We have an excellent article on Paul's trip to India and the beers he discovered there. Also the continuation of the unfined ales article is on page 8. I am glad that many readers are enjoying SPOT THE DIFFERENCE so it is continuing on page 31.

It is with great sadness that we inform you that Emma Sproates passed away in March. An active committee member and good friend to many she will be greatly missed. Our thoughts are with husband Bill and the family. Page 37 remembers her.

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



Keeping You Informed

To find out more about Mansfield & Ashfield CAMRA events why not follow us on:



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CAMRA Headquarters

230 Hatfield Road,
St Albans, Herts AL1 4LW
Tel: 01727 867201 or
www.camra.org.uk

Article submission deadline for
the Summer 2017 issue of
Ale & Apple
is 16th June 2017

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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

Branch Diary

Tuesday Branch Meetings - All meetings start at 8pm

9th May, Nags Head, Pleasley
13th June, Devonshire Arms, South Normanton (includes AGM)
July (day TBA), Dandy Cock, Kirkby in Ashfield

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

16th May, Edwinstowe
27th June, Tibshelf, Newton, & Huthwaite
25th July, TBA

Saturday 29th July, Selston, departs the Railway at 1pm, £3 per head (£6 non-members)

Sojourns, Sat. Unless stated

Friday 28th April, The Winding House, Pleasley Pit, Pleasley, bus departs Railway, Mansfield, at 7pm, £6 per head includes branch drop-offs
29th July, Partial survey into Selston finishing at Selstock Beer & Music Festival, bus departs Railway, Mansfield, at 1pm, £3 per head (£6 non-members)

Other Events-

14th - 16th April Clipstone Social Club
1st beer and cider festival
23rd April, Priors Well Brewery, Mansfield Woodhouse, Open day and hog roast, noon start
28th – 30th April, The Winding House, Pleasley Pit Pleasley, Beer & Cider Festival
26th - 28th May, Kings Clipstone Brewery 5th Music Beer and Cider festival at Kings Field, Kings Clipstone
26th - 28th May, Brown Cow, Mansfield, Beer & Music Festival
28th – 30th July, Selstock at the Horse & Jockey, Selston, Beer & Music Festival

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

Annette and Garry welcome you to

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Pleasley



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Brewery News

Black Market Brewery

Black Market Brewery at Warsop are concentrating their brewing efforts on making Illicit the flagship

ale and is currently offered in standard or chilled version for those who like their beer a bit cooler than most. They are experimenting with Imperial Bitter to get the flavour “just right” as the first batch was lacking in body according to Dave Drury. This will be joining Illicit on the bar at the Black Market as well as an occasional guest beer. Insane will be brewed on an occasional basis. Apart from appearing at a few beer festivals the bulk of the beer produced is sold in house, with Dave and brewery assistant Ken Ward just about keeping up with demand. Also see page 16 for how Black Market Brewery are helping with an amazing driving adventure.



Kings Clipstone

Kings Clipstone Brewery

now has Dave Maguire as the head brewer with Daryl taking care of the paper work. Several new brews have appeared recently namely Golden Reign a 4.4% dry hopped beer and Squire's Desire a 4.5% amber ale, and one of the old brews, Moonbeam, was resurrected in time for the Champion Beer of Nottinghamshire in February and was awarded one of the eight runners up placing.

The brewery will be hosting their 5th Music Beer and Cider festival over the late May Bank Holiday, see page 14 for details

Kings Clipstone Brewery

Langwith Brewing Company

Formerly the Beer Shack, LBC continue to operate the Mansfield bar as their brew tap, with a twist of course, as the variety of other drinks on offer is proving popular particularly with the ladies. Ales are changed weekly and guest beers also improve the amount of choice, benefiting both regulars and new customers.

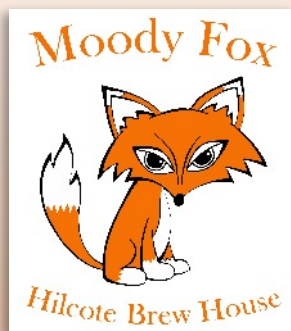
The Beer Shack will be closing for refurbishment from 2nd April until Mid June. Regular updates will be on social media.



Moody Fox

Since brewing their first beer back in November which was called Cub, a 3.8% best bitter, in December they released their second beer Pale Tale, an English pale ale at 5.4% and 40 IBU's. Both beers are currently on permanently at the home of Moody Fox Brewery the Hilcote Country Club in Hilcote. These beers have also been seen at the Dandy Cock, Kirkby in Ashfield, the Fishpond, Matlock, Coach House and Rodneys, Southwell and the Pop Inn in Mansfield, and as far as Grantham now popularity is spreading plus they will be available at the Barrow Hill Beer Festival in May.

Dan Moody one of the two owners of the brewery (the other being Jody Fox) informed us that they plan to do a Porter as their next brew plus they are looking at 2 new fermenters and conditioning tanks to produce keykeg beer in the very near future.



Priors Well

Three new beers have been added to the brewing menu. Incensed 4%, an extra pale ale, the maltiness is complemented by North American and English hops. Silver Chalice 4.2%, lager malts give this ale a light straw colour, USA and NZ hops give plenty of flavour with a good bitter finish. Orange peel and coriander seed give other layers of flavour.

Wolfcatcher 4.8%, a generously dry hopped pale ale giving intense citrus, grapefruit tones. Having an open day at the brewery on Sunday 23rd April with a hog roast, noon start. Now have a rotating guest permanently on at the Sandy Pate Sports Bar in Mansfield Town Football Ground badged up in the teams colours, this bar is open every day.



Friends of Pleasley Pit Beer & Cider Festival 28th – 30th April

Established in 1996 the Friends of Pleasley Pit are a group of dedicated like minded volunteers who get together with the objective of restoring back to working order the steam winding engines and ancillary equipment of the former Pleasley Pit. Although considerable progress has been made there is still plenty of work to

of the commitment to their charity status wherever possible the group engage and encourage Localism using local businesses and organisations in their works, events and fund raising efforts. To this end the Pleasley Pit Trust have approached Mansfield and Ashfield CAMRA to support them with this first foray into the world of beer and cider festivals and hope that it will be a success and will be the first of many to come. The bar will be in the unique Victorian back to back engine house with the north winder operational (although



be done and time and money to be spent, especially to get the engines back to running on steam. As part

electrically driven) creating a superbly atmospheric setting.

Continued on page 8



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Guide 2017



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There will be over 20 beers from within a 20 mile radius of the Pit plus 8 to 10 ciders. Look out for the special 'Pleasley' brew exclusive to

the event. Live entertainment is provided Friday and Saturday evening and food will be available throughout the weekend.

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Opening times are Friday 28th 5 – 11pm, Saturday 2 – 11pm and Sunday 2 – 11pm (subject to availability). Admission is free to card carrying CAMRA members. Please come along and support this worthy local cause. There is ample parking but why drive when there is a bus stop serving the Pronto and local bus routes at the bottom of the Pit Lane offering a short walk to the pit buildings.

Further details can be found at www.Pleasleypittrust.org.uk and FaceBook page Pleasley-Pit-Trust.



It ain't half hoppy mum

Terrible title I know, plus if you are under 45 you probably won't get the reference (different times), but anyone who knows me will know I work a lot of the time in India and even though I have found the odd brewpub or craft beer bar I have never been inspired to write about my beer finds before.

However... during a visit to a suburb of New Delhi known as Gurgaon I had a free Friday afternoon so I asked if I could get a foreign beer anywhere and was told I need to travel about 2 km to sector 29, a leisure park that has lots of breweries. Alright I thought, they obviously mean pubs not breweries. How wrong I was. There was not a

single shop in sight; every doorway proclaimed it was some kind of eatery or brewery. With so much choice I opted for the nearest which was

Agent Jacks by Brewer Street.

There were lots of James Bond pictures on the wall and I found out this was home to the Spectre Brewery (of course it was). Conversation was difficult so I had trouble determining the strength of the beers but the offerings were a Belgian Wheat, Red Lager, Rice Beer, and Cream Ale. They surprisingly had a taster board so I sampled them all, before ordering a small wheat beer and red lager. The brewery was visible at the back of the bar and even though it looked fairly old fashioned it seemed to be a 3 barrel plant with 4 fermenting vessels. From there I chose to go to **Prankster Beer Campus**, reason being I could see

they had a jeep on their veranda! Here there was another Wheat Beer on offer alongside a Dark Roasted, Premier Ale, and a House Beer. I had the Dark Roasted which was lovely but again I



couldn't get across that I wanted to know the ABV, but my interest in the beer caught the attention of a senior staff member who was keen to show me their brewing equipment. They were brewing at the time and the whole bar had a lovely Ovaltine smell. It also looked a small plant with about 4 fermenting vessels alongside 4 bright tanks. They were labelled as such and he explained after

brewery equipment, this time shiny and being cleaned, was visible on 2 storey's behind the bar. I chose a Chocolate Ale but that had gone so I had the Dark Ale instead, again a competently kept, if a little cold, beer. Sat on the balcony I made a note of all the interesting brewpub names I could see up and down the street, Brew Buddy, Downtown Fresh Beer Café, Shoot Censored Beer Bar and Brewery,



Old School
Brewhouse,
Walking
Street
Brewery,
Bronx Brew
Bar, and they
went on and
on. I sat
pondering 'is
**this Real
Ale?**' well,
plenty of our
festivals have
bright beer
when stocks
are depleted
on the final

fermenting there is no filtering or pasteurising just racking off into these holding vessels then they use a peristaltic pump to serve to the bar so the beer does not come into contact with any gas. My next random stop was at the **Dock Yard Brewery**, a ship themed pub with a ships wheel at the bar and trawler nets all around. I know that sounds tacky but it was very well done and once again the

day and are allowed to sell it as real ale, the beer you are drinking while reading this has probably been assisted to the bar with a peristaltic pump, so yes, I would call it Real Ale, mostly served at the right temperature, apart from one overzealous barman who insisted on a frosty glass every time; full of gas? Absolutely not, just a little natural carbonation, and for certain it was

infinitely better than the usual hotel offerings of a bland, fizzy beer with a coloured bird on the bottle! I felt proud to think that CAMRA has been

involved a little in the global revolution as to what is acceptable beer and how to keep and dispense it. If a small suburb in downtown India



can do it then it could happen anywhere. If you have a tale of a beer revolution you have found on your travels let me know. I would be happy to hear it and maybe print it in a future magazine. P.S. The keys weren't in the ignition so I'm OK!

Paul Edwards.



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Masons Arms - Pub of the Season Winter 2016

The Masons Arms at Sutton in Ashfield is no stranger to CAMRA



accolades and it was our pleasure to present Ralph & Natalie Golds (pictured above and front cover) with the Pub of the Season Winter 2016 award during a branch meeting recently. This pub based around a central bar area has 2 rooms, a lounge for quiet contemplation where you can browse the CAMRA magazines from near and far, or the large public bar where dartboards adorn one entire wall, this is clearly the game of choice here. Out the back there is a large conservatory and an enclosed garden and the pub is

very dog friendly. Usually up to 3 hand pulled beers are offered with 2 being available on presentation night. These were Bradfield Farmers Steel Cow, a 4.5% blonde beer, and Welbeck Abbey Black

Epiphany, a more potent 5.5% stout. There is usually one real cider available too. Ralph also hosts 2 beer festivals a year which feature mostly local ales.

Further congratulations go out to Ralph for celebrating his 64th birthday recently when he had Bad to the Bone disco

playing until the early hours. Does this mean retirement is on the cards next year? Let's selfishly hope not!!

The Masons Arms can be found on Unwin Road. Tel: 01623 610421

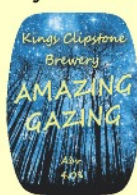
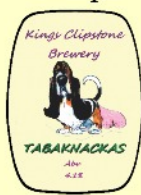


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Mongol Rally

Eagled eyed readers of our esteemed agony uncle page will have noticed in the last edition reference was made to the Mongol Rally. Well as it happens four intrepid – or is that foolhardy – travellers from our branch are doing that very rally! Why mention it in a beer related magazine you may be wondering. One of the four, Dominic Baschek is currently barman and general skivvy to Dave Drury over at the Black Market, Warsop, at least he is when not welding up one of the vehicles in preparation for the ride. I went to meet up with three quarters of the team recently and tried to understand what had possessed them to undertake this marathon trip far

away from a pint of Illicit. For those not familiar with the rally here it is in a nut shell. The rules of the rally are simple, the car or vehicle chosen for the rally must be 1000cc or less, (125cc for a motorbike), it must have been purchased for £1000 or less and it must be over 10 years old. It has to get from UK to Ulan Ude in Siberia (and there needs to be a way of getting it back) and they need to raise money for charity in the process. And that is it! Simples! Oh yes and once they leave Goodwood the UK starting point on July 16th they and everyone else are on their own. There is no back up, no support, and no help! The cars they will be using are a 1964 and a 1970 Morris Minor 1000. The

'64 model was bought for £570 from a gentleman in Plymouth. Moggie number 2 was bought for £600 in Ipswich and upon inspection appeared to be a great deal for the price. It was a runner (just) and had all the bodywork attached.



Apart from being an adventure of a lifetime it has a serious side. All costs incurred for completing the rally will be met by the 4 participants. Dom seems to think all told this will amount to getting on for £10,000 so naturally any help would be gratefully appreciated. They in turn are expected to raise a minimum of £1000 for charity, £500 of which will go to Cool Earth an environmental charity.

Dave Drury at the Black Market is one of the team sponsors, but the more the merrier. Should you wish to help out donation pages are up and running.

Charity donation page: <http://uk.virginmoneygiving.com/TCB2017>

Team donation page: <https://www.gofundme.com/tcb-the-mongol-rally-2017>

There will be a send off party from the Black Market on the afternoon of the 15th July to see the team off to the start of the rally. All are welcome.

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Mild in May

Now in its 7th Year the Mansfield & Ashfield CAMRA Mild Trail 2017 will run from 28th April to 21st May. The trail is aimed at promoting Cask Mild which is a style of beer sometimes overlooked, a full description of what mild is can be found on page 22. It also gives people taking part in the trail a chance to go and discover pubs where they may not generally venture to. Please be mindful that from time to time due to unforeseen circumstances pubs may not receive casks and therefore a Mild may not be available so please be understanding. We are encouraging all publicans to make sure that a Mild is available over the weekends.

Interested by what you have read so far? Then here's how to get involved: To take part in the trail visit at least 8 of the establishments listed on this form and purchase either a half or a pint of CASK mild (not keg) and collect a sticker. Pop the sticker in the correct space on the collector card and that's it. Also if you discover another pub in the Mansfield and Ashfield Branch Area that is serving Cask Mild you can use the wildcard boxes on your trail form.

Prizes:

Entries with 20 or more stickers enter the prize draw for either Sunday lunch

courtesy of the Devonshire Arms or Hilcote Country Club, or a meal voucher courtesy of Pub People Co. Entries with 8 or more stickers will enter a beer draw where you can win beery prizes courtesy of the Barrel & Bean, the Dandy Cock, or Hops in a Bottle Beer Shop.

Completed forms should be sent no later than 10th June 2017 to:
Mansfield & Ashfield CAMRA Mild Trail 2017, 82 Market Street, South Normanton, Derbys, DE55 2EJ

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Alcohol will only be sold to persons 18 years or older.
Identification may be required.

Pub	Location	Opening Times	Transport
Barrel & Bean	Church Street, Kirkby in Ashfield	Closed Mon-Wed; 11-10.30 Thu; 12-10.30 Fri & Sat; 12-10 Sun	TB 9.3 & 3B
Beer Shack	White Hart Street, Mansfield	Closed Mon & Tue; 4-10.30 Wed & Thu; 1-10.30 Fri & Sat; Closed Sun	Mansfield
Black Swan	High Street, Edwinstowe	12-11 Mon-Thu; 12-12.30am Fri & Sat; 12-11 Sun	SC 10, 14 & 15
Bold Forester	Botany Avenue, Mansfield	11-11.30 Mon-Thu; 11-12.30am Fri & Sat; 12-11.30 Sun	Mansfield
Brown Cow	Ratcliffe Gate, Mansfield	12-11 Mon-Thu; 12-Midnight Fri & Sat; 12-11 Sun	Mansfield
Court House	Market Place, Mansfield	8am-11 Mon-Thu; 8am-Midnight Fri & Sat; 8am-11 Sun	Mansfield
Dandy Cock	Victoria Road, Kirkby in Ashfield	Closed Mon & Tue; 4-10 Wed & Thu; 12-10.30 Fri & Sat; 12-9.30 Sun	TB 9.3 with walk & 3B
Devonshire Arms	Market Street, South Normanton	12-Midnight	TB 9s
Duke of Sussex	Alfreton Road, Sutton n Ashfield	12-11	TB 9.1
Forest Lodge	Church Street, Edwinstowe	11.30-3, 5.30-11 Mon-Thu; 11.30-3, 5-11 Fri; 11.30-3, 5.30-11 Sat; 12-3, 6-10.30 Sun	SC 14, 15 & 15a
Hilcote Country Club	Hilcote Lane, Hilcote	12-10.30 Mon-Thu; 12-1am Fri & Sat; 12-10.30 Sun	TB 9.1 with walk
Hops in a Bottle, Bottled Beer Shop	Market Street, Mansfield	11-5 Mon-Sat	Mansfield
Masons Arms	Eastfields, Sutton in Ashfield	12-11	TB 3s, 9s & SC1
Nags Head	Chesterfield Road, Pleasley	5-11 Mon-Fri; 12-Midnight Sat & Sun	SC23, 53 & Pronto
Oak Tree	Southwell Road West, Mansfield	12-11 Mon-Thu; 12-Midnight Fri & Sat; 12-11 Sun	TB 141
Railway Inn	Station Street, Mansfield	11-11	Mansfield
Regent	Kingsway, Kirkby in Ashfield	8am-Midnight Mon-Thu; 8am-1am Fri & Sat; 8am-Midnight Sun	TB 3s & 90
Rushley	Nottingham Road, Mansfield	11-11 Mon-Thu; 11-11.30 Fri & Sat; 12-11 Sun	TB & SC Pronto
Stag & Pheasant	Clumber Street, Mansfield	8am-Midnight Mon-Wed; 8am-1am Thu; 8am-2am Fri; 8am-3am Sat; 8am-Midnight Sun	Mansfield
Villager	Church Street, South Normanton	3-11 Mon-Thu; 12-1am Fri & Sat; 12-11 Sun	TB 9.1
Widow Frost	Leeming Street, Mansfield	8am-Midnight Mon-Thu; 8am-1am Fri & Sat; 8am-Midnight Sun	Mansfield

MANSFIELD & ASHFIELD MILD TRAIL

Barrel & Bean	Beer Shack	Black Swan	Bold Forester	Brown Cow
Court House	Dandy Cock	Devonshire Arms	Duke of Sussex	Forest Lodge
Hilcote Country Club	Hops in a Bottle	Masons Arms	Nags Head	Oak Tree
Railway Inn	Regent	The Rushley	Stag & Pheasant	Villager
Widow Frost	Wild Card	Wild Card	Wild Card	Wild Card

Name..... Address.....	Best Mild..... Pub Serving Best Mild.....
------------------------------------	---

So... what is Mild?

Mild is one of the most traditional beer styles which is enjoying a revival in today's real ale market. Usually dark brown in colour, due to the use of well-roasted malts or barley it is less hopped than bitters and often has a chocolatey character with nutty and burnt flavours.

Cask conditioned Mild is a rarity in a lot of parts of the country, which is a crying shame, because Mild is a distinctive and tasty beer. Mild is one of the oldest beer styles in the country. Until the 15th century, ale and mead were the major British brews, both made without hops. Hops were introduced from Holland, France and

Germany after this time. This also started the trend on reducing the gravity of ale, as the Hop is also a preservative, and beers had to be brewed very strongly to try to help preserve them. The hop also started the rapid decline of mead, which is only made in a very few places today.

Mild is a beer which has tastes and textures all its own. Basically it is a beer that is less hopped than bitter, etc. The darkness of Dark Milds, such as Greene King XX Mild, comes from the use of darker malts and/or roasted barley which are used to compensate for the absence of Hop character. "Chocolate", "fruity", "nutty" and "burnt" are all tastes that can be found in the complexity of Milds. However, not all

Visit 'The Well' bar at Priors Well Brewery



PRIOR'S PALE, 4.3%

ABV 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



RESURRECTED, 4.8%

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




Opening times

Thursday & Friday 14.30 - Onwards
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milds are dark. Yorkshire brewed Timothy Taylors Golden Best is one of the best examples of a light coloured mild, as is Bank's Original, the name changed from Mild to try to give it a more modern image. In Scotland, 60/- ale is similar to mild (Belhaven's being an example).

Milds today tend to have an ABV in the 3% to 3.5% range, with of course some notable exceptions. In fact, a lot of the micro breweries who try their hand at mild are bringing the alcohol content back up somewhat! Mild wasn't always weaker though. In the latter half of the 19th Century they were brewed to about the same strength as bitters as a response to the demand for a sweeter beer from the working classes and in those days most bitters were around 6 to 7% ABV.

During the First World War malt rationing and pressure from the temperance movement led to brewers rapidly reduced the strength. Following the Second World War, as prosperity returned, mild's popularity as a cheap ale began to fade, not being helped by being kept badly in run down pubs as the Big Brewers began to heavily promote their keg lager brands. Coupled to this was a gradual but steady decline in heavy industry in the North and Midlands of Britain, mild's great marketplace.

By the 1970s, the keg lager boom had seen mild's share of the market fall to around 13% and it was a shame to see a bland gassy and overpriced product,



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CAMRA Good Beer Guide entry 2008-10, 2012-17

which was generally weaker than the mild it was trying to oust, succeed in many cases. But with the current booming success being experienced by brewers, microbreweries, micro pubs, plus more educated drinkers, and the growing interest in all things traditional, great tasting cask mild is not too difficult to find and indeed in our own CAMRA branch there are a number of pubs who offer a cask mild all year round.

So what are you waiting for? Find the collecting card in this magazine (or have fun filling in the Mildopoly Too collector sheet that can be found in any pub on the trail) and support your local mild trail today. Your nearest cask mild outlet could be closer than you think.

Ask Michael



Dear Michael,

The other day when watching The Chase on TV a contestant was asked what was the meaning of crapulent . I wonder, with your font of wisdom full to overflowing, if you are able to inform your readers as to the correct ways of this word, or like both the contestant and myself you remain clueless.

Yours, J.A . Rank

Dear J.A.

Do I take it you are a fan of Clueless, the US sitcom based on the 1995 film of the same name, which in turn was inspired by the Jane Austen novel Emma, with elements of our own bard William Shakespeare's Titus Andronicus thrown into the original mix for good luck. Emma published in 1815 warns of the perils of misconstrued romance, without so much as a mention of life in the taverns of those days. An opportunity lost surely.

As for crapulent, a possible bedfellow for all who like the odd tippie and get a little over enthusiastic in their intake and circum to the powers of the fermented grain, you may be interested to know this word is derived in the mid 1600's from the Late Latin crapulentus for drunk and the Latin

crapula for intoxication. The Greeks not wanting to be outdone had kraipale, literally meaning hangover, as it means a headache resulting from drunkenness. While it is often assumed crapulent relates only to excessive drink, crapula can also be an indisposition caused by excessive eating, or one of the deadly sins, gluttony. Saint Thomas Aquinas in his Summa Theologica concludes that gluttony denotes inordinate concupiscence in eating (and drinking) and says that abstinence from food and drink is the way to overcome the sin of gluttony.

But before the advocates of Dry January get over excited at this statement it is worth noting that a recent survey of 1.93 million people in the UK aged 30 and over published in the British Medical Journal has found that moderate drinking can lower the risk of being affected by several heart conditions.

On that note I'll leave you to ponder over these eloquent words; Maitre D: Bon, and the usual brown ales...?

Mr Creosote: Yeah...No, wait a minute...I think I can only manage six crates today.

Good luck with drinking in moderation. Mick.

Want to ask Michael a question?

Send them to us at

aleandapple@mansfield.camra.org.uk

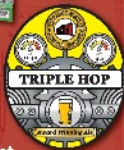
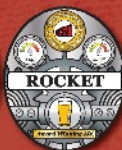
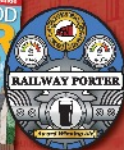
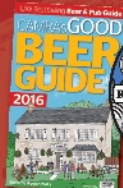
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Good Beer Guide entry since 2012

Cider and Perry

In the 1970's CAMRA set up the aptly named Apple & Perry Produce Liaison Executive (APPLE) to create awareness of real cider and perry and to encourage its production. It wasn't until 1988 that CAMRA was fully committed to campaigning for real cider and perry when its first Cider and Perry Championship was held recognising the excellence in the production of these drinks. Ten years later the Pomona Awards were set up to champion outstanding achievements in the promotion of these drinks, and in 2009 the 'Real Cider Sold Here' window stickers was launched for pubs and clubs selling real cider and perry and it now has over 1400 listed!

Over the years of promoting cider, once forgotten, (to all but a select few), apple varieties have now started to become more familiar names such as Dabinett, Yarlington Mill and Porters Perfection while more unusual names are re- emerging such as Coate Jerseys, Michelin, Tremletts Bitters, Chesil Jerseys, Harry Masters Jersey and Joeby Crab to name but a few. Over 600 varieties of apples are grown in this country with around 75% being cider apples. The 3 main components of the fruit – sweetness, acids and tannins -give the cider its range and depth of flavour. These apples are closer related to crab apples than eating or cooking apples, generally

tending to be smaller and harder and with high levels of tannins are unpleasant to eat as the fruit is bitter, drying to the mouth making it difficult to swallow. They are divided into 4 main categories Bittersweet which have low acidity and high tannin levels, Sweets with low acidity and tannins, Sharps with high acidity and low tannins and finally Bittersharps with both high acidity and tannins. Although autumn is the time for harvesting the fruit, May, as well as being the Mild month, is also a time CAMRA promotes both cider and perry, being the time when the trees bloom and the previous year's produce has matured and is ready for drinking. In June or July look out for Nottingham CAMRA's Cider Scramble, which will not only aims to promote pubs selling real cider but also locally produced cider and perry. More details will be in the Nottingham Drinker, as well as on our social media pages nearer the time.



A photograph of four men sitting around a wooden table in a pub, each with a glass of beer. They are all smiling and appear to be in conversation. The man on the far left is wearing a red and white checkered shirt. The man next to him is wearing a blue button-down shirt and glasses. The man in the center is wearing a grey and white striped polo shirt and glasses. The man on the far right is wearing a dark blue sweater. In the background, there are two framed pictures on the wall and a large black sign with white text.

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Chimney Pots to Pint Pots ?

It is often said the key to a successful pub or recently micropub is “chimney pots”. This refers to the amount of people living in the immediate area that might frequent the pub, the more chimney pots, the more ale drinkers is the thinking. So people considering opening a new pub will look closely at the local housing to maximise their potential customers.

But I wonder if anyone considers the potential of new housing developments and the impact of pubs? In our branch area I can quickly think of the Broadmeadows estate in South Normanton which spawned the Boundary pub. A Marstons pub this has had real ales on the bar for a long time, with Pedigree and Old Empire available on my last visit.



There is also Browns in the Berry Hill housing area of Mansfield. This Tea Room, Bar & Bistro serves up to 3 real ales from Blue Monkey & Castle Rock. Also on the Sandhills estate Mansfield Woodhouse has the Foxglove, another Marsons pub serving ales from their



range. So it can be seen that where new “chimney pots” are built there is a trend for a pub to follow, large or small. This brings me to think about the new housing development in Kirkby-in-Ashfield called Larwood Park.



This new development of houses will bring a lot of people to the area and hopefully this will have a positive effect of the existing local pubs, especially as Kirkby has had bit of a mini boom in the micro pub sector recently. But also will a new pub be built like the developments I spoke about previously? I know not everyone likes the idea of big new housing developments but let’s hope that this increase in chimney pots does translate into more pint pots for the local pubs.

Welcome to The Pit

...as the signage says above the bar in the latest micropub in our branch, The Pit at Newstead Village. Lorraine Horrocks has had a monumental task to convince the local council that a village without a pub needed a pub but on 9th March The Pit opened its doors to the public after being officially declared open by Mayor Sandra Barnes. Located in the sports pavilion this bar overlooks the pitch where you can watch football or cricket most weekends depending on the season. 4 hand pulls showcasing only local beers alongside 2 real ciders are available. Ken Bonsall of Ferocious Dog and Jamie Thrasivoulou reading poetry entertained punters on their opening night and live music will be featured the first Thursday of the month. Gary (pictured behind the bar) served up a delicious Navigation Teutonic Peach 4.1% wheat beer on

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our last visit. The Pit is located on Tilford Road over the train tracks on the opposite side to the now closed Station Hotel. Tel: 07794875884.



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SPOT THE DIFFERENCE

10 Differences to get in this picture from our trip to Amber Valley RUFC



Unfined beer? Fine by me. Part 2

By Clare Tasker

Mansfield & Ashfield CAMRA recently supported a number of fantastic unfined ales by breweries such as Langwith brewery, at the 4th South Normanton festival, and their amazing, full bodied dark beer: Lord Humungous Porter was the first beer to sell out. Other breweries that produce unfined ales were featured at the festival, including Brass Castle from N. Yorkshire, Shiny from Derby, Hopjacker from Dronfield (their Beer House pale is a fantastic citrusy brew) and Torrside from Derbyshire's High Peak.

Torrside definitely provided some of the more unusual beer styles to the festival, their Katakana was described as a "light Belgian blonde ale brewed with Japanese hop Sorachi Ace, complementing the spicy Belgian yeast character with citrus and coconut

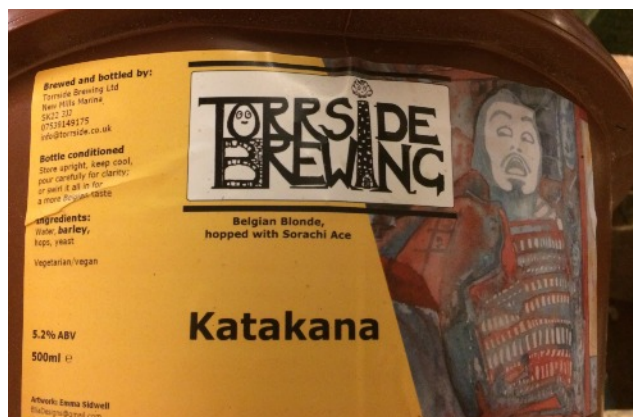
favours". In keeping with the Belgian yeast character, this ale presented itself as a lovely yellow blonde colour, very hazy, but the taste was amazing, well balanced by the hops and the coconut flavour came through delicately. Their wheat beer, Lost Time, also went down well and added to the great variety of styles at the festival. The Torrside Candlewick stout, was also put on as a reserve and went from full to empty in a few hours! They also have some fantastic art work on their pump clips, casks and bottles. Whilst thanking him for the great ales sampled, I penned Chris Clough, brewer at Torrside a few questions about unfined beers:

Why do you brew unfined beers?

- While we're proud to be doing our bit for vegan drinkers, the decision to leave our beers unfined wasn't actually motivated by principles along those lines. We simply don't want to use any additives, fish-based or otherwise. Our beers are natural products made from water, malt, hops and yeast, and that's

the way we like it. On a practical level, adding finings to beer can also reduce shelf-life, meaning that unfined beers last longer, particularly on cask.

Have you encountered any 'strange comments' regarding the fact you brew unfined beers, from





beer plenty of time, which usually means that they end up fairly clear anyway. We've had the odd landlord grumbling about clarity, and that's entirely up to them, but we will continue trying to educate people

non-vegans and vegans alike?

- Nothing strange in particular. We find that when we explain the process of fining beer (i.e. adding a fish-based product to beers purely to aid clarity), most people tend to agree with us that we're better off making unfinned beer.

What do you see are the benefits to drinkers of unfinned ales? What are the downsides (if any!)?

- While many people like their beer to be crystal clear, we believe that fining and filtering does remove some of the flavour from the beer. Plus unfinned beers obviously open up a wider range of options for vegan drinkers. We get some people asking about clarity, but once we explain our reasons, most seem perfectly happy with our beers the way they are!

Would you use finings in the future? If so, what would be the reason?

- It seems highly unlikely. We give our

that crystal clarity isn't necessarily the best way to judge beer quality.

*Note: Although all of our beers are unfinned, and will continue to be so, we may brew one or two limited edition beers using lactose in the future. If we do, we will make sure to indicate that clearly on all labelling. Otherwise, please assume that all of our beers are vegan-friendly!

So, there are a number of breweries out there who pride themselves in producing quality real ales without the use of finings. I'm looking forward to exploring more ales that are vegan friendly, that may be less than 100% clear, but are definitely taste friendly!

Saturday Sojourn; Westwood, Pye Bridge & Amber Valley Rugby Club

Once a month we try to get out on a Saturday Sojourn, that is, not just a survey trip like our last Tuesday Surveys each month (dates can be found elsewhere in this mag) but something that combines the business of surveying pubs and trying to end up somewhere fun and have a social drink together. In March I had heard that the Amber Valley Rugby Club were having a club fund raiser and had approached one of our local breweries Langwith Brewing Company to help them run a small beer festival. That sounded like it could be entertaining so I planned a route to the most South Westerly part of our branch which would take in the Rugby Club.



First we called into Westwood to visit the 2 pubs on Palmerston Street. The Royal Oak is a multi-room pub with a central bar and a large garden to rear. They have had 2 beers on during previous visits, a local and a national,



but we were a little unlucky to just see Sharps Doombar 4% on the bar but it was a fresh cask and on form. Pool and skittles are played here plus football was being shown on the large TVs.

A few doors up the street and you are into the Corner Pin. Again this had 4

hand pulls but only one beer offering. Falstaff Roswell, a 4% pale, again competently kept with a hoppy kick. Skittles and pool also played here and if pokers your thing Wednesday and Sunday are both poker evenings. Dogs welcome anywhere in the pub.

A five minute drive on the bus took us to Pye Bridge where the Dog & Doublet



Ireland-England game had just started so the club was very busy ('we' went on to lose... apparently!?) Elbowing our way to the bar we found Stumpys Bitter 3.8% and Lucy Locket 5.1% on hand pulls plus Lord Humungous Porter 4.8% and Mystic Peg 4.1% in pins behind the bar. We had an hour here so most of us tried the whole range of this unfinned beer which was on

Pub is located. Shane Adams took over the pub about 18 months ago and since then has had 2 beers on at most times. Wells Bombardier 4.1% is the house beer with a changing guest. On our visit it was alongside Shepherd Neame Spitfire 4.5%. Here you can enjoy free pool on Tuesdays and a free jukebox on Thursdays.

Onwards to the Rugby Club proper. We arrived just after a home match had finished and the



top form served by bar manager Karen (pictured). The locals seemed to show a particular liking for the porter. At half time in the televised rugby a Master of Ceremonies took to the stage and in typical rugby fashion started to call people up for punishments, and what looked like a jug of ale attached to a tube appeared, so it was exit stage right for us to the safety of our bus. It was said that if ale sales were good then it could be a permanent feature on match days.





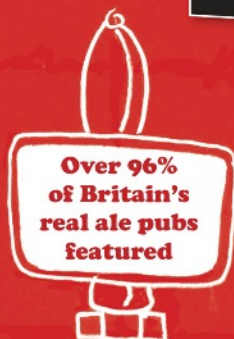
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In memory of Emma Sproates

I first met Emma, and her husband Bill, at Hucknall beer festival. It turned out that they lived round the corner from me and we were waiting for the same bus. I spotted Bill's CAMRA fleece and put 2 & 2 together. I chatted to them and was struck by how warm and friendly they were. They became more active in the branch with Emma eventually joining our committee and I'm honoured to say I became her friend. What struck me most about Emma was her zest for life - she was bubbly and had a great sense of fun - and fashion! She definitely injected a tonne of glamour into CAMRA events. But she was beautiful inside as well as out, she helped me through a tough time, she had a very generous heart and would always ask after others as she genuinely cared. Her motto was 'life is too short' and it is so, so sad that her life was too short. Emma will be sorely missed by all her friends in Mansfield and Ashfield CAMRA. We will miss her enthusiasm, sense of humour and caring nature. Our thoughts go to Bill and the rest of her family. Clare Tasker.



SPOT THE DIFFERENCE ANSWERS

How many did you get ? Here are the answers to last editions Spot the Difference.



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@mansfield.camra.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@mansfield.camra.org.uk if you discover any changes.

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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
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The following discounts are available to everyone.

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Tap Haus, Mansfield Woodhouse: Buy 6 Pints cask ale, get one free. Loyalty card

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Latest News



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.

Tricia & Bill welcome you to

The Devonshire Arms

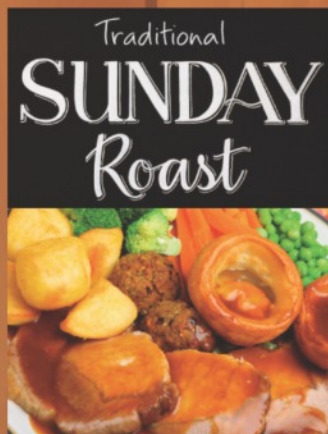
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