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Branch Brewery developments

Festivals Reviews

Ale &
Apple

Mansfield
& Ashfield

Spring
2018
Edition

Branch Awards Round-up



CAMPAIGN
FOR
REAL ALE

Welcome to the Spring 2018 edition of Ale & Apple

Hopefully by the time you are reading this edition Spring is with us and with it brings us the exciting news of two new breweries and one new micro pub to the branch, but also the sad news that the much applauded and a favourite brewery of the editor's Langwith Brewing Co. is to close its doors. Full write ups can be found inside.

Cider is now promoted nationally in May in addition to our October Cider campaign so see page 32 for Apple based info!

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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Branch Website - www.mansfield.camra.org.uk

CAMRA Headquarters

230 Hatfield Road,
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Tel: 01727 867201 or
www.camra.org.uk

Article submission deadline for
the Summer 2018 issue of
Ale & Apple
is 15th June 2018

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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 Survey Trips

(unless otherwise stated) – Depart the Railway Inn, Mansfield, at 7pm – Bus free for CAMRA members.

27th March, Skegby and surrounding area

Thursday 26th April, Newstead Village, Annesley and surrounding area

29th May, Edwinstowe

26th June, Mapelbeck, Bilsthorpe and surrounding area

Thursday 26th July, Sutton in Ashfield Route 1

Branch Meetings – All meetings start at 8pm on Tuesday (unless otherwise stated)

10th April, The Brown Cow, Mansfield

8th May, The Pit, Newstead Village

12th June, Masons Arms, Sutton in Ashfield, AGM

10th July, Plug & Feathers, Glapwell

Other Events

14th April, Mansfield Beer Census

27th to 29th April, Pleasley Pit Festival

25th to 27th May, Kings Clipstone

Brewery 7th Music, Beer & Cider Festival

Contact – Paul Edwards

socialsecretary@mansfield.camra.org.uk

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Brewery News

Black Market Brewery - Warsop

Illicit remains the flagship beer of the Black Market and is now available in standard cask form, extra cold for those who want...well a cold beer, and in unfinned for the vegetarians and vegans among us. Also Illicit and Imperial are now available in BIB (bag in a box) format, at 36, 18 and 8 pint quantities, so everyone should be happy. Call 07824 363 373 for more details. Most beers brewed go to supply the bar and music venue, so why not pay them a visit and try one or two.



Firerock Brewing Co. – Sutton-in-Ashfield

This new brewery from Sutton-in-Ashfield is located close to the Junction pub. We asked the brewers to introduce their brewery and a full write up can be found on page 8.



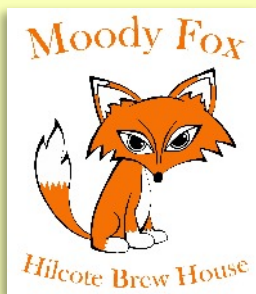
Kings Clipstone Brewery - Kings Clipstone

Brewing continues at a steady pace to keep up with an increased demand. Currently activities centre around planning the forthcoming 7th Music, Real Ale and Cider festival which will be at the usual venue, Kings John Palace, Kings Clipstone, to be held at the second Bank Holiday weekend in May 25th -27th. Keep checking their web site and facebook page for details of music, ales and ciders.

A logo for Kings Clipstone Brewery. It features a background image of a stone wall. Overlaid on this is a dark, horizontal rectangular banner with the words 'KINGS CLIPSTONE BREWERY' in white, serif, all-caps font.

Moody Fox Brewing Co. - Hilcote

No new beers planned at the moment as every effort is being put toward opening their new Mansfield Town Centre bar which will be located on Leeming Street. The Garrison opened on Friday 23rd March, a full review can be found on page 11.



Langwith Brewing Company - Mansfield

It is with great sadness that we have to report the Langwith Brewing Company will close its doors for good on March 31st 2018. Cathy, Steve, and David produced some excellent beers but due to personal reasons they have decided to cease trading. Mansfield & Ashfield CAMRA wish them all the best in their future endeavours.



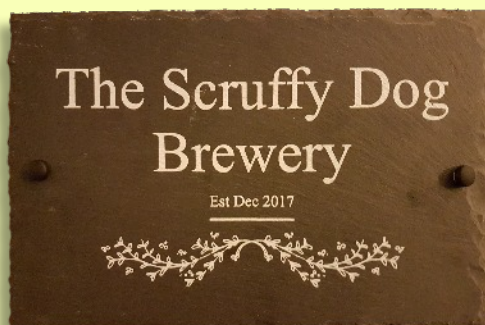
Prior's Well Brewery - Mansfield Woodhouse

Prior's Well Brewery has struck a deal to supply selected Cheeky Monkey bars with their beer. Pubs that will be offering PWB beer in our branch are the Red Bar & Grill and AndWhyNot, both in Mansfield, also the Devonshire Arms, Upper Langwith. Maun Valley Best Bitter has been reduced in strength from 4.5% to 3.8%. Their St George's Day mini festival will be held on 21st April which head brewer Dave also informs us is the queen's birthday! Finally they will once again be present at the Bolsover Food & Drink Festival in July.



Scruffy Dog Brewery – Sutton-in-Ashfield

The second new brewery to come out of Sutton-in-Ashfield this quarter. You can find the introductory article to this brewery, located inside the Scruffy Dog pub, on page 6.



Scruffy Dog Brewery



When Stuart and Lindsay Blaney were looking to purchase a pub one of the criteria was that there should be sufficient room for a brewery in the future. The Scruffy Dog pub seemed ideal, so having built up a good customer base on the back of serving consistently good beer they thought the time was now right to make that dream a reality.

Brewmaster from Devon supplied and installed a one barrel plant (288 pints) and 2 fermenters. Their first batch of beers hit the bar in February and were well received, "We started by only brewing on Wednesday but this has had to increase to 3 days a week to keep up with demand, it's hard work, but Stuart loves brewing" said Lindsey.

They have five beers in their portfolio at the moment; the 2 available on our visit were Sit. Stay. a 5.3% English pale ale, and Mans Best Friend, a 6.2% pale ale. When Stuart finally got a break from his brewing he told us he was



already thinking of expanding by adding 2 more fermenters, "I was seriously thinking of using the space for a fish & chip shop but where's the fun in standing behind a hot fryer 7 days a week". With 10 hands pulls in the bar area there is plenty of room for 2 ciders and 6 guests, usually featuring Abbeydale or Thornbridge beers.



From The Chairman

The early part of this year saw the Amber Valley, Derby and Mansfield & Ashfield CAMRA Winter Ale Trail, which appears to have been successful in encouraging members from all branches to explore areas that they would not as a rule get to.

People on the trail, whether they where CAMRA members or not, where encouraged to vote for their favourite pubs in each area and that certainly created interest in the Mansfield & Ashfield area. The winner in our branch was the Dandy Cock in Kirkby in Ashfield with the Duke of Sussex in Sutton in Ashfield as runner up. Congratulations to all concerned with

thanks going to all involved with organising the event.

One of my objectives when I became Chairman was to involve more members of the branch to take part in branch events and to get more members involved with the running of the branch. So with this in mind I am appealing for new faces to attend branch meetings and to put forward your ideas on how to make the branch successful. All branch meetings and survey trips are published in Ale & Apple so remember it's your branch so why not get involved and let us know what you think we should be doing to promote real ale in your area.

Ralph Golds, Chairman

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Firerock Brewery – Sutton-in-Ashfield

Neil and Danny have been tinkering with a brew kit for a while and a couple of Firerock brews have been spotted around some of our local pubs, but now they have decided to enter the brewery arena proper we asked them to introduce themselves and what they are up to..

“We have been homebrewing for two years in Danny’s kitchen on a Grainfather system and always had ambitions of going to a bigger scale. We met Dan from Moody Fox when we started going in to the Wrinkly Dog and after a few conversations we ended up going to do a collaboration beer called Big Sur based on one of our home brews on their system to see how it would go upscaling to a



bigger batch and see what feedback we could get. The beer sold well and ended up in quite a few pubs in the local area which gave us the encouragement and drive to source a bigger system ourselves. We built a log cabin at Neil’s house to move the original kit into, but ended up finding a brewery that was selling up their 200 litre system and so we took the decision to go for it and set up the company, bought the bigger system, and installed it into the log cabin with all our licences coming through in January this year. We had massive help from Dan Moody of Moody Fox Brewing Co with our initial brew, advice, and help setting up our new equipment, also Michelle and Carl at The Wrinkly Dog, plus Ralph and Natalie at the Masons Arms for supporting our beers.”

“We are both massive craft beer fans and love the selection and flavours of craft beer that are becoming more readily available in the UK and with

craft beer bars and micropubs becoming more popular we saw this as an opportunity for us to enter the market and inspired us to start brewing ourselves. Early on we had a wide circle of willing volunteers (family and friends) to try our different batches as we experimented with different beer styles and this gave us a good platform to build our beers from. We tend to focus our recipes around hop varieties from America and New Zealand as the big flavours and aromas that are available in the pales and IPA styles are what we choose to drink, and we love the UK brewers like Beavertown, Brewdog, Tiny Rebel, Magic Rock and Vocation with their takes on these American styles. In particular the classic American 'C' hops and newer hops like Ella and Mosaic and the tropical flavours you can get from these. Because of this our beer styles will be mainly American Pales and IPA's. We currently have our first beer out called Nebula X-Pale which is an American



style pale made with Mosaic and Taiheke hops, this was launched at the Wrinkly Dog at the beginning

of March with some really positive feedback early on. The entire brew sold out in 3 days of us approaching

Annette and Garry welcome you to

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buyers. We are following this up with a Black IPA which all being well will be launched at the Masons Arms beer festival. We intend to build on these over the coming months and develop our core range and build our brand up further locally."



What is CAMRA LocAle?



CAMRA LocAle is an accreditation scheme designed to promote pubs stocking locally-brewed real ale, reducing the number of 'beer miles' and therefore supporting your local breweries.

The scheme builds on a growing consumer demand for quality local produce and an increased awareness of 'green' issues.

If you wish for your pub to be formally accredited by the branch, your only commitment as a licensee is to always stock at least one locally brewed real ale if possible.

Our branch has adopted a twenty five mile radius for the purpose of defining whether a brewery can be classed as LocAle for a particular pub and with the wide geographical spread of our branch area, the list of qualifying breweries can differ greatly from one pub to the next.

As a branch we have a number of free houses that already meet these criteria and we are encouraging them to contact us to request a LocAle accreditation pack which provides them with all the necessary

information to order from an ever increasing number of local breweries. A regular feature will be appearing in future editions of Ale & Apple to promote the pubs that have been accredited. So it is over to you, the licensee, to take the next step!

Andrew Brett.
LocAle Officer.



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Good Beer Guide entry since 2012

The Garrison - Mansfield

Another Magazine, another micro pub, this time right in the heart of Mansfield Town Centre. Dan 'Tommy' Moody of Moody Fox Brewing Company has opened a Peaky Blinders themed pub on Leeming Street. Dan (pictured in his



finest 1920 attire) served up a Black Dog from Moody Fox, a 5.5% strong



porter. Two of their ales will be available at all times alongside three or four guest ales, which on opening night



included Peaky Blinders Pale and Black IPA from Sadlers from just outside Dudley, plus two real ciders.

Dan was originally involved with the Wrinkly Dog in Sutton-in-Ashfield but after selling his share decided to do something on his own. Being a joiner



by trade all the interior woodwork including the bar was knocked up by himself, Jody Fox (co brewer) proudly told us he helped by cleaning the windows! Open Thursday to Sunday, and being very dog friendly, this new watering hole is a very welcome addition to Mansfield's real ale scene, just leave your shooters at the door!

Celebration time



In recent weeks there have been a couple of celebrations to report. Firstly our esteemed Chair, Ralph Golds turned 65 and celebrated in style in the Masons with the Dukes Of Pork entertaining the hordes who turned out to wish Ralph well. He says he has no intention of retiring so will be happy to serve you a real ale or two for many more years to come.

At the recent Champion Beer of Nottinghamshire competition brewers from across the county were invited to send in a selection of their beers for the competition held in the upstairs function room of The Canalhouse, Nottingham.

Carl, Roger, Russ and myself from our branch were on the judging panel, and after the initial rounds there was one overall winner to the accolade, CBON. And the worthy winner was - Lincoln Green with Back Ripper and director Anthony Hughes can be seen below receiving his award on the Spike Golding Shield from Dee of Nottingham CAMRA.

Mick Bull.




Picture credit: Karen Hewitt,
Nottingham CAMRA

1974 – Glorious times?

The year 1974 of the Gregorian calendar saw the first episode of Bagpuss air, India becomes the 6th nation to successfully detonate a nuclear weapon, Robbie Williams was born, and CAMRA established their first permanent H.Q. in St Albans; but what do you think the like of Mr Williams was paying when he wet his baby boy's head?

Manchester brewers Joseph Holt recently posted a picture of their bar tariff from 1974 and it makes interesting reading. A pint of bitter would set you back the equivalent of £1.72 in today's money (15.5p) or £1.78 (16p) if you drank in the best side. The average price for a beer in and around Mansfield is £2.83 (I'm sure it will be more in Manchester) as discovered in last year's census, also cider was only £1.22 a pint (11p) so the extra increase has come from increases in duty, dodgy beer escalators, and the rise in such things as minimum wage etc.

One imperial ounce of whiskey would only set you back £1.78 too, and you got more for your money, the equivalent of 28.4ml. However, we shouldn't grumble, the reason for CAMRA in the first place was that beer quality was poorer back then so is quality worth that little bit extra, you decide as you are sat in your comfy, warm pub hopefully drinking a quality local real ale. You've never had it so good!





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	BITTER - Vault 15½p	Room. Pint	16p	
	GUINNESS		21p	
	REGAL LAGER		21p	
<u>Draught Cider</u>			11p	
<u>Bottled Beers</u>	SIXEX	Bottle	12½p	
	GUINNESS		12p	
	PALE ALE		10½p	
	BROWN STOUT		11½p	
	DIAMOND		11p	
	LAGER		12½p	
<u>Spirits, Wines and Liqueurs</u>	WHISKY	1oz.	16p	
	RUM, GIN		15p	
	BRANDY		17p	
	ADVOCAT, VODKA		16p	
	BACARDI		17p	
	PORT	1½oz.	10p	
	SHERRY (Holt's)		12p	
	LIQURS		19p	
	MINERALS	6p & 6½p		
Outsale Prices				
	Full Bott.	1/2 Bott.	1/4 Bott.	3/4
WHISKY-HOLT'S	2.80	1.45	75p	23p
WHISKY-PROPRIETARY	3.05	-	-	-
RUM	2.79	1.45	75p	23p
JAMAICA RUM	2.80	1.45	75p	23p
GIN-HOLT'S	2.72	1.45	75p	23p
BRANDY	3.20	1.63	83p	28p
PORT	99p	55p	-	-
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Many of our customers are featured
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Three Thirds - News in small measures

We have heard rumours that the long closed Boat Inn should be opening again very soon on Alexander Terrace in Pinxton.

No buyers came forward with an interest in keeping the Station Hotel in Newstead open as a pub so after standing derelict for a few years this has now been demolished.

The Manvers Arms Edwinstowe has closed with a planning application submitted for a conversion to a convenience store. This appears to have been declined.

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Great British Beer Festival Winter 2018 - Norwich



The inaugural national winter festival, the 'Great British Beer Festival Winter' was hosted by the Norfolk & Norwich branch in The Halls in Norwich City Centre at the end of February. If you have visited the National Winter Ales Festival before (more commonly known as "NWAFF") maybe when it was held at Derby or Manchester, you may be wondering why the change of name. This year CAMRA wanted to offer a festival in line with the summer Great British Beer Festival, which has been running for the last 27 years in London. CAMRA's ambition for this change is simple;

it is in the hope of bringing more great beer to more parts of the country by expanding the offering to showcase a huge range of beers

from dark to light, including foreign beers and ciders, rather than sticking to traditionally dark winter brews. It will also follow in the footsteps of NWAFF by changing the location of the festival every three years to give people from different parts of the country

opportunity to experience a Great British Beer Festival, rather than just those who are based in London.

This sounded promising but what was it really like. Well, the venue known as The Halls was split into 4 distinct areas, the two main halls, St Andrew's and Blackfriars, in addition to the cloister and a marquee. All the cask ales were in the two halls while the marquee contained the bottled and draught beer selections from around the world. The cloister was just a seating area. The Champion Beer Bar was in the Blackfriars Hall and



with a range better suited to an early Saturday afternoon in my opinion. This was a very impressive hall being the most complete medieval friary complex surviving in this country and has been welcoming

had the finalists of the Champion Winter Beer of Britain competition mainly. As these were porters, stouts, old ales, milds etc, to say that the festival will be covering a wide range of ales not just dark beers seemed to me to be a little inaccurate. In fact according to the festival programme these 37 beers had just 4 description types among them; barley wine, old, porter, stout. As it was only 12.30pm I decided to have an half of Elland 1872 to be polite but it was far too early for a 6.5% porter and as the average beer seemed to be around 6% (maxing out at 10%!) the remaining beers in this hall also seemed to be mainly darks or bitters so I thought it would be best to stick to the St Andrew's hall

visitors since passing into civic hands in 1538. Around 100 beers were located here with a further 50 or so on 3 local brewery bars, Lacons, Moonshine, and Norfolk Brewhouse, all overlooked by a fine concert organ installed in 1880. I won't bore you with the details of my beers, but I sampled one from each brewery bar and several from the main bars, a personal favourite find was a 5.5% golden strong ale from Hopcraft of Glamorgan called Wreckin Crew. But with a full day ahead I just had two thirds of this beauty.

...Norwich rambles...

We called time on the festival around 3pm and decided to go into Norwich proper. Where to first?



Well I would normally consult the trusty Good Beer Guide but as I keep trying to promote the use of WhatPub (WP), CAMRA's national online pub database, I thought it would be a good experiment if I could find decent pubs using this service for a change. Looking only for interesting beers rather than CAMRA accolades the first port of call was St Andrews Brewhouse which was only several yards from The Halls as you can see from the photo. This pub was home to a small brewery and a three thirds



paddle saw us sample 3 of their excellent beers. A great start. A nearby search bought up the Kings Head, only 0.3 miles away with 11 beers according to WP. The hand pulls adorned 2 bars and with so much choice from breweries I had never heard of, I finally selected Winters Seasonal Seville, a 4.3% speciality beer, nice. It

turns out this pub has twice been the local Pub of the Year, good work WP. Another search called up the White Lion which served 9 beers and again was only 0.3 miles away. We walked a little out of the town centre for this one and the pub interior felt like an out of town pub, but the beer choice was again excellent. Being the brewery tap for Milton Brewery there were 5 Milton beers on of which I tried the 4.2% Psyche. This would have been a cider drinkers heaven with over twenty ciders and perries on the chalkboard, and a cider Pub of the Year certificate on the wall. As we were working our way out of town we decided to look for a pub back towards our hotel. WP offered us one called the Last Pub Standing (unusual name) which was 0.6

miles away but on the next street to our accommodation. The description was just 'Opening November 2017' and beer selection was '4 Changing beers', OK, lets go for it, what's the worst that could happen? The worst turned out to be 2 beers from the Grain Brewery, a pale I didn't take note of, but also Chocolate Marble 5.5% from Marble Beers of Manchester, beautiful. This turned out to be a cracking back street pub, a bit posh and pricey, but very welcoming. Reading some of the poster material on the wall, (mainly about the pub ghost, yeah right), was a history of King Street which the pub was located on. I will quote a line from that poster "A Licensing Act, a World War and a slum clearance means that there were once 58 pubs in King Street alone, there is just one today. The Last Pub Standing." Makes sense now. There was one more pub before our hotel, the Compleat Angler, this is how its spelt, which claimed to offer 5 beers. My heart sank a little as we got closer and I could see



the Greene King sign blowing in the wind but I needn't have worried. Yes, there were 2 GK beers on the bar but also Green Jack 5.5% Gone Fishing, Oakham Citra, and the Champion Beer of Norwich from the Humpty Dumpty brewery. The Green Jack was delightful, so a second was required. Conclusion, WhatPub works! Shame it couldn't do anything about the freezing conditions



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Craft in the Canary Sun

We had read about The Nao Craft Brewery (pronounced Now) in Arrecife, Lanzarote, on tripadvisor where it had really good reviews so while on a short holiday in the Canary Islands it seemed an opportunity not to be missed.

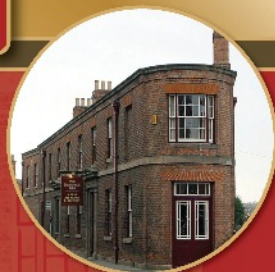
We were really pleased to find it so easily on Calle Forque Road in an old warehouse in the fishing district and that it was open. Hours are Wednesday to Saturday 11.00 to 15.30 and Friday evening 18.00 to 23.00; luckily we landed there on a Thursday. The brewery was set up in August 2016 by the owner Miguel and has

grown strongly since with the bar opening last December heralded by a big party evidenced in the photographs around the walls. I can't imagine how so many people and a band squeezed into the space. It was much quieter when we visited with just one other couple sitting on the steps looking out at the sunshine and sampling the beer. It's an amazing

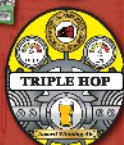
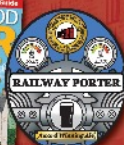
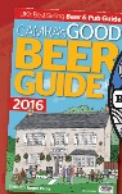


Derby CAMRA Pub of the Year 2016

The Brunswick Inn and Brewery



- We are in it! Good Beer Guide 2016
- Brunswick Bottle Shop NOW OPEN
- 16 Gask Ales
- 16 Real Ciders & Perry
- Brunswick Hop Garden
- Brunswick Club Card Scheme
- CAMRA Discount with Membership Card
- Live Music - Jazz First Thursday Every Month
- Derby CAMRA City Pub Of The Year 2015 - Finalist
- Food Served: Monday to Saturday 11.30am - 2.30pm
Wednesday to Friday 5.30pm - 8pm & Sunday 12noon - 3pm



Award-winning ale from Derby's oldest brewery

Keep a look out for our exciting new seasonal ales created by James, if you would like to know more, he would love you to pop in for a chat or give him a call!

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Regular regional deliveries available
Bottle conditioned beers available

Now for 2015, single hop range -
Call for details

*Straight off the train in Derby - perfect!
Why go anywhere else?*





hops and malts from around the world combined with local Canary ingredients. They claim they are able to replicate water from any country. We were made to feel welcome, served promptly

little place with a Spartan chic that hints at its industrial past. There are simple wooden stools set around the bar area where the four current beers are on draught. Behind the bar is a glass wall displaying state of the art brewing facilities. We decided to start with an American Pale Ale. A 5.2% golden beer with a creamy head served cold and refreshing. It was moderately bitter with hoppy overtones. Next in line along the bar was the Marinera, an American style blond beer at 4.8% ABV. This was light and crisp with a slight hoppiness. We sampled the La Gloria next which was a 3.8% golden wheat beer with a lemony finish. Saved until last was the Mucho, at 6.5% this was the strongest beer on offer, an IPA that was surprisingly light for such a strength. All the beers were enjoyable and we recognised the care and attention that had gone into making them. The Nao Brewery is proudly free and aiming at producing special beers using the best

and offered tapas to accompany our beers. Tours are run every other Friday at 7pm.

Hilary Dawson & Andy Edson

DANCING DUCK BREWERY

AWARD WINNING BEER

CHAMPION STOUT OF BRITAIN - CAMRA

BRONZE MEDAL SUPREME CHAMPION BEER OF BRITAIN - CAMRA

CHAMPION STOUT OF THE MIDLANDS - SIBA

SUPREME CHAMPION BEER OF THE MIDLANDS - SIBA

01332 205582
07581 122122

@dancingduckbeer
dancingduckbrewery

www.dancingduckbrewery.com

Ask Michael



Dear Michael,

I noticed you were having a sample or two of the new Grasshopper ales at the recent Hucknall festival and wondered if they left you hopping for more!

Yours, Master Po and Master Kan.

Dear Masters,

Well spotted! You were keen eyed, as I tried many excellent ales over that weekend. Although a new brewery, grasshoppers have been around for a while now, some 250 million years in fact, being survivors of the Triassic period and are the oldest surviving herbivorous insect on the planet.

Relating to the order Orthoptera and sub order Caelifera (meaning chisel bearing in Latin, the reference being to the shape of its oripositor) there are 11,000 known species (11,001 with the brewery) and are based predominantly in a tropical distribution with a few in the temperate zones. The ancient Egyptians, whos goddess Nephthys was responsible for some of the world's earliest beers, had the word snHm in the consonantal hieroglyphic writing system to mean grasshopper. Aesop (620 – 560 BC) in his Fable number 373 in the Perry index, make

reference to moral lessons taken from the ethos of hard work and planning, in his The Ant and the Grasshopper, (anyone recall the 15th Jan 1974 episode of Whatever Happened To The Likely Lads?), something the brewers I'm sure have taken to heart along with the commonly known dream interpretations of a grasshopper being the symbol of freedom, independence and spiritual enlightenment.

Grasshoppers, not to be confused with the after dinner cocktail of the same name made from crème de cacao, crème de menthe and fresh cream, are hemimatabolous insects in that they do not undergo a complete metamorphosis but rather hatch from egg into a Nymph, 4.2% English rye amber ale, and then undergo 5 moults each time resembling an adult grasshopper more and more. Although they resemble a cricket (Ensifera) they differ in many aspects of their biological make up, such as the way they produce sound but also that it is an American IPA at 4.5%! So, rather than be like John the Baptist who ate grasshoppers and wild honey in the wilderness, why not seek out a watering hole selling these fine ales. I know I will!

Good luck with the Kung Fu lessons.

Cheers, Mick.

Want to ask Michael a question?

Send them to us at

aleandapple@mansfield.camra.org.uk



Get Your Award Winning Blue Monkey Real Ales

at More Blue Monkey Pubs...



The Organ Grinder Nottingham
Canning Circus, Nottingham NG7 3JE



The Organ Grinder Arnold
133 Front Street, Arnold NG5 7ED



The Organ Grinder Loughborough
4 Wood Gate, Loughborough LE11 2TY



The Organ Grinder Newark
21 Portland St, Newark NG24 4XF

Waggon & Horses Bleasby
Gipsy Lane, Bleasby NG14 7GG
You'll always be able to get a superb pint of BG Sips here!

The Monkey Bar
www.blumonkeybar.co.uk
The bar that comes to you!

Real Ale in a Bottle

CAMRA, the Campaign for Real Ale, supports real ale in a bottle. This is the next best thing, and the bottled equivalent, to the draught real ales you can enjoy at the pub.

CAMRA has launched a logo "CAMRA says this is real ale" to clearly identify products that are the real thing: natural, living, bottle-conditioned beers. It is important to note that some cask-conditioned real ales do not undergo secondary fermentation once bottled. We hope that this logo will be able to clearly identify real ale in a bottle.

Increasingly you will see this logo appear on bottle labels of bottle-conditioned products. When you see this logo you can be sure that you are drinking real ale in a bottle.

Real ale in a bottle is unpasteurised and is not artificially carbonated. It is a natural live product which contains yeast for a slow secondary fermentation in the bottle. This process provides wonderful fresh flavours and a pleasant, natural effervescence.

How to Identify a Real Ale in a Bottle

The technical term for real ale in a bottle is bottle-conditioned and this is what appears on most bottled real ales. You can also check the label on

bottle beers for the "CAMRA says this is real ale" logo which forms part of its Real Ale in a Bottle Scheme.

If you are in any doubt about whether a beer is a real ale in a bottle, just hold it up to the light and see if it contains any sediment – the life-giving yeast that makes all the difference. You can also refer to CAMRA's Good Bottled Beer Guide available to buy in our online shop.



10 Reasons to Buy Real Ale in a Bottle

1. It's a living product, which means lots of stimulating, fresh flavours.
2. It's the nearest thing to a pint of real ale down at your local.
3. It's not artificially carbonated; the pleasant effervescence is generated wholly by the yeast in the bottle.
4. Almost all bottled real ales are made from just four natural ingredients: malted barley, hops, water and yeast – there are no additives or E numbers.



A family-run freehouse offering up to 6 Real Ales and an impressive menu of freshly prepared local food

Opening Times

(Mon - Sat) 11.30 - 3 & 5.30 - 11

(Sun) 12 - 3 & 6 - 10.30

2012-17 Good Beer Guide Entry



The Forest Lodge Hotel
2 Church Street, Edwinstowe,
Nottinghamshire NG21 9QA
☎(01623) 824443



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PORTLAND BLACK

HARLEY • RED FEATHER

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Welbeck, Worksop W welbeckabbeybrewery.co.uk
Nottinghamshire
S80 3LT

Latest News



5. It's mostly brewed by small or regional breweries and sold locally, so you'll be helping your local economy.
6. It's a hand-crafted product and brewers take extra care when producing real ale in a bottle.
7. There is so much variety to be enjoyed – well over 500 real ales in a bottle are now produced in the UK.
8. There are some magnificent bottled real ales from other countries, which go to prove that life outside Britain isn't all bland, international lagers.
9. It makes an excellent accompaniment to food and with so many different bottled real ales available, it's fascinating to try to match their flavours with various

dishes. Try real ale in a bottle instead of wine for a change.

And most importantly...

10. It tastes great!

GREAT BRITISH
BEER
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SPOT THE DIFFERENCE

Can you spot the 10 differences in this photo of the Peak Ales bar at the Derby Winter Beer Festival? Answers in the next issue.





The Scruffy Dog

94 Station road | Sutton-in-Ashfield | NG17 5HF

www.thescruffydog.co.uk | 01623 550826



Up to six changing Real Ales and two Real Ciders, including local breweries
A wide range of drinks available including craft lagers



Families and Dogs welcome
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wed 4 - 11.00

thurs 4 - 11.30

fri 4 - 11.30

sat 12 - 11.30

sun 12 - 10.30

open bank holiday

mondays 12 - 10.30

bus routes-

trent barton 3c

black cat

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Mansfield & Ashfield

CAMRA Pub of the

season winter

2015 & 2017

Good Beer

Guide 2017



HELLO SMELLY .

KEITH MILLS .



follow us on facebook for events facebook.com/Scruffydog

Hucknall Beer Festival Review

This year saw the return to the John Godber Centre of the Hucknall Beer Festival. The event is supported by Nottingham CAMRA with a little help from our friends here at our branch, namely Bill, Clare and myself. There were over 75 real ales and ciders to tempt the public including a festival special by Lincoln Green, the aptly named Bishop Tony Porter's Porter, a 6% slightly sweet porter with flavours of chocolate malt and a distinctive hoppiness from Sorarchi Ace

- KINGS CLIPSTONE BREWERY 7TH MUSIC BEER CIDER FESTIVAL -

2018

CLIPSTONEBURY Festival

MAY BANK HOLIDAY WEEKEND
FRIDAY 25TH – SUNDAY 27TH MAY

AT
King Johns Palace
Kings Clipstone, Mansfield, Nottinghamshire, NG21 9BT

£3 ENTRY (PAY ON GATE)
CHILDREN UNDER 16 FREE | PETS ALLOWED (MUST BE ON LEAD IN FESTIVAL VILLAGE)

Real Ales | Traditional Ciders | Prosecco and Fruit Wines

LIVE MUSIC ALL WEEKEND

FRIDAY (6PM – 11PM)	SATURDAY (1PM – 11PM)	SOUL SUNDAY (1PM – 8PM)
20:30 FREEWAY	16:00 SHE ROKS 20:30 OMNISHAMBLES	15:00 EMILE 17:00 SOULSHINE GUEST DJ – CHRIS LEE

GREAT FUN FOR ALL THE FAMILY
FACE PAINTING | AMUSEMENT/INFLATABLE RIDES | GAMES | MAGICIAN AND MUCH MUCH MORE

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In association with



hops. Tony Porter is the Bishop of Sherwood and actually went to the brewery to lend head brewer, Martin Castledine, a hand in mixing the ingredients for the brew.

The centre is a valued community venue in the heart of Hucknall and is the original Church Hall of St Mary Magdalene built in 1906, after Canon John Godber had the vision of a hall for the use of local people. John Godber had also been a Sunday school teacher, curate and diocesan preacher, with a passion for the church being able to cater for differing community groups.

The land was donated by the Duke of Portland and for 110 years the aims of Cannon Godber have continued and today it is a thriving, well used venue with over 50 groups making use of its facilities. Proceeds from the festival will go to help with the upkeep of the centre, again showing how real ale can benefit local areas.





A Brief History of Cider

We all know where cider comes from (apart from a few marketing people who think pears make cider), but where did the apple originate from? It is generally accepted that the area around Turkestan and Caucasus was the origin of the apple tree, as wild varieties of *Malus silvestris* and *Malus pumola* were first recorded there, and still grow there today. The trees subsequently spread through Persia to Turkey, Palestine and Egypt and the first account of a cultivated orchard can be found in *The Odyssey* written 900 – 800 BC, while Varro 116 – 27 BC wrote about tree propagation and Pliny documented apple auctions. In Britain it is known wild apples grew in Neolithic times and Druids are thought to have planted apple trees, though whether for the fruit or as hosts to mistletoe, an important part of their tradition is unclear. However the first apple orchards were recorded in the time of the Roman Invasion where army veterans were given settlements to grow fruit as an incentive to stay.

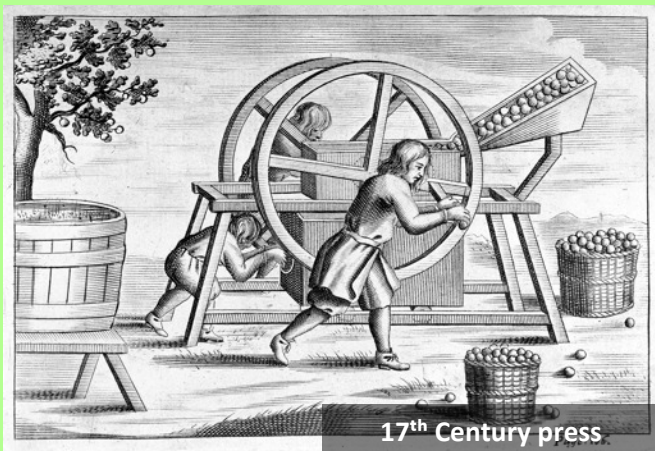
The Norman conquest of 1066 saw the introduction of a new type of apple; the first recorded being the Costard and the Pearmain, the latter being valued in cider making.

Subsequent invasions of this country saw the orchards being abandoned until Christianity was re-established and the monasteries set up their own orchards. Ely monastery was famous for its orchards and in 1275 Battle Abbey in Somerset shows records of cider being sold to the public. During the Black Death and the War of the Roses orchards again fell into decline, but were revived by Henry VIII and in 1533 the king's fruiterer, Richard Harns began importing French apple trees and apple growing once again expanded. In the 16th and 17th centuries apple orchards expanded especially in Kent, Herefordshire, Gloucestershire and Worcestershire with the majority of the fruit going for cider making. The 18th and 19th centuries saw fluctuation in orchard growth caused in part by poor management and the Napoleonic Wars. It took the establishment of the Royal Horticultural Society for a scientific approach to apple growing to take place in this country and in 1903 a fruit research station at Long Aston near Bristol became the National Fruit and Cider Institute. When this was eventually sold the apple varieties from its stock were moved and are now propagated at Kew's Royal Botanical Gardens, the Royal Horticultural Society gardens at Wisley

and at the Bragdale Horticultural Trust in Kent, keeping alive some of the rarer varieties of cider apple trees.

Following on from the last edition of Ale and Apple here are some more cider apple varieties you may or may not be familiar with. Foxwhelp is one of the oldest surviving

varieties of cider apple, being first recorded in 1600 in Gloucestershire, though its first reference is in John Evelyn's work (English diarist, writer and gardener) *Pomona* in 1664. In its original form it is now very rare, being noted as Old Foxwhelp to distinguish it from newer varieties such as Improved Foxwhelp developed by H P Bulmers. In 1960 the Long Aston Research Centre, could only identify 'a few old trees in Herefordshire and Gloucestershire'. It is classed as a bittersweet cider apple with high levels of tannin and malic acid. It grows small to medium apples featuring a deep crimson skin with yellow stripes and flesh that is yellow, tinged with red. As a single varietal, such as Gwatkins Foxwhelp, it will produce a dry crisp cider full of body and flavour, but is equally useful in blending ciders, using lesser varietals. In Somerset in the 18th century the varietal Tom Putt originated, being associated with Combe House in Gittisham and reputed to being named



after a local landowner and barrister, Thomas Putt of Combe who died in 1787, but not before getting his nickname of Black Tom Putt due to having a ferocious temper! The apple was widely grown across Devon and Somerset in orchards and gardens, being called the Cottage Apple, and is mainly used in cider making but can also be cooked.

One that is not native to this country but has been extensively used in English cider making is the bittersweet apple, *Medaille d'Or* which originated in Rouen, France in the 19th century. Thought to be developed by M Godard around 1865 it was introduced into England by the Woolhope Naturalists Field Club in 1884. The fruits produce an astringent, sweet juice which is high in tannin, giving a cider with a full bittersweet taste and a high alcohol content and strong fruity flavour. Although the tree is a heavy cropper it is self-sterile so needs to be planted with other pollinators.

Awards Round up

Our branch's most coveted award, the Pub of the Year, this year goes to the **Dandy Cock** for the Nottinghamshire



area of our branch and to the **Devonshire Arms** for the Derbyshire



area.

After only trading for 18 months the **Dandy Cock**, Kirkby in Ashfield, was awarded the Mansfield & Ashfield Pub of the Year 2018 for Nottinghamshire. Not resting on their laurels after winning a seasonal award last year this pub continues to impress and is a worthy winner. It was also voted by Amber Valley, Derby, and Mansfield &

Ashfield Winter Ale Trailers as being the Best Pub on the Winter Trail for the Mansfield area. Pubs on the trail were encouraged to promote darker ales, not necessarily seasonal beers but something that could be considered warming during the dark, colder months and Jo and Phil are not shy in trying new beers from far and wide. Jo received her awards from Trevor, Winter Ale Trail Organiser, and Paul, Mansfield Pubs Campaigning Coordinator.

For a mightily impressive 11th year running the **Devonshire Arms**, South Normanton, received the Mansfield & Ashfield Pub of the Year for Derbyshire. Landlady Patricia is usually behind the bar or front of house to give customers old and new a warm welcome. With up to 8 beers on offer, there's something for everyone, from a fruity 5% Derventio Cleopatra to a specialist 6% Little Critters Nutty Ambassador. Local brewery Moody Fox also appears regularly on the bar alongside 2 real ciders. Can they make it 12 years next year? Pressure's on!

The **Railway Inn**, Mansfield, was presented with the Pub of the Season Autumn 2017 award by our branch Secretary Clare Tasker during our Christmas party. Wendy, owner and landlady of the Railway, was delighted to add another certificate to her growing accolades. This town centre pub always offers local beers within its range of 4 handpulls as well as mixing it up with choices from further afield, usually not seen before in Mansfield.

The addition of a large wood burner recently has given the pub further appeal particularly during the recent cold winter.

The **Scruffy Dog**, Sutton in Ashfield,



Scruffy Dog

picked up a very well deserved Pub of the Season for Winter 2017. The owners Stuart and Lindsey were presented with the award by the East Midlands Regional Director, Carl Brett, who popped along for the occasion. Stuart and Lindsey have invested a lot of time and money in the establishment and this showed no signs of slowing as Stuart introduced us to his brewing equipment that he has recently had installed, turning this true community pub into a community



Duke of Sussex

brewpub! A write up on this new brewery can be found within *Brewery News* on page 6.

And finally, **The Duke of Sussex**, Sutton in Ashfield has not been open long (see article last issue) but it has already gained a reputation for a large choice of quality beer. The dark beer on the trail was Blue Monkey Chocolate Amaretto Guerrilla 4.9%. It was great to see it finish as Runner Up for Best Pub on the Winter Trail for the Mansfield area. Congratulations to Steve and his crew. Steve was presented with his certificate by Trevor Spencer, Winter Ale Trail organiser.

(An interesting point to note is that the



The Railway

Dandy Cock and the Duke of Sussex received the highest scores over all 3 branches, that's 69 pubs. There's no prize for this other than bragging rights!)

SPOT THE DIFFERENCE ANSWERS

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



JUST FOR FUN

Do you know your beer saints? Match the saint with his or her beer-related patronage:

1. St. Hildegard of Bingen
2. St. Bartholomew
3. St. Martin of Tours
4. St. Urban of Langres
5. St. Cuthbert
 - a. Patron saint of maltsters
 - b. Patron saint of innkeepers and tavern keepers
 - c. Patron saint of hop growers
 - d. Patron saint of coopers
 - e. Patron saint of mead drinkers

Answers: 1e, 2c, 3a, 4d, 5b

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From
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a year. That's less
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Discover
why we joined.
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Join us, and together we can protect the traditions of great British pubs and everything that goes with them.

Become part of the CAMRA community today – enjoy discounted entry to beer festivals and exclusive member offers. Learn about brewing and beer and join like-minded people supporting our campaigns to save pubs, clubs, your pint and more.

Join the campaign today at
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*Price for paying by Direct Debit and correct at April 2017. Concessionary rates available. Please visit camra.org.uk/membership-rates



**CAMPAIGN
FOR
REAL ALE**

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.

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
Duke of Sussex, Sutton-in-Ashfield: 15p off pint only
Dukeries Lodge, Edwinstowe: 15p off pint only
Fox and Crown, Skegby: 10% off
Green Dragon, Mansfield: 10% off
Hutt, Ravenshead: 10% off
New Inn, Newton: 15p off pint only
Oak Tree, Mansfield: 10% off
Railway, Selston: 10p off pint only
Rose and Crown, Sutton-in-Ashfield: 10p off pint only
Rushley, Mansfield: 10% off
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 ten pints cask ale, get one free. Loyalty card
Swan, Mansfield: Buy 5 Pints cask ale, get one free. Loyalty card

Branch Contacts-

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Vice Chairman Sean Saxon vicechair@mansfield.camra.org.uk

Treasurer Jonathan Evans treasurer@mansfield.camra.org.uk

Secretary Clare Tasker secretary@mansfield.camra.org.uk

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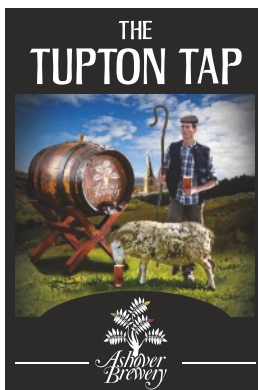
Sponsorship Carl Brett sponsorship@mansfield.camra.org.uk

Staffing Roger Chadburn staffing@mansfield.camra.org.uk

A new Real Ale Haven!

Beautifully re-furbished with wood panelling,
brick fireplaces and traditional detailing,
we think you'll love our new pub almost as much as we do!

Formerly the Royal Oak, our latest pub acquisition is very close to the new brewery site and so it will become known as our new Brewery Tap. Because of its location in Old Tupton, it has been named "THE TUPTON TAP" and will welcome local and visiting ale lovers to enjoy Ashover Brewery's and other local brewers' beers in this new Haven for the discerning drinker.



Local Real Ales • Traditional Ciders
Live Music • Artisan Gins
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Community Pub • Open All Day



Great Pub Food from mid June

Derby Road, Old Tupton, Chesterfield S42 6JY. T : 01246 862180

Tricia & Bill welcome you to

The Devonshire Arms

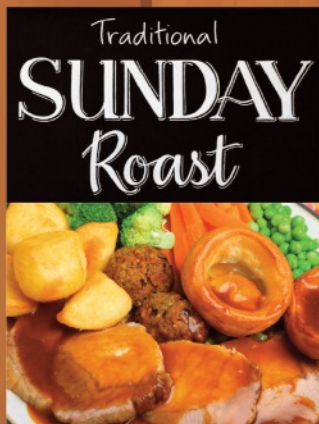
137 Market Street, South Normanton.
01773 810748 www.TheDevonshireArms.pub

A traditional village pub offering up to 5 Real Ales & 3 Traditional Ciders

HOME COOKED FOOD AVAILABLE

(including Vegetarian, Vegan and Coeliac options)

Booking advised for The Sunday Carvery



Bar Opening Hours

Mon-Thurs 12 noon-1am

Fri & Sat 12 noon-2am

Sun 12 noon-12 midnight

Food Served

Noon-8pm Mon to Sat

Bank Holidays 12 noon-4pm

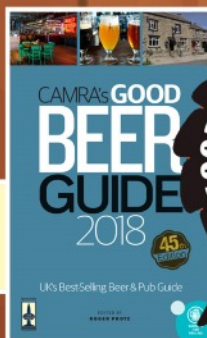
Carvery on Sundays 12 noon-3pm

This pub
supports
the aims of



CAMPAIGN
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Mansfield & Ashfield CAMRA
Derbyshire Pub of the Year
2008 - 2018 Eleven Consecutive Years



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