

Mansfield &
Ashfield
Summer 2018
Edition

Ale & Apple



Nottingham Craft Beer Week

Town Centre Beer Census 2018

Reports from Pleasley to Prague

Free Copy, please take me with you

Welcome to the Summer 2018 edition of Ale & Apple

Hello readers. Well it has been a busy 3 months since the last edition, with our branch AGM appointing new members to positions, exciting times for them especially our new Chair Andy Edson, an already very active member I wish you good luck Andy! And a big Thanks to Ralph Golds for his past year as chair, see pages 8 & 9. Our breweries are going from strength to strength, see pages 4,5 and 6. Also look out for a meeting with a Royal family member elsewhere in the mag!

Enjoy the summer sun by supporting your local beer gardens, like the one on the cover.

Richard, Editor
aleandapple@mansfield.camra.org.uk



Keeping You Informed

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

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

Article submission deadline for
the Autum 2018 issue of
Ale & Apple
is 14th September 2018

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

Branch Diary - Summer 2018

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

Thursday 26th July, Sutton in Ashfield Route 1

Tuesday 28th August, Outer Mansfield (Sutton Rd & Nottm Rd Area)

Tuesday 25th September, Mansfield Woodhouse Route 2

Thursday 25th October, Tibshelf, Newton & Hilcote

Tuesday 27th November, Glapwell & Pleasley

Saturday 29th December, Depart the Brown Cow at 1pm, Mansfield Town Centre

Branch Meetings – All meetings start at 8pm on Tuesday

10th July, Plug & Feathers, Glapwell

14th August, Horse & Jockey, Selston

11th September, Duke of Sussex, Sutton-in-Ashfield

Saturday Sojourns

14th July, 1pm till 6pm, Eastwood Micropubs & Abstract Jungle Brewery Visit.

£11 per head which includes return bus transport from the Railway Inn, Mansfield, and two pints of Abstract Jungle beer at the brewery

4th August, Dronfield, Social with Dronfield and Erewash branch

Other Events

Friday 6th to Sunday 8th July, Selstock Beer, Cider and Music Festival, Horse & Jockey, Selston

Saturday 21st to Sunday 22nd July, Bolsover Food & Drink Festival

Saturday 25th August to Sunday 26th August, Fat Rabbit 2nd Annual Beer Festival & Hog Roast, Portland Park, Kirkby-in-Ashfield

Friday 21st to Sunday 23rd September, Kings Clipstone Beer, Cider and Music Festival

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

Brewery News

Black Market Brewery - Warsop

Illicit remains the flagship brew for the Black Market and BIB offerings continue to do well. Illicit is also available unfiltered to suit the vegan and vegetarian drinkers. Dave Drury has acquired a mini marquee that will hold a stage, bar, and around 150 people, so look out for it over the summer months when it may be 'on tour'.



Firerock Brewing Co. – Sutton-in-Ashfield

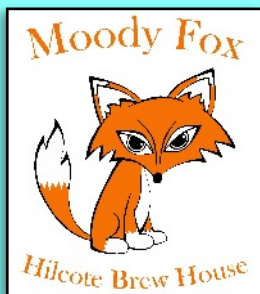
No news to report.



Kings Clipstone Brewery - Kings Clipstone

Brewing is consistent at least once a week to meet an increased demand for the beers. The recent Clipstonebury music, beer, and cider festival was a huge success, see review on page 28. After a fairly slow start on Friday night hindered by the weather, but Saturday and Sunday more than made up for it selling out of cider and all the tapped real ales by Sunday evening. The 8th festival will take place September 21st – 23rd.

A horizontal banner with a stone archway background. The text 'KINGS CLIPSTONE BREWERY' is written in a bold, serif font.



Moody Fox Brewing Co. - Hilcote

Just one new brew to report on from the Moody Fox Brewery this quarter, Blinders IPA 5.4%, which compliments the Peaky Blinders themed brewery tap 'The Garrison'.



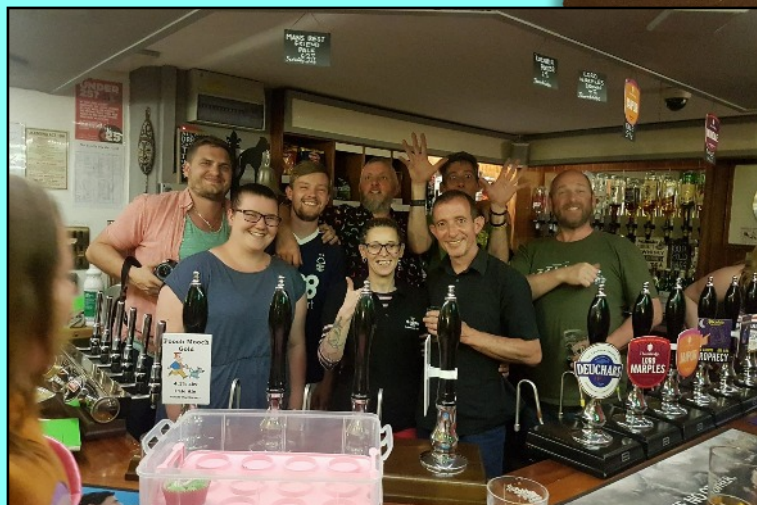
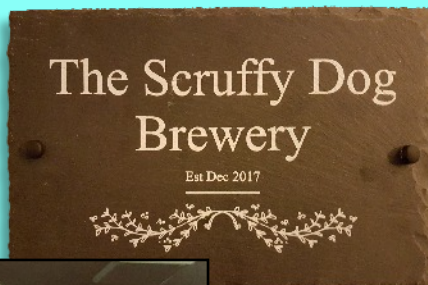
Prior's Well Brewery - Mansfield Woodhouse

The next new brew out of the Priors Well stable will be an unfinned wheat saison. Head brewer Dave Vann is currently helping kit out the new micro pub in Rainworth, the Ink Pot, with joint owner Bill Sproates and colleagues. Dave and assistant brewer Claire (only female brewer in Mansfield) recently had a brewing experience at Batemans where they produced a black pepper and strawberry concoction with head brewer Scott and Joey; Scott can be seen adding the strawberries that Claire had prepared. Finally a reminder that Priors Well Brewery will once again have a pop up bar at Bolsover Food & Drink Festival on 21st to 22nd July.



Scruffy Dog Brewery – Sutton-in-Ashfield

4 new beers have come out of the brewery this last quarter with 2 of them available as gold versions taking the total number of



beers to 10.

A charity day was held to support Martin Hibbert who is raising funds for Maggie's, Macmillan nurses, and the John Eastwood

Brewery News continued

Hospice. Martin has been cycling to every Forest away game in the country to raise money. There was a hog roast which the Scruffy Dog customers bought in its entirety on the day, raffles, and the brewery donated a generous £2 from every pint sold which altogether raised £5,500, fancy dress was not optional! The total Martin has raised so far stands at £20,500.

A second charity night was also held in support of Ultra White Collar Boxing which is raising money for Cancer Research. There was a tombola, raffle, live music and the event raised £800.



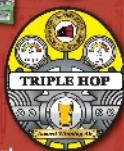
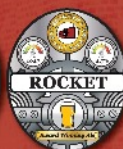
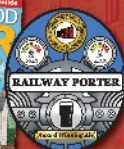
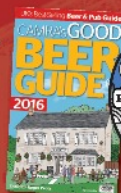
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From the outgoing Chair

Firstly I would like to thank the Committee for all their help this year because I would not have been able to manage without them.

Its been a very good year for real ale in this area, with outlets like The Dandy Cock, The Wrinkly Dog and The Fat Rabbit establishing themselves firmly on the scenes and being joined by such as The Pit, Squire Musters and The Dog House not to forget the Ginger Giraffe and The Garrison opening recently.

The Duke of Sussex was purchased from Greene King by The Pub People

Co and relaunched as the outlet for The Pentrich Brewing Company. We unfortunately lost Langwith Brewing Co. but The Scruffy Dog Brewery made an impressive appearance along with the launch of Firerock Brewing Company in Sutton in Ashfield, all making it an interesting time to be the Chairman. I doubt if many areas in the country have seen such a buoyant and varied scene in the last year.

So now as I stand aside for Andy to (in the words of our previous leader) have the fame and glory of this esteemed post. I wish him all the best for the future and hope he enjoys it as much as I have. Congratulations Mr Edson, The chair is Yours.

Ralph Golds

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From the incoming Chair

Hello fellow beer drinkers and cider sippers ;-)
I thought as the new branch chairman I should pen a line or two to introduce myself.

I've been involved with pubs for well over 20 years, some of you may remember the busy weekends at the Town Mill in Mansfield, which I ran for 6 years from 1988 to 1994. I moved from running pubs to the stock and audit side of the business which still keeps me busy, so I'm in and out of pubs and pub cellars several days a week.

There have been big changes in the business over the years. We lost a lot of pubs for lots of reasons; increases in running costs, cheap supermarket beer, changing tastes, people socialising less, etc. but we also saw positive changes like the rise of high street chains with their emphasis on cask ales at reasonable prices and the new era of Micro Pubs and Micro Breweries. These smaller, cheaper to run outlets are growing in number. In the Mansfield and Ashfield CAMRA branch we now have an incredible selection of these small, friendly pubs offering ales and ciders from brewers and producers both locally and from across the UK, whilst still retaining the

great core of traditional pubs we know supply some amazing ales and ciders.

Beers have changed too, from the old days of bitter, lager, mild and cider, and anything more unusual generally came in a bottle (anyone remember Mad Dog 20/20) to today where the boom in fruit ciders and ales of all types and strengths has been great for today's drinkers.



In my role as Chairman one of the things I'd like to be able to do is try to persuade more of you to get involved with the branch, we have a great team and it's not all about ticking boxes, there's a lot more to the branch, check us out on social media, come to a meeting (they are always in great pubs!) and say hello, get involved with helping to organising beer festivals, everyone is welcome.

So onward into another 12 months. I would like to thank Ralph for doing a great job in his time as Chairman and I hope I will be able to continue his good work. Happy Drinking

Andy Edson



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Young Vanish, Glapwell

This Mitchell & Butlers owned pub has been closed recently for a refurbishment and reopened as a Stonehouse Pizza & Carvery with 2 handpulls usually offering national beers. As the new branding would suggest the menu now includes a pizza option which can be ordered to takeaway. The Young Vanish takes

its name from a 19th century champion race horse and can be found on The Hill in Glapwell.



Beer for the Ages

In one of the oldest pieces of literature known to man, a subtle tribute to beer can be found. "The Epic of Gilgamesh" is a poem from Mesopotamia from around the 18th century BC, in which the main character, Enkidu, transforms from primitive to cultured man. In the story, the wise Gilgamesh sends a woman to educate Enkidu about civilisation. It's then that, naturally, "Enkidu drank seven cups of beer and his heart soared. In this condition he washed himself and became a human being."

*Enkidu knew nothing about eating
bread for food,*

*And of drinking beer he had not been
taught.*

The harlot spoke to Enkidu, saying:

*"Eat the food, Enkidu, it is the way one
lives.*

*Drink the beer, as is the custom of the
land."*

*Enkidu ate the food until he was sat-
ed,*

*He drank the beer-seven jugs! and be-
came expansive and sang with joy!*



Enkidu - The earliest recorded
fictional beer drinker

Branch Facts - Our branch has around 140 real ale pubs. It spans two counties, Nottinghamshire and Derbyshire with 17 pubs in Derbyshire

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Speed the Plough, Sutton-in-Ashfield

The title says Speed the Plough but this article is dedicated to the charitable works of Mandy Bainbridge, landlady and wife of Albert who have both been at the Speed for over 10 years. Mandy sadly lost her son Lance Sergeant David Greenhaigh in Afghanistan. David was a member of the Grenadier Guards and Mandy was rightly proud of him and what he had achieved. After his passing Mandy focused her efforts on not just running a fantastic community pub but also raising funds to support a number of armed forces charities. In the last 3 years Mandy has raised over £10,000 for the Colonel's Fund Grenadier Guards; this charity assists Grenadiers, and their families, who have been affected by serious injury or disability by providing the right support at the right time in the right place.

HRH Prince Philip has been Colonel of the Grenadier Guards since 1975 but stood down recently for Prince Andrew to take up the position. In recognition for her support Mandy was one of just two



bereaved families to attend the occasion along with a small group of wounded Guards. After meeting Prince Andrew there was a special surprise in store when Mandy was unexpectedly introduced to the Queen! Mandy says "It was a once in a lifetime moment that I will never forget but I was so nervous"; she added "although I was pleased with the day I couldn't take all the credit for what we have achieved. Without my customers and their hearts



of gold and generosity we wouldn't have raised anywhere near as much". The fund raising will not stop just because Mandy has met the Queen. "My next venture will be to Ben Nevis again to support the wounded Guards attempting to reach the summit"

Mandy has recently started supporting 'Mind' the mental health charity. Mental health issues can affect anybody in any walk of life and Mandy would like to see sufferers getting the help and support they require. Mandy is hoping to team up with other pubs for a serious fundraising push. So let's raise a glass for Mandy, Albert, their wonderful customers, and of course Lance Sergeant David Greenhaigh. Cheers!

Breaking News!!

As we go to press we have just heard the results for Nottinghamshire Pub of the Year 2018.

The winner was **Just Beer Micropub** in Newark who will now go through to the East Midlands regional stages.

Our very own **Dandy Cock Alehouse and Gin Parlour** gets the runner up position. Photos of the presentation will be in the next issue.

Congratulations to both Pubs.



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Brown Cow – Pub of the Season Spring 2018

Landlady Nicola Johnson and Supervisor Rob Bettison were pleased to receive the Pub of the Season award for Spring 2018 from outgoing chair Ralph Golds. Since reopening in 2013 this Project William pub always offers around 12 real ales plus ciders. Awards are not a rarity at the Brown Cow as can be seen by the growing number of certificates decorating the walls of this revitalised community pub which offers regular music nights and beer festivals. There's



usually something going on most weekends so check social media for regular updates. The Brown Cow can be found on Ratcliffe Gate, just a brisk 10 minute walk from the bus and railway stations.

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Three Thirds - News in small measures

Still no updates on Pinxtons new Micro or the reopening of the Boat Inn even though activity has been reported at both. Now the 3 Horse Shoes no longer serve real ale, either of these will be a welcome addition.

Rainworth will soon have its own Micro in the form of the 'Ink Pot'. Based in the old Coral betting shop joint owner Bill Sproates told us he hopes to be opening soon.

There has been some activity in the Beer Shack Micro pub that has been closed for a considerable time in Mansfield Town Centre. The bar appears to have been renovated. Watch this space.

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New festivals: SeshFest and Nottingham Craft Beer Festival

2 beer festivals in 2 weeks – it's a tough job but someone's got to do it!

Earlier in the year we'd been lucky enough to get tickets for SeshFest 2018, the first of its kind to be hosted at Magic Rock brewery in Huddersfield. These really were hot tickets as they all sold out within the hour! The brewery wanted to host a festival "to recognise the friends and breweries who have inspired and supported us" and also to pay homage to their "local volume-drinking roots" so all beer was either 4.5% or under. Personally I found this quite refreshing especially as we got into the festival just after 12noon and had a pretty hangover free day the day after.

Many top class breweries were at the festival, and many of the small brewery bars were staffed by the brewers themselves, giving a chance to ask questions about future plans, new beers and, in my case, "are these ok for vegans?" Amongst the 30 session beer producers featured were Beavertown, The Kernel and Siren Craft.

Cask offerings were brought to the festival by the host brewery but also Marble of Manchester: I enjoyed a

'Pint' for my first drink of the day at 3.9%, North Ridings of Scarborough with a very flavoursome Nelson Sauvin pale at the top of the ABV scale at 4.5%. Newer craft breweries were also complimented by more established



Tony, Clare and Stuart Neilson of North Ridings Brewery

offerings from Timothy Taylor's and Adnams.

The taproom location had a nice relaxed vibe with some good tunes provided by a DJ and the weather was kind enough to enjoy the sunshine outside. The festival was dog friendly and there was plenty of food offerings so if you can get a ticket for the next one I'd definitely recommend.

The week after Nottingham Craft beer festival was on at Sneinton Market, a great location again with a relaxed atmosphere and a number of different brewery bars featured, including locals Magpie, Lenton Lane, Totally Brewed and Castle Rock, as well as those from further afield including Mad Squirrel of

Hemel Hempstead and Five Points of East London.

The festival rounded off a series of events during Nottingham Craft Beer Week, in its fourth year, but the first year that a festival had been held to round off the week, which included a Fem.Ale panel discussion featuring Welbeck Abbey's Claire Monk, Wild Card brewery's Jaega Wise and Natalie Bullin: Nottingham CAMRA's young member's representative.

Embracing the festival were Nottingham CAMRA and Natalie was there with other members of the committee and volunteers serving a great cask offering. I had the unfined Chocolate Peanut Butter Stout from Abstract Jungle which was on great form and the Bilberry and Birch Sap Saison from Landlocked brewery, which held their own amongst the 'craftier' offerings.

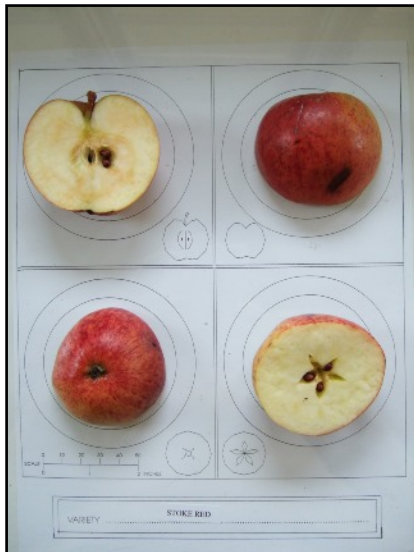
Although there's been a fair bit of debate around 'craft vs cask' in my opinion these festivals showcased that it can be a harmonious relationship and I'll look forward to year 2 of them both. Clare Tasker





Apple varieties

In this issue of Ale and Apple I will be looking at 3 more apples starting off with one of the classic English cider apples, Stoke Red. This apple was first



propagated in Somerset at the turn of the last century at Rodney Stoke but has become widespread in many of the main cider apple producing areas, being frequently planted from the 1930's. It's growth in popularity is due to it being a good apple to sweeten

cider, being well bodied and having a good flavour, and can be used on it's own as a single varietal cider such as Gwatkins Stoke Red. It has a long fermentation period making it late to mature and the trees do not bear ripe fruit till late in the year, usually around the second week in November but in some parts it is not picked till early December. As the name may suggest the excellent well balanced bittersharp juice produced is red in colour with a slight yellow tint. The tree has a good disease resistance, is self fertile and tolerant of shade and although sometimes is known to fruit bi-annually the fruit is generally large.

Another sought after traditional English cider apple is Tremletts Bitter which originated in the Exe Valley in the early 1800's. This deep red



skinned conical shaped apple produces an astringent bittersweet juice that is high in hard bitter tannins and as a single varietal cider will produce a very dry drink. It is best suited to being blended with sweet or sharp cider apples to give a rich

refreshing cider and is a popular apple with a lot of the bigger commercial producers. The fruit is medium sized and the trees tend to be good croppers the fruit ripening in mid October. Grown on a M25 root stock if not pruned a tree will easily reach a height of 25 feet. It is recommended by the RHS for its flowers that are an

ripen in poor summers. Although regarded as a dessert apple it can be used for culinary purposes and, unusually for a mainstream eating apple, in cider making, usually blended but can be used as a single varietal cider, the most popular being Thatchers Katy.



excellent attractant and nectar source for bees and other beneficial insects.

Not strictly speaking a cider apple Katy is an attractive medium sized apple with bright red skin over a slight yellow/green background with a pale cream coloured flesh. Originally from Sweden, where it is called Katya, it was developed in 1947 as a cross between a James Grieve and a Worcester Pearmain. It is well suited for growing in cool temperate climates with shorter growing seasons and will

Apple events

We are the Champions!
Down in Reading at the annual CAMRA Beer and Cider Festival held on Christchurch Meadows in Caversham 3rd - 6th May judging took place for the Champion Cider and Perry, with judges basing their scores on taste, aroma, flavour, after taste and overall appeal. Coming out top of the class were Harry's Scrummage cider and Nempnett's Piglet's Choice in the perry classification. Scrummage was described as sharp, but easy drinking

that stretches to a long lingering and pleasant aftertaste, while the judges thought Piglet's Choice to be well balanced and clean with a fruity taste. CAMRA's cider committee chair, Andrea Briars said, "Huge congratulations go to Harry and Nempnett for taking home the golds," but added "the recent vote to support the long term future of cider and perry has made these products firmly part of our campaign alongside quality real ales. It is fantastic news for cider drinkers across the country who want to see quality cider and perry form part of our future."

Harry Fry of Harry's Cider was reported to be overwhelmed and really excited at winning, while Keith Balch of Nempnett Cider Co. added it, just just goes to show what great products can be made from 100 year old orchards.

Cider made a big impact recently at both Pleasley Pit and Kings Clipstone Brewery's Clipstonbury festival where between the 2 festivals punters had an impressive choice of around 50 different ciders and perries. Pleasley Pit suffered from a very cold and wet weekend but Clipstonbury easily broke its record on cider sales after a slow start on a chilly damp Friday night, the pace quickened on the Saturday and Sunday as the sun shone and all 520 Lt had gone an hour before the event finished. Some thirsty folks about with a taste for apple and pear juice in attendance!

Branch Facts - Our branch covers approximately 140 square miles!

By the time you read this I will have attended the Cider Summit held at The Stables in Bristol, finding out what the latest trends are in the cider world. The event supported by the Morning Advertiser and hosted by 'Ciderologist' Gabe Cook will feature presentations by Westons, Hawkes Urban Cidery, Fine Cider Co and the National Association of Cider Makers, among others. No prizes for guessing what one of the cider articles will be on in the next Ale and Apple!

Also in Bristol 22nd to 24th June is The Cider Salon which will comprise of cider related talks, tastings and dinners across the city in some of its independent venues. Organised by Tom Oliver of Herefordshire's Olivers Cider and Martin Berkley of Pilton Cider, Somerset to show just how fabulous cider can be, the weekend will be a chance to try crafted bottled ciders from the UK and USA as well as trying a range of traditional ciders and also leaning about techniques such as keeving, pet nat, pommeau, and ice and fire ciders. Says Martin, "When using time, care and specific techniques cider can demonstrate all the quality and finesse of any wine." I'll drink to that!

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Ask Michael



Dear Michael,

I recently took a selfie and wondered where the term “Say Cheese” came from in relation to smiling when having a picture taken. I wonder if you can help shed some light on this conundrum.

Yours,

George Eastman (Selston).

Dear George,

I’ll have you know this is not an internationally accepted rule of thumb, as in Mexico and Argentina the request is to say whiskey, and down in France it is dit souris (say mouse)! Generally speaking though articulating a long ‘e’ sound requires us to draw back our lips and bare our teeth as in a kind of grimace, which looks like a smile. Even after thorough etymological research no one is quite sure of its actual origins but in the 19th century photography the rule of the day was to look glum. In fact smiles were thought to be only accepted on the faces of children, peasants and drunks. It is alleged in the Victorian era (1837 – 1901) a London studio advised folks to say ‘prunes’, to form a rounded mouth so as to not show any bad or missing teeth which were common in those days!

As photography became more accessible with the invention of the Kodak Brownie in 1900, people were able to take pictures on the move away from the confines of the studio. One such photographer on a trip to his local cider producer said “what do you call that there?”, indicating a pile of pommace (apple pulp wrapped in cloth neatly piled on top of each other waiting to be pressed). The reply of “a cheese” occurred at just the time the shutter closed and the resulting smiling photograph was attributed to the phrase of saying cheese. However the cider maker was actually smiling because he knew that using his new fangled hydraulic press, similar to the Henry Beare and Sons of Newton Abbot press as used by cidemaker Roger Wilkins, he was ensured of getting an extra 10% more juice per ton of apple pulp out of his pommace than if he had been using the more traditional method of wooden screw or ‘spill’ press or any manner of other hand operated presses. And, if further proof of cider being the culprit is needed Adge Cutler penned “There’s nothing like more good cider, to make your smile grow wider.” Proper job!
More cheese Gromit?

Good luck with the digital imagery.

Mick.

Want to ask Michael a question?

Send them to us at

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Mansfield Town Centre Beer Census 2018

In April 2017 we decided to conduct our first beer census of Mansfield Town Centre. This involved visiting every single pub serving real ale within a one mile radius of the town centre, as defined by Google Maps, on the same day. It threw up some interesting data, surprising many of us as to how many beers are available in such a small catchment area.

So almost a year to the day we carried out our 2018 census on 14th April; thanks to the volunteers who helped out and we covered all the pubs in about a 4 hour period so it's a true snapshot of choice and range available on the day. This being the second census we can now compare year on year statistics. The full lists for both years can be found on our website www.mansfield.camra.org.uk but the key numbers are listed below with last years figures in red;

Real Ale Available

Number of pubs serving real ale: 21 (20)

Number of ales available: 81 (75)

Number of different ales available: 65 (54)

Number of different breweries: 45 (40)

Average number of ales available per pub: 3.86 (3.75)

Highest Price per Pint

£3.80 Castle Rock Harvest Pale 3.8% - Il Rosso

£3.80 Timothy Taylors Landlord 4.3% - Il Rosso

£3.60 Sharps Doombar 4.0%- The Red Bar and Grill

Lowest Price per Pint

£1.79 Ruddles Best Bitter 3.7% - Stag & Pheasant

£1.79 Ruddles Best Bitter 3.7% - Widow Frost

£1.80 Wells Bombadier 4.1% - Green Dragon

Average Price per Pub

£2.85 per pint (£2.83)

Alcohol By Volume (ABV)

Highest ABV – 6.5% Little Critters `C` Monster – Bold Forester £3.15

Lowest ABV – 3.5% Jennings Bitter – Black Bull, Mansfield Woodhouse £3.40

Average ABV per pub – 4.4% (4.4%)

Most Ales Available

12 – Bold Forester (10)

10 – Brown Cow (10)

Most Represented Brewery

14 – Marston's (including Marston's PLC owned breweries)

Most Represented Ale

4 – Greene King Abbot 5.0%

4 – Sharps Doombar 4.0%

So the overall statistics bode well for Mansfield drinkers with an increase across the board, more pubs, more beers, more choice, and an average price increase of just 2p!

With 45 different breweries providing 65 different beers the range has never been so good; in fact these are the highest figures since records began! OK, so that's only 2 years but here's hoping our grand hostelryes can keep up the good work and we see another increase in 12 months time.



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Clipstonebury 2018

For the 7th Music Beer and Cider festival held in the field housing the ruins of Kings Johns Palace at Kings Clipstone a slightly larger marquee



allowed the bar to expand to incorporate 5 Kings Clipstone Brewery beers and 6 guests as well as 20 ever ciders and perries.

The opening night saw a change to the programme as Freeway had to pull out at the last minute as a band member was involved in an accident but a replacement from Sheffield, Vyndictive, put in a rockingly good performance to entertain the crowd who had braved the cool damp weather. Was this to be an indication of the traditional bank holiday weekend weather? We need not have worried as Saturday brought warmth and the all important appearance of

the sun. By 2pm folks had arrived and were settling down outside and setting up a steady flow to the bar. Very soon the first empty box of cider was being flattened and the first of the days live bands, The Mandarins, were pounding out some classic rock covers. The beers

and ciders kept on flowing and the caterers were kept busy while the younger members were catered for on the rides and inflatables outside. She Rocks and Omnishambles put in sterling performances, the latter getting the punters dancing feet moving well into the night as beers changed and cider boxes emptied. Staff could

finally take a breather as last orders were called on a very busy day.

A quick check on the cider stock indicated that I would be going 'shopping' on Sunday morning, something with the increased cider order I had not anticipated having to do.





The empty barrels and Prosecco bottles outside the marquee indicated trade had been brisk on the other side of the bar too.

Sunday was billed as Soul Sunday and could have been called Sunny Sunday as the sun shone and folks flocked in not just from the local area but from as far afield as Norwich for a chilled out afternoon and early evening of music and drink. DJ Chris Lee, local artists, and Soulshine provided the music for the day. The last of 520 litres of cider and perry was poured well before

closing time and real ale down to 50p a pint for the last half hour ensured there was no wastage but by that time most people had had their fill and were making their way happily home. Another great weekend and a bigger and better festival.

What will the 8th festival in September be like? Get the date in your diary September 21st – 23rd and come on down. Several bands have already been booked including an Amy Winehouse tribute. See you there!

The Swan, Mansfield



back to the 1500's, reopened with a major emphasis on its cask heritage. There are now 4 handpulls on the bar immediately as you walk in directly in front of a cold room where the beers on offer are nicely illuminated. The young barman who served us on our visit was quite proud of the new feature and told us it had cost £36,000 to install as part of the renovation! There is a new conservatory to the rear, which can be opened up in summer, and the pub has a new motto

This Marston's pub in the heart of Mansfield Town Centre has always been known for its busy weekend DJ evenings, good food, and a nice sun trap out the back where you could enjoy one of 2 cask ales usually offered from the Marston's stable. However, after a recent face lift this historic coaching inn, that dates



“Beer, Burgers, Cocktails for every occasion”. The beer available on our visit was Hobgoblin Gold, Pedigree, and Ringwood Forty Niner. The Cumberland Ale from Jennings had just gone. So with a ‘Buy Five get One Free’ loyalty card offered on cask ale it may be time to revisit the Swan on Church Street, located next to the railway viaduct.

SPOT THE DIFFERENCE

Carl Feiner from the **Wrinkly Dog** in Sutton-in-Ashfield and regulars Kevan & Karen Boyall pulled on their Easter fancy dress after losing a bet!

Can you spot the 10 differences in this photo?

Answers in the next issue.



The Nags Head, Pleasley

and has two sets of 1930s fixed bench seating with a bell-push. The present counter replaced a hatch in the 1960s.

This pub held their first beer festival last October and is looking to repeat it again this year. Up to 6 real ales are usually on offer mainly featuring beers from the large Greene King range but it is a true free house so guests are very often available.

Originally a Hardy & Hansons pub of 1935, built behind the original, hence the



A passageway, rear right, has a dado of brown tiles and gives access to the nearly intact toilets’,

‘Throughout the pub the leaded- glass doors are original and have kept their room numbers, except the right-hand bar where the 3 has gone’.

The Nags Head is on Chesterfield Road and is regularly serviced by the Pronto bus.



distance from the road. There are many features of historic interest scattered throughout this pub and it was mentioned in CAMRAs 2015 publication ‘Real Heritage Pubs of the Midlands’ ISBN 978-1-85249-324-0. An extract from this book reads ‘The bar in the middle is now the main room

Branch Facts - 42 of our branch pubs have animals in their name, including 5 Dogs, 4 Lions and a Giraffe!

Nottingham Craft Week. Part 2

In addition to Clare's report from Nottingham Craft Festival on page 18, some of our other members were drawn towards the bright lights of Nottingham too for their Craft Ale Week.

Nicola, Paul and Jo visited a beer and chocolate pairing evening at the Cock & Hoop, High Pavement, where the like of Abbeydales You Scratch My Back, a 5.5% Smoked Scratching Stout, was paired with a salted caramel, and Chimay Red, a 7% Trappist beer was paired with dark cherry chocolate. The effects were unbelievable, the Chimay and cherry pairing instantly changed into black forest gateau in your mouth!

The chocolates were provided by Studio Chocolate of Nottingham and everyone took home plenty of free samples.

The following night Paul, Nic and Dan joined up with our Regional Director Carl Brett for an evening at the Pub Peoples Bunkers



Hill in Hockley to enjoy an evening of craft beer tasting with Melissa Cole, Journalist, Beer Blogger, and probably the top female Beer Sommelier in the country. Melissa talked us through the subtle tastes found in the likes of Welbeck Abbey Pivo Lager 4.8% through to a knock your head off Cloudwater DIPA Citra at 8.5%. A



thoroughly entertaining evening with tasters appearing non-stop. Melissa had time to pose for a photo with Carl and Paul.

Adventures in Prague

Known for its cultural attractions such as Charles Bridge, Prague Castle, the Old Town Square with the Prague astronomical clock, or its many museums, this UNESCO World Heritage Site is also home to many fine breweries.

Tagged on to the end of a work trip to the Czech capital Prague, fellow CAMRA member Shaun and I managed to get a day to ourselves in this Bohemian city. Our first stop was **Klášterní pivovar Strahov**; this Monastic brewery is located close to the castle in the building of the Strahov Monastery. Sadly the brewery itself was not open on our visit but we enjoyed a Sv. Norbert 6.3% IPA in the courtyard surrounded by buildings that date back to 1628. The monastery itself was founded in 1142.

Next stop was a completely unexpected joy. Through chance we stumbled upon the **Prague Beer Museum**, not a brewery so not on our list, but who can refuse a name like

that. The bar had 30, yes 30, Czech beers on tap. The Museum prides itself on searching villages throughout the country sourcing small, unknown, but quality beers. Their dream is to open



U Supa Brewery



Paul and Shaun at U Supa Brewery



Prague Beer Museum

Beer Museums across Europe but for the moment the only 2 existing are in Prague. Beer highlights were Flying Cloud IPA 5.5% and Opat Chocolate Dark Lager (strength not noted). I'm sure there were more gems to be found in this pub but there were other places we wanted to visit.

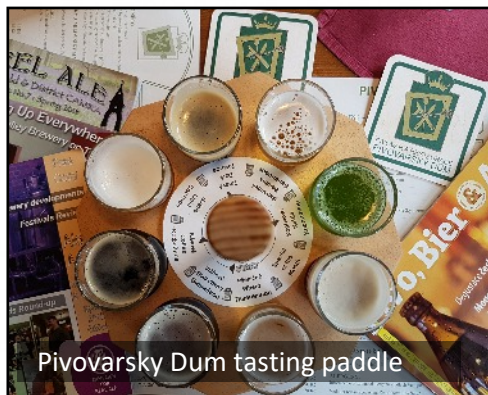
Just around the corner we found our planned destination, the **U Supa**

Brewery. This brewery (or pivovar in Czech) is the oldest brewery with a pub in Prague which dates back to the 15th century. The restaurant is decorated with late gothic renaissance vaults which give it a rustic look. The pub houses a microbrewery in the main bar area with the unique feature of a glass mash tun. There are only 4 known to exist in Europe and it is very hypnotic watching the brewing process in action. They only brew 3 beers, a bottom-fermented light lager, dark lager, or a top fermented saison. I chose the light lager, Shaun had the dark lager, and we sat outside on Royal Road, one of the oldest (and busiest) roads in the city enjoying the sunshine. Bit of a walk to the next one but after losing our bearings and getting a bit lost (nothing to do with the beer, honest!) we found **Pivovarsky Dum**. A



Pivovarsky Dum

relatively new microbrewery located outside the old town which only opened in 1998 but is a popular hot spot for beer lovers. All beers are brewed in house and include more exotic options such as nettle, sour cherry, or the monthly special which



Pivovarsky Dum tasting paddle

was champagne beer. With so much choice a tasting paddle was required which was a very good decision. After leaving them some quality UK CAMRA magazines we left in search of an Untappd venue for a badge (beer nerd alert!) which was the **ART&FOOD Had**. Sadly this place only had bottled beer but a good range.

It gets a mention though for its piano player, why the guy hasn't won Czechs Got Talent is unbelievable. If you're ever in this beautiful city it is worth calling in here to see him play. We stayed for 2 drinks just because he was so good, a West Coast IPA and a Blackcurrant Gose.

We then retraced our steps and revisited the Beer Museum, with so much choice (and our taste buds starting to go) we felt it was a good place to end the evening. The list of breweries or pubs we could have visited is extensive but I think we made some good choices and it is definitely a city I want to return to as soon as possible. Na zdraví (cheers).

Paul Edwards

SPOT THE DIFFERENCE ANSWERS

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



JUST FOR FUN

Like most of the good things in life, many brews were named after the place they came from. With that in mind, it's time to brush up on some geography knowledge. Match each brew, named for its hometown, to its home country:

1. Berliner Weisse
2. Budweiser Budvar
3. Flanders Red Ale
4. Kilkeny Irish Cream Ale
5. Newcastle Brown Ale

- a. Ireland
- b. Czech Republic
- c. Germany
- d. England
- e. Belgium

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

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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.

The following offers can be obtained on cask ales by simply showing your valid CAMRA membership card.

Black Bull, Blidworth: 10% off (includes real cider)
Black Swan, Edwinstowe: 15p off pint only
Boundary, South Normanton: 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-

Green Dragon, Mansfield: Buy 8 pints cask ale, get one free. Loyalty card
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Swan, Mansfield: Buy 5 Pints cask ale, get one free. Loyalty card
Tap Haus, Mansfield Woodhouse: Buy 6 pints cask ale, get one free. Loyalty card

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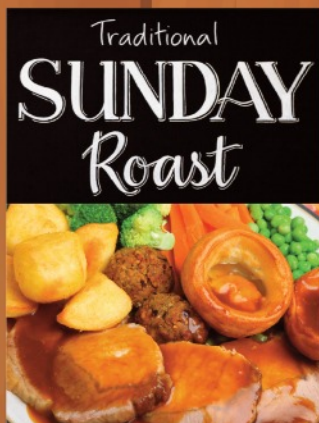
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