

Mansfield &  
Ashfield  
Autumn 2018  
Edition

# Ale & Apple



CAMPAIGN  
FOR  
REAL ALE



***CAMRA Regional Meeting***

***Pub of the Year Award***

***Animal Rescue !***

Free Copy, please take me with you

# Welcome to the Autumn 2018 edition of Ale & Apple

Hello readers.

I hope you have enjoyed a few ales in beer gardens over the glorious summer we had, now we move into autumn our branch welcomes new pubs, prestigious awards and much more. There is plenty in the following pages to keep you informed and up to date with our branch

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



## Keeping You Informed

Find out more about Mansfield & Ashfield CAMRA -



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Search for Mansfield & Ashfield CAMRA

Branch Website - [www.mansfield.camra.org.uk](http://www.mansfield.camra.org.uk)

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Article submission deadline for  
the Winter 2018 issue of  
**Ale & Apple**  
is 7<sup>th</sup> December 2018

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Ale&Apple is also available to download from our website at [www.mansfield.camra.org.uk](http://www.mansfield.camra.org.uk)

# Branch Diary - Autumn 2018

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

Thursday 25<sup>th</sup> October, Tibshelf, Newton & Hilcote

Tuesday 27<sup>th</sup> November, Glapwell & Pleasley

Saturday 29<sup>th</sup> December, Depart the Brown Cow at 1pm, Mansfield Town Centre

**Branch Meetings – All meetings start at 8pm on Tuesday**

9<sup>th</sup> October, Dandy Cock, Kirkby-in-Ashfield

13<sup>th</sup> November, Nell Gwyn, Mansfield

December, no meeting

## Other Events

12<sup>th</sup> to 14<sup>th</sup> October, Brown Cow Mansfield, Autumn Beer & Music Festival.

25<sup>th</sup> to 28<sup>th</sup> October, “Well” Weekender, Priors Well Brewery, Mansfield Woodhouse

On now until 11<sup>th</sup> November, Fox & Crown Skegby, Cask & Keg Festival

Contact – Paul Edwards [socialsecretary@mansfield.camra.org.uk](mailto:socialsecretary@mansfield.camra.org.uk)

## SPOT THE DIFFERENCE ANSWERS

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





# Brewery News

## Black Market Brewery - Warsop

Nothing To Report.



## Firerock Brewing Co. – Sutton-in-Ashfield

FBC have released 3 new beers over the summer,



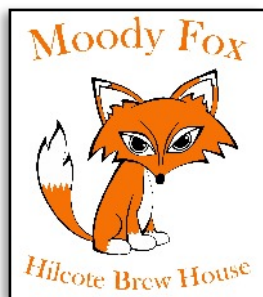
Motueka Warrior 5%, a New Zealand IPA, Supermassive Black Ale 4.7%, a black IPA and

Jump Ararnd 4.5%, a limited edition orange IPA brewed for 'The Bar-Steward Sons of Val Doonican's album launch at the Bearded Theory Festival in May 2008. Keep an eye on their Facebook page for some big news coming in November.



## Kings Clipstone Brewery - Kings Clipstone

This brewery has now started to have their bottled beers cold filtered with 6 available from the core range over the next few months. A new addition to that range will be in the form of a 5.5% IPA, as yet unnamed. KCB worked in conjunction with The Civic Quarter in Mansfield to organise a midi beer & cider festival over the August Bank Holiday, there were 10 ales and the same in ciders, the event was a trial run with the view to having this as an annual festival for which they are already working on next year.



**Moody  
Fox  
Brewing  
Co. -  
Hilcote**

Nothing to report.



## **Prior's Well Brewery - Mansfield Woodhouse**

No new brewing news to report but they are planning a "Well" Weekender at the brewery, see Diary page for dates. Their focus at the moment is on.... Oops, sworn to secrecy, but look out for some very exciting news soon!

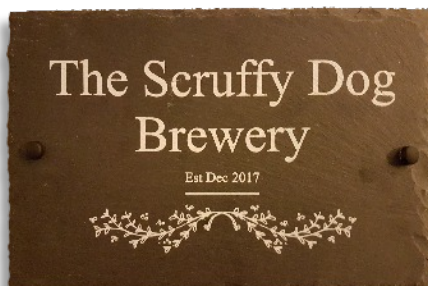
## **Scruffy Dog Brewery – Sutton-in-Ashfield**

A third fermenter has been ordered and being manufactured at the moment so production will increase soon to keep up with demand. Two new beers out, Dodgy Dog which is a traditional bitter and a new pale, Hoppity Dawg, both should be available on the bar soon.

Annette and Garry welcome you to  
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# Report from The Chair

So my friends sadly the summer is nearly over but it's been a cracker, fabulous weather and beer festivals galore, with lots of superb ales and ciders on tap and we haven't finished yet. We have Amber Valley to come and then the big one - Nottingham. Not at the Castle this year but at the Arena, a new venue and it's sure to be a lively event.

We've had some good and bad news this issue, Ralph at The Masons Arms decided to hang up his hand pulls and retire, he's done a great job there and we all wish him well, but the Masons isn't done yet. They'll be opening an off sales in what was the lounge sometime in October so we'll still be able to get some great ales there. Also we'll have a new MicroPub in Rainworth by the time this issue is printed, The Ink Pot. So it's not all doom and gloom.

We had a great result with the regional CAMRA awards, Nottinghamshire runner up was The Dandy Cock in Kirkby in Ashfield, it was only just beaten to the title by Just Beer in Newark. My invite to you all is to join us at CAMRA and if already a member come along to a branch meeting, we're always hoping more members will get involved and would welcome any of you should you want to come and see what running CAMRA is all about.

The next big project for our branch will be organising our next beer festival, watch this space for news soon. We've been updating the web site too, it's a bit brighter and has more news and features, take a look at [www.mansfield.camra.org.uk](http://www.mansfield.camra.org.uk)

Andy Edson



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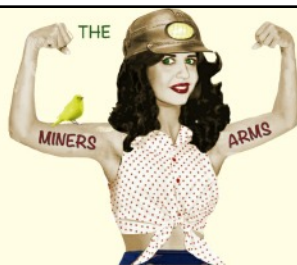


THE MINERS ARMS PRESENTS

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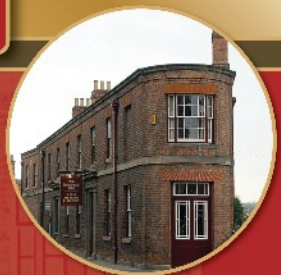
29TH NOV - 2ND DEC  
THURS - PUB QUIZ  
FRI - LIVE SINGER  
SAT - LIVE SINGER  
SUN - KARAOKE



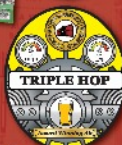
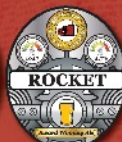
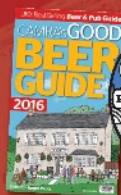
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Derby CAMRA Pub of the Year 2016

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**LIVE MUSIC**  
Sat 13th October  
Roots Acoustic from 3pm  
Katmandu from 9pm

**FOOD**  
German Bratwurst Retro Van

**LIVE MUSIC**  
Sun 14th October  
Roots Acoustic from 3pm  
3 legged cat from 8pm

**FOOD**  
The Rustic Crust

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## Dandy Cock Ale House – Nottinghamshire Pub of the Year Runner Up

After beating off competition from over 800 pubs the Dandy Cock Ale House & Gin Parlour in Kirkby-in-Ashfield was placed as runner up in the Nottinghamshire Pub of the Year 2018.

Agonisingly close with less than half a point in it the DC was pipped to the post by Just Beer in Newark, I am sure Jo & Phil would like to pass on their congratulations to them. The Dandy Cock turned 2 on Sunday 16<sup>th</sup> September so we thought it would be an ideal opportunity to present them with their runner up certificate then. The bar was heaving understandably as

entertainment was provided all day from The King of Rome, JayRar, The Dandy Rockers, and Paul Tabor. Carl Brett, East Midlands Regional Director, was on hand to present the certificate to Jo and Phil. Well done to you both and all of your staff for the hard work making the Dandy Cock the award winning pub it is and fingers crossed for next year.





# Let's keep it positive

by **Elton Mouna**

The top brass at the Campaign for Real Ale (CAMRA) are a well-intentioned bunch and certainly know how to write a press release that hits the headlines. I refer to a recent press release detailing four out of five people in the UK have experienced a local pub closure in the past five years.

In the notoriously “no-news” month of August, a story like that will without doubt pique the interest of news organisations and fill an hour of any half-decent radio phone-in. The trouble is the headline writers and phone-in presenters tend to put an even more negative spin on what is already a negative story, reframing it to “the end of the pub is nigh” or “shock horror as one pub closes every nanosecond”.

I know CAMRA is only trying to do its best for us and its aim is to highlight high beer duty, high business rates and VAT inequality. That's all commendable but a press release like that can unfortunately have a double-whammy when the “law of unintended consequences” comes into play.

Let me give you an example. I ran an event earlier this week designed to give something back to an area Remarkable Pubs trades in. In tandem with a local charity that supports

young people, I spent the day with four Hackney teenagers highlighting – via a hands-on workshop with other industry colleagues – what a brilliant, opportunity-filled industry the pub and hospitality sector is and how it can make an excellent career choice. The event coincided with the CAMRA press release and subsequent, mainly negative press coverage about pub closures. This resulted in one of the young people asking me in a coffee break if the industry we were discussing held a secure future as he had heard a lot of negative messages recently. It was a terrific question from a bright chap, which I guess illustrates what I am trying to get at. Let's inspire young people with good, strong, positive messages about our industry and, while we're at it, let's also send strong, positive messages to tourists visiting our wonderful country that pubs are alive and definitely worth a visit.

In summary, with a pint of Siren Brewery Broken Dream Breakfast Stout in hand (to prove I read all its press releases) I raise a glass and thank CAMRA for all it does to highlight the issues our industry faces. Perhaps, though, a more positive spin would still get the message across, inspire more people to make a career in our industry, and reinforce in people's minds that pubs are simply a brilliant, thriving institution.

**Elton Mouna is managing director of Remarkable Pubs**



# The Scruffy Dog

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## The Three Branches Winter Ale Trail 2019 Preview.

Following the success of the last Winter Ale Trail we have the pleasure in joining up with Amber Valley and Derby CAMRA branches once again for the 2019 trail. The trail will run from Friday 4<sup>th</sup> January and finish on Sunday 17<sup>th</sup> February. Over this period the pubs will stock a dark beer or a winter warmer. Full details will be available in the winter 2018 Issue of Ale & Apple but look forward to the number of pubs on the trail in the Mansfield branch increasing significantly







Following on from the last issue of Ale and Apple here is an overview of my day in Bristol at the Cider Summit, an event hosted by The Morning Advertiser and William Reed looking at the trends in cider not only in the country but further afield aimed mainly at the trade but also informative to folks with more than just a passing interest in cider and perry.

The day started well with large bacon cobs, French pastries and tea and coffee adorning the tables to the rear of the Stables bar, the waterside location of the event. But I wasn't there just for the refreshments but for this unique event championing a drink steeped in history, tradition and culture and discussing the way forward of a drink immersed in global growth of unprecedented proportions. The event was chaired by Gabe Cook, a journalist, consultant and broadcaster with a passion for all things cider related. He has even made up his own title of Ciderologist. Hailing from Gloucestershire in the heart of

cider country Gabe has worked in the cider making industry judged it, written about it and travelled the world in search of it and is now The Stables own Cider Ambassador. The venue have even produced their own cider, with the help of the cider makers at Cornish Orchards, called Rapsallion which went on to win a CAMRA silver award last year. The Stables hosted an impressive array of ciders and even offered a 5 one third tasting board, but at a price -£8.50! First presentation of the day was from the Herefordshire cider making family of Westons with Matthew Langley giving an in depth look at the trade mainly in this country. As with all the presentations there was far too much detail to give here but a few interesting facts and figures coming to light throughout the day are worthy of note. The cider industry in general, not just the real cider and perry that interests us, is worth a staggering £2.98 billion a year in the UK which is the biggest cider market in the world. The UK consumes 800 million litres of cider a year with nearly half the households in UK buying cider. Of its consumers there is a near even split gender wise with 53% being male, although this drops to 40% drinking fruit ciders. Fruit ciders, like them or not, it seems are currently here to stay. From data produced in 2005 fruit cider registered a mere 0.08% of the share of cider sold nationally but by 2017 this had risen to 27% of the marketplace, and is now worth £714.9



Association of  
Cider Makers,  
an organisation  
formed over  
100 years ago.  
Her talk  
centred around

million in the on trade alone.

Thankfully the rubbish that has the nerve to use cider in its name, the White Stuff has seen a significant drop in sales but more worryingly so has perry, or pear cider as the marketing boys of the big companies like to call it.

Next up on the platform was Sian Brennan senior client manager with data consultancy firm CGA with a remit for looking into the eating and drinking-out market in the UK. Sian focused on the emerging trends in an industry which has seen 235 new cider products launched in the last 3 years. Hot on her heels was Simon Wright chief executive of Hawkes Urban Cider of Bermondsey who discussed the issues of the big mutinationals, the lack of a progressive duty relief for cider makers and the issues holding back the small scale producer wishing to expand.

From across the 'pond' came Eleanor Leger owner and cider maker of Eden Ciders, Vermont who gave a talk on the growth of their cider industry in a country which now ranks as the 3<sup>rd</sup> cider consuming country worldwide with 195 million litres being drunk each year. Last up before the lunch break was Fenella Tyler of the National

the issues that will affect British cider making in the coming years.

After lunch we heard from Jamie Kenyon of Them That Can, a company offering a mobile canning facility. Founded in 2014 it is now moving into cider canning as well as beer.

Felix Nash of the Fine Cider Co was up next to looking into how cider fits into the fine dining experience, saying that although cider has around half the alcohol as wine it can be just as complex.

The final speaker was David Gough operations manager of The Stables who feels it is a challenge to get people to understand that cider can be as exciting as wine and as much fun as craft beer. It appears from the selection on offer he is doing a good job of it.

A short cider tasting session followed the conclusion of the days event which had been informative and given me chance to chat to the likes of Tom Oliver of Olivers Cider and others in the industries grass roots level. A good but tiring day out and on reflection a long way to go for what it was.

Mick Bull

# Micro visits in Eastwood & Langley Mill

We hadn't had a Saturday outing for quite some time so on a sunny afternoon in July we set off to visit the Erewash and Nottingham branch area that covers Eastwood and Langley Mill. We had a mission; to visit the growing number of micro pubs in Eastwood and Simon King from Abstract Jungle Brewery had invited us to visit his setup and enjoy a few pints in his recently acquired micro too, the Bunny Hop. We never like to turn an invite down so we arrived at our first



stop around 1pm, the Tap & Growler on Nottingham Road. Here there were 5 beers available on hand pull with a few more on gravity. Winner of the 2018 Nottingham Locale Pub of the Year so the Oakham Citra was particularly nice. The Gamekeeper's Freehouse was next for a 5.0% Black Iris All Seeing IPA. With a small patio area to the back of the pub it was a



nice sun trap where we could have spent longer but we had a lot to fit in so it was just a short walk next door to the Mellors Mews. There were a couple of offerings from Abstract Jungle on the bar which gave us a taste of what was to come later. The Mews is a purpose built micro pub and one side opens to allow drinkers to spill into the ample courtyard area. The last stop in Eastwood was across the road to the Dog and Parrot where Seven beers were available. Blue Monkey Little Loco at 5.0% was my choice. Again, a small outdoor area allowed us to bask in the glorious sunshine while enjoying the none stop quality beer. From here we jumped







back on our bus and headed off to Langley Mill to meet Simon at his brewery, which was set up in 2015 with his wife Charlotte, and this six barrel plant turns out around 1500 litres a week (that's over 2600 pints to



us old schoolers). A pin of Restless 4.5%, a sessionable hop hitter was

available to try while he gave us some history of his kit and what was currently in his two fermenters. A very short time later we had finished his pin off and stopped at our last port of call the Bunny Hop on Cromford Road near Asda. Being owned by the brewery there were of course three more AJB brews available alongside three guests and no less than 12 ciders.



Remember, all we visited were micros so with all the regular pubs you could add to the trail it may be worth getting the Trent Barton Black Cat from Mansfield, it goes by the door of every pub mentioned.

Paul Edwards



# The Red Gate Inn - Mansfield



This pub is one I hadn't been to for a while but having heard so much about its quality food we decided to pop in one evening for a meal.

The pub, located on Westfield Lane, is divided into 2 very different sides. The bar is a traditional boozier with pool table, dart board, and skittles out the back, here there were 3 beers on offer. As it was in the middle of the World Cup (and everyone had a renewed confidence that England could go on and win the tournament) 2 of the beers were world cup themed; Bo66y, a 4.1 golden ale, and Back of the Net, 4.1% also, both from Greene King, alongside a local offering from Prior's Well, Wolfcatcher, a 4.8% pale. I chose the Wolfcatcher and was not disappointed.

The other side of the pub couldn't be more different if it

tried! Walking from the family side into the Best Side Restaurant is like walking from the Rovers Return into the splendour of a cosy West End Diner. The fare is what you would normally expect to see on a pub menu such as burgers, steaks, fish n chips etc. but the specials board offered more exotic choices should you fancy it. I was particularly hungry so I chose the mixed grill. Half rump steak, half gammon steak, sausage, home cut chips with all the trimmings. All the produce is freshly made to order and locally sourced if possible. My food was delicious, the beer was on form, and we felt unrushed after the meal allowing us to savour our cheese board, and sit and chat for a while. Jason and his team were really polite and friendly and as this is a proper free house it will be worth going back more often to see what rotating beer you can catch. If you want to try the dining experience at the Red Gate you can contact them on 01623 624406. Paul Edwards.



## Three Thirds - News in small measures

The Hawthorns in South Normanton is currently closed for a refurbishment. We will bring you news next issue as to what beers are available on opening.

The recently closed Masons Arms, Sutton, will be reopening Monday, Tuesday, and Saturdays selling bottled ale, ciders, preserves and gifts. Takeaway only. Contact the pub direct for opening times.

The Greyhound at Mans. W'house recently received full marks for its recent Cask Marque Assessment and also became a member of Timothy Talyor's Champion Club. Well done Lynda & team.

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# The Inkpot - Rainworth

Located on Kirklington Road in Rainworth is our branches newest micro pub member. Owners Peter Kirby, Ian Johnson, Bill Sproates, and Vikki Guy opened the inkpot doors to the public on Thursday 13<sup>th</sup> September after numerous delays in converting the building from a Coral Bookmakers. Opening night was heaving and it wasn't long before the first beers began to run out. There



are 4 beers and 4 ciders available alongside the ever popular range of gins and spirits. Bill took time out from behind the busy bar to fill us in with some details; Ian Johnson was the first of the 4 friends to come up with the idea and as the other 3 were beer lovers they all agreed to go for it. The inkpot name comes from an octagonal building that used to be in the village but was demolished in the late 50's early 60's. It apparently

used to be the toll house for using the road to Mansfield. There is a guitar on the wall for customer use but if you pick it up you've got to be able to play!! Pictured from left to right are Peter, Sam, Ian, Bill, and Vikki. The pub is dog friendly and children are welcome until 6pm. Open from Thursday to Sunday, opening times can be found on [whatpub.com](http://whatpub.com). Bus services from Mansfield are the Trent Barton 141 or Stagecoach 27/28.

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## Ask Michael



Dear Michael,  
I notice in this edition you make reference to a certain light coloured cider sold in the off trade and in plastic bottles, but how do you know what it tastes like?

Yours interested  
Mr Steropes, Greece

Dear Mr Steropes,

Thank you for reading our magazine so thoroughly and your interest in your names sake, that of lightning. No doubt your ancestors were around at the time Matthew was writing his scriptures and he too would have been familiar with the drink in question when he wrote, 'And his appearance was like lightning and his clothing as white as snow'. It is debatable whether the drink got its name from this quote, but it's fair to say White Lightning is one of the worlds premier degreasing lubricants used by modern cyclists acting to repel dirt and road muck from their drive train.

Why, only the other week copious quantities may have been used to help cyclists move effortlessly into our town. In fact I thought I glimpsed several sporting 3 Litre PET bottles of

the stuff on the Reynolds 531 downtube of the their cycles as they sped down Chesterfield Road chains and derailleur gears a blur, in the direction of the hospitality tent ready to quench their thirst with a swift orange and citrus flavoured Chain Reaction Pale Ale by Fixed Wheel. In fact it is a mistake to call them gears as they are technically sprockets, driven not by one another but by a chain. Derived from the French to mean derailment of a train from its tracks, one of the earliest examples was of a two speed derailleur on the Whippet Safety Bicycle of 1885 designed by C M Lindley and made by Lindley and Briggs in London. It was not until 1937 that derailleur gears were allowed in the Tour de France, allowing riders to change gear without having to dismount and change wheels from downhill to uphill mode or vice versa. Taste it? No way its got chemicals in it! By the way do you and your brothers Brontes and Arges fancy a drop of Miltons Cyclopes?

Good luck at the velodrome.  
Mick.

Want to ask Michael a question?

Send them to us at

[aleandapple@mansfield.camra.org.uk](mailto:aleandapple@mansfield.camra.org.uk)





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# CAMRA Regional Meeting, Cleethorpes

It's been a fabulous summer but there was a change in the weather and as we headed off for the regional meeting on the bracing east coast, I feared the worst and packed my jumpers.

Branch Chairman, Andy Edson and I arrived nice and early for the 12 o' clock meeting. We drove through the town and were amazed at how pretty Cleethorpes looked in the September sunshine. There were long sandy beaches, a pier, pretty buildings and lots of pubs to explore.

We arrived at The Signal Box which wasn't open yet, but I had a look in the windows and saw how tiny the pub is. At eight foot by eight foot it claims to be the smallest pub on the planet and with its bar and one bench seat I was concerned about how the 30 to 40 of us were going to meet in there. Outside I bumped into Alan Cowood, the landlord and checked that there was a CAMRA meeting there and expressed my worries that we wouldn't fit. He reassured me that the meeting was booked and that he could get 33 people into The Signal Box. I wasn't convinced but said we would be back later.

The Signal box is in the Good Beer Guide and has won cider pub of the year twice. We returned in time for the meeting and sampled a lovely pint

of Tom Woods Bomber County, 4.8% abv brewed by Lincolnshire craft. Members were gathering and heading into the meeting room behind the pub! Alan had been having me on! The meeting was well attended with most branches represented. The room was crowded, windowless and hot, so we got through the business in record time and got back to the important job



of drinking the beers. Back in The Signal Box we tried two more of their real ales. They were all well kept and in good condition.

A group of us who weren't in a hurry to get home then set off on a walk to the town centre. Our first stop was







Message in a Bottle

Willy's Pub and Brewery, a seafront pub with panoramic views of the Humber. They had their own Willy's original bitter, 3.7% abv along with two guest ales. We enjoyed the Willy's and the Fernandes Brewery's Pane in the Glass, 3.8% abv.

Our next stop was an unusual one, a bottle shop called Message in a Bottle that had won Pub of the Season, Summer. We did think this strange but on arrival they had a hand pull on an



outside bar with Tiny Rebel Chur Bro, NZ pale ale, 4.4% abv. There was a nice outside seating area and we all settled down to enjoy a half of this hazy, fruity beer.

Next we visited the Tale of Two that two of our members had enjoyed real ale in the day before but sadly today there was no real ale available, so we crossed the road to The Nottingham House. An old fashioned pub with lots of choice of real ale spread around three sides of the bar. I had the



Oakham Citra, 4.2% abv and Andy tried the Blond Bombshell, 4% abv . By now we were hungry and headed to the pier where we sat in the sunshine and enjoyed fish, chips and peas. Refuelled there were two more pubs we really wanted to visit, the No. 1 and No. 2 on the station. The No. 1 was hosting a wedding and closed to the public so our last drink was in the No.2, a Sharps Sea Fury, 4% abv and a Hancocks HB, 3.6 abv.

Cleethorpes surprised us with how lovely it was. We visited some great pubs and still have more we'd like to visit so we will have to return. The weather was kind and I didn't need the jumpers!

Hilary Dawson





# CAMRA's **GOOD** **BEER** **GUIDE** 2019

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## SPOT THE DIFFERENCE

Can you spot the 10 differences in this photo from Bolsover Food and Drink Festival where Prior's Well provided a bar?

Answers in the next issue.



# Anim-ale Rescue

## Brinsley: the home of 'Blind Boris'

On a slightly damp Sunday in August I went to an animal rescue open day. Er, ok, so what's that got to do with real ale? Well, Brinsley Animal Rescue is home to a blind bull named Boris. For those who have visited the Marlpool Ale House in Heanor, or know Marlpool Brewery's 4% dark mild you may have made the connection: Marlpool's 'Blind Boris' mild is named after this fantastic beast. Blind Boris was available at the open day, as well as Marlpool's golden pale, Scratty Ratty. The brewery has been going for 8 years now and their spent malt has been given to the rescue as feed for Boris, which is where the connection was made. The rescue is a registered charity and donations of animal feed are always welcomed. The brewery also supplied the mild for Boris' 10<sup>th</sup> birthday celebrations in July, also held at the rescue. Jon Beresford and Bethan Hewis founded the rescue and their original plan back in 2007 was to be self-sufficient with a few rescued animals, but this changed when they started to take on more pets, wild animals and farm animals (the goats were also

eating their self-sufficient crops!) In 2017 the registered charity rescued 667 animals.

The rescue saved Boris 9.5 years ago when the beef farmer they bought hay and straw from said a cow had been born blind because his mother had suffered from bovine viral diarrhoea during pregnancy. As he would have



been difficult to commercially rear the rescue took him in. He'd never been in a field before so needed to be taught how to eat grass and in the beginning would kneel down to eat. Boris now has 2 companions: Freddie who has a deformed jaw and Maisy: a beautiful 'red head'. The rescue isn't generally open to the public so it was great to meet them all at the open day.

The rescue is vegan friendly so the ales served were made without isinglass finings. Speaking to Andy McAuley of Marlpool he reassured me that Blind Boris is always unfinned as it's a dark beer, there's no point in putting them in. I also spoke to Jon at the rescue





who said that he used to enjoy Kimberley Mild and the taste was pretty close. Scratty Ratty had also been racked bright for the occasion, again to remove the need for finings. Andy admitted that as Blind Boris is a mild it's not the most 'fashionable' of the ale styles that he brews, but it's always available at the Marpool Ale House: "I think it's a great style of beer as you get a lot of flavour and there's a range of lighter and darker styles available". The pub gets involved with the Nottingham CAMRA mild in May trail which does see a wider variety of punters visiting and 'drinking Boris'. The rescue also had a 36 pint party pin from Nottingham Brewery and a Blue Monkey bottled beer set as raffle prizes, activities for children, various food and gift stalls, tombolas, and some great cake which made for a great day. I'm looking forward to seeing Boris again at the next open day on Sunday 2 December. Clare Tasker.



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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](mailto: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.

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

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

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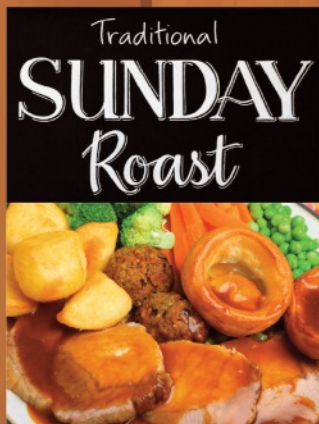
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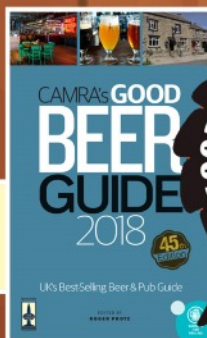
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