ImpAle

The magazine of Lincoln and Louth CAMRA

CAMPAIGN FOR REAL ALE

Issue 3 2012

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Welcome.

Hello.



Hello and welcome to the latest issue of **ImpAle**.

This issue of **ImpAle** aims to celebrate the winners on the ale scene this year, with news of the new entries into The Good Beer Guide 2013, winners of Lincolnshire Pub of the Year and Champion Beer of Britain. I also met with Phil Ellis, head brewer at Louth based brewery Fulstow. He also runs The Gas Lamp Lounge – another new entry into The Good Beer Guide 2013.

Not a day goes by where we don't hear of pubs closing and breweries failing so it is nice to have something positive to reflect on. These winners also show that there is space in the market for well-run pubs serving well looked after cask ale. Real ale sales are on the increase and there are more local breweries setting up around the country.

Cask Ale Week running from the 28th September to the 7th October has the slogan 'Only in Britain, Only in Pubs'. Britain has a great tradition of the local pub, where the community came together to have a drink and set the world to rights. What some people don't realise is that by supporting their local pub and drinking local ales, they are supporting their local economy as well. The barmaid/man, the landlord, the brewer, and the farmer growing the hops are all in employment and usually in the local area. Many people 'Buy British' in their supermarkets and support local shops, but fail to see the link when it comes to their local pub!

CAMRA campaigns against the closure and loss of any pub whether they sell real ale or not. The people who make a real difference are the ones that use their local pub. The old slogan 'use it or lose it' really is true. Not only are you keeping a British tradition alive, but you are supporting local people, local jobs and local economy. So I urge you to get your friends together and arrange a meeting during Cask Ale Week to visit your local pub and sample some of the ales on offer.

Cheers!

Please enjoy this issue of ImpAle and as usual if you have any comments please send them to me. editor@lincolncamra.org.uk Or tweet me @ImpAleEditor

Wendy

Our Twitter account **@Lincoln_CAMRA** now has over 1000 followers! Our friends on our Facebook account are also increasing at a steady rate! To help keep the success going we need your help! Please email Aaron at **membership@lincolncamra.org.uk** with your local pub's events, be it a regular weekly quiz/food night and one off events, it's an easy way to become active within the branch with minimal effort.

ImpAle

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ImpAle is the magazine of Lincoln CAMRA and Louth CAMRA branches. CAMRA campaigns for real ale, real pubs and consumer rights. It is an independent, voluntary organisation with more than 120,000 members nationally. **ImpAle** magazine is published three times a year and is available free through pubs in Lincoln and Louth branch areas. To join CAMRA, help preserve Britain's brewing and pub industry, get the campaign's quarterly newsletter and its monthly newspaper What's Brewing and a host of other membership benefits – visit www.camra.org.uk

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Disclaimer
The views contained within **ImpAle** do not necessarily represent the views of CAMRA, the editor, or the Lincoln and Louth branches.

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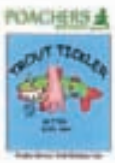
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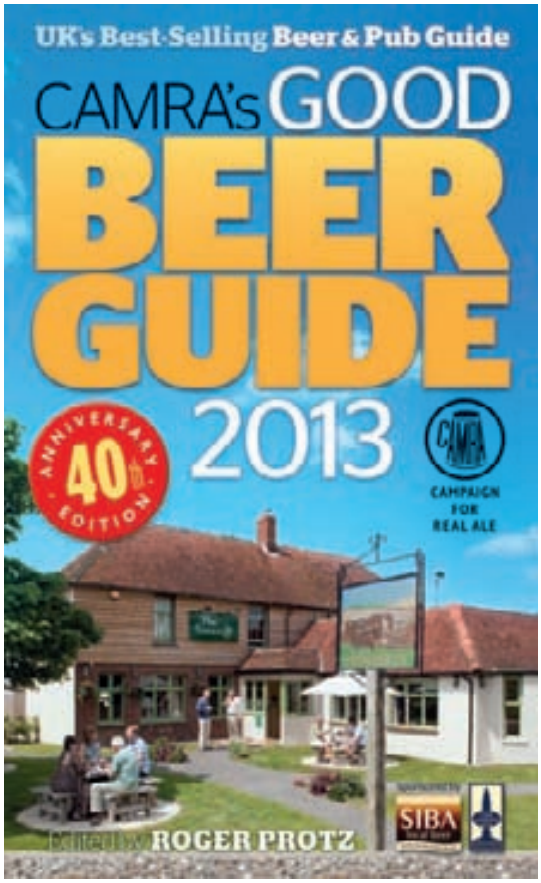


Good Beer Guide 2013

The 2013 edition of the Good Beer Guide was published in mid-September. This landmark edition celebrates 40 years of CAMRA's comprehensive rundown of the best real ale pubs in the UK.

The best-selling guide is fully updated annually, thanks to the efforts of CAMRA members who exhaustively survey pubs. With details of 4,500 pubs and every real ale brewery in the UK, the guide is a perfect example of what CAMRA is all about. It is beer quality; above all, that determines the choice of pubs. If a publican looks after the real ales in the cellar, then the quality of the other facilities should be of an equally high standard.

Lincoln's Adam & Eve Tavern makes a first-time appearance in the 2013 Guide. It is reputedly the oldest tavern in Lincoln, dating back to 1701, and stands on Lindum Hill opposite the medieval Pottergate Arch. The Treaty of Commerce, a Bateman's house close to the level crossing on the High Street,



makes a welcome return, having last featured in the 2008 edition. The pub's interior was tastefully refurbished in 2011. A real surprise for a city centre pub is the beautiful garden at the rear.

From Barley to Beer
New Brewery opens on farm



Pic - Mark and Mary Easterbrook at the Pheasantry Bar

A farming family have restored the tradition of brewing to their farm by launching a micro-brewery in renovated farm buildings at High Brecks Farm near East Markham. Mark and Mary Easterbrook opened the Pheasantry Brewery together with a tearoom/lunchtime restaurant and bar in June.

Records show that High Brecks Farm had a brewery in the late 17th century. The area was an important hop-growing region for around 150 years from the early 18th century, when Tuxford had its own Hop Fair.

Malting barley is grown on the farm today, and new hops have been planted for demonstration purposes, so that visitors can see the brewing process from beginning to end, and taste the finished product too! The first brew from the new brewery, Pheasantry Best Bitter, is being supplied to local pubs and restaurants, and is also available in the Pheasantry Bar.

IN BRIEF

National Cask Ale Week

This year's National Cask Ale Week takes place from 28th September to 7th October, with the rallying call "Only in Britain, only in pubs". The event, run by Cask Marque, will have a try-before-you-buy theme with the aim of attracting people back into pubs.

Small pub, BIG Win

Just Beer, the Newark micro pub run by four beer enthusiasts, has been named CAMRA's Nottinghamshire Pub of the Year. As the name suggests, the pub serves no keg beers, no bottles, no spirits, no alcopops - just real ale.

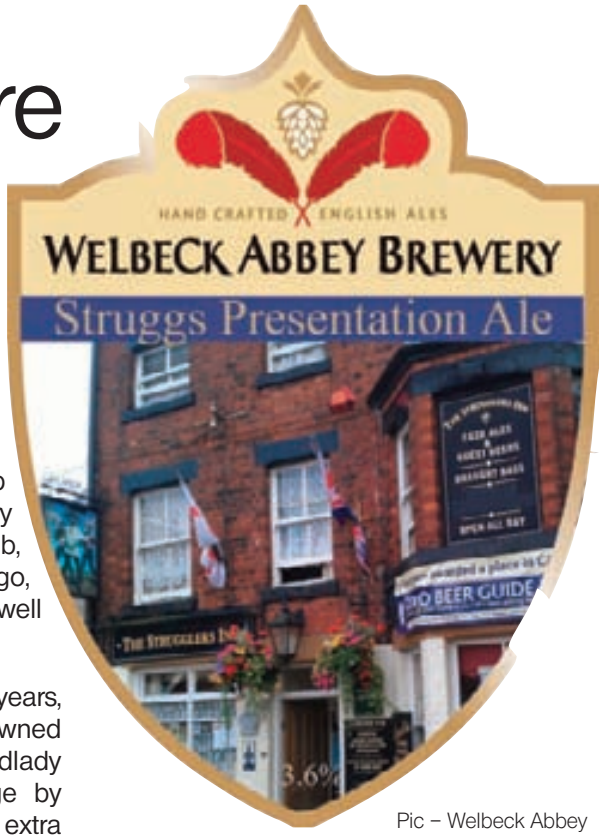
Open evening at Welbeck Abbey

Welbeck Abbey Brewery, located on the Welbeck Estate near Worksop, is holding an open tour evening on Thursday 25th October, from 7:30pm until 9pm. The cost is £7.50 per head, including some free beer. Places can be booked by emailing head brewer, Claire Monk, at: Claire@welbeckabbeybrewery.co.uk

Lincoln Gold in bottles

Following the re-launch of Tom Wood Beers, their newest beer, Lincoln Gold is now available in bottles. Lincoln Gold was launched as a cask beer in October 2011 and demand for the 4% ABV, golden coloured beer with a citrus aroma has exceeded expectations, quickly becoming the brewery's biggest selling beer.

Lincolnshire Pub of the Year



Pic – Welbeck Abbey

Pubs in Lincoln and Louth took the top two spots in CAMRA's Lincolnshire Pub of the Year competition. Runner-up was the Gas Lamp Lounge, the brewery tap of Louth's Fulstow Brewery. The pub, which opened less than two years ago, has four Fulstow ales at all times, as well as guest beers and a cider.

However, for the second time in three years, the Strugglers Inn in Lincoln was crowned the county's best pub. This year, landlady Anna has extended the beer range by removing keg taps and installing an extra handpump.

The pub was packed for the presentation evening, and Anna put on a buffet of traditional Lincolnshire fare. One of the beers on offer had been specially produced for the occasion by Welbeck Abbey Brewery.

The Strugglers now goes forward to the East Midlands round, where it will be up against the best pubs from Derbyshire, Nottinghamshire, Leicestershire, Rutland and Northamptonshire.

Springhead is the Bees' Knees

Springhead Brewery's new real ale and cider pub is now open at the brewery site in the village of Laneham, Nottinghamshire. The Bees' Knees offers a warm welcome to fans of top quality real ale, with the six core Springhead beers plus a seasonal special always on offer, along with two Freedom craft lagers and Scrumpy Wasp cider. A range of other real ciders will be available on rotation. The Bees' Knees will also be serving up a full menu of quality beer-matched meals, sharing platters and snacks.

The pub comprises three rooms, with the main bar, the games room and snug with a real fire to keep you warm on long winter nights, and an outside decking area for the summer. There are also traditional pub games such as table skittles, darts, dominos and cards, occasional live music evenings and a piano available for a good old sing-song.

Win a meal for two at the Bees' Knees, plus a brewery tour. See the competition on page 29. You can sign up for a Springhead Supporters card on the website or in any of their pubs. It gives discounts and access to promotional evenings plus their regular newsletter.

IN BRIEF

New licensee at Green Dragon

Over the summer months, a temporary landlord was in charge at the Green Dragon in Lincoln. However, the pub has now been taken over by a company which operates around twenty venues in the Grimsby area. The magnificent, four-gabled, timber-framed building was a merchant's house, dating from the 16th century. It has only been a pub since its restoration in the late 1950s, when it replaced a smaller pub of the same name that adjoined it.

Yella Belly Gold

Yella Belly Gold is a new cask beer from Batemans, the family-owned regional brewery in Wainfleet. The 3.9% ABV beer has a bright gold colour and is brewed with lager malt and American Cascade and Chinook hops. The brewery will also be producing a vintage bottled beer at 7.5% ABV in time for Christmas.

SIBA Champions

SIBA, the Society of Independent Brewers, organises an annual competition to find their beer of the year. The Midlands region heat of this competition will be hosted by the Nottingham Beer Festival in October. The beers are judged in eight categories in a blind tasting by panels comprising of both experts and beer lovers. Winners of the Midlands competition will go forward to the national finals in February 2013; these usually take place at The Canalhouse in Nottingham.



Pic – Beer Fest

October Beer Festivals

If you were bitten by the beer festival bug at Lincoln's Drill Hall, October gives you a great chance to sample a variety of CAMRA events. And they can all be reached easily by public transport.

Over the first weekend, there's a real contrast. If you like small and cosy, there's Louth Beer Festival (see page 22 for full details). But if you're looking for more choice, get down to Sheffield's Ponds Forge International Sports Centre, where you'll find around 120 real ales.

If you think that's a wide choice, then take a look at Nottingham (10th-13th). In the grounds of Nottingham Castle, you'll find 1,000 - yes, one thousand - real ales and 200 ciders.

Finally, if you're a student of history and beer, get along to the Old Hall, Gainsborough (18th-21st). With a theme of the War of the Roses, there will be twelve beers from each of Lancashire and Yorkshire, plus six from Grafters Brewery.

IN BRIEF

New Lincolnshire Brewery

The Axholme Brewing Company, set up in Luddington, North Lincolnshire by husband and wife team Mike and Jules Richards produced its first brews in July. The 2.5 barrel plant produces two regular beers, Isle Pale Ale and Best Bitter.

Wheat beers from Newby Wyke

Grantham brewery, Newby Wyke, has launched the first in a series of wheat beers which will be named after German battleships. Tirpitz (5.4% ABV) is brewed with authentic German hops and yeast; it will be followed by Scarnhorst (5.2% ABV).

Poachers beers at the Dovecote

The Dovecote, on the A46 between Lincoln and Newark, is holding a Poachers Brewery beer festival on 5th and 6th October. A further two Lincoln pubs, the Horse & Groom and the Nosey Parker; have been selling Poachers' beers.

Another little-known threat to a vital community amenity

In a previous edition of **ImpAle**, we highlighted the fact that developers could demolish freestanding pubs without applying for planning permission or consulting the locals who live near or used the facility. Following the loss of a further Louth pub, another little-known threat to our locals has come to light; this threat comes in the form of the "Use Classes Order 2005 amendment". Basically, all buildings are put into a class dependent on their current usage, and this government statute allows certain types of building to have a change of use without the need to apply for planning permission from the local authorities or consult the local community.

For those who are unaware, The Woodman, situated in a conservation area in Louth, was sold by Enterprise Inns to the Lincolnshire Co-operative funeral division and is in the process of being converted into a funeral parlour. It is a sad blow not only to CAMRA but to the local businesses in the area that have raised concerns about the change of use, and its effect on the local community and trade. Public houses and drinking establishments are rated as A4 in the statute and as such are allowed to be changed into an A1, A2, and A3 class without planning. Funeral parlours fall into class A1 as do post offices and travel agencies, betting shops and estate agents A2, and restaurants and cafes A3. This list is not comprehensive but gives a sample of what a local pub could become without warning.



CAMRA HQ is aware of this loophole in the law but, as yet, has been unable to pressure the government into a way of closing it. Progress has been made with the new National Planning Policy Framework which, while loosening regulations on planning for other premises, provides more protection for pubs. This loophole is not highlighted enough at branch level, but is a constant threat for all pubs on the market. People may say that it is not a worry as there are still plenty of pubs in Louth, but they miss the fact that it can happen to the only pub in the village, which by and large still acts as the centre of the local community.

Again, we urge you to lobby your local MPs to get this issue aired and debated so that, at the very least, local communities are given a chance to fight to keep their local amenities without large companies being able to acquire them by stealth and having free rein on the use of these buildings.

Mark Brae
Pubs Officer and Webmaster
Louth and District Branch of CAMRA

The Brown Cow – Reborn

Following the previous **ImpAle** articles remembering Louth's long-dead pubs, and last month's report on our newest, I thought that the following would be of interest.

The Brown Cow stood proudly at the top of Church Street on Newmarket in Louth for over 100 years. You may well know it as The Newmarket Inn, as the name was changed in 1978. However, in December last year new signs went up and The Brown Cow was reborn.

To bring a sense of history back, the current owners, Nigel and Victoria Hopper, decided to revert to the original name. Whilst completing a refurbishment of the bar and restaurant areas, they received some old photographs depicting pub life and regulars at the Brown Cow. These pictures are now framed and proudly displayed in the bar. This connection with the past convinced Nigel and Victoria that it was the correct decision to go back to the original name and to a time when the pub was at the heart of the local community.

With a free weekly quiz, weekly folk group nights, a popular Christmas draw, race day outings, and (as part of CAMRA's Community Pubs Month) a recent charity morning raising over £300, it's clear that the Brown Cow's heart is certainly beating strongly again.

This warm and friendly free house has two bar areas: a livelier side with a discreet flat-screen television showing a range of sport, and a quiet side with an open fire and bookcase for conversations amongst friends. The restaurant seats thirty and is available for group bookings. During the week, local groups use the room free of charge for meetings.

They have four real ales available. Black Sheep Best Bitter, Castle Rock Harvest Gold and Adnams Southwold Bitter are regulars and, for those of you that like a chance to try some of the great ales that Britain has to offer, they have a regularly-changing guest ale.

Bar Opening hours

Monday-Thursday 5-12
Friday 12-3 5-12
Saturday & Sunday 12-12

Food Served

Friday & Sat 12-2 5-9
Sunday Lunch 12-3

They may love the past but they also "mooove" with the times. You can now find them on Facebook or follow them on Twitter **@browncowlouth** for all the latest news including what's on the bar!





Obituary

Back in July, Louth and District CAMRA lost our Branch Social Secretary, Jeffrey Bentley. It was an unexpected shock to all who knew him, and a great loss to the campaign. Jeff was a very active member of our branch, not only as Social Secretary, but also in previous years as Chairman and Beer Festival Organiser. He was also a founding member of the Louth and District branch of CAMRA. We will greatly miss his vast knowledge on everything beer-related and his up-to-date information on the pubs in our branch, which he made sure he frequented as often as his busy life would allow. We as a branch raise a toast to his memory and will remember him for all he has done.

The picture was taken when Jeff was taking part in his other great love at the Rugby World Cup last year in New Zealand.





WHAT'S BREWING NATIONALLY

ImpAle rounds up CAMRA's news from the last three months

June

> Cornish Orchards Farmhouse Cider took gold in CAMRA's national cider and perry championships at Reading.

> Molson-Coors-owned Sharp's Brewery in Cornwall has announced a new range of bottle-conditioned Connoisseur's Choice beers. The brewery plans to release a new selection each year.

> Greg Mulholland MP, chairman of the All-Party Parliamentary Save the Pub Group has strongly criticised the government for the length of time the revised code relating to tenant-pubco relations is taking to come into force.

July

> Figures produced by the British Beer and Pub Association and CAMRA showed that English drinkers pay the highest proportion of tax on their pints out of all the Euro 2012 competing nations.

> CAMRA is playing a part in a new initiative to improve the quality, choice and sales of cask ales in pubs. Cask Matters has been launched by Cask Report and will be a monthly section in the pub trade newspaper, The Publican's Morning Advertiser.

> Hydes' new brewery in Salford is to include a microbrewery for new and experimental beers. Hydes join an increasing number of larger and traditional brewers who have set up a small, pilot brewery alongside the main plant.

August

> Roger Protz, editor of the Good Beer Guide, wrote an open letter to Chloe Smith MP, Economic Secretary to the Treasury, criticising the government's stance on the high levels of beer duty.

> All CAMRA members are being given a chance to contribute to the Campaign's future through a series of Super-Regional Conferences. These form an important part of CAMRA's 5-year strategic plan.

> Production at Sharp's Brewery in Cornwall has hit new heights. Doom Bar grew 22% last year, making it the fastest growing cask ale in the UK for the third consecutive year.

If you're not a CAMRA member, you won't be getting all the latest real ale, pub and brewing news delivered to your door every month. Join, using the application form on page 30 and get What's Brewing and Beer delivered free, plus a host of other membership benefits.

PINTS OF VIEW

Pub-goes are well known for their strong opinions on almost any topic. Why not send us your thoughts, memories or views?

Dear Wendy,
As a CAMRA member, I really enjoy reading **ImpAle**. However, the Branch Diary soon goes out of date. Is there any way, other than the branch website and **ImpAle**, that members can be kept up to date?

Malcolm Stringer, Nettleham

Ed replies: Aaron, our membership/social contact, is trying to arrange monthly emails/text messages for upcoming events but, at the moment, is finding a lot of emails bouncing back to him as members' addresses may not be up to date. He requests that members keep their contact details up to date so as to make communication as fluid as possible. Please let him know via email at **membership@lincolncamra.org.uk** or phone/text 07545634069 your preferred method of contact so he can make best use of the membership database.



Dear Wendy,
I have been constructing a website of the pubs I have visited on recent holidays. This covers 25 towns or villages in Scotland and England. Some CAMRA members have reacted positively to it so I thought I would share it with other branches. The website is **www.pubtrails.org.uk**. As I am a CAMRA member, this seems an appropriate hobby.

Alastair McMillan, Greenock

Ed replies: I've had a look at your site, Alastair, and I'm very impressed. It's more like a labour of love rather than a hobby!

Write to us
Write to **ImpAle**, 4 Squires Place, Nettleham, Lincoln, LN2 2WH or email **editor@lincolncamra.org.uk**

The Jargonbuster

Lincoln Branch Member, Phil Kempton is back again to demystify some of the language used in the Real Ale scene. This time prepare to be educated about the world of barrels!

All about Barrels!



Actually, they aren't barrels!

If they contain real ale they are casks, and if they contain 'smooth' or something else that is not 'real ale' they are kegs. A barrel is itself a measure of size - see the explanation below.

Let's start with the smallest and work up!

Pin – a pin is a cask that holds 36 pints, or 4.5 gallons. It is not often seen nowadays but is sometimes used for strong ales and mild.

The sizes used most are the **Firkin** and the **Kilderkin**. These are the casks that you will see at Beer Festivals and in the pub. The Firkin holds 9 gallons (72 pints), weighs about 50 kg and can be moved about single-handedly. It's often referred to as a 'firk' or a 'nine'. The Kilderkin - usually abbreviated to 'kil' or an 'eighteen' holds 18 gallons (144 pints) and weighs about 100 kg.

So what is a barrel? A **Barrel** is a cask containing 36 gallons (288 pints). It is not much used these days and few breweries own any.

But it is still the measure of the production of a brewery. The plant is measured by how many barrels of beer it can produce in one brew; so a 10 barrel brewery produces 360 gallons of beer at each brew. Similarly the amount of beer produced in a year will be expressed in terms of 'barrels per annum' and the amount of beer sold in a pub is usually measured in 'so many barrels a year'.
In the days that beer was produced and consumed in greater amounts than now, there was an even larger cask in use the **Hogshead**, this gargantuan cask held 54 gallons.

The parts of a cask



The **shive** is a piece of wood or plastic that is put into the cask's filling hole when the cask has been filled with beer. It has a small plug in its centre (the **tut**) that is knocked through when the cask is in the pub cellar in order to vent the cask. When the cask has been vented a **spile**, a peg of wood or plastic, is put into the spile hole where the tut has been.

The **keystone** is a plug in the tap hole on the cask end. It is made of wood or plastic. To serve the beer in the cask a tap is knocked through its centre. The **tap** can be used to serve the beer directly to the glass (gravity service) or can be connected by beer line to a hand pump on the bar.





Pic - Beer Festival helpers Paul Tripp, Steve Nicholson and Elizabeth Eggington having fun at the Final Whistle, Southwell on the post-festival trip.

Lincoln Beer Festival

Once again, the Lincoln Beer Festival was a great success, thanks to all the members who volunteered to help. But it's now time to start thinking about next year. The first task is to ensure we have enough helpers to plan and run the festival. The first planning meeting will be held in the Morning Star, Lincoln, on Sunday, 21st October at 8pm. Subsequently, meetings are monthly, and we would value an infusion of new blood.

Annual General Meeting

The branch AGM will be held in The Barracks (formerly the Post Office Sports & Social Club), Dunkirk Road, Lincoln on Friday, 9th November, starting at 8pm. If you want to find out about getting involved with the branch, this is a good place to start.

Good Beer Guide

The branch has ordered a small stock of the new edition of The Good Beer Guide. These can be purchased for the bargain price of £10 per copy at branch meetings and the AGM. Nominations for our branch entries into Good Beer Guide 2014 are now being taken. Nominations can be made in person, by post, phone or e-mail (please, include your membership number). Members can nominate as many pubs as they wish. Selection takes place at our February branch meeting.

Branch Pub of the Year 2013

By the time ImpAle goes to press, we should know the East Midlands' Pub of the Year for 2012. However, we now need to start thinking about the Branch Pub of the Year for 2013. As previously, each member is allowed one vote, which can be made in person, by post, phone or e-mail up to 13th January 2013. A judging panel, selected at the AGM, will visit the four pubs with the most votes and score them against the criteria used in the national Pub of the Year competition. In addition to beer quality, these criteria include atmosphere, décor, customer service and all-round value of the pub visit.

Lincoln Branch Diary

October

Sunday 7th	Committee Meeting - Aston Arms, Market Rasen - 4pm
Thursday 11th	Branch Meeting - Anglers, Saxilby 7.30pm
Sunday 21st	Initial Beer Festival Meeting - Morning Star, Lincoln - 8pm
Friday 26th	Minibus Survey Trip - pre-booking essential.

November

Sunday 4th	Committee Meeting - Bull, Welton 8pm
Friday 9th	Annual General Meeting Barracks, Lincoln - 8pm

Check out the branch website for up-to-date details of meetings and socials.



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Good Beer Guide 2012

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Batemans
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Floral Display
Competition Winners 2011





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Bringing History to life

Fulstow brewery are the first brewery in Louth for 130 years so Wendy Margetts thought it was about time to meet head brewer Phil Ellis to find out more.

Fulstow brewery occupies very unusual and historic premises and when I visited on one of those rare sunny days back in July, I was keen to find out more. The building on is located on the edge of the small town of Louth and is the former offices of the Louth Gas Light Company. Little snippets of history are dotted around the bar of the brewery tap The Gas Lamp Lounge.

Phil Ellis has been brewing beer for years 'I have been brewing with home brew kits since I was a young lad, this was mostly for my own personal use and for friends' he tells me. His wife Dawn has worked in pubs for many years, whilst Phil worked at Scunthorpe Steel Works for twenty-three years. Back in 1998 they took on their first pub together and have been working in that trade ever since.

Phil first brewed commercially for the Crown and Anchor Brewery which was attached to one of the pubs he ran, but when Dawn's arthritis got worse the decision was made to sell up and take the brewery with them. Thus in 2003 the move was made to Fulstow village near Louth and the brewery was now known as Fulstow after the village was moved into some outbuildings beside the bungalow Phil and Dawn were now living in. In 2004 the first beer Fugelestow Common was brewed and sold to the Laceby British Legion.





Phil immediately drew inspiration from his surroundings and local history when naming his beers. The name Fugelestow Ales appears on all his pump clips, with Fugelestou being the name for Fulstow village in the Doomsday Book. Many of his beers are named for parts of Fulstow village, with Northway IPA taking its name from the first street in the village and the children that appear on the pump clip for Village Life being grown up and still living in the Fulstow.

By 2005 such was the success of the brewery, Phil was looking for larger premises and in 2006 he found his perfect location – the former Louth Gas Company Offices. Initially the brewery was situated downstairs in the building and it wasn't until Phil wanted to open his own pub at the premises that a switch around took place. The brewery was moved upstairs and Phil and his friends and family worked hard for two years to convert the downstairs into a pub, building the bar and decorating how he envisioned. The pub opened in December 2010 and has been a popular fixture in Louth since.



Phil brews a range of seven regular beers and usually brews a guest ale for his pub every week. 'I get bored brewing the same beer all the time, so I like to experiment' and experiment he does with different flavours – a strawberry wheat beer is on the bar when I visit and here again Phil will head back to the archives for long forgotten brews to bring back to life. He has re-brewed several Hewitt's beers including one to celebrate 100th anniversary of Vivien Hewitt (see picture) and has many more recipes to try. 'I like using old recipes' Phil tells me 'I have to work out the quantities and some of the ingredients are always known as they are now but it's a challenge!'

As a curious customer sat in The Gas Lamp Lounge, one cannot miss all the quirky bits of history dotted around from the an old gas lamp which when held up to the light reveals the pretty patterns etched into the glass or the original receipts from the Gas Light Company that Phil found when renovating the building to make his pub. There are two cabinets filled with toy replica brewery vehicles, Hewitt's memorabilia is dotted around. The bar starts to fill with regular customers who pop in for a Sunday pint with their friends and it is little wonder that this pubs has won both Louth Town pub of the year 2012 and entry into The Good Beer Guide 2013. Jerry Gale, chairman of Louth and District CAMRA explains that this 'is because there is obviously good beer served here, but also because there is no music and no TV the pub is traditional'.





I ask Phil about CAMRA and ask if he is a member, and I am surprised to find out that he is not. He explains this is because he personally does not agree with all the issues that CAMRA support but his brewery liaison officer John Bannister states 'Phil is particularly supportive of Louth branch and of Louth festival, even brewing a special beer for us this year'. Phil is also very supportive of up and coming and established brewers, many local brewers have spent time with him learning the trade before going on to start their own breweries. He supports beer festivals partly because they are an excellent way for his beer to get around the country but also so that people can try all kinds of beers. In fact many of the awards Phil has won have come from beer festivals including a Gold medal for the Sledgehammer Stout at East Midlands.

The killer question is always where is the beer stocked? I personally would recommend The Gas Lamp Lounge for the full range, but in Lincoln the Jolly Brewer and The Strugglers are good customers of Phil's. Further afield, The Coach and Horses in Hemingby and Old Nicks Tavern in Horncastle regularly stock his beer. However as Phil and Dawn explain you could more likely find a Fulstow beer on the Isle of Wight or Edinburgh due to the brewery swaps they do with other brewers. This process enables them to swap beer for beer with other brewers and means their beer gets further afield without them having to travel the length and breadth of the country!

I would like to thank Phil and Dawn Ellis, Jerry Gale and John Bannister for their help with this article.



Fulstow Beers



Pride of Fulstow **4.5%**
A deep-coloured beer with ripe malt in the mouth and a good hop balance. A dry finish with blackcurrant notes.



Fulstow Common **3.8%**
A copper-coloured, medium-bodied beer with strong hop character. Bittered with Northdown and Sazz hops, but malt discernible in taste.



Northway IPA **4.2%**
A clean crisp ale with a citrusy aroma. A very hoppy IPA with a classic dry finish.



Village Life **4.0%**
A ruby red ale with a great depth of malt and hop balance.



Marsh Mild **3.8%**
A traditional dark mild with a malty aroma. Chocolate malt on the palate with toffee and caramel overtones. A rare classic mild brewed to a unique recipe.



Sledge Hammer Stout **8.0%**
A full-flavoured stout having rich liquorice flavours with fruit and raisins. A satisfying bitter aftertaste. Available in bottles only.



Imperial Stout **4.4%**
A classic stout with coffee and chocolate overtones.

Champion Beer of B

At the same time as Olympic medals were being awarded, Britain's best brewers were receiving gold, silver and bronze at another London venue. The Great British Beer Festival in Olympia saw the culmination of CAMRA's Champion Beer of Britain competition for 2012.

Being a democratic organisation, CAMRA's search for the best beers starts with a vote by individual members. From the ales produced in their region, they nominate their favourite in each category. These nominations are ranked and the top selections go forward to the regional competitions.



Regional winners in each category are selected by tasting panels at local CAMRA beer festivals. Category winners from each region are entered into the judging rounds at the Great British Beer Festival. Gold, silver and bronze medals are awarded in each category, and the winners go forward to the final round to decide the Supreme Champion.

Coniston Brewery's 'No.9 Barley Wine' was crowned Supreme Champion for 2012.
Having previously been judged Champion Winter Beer of Britain, No.9 Barley Wine was placed ahead of the gold medal winners from the Bitters, Best Bitters, Strong Bitters, Golden Ales, Milds and Speciality categories. The 8.5% ABV ale was described by the judges as "having fantastic finesse, reminiscent of a fine cognac."

Roger Protz, acclaimed beer writer and member of the final judging panel, spoke in praise of the winner. "The judges in the final tasting were overjoyed by the tremendous quality of the beers this year. There wasn't a poor beer in the competition, and they were all of the highest quality. It was a tough choice, and the final results were very close."

David Smith of Coniston brewery, said, "We were delighted to win the competition in 1998 with Bluebird, and we are delighted to win again! We've always been at the top and we're glad to regain the recognition we deserve. It's an all-British beer using solely British ingredients, very fitting for this Diamond Jubilee year."

Mike Benner, CAMRA Chief Executive said, "It's great to see a rare beer style being championed. Obviously it's a fairly strong beer; therefore it is a great opportunity for pubs to try third-pint glassware so consumers can enjoy this wonderful ale in moderation."

With Coniston securing the Gold award, this year's Silver went to **Green Jack Brewery's Trawlerboys Best Bitter**, whilst the **Bronze award went to Dark Star, American Pale Ale**.

At this year's Lincoln Beer Festival, I was invited to join the panel of CAMRA members, local business owners and brewers who judged the beers entered in the East Midlands' Mild category. The panel chairman briefed us on what we should be looking for, and we gathered round a table, pens and paper at the ready and jugs of water and wafer biscuits nearby to cleanse our palates between beers.

The beers were brought in one by one in unmarked jugs and we assessed the aroma, appearance and, most importantly, taste. As each jug was brought in, we filled our glasses, swirled the beer around and took a breath. Does the smell make us want to take a sip? Does it have an unfortunate chemical smell (One did!)? We made our notes and moved on.

Then we held our glasses to the light to check the clarity of our beer. Is it hazy? Does the beer meet our expectations as to how a mild should look? We scribbled more notes. Then came the most important part, as we savoured the flavour of the beer. Human taste is decided on the tongue, different areas deciding whether the taste is sweet or sour, salty or bitter. We needed a good taste of this beer! Again, notes were made and scores noted for each element we were judging the beers on.



The process was repeated for each mild, until we had a line of glasses in front of us all sampled and marked. Discussion followed to reach a decision. We all agreed on the beers we didn't like and these were eliminated. Now the process got tricky. We tasted the three remaining beers again and compared them side by side. Finally, we came to a unanimous decision.

And what about the beer? The winning East Midlands' Mild was Castle Rock Black Gold (3.8% ABV). This beer is attractive in the glass, dark

Britain

and almost stout-like. It is a perfect example of a Dark Mild, with a lovely sweet caramel smell and taste which is soft and smooth, not too sweet and not too bitter. It was a clear favourite with the entire judging panel who kept coming back for more!

Champion Beer of Britain 2012
Gold Medallists

Milds
Rudgate, Ruby Mild
(from York, North Yorkshire)

Bitters
Purple Moose, Snowdonia Ale
(from Porthmadog, Gwynedd)

Best Bitters
Green Jack, Trawlerboys Best Bitter
(from Lowestoft, Suffolk)

Golden Ales
Dark Star, American Pale Ale
(from Horsham, West Sussex)

Strong Bitters
Dark Star, Festival
(from Horsham, West Sussex)

Speciality Beers
Dunham Massey, Chocolate Cherry Mild
(from Dunham Massey, Gtr Manchester)

Champion Winter Beer of Britain
(from category winners announced in January 2012)
Coniston, No.9 Barley Wine
(from Coniston, Cumbria)

Champion Bottled Beer of Britain
Stewart, Embra
(from Loanhead, Midlothian)

Old Ale Tales

CAMRA member and keen historian Steve Richardson begins his series looking at Lincoln's Brewing History.

A recent 'Beer' magazine article suggested that scratch a brewer and underneath most you would find a historian, as keen to be ferreting out old beer recipes to recreate, as to be creating innovative new beers. I feel much the same way about pubs and breweries, so it will be no surprise that I joined the Brewery History Society. On our ImpAle visit to see Phil Ellis, of the Fulstow Brewery (at the Gas Lamp Lounge in Louth), it was a delight to learn more of Phil's interest in the beers of the long-gone Hewitt's Brewery of Grimsby. As a Grimsby lad myself I have fond memories of the old Tower Brewery on Pasture Street (an uncle worked as a drayman for Hewitt's). That brewery was closed by Bass Charrington in 1968. Lost like so many of the fine old Victorian breweries that seemed to populate every town and city of my childhood. Happily many old family breweries do remain: our own Bateman's in Wainfleet, Harvey's in Lewes, Hook Norton in the Cotswolds, to name just three. Graham Larn's 2008 book 'Beer, Hope and Charity' is a lovely history, and collection of stories, about Hewitt's.

The new 2013 Good Beer Guide is expected to list approaching 1,000 breweries. Not many of the old Victorian style, mostly newer micro-breweries now, but a terrific number all the same. In the dark days of 1977, when I first joined CAMRA, we had 160 operating breweries in the UK (50 of those owned by the then infamous 'Big 6'). Wind the clock back to 1900, and you find that we had around 2,100 commercial breweries, in addition about 4,300 pubs that brewed their own beer, and on top of that over 12,700 private brewers (the likes of farms, country houses, colleges, etc). Little wonder modern brewers are having fun exploring old brewer's recipe books.





In forthcoming occasional articles I'd like to cover a little of Lincoln's local brewing heritage and along the way the history of some of our pubs. So where to start? It's hard to imagine now, but Brewing & Malting was once the second largest industry in Lincoln (after engineering, of course).

The Bradshaw's Railway Guide 1863 succinctly says of Lincoln, 'It now brews good ale', and quotes an old proverb 'Ancholme eel, and Witham Pike, in all England is none like'. The 1900 Kelly's Directory for Lincoln lists 3 major Breweries: Dawber & Co. (on Gas Street); A & B Hall – the Crown Brewery (Waterside south); and Norton & Turton (Drury Lane). In addition it lists well over a dozen other Maltster and offices for 7 other major Breweries (including Bass, Ratcliff & Gretton from





Lincoln Beer Festival 2012

A Review

Lincoln Beer Festival in May 2012 was a resounding success. Thank you to all the volunteers that made this festival possible, without volunteers events like Lincoln Beer Festival would not be possible. It's hard work, but a lot of fun! Want to get involved? Why not join CAMRA? See Page 30 for the Membership Form.














Burton on Trent; Threlfalls from Liverpool; and James Hole & Co from Newark). For this article, I'll start with Dawber & Co.



Robert Dawber started brewing and malting in Lincoln in 1826. In 1857 he converted the old military depot, north of Carholme Road (then Gas Street), into a brewery. Across the road and down to Fossdyke were his malthouse, stables, and pig sties. When Robert Dawber died in 1872 the business passed to his 3 sons. Two (Robert William and Edward) took over the brewery and pubs; while John Dawber headed the wine and spirit business. Dawber's brewed 10 types of beer, including a 'family' pale ale, bitter, IPA, porter, and 3 types of stout. In 1884 (and 1864 - not much inflation in those years!) you could purchase a gallon of their "No. 3" (Export Strong Ale) for just two shillings (10p). Dawber's 'family ales' were sold to all parts of England. They owned over 50 tied public and beer houses, all within 15 miles of the city. Amongst the many Dawber pubs were: The Reindeer, at 8 High Street, Lincoln; The Wellington, on Broadgate; The Queen in the West, on Newland; The Sun Hotel, Saxilby; and The Thorold Arms, Harmston. The annual rent paid by tenant landlords of Dawber pubs ranged from £8 for a small country pub, up to £60 for a well-placed hotel (such as The Reindeer). At the time of its sale, in 1905, the Dawber brewery was annually producing about 7,400 barrels of beer (that's around 266,400 gallons per annum).

Son Robert William Dawber provided Lincoln City FC's first ground in 1884. The Imps moved to Sincil Bank in 1895 soon after his death. Edward Dawber had died in 1884, so from 1894 John was left as the last active partner, running the entire business. Sadly John died at age 67 in 1904, leaving no children. He left the bulk of his estate, including the brewery and 52 pubs and off-licensed properties, in trust for charitable purposes in Lincoln. This generated an annual income of £3,000, a very large sum in those days, administered by the 'Dawber Relief Committee' of Lincoln Corporation. In a time before old age pensions, or National Insurance, these funds provided for all manner of assistance to the poorer folk of Lincoln (artificial limbs, Dawber TB sanatorium, Dawber district nurses, and help for orphans, unemployed, sick and aged). I believe the trust runs to this day.



After John's death the Dawber brewery and pubs were purchased by Mowbray & Co Ltd (of Grantham). Mowbray's demolished the Gas Street brewery in 1907. Mowbray's itself was acquired by J.W. Green Ltd in 1952 (later renamed Flowers Breweries). Flower's was in turn acquired by Whitbread's in 1961, and in 2002 the Whitbread's pub estate was sold to Enterprise Inn's.

The former stable, granary and hop store building of Dawber's Brewery survived on the corner of Carholme Road and Holmes Road until fairly recently, when it made way for student accommodation. The entrance to brewery (as pictured) is pretty much where Westbourne Grove was later built. All that now remains of the brewery site is the cobbled Depot Street.

Now if only we could find Dawber's brewing recipe book, perhaps lying neglected in some dusty attic or archive. I can think of quite a few brewers that would enjoy recreating their family ales.

If any readers have old photos of local breweries, pubs, stories, etc, we'd love to hear from you. contact: **editor@lincolncamra.org.uk** or 4 Squires Place, Nettleham, LN2 2WH).

Acknowledgements:

1. Thanks to Lincolnshire County Council: Lincoln Central Library: Local Studies Collection for permission to print the Dawber Brewery photograph;
2. Also to the Lincolnshire Archives Office for their kind assistance;
3. "A Century of British Brewers": Norman Barber, Brewery History Society;
4. **barclayperkins.blogspot.co.uk**



Louth Beer Festival

Louth & District CAMRA is holding its 16th Annual beer Festival on the 4th - 6th October at the Town & Country Club, Cannon Street, Louth.

A Special beer is being brewed in memory of Jeff Bentley, a long standing member of CAMRA and former chairman of the Louth branch, who died in July. Under the guidance of Phil Ellis of Fulstow Brewery, Louth & District CAMRA members are making a beer called Bentley's Brew. The beer will be unveiled at the beer festival.

Below are some of the other beers and cider available to try. Don't forget to also visit some of Louth's pubs as well!

Mild

Hobson Mild 3.2%
A classic mild. Flavour comes from roasted malts.



Moorhouse Black Cat 3.4%
A dark mild with delicate chocolate and coffee flavours and a bitter finish.

Porter



Nethergate Old Growler 5%
Well balanced porter in which roast grain is complemented by fruit and bubblegum.

Wheat

Glebe Farm Gladiator Ale 4.2%

Specialty



Dark Star Expresso 4.2%
A black beer brewed with freshly ground coffee

Bitter

Green Tye Union Jack 3.6%



Newby Wyke Kingston Topaz 4.2%
Single-hopped with fruity undertones

Daleside Old Legover 4.1%

Thornbridge Jaipur 5.9%
IPA packed with citrus hoppiness.

Stout



Titanic Stout 4.5%
Chocolate and liquorice perfectly balanced with a bitter dry finish.

Cider

Skidbrooke Farmhouse Sweet 5.5%

Glebe Farm Cambridge Medium 6.5%

Perry

Hecks Blakeney Red Perry 6%

Please be aware that this list is subject to change and beers/ciders maybe added or changed when the festival opens.

HOT OFF THE CIDER PRESS

October is **Cider and Perry Month!**

CAMRA promotes cider & perry throughout October. CAMRA has set October aside as cider and perry Month, in the same way as May is set aside as Mild Month.

October is a very active time for cider makers, especially for those who make only a small amount of cider. Harvest time for cider fruit is roughly from September to November and by October production is in full flow.

Unlike real ale production, which can happen at any time of the year, real cider and perry can only be made when the fruit is ripe. Great skill goes into producing both products.

It is a cider maker rather than a Brewer that makes cider and perry. They may use a mixture of bitter sweet and bitter sharp cider apples or sweet dessert apples, or a mixture of the two to make cider. Perry is normally made from perry pears, but can also be made from dessert pears.

The choosing, pressing and blending of the fruit to make cider or perry is just as much of a craft as making beer, and produces a vast range of tastes, styles and aromas, similar to those produced in fine wine. Like wine, each year's fruit produces a unique vintage, so much so that cider and perry have been sometimes called 'The Wine of the West'.

CAMRA has launched a scheme to promote pubs serving real cider. A 'Real Cider Sold Here' window sticker is awarded to those pubs which regularly sell real cider. Lincoln Branch would like to encourage all pubs to stock at least one real cider or perry preferably if possible from a local stockist. There are now cider producers all round the country and not just the traditional cider counties of Devon, Somerset and Herefordshire.

PUBS IN LINCOLN CAMRA AND LOUTH CAMRA BRANCH AREA SIGNED UP TO THE SCHEME:-

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BOARS HEAD, LOUTH
DOG AND BONE, LINCOLN
GAS LAMP LOUNGE, LOUTH
JOLLY BREWER, LINCOLN
JOSEPH MORTON, LOUTH
FORUM, LINCOLN
OLDE WHITE SWAN, LOUTH
RITZ, LINCOLN
CROWN, MALTBY-LE-MARSH
TREATY OF COMMERCE, LINCOLN
KINGS HEAD, THEDDLETHORPE
VICTORIA, LINCOLN
GREEN MAN, NORTON DISNEY
BUTCHER AND BEAST, HEIGHINGTON
THE PLOUGH, STURTON BY STOW





Are you a local pub who would like to sign up to the scheme?
Want to know more about cider and perry?
Get in touch via **editor@lincolncamra.org.uk** or Tweet us **@ImpAleEditor**

We've had cider and we've had ale, but now it's time for perry to take to the stage! It's September, the leaves are changing colour and the evenings are getting colder, so how about a warming hotpot with a comforting side of mash potato and nutritious vegetables to ward away those upcoming winter cold bugs! Our Masterchef CAMRA member Aaron Joyce gives us another delicious recipe!

Rabbit & Perry Hotpot

Ask your butcher if the rabbit is farmed or wild. Farmed Rabbit has a milder flavour compared to its wild counterpart.

This will feed 4-6 people

You will need;

- Around 1.2 kg rabbit, jointed (your butcher will happily do this for you)
- 2 tbsp plain flour
- Sea salt & black pepper
- 2 tbsp Olive oil
- 20g Butter
- 2 onions, peeled & chopped
- 2 bay leaves
- Bunch of thyme sprigs
- 500g parsnips, peeled & cut into chunks
- 500ml of Real Perry (anything calling its self Pear Cider will simply not do!)
- 500ml water
- 60g chopped prunes
- 400g can butter beans, drained
- 2 tbsp wholegrain mustard
- Handful of chopped flat leaf parsley to serve.



1. Get the oven pre-heated to 180 C/gas mark 4

2. On the hob heat the olive oil in a flameproof casserole dish until hot. Whilst that is heating, in a dish season the flour with salt and pepper. Toss the rabbit about the flour until evenly coated. Save the excess seasoned flour. Cook the rabbit pieces for around 2 minutes on each side until golden. You may wish to do this in batches to avoid over crowding the pan and allow even cooking. On a plate set aside the cooked rabbit pieces.

3. Melt the butter in the casserole; be careful not to burn it. Add the onions and sauté on a high heat for 5-6 minutes until they begin to colour. Add the remaining flour from earlier, cook for a further minute or two. Add the rabbit, parsnips, bay and thyme with a little seasoning. Add the perry and top up with enough water to cover. Increase the heat and once boiling take off the heat, put the lid on and transfer to the oven.

4. After 40 minutes of cooking remove from the oven, add the prunes, beans and mustard. Give it a good stir. Return to the oven and cook for a further 25-30 minutes until the rabbit is tender. If using wild rabbit you may need to cook a few minutes longer. If the sauce seems too watery remove the rabbit, return to the hob and boil over a vigorous heat to reduce. Season to taste. Serve with your choice of side vegetables and a good dollop of mashed potato. Sprinkle over the chopped parsley.

Do you have a beer or cider recipe we could feature in ImpAle?
Get in touch at **editor@lincolncamra.org.uk** or tweet us **@ImpAleEditor**

Bottled Beer Review

Samuel Smiths

Winter Welcome and Organic Chocolate Stout



Sam Smiths have been brewing in the North Yorkshire town of Tadcaster since 1758. The original well at The Old Brewery, sunk in 1758, is still in use, with the brewing water being drawn from 85 feet underground. Samuel Smith's ales are fermented in 'stone Yorkshire squares'~ fermenting vessels made of solid slabs of slate. Fiercely independent and quirkily old fashioned the emergence of a new beer from the Old Brewery is not an everyday occurrence.

However, newly released by the brewery is an **Organic Chocolate Stout**, this has a lot to live up to as the current stouts in the Sam Smiths portfolio (Oatmeal Stout and Imperial Stout) are very fine beers. The Chocolate stout like the rest of the bottle range (with the exception of Imperial Stout and Fruit Beers) comes in a 550ml bottle and is 5% ABV. The stout is brewed using chocolate malts with the addition of organic cocoa extract.

As soon as I removed the cap off the bottle the aroma of chocolate was unmistakeable. The beer pours jet black with a large light tan head and more of that rich chocolate milkshake aroma was released. The taste of this beer is rich, creamy chocolate with just a hint of coffee. It is full bodied and nourishing with a very smooth creamy feel and a nice chocolate coffee finish. While many chocolate beers can be very subtle this could not be said for this beer. This is without a doubt the most 'chocolaty' chocolate beers you could find which the brewer has achieved without making something that is oversweet and cloying.

This time of year also sees the return of an old favourite from Sam Smiths – **Winter Welcome**. Released each year around September it is available until around the New Year (depending on supplies!). Each year sees a different picture on the label and of course the White Rose of Yorkshire. This beer is fairly strong at 6% ABV and pours a rich amber colour with an aroma of roasted malts, dark fruits and sweet toffee. For a beer of this style it is not particularly full bodied. The flavours are all about the malts with the hops not really apparent until the finish. The bottle suggests enjoying this beer in front of an open fire. I would agree with this, it is definitely a beer to be enjoyed when the nights are drawing in and it's cold outside. Winter Welcome is an old fashioned beer in a way, it is not all about how many hops you can cram into a brew like so many beers these days and for this reason it is worth seeking out. Crack one open, throw another log on the fire, sit back and enjoy!

With the exception of the excellent Stingo, Sam Smiths beers are not bottle conditioned but while many other beers lose much of their characteristics through filtration and pasteurisation Sam Smiths beers do manage to retain the character and flavours intended. All Sam Smiths beers are suitable for Vegans and they are also producing more of their beers using organic ingredients.

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There are many pubs in the Lincoln Branch border that may not be widely known. Greg Richards, our intrepid trav-aler has been out and about again.

North Hykeham

This month I've travelled south of the city to North Hykeham and surrounding areas. These pubs are accessible via the number 27 bus or a short trip to Hykeham station on the train, which is quicker, cheaper and cleaner, but won't drop you near the pubs.

The Plough



393 Newark Road, LN6 8RJ

The first pub I visited was rather quiet but it was mid-afternoon and I'm assured it gets busier. A large beer garden at the back and regular live music would encourage me to return often if I lived nearby. There were only two ales on draught, Mansfield Bitter and Hobgoblin, although to expand the options for beer drinkers they do have a large selection of bottled ales.



The Lincoln Green

Lincoln Road LN6 8DL

Walking past the large semi-detached houses on Lincoln Road on the way to the Lincoln Green, I could tell what kind of pub it would be. It had a good menu of pub grub, a separate lounge and bar (a pool table in the latter), a large beer garden out the back where you could leave the kids, and a barman who was as friendly as his job dictated but no more. Two ales were served, Bombardier and a guest, which was Theakstons XB when I visited.



The Plough Inn

Lincoln Road, LN6 8NJ

Situated next to a local park, this pub looks quite nice from the outside. But, on this occasion, looks proved to be deceptive. I've been to a lot of pubs in my time and have no worries about going into places I don't know but I did not feel comfortable in this one. I thought conversations stopping dead and everyone turning to look at the outsider entering only happened in old westerns. It was not a particularly friendly welcome from the bar staff or any of the regulars. Let's try and be positive though, they did serve ale. Back to being honest, it wasn't a great pint of Pedigree.



The Harrows Inn

271 Lincoln Road, LN6 8NH

Another locals' pub, but one where I felt welcome and could relax. The landlady was happy to inform me they usually had three ales on - Landlord, Hobgoblin and a guest. Some of the furniture and decor was a bit worn but I would rather that than a pristine and lifeless bar.

The Centurion



Newark Road, LN6 8LB

I've driven passed The Centurion many times and never felt the need to go in. Part of the Ember Inns group, I was expecting this to be an uninspiring chain pub. However this was probably my favourite pub in the area. There is clearly a focus on food and families but they also had eight hand-pumps serving five different, well-kept ales. While the majority of people there may have just come for a meal and then left, it was still busy enough to create a friendly pub atmosphere.



The Swan Holme

Doddington Road, LN6 3RX

A 10-minute walk from Hykeham station, this pub is situated beside Swanholme Lakes. The pub's main focus seems to be on food, although it does have three ever-changing ales from the likes of Batemans, Everards and Black Sheep. A large car park and beer garden indicate that the pub is quite popular with families out for a meal but the ales are kept and served well.

Also in the Area

The Gatehouse Inn – boasting real ales, plural, on the sign outside, inside it had John Smith's Cask.
The Fox & Hounds – a small bar but with two ales on it served by friendly staff.
The Gamekeeper – a Fayre & Square pub too far out unless you're going to the garden centre.

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Quiz



Competition

Springhead are offering ImpAle readers the chance to sample the Bees Knees (see Lincoln News Page 7) delights for themselves. One lucky reader, who solves the this issues quiz will be drawn out of the hat after the 30th November closing date and will win a 2 course meal from the Bees Knees menu for 2 people, plus a brewery tour and tutored tasting, which includes 3 half pints of Springhead beer. No cash alternative available.

To enter send the word made up by the coloured squares to **editor@lincolncamra.org.uk** or post your answer to **ImpAle** Quiz September 2012, 4 Squires Place, Nettleham, LN2 2WH. The closing date is 30th November and editor's decision is final.

ACROSS

1. Lincolnshire Pub of the Year – for wrigglers? (10)
7 & 10ac. Half a drum, with timber for a Lincolnshire Brewer. (3.4)
8. Upright fruit is heard. (5)
9. Regulating devices found in oval vestries. (6)
11. No aid in Australian city for a girl singer. (5)
14. In a shoe, what Honiton and Nottingham were famous for. (4)
17. In short, over the top. (1,1,1)
19. Opposite poles, with nothing and a compass point, make cold stuff. (4)
20. Drawn – it waits (with time) for no man, we're told. (4)
22. A pointless king becomes a knight. (3)
24. A knot – of coral? (4)
27. Pearl's mum's other name. (5)
31. Feeling you've seen this before? (4, 2)
32. Some senseless, but not from drink. (5)
33. Slaughter (less 50) for an abbreviated cask. (3)
34. Chairman of Lincoln CAMRA. (3,7)

DOWN

1. The brownish tone of old photographs. (5)
2. The way to get there sounds as if it is in the soil. (5)
3. Where they hung the hung after they were hung! (6)
4. A playing field for a fair game? (5)
5. Ancient widow, without a drink (we hear), for a survival from the past. (5)
6. Because, in short, it's a lettuce! (3)
7. A meal, or a drink or two? (3)
10. See 7 across
12. Unpleasant noise. (3)
13. Overcast sky – less than this. (5)
15. Unreturnable services at Wimbledon. (4)
16. A run not scored by the batsman. (5)
18. Metal point on a garden fork. (4)
19. It's said to appear on a cricket ball. (4)
21. In terror, go wrong. (3)
23. Instead of – French. (2,4)
25. In Vera Todd we find a muse. (5)
26. Mistake for Alan Freeman? (5)
28. Clasp 100 heathers. (5)
29. Go in – Hospital department and hesitation in speech. (5)
30. Short for gelatine – hairdressing? (3)
31. Change colour, we hear and expire. (3)

Answer to May Quiz was of course The Leveller and the winner of the Springhead gift pack was .....

Peter Cass of Louth



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Complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

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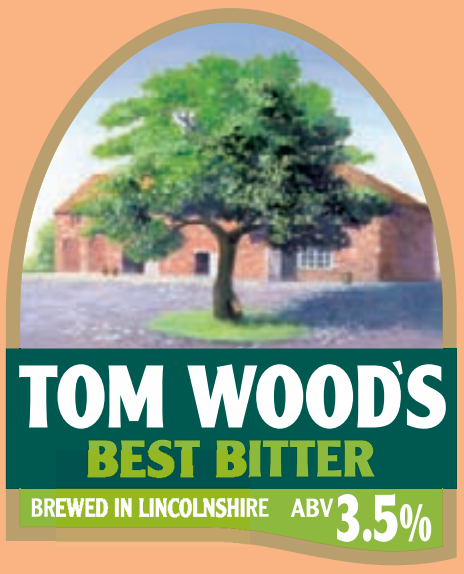
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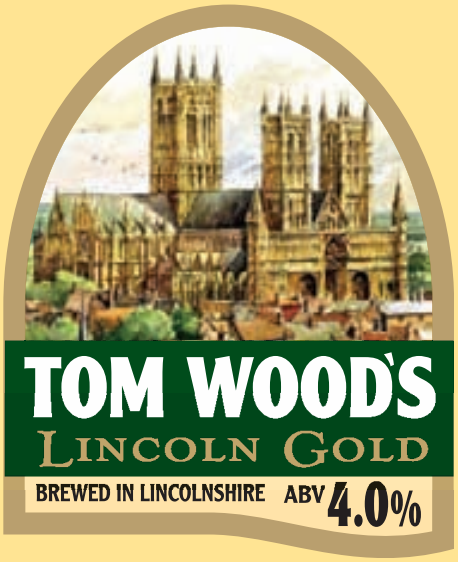
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BEST BITTER

ABV.3.5

This is an easy to drink bitter and has a fresh, dry, hoppy flavour combined with a fruity aftertaste and heady aroma.





LINCOLN GOLD

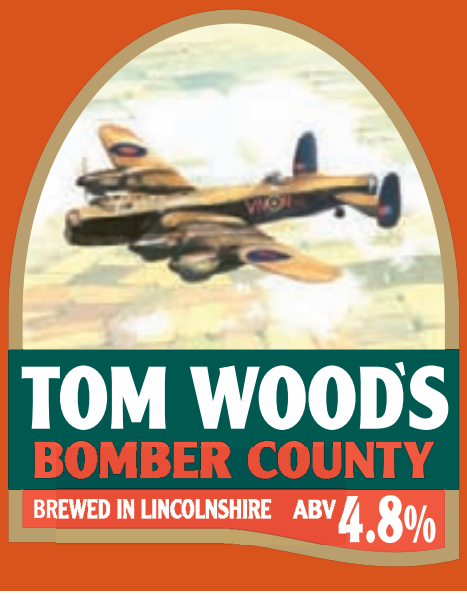
ABV.4.0

Pale bitter combining lager and traditional ale malts with English grown Cascade and Pilgrim, to produce a fruity aroma, slightly zesty flavour but retaining some malt characteristics very moreish.

BOMBER COUNTY

ABV.4.8

An earthy malt aroma, but with a complex underlaying mix of coffee, hops, caramel and apple fruit. The beer starts bitter and intensifies, but all its mahogany flavours stay on until the end.



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