

Lincoln News - Newby Wyke - Old Ale Tales - Beer Soup

ImpAle

The magazine of Lincoln CAMRA



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REAL ALE

Issue 3 2014

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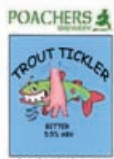
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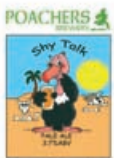
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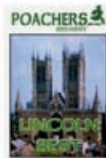
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SIBA East Gold Medal Winner 2011



SIBA National Bronze Medal Winner 2011

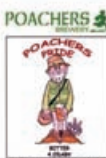


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Welcome.

Hello Again.



After 3 years (almost), this will be my last editors letter as I hang up my editor's cap and make way for a new face – Greg Richards (well almost new – you've met him around here before). I thought some advice for editing magazines would be useful for Greg to know.

1. Number one is have a great team, **ImpAle** is a group effort and would not be possible without some rather lovely people who spend a lot of their own time visiting pubs and breweries (it's a hard life) to be able to write articles for this magazine.
2. Have a great time, being editor of **ImpAle** is a brilliant opportunity to meet people and chat away. It's fun and it's work at the same time.
3. Next up, make sure you are organised, this helps, especially when you not only edit a magazine, but you work full time and have some sort of family and social life.
4. At some point you will think the magazine will never come together, but it will, it always does.
5. Lastly and this isn't so much advice but a warning too! Please keep making **ImpAle** better.

Thank you

Wendy

P.S. - I'd like to thank Neil and Matt at Matelot Marketing who help design and print the magazine – Thanks Guys!

Our Twitter account [@Lincoln_CAMRA](#) has over 2300 followers! Please like our new Facebook page Lincoln CAMRA. To help keep the success going we need your help! Please email Ashley 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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The Tempest at Coleby taken by

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ImpAle is the magazine of Lincoln CAMRA branch. CAMRA campaigns for real ale, real pubs and consumer rights. It is an independent, voluntary organisation with more than 160,000 members nationally. **ImpAle** magazine is published three times a year and is available free through pubs in Lincoln branch areas. To join CAMRA, help preserve Britain's brewing and pub industry, get the campaigns quarterly newsletter and its monthly newspaper What's Brewing and a host of other membership benefits visit www.camra.org.uk

CAMRA is a limited company, run at national level by an elected unpaid board of directors and at regional level by volunteer regional directors, both backed by full time professional staff.

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Disclaimer

The views contained within **ImpAle** do not necessarily represent the views of CAMRA, the editor, or the Lincoln branch.



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CAMRA's Lincolnshire Area Organiser, Bob Foulger, presents the Pub of the Year certificate to Chris and Sarah Sorrell.

Dog and Bone takes County Crown

Lincoln CAMRA's top pub, the Dog and Bone on John Street, has gone one better, with the award of Lincolnshire Pub of the Year for 2014. Judges from the Campaign for Real Ale visited the winning pubs from each of the CAMRA branches in the county and assessed the quality of the beer, the atmosphere, service, community focus and value for money.

Lincoln CAMRA secretary, Steve Renshaw, said, "I recently described the Dog and Bone as Lincoln's best kept secret but, with these awards, landlords Chris and Sarah Sorrell are now getting the recognition they deserve."

One of the changes Chris and Sarah have made since taking over the pub in February 2013 is the conversion of

an outside storage shed into a cosy drinking area. The Kennel, as it is called, can be used for private functions or by community groups. Activities based at the pub include a walking group, jam sessions, art exhibitions and cook-offs. And, recently, a craft and chat group has started. Members meet on a monthly basis to discuss ideas and share techniques.

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

IN BRIEF

Black Horse moves

The Black Horse Brewing Company has moved from the Black Horse pub in Grainthorpe to a unit on the Fairfield Industrial Estate in Louth. Head brewer, Tony Howkins, started producing beer for the pub in 2012. Interest in the beers spread throughout Lincolnshire and, in order to meet growing demand, Tony decided to increase capacity in larger premises.

Top Brewers collaborate

Earlier this year, Derek Prentice, the British Guild of Beer Writers Brewer of the Year 2013-14 collaborated with Sara Barton, the previous year's award winner, to produce a new beer. Brewsters Brewer's Dozen, a 5.5% ABV special bitter, was brewed at Sara's brewery in Grantham. By special request, Brewer's Dozen is being brewed again and will be available for the JD Wetherspoon beer festival from 24th October.

Find solace in Brigg

The Yarborough Hunt, Tom Wood's pub in Brigg, has opened up a new room for those looking for quiet contemplation and solace after a busy day. The room, which was converted from an adjoining shop, has a restored range fireplace which will be ideal for chilly autumn and winter evenings.

Oldershaw open day

Oldershaw Brewery's annual pre-Christmas open day will take place on 13th December. Brewery tours and tastings will take place during the day and the brewery shop will have a wide range of Christmas gift ideas including bottle gift packs and merchandise. Oldershaw's festive ale Hollydaze (4.1% ABV), packed with high intensity citrus flavours and a lasting biscuity finish, will be available in 500ml bottles from mid-October.

NEWS FLASH

As we went to press it was announced The Dog and Bone pub on John Street in Lincoln has been named CAMRA East Midlands Pub of the Year.



A new campaign launched by CAMRA at the Great British Beer Festival hopes to see pub-goers lobby their MP, as the UK pub closure rate rises to a whopping 31 per week. The new "Pubs Matter" campaign calls on the Government to recognise that pubs matter and make a simple change to the law in England so a planning application is always required before a pub is demolished or converted into another use. Currently pubs can be demolished or converted to supermarkets, estate agents and a range of other uses without planning permission.

Tom Stainer, CAMRA Head of Communications, said, "Popular and profitable pubs are being left vulnerable by gaps in English planning legislation as pubs are increasingly being targeted by those wishing to take advantage of the absence of proper planning control. It is utterly perverse that developers are able to demolish or convert a pub into a convenience store or many other uses without any requirement to apply for planning permission. A pub is an entirely different proposition to a convenience store, estate agent or funeral directors and the planning system needs updating to reflect this fact. It is wrong that communities are left powerless when a popular local pub is threatened with demolition or conversion into a Tesco store."

For further information on the Pubs Matter campaign visit www.pubsmatter.org.uk

Horncastle Ales



Brewsters Kayleigh Dobson, Elizabeth Ellis and Alissa Moody in the brewery (Photo copyright: Baron Halpenny of LincsMag)

After nearly five years in the planning and construction, Old Nick's Tavern in Horncastle has launched its new microbrewery under the name of Horncastle Ales. Ross and Sally Ellis moved to Old Nick's Tavern in 2005 and soon turned the pub into the town's premier live music venue. Almost immediately, they recognised the potential

for a microbrewery to be installed within the premises, feeding the growing passion for traditional real ale.

The venture was given support through a £50,000 grant from East Lindsey District Council's Rural Development Fund, which aims to help local businesses diversify and grow. As well as brewing, Horncastle

IN BRIEF

Gold for Pheasantry

Pheasantry Brewery at East Markham has won a gold in CAMRA's East Midlands Champion Beer awards, judged at the Derby City Charter Beer Festival. Pheasantry Best Bitter (3.8% ABV), a smooth-tasting, copper-coloured beer, came top in the bitter category.

Awards for Batemans

Batemans, the Lincolnshire-based family brewer, has enjoyed a string of successes at key industry awards. At the Beer Bottlers Institute competition, they received gold for B Bock in the category for ales between 6.0% and 7.4% ABV, and silver for Black Pepper Ale in the packaging category. The success continued at this year's International Beer Challenge with a silver for Orange Barley beer, and bronze for both B Bock and Black Pepper Ale.

New Wetherspoon's in Cleethorpes

A new JD Wetherspoon's pub has opened in Cleethorpes. The Coliseum Picture Theatre, the building's name when it first opened as a cinema in 1914, is on the resort's High Street. The manager is Emma Keeley, who was previously in charge at the Joseph Morton in Louth and the Forum in Lincoln.

Ales also offer brewery tours and brew days.

The brewery is led by Elizabeth Ellis, daughter of Ross and Sally, who developed her skills and experience at Fulstow Brewery in Louth. She leads an all-girl team, with assistants Kayleigh Dobson and Alissa Moody. So far, they have produced four different ales, Damned Deceiver (3.8% ABV), Lilith's Lust (4.1% ABV), Satan's Envy (4.1% ABV) and Lucifer's Desire (4.8% ABV). These beers have started to go out to pubs within Lincolnshire and have received excellent reviews.

That's just champion!

Timothy Taylor's Boltmaker has been crowned Supreme Champion Beer of Britain at the Great British Beer Festival held in London's Olympia. Boltmaker (4% ABV) is a well-balanced Yorkshire bitter with a full measure of maltiness and hoppy aroma. Previously called Best Bitter, Boltmaker, was re-named in a 2012 competition to commemorate 60 years of Timothy Taylor's Landlord, which was named by a similar competition back in 1952.

A delighted head brewer, Peter Eells said, "This is really fantastic news. Landlord, our classic pale ale, has won this title on four previous occasions, and it is the

beer everyone associates with Timothy Taylor's. It's great that another of our beers, Boltmaker, has received the recognition we have always felt it deserves. It is the brewers' favourite beer, sells well in our own pubs and has started to be seen since the name change more often outside Yorkshire. Hopefully beer lovers across the country will now be able to appreciate its superb taste."

Although Boltmaker is rarely seen in Lincoln, local drinkers will be familiar with the runner-up. Oakham Citra (4.2% ABV) won gold in the golden ales category and silver overall.



Timothy Taylor's managing director, Charles Dent pulls a pint of Boltmaker. Head brewer, Peter Eells is on the left of the group.



New faces at the Thorold

Julie and Nick Mitchell have taken over the Thorold Arms at Harmston. The pub has been a regular in the Good Beer Guide and was CAMRA's East Midlands Pub of the Year in 2006 and 2007.

Having previously been Everards' tenants at the Old Black Horse in Houghton on the Hill, Leicestershire, Julie and Nick are excited by the new challenge. Julie can be found behind the bar, while Nick is in the kitchen producing the tasty meals. They have been

delighted with the warm welcome they have received from locals.

At the time of writing, they are still developing their policy on the ales to serve from the pub's four handpumps. However, they are hoping to have at least one local brew on at all times.

Previous owners of the Thorold, Julie Haycraft and Alison Welch, have left the trade.

Anna's Brief Encounter



Anna (fourth from the left) with fellow course members and brewers at the Brunswick Inn

Everards Brewery and Punch Taverns

have collaborated to give eight Punch landlords and landladies, including Anna of the Strugglers Inn, the chance to brew and brand their own beer. The Everards Gold Cask Ale Champion course was hosted at the Brunswick Inn brewpub in Derby.

Having been led through the brewing process by Everards head brewer, Graham Giblett, the team created their own recipe. Under the watchful eye of James Salmon, head brewer at the Brunswick, they produced Brief Encounter (4% ABV). The golden ale, brewed with Cascade, Summer, Fuggles and Goldings hops,

has citrus and peach notes with a hint of caramel.

Anna said, "As the course members only met each other on the day of the course, we decided that Brief Encounter was an appropriate name."

Brief Encounter will be exclusively available on Punch's Finest Cask guest ale programme which will run from October to November. The Finest Cask pubs in the Lincoln CAMRA branch area are the Strugglers Inn in Lincoln, the Black Bull in Welton, the Cherry Tree in Cherry Willingham, and the Mall in Woodhall Spa.



WHAT'S BREWING NATIONALLY

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

July

> CAMRA welcomed the government's announcement that it intends to crack down on pubcos that inflate tenants' rents and charge excessive prices for beer. A pubs adjudicator will also be set up to resolve disputes, under plans revealed in the Queen's Speech.

> The Fox and Goose in Hebden Bridge has become West Yorkshire's first community-owned pub. Having registered the pub as an Asset of Community Value, supporters have taken two years to raise the necessary funds to buy it.

> London Pride brewer Fuller, Smith & Turner announced that like-for-like sales at its managed pubs showed robust growth in the year ended March. Over the same period, Young's pub company saw pre-tax profits increase by 24%.

August

> CAMRA and think-tank the Local Government Information Unit have launched a report calling on councils in England to be the "last line of defence" to protect pubs. They have also called for more powers to be transferred to local councils from central government.

> Cyclops, the brewing industry body that produces tasting notes for cask ales, is placing greater emphasis on the colour of beer in its listings. The tasting notes will also include primary hops and malt, where this information has been supplied by the brewer.

> Pub group JD Wetherspoon reported that like-for-like sales

increased by 5.4% in the year to date (49 weeks to 6th July 2014). Total sales increased by 9.8% over the same period. Sales during the World Cup were slightly weaker.

September

> CAMRA's pop-up pub will again be a high-profile presence at the Conservative, Labour and Liberal Democrat party conferences this autumn. MPs, councillors and parliamentary candidates will be urged to safeguard community pubs, ahead of next year's general election.

> Around 500 breweries are holding an open day on 27th September as part of Cask Ale Week, which runs from 25th September to 5th October. During Cask Ale Week, Punch Taverns is offering CAMRA members a free pint of real ale, available in participating pubs across the country.

> A new CAMRA website is in development and is due to be rolled out over the next few months. Plans have been accelerated after the national site was targeted by hackers in July.

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 form on page 31 and get What's Brewing and Beer delivered free, plus a host of other membership benefits.

PINTS OF VIEW

A lively discussion was started on Twitter about whether food has a place in a real Ale pub.

On Facebook a Grimsby CAMRA member said "I do think food has a place in a real ale pub if both the food and the ale are kept well. Many a time I have had to leave a sterling pub simply as the range is great but I need a little bite of something more than a packet of crisps. At the same point I have been to pubs which promise and deliver the earth food wise but the beer has been a let-down."

We asked our Facebook friends and Twitter followers about various hot topics. Here's a selection of the replies.



And on Twitter:-

@**RicBaumber** - real ale pubs should serve pork scratchings that is all.

@**Dazmasterflash** - only if it's pork pies/pickled eggs/crisps or nuts. Pubs sell beer restaurants sell food. Simples.

@**lincolnpubgeek** - I'm on Team Bar Snacks... love what these guys do www.hailtothealemicropub.co.uk

Get involved in the conversation - Find Lincoln CAMRA ImpAle on Facebook. Follow us on Twitter @**ImpAleEditor** alternatively, you can email editor@lincolncamra.org.uk or write to ImpAle, 4 Squires Place, Nettleham, Lincoln, LN2 2WH

Lincoln CAMRA Members' News

Annual General Meeting

The branch AGM will be held in the Adam and Eve, Lindum Road, Lincoln on Thursday, 27th 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 2016 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 2015

By the time **ImpAle** hits the streets, we should know the East Midlands' Pub of the Year for 2014. However, we now need to start thinking about the Branch Pub of the Year for 2015. This time, we're having two awards, one for city pubs and one for country (ie. not in Lincoln) pubs. Each member is allowed one vote in each category, which can be made in person, by post, phone or e-mail up to 11th January 2015. A judging panel, selected at the AGM, will visit the three pubs in each category 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 Beer Festival

Once again, the Lincoln Beer Festival was a great success, thanks to all of you 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, 19th October at 8pm. Subsequently, meetings are monthly, and we are always happy to welcome new faces.

Adopt your local

Lots of work has been done to enter the details of all our branch pubs in CAMRA's on-line database, **WhatPub**. But, as with any database, the trick is to keep the information up to date. To achieve this, we'd like members across the branch area to adopt their local (or locals) and let us know when things change. We'd also ask you to enter scores for the pub on the National Beer Scoring System (or let us have the scores so we can enter them on your behalf) and, perhaps, encourage other local members to enter scores. Given that we have around 800 members in the branch, we're hoping that we can cover the majority of our pubs. To adopt your local, please e-mail contact@lincolncamra.org.uk or call Steve Renshaw on 01522 754458.



Members from Lincoln and Grantham enjoying a joint social in Newark

Branch Diary

October

- Sunday 5th Committee Meeting - Thorold Arms, Harmston - 8pm.
- Tuesday 7th Branch Meeting - Anglers, Saxilby - 8pm.
- Friday 10th Minibus Survey Trip.
- Sunday 19th Initial Beer Festival Planning Meeting - Morning Star, Lincoln - 8pm.

November

- Sunday 16th Committee Meeting - Lincoln Green, North Hykeham - 8pm.
- Thursday 29th Annual General Meeting - Adam and Eve, Lincoln - 8pm.
- Saturday 29th East Midlands Regional Meeting - Nottingham, noon.

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

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Find out more at;

Facebook: The Dog and Bone Drinking Club.

Twitter: @dogbonelincn

Web: www.dogandbonelincn.co.uk



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The Tempest



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Meet The Brewer

Newby Wyke

Wendy Margetts meets Robert from Newby Wyke brewery.

Robert March, head brewer at Newby Wyke, has a love affair with hops, this is what he tells me when we meet in back in August at the brewery in Grantham. I ask why? 'It's the smell' he replies 'the varieties available. I'm always researching new varieties'. Robert could probably talk for hours about hops, but is reticent to talk about himself preferring to let his beer do the talking. Robert has spent 18 years brewing, he used to work as a driver for Christian Salvesen, he had homebrewed beer and was interested in brewing but the love affair with hops started when he tried Oakham JHB. This beer inspired him to recreate his own version. 'JHB was my ideal hoppy beer' he tells me.

The beer that Robert recreated at home led to the eventual creation of Newby Wyke brewery. Initially brewing started in November 1998 in a converted garage at home, but when operations got a bigger a move to the current premises was made in August 2001. Robert brews a range of 3 permanent ales, all of which are award winning at CAMRA beer festivals and a range of seasonal and special ales – see box for details. He also brews a special series of beers with Oakham ales, the first of which is The Black Pig (4.3% abv) which is an oat malt stout.



Robert and Christine at the Brewery

Robert also spends time researching other beer styles and takes influence from his stays at a micro pub/hotel called Pegas when he stays in Brno in the Czech Republic. He brings home

bottled beers to try so he can attempt to understand what has gone into them and used this as an inspiration to attempt brews of his own. In fact the next German wheat beer Robert tries will be called Graf Spee (4.8 & abv) and is a dark wheat beer. Robert will be brewing with the Masher from Brno when he comes to visit on October 10th and they will be brewing an English IPA together.



Robert and the Masher



Monday Night Club in Brno

All of this is very well, but Robert also explains to me that running a brewery is hard work and the industry is particularly tough right now. Something CAMRA members are aware of and campaigning hard to help with. Robert and Christine explain that there a number of factors they believe make the brewing industry difficult. For a start raw materials used in brewing are always going up, the hops and malts used for brewing are not cheap if a quality end product is to be achieved and Robert will not compromise on taste and quality. The drinking culture has changed with pubs being open for longer and supermarkets offering alcohol at such a cheap price. Christine remembers years ago that town centre pubs would be busy early on Friday and Saturday evenings, they are now quieter until much later and she puts this down to the public drinking at home before going out, meaning they spend less in pubs.

Whilst Robert is no longer a CAMRA member, Christine is, but both of them express concern about CAMRA discounts in pubs, citing that pub landlord need to claw back this discount from somewhere else and not believing it to be fair to locals who may not be CAMRA members, but are loyal to a pub paying full price for a beer when a member can get a discounted drink on their first and possibly only visit to a pub. They appreciate times are hard for pubs as well, with many landlords being squeezed and some not even earning a living wage, they realise these issues combine to one big vicious circle that is hard to break.

It's not all doom and gloom though, with Newby Wyke ales doing very well in Grantham and Lincoln. They can be found at The Strugglers, The Jolly Brewer, Golden Eagle and Morning Star pubs in Lincoln and The Nobody Inn, The Beehive and The Chameleon in Grantham. They also supply some village pubs including The Plough at Horbling and Five Bells at Claypole. They can also be found in Wetherspoons pubs in Grantham and Lincoln.

What's in a Name?

How did the brewery get its name?

Newby Wyke (H111) was an old 178ft Hull steam trawler built for the West Dock Steam Fishing Company.

She was the last of the West Dock Wykes. All the ships were names after villages in the Bridlington and Scarborough area. Her funnel colour was black with a wide red band, The same colour as the casks used by Newby Wyke brewery. The ship was skippered by Robert's grandfather – hence the name of the brewery.

During the 1930's depression in the fishing industry some companies were sold and the Newby Wyke was allocated to Lord Line. As a result her funnel colours changed but her name stayed the same. She was eventually scrapped at Albert Drapers Victoria Dock slipway on April 26th 1975.



Newby Wyke Ship



Only colour picture of The Newby Wyke

The Ales
just a small selection of some of the beers brewed by Newby Wyke.



Chesapeake (5.5% abv)
A pale beer made with eight varieties of American hops, giving a tasty complex beer



Bear Island (4.6% abv)
A blonde beer brewed with four different types of high alpha acid hops to give a wonderfully mellow flavour, a hoppy aroma and a crisp dry aftertaste.



Orsino (4.0% abv)
A new yellow summer beer – very hoppy and fruity aroma. This beer has just been voted Castle Rock 'Beer of the Year 2014'




The Deep (5.4% abv)
Darker than the famous stout with a smooth liquorice flavour.





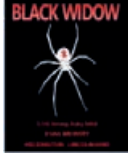



White Sea (5.2% abv)
A pale beer with grapefruit and citrus taste from the Chinook and Mount Hood hops used.

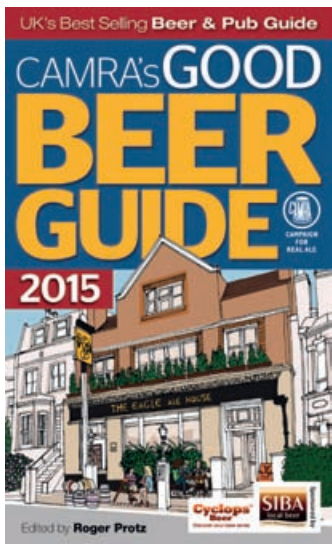
Contact: Newby Wyke Brewery, Unit 24, Limesquare Business Park, Alma Park Road, Grantham, NG31 9SN.
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Good Beer Guide 2015

In 1972, CAMRA produced the first ever detailed directory of real-ale pubs in Britain. Forty-two editions later and the Good Beer Guide is the UK's best-selling beer and pub guide, with tens of thousands of copies sold each year. There is also a highly-acclaimed smartphone app and an e-book edition.

Out of over 50,000 pubs in Britain, only 4,500 of the finest outlets for real ale have been included in the Good Beer Guide 2015. The way in which pubs are chosen is meticulous and unique. The entire 160,000 plus membership of CAMRA is involved, and those members who cannot attend regular meetings are invited to recommend pubs via email or branch websites. The quality of beer in each pub is checked regularly using a beer-scoring system. Special branch meetings are convened once a year where members vote on the final selection for the Guide.

The Good Beer Guide also includes a unique Breweries section which lists every brewery producing real ale in Britain. This year, well over 1,200 breweries of all shapes and sizes are featured.

Among the new entries in the Good Beer Guide 2015 are three village pubs, each within ten miles of Lincoln.

The Ivy, Wragby

Wragby lies halfway between Lincoln and Louth. Referred to as Waragebi in the Domesday Book, it developed as a staging centre and market town. These days it is a regular stopping-off point en route to the coast.



Dating back to the 17th century, The Ivy is a free house situated by the market place. The large bar area features original beams and a fireplace with log burner. A smaller side room is set for diners and the menu features local produce. Upstairs are six bed-and-breakfast rooms. The beer garden has a large decked area with an outside bar. The pub's crib team plays in the local

league, and weekly quiz nights are held. Black Sheep Bitter and Draught Bass are regulars on the bar, and two guest beers are usually available.

Carpenters Arms, Fiskerton

Fiskerton is a small village six miles east of Lincoln, close to the River Witham. The village attracted international archaeological attention when Iron Age artefacts were discovered buried in the peat of the surrounding fenland. During the Second World War, a Bomber Command airfield was built on agricultural land to the north of the village. It closed at the end of the war and the land was returned to agricultural use, but a memorial to the Lancaster crews can be found on the site.



The village free house has a spacious public bar which hosts pool, darts and crib teams. The smaller lounge has information and photos of RAF Fiskerton - the pub was a popular haunt of personnel from the wartime airfield. Award-winning food is served in the large dining area. To the rear is a patio and large, grassed beer garden. Batemans XB is a regular ale, and the four guests are generally golden or amber coloured. The pub is popular with walkers and cyclists using the nearby Water Railway riverside trail.

Tempest Arms, Coleby

The Tempest Arms began life around 1840 as a brew-house before becoming a licenced inn called the Brewers Arms. The current name was adopted in 1888 in deference to the Tempest family, owners of the Coleby Estate. The village sits on the edge of Lincoln Cliff seven miles south of the city, and the pub's terraced beer garden affords views over the farmlands of the Witham valley.



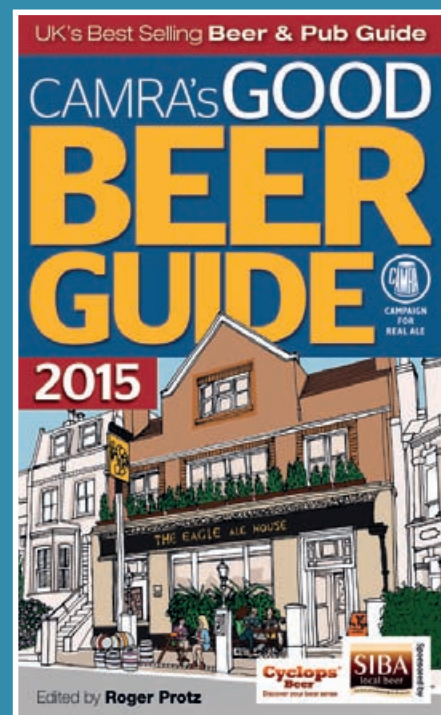
The Tempest is owned by Marstons but is run free of tie. Since taking over in March 2013, the current proprietors have worked hard to restore the pub's reputation for a friendly atmosphere, good ales and tasty food. There are 5 handpumps, with Greene King Abbot, Fullers ESB and Castle Rock Harvest Pale as regulars. It's definitely a place to rest if you're rambling on the Viking Way which passes through the village.

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A village with no Pub



Historic cottages in Nocton

Nocton was one of the villages we considered when we were looking to settle in the Lincoln area. Situated seven miles south-east of the city, Nocton is a leafy hamlet of traditional stone cottages with pantile roofing. There's a handsome church, a village green and ducks on the beck. A classic Lincolnshire village, you might say. But, apart from a small post office, there are no shops and, crucially, no pub.

"Ah", said I, "it's obviously become a dormitory village. I bet the village pub closed through lack of support - it's probably been converted into an up-market house. It happens a lot in these country villages." And with that, we moved on with our search.

In the years since then, I've passed the sign on the Sleaford road pointing towards Nocton but, with no pub there, I've had no reason to visit the village again. And then, earlier this year, we received an e-mail from Stuart York, vice-chairman of Nocton Club, asking us to let CAMRA members know about a St George's Beer Festival that they were holding.

As the Club didn't appear on our database, I did some Googling. One of the first things I found was the Wikipedia entry for Nocton which states that, "A local by-law does not allow Nocton a public house however Nocton Club provides a traditional pub setting within the Village Hall." There was clearly more to Nocton than I had assumed. And so my research began.

Nocton Hall

The history of the village is inextricably linked with Nocton Hall and the associated estate. The estate was established when William the Conqueror gave Nocton and 32 other Lincolnshire parishes to one of his followers. Over the centuries, the lords of the manor have built, extended and re-built the house in the historic grounds. The foundation stone for the last and grandest hall was laid in 1841.

Steve Renshaw visits Nocton Club and discovers some interesting history.

During the First World War, the house was used as a convalescent home for wounded American officers. In the Second World War, the Americans again used the house as a military hospital, after which it was taken over by the RAF and an extensive hospital was established in the grounds.

The RAF left in 1995 and the Hall was converted into a private residential home. However, this closed because of financial difficulties and the site remained undeveloped for years. In October 2004, the Hall was set ablaze by arsonists. The roof collapsed and the building was severely damaged, leaving only a shell today.

The Estate

The fenland of the Nocton Estate was drained in the 18th century and became prime agricultural land. In 1919, the Estate was purchased by prominent potato producer W Dennis and Sons. The company gradually took possession of the farms from the tenants and, within a few years, they were farming the Estate as a whole. Having bought track that had been used in France in the First World War, the company laid a two-foot gauge light railway, extending to about 30 miles over the Estate and connected to the main Lincoln to Sleaford line. (An engine and rolling stock from the Nocton potato railway have survived to this current day and can be seen at the Cleethorpes Light Railway.)

The Estate changed hands again in 1936 when it was bought by Frank Smith, founder of Smith's Potato Crisps. Two years later, to streamline their operations, Smiths opened a new crisp factory in Lincoln. Most of the cottages in the villages of Nocton and Dunston were owned by the Estate and occupied by workers. The company fostered a close bond between its business, the people who worked for it, and the community in which it existed. Social activities, including sports clubs, fetes, dances and staff dinners, were encouraged and supported. Particular attention was paid to the development of the social amenities and large halls, each with a club alcohol licence, were provided in Nocton and Dunston.

In the 1970, Smith's Foods Group Ltd went into liquidation and the process of selling off the Estate cottages for redevelopment started. Subsequently, many farm buildings in Nocton have been converted to dwellings, and spare ground has been used as building plots.

Nocton Club

Nocton Village Hall was opened in 1946 and, as previously mentioned; it incorporated a licensed social club. It was constructed of corrugated iron, like a large tin tabernacle. Many village organisations have used the hall for their activities, including the Women's Institute, a friendship club, a heritage group, a young men's club and the youth club.



Following the demise of Smith's Crisps, ownership of the village hall was transferred to the Parish Council. Unfortunately, the building burned down in January 1979. The insurance payout did not cover the rebuilding costs but the whole village got involved in fund-raising to make up the shortfall. Within two years, the current, brick-built hall, which includes the two-roomed social club bar, was constructed.

The late Len Woodhead's excellent little book, "A Lincolnshire Lad Looks Back: Nocton Estate - The Home of Smith's Crisps", contains some photographs of the opening night of the new social club. There are three keg taps visible on the bar serving Whitbread Trophy, Ansells Best and Heineken.

Over the intervening years, support for the club has ebbed and flowed. However, thanks to the efforts of an enthusiastic committee, it now appears to be the centre of community activities, as it was in the days of Smith's Crisps. Membership has been widened to include all residents of the parish, and the new logo, with "social" dropped from the name, reflects a break with the past.

Stuart York is the committee member responsible for the bar and, when you chat to him, you are immediately struck by his passion for the village community and for real ale. There are now two handpumps on the bar, one of which always has a local brew. And they're keen to put on special events for the locals. In the past few months they've had a chocolate tasting night, a barbecue, mussels and chips night and a fun dog show.



Barman Martin Doughty pulls a pint.

The bar is open for members on four evenings a week but they welcome non-members on Sundays from noon to 5 pm. So, if you fancy a Sunday stroll in beautiful countryside with a pint of real ale at the end of it, you should try Nocton.

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Gone for a Burton

Steve Renshaw talks about some of the history behind The National Brewery Centre.

Having read about Draught Bass in Greg Richards' column last month, I decided it was time for a visit to the National Brewery Centre in Burton upon Trent. This was formerly the Bass Museum and it provides a fascinating insight into how Burton became the brewing capital of Britain.

The Staffordshire town has over one thousand years of brewing history. From the earliest times, the water from the wells in and around Burton was recognised as being ideal for brewing. The sulphate-rich water brings out the hoppy flavours and helps the beer to clear. Brewers across the world "Burtonise" their water by adding sulphates, often in the form of gypsum, to produce pale ales and bitters.

By the mid-18th century brewing had become a significant industry in Burton but expansion was limited by poor transport links. This changed in 1699 when Parliament passed The Trent Navigation Act. This resulted in Burton becoming the centre of one of Britain's largest canal networks.

By the 1860s, Burton had become "Beeropolis". The centre of the town was full of breweries and was criss-crossed by railway tracks linking them to the main lines. Over half the men in Burton worked in the brewing industry.

In the early 20th century, there was a slump in beer sales which caused many breweries to fail. This was exacerbated by anti-drinking attitudes during the First World War. The number of breweries in Burton shrank from 20 in 1900 to 8 in 1928. A further process of mergers and buy-outs resulted in three main breweries remaining by 1980: Bass, Ind Coope and Marston's.

By this time, Bass had merged with Charrington United Breweries to become Bass Charrington, the UK's largest brewing company.



In 2000, the brewing operations of the company were bought by Interbrew, which is now the global megabrewer Anheuser-Busch InBev). The UK Competition Commission was concerned about the monopoly implications arising from the deal, and instructed Interbrew to dispose of the brewery and certain brands (Carling and Worthington) to Coors (now Molson Coors Brewing Company). However, Interbrew retained the rights to the Bass Pale Ale brand. Draught Bass has been brewed under contract by Marston's for AB-InBev since 2005.



The Bass Museum had opened in 1977 and, in 2001, Coors took it over. However, in 2008, they pulled the funding and the museum was closed for 18 months. A campaign was mounted to save the museum which included a protest march through the town. Stung by the bad publicity, executives from Coors flew to Britain to sort out the problem, and an agreement was struck with Planning Solutions Limited to take over the running of the site. Planning Solutions manage a number of visitor attractions, including the nearby Conkers adventure park.

These days, Burton is a little down-at-heel, but it is still home to Britain's biggest brewery. The giant steel tanks of the Molson Coors' site dominate the town's skyline. Formerly the Worthington's brewery, it produces Carling, Coors Light and Cobra, among other brands. Marston's is the only other large brewer in the town. However, there are four small breweries: Burton Bridge, Burton Old Cottage, Tower and Gates Burton Brewery.

And what about the beer? My visit to the Brewery Centre finished in the Brewery Tap Bar where I tried Reservoir Premium (4.6% ABV) from Gates. It's a full-bodied, amber bitter with a good balance of malt and hops. A classic Burton brew!

Find out what's happening in local pubs at our revamped website www.lincolncamra.org.uk

National Brewery Centre

Day out in review

Steve has talked about the history behind The National Brewery Centre, but is it worth a visit? Wendy Margetts went to find out.

Being a CAMRA member, having an interest in beer and on the recommendation of friends, we decided to spend a day visiting The National Brewery Centre at Burton on Trent. Arriving in Burton by train and walking towards the museum allowed us to see how big brewing still is in the town. We walked past the large steel tanks that Steve mentioned still dominate the town.

Entrance to the museum is £8.95 for adults and this includes a guided tour and beer tasting vouchers. We paid our fee and whilst we waited for our tour to start took a little look around. The museum is home to many vintage vehicles, a Robey steam engine and two Shire horses, which pull the drays on select days. We took a wonder around the outbuildings and made ourselves acquainted with the horses.

We then wandered back for our guided tour which concentrates on the social history of brewing. Our guide explained how large the brewing industry was in the late 1800's to early 1900's in Burton. Work that nowadays is controlled by computers was all done by hand and a large workforce was employed to carry this out. During the malting season, when the malts used for brewing were germinated in large malting houses, a large influx of workers came from Norfolk known locally as 'Norkies'. These men would have finished the harvest back home and were specifically employed to turn malts in the hot malting houses. These men worked 7 days a week, and were paid at the end of the season. Before they returned home they would purchase a tailored suit from a local outfitter and a 'Norkie teapot' for their mother or wife.



The social history of brewing was one of the most fascinating insights of the tour. The breweries were self-sufficient in that they employed people to do work in all the parts of the brewing and pub industry. So there were Coopers making casks, Drayman to deliver beer, artists to create pub signs, administrators, wheelwrights, joiners, engineers, watchmen and even their own fire brigades. The fact that a whole town and whole generations of families could be employed in one business is fascinating, but sad that this no longer exists.

Our guide also proudly showed off the Robey steam engine to us, especially as he learnt that we had travelled from Lincoln. The steam engines had been made in Lincoln by Robey and Co Ltd. and were used in Sleaford Maltings until they were closed in 1959. The engine still works and runs on special days at the museum when enthusiasts gather to watch.

The museum contain some old pub memorabilia and even has re-created an old pub interior with all of the pub games played that are rarely seen now. The dartboard was noticeably different from previous I'd seen and our guide explained this was a Burton dartboard. He could remember playing this when he first started drinking. The board looks like a regular board but has no trebles or outer bull, but has two boxes outside of the main board - either side at the top that score 25 points.

Our tour ended conveniently in The Brewery Tap the museums own pub. We settled down to use our vouchers and have a spot of lunch.

The Brewery Centre shows how much has changed in the brewing industry and is a fascinating insight into the people who worked in it.

Pic credits - Norkie teapot <http://www.bbc.co.uk/ahistoryoftheworld/objects/y7DRNK6GQymN46YDMFUkAA>
Vintage bottle car - <http://www.brewerytour.org.uk/>
Robey steam engine - <http://www.stationarysteamengines.co.uk/tiscali/The%20National%20Brewery%20Centre.htm>



Advertisement for Dambusters Inn, Scampton Village, LN1 2SD. The ad features a photograph of the inn building and a vintage car. Text includes: "DAMBUSTERS INN", "Scampton Village, LN1 2SD", "01522 731333", "5 Real Ales, Handpulled Cider & Perry always available", "Traditional Pub Games Bar Billiards - Shove Ha'Penny", "Locally Sourced Food & Beer", "Dambuster Memorabilia", "Good Pub Guide 2014". There are also several award logos.

Advertisement for The Countryman Ingoldmells, Leila Cottage Brewery. The ad features a photograph of the brewery building and several award logos. Text includes: "THE COUNTRYMAN INGOLDMELLS", "HOME OF", "LEILA COTTAGE BREWERY", "www.countryman-ingoldmells.co.uk", "Tel: 01754 872268", "The Countryman, Chapel Road, Ingoldmells, Skegness. PE25 1ND".

Old Ale Tales

Our resident historian Steve Richardson takes us back in time.

For this delve into the archives, we include two lost inns from the top and lower ends of Lincoln High Street.

The Flying Horse Inn, 247 High Street:

This finely-posed view from 1895 looks west across the High Street above Corporation Street. The third building on the left is the Flying Horse Inn, bearing the owners name "W. Barker". The earliest records for the Flying Horse date to around 1806. To the left of the inn, at 246 High Street, is the butcher's shop of "Sewell & Richardson", whilst at 245 a proud-looking owner stands outside the watchmakers shop. In his window, a sign proclaims "Clock Makers to Her Majesty's Government". Just out of frame to the far right at 251 High Street was the Monson Arms Hotel (I believe that building is now occupied by the Crust Restaurant). By 1899, trade directories no longer list the Flying Horse, indeed it is looking rather rundown in this photograph. The area shown is now occupied by buildings from the 1960's, including a Tesco Express and Eqvvs menswear.



The Reindeer Inn, 8 High Street (then and now):

Our earlier photo of the Reindeer Inn shows it in "Hall's Ely Ales" livery, and was probably taken around 1910. It appears to show a christening party about to depart the inn. Up to 1905, the Reindeer was the jewel in the crown of Lincoln's Dawber & Co. Brewery. When the Dawber estate was valued and wound up in 1905, the Reindeer was listed



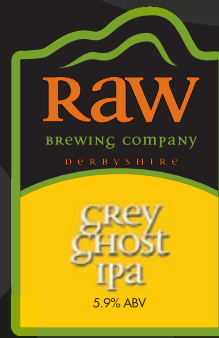
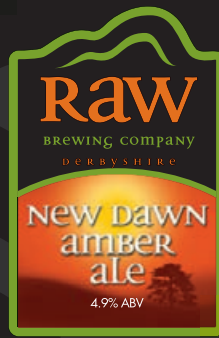
as having their highest annual rent of £60. By comparison, the Cross Keys, Union Road – now The Victoria – only



had an annual rent of £16. In the 1790s, a hunt pack of hounds was kept at the Reindeer, and the inn included extensive stabling and bullock yards. The Reindeer had one of Lincoln's longest-running licences, and as the modern view shows was extensively enlarged during the last century. Parts of the older stone structures can still be seen behind the current building. Sadly the pub fell into decline and closed in 2011.

Thanks to Lincolnshire County Council, Lincoln Central Library, Local Studies Collection for permission to print these photographs.

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Bottled Beer Review

Farm Hands Bitter and Barrel Organ Blues

Richard Banks from The Real Ale Store in Newark reviews some bottled beer from Wentwell Brewery.

Wentwell Brewery is a small, independent micro-brewery located in Derby, specialising in traditional style ales. The brewery was established in 2011 and has since gone from strength to strength brewing a fine range of ales. As well as a fine range of bottled beers the beers can always be found in cask at the Little Chester Ale House – Derby's first micro pub and well worth seeking out if you are in the area.

George currently bottles around a dozen different beers ranging from Jeremiah Mild at 3.3% through a selection of Pale Ales, Bitters and Golden Ales up to Judge's Verdict – a 6.1% Strong Ale. Two beers worth mentioning are Tavern Mild which is a 5.4% dark mild and Justice for Gingers a light bitter infused with ginger. At the time of writing there is also a Justice for Gingers with added chillies in the pipeline!

Two of the more traditional beers in the range are Farm Hand's Bitter and Barrel Organ Blues. Farm Hand's is a 4.1% rich copper coloured bitter with a good frothy white head, aromas are of malt, fruit and lightly hoppy. This bitter has nice smooth flavours and a good rounded bitterness. It is medium to full bodied with malt flavours to the fore with a touch of fruit. The beer is named in honour of the Head Brewer's father who is the Farm Hand in the photograph on the label.

Barrel Organ Blues is slightly stronger at 4.5%, it is golden brown in colour with a malty aroma and slightly fruity with a frothy white head. This is a good full bodied beer with nicely balanced flavours. This is a cracking session beer. Keeping with the theme of naming beers in honour of family members this beer is named in honour of the Brewer's Grandfather who is the Organ Grinder in the photograph on the bottle label.

Overall the Wentwell range of beers are well worth seeking out if you like your traditional ales.

Check out the range of bottled beers and ciders available to order at www.therealalestore.com



Recimpe

Darker Side of the Soup with rustic croutons

As autumn approaches, here is an easy-to-make soup which is full of flavour and perfect for the time of year. It uses a lovely dark beer from our friend, Phil Troop, at Grafters Brewery in Willingham-by-Stow.

Ingredients

To serve 4 people you will need:

- 25g butter
- 2 tsps rapeseed oil, plus 1 tbsp for the croutons
- 4/5 small onions, thinly sliced
- 1 crushed clove of garlic
- 2 tsps flour
- 200ml Grafters Darker Side of the Moon, or a similar dark beer
- 800ml beef stock
- Dash of Henderson's Relish
- 1 half ciabatta
- 50g Cote Hill Red, or similar, full-flavoured firm cheese.

Instructions

For the croutons, take the half ciabatta, slice it thickly and cut into chunks. Put the chunks in a bowl with a tablespoon of rapeseed oil and stir to coat them. Spread them on a baking sheet and put them in a pre-heated oven 190o C, Fan 180o C, Gas 5, for ten minutes. Leave on the tray to cool.

In a large, heavy-based pan, melt the oil and butter. Add the garlic and onions. On a very low heat 'sweat' the onions and garlic until they are soft and golden, about 20-25 mins. Turn up the heat to medium and cook, stirring, for a further 10 minutes or so until the onions turn brown. Remove the pan from the heat, stir in the flour, add the beer and then bring to a gentle simmer. Add the stock, bring it back to simmering point and season to taste. Put in a few drops of Henderson's Relish, or use Worcestershire sauce if preferred.

To Serve

Fill a bowl with soup, put a handful of croutons on top then sprinkle with the grated cheese. Serve immediately.



TravALE

Heading to the south east of our branch area in this edition of TravAle, Ashley Sewell cycled to the pretty village of Woodhall Spa. Ashley cycled along the Water Rail Way, a route that follows the River Witham south of the city following the old Lincoln to Boston Railway line. More information can be found on the Sustrans website www.sustrans.org.uk

Petwood Hotel

As our small group had approached Woodhall Spa from the north, we first arrive at the Petwood Hotel, which on first impressions was stunning. The Petwood is Tudor style Country Hotel with acres of beautiful gardens and a long driveway to reception. Wandering through the hallways, we found the Terrace Bar, where 3 hand pumps came into view. Since the hotel was once home to the famous 617 Dambusters squadron, I opted for a Thwaites Lancaster Bomber, which really hit the target!



Abbey Lodge

South of Woodhall Spa, this pub has an old style coach inn look to it, no modern lights or signs. When you enter, you feel straight away that the pub is food led, as nearly all tables were set with cutlery and serviettes. Many pewter tankards hung over the bar. Large blackboards displayed good value home cooked meals, but we only had time for a beer. Choosing between Horncastle Ales – Angel of Light and Old Speckled Hen was a no-brainer for me. New local brewery it was, and very refreshing it was too.



Inn At Woodhall Spa – 617 Pub

Getting on the bikes and heading to village centre, we locked up and walked to the Inn just set off the Broadway. Another large grand pub, which had recently had a £2 million make over!

We didn't read the large blue sign and went through front door into the restaurant area and not the bar. This was around the back of the building. Walking through corridors to find the pub we passed pictures of planes and some wooden propellers. Two Batemans ales and a real cider waited at the bar; The Batemans Dambuster was a new beer to us all. We all chose this, ordered some lovely warm sandwiches and relaxed and enjoyed.





The Mall

Climbing up the steps of this large pub, turning left into the bar area, it hits you straight away that this is the locals pub where people come to drink and talk, not eat or take the family out. Just conversations and laughs in her. There are four ales to choose from: - Batemans XB, Directors and Timothy Taylors Landlord plus a guest beer. Choosing the Landlord, I quickly realised that the beer was not good, and questioned the bar staff about this. With an apology, she said that she would investigate the Cask and bring me a fresh pint over. A couple of minutes later, I had a much nicer pint of Landlord brought over, restoring my faith in beer again.

Railway Inn

Back on the bikes, and a short cycle west to the Railway Inn near Kirkstead Bridge, and the cycle track back home. I was hoping we had saved the best until last as the cycle to Lincoln was nearing. This Batemans pub looked like my kind of a pub. Wooden furnishings, open fire, pub games and clean, oh and 4 Batemans beers to choose from. I choose the XXXB, which was delightful. I couldn't help but think about how this pub was once next to the railway station which closed in 1970, and I could only dream of the easy train ride home to Lincoln Central, instead of my two wheeled friend!

Also in the Area

Village Limits

Just outside Woodhall Spa and slightly north of the Petwood Hotel, this restaurant/hotel has a bar with 1-2 ales, usually Batemans or Tom Woods. Phone to check opening times as website was incorrect.

Smarties Bar

Small bar on Broadway in the centre of Woodhall Spa. Trendy looking place but no real ale on when visiting, so disappointing as I had been looking forward to the visit. A Green King pump clip had been turned around on the only hand pump.

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Quiz

This issue we have pictures of bars from pubs within our branch area. Use the cryptic clue to help you guess the name of the pub. There is a beery prize for the winner.

Clue 1

This cockney is on the phone here.



Clue 2

No Crimean siege here!



Clue 3

Prospero and Miranda loved our cover.



Clue 4

The horse and hounds are air born.



Clue 5

Cheerful man happy with his own beer.



Clue 6

Cats and dogs all over the forest and hotel.



Clue 7

A big cat is wearing the crown.



Clue 8

A place where pigeons and doves may reside.



Please send your answers along with your name and contact details to editor@lincolncamra.org.uk or by post to **ImpAle** Quiz Issue 3 September 2014, 4 Squires Place, Nettleham, Lincoln, LN2 2WH. The closing date is 31st January 2015 and the editor's decision is final. The winner will be announced in the next issue.

The answer to the wordsearch in the May Issue of **ImpAle** was Brewery. The winner was Mrs Margaret Brown from Dunham on Trent. Congratulations!

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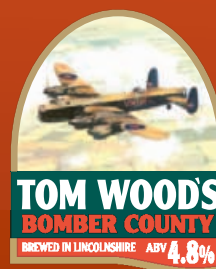
BEST BITTER ABV 3.5

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



BOMBER COUNTY ABV 4.8

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



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.

