

The multi-award winning

Nottingham

Drinker



Campaign
for
Real Ale

ND 169 - Spring 2024

Spyke Golding Winner and a Fantastic Festival



ALSO INSIDE THIS ISSUE...

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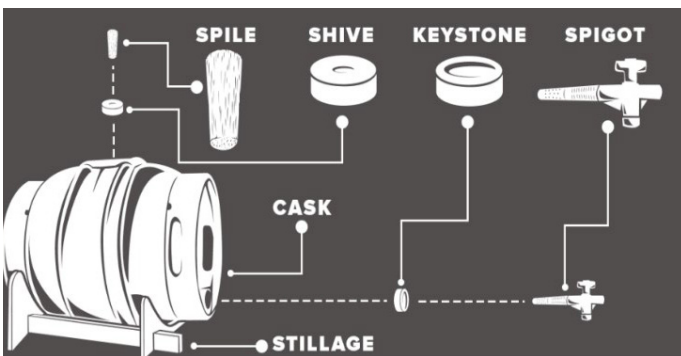


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bluemonkeybrewery.com**

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Why our yeast needs to be locked up

You might well wonder why we lock away our yeast. Until you learn how important it is to the flavour of our beer. We use our own unique strain called, appropriately, *Taylor's Taste*. The properties of this particular yeast are vital to giving Landlord its deep and complex yet crisp and clean flavour. It's so valuable to us that every year two samples of Taylor's Taste are carefully transported to separate secret locations and stored securely under lock and key, just in case the precious yeast here at the brewery is ever compromised or damaged. It might seem over cautious, but it's *all for that taste of Taylor's*.

All for that taste of Taylor's



UP FRONT

Danielle Jeffery writes...



I hope everyone has had a fantastic start to the year! Our Stout and Porter Stroll was throughout January and a big thank you to those who supported the stroll and the Pubs during the quietest time of the year. I am in fact having a pint of Maggies' delectable Cherry Raven Stout in my local whilst writing this!

I would like to express that my email is always open nottinghamdrinker@nottinghamcamra.org and if there is anything you would like to see in future issues or want to contribute an article, feel free to email me. What is it you love about the pub? It would be great to hear your thoughts.

Keep supporting our pubs and local breweries, and enjoy the Mild Trail in May!

Cheers

News Round Up

From around the branch area

SALUTE TO A REVITALISED SALUTATION

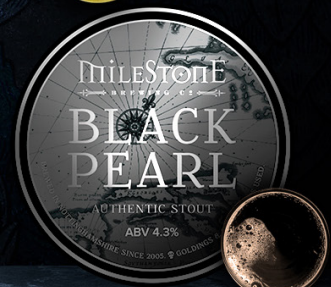
Sited almost at the far end of Main Street in Keyworth, the cream painted Salutation reopened late last September following major improvements and a complete refurbishment, which has also seen the recent addition of a nicely appointed, paved beer garden. Believed to date back as far as the 17th century, thus making it Keyworth's oldest pub, the comfortably furnished interior opens up around a central, island bar counter and features polished wood floors, which pair well with the smart, dark blue and grey décor. However, shelving partitions have also been used to good effect in order to create more intimate drinking and dining spaces, while a bank of three handpumps offers a choice of regularly changing cask ales: Marston's Pedigree, Castle Rock Harvest Pale and Exmoor Gold on the occasion of this visit. Light lunches are served throughout the week and their tempting tapas menu, served from Wednesday to Saturday until 9.00pm has proved to be particularly popular as, indeed, have their generous Sunday lunches. Given that there is a Keyworth Connection bus stop not far away, plus a spacious car park to the rear of the premises, there is every reason to give this very welcome Keyworth revival a visit.



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Taming of the Shrewsbury pubs

For those visiting Shropshire town of Shrewsbury, Steve Rogerson recommends some places to enjoy a few beers

As I am a fan of Shrewsbury Town FC since the late 1960s and a season-ticker holder, despite living in Nottingham for nearly twenty years, my travels regularly take me back to this pleasant county town in a kink on the River Severn. The town centre is a hill, so if you are exploring, make sure your calf muscles are in good working order and, if you do fancy a drink, a good starting point is the Tap & Can at 13 Castle Gates just outside Shrewsbury railway station.

This is one of the town's modern pubs with a mix of craft keg and real ale. The one room bar has plenty of seating, including at the bar, which serves up to four real ales and ten craft keg beers, and an impressive range of cans and bottles. The keg craft range usually has German and Czech options,

You can buy pub T-shirts behind the bar, and they have a naughty corner; I didn't ask.



The bar at the Nag's Head

In the days when the Shrews played their home games at the Gay Meadow just over the English Bridge, my regular pre-match drink was at the Nag's Head on Wyle Cop; I could finish my drink at a quarter to three and still make a three o'clock kick off. These days with the ground well out of town, a pint in the Nag's has to end a lot earlier, but I still pay it a visit. This is an old-fashioned pub with four or five real ales. If you a feeling peckish, order one of their pork pies, a meal in itself. There are two rooms, with a beer yard out the back.



House of Grain on Wyle Cop

Just a little further down Wyle Cop on the other side of the road is the House of Grain. This is a modern pub with two real ales, usually from local breweries, and a range of craft keg beers in which Nottingham's Neon Raptor often features. This is another two-room bar, but the other room is upstairs. There is also some outside seating. As well as bar snacks, locally sourced pies are on offer.

And a bit further up Wyle Cop is the Henry Tudor House, a multi-room pub with lots of nooks and crannies, and home to Joules Brewery from nearby Market Drayton. There are five real ales on hand pump plus a small craft keg range. As well as all the rooms downstairs, there are a couple of extra rooms upstairs, so have fun exploring.



Henry Tudor House is home to Joules Brewery

No trip to Shrewsbury would be complete without a visit to the Salopian on Smithfield Road near the river.

There are up to five real ales in a bar that is popular with sports fans with multiple large screens. A large room at the back sometimes has a DJ and there is occasional live music. There is some seating at the front.

A walk up the rather short Swan Hill is a good plan for two very nice town-centre pubs. The Coach & Horses is a traditional inn with a public bar at the front and a large bar at the back. There are up to five real ales.

A few doors away is the Admiral Benbow. This is a one-room pub with a beer yard at the back. It has five real ales and, for those who like Belgian beers, an impressive bottled range. Ask to see the beer menu; you won't be disappointed.

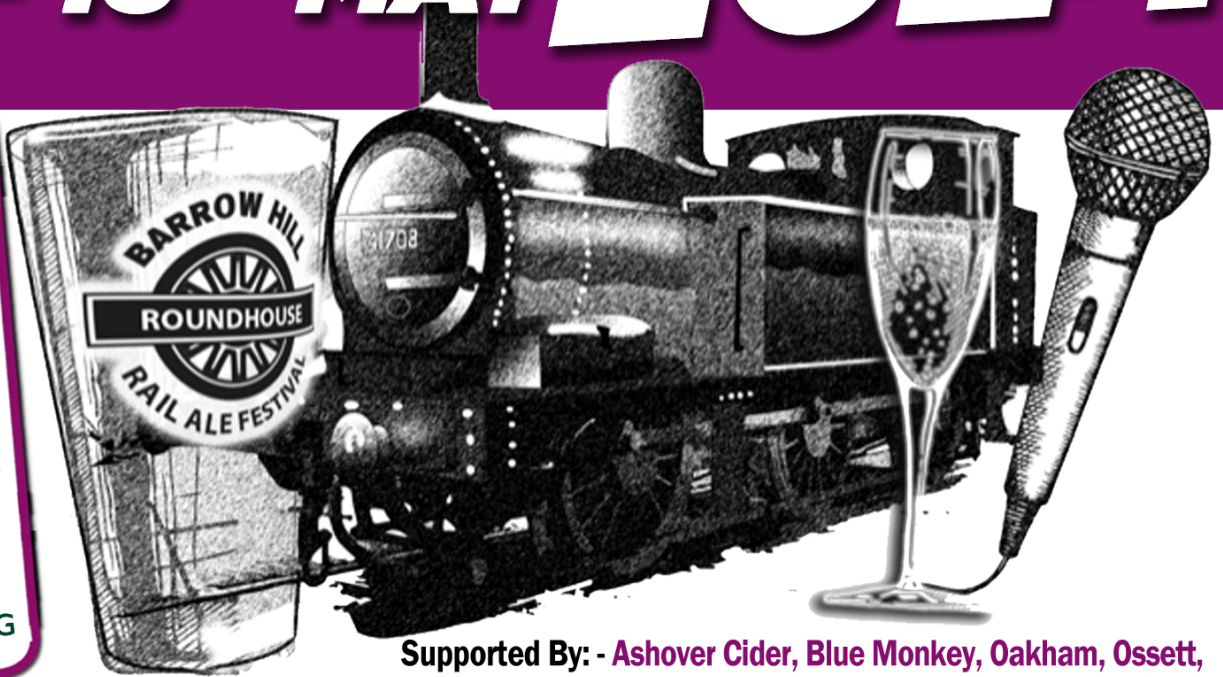
So that is a whistle stop visit round Shrewsbury. There are plenty more pubs to find and, if you do decide to make the long walk out of town down to the New Meadow to see Shrewsbury Town FC at their current home, pop into the Rad Beer micropub on the way.



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Brewery Focus

The Grumpy Fish Brew Co.

Editor of the Nottingham Drinker, Danielle spoke to Simon Wisher, owner and brewer at an up and coming local brewery, The Grumpy Fish Brew Co.



Simon has been home brewing for a number of years, using malt kits in the kitchen.

In 2020 Simon heard of the local brewing community space and brewing club in Daybrook, Nottingham called 'Place to brew' contacted them and was lucky enough to get in touch with James Peters (of Magpie and Mardy Bum) who became a good friend giving advice to move to all grain brewing. After purchasing an all in one system, then upgrading once confidence and a flair for brewing took a hold! 'I started to think I feel really comfortable doing this, maybe it's something I could take to the next level' Simon told the Nottingham Drinker.

Through Place to Brew, Simon was told of the yearly home brewing competition 'hop idol'. Amongst many prizes for the winners, a chance to brew with a local brewery was one

of them. Simon entered, and although he didn't win, he came 2nd, thus winning the chance for a brew day with Blue Monkey Brewery! A 5am start for Brewer Kier Allen and Simon at the Blue Monkey Brewery and he describes that this day as 'making me want to start my own brewery even more'.

The Grumpy Fish Brew Co Ltd was born. And it's home is a 400 Litre Brew Kit, with four 400 Litre Fermenters in the Garage of Mr Wisher!

Simon told us that 'The name Grumpy Fish comes from me being Grumpy (most of the time). If you know me then you know why I'm called this. The Fish bit comes from the wife calling me Fish Face due to my terrible memory, again if you know me you know this is also very true!'

Pale ales are a favourite style at The Grumpy Fish Brew Co, with the core beers being as such. The Flagship beer is 4B's, a 4.2% pale full of citrus notes and grapefruit. Named in honour of Simon's wife and has been available in the Lincolnshire Poacher. The next planned beer is to called JT's, after Simon's daughter, a west coast pale ale that'll be available in cask.

2024 is looking like an exciting year for this brewery, with another collaboration brew planned with Magpie Brewery, an upgrade on fermentors, and the hope that Grumpy Fish Brew Co will be available at local beer festivals.

Signing off with Simon saying '...it's taken off far better than I could have ever of imagined.

There are many people to thank for where I am so far - way too many to mention. But they know who they are and i thank them all from the bottom of my heart.' The Nottingham Drinker wishes the best of luck for the future for The Grumpy Fish Brew Co, and we hope to see them on a local bar or a festival soon!



Lenton Lane can't 'Escape' a win at the Hucknall Beer Festival

Editor Danielle, caught up with Jack at Lenton Lane after their win at the festival



The Hucknall Beer and Cider Festival was back again at the beginning of February for another year of great beer for a great fundraising cause. The Festival is held at the John Godber Centre, named after the Rev Canon John Godber, and is a hub in the heart of Hucknall, serving the community since its opening in 1906. It provides a much needed space for all manner of activities, groups, classes and events. The Beer Festival, along with the support of Nottingham CAMRA raises money which is reinvested into the centre to ensure that it continues to support the community. With over 100 Beers and Cider to try there is plenty of choice for all drinkers.



The Festival hosts the 'Spyke Golding Challenge', a beer competition especially for Nottingham brewers for the best new beer. These beers will be sold exclusively at the festival before being available in local pubs. 11 entries were made, with a variety of styles from a Blood Orange IPA, Export Porter, Dunkleweizen and a Chocolate Stout. The style, name, ABV and brewers tasting notes are given, but not the Brewery Name. Every one that attends is invited to judge the beers based on how close the brewer has met the tasting notes, and 'would you buy this in a pub'? Editor, Danielle spoke to Jack Winter at Lenton Lane, after their win with 'Escape', a 5% American IPA.

"We're absolutely delighted with the win, it seems like a lifetime ago that 200 Not Out won the award in 2020! Escape was a beer we had a good feeling about when we packaged it a couple of weeks back.

The initial idea was actually Ant's from Adventure Beer Company, he wanted to brew something with a lot of tropical flavours and fruity notes and I think we certainly managed to

hit the brief. We used fresh Idaho-7, Sabro & Nectarone hops in the fermenter for peach and stone fruit flavours that lasted throughout with a low bitterness for a really smooth drinking experience. The name itself was actually taken from the song by Rupert Holmes as we wanted to create a beer that had the tropical and fruity Pina Colada vibes - something that we had in mind when choosing the hops mentioned.



Escape is being rolled out now and will be available in a wide range of pubs in Nottingham, Derby & the surrounding areas so make sure you keep an eye out for it. Bottles and mini-kegs will also be available from our webshop in the coming weeks.'



CAMRA LOCALE PUB OF THE YEAR 2024 AREA 1 FINALISTS

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- Sunday club £3 pints Real ales and open mic
- Happy hour 4-6 Mon-Fri £3 pints Real Ale
- Frequent Live music * please check 

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Update for the Nottingham Cider Pub of the Year

During January, nominations for our Branch Cider Pub of the Year came in, with the judging running through February and the early part of March. Last year the competition was really close, with very little separating the top 4 pubs. And this year? Hopefully we will once again be reminded of how many great cider pubs we have in this area.

Many parts of the country would be delighted to have any one of the pubs that are nominated in our branch! Look out for the results in the next issue of Nottingham Drinker, and why not go out and visit them - not only the winner, but all the pubs nominated, to try their ciders for yourself?

A Guide to what is "Real Cider" (and what is not!)

The term "real ale" is well known and understood, but what about "real cider"?

CAMRA's definition of real cider is that it is made from juice freshly pressed from apples (or pears for perry), does not use concentrates, and has no artificial flavourings added subsequently.

Many of the traditional-style ciders meet this definition, but not all.

Some very well-known ones, which may be served from boxes and look like they should be "real" are not - why not?

Use of concentrates :-

- Weston's (makers of Old Rosie and Rosie's Pig)
- Gwynt Y Ddraig (makers of Black Dragon)

Addition of flavourings :-

- Lilley's (rhubarb, mango, etc)

On the WhatPub website, and in the Good Beer Guide, a pub which serves a traditional-style cider often has the "real cider available" box ticked, but CAMRA are now asking branches to ensure this is only ticked if the cider meets the definition of real cider.

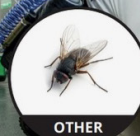
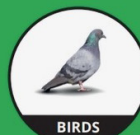
Likewise, in the Cider Pub of the Year competition, CAMRA are encouraging the judges to check whether the ciders sold count as real cider.

If you are interested, the full list of cider makers which meet the definition of "real cider" is available online at producers.camra.org.uk. Of course, new makers are always starting up, so there may be some who make real cider but have not yet made it onto the list.

For more information on East Midlands producers, or any questions or advice on stocking real cider, feel free to contact your local Nottingham branch Cider Officer.

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Almost midway between Nottingham and Loughborough, East Leake is a sizeable dormitory village supporting four pubs, the most easterly of which is The Bull's Head, an imposing redbrick and white painted affair recently acquired by Chilled Pubs, a small chain of upmarket, food led establishments centred on the East Midlands. Major improvements have incorporated a much expanded car-park, an impressive beer garden, a marquee extension to the ground floor seating area, an upstairs restaurant and a complete refurbishment in exaggerated, 'olde worlde' style, including their signature, artificial, pink blossom trees. Meanwhile, the choice of only national real ales: Marston's Pedigree, Fuller's London Pride, Dark Star Hophead and St Austell Tribute is a little disappointing given the group's focus on this part of the world. It would be nice to think that one or two of our excellent, regional cask beers might one day be added to their offering.

The menu exhibits a distinctly Asian influence, with starters comprising a choice of assorted stuffed bao buns or small and inventive, kebab-like yakitori sticks, along with the suggestion that two or three would make for an ideal serving. I decide to kick off with a couple of the diminutive sticks: lamb kofta with mint yoghurt (£3) and sirloin steak with wasabi mayo, pickled ginger and black sesame seeds (£5). The kofta is nicely charred at the edges, beautifully spiced and complemented perfectly by the tangy yoghurt, while the mini steak is melt-in-the-mouth tender, the mayo maybe a tad too mild, but not so the punchy, crunchy ginger, which adds welcome texture to the dish. It's a great start and certainly bodes well for what is to come.



Having discovered how good my beef starter was, I am very tempted to capitalise on this and order one of their Robata

flame grilled, 10oz steaks, which come with 'real' chips, grilled tomato, roasted field mushroom, half a confit garlic bulb and crispy, beer battered onion rings (sirloin £26; rib-eye £25), but in the end I decide to continue with the oriental theme and request the chicken and prawn yakisoba (£14). Presented in a shallow black bowl, this comprises nicely cooked soba noodles bathed in a spicy Korean sauce, al dente sliced mixed peppers, Spanish and spring onions, sesame seeds, more pickled ginger and thinly sliced red chillies. Generous chunks of tender chicken are balanced by a rather frugal helping of prawns, but the whole dish is utterly delicious and further enhanced by a drizzle of requested chilli oil, an excellent French creation laced with herbs and which comes in a shouldered tin reminiscent of Brasso. There is also a fried tofu option available for vegetarians, while the whole dish is rather unnecessarily topped off by a small black flag bearing the legend 'Made with extra care'!

Having accompanied the meal with a very acceptable drop of London Pride, I decide to conclude with a simple double espresso, but those with a sweet tooth are likely to be impressed by the choice of complex and highly imaginative desserts here. How about a choccy-woccy-hoo-har, a combination of Belgian chocolate gelato, hot fudge sauce, chunks of chocolate brownie, chocolate shavings, chocolate sticks, freshly baked waffle, whipped cream, berries and pieces of fudge (£8.50), or the similarly priced Baileys sticky toffee pudding: a home-made pudding with caramel sauce, toffee popcorn and topped with an opened, inverted miniature bottle of Baileys firmly planted on top? In many ways, the Bull's Head is full of surprises.

HARLEY'S LOUNGE AND THE GURKHA KITCHEN

131a Glaisdale Drive West, Nottingham NG8 4GY
Tel: 0115 9290194

www.gurkhakitchen.org.uk

Food served Wednesday to Saturday 5 – 10;
Sunday buffet 1 – 8.30.



Established in 2010 and set back from the main road, The Gurkha Kitchen, a fine, family run restaurant specialising in Nepalese cuisine along with some traditional Indian dishes, is now happily fronted by the recently arrived Harley's Lounge, a single storey, quarry tiled and comfortably furnished lounge bar decorated with a pronounced motoring theme. A blackboard outside on the front wall thoughtfully announces the cask ales

on offer, which on the occasion of this visit include beers from Blue Monkey, Nottingham Brewery and Shipstone's in addition to the ever-present Castle Rock Elsie Mo.

The pub itself only offers a limited range of bar snacks, but they have arrived at a sensible arrangement with the adjoining business, meaning that Asian meals can be requested at the bar, while diners enjoying such next door can also order a glass of cask beer if they so choose, but you have to fetch it yourself via the connecting door. This is exactly what I intend to do as I settle down in the comfortable restaurant, with its dark timbers, rustic brickwork and a highly eclectic array of items on display, ranging from musical instruments to motorbikes! Suitably armed with a fine drop of Nottingham Extra Pale Ale, I begin to study what the listed starters have to offer and paneer chilli (£6.25), comprising home made cheese pan fried with green peppers, onion, garlic, ginger and chilli sounds like a pretty good veggie option. However, I am ultimately drawn to the fish pakora (£7.50): deep fried cod coated in a batter prepared with chef Andeep's special spices and Nepalese herbs.

Served with a small, crunchy salad and a little bowl of sweet chilli sauce, the fish itself is beautifully moist and flaky within its cloak of crispy, golden batter. Sadly though, for me the spice and herb additions are so subtle as to be virtually undetectable, a charge that I later discover certainly cannot be levied against my selected main course.

Sherpa lamb (£15.50), a dish comprising traditional Nepali lamb tikka served with pilau rice, salad and a special house sauce is tempting, but for something I hope will have a bit more of a kick, I opt for the votey chicken (£14.95), described as 'a highly spiced, exotic dish prepared with roasted coconut, mustard seeds and red chillies'. To go with it I order a Nepali roti, a simple form of unleavened bread, which arrives suitably

thin and nicely cooked, but about the size of your average pub beer tray! Alongside is a generous bowlful of succulent chicken pieces bathed in a rich, thick and complex sauce bursting with crunchy mustard seeds, delightful notes of coconut, which also adds extra texture, and an increasingly warming sensation from the chillies, which reaches just the right level of heat without becoming overpowering. Absolutely delicious and what a contrast to the rather bland starter!



Desserts are displayed on a separate laminated menu and only offer a selection of fancy ice creams such as a salted caramel pot with shortbread, or a dairy pistachio kulfi rippled with saffron sauce and topped with more pistachios and almonds (both £5.25).

This is a part of Nottingham where pubs, especially those serving real ale, are pretty thin on the ground, so this relatively new venture, together with its close Nepali neighbour, really do deserve to do well.



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LocAle - 2024

Voting is now taking place for the 2024 LocAle Pub of the Year and members of the public are encouraged to vote for no than more **THREE pubs**, from the list below:

Arnold

Abdication, 89 Mansfield Road. NG5 6B
Organ Grinder, 133 Front Street. NG5 7ED
Robin Hood AND Little John, 1 Church Street. NG5 8FD

Bleasby

Waggon & Horses, Gipsy Lane. NG14 7GG

Carlton

Brickyard, Standhill Road. NG4 1JL
Old Volunteer, 35 Burton Road. NG4 3DQ

Carrington

Doctor's Orders, 351 Mansfield Road. NG5 2DA

Caythorpe

Black Horse, 29 Main Street. NG14 7ED

Daybrook

The Vale Hotel, Mansfield Road. NG5 3GG

Epperstone

Cross Keys, Main Street. NG14 6AD

Gedling

Willowbrook, 13 Main Road. NG4 3HQ

Hoveringham

Reindeer, Main Street. NG14 7JR

Keyworth

Keyworth Tavern, Fairway. NG12 5DW

Lambley

Woodlark Inn, Church Street. NG4 4QB

The Meadows

The Embankment, 282-284 Arkwright Street. NG2 2GR
Trent Navigation, Meadow Lane. NG2 3HS

Mapperley

Duke of Cambridge, 548 Woodborough Road. NG3 5FH

Mapperley Top

Bread and Bitter, 153-155 Woodthorpe Drive. NG3 5JL
Blues Dawg, 960 Woodborough Road. NG3 5QS
Woodthorpe Top, 151A Woodthorpe Drive. NG3 5JL

Nottingham

Lincolnshire Poacher 161-163 Mansfield Road. NG1 3FR
Raglan Road Irish Bar, 69-71 Derby Road. NG1 5BA

Oxton

Old Green Dragon, Blind Lane. NG25 0SS

Plumtree

The Griffin, Main Road. NG12 5NB

Radcliffe on Trent

Chestnut, Main Road. NG12 2BE
Royal Oak, Main Road. NG12 2FD
Yard of Ale, 1 Walkers Yard. NG12 2FF

Redhill

Waggon & Horses, 260 Mansfield Road. NG5 8JY

Rempstone

White Lion, Main Street. LE12 6RH

Ruddington

Frame Breakers, High Street. NG11 6DT

Sherwood

Bradey's bar, 71 Haydn Road, Sherwood. NG5 2LA
Samuel Hall, Old Bus Depot, Mansfield Road. NG5 2JN
Robin Hood, 540 Mansfield Road. NG5 2FR

Sneinton

Bath Inn, 1 Handel Street. NG3 1JE
Fox & Grapes, 21 Southwell Road. NG1 1DL
King William IV, 6 Eyre Street. NG2 4RG
New Castle, 8 Sneinton Road. NG2 4P

Thurgaton

Red Lion, Southwell Road. NG14 7GP

Votes to be sent to locale@nottinghamcamra.org no later than Saturday, 30 September, 2023
Winners Area 2 (2024 LocAle Pub of the Year):

- The Bird Hide, Attenborough
- Johnson Arms, Lenton
- The Star, Beeston

Processing Notice – The Campaign for Real ale is a Campaigning organisation. We abide by the Data Protection Regulations set out in the GDPR and are listed in our Privacy Policy. Once the LocAle vote is closed on 31 March 2024 the data will be used to select the LocAle Pub of the year. The data will not be held for any longer than necessary, 10 April 2024, your data will not be stored and will not be processed for any reason other than that outlined above. Your data will be securely destroyed after use. By voting you are consenting to your personal details being processed to submit a vote

LocAle



Johnson Arms, Lenton



The Star, Beeston



The Bird Hire, Attenborough

Updates from Mansfield & Ashfield CAMRA Branch!



Thanks to Nottingham branch for again allowing us to have some content in their magazine. I'll keep it brief, but hopefully informative and useful, setting out what we've done in the last couple of months and are currently planning.

In late November, we self-produced our first newsletter in a number of years, albeit only two-sided black on white folded A4 with limited content, but linking via a QR code to a full-colour PDF on our website. The print version was distributed in early December (alongside Nottingham Drinker) to real ale pubs across our branch, and we'll repeat this whenever we have sufficient material.

We also ran our first branch social in some time on 30th December, visiting 4 pubs in easy walking distance around Mansfield, and were joined by members (and Chairs) from Erewash and North Notts branches in addition to people from our own branch.

That social and our newsletter may be responsible for the January 2024 branch meeting seeing our best attendance in a long time.

On the theme of socials, January 2024 also saw the start of monthly 'Final Friday @ 5' get-togethers at venues around the branch, on the last Friday of each month from 5pm, with location details on our website Branch Diary page and social media. (Note that the March event is a week early, on 22nd, to avoid Good Friday.)

We also intend to re-introduce branch Pub of the Season and Pub of the Year awards, starting in Spring 2024.

To end with more good news, although our branch isn't currently able to run our own beer festivals, we have been in discussions with a couple of venues in our area about partnered events, and planning is underway for the first of these, to take place at The Brown Cow in Mansfield from Friday 19th to Sunday 21st of April. Save the dates, and look out for details (including the beer list, catering and entertainment) to follow on our and the pubs websites and social media!

To keep up-to-date with our branch, check out our Facebook page and group (search 'Mansfield & Ashfield CAMRA' for both) or visit <https://www.mansfield.camra.org.uk/>.

If you're a brewery, publican or pub company that has beer festivals, tap takeovers or similar events in our area, or even if you just regularly have new real ales and ciders on offer, we're happy to help promote them through our social media, so please get in touch to share details.

Whether you're running licensed premises or simply visiting, if something has changed about them such as opening hours, introducing or no longer selling real ales, offering meals or similar, if you contact us either directly or by sending feedback against the details of the premises on WhatPub.com, we can get them updated.



Our branch meetings for the next few months are as follows:

Monday 11 March 2024 20:00
Greyhound Inn, Mansfield Woodhouse

Thursday 4 April 2024 20:00
Black Market, Market Warsop

Thursday 9 May 2024 20:00
Red Lion, Underwood

Thursday 6 June 2024 20:00
Black Bull, Blidworth

Our next couple of 'Final Friday @ 5' socials are below:

Friday 22nd March – South Normanton
start at The Villager, also visiting School House,
Market Tavern and Clock Inn.

Friday 26th April – Mansfield
start at Stella Taps, also visiting at least Widow Frost
and Stag & Pheasant.

Karl Ransford
Branch Chair

chair@mansfield.camra.org.uk



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Mansfield & Ashfield Brewery News

AITHER BREWERY



Scott and his partner, Ashleigh, opened Aither brewery in Mansfield Woodhouse in March 2023. Scott previously worked for ten years at Bateman's brewery in Lincolnshire, where he progressed from Apprentice, to Assistant Brewer and spent his last five years there as the Head Brewer. Aither are currently producing four core ales; Artemis pale ale, Sirius blonde ale, Equinox EPA and

Void bitter. They are also developing a darker ale, a porter called Aurora, due to be released soon. Aither are proud of their small batch production which is not mass produced. They use traditional brewing methods along with British grown barley in every brew and will continue to develop seasonal and special brews.

They are currently supplying a number of local pubs and have recently seen their beers introduced into Wetherspoons. In addition to their kegs, they are also able to provide their beers in various containers for trade and even small packaging for home consumption.



Aither have recently established a mobile bar system where they can arrive at a private function and set up to serve their beers. Scott is currently working on the development of a brewery tap at their premises on Old Mill Lane industrial estate in Mansfield Woodhouse and is hopeful that this will be ready for opening in the Spring to enable members of the public to come along and sample their ales.

BLACK MARKET BREWERY



The Black Market Venue is a brew pub and our craft ales are brewed on site with the finest ingredients and pumped directly to our bar, so in the best possible cask condition. Our brewery was established in 2016 and our 1st brew, 'Illicit' is still our flagship Pale Ale to this day. We currently have 4 core brews as well as brewing one off and event brews.

Following a recent restructure, and rebrand, we are looking this year to start supplying casks to other pubs and planning has started for this new business line. As well as being a brew pub, we provide outside bars and in particular we provide summer music festival bars. Our own brews are definitely firm favourites on the festival scene.



Our brewery is a 2.5 BBL plant situated in the cellar of the Black Market Pub.

PRIOR'S WELL BREWERY



Prior's Well brewery was first established in the Mansfield area when it opened the brewery on Old Mill Lane industrial estate in Mansfield Woodhouse in 2016. After a successful few years, they moved to their current location within the former Mansfield Brewery building. This enabled them to open their own brew pub, The Old Brewery Bar on site at Littleworth in Mansfield.

After an initial strong start to their new venture, they did suffer a couple of setbacks, including during COVID times. However, they are pleased to report that they are back up and running and almost back brewing to full capacity.

They currently produce 14 different ales, with Priory Gold being a particular favourite which is almost always available. At the time of writing, they are looking to develop a fifteenth ale, a porter, to add to their repertoire.

The brewery is able to provide casks and a hand pull system for hire for private parties and functions. They are also able to provide take home beer in a range of containers.

Their pub serves a number of their own brews and also a selection of guest ales and customers are usually spoilt for choice.

The pub is dog friendly and family friendly (until 9pm) and also has a bistro attached, known as "Robin's Bistro". The bistro is connected to the brewery but has different opening hours, for example the bistro opens for breakfast. Details for opening hours of the pub and the bistro can be found on their facebook pages.

In addition to the pub and the bistro, they also have a large upstairs function room which can accommodate up to 300 people. This is available for private hire and also hosts music nights such as live bands and a monthly Northern Soul night. They are keen to develop this aspect of their business, so keep an eye on their social media for updates.



Pubs are social spaces which encourage social interaction and help combat loneliness

Find out more about the work they do:
www.camra.org.uk/loneliness



Wednesday 1st May – Friday 31st May

Welcome to the 2024 Nottingham Mild Trail and we are back with stickers for pubs on the Trail listed over the page. If however you come across pubs not on the Trail but are serving cask conditioned Mild during your travels in the Nottingham area, fill in the "Lucky Dip" entries with the pub name and the Mild that is served. These will then qualify towards your final total of visits.

To take part in the Trail visit any of the pubs listed overleaf, order a pint or half of Mild and ask for a Nottingham Mild Trail sticker, attach the sticker onto the appropriate space overleaf. Collect 8 different stickers or Lucky Dips to qualify for a Bronze Certificate, 16 for Silver, 21 for Gold and 25 for Black Gold. Every entrant will also be eligible to clam a free pint's worth of tokens from the CAMRA Shop at the Nottingham Robin Hood Beer Festival which will be held at the Trent Bridge Cricket Ground from Wednesday 9th to Saturday 12th October 2024.

To enter, complete the form below and send it (with the correct postage) to Nottingham CAMRA Mild Trail, The Dovecote, Cotgrave Nottingham NG12 3HB or e-mail your entry to: trails@nottinghamcamra.org. Entries must be received by Friday 14th June 2024.



Your name:	Do you want your Certificate e-mailed to you?	Yes / No
.....	Do you want your Certificate posted to you? <i>you must provide a stamped addressed envelope</i>	Yes / No
Your address (if you wish to claim your Beer Festival pint)		
.....		
In your opinion, which pub served the best Mild		

Pub	Address	Post Code	Tel No	E-Mail
ABDICATION	89 Mansfield Road, Daybrook	NG5 6BH	no phone	cheers@theabdication.co.uk
BIRD HIDE	139 Attenborough Lane, Attenborough	NG9 6AA	07305 089387	info@thebirdhide.uk
BRICKYARD	1a Standhill Road, Carlton	NG4 1JL	0115 9878707	nick@brickyardcarlton.co.uk
CANALHOUSE	48-52 Canal Street, Nottingham	NG1 7EH	0115 9555060	canalhouse@castlerockbrewery.co.uk
COCK AND HOOP	25 High Pavement, Nottingham	NG1 1HE	0115 8523232	fandb@lacemarkethotel.co.uk
FOUR BELLS	87 Main St, Woodborough	NG14 6EA	0115 9656670	fourbells@reunionpubco.com
GATE	Main Street, Awsworth	NG16 2RN	0115 9329821	thegateinnawsworth@hotmail.co.uk
HAND & HEART	65-67 Derby Road, Nottingham	NG1 5BA	0115 9582456	handandheart921@pubpeople.net
HOP POLE	2 Chilwell Road, Beeston	NG9 4AE	0115 9251174	karenlangnorris@gmail.com
HORSE & JOCKEY	20 Nottingham Road, Stapleford	NG9 8AA	0115 8759655	info@horseandjockeystapleford.co.uk
JOHNSON ARMS	59 Abbey Street, Lenton	NG7 2NZ	0115 8749810	info@johnsonarmsnottingham.com
NAGS HEAD	14 Main Street, East Leake	LE12 6PG	01509 854016	theboywhocanoes@hotmail.com
NAVIGATION	6 Wilford Street, Nottingham	NG2 1AA	07735 490816	castlelockltd@gmail.com
NEWSHOUSE	123 Canal Street, Nottingham	NG1 7HB	0115 9523061	newshouse@castlerockbrewery.co.uk
ORGAN GRINDER	21 Alferton Road, Canning Circus	NG7 3JE	0115 9700630	matt@bluemonkeypubs.com
ORGAN GRINDER (Arnold)	133 Front Street, Arnold	NG5 7ED	0115 9206354	hayley@bluemonkeypubs.com
PLOUGH	17 St Peter's Street, Radford	NG7 3EN	0115 9702615	office@nottinghambrewery.co.uk
POPPY & PINT	Pierrepont Road, Lady Bay	NG2 5DX	0115 9819995	poppyandpint@castlerockbrewery.co.uk
ROBIN HOOD & LITTLE JOHN	Church Street, Arnold	NG5 8FD	0115 9201054	contact@therobinhoodandlittlejohn.co.uk
ROEBUCK	9-11 St James's Street, Nottingham	NG1 6FH	0115 9793400	p1154@jdwetherspoon.co.uk
ROUND ROBINN	54 Main Street, East Leake	LE12 6PG	07301 288651	ale@theroundrobin.com
SAMUEL HALL	Old Bus Depot, Sherwood	NG5 2JN	0115 9246230	p6326@jdwetherspoon.co.uk
VAT & FIDDLE	12 Queensbridge Road, Nottingham	NG2 1NB	0115 9850611	vatandfiddle@castlerockbrewery.co.uk
WHITE LION	24 Middle Street, Beeston	NG9 1FX	0115 8378735	dave@blackshalebeeston.co.uk
OLDE TRIP TO JERUSALEM	Brewhouse Yard, Nottingham	NG1 6AD	0115 9473171	4925@greeneking.co.uk



Save our Inn Signs!

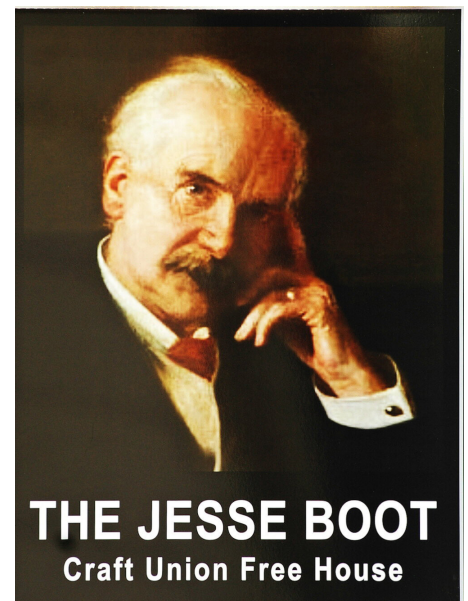
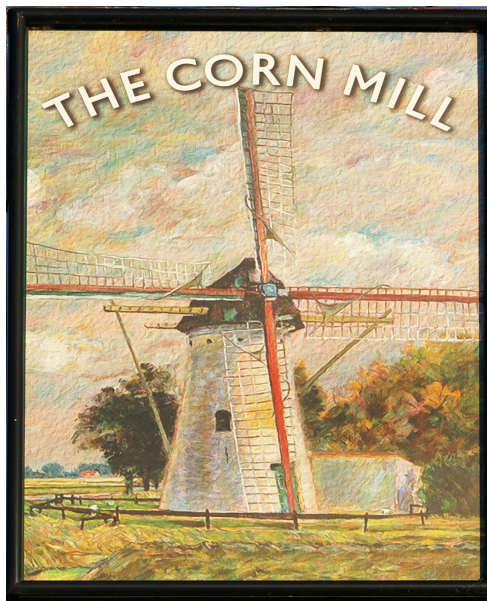
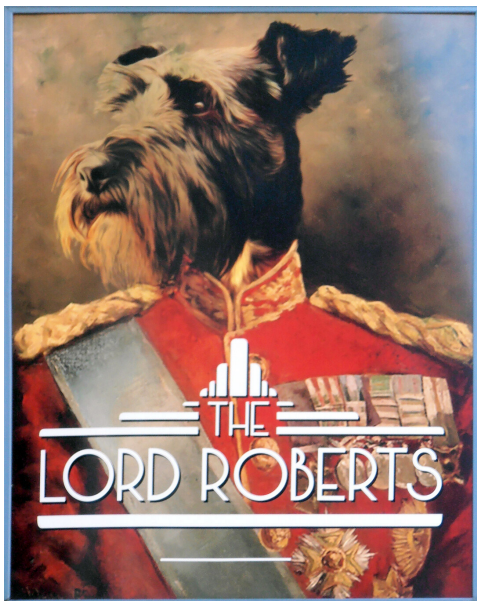


Founded in 1990, the Inn Sign Society raises awareness of the nation's pub signs and compiles a record for the benefit of future generations. Many pub names have links with events from the past or personalities of national and local importance, and the Society provides a forum for members to research the history of inns and pub names.

It has an active web site and a quarterly full-colour journal to which members are encouraged to submit articles, pictures of pub signs and news from their areas. As inns and pubs close at an alarming rate, much local heritage is in danger of being lost forever. Pubs are not just a place to enjoy a drink, they are often at the heart of the community and can reflect its history. Many members take a general interest in all signs, with some specialising in particular breweries, counties, aircraft or railways, to name but a few.

The Inn Sign Society is seeking to recruit more members and bring in new blood to help continue the good work done over the last 34 years. For more information, including on how to join, see the website at www.innsignsociety.com If the Inn Sign Society doesn't research, capture and save our pub sign heritage, perhaps no-one else will.

Iain Perks
Membership Secretary, Inn Sign Society
iainperks@btinternet.com



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Tales from The North

Andrew Ludlow reports the news from the fringes of our Nottingham Branch area



Gardeners Inn, Cossall The appeal hearing took place on Tuesday 12 December at the offices of Broxtowe Borough Council. The Friends of The Gardeners Inn put in a strong case that the pub had to be saved and Broxtowe Borough Council officials explained why the council had refused permission for the pub to be demolished for housing. The appeal hearing was to decide if the Secretary of State would support Broxtowe Borough Council or agree with the developer that the pub could be demolished for housing.



The Inspector issued his judgement in the middle of January - **The appeal is dismissed.**

At the conclusion of the inspectors seven-page judgement report was:
the unjustified loss of a public house would result in conflict with the development plan and the aims of the Framework to support the provision and retention of community facilities to meet the needs of the community.

The Friends of the Gardeners have been vindicated in that the pub is a community asset and Cossall would have been diminished should the pub be demolished. ND understands that the 'Friends' are putting together a business case to save the pub and that they will move forward with their plans to purchase the Gardeners which would then be owned and run by the local community.

Full details of the appeal decision can be found on the Nottingham CAMRA website.

The Bunny Hop, Langley Mill In the last edition of ND it was reported that Harley and Steph had returned to the Bunny Hop and on a recent visit it was pleasing to see five cask ales. Harley told ND that

"trade was slowly picking up and it was great to see all the regulars again. He explained "that the aim was to establish a sixth handpull in due course and up to twelve ciders in the summer".

The micro-pub has reintroduced Live music, as a feature every Sunday between 5.00-7.00

Pub opening hours are Mon - Wed 4.00-9.00; Thur 12.00-10.00; Fri & Sat 12.00-11.00; Sun 12.00-10.00



The Green Dragon, Hucknall reopened on 1 December and new mine hosts Andy and Christine already have set high standards in both cask beers and quality food. The imbiber will normally find up to three ales with Timothy Taylor Landlord and Boltmaker, the resident beers, along with a every changing 'guest' beer. Recently that has included beers from Blue Monkey, Castle Rock and Black Sheep.

Andy told ND that his aim was to *"Return the Green Dragon to being the pub of choice for those who wanted good beer and quality food in a welcoming and friendly environment"*

The pub offers homemade food freshly prepared to order with the emphasis on using local suppliers. The lunch time menu, 12.00 noon to 2.30pm, offers a selection of high-quality sandwiches from battered cod fish fingers to vegan Coronation Chick-pea, and jacket potatoes with a range of toppings to choose from. The evening diner can look forward to an impressive selection of starters and main meals including such as Pan-fried Salmon fillet and locally sourced steak, with vegetarian and vegan options available. A dessert menu is provided for those who wish to conclude their meal with something special.



As the food offering is already proving popularity it is advisable to book.

The pub is closed Monday and Tuesday. Opening hours are Wed & Thur 12.00-11.00; Fri & Sat 12.00-12.00; Sun 12.00-10.30.

Food is available Wed-Sat 12.00-3.00 & 5.00-9.00 and Sunday 12.00-4.00 (when roast options are also available). The pub is dog friendly and separate side bar has a pool table and two dart boards.

Those using the car park need to register their car on touch screens provided at the bar.

The Red Lion, Hucknall has reopened and new mine host Rebecca told ND that whilst the pub was tied to Greene King she was exploring options which hopefully would see a locally brewed beer on the bar. She explained her aim was to make the Red Lion a community pub, raising money for charities and being at the heart of the local community.



Pub opening hours are Mon-Fri 11.00-11.00; Sat 12.00-11; Sun 12.00-10.00. Food to be available 12.00-3.00.

The Horse & Groom, Linby. In the last edition it was reported that the pub had closed but the good news is that it reopened on Friday 26 January, initially with three cask beers. ND was told that food would be available from the beginning of February and certainly by the time this edition is printed.

Opening hours Mon-Wed 12.00-10.30; Thur 12.00-11.00; Fri & Sat 12.00-12.00; Sun 12.00-10.30

A full report will be included in the next edition of ND

Gamekeeper's, Eastwood A visit to the Gamekeeper's is always something to look forward to with its range of five locally brewed beers and at least two locally produced ciders (Sisson & Smith and Langar). The pub has added to its attractions locally produced Scotch Eggs. The Beauvale Prior Bakehouse makes these amazing meals (they are too big to be called a snack) and delivers a number to the pub on Thursday and Fridays between 4.30 - 5.00pm.

They cost £3 each or two for a fiver and are still warm when they are delivered and are made from local sausage meat with a local egg. Without doubt this is real pub food and certainly goes well with a beer or cider.

Pub opening hours are Mon-Wed 3.00-9.00; Thur 3.00-10.00; Fri & Sat 12.00-10.30; Sun 12.00-10.00. Happy hour is Mon-Thur 3.00-4.00.

The Larks, Kimberley. Formerly know as the Larks Nest, the pub reopened just before Christmas when landlady Trudy returned. She told ND that her aim was "to bring the pub back to life and restore it to a real community pub for all".

By the time this edition of ND is published it is hoped that a cask beer, from a local brewery, will be available. ND wishes Trudy every success in bringing back to life a pub which had looked lost for good and was to have been converted into housing.



Pub opening hours are Mon-Thur 1.00-11.00; Fri-Sun 12.00-11.00;

Jokes from The Gate Inn, Kimberley provided by Victoria Braithwaite, bar tender in the pub:

I had a crazy dream last night! I was swimming in an ocean of orange soda
....turns out it was just a Fanta sea.

I've just discovered that Bruce Lee had a vegetarian brother
....Broco Lee

Why does Norway's Navy have bar codes on the side of their ships? So when they come back to port they can Scandinavian.

What did the drummer name his twin daughters?

Anna 1, Anna 2

If you have any information about changes to pubs in the 'North' or news, please let me know and I will try to visit and feature them in future editions. Contact andrewludlow@nottinghamcamra.org



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Brewery News

News from our local Breweries

News from Nottingham Brewery

Philip Darby writes



The "new" Nottingham Brewery will have seen its first half year by the time this goes to press, and new boss Richard Whittaker is well pleased with the results! The whole team seem revitalised and enthusiastic. We have seen new brews, such as the "Porter" range for the stout & porter stroll with "Sooty" being rebrewed and re badged as "Rose's" oatmeal stout at 5.2% to be even

more robust (and more politically correct! Though "Sweep" might not agree.) Plans are in the pipeline for a Citra pale ale for the spring, this being a beefed-up version of a classic recipe with a zesty twist to please the hopheads amongst us, which will be on sale for the spring. Our bottle range has now been extended, seeing Legend, Rock Bitter, Rose's Oatmeal Stout and Bullion (brewed to 5% and with continental style carbonation) joining Extra Pale Ale the perennial favourite, all of which are on sale in the online shop with local and national delivery available.

Martin Raynor our new Sales manager has been busy recruiting new outlets, so our products are even more readily available in the best pubs in the county and beyond. His boundless energy and love of the product is backed up by his depth of knowledge of the industry, which gives publicans and managers confidence to stock the best beers for their customers and to market them in the best way too. And if you are a landlord that Martin hasn't visited yet just give us a call or email and he will be there in a flash.

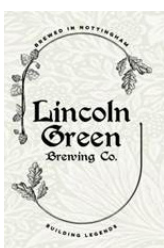


As the new young blood have found their feet and gaining ground, Peter Darby steps away from formal duties to settle into well-deserved retirement at the end of February, joining Niven Balfour who retired three years ago (time flies when you're having fun.) Which just leaves little old me to free wheel towards hanging up my brewing boots! (some people say I've been freewheeling for years though)

Relocation news is not so good however as "The Big Move" has been put on hold due to being gazumped on the site that we had set our sights on, a big set back unfortunately, finding a new home is never easy, but the right one will come along, I'm sure. But one thing's for sure, exciting times ahead!

News from Lincoln Green

Anthony Hughes writes



We've launched into 2024 with a brand-new initiative to promote cask ale in a truly innovative way! We pulled together a tasting panel of volunteers - industry experts, Nottingham CAMRA members and regulars from our pubs meet with us one a month to review a new beer going under the project name 'What Makes A Good Beer Great?' Their feedback, together with feedback from regulars in our pubs who click on the QR code

on the pump clip, goes towards tweaking the recipe to create

a truly 'great' beer. Did you manage to get a taste of Batch No.1 in January? If not, don't worry - Batch No.2 was due out in Lincoln Green Pubs on Wednesday 21st February 2024 and Batch No.3 is expected Wednesday 20th March 2024. Follow our story with this at www.lincolngreenbrewing.co.uk/wmagb

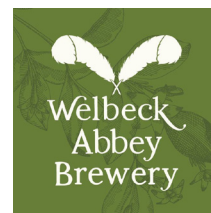
Our monthly specials for 2024 kicked off with a cracking stout called Boreas and February will see an Extra Special Bitter at 5.5% called Purification. The special for March is Spring Back, a 5.3% India Pale Ale with Admiral, Bobek, Godiva hops for a lovely tropical citrus flavour.



Finally, a date for your diary - Lincoln Green turns 12 on 2nd May 2024 and we're hosting a beer festival at the brewery from Friday 3rd May to Sunday 5th May 2024. Keg, cask, food, music; a proper party is promised as it's been a while since we partied in our yard!

May this copy of Nottingham Drinker find you welcome with pint in hand in a Lincoln Green pub!

News from Welbeck Abbey



Welbeck Abbey brewery have introduced a new cask milk stout "Misaligned" 4.5%. Milk stouts are usually dark ales with a subtle sweetness reminiscent of whole milk and a fuller mouthfeel as lactose remains untouched during fermentation leaving behind a rich and creamy tasting beer. 'Misaligned', a classic British style of stout is silky smooth and sweet from the addition of oats and milk.

This beer is a homage to the 5th Duke who was an unusual figure in Victorian high society known for his eccentric behaviour. He communicated exclusively by letter through his iconic double-letterbox bedroom door. The physical door features in the Tunnel Vision exhibition at the Harley Gallery until May 2024.



News from Castle Rock

Jess Collins writes



We have some fantastic events lined up, from film nights at the Embankment and wine tasting at the Fox and Grapes, to a whole host of tap takeovers and meet the brewer events. A standout so far has been launching our first collab beer of the year (and their first brewery-collab ever!) with Little Brewing Company. "Cross Pollination" hit the Vat and

Fiddle's bar first with a TTO, meet the brewer, and a few beers to celebrate.

Looking ahead, there's plenty going on with the brewery to get excited about, too. By the time this edition hits the printers, we'll have brewed our International Women's Day collab beer with local beer group, No Half Measures. "Order and Disorder" takes its name from the trailblazing poet Lucy Hutchinson, who

authored the first epic novel of the same name. (Lucy's diary entries on the Civil War are currently on display at Nottingham Castle if you're keen to learn more.)

It's been great working with No Half Measures on everything from the name, recipe and artwork for the beer, and we've already sold out of places to join us at the brewery to help make it! The Open Brew Day includes insights into beer ingredients, tutored beer tastings and even a screen-printing workshop. Special shout out to Steph from Murphy & Son's, Lucy from Let's Beer and Lizzie from Pop-Up Printmaking for all their help on the day.

We're launching the beer on International Women's Day, Friday 8th March, at the Old Cold Store (next to the Vat and Fiddle). Expect good times, music from Midnight Rodeo, and the chance to taste the beer before anyone else. The event is free and 10p from every pint goes to Nottingham Women's Centre. Keep an eye on our socials for more details!

No Half Measures is a Nottingham-based collective of like-minded female beer lovers that formed in 2022 and has been growing ever since. We were first introduced to them at our last International Women's Day open brew day – and have been bumping into members ever since, at our pubs or other beery events. We're honoured to team up with them to create this beer and want to say a massive thanks. For existing, and for providing another safe and welcoming space for women to come together and enjoy beer. It's also an acknowledgement of their support to the Nottingham beer and brewing scene. We'll cheers to that! (Find them on Instagram, [@nohalfmeasurescollective](#).)

Other beers to look out for include "Casual Conversations", the next up in our line of dry hop pales; "Hyperfocus" a vegan, gluten free session IPA, and another collab with our friends at Ossett Brewery! It's also worth shining a light on the Pilot Project. Our small brewing kit has been churning out some fantastic beers recently, from yuzu sours to apricot Brett saisons. We even hosted the Institute of Brewing and Distilling's 'Young Members Brew Day' on it earlier this year. (Which was great fun, our beer went head-to-head with another brewed at Attic Brew Co. and was judged at the IBD Annual Midlands Section Dinner... we don't know the results yet!) Visit our website if you fancy seeing it up close. We offer brewery tours and brew day experiences, where you actually get to join us brewing on the Pilot Project!

Last but not least, next time we write, the sun will be shining and our Yard Party will be just around the corner. Scoop up your super early bird tickets at a tasty discount while you can and join us manifesting good weather & great times. It'll be here before you know it.

Until then, thanks for all your support. Hope to see you soon!

News from Neon Raptor Tom Ainsley writes



You may have seen an article in the Nottingham Post in January regarding our expansion plans for 2024. They involve bigger and better kit, a new taproom, and more output. And most importantly, they don't involve us moving very far, as the new site is only a few metres away! It's still early days but it's certainly exciting. Watch this space...

Also, by now, you may have seen we've released our 500th gyle. We had to go big and we had to go celebratory and most of all we had to go fun. It's a collaboration with 3 Sons from Dania Beach, Florida, who we think make some of the best imperial stouts in the world, and who were such great hosts when we visited them last year. We discussed this recipe in great detail when they came to visit us at the end of 2023 and the beer, Da Dunk, is finally ready to unleash on the world. It's an imperial stout based on the classic American campsite

favourite s'mores, only we've used digestive biscuits rather than graham crackers.

Remember to look out for our cask beer in local venues, we don't serve cask in our taproom so why not visit your favourite local and ask for some there?

News from Shipstones Richard Neale writes



Happy New Year, before I talk about 2024 I wanted to reflect on 2023. Apart from the massive supply chain cost increases putting massive pressure on microbreweries profitability. We have seen three key trends in our business.

1. Malty beers are back! 2023 had our Original Bitter overtake our pale ales in overall sales for the first time in 5 years. The amber, easy-drinking, more malty beers have seen a sustained period of popularity.
2. Low ABV beers, with the new duty bands coming into place several beers have appeared at under 3.5% and we have been no different. The lower ABV beers have grown especially within the venues that have a younger drinker.
3. Gluten-Free - moving all Hollow Stone Beers Gluten Free has opened up new stockists and introduced our beers to a new market.

Looking at 2024 and what is in store. We have a number of our beers featured at the Hucknall Beer Festival, we are also proud to be partnering with the National Heritage Transport Centre in Ruddington to put on a new food and ale festival in September. Please put the 6th and 7th of September in your calendar, you will be able to visit a vintage food truck and while in the middle of trains, buses and our Shipstone's Foden will be in a prime spot. A great family occasion with live music and we are hoping for some heritage transport options for you. More details will be available in the next few months.

As you know we stick to our core range of Shipstone's beers, this year we are planning a one-off batch of the Red Star Ale ready for festival season. Please let us know if you think this is something you would like to try.

For our Hollow Stone range of beers, our new brewer Cameron has settled in nicely and is thinking up lots of fantastic new specials for the year. We have some wonderful concepts from his creative mind and I look forward to tasting some this year. Cameron is Vegan so we will continue to ensure all Hollow Stone beers are not only Vegan but Gluten Free. Going GF has worked very well with our beers, it has enabled hops to have a fresh, more prominent feature in the beer and made them nice light and refreshing. The feedback was the surprise of how much flavour was in beers like Skylight 33 our 3.3% Session Pale. At Christmas, we bottled our award-winning Krubera Stout for the first time and have already booked more bottling runs. Thank you to everyone for the feedback.

News from Pheasantry Tracey Street writes



We enjoyed a great period of trading over December 2023. We sold lots of cask into trade and bottles to the public. The last week of selling, especially having the weekend before Christmas day on the Monday, saw a massive surge. Suffice to say we had a lot of merry customers!

Back at it in January trade started steady with some venues suffering terribly from the storms and flooding but others being so busy it didn't feel like January! Our brewer Jonny has been kept really busy brewing, not only for cask and bottling but we are also on promotion with a large pub group. The first delivery was collected just before the Christmas holidays.

It's really cold in the brewery so we are glad to welcome the lighter mornings and nights now we slip into February and Spring is not so far away. Our first artisan ale is New Zealand Pale Ale available from 12th February. And we have already been invited to supply some of our ales to a few beer festivals - The Hucknall Beer and Cider Festival, The Oldham Beer Festival 2024 and The Lincoln Beer Festival in May 2024.

Over the last couple of years spare capacity has been our main challenge. Its great but equally frustrating restricting growth. In 2024 we are looking to address this.

News from Blue Monkey
Liz Vickers writes



January is normally a quiet time here in Giltbrook, a time for maintenance and catching up with outstanding jobs but 2024 started differently and this year we were flat out busy. Dry January certainly didn't have the impact we expected.

The brewing team are using our trial kit to develop some interesting new beer styles so watch this space.

Dry January didn't affect our four Organ Grinder Pubs too much either. While weekday sales figures were slightly lower than normal, weekends were incredibly busy.

Loughborough Organ Grinder is having a re-design of the bar and a long overdue refurbishment and at Arnold Organ Grinder we have plans to replace the main roof (We have put it off as long as possible).

So overall with your valued support the year is looking very positive... Fingers crossed.



Opened in February 2017. Family owned independently run by David & Kathryn Boam.

A warm welcome to anyone that comes in, you become part of the family after your first visit. Dog friendly with rear Beer Garden.

We have 5 cask hand pulls, a large variety of still ciders. Draft cider, 2 lagers, Blue moon wheat beer.

Also a large variety of spirits, soft drinks and a variety of non-alcoholic choices.

Live music from local artists on various time of the month.

We are an award winning pub. Also known as the town's main Community Pub. Helping many local and national charities. Raising over £50,000 since February 2019.

PubAid

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2023 (We are awaiting results in September 2023)

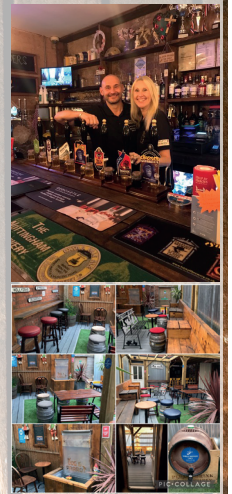
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Local support for the National Brewing Industry, continued!



The University of Nottingham

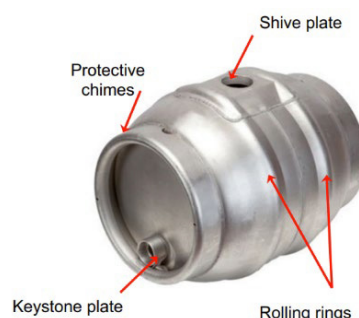
We're a year into the Apprentices' journey and the workshop lectures scheduled for the 9th and 10th of January at the Jubilee Campus were covering two key topics on the finishing processes for the carefully brewed beer, Packaging & Dispensing. As this area represents the final stage in getting the product ready for market, the modules of learning covered are equally weighted in terms of the examination scoring, so it's going to be another intense couple of days for these apprentices.

Supporting Rod White, Master Brewer & Assistant Professor at the University of Nottingham on the workshops for the lectures ND attended was Carl Heron, a proverbial brewing legend. Having started with Websters in 1989, Carl has worked for Sharps, Bass, Molson Coors, Bellhaven and Stancill over his 30+ years career and he now runs his own consultancy business, Heron Brewing Support. He's currently working locally with Lincoln Green, where alongside his brewing support, he's also involved in their new initiative, "What Makes a Good Beer Great?". If you visit the Home Page of our branch website, www.nottinghamcamra.org we've included a feature on this under our "Ale of the Moment" section, with a further link to the full details announced by Lincoln Green.

So with the apprentices in good hands, we went through the journey of preparation, which varied according to the final destination of the beer, Cask, Bottle, Can or Keg.

Ahead of filling, a detailed section on Cask Washing was covered. Apparently some of the conditions that casks are returned to the brewery in, can leave a lot to be desired, with some interesting examples provided by the Apprentices. Each cask has to go through an industrial cleaning process in order for them to be used again and to avoid any impact on the fresh beer. Dirty casks have a very high concentration of beer spoilage micro-organisms, which can cause a huge airborne contamination risk, so the de-ullage and cask cleaning activity should be covered in a separate area to the brewhouse.

With a sterilised cask now full of beer, Isinglass finings can also be added to improve the clarity of the beer, however with an increase demand for Vegan friendly beers, new finings are available, e.g. Murphy and Son Super F and Brausol P, as vegan alternatives.



Working against a Legislation Checklist, key information has to be recorded for each cask, covering weight and volume compliance in line with "Packers rules", Brand Name, ABV (+/- 0.5%) of stated level, Best Before Date, Traceability data and Allergen labelling.

The final lecture of our session focused on Cellar Management, Cask Beer Handling and Dispense, as the apprentices need a good understanding for how the end product of all their hard work is handled by the pubs they supply. Whilst there are obvious do's and don'ts for ensuring the pint that is dispensed is as good as the brewer intended, cellar hygiene and temperature are key and the publicans approach to line cleaning, stillage, venting and stock rotation all play an important part. Things can and will go wrong, so troubleshooting knowledge of beer conditions, e.g. flavour defect, cloudy, flat or lively are all important aspects that a good publican will know how to manage. Clearly with so many good pubs in our Branch all serving a great range of cask beers, it's good to know we have so many experts involved, from the start of the process to the pint in our hand, all working hard for our pleasure. Cheers to them all!

If you do want any more information on the Apprentice Programme or the research work that the University of Nottingham is involved in, please e-mail; membership@nottinghamcamra.org.

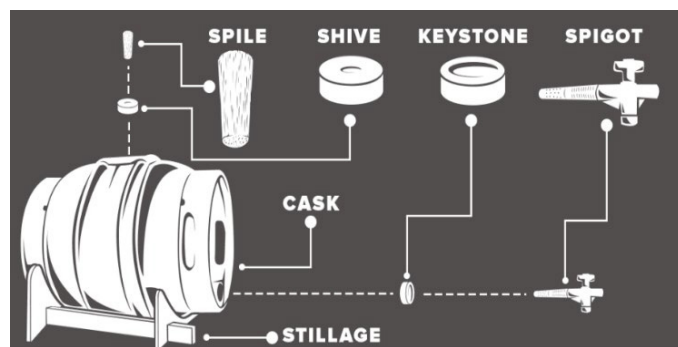
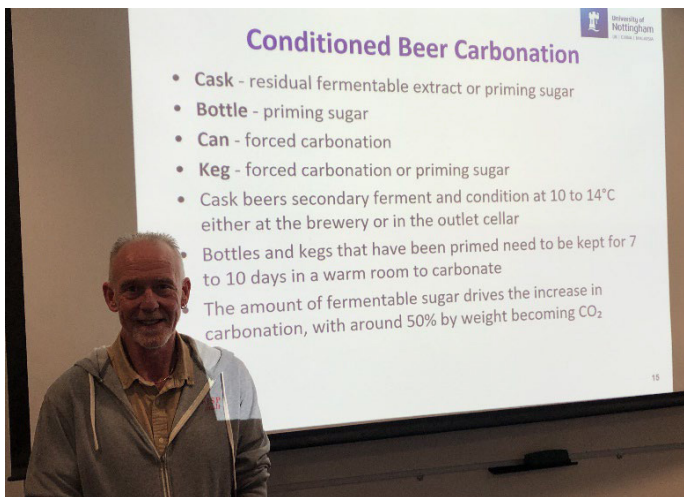


Image: Pinterest



Carl Heron and the Preparation of Beer for packaging!

With our main interest in the Cask version, we know that the preferred condition for our beer is "alive"! Cask beers are packaged without additional carbonation as a secondary fermentation will take place, to help provide the right Co2 content and create the unique and complex flavours.

Preparing the beer for packaging is another complex process, managing the attenuation limit, optimum temperature and yeast count. This latter process is critical as too little yeast will result in low carbonation, thus flat beer, and too much could leave a yeasty smell and create a very lively beer that is difficult to dispense. There was plenty of maths on this subject, with a target count between 0.5 to 2 x 10⁶ cells/ml being considered ideal. When the beer is ready for the filler, primings can be added to increase fermentation and auxiliary finings to remove protein.



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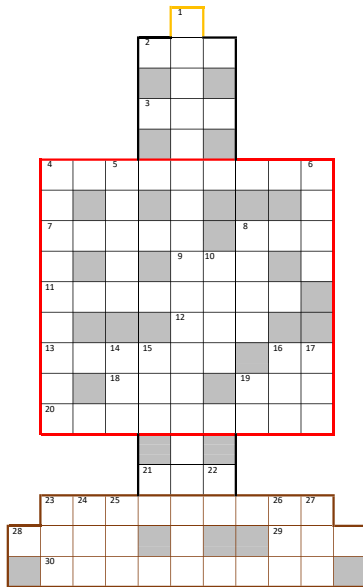
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Happy Hour

PUB QUIZ

Today we are at the Good Beer Guide listed **Stratford Haven** in West Bridgford for a different kind of quiz. It is a Sunday (just after Burns night) and this quiz has no set start or finish time. From mid-afternoon question sheets are available for this free-to-enter quiz, there are 50 questions. Go to the bar ask for a question sheet then fill in the answers whilst supping a pint or two at your leisure. Here are a few of today's questions: 1. The Gaelic for whisky is Uisge Beatha. What is its literal meaning? 2. Where in Scotland is the Talisker whisky distillery? 3. What is the world's best-selling whisky brand? 4. What is the main grain ingredient of Scottish malt whisky? 5. On which Scottish island did George Orwell write his novel 1984? 6. What are curling stones traditionally made of? 7. What is Scotland's national animal? 8. What do they call New Year in Scotland? 9. What date is St Andrews Day? 10. What did the Romans call Wales? 11. Hong Kong was considered a British colony until which year? 12. In which year was Pearl Harbour attacked? 13. Compared to their body weight, what animal is the strongest - Dung Beetle, Elephant, Ant or Cow? 14. In which European city would you find the Rijksmuseum? 15. What is the more common name for an intergluteal cleft? When you have finished, hand your sheet back across the bar for marking. Results are posted in the pub the following week and the winners receive a £25 bar tab. Nice and handy - West Bridgford - plenty of buses from and to town.



PUBWORD CLUES

ACROSS

2. Cask, half the capacity of a firkin (3)
3. What you have when your drink is on the rocks (3)
4. Did the Pilgrim Fathers take this 8 Sail beer to America? (9)
7. County where Lincoln Green and Welbeck Abbey breweries are located (5)
8. Name of Inns in Eastwood and Gotham (3)
9. Old Speckled beer (3)
11. The Robin Hood Beer and Cider ----- is now held at Trent Bridge Cricket Ground (8)
12. Is this music played in the Fox and Grapes? (3)
13. Number opposite 6 on the dartboard (6)
16. Initials of the O.B.B. brewer (1,1)
18. Non-alcoholic drink ready to burst? (3)
19. Wetherspoons Hucknall Pilgrim (3)
20. Pheasantry's Dancing beer (9)
21. Former brewery whose Pitchfork has been resurrected by Nuttycombe (1,1,1)
23. Home of Nottingham's only pub bar billiards table (9)
28. Beer comes through this from the cellar (4)
29. John ---, current owner of the old Shipstones Star Brewery (3)
30. see 19 down

DOWN

1. PUBWORD (12,7)
4. Defunct Brewery or the Road heading north out of Nottingham (9)
5. Famed pub now taken occupied by the Slug and Lettuce (5)
6. What tenants have to pay (4)
8. Card game eaten in Nottingham? (4)
10. ---- Evans, South Wales brewer. (4)
14. 3.6% Pale Ale from Marstons (1,1,1)
15. South Wales brewer, often abbreviated to this (3)
16. Nottingham pub famed for Rock and Caves (3)
17. These sports can be seen on pub TV's (3)
- 19 and 30 across. Woodborough Road Duke (2,9)
21. Consecutive letters found in the Running Horse (1,1)
22. Westwood -- bitter from Summerskills Brewery (2)
23. 11 across was held here for 2 years (1,1,1)
24. 4.2% Nottingham Brewery beer. (1,1,1)
25. Brewery closed in 1988 but revived via Hanby Ales (3)
26. Marlix Brewing beer named after The Young Ones hamster (1,1,1)
27. West Yorkshire Goose --- brewery (3)

Where's Wally?

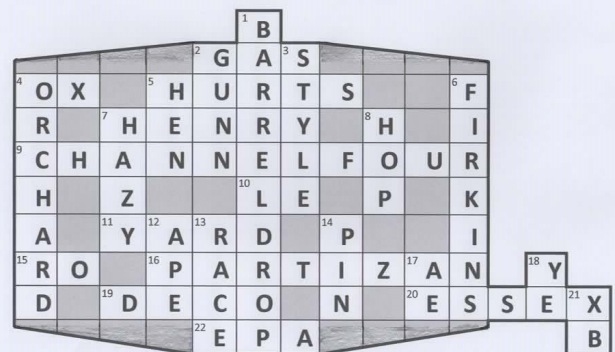
Wally has started this mini-crawl in a tile-fronted ex-Shipstones pub with a pint of Dancing Duck, then across the road to the old Red Lion for a pint of Blue Monkey. Where's Wally? Next port of call is a converted bank which still has the safe in the basement and a bar decorated with coins of the realm. Next pub is another ex-Shipstones corner local and finally an Everards hostelry for a pint of Lincoln Green. This area takes its name from a former British Prime Minister. So, **Where's Wally?**

Where was Wally in ND168?

Wally was in Mapperley, the pubs being: the Plainsman, Bread & Bitter, Woodthorpe Top, Copper, The Old Flower Shop, Topsy-Tea and Blues Dawg.

PUBWORD ND168 SOLUTION pubword answer as Barrel Drop

PUBWORD ND 168 SOLUTION - BARREL DROP



Pub Quiz Answers from last edition

Last ND issue Pub Quiz Answers from Lillie Langtry's
 1. The French Revolution began in 1789, 2. Albert Einstein lived in Germany before moving to the United States, 3. India gained independence in 1947, 4. The Clash recorded London Calling in 1979, 5. The UK's best-selling single in the 2010's was Ed Sheeran's Shape of You, 6. The Beatles had 17 UK number one singles, 7. Jurgen Klopp's first managerial position was at Mainz 05, 8. Roger Federer's first Wimbledon win was in 2003, 9. The Stanley Cup is contested in Ice Hockey, 10. An African elephant's gestation period is 27 months, 11. Flamingos get their pink colour from eating shrimp and algae, 12. A polar bear's skin is black in colour, 13. "The Best or Nothing" is Mercedes-Benz slogan 14. Volvo's Headquarters are in Gothenburg, Sweden, 15. The French flag is waved to start the 24 hour Le Mans race.

Useful Nottingham Drinker Information

EDITORIAL ADDRESS

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USEFUL ADDRESSES

For complaints about short measure pints etc contact: Citizens Advice consumer helpline: 03454 040506 Textphone: 18001 03454 04 05 06 Monday to Friday, 9am to 5pm

The helpline adviser can:

- give you practical and impartial advice on how to resolve your consumer problem
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- pass information about complaints on to Trading Standards (you can't do this yourself)

For comments, complaints or objections about pub alterations etc, or if you wish to inspect plans for proposed pub developments contact the local authority planning departments. Nottingham City's is at Exchange Buildings, Smithy Row or at: www.nottinghamcity.gov.uk

If you wish to complain about deceptive advertising, eg. passing nitro-kog smooth flow beer off as real ale, pubs displaying signs suggesting real ales are on sale or guest beers are available, when in fact they are not, contact: Advertising Standards Authority, Mid City Place, 71 High Holborn, London WC1V 6QT, Telephone 020 7492 2222, Textphone 020 7242 8159, Fax 020 7242 3696

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Many thanks to those who have allowed us to use their photographs.

BREWERY LIAISON OFFICERS

Please contact breweryliaison@nottinghamcamra.org if you have any comments, queries or complaints about a local brewery.

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Beeston Hop
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Blue Monkey
Brewhouse & Kitchen
Castle Rock
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Lenton Lane
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Neon Raptor
Nottingham
Reality
Shipstones

Hugh Angseeing
Tim Meakin
John Rankin
Steve Scrimshaw
Paul Swift
Paul Davies
Ray Kirby
Alan Ward
Mick Courtney
Anthony Hewitt
Steve Hill
Alan Ward
Tim Meakin
Steve Westby
John Scottow
Ray Kirby

Diary & Events

Committee

March	Falcon Inn	14/03/2024
April	King William IV	11/04/2024
May	Barley Twist	09/05/2024
June	Organ Grinder	13/06/2024

Branch Meetings

March	Annies	28/03/2024
April	Horse & Jockey	25/04/2024
May (AGM)	Canalhouse	30/05/2024

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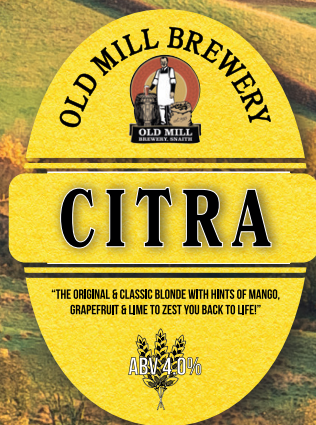




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