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FOR REAL ALE



MAY – JULY 2025



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.... and much more!

CHAIRMAN'S CHAT



Welcome to this Spring/Summer edition of our branch magazine. We hope the expected warmer weather will tempt you to visit your local pub or pub garden and support this great British institution.

For once this column is avoiding the current political situation regarding pubs and instead focusing on an alternative attribute that is the beer festival.

These events are great social occasions where friends can travel together or meet up and enjoy an unrivalled selection of great beers and ciders (and often other drinks) in a friendly and relaxed atmosphere.

Locally we've just had the 2nd Crowle Beer Festival and later in the year there's the Bottesford Town Council Family Fun Day at Valley Park in July and the 5th St Peter's Church Beer Festival in September. CAMRA festivals include those at Doncaster and Lincoln at either end of May and the Great British Beer Festival at the NEC Birmingham in August. Why not give one or more of them a try?

MARK ELSOME

THE CRAFT BEER CONNOISSEUR

Everybody Stout Now!



Have you, like me, been pondering of late on the reported upsurge in popularity of stouts? For example The Morning Advertiser stated in March that craft stouts were the only segment in the craft beer category to see growth in 2024, almost doubling its volume sales. Non-craft stout was also the only area within standard beer to see any growth.

Now as a fully paid up member of the Stout & Porter Appreciation Society*, I welcome this boom in stout sales, but what can be behind it I wonder? Now I'm not claiming any originality of thought here, as others have reached the same conclusion, but the increased popularity of Guinness among younger drinkers is one important driver. Fuelled by the rather naff Instagram drinking game of "Splitting the G" and the apparent endorsement of celebrities like Kim

Kardashian and Olivia Rodrigo (whoever she is), photographed either drinking Guinness in pubs or wearing Guinness apparel, has made dark beers appear cool again. The recent Guinness shortage (reported in the last issue of Iron Brew), also seems to have persuaded Guinness drinkers to be more experimental and try out a diverse mix of different stout brands. Whether the recent growth in stout sales in the UK will continue long term or just fade away as a short-lived phenomenon is anybody's guess.

Increased stout sales has had a knock-on effect for craft brewers like Anspach & Hobday whose London Black nitro porter (4.4% ABV) has benefited from record sales recently. Even a blast from the past in the shape of good old Murphy's Irish Stout (4% ABV) is thriving after being given some long overdue promotion by owners Heineken. Those craft brewers who still brew stouts and porters have also reported increased sales of the black stuff.

It's good to see stouts and porters thriving at last instead of just being seen as the preferred tippie of old crafties like me. For myself stouts and porters make a refreshing change from heavily-hopped pale ales and IPAs (although I drink these too), where the astringency of the hops can sometimes be a bit too much for my delicate constitution.

Stouts and porters are smoother and usually more about the malts rather than the hops, emphasising the rich tastes of darker malts, often with accompanying notes of coffee and chocolate.



Some of the excellent draught stouts and porters I've drunk over the last year include Abbeydale Black Mass (6.66% ABV), Three Acres Skylark Stout (4.6%), Titanic Plum Porter (4.9%), Vocation Naughty & Nice (5.9%), Acorn Gorlovka (6.0% ABV) and Siren Broken Dream (6.5%). Even these great stouts and porters were eclipsed by a can of Gravity Well's You Are Here. This was a 10.2% ABV chocolate, coconut, tonka and vanilla brownie imperial stout bought for me at Christmas by my younger son from his local craft beer brewery in Leyton, London; a fantastic beer made as a one-off yearly treat by Gravity Well, who are

much better known for their pale ales. Thanks Jack!

I also enjoyed some imperial stouts as part of the CAMRA group who visited the Doncaster Brewery & Tap Imperial Stout Festival earlier this year, although at their eye-watering strengths one third measures were the order of the day! Another good thing about stouts and porters is that the style lends itself to imperial strengths and barrel-ageing and I've tasted many such delicious imperial stouts along the way, more usually as an end-of-night tippie.

We're also fortunate that a couple of our local pubs – the Malt Shovel and the Blue Bell in Scunthorpe – often feature a draught stout or porter on the bar, when many others ignore them completely, apart from the ubiquitous Guinness. And now maybe we'll finally dispense with the flawed notion that dark beers are only for drinking in the winter months, when to my mind they can be enjoyed all year round.

And I know you're wondering "what's the difference between stouts and porters?" Well, wonder no more, as not much is the answer! This was covered in a previous Iron Brew, but is worth reiterating here. Stouts use a proportion of roasted barley in their production, whereas porters don't, but apart from that they're pretty much the same. In the heyday of porter in the 18th and 19th

centuries, stronger porters were known as 'Stout Porters' and from that a distinction into stouts and porters was made based on alcoholic strength.

So with the popularity of stouts and porters at an all-time high, it's a good time to get out there and try a few yourselves. You may come to appreciate the roasty flavours of a good stout or the chocolaty goodness of a well-made porter – I know I do!

A BEERGEEK

* a completely made up group

REF: www.morningadvertiser.co.uk

POSTSCRIPT

As ever, more on this topic can be forthcoming for the price of a pint in my local *The Hanging Bat*. That's me in the corner enjoying that establishment's fine ales and quietly contemplating the universe. The mask is slipping, but hey, let's continue!

Pub life has more or less returned to normal after the January lull. I'm back playing pool and darts again without incident – Big Sid seems to have turned over a new leaf of bonhomie and good humour – a long overdue development in my view! The oche meanwhile has never been so crowded, something that I put down to the Luke Littler effect. Darts

in the pub is so competitive now that my usual three dart score of 26 is met with a stony silence rather than the previous shouts of "good effort". Perhaps they were humouring me all along?

Meat-based snacks are back on the bar after a long absence in the form of pork pies and sausage rolls, to the general delight of all. I say all, but the pork pie I purchased the other night had a crust so dense it could have found alternative employment as a doorstep or a cannonball!

Hopefully that was a one-off as I'm as partial to a pork pastry product with my pint as the next man. The licensee, "Chocolate-box" Dave as we affectionately call him due to his fondness for Cadbury's Heroes, is proposing a *Hanging Bat Beer Festival* later in the year, promising to feature a range of "rare and unusual" cask ales. The phrase "rare and unusual" makes me think that it's very rare to find decent ale in other local pubs and quite unusual if you do, but despite myself I give full marks to Dave for trying to up the ante. I'll certainly be attending as many sessions as I can over the festival weekend, subject to the onset of self-induced insobriety! Until next time. Enjoy your beer!

WETHERSPOON SPRING BEER FESTIVAL Back To Its Best

The recent spring beer festival held throughout the Wetherspoon organisation from 5 – 16 March, including our own Blue Bell and White Horse, was one of the best they've had in my opinion. I visited three times during the twelve days of the festival and sampled some cracking beers.

This was a welcome return to form for this biannual event (they have another beer festival scheduled in autumn), after recent festivals had become a little stale. There was a great range of thirty beers on offer, including five brewed by international brewers using brewery kits in the UK. These included breweries from the USA, Canada, Australia, New Zealand and Italy.



Some of the best I tried included Saltaire Lady in Red (4.8% ABV), a red IPA, Fyne Ales Marzen (4.6%), a continental-style amber lager, Birra Perugia Chocolate Porter (5.0%), an Italian porter, Thornbridge Bess (5.5%), an American brown ale, Sambrook's Kiwiana (4.5%), a New Zealand-hopped pale ale and Mad Squirrel Beerhart (5.0%), a US-hopped pale ale.

Another interesting aspect of the

festival was the fact that all the featured beers had been brewed by female brewers (or brewsters), either directly or by assisting in the brewing process, giving a great boost to women in the brewing industry.

The festival proved very popular with local drinkers and it was amazing value at £1.99 a pint, so you couldn't really go wrong! So well done to all local Wetherspoon staff who coped admirably with demand and to the organisers of this year's spring beer festival. Hopefully we can look forward to another brilliant beer festival in October.

MARK ELSOME

LINCOLNSHIRE CRAFT BEERS GO UNDER

Local Brewery Enters Administration

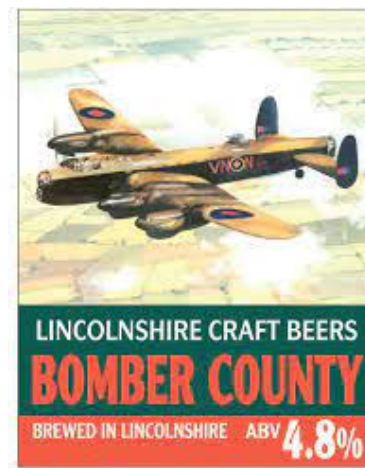
Local brewery Lincolnshire Craft Beers recently entered administration, following an application by HMRC, and the business has closed at least for the foreseeable future. This is a very unfortunate outcome for one of our best known local breweries, but not that much about the circumstances seems to be public knowledge. The brewery started out as Highwood Brewery in 1995, established by Tom Wood in a converted Victorian Granary at the

family's farm in Melton Ross. All was well for a number of years and their well-hopped beers were appreciated by local drinkers. In 2002 they upgraded by installing the old brewing plant from Ash Vine Brewery. In a further expansion they also purchased a local wholesale drinks business, which Tom Wood later blamed for Highwood having to enter administration for the first time in early 2002. The brewery was retained and taken over by a local consortium of six people and reopened as Tom Wood Beers, keeping Tom Wood on as head brewer. They started brewing at a lower level with only about half the volume of beers brewed as previously in order to assess demand.

Other assets, including the wholesale business and two of the company's pubs, were sold off, but their flagship pub, the Yarborough Hunt in Brigg, was retained (the brewery had a 50% share in it). It was about this time that the beers changed, becoming blander and the affection of local drinkers for them started to diminish.

In 2017 Grimsby businessman Mark Smith bought the Tom Wood Brewery and renamed it Lincolnshire Craft Beers. Despite their new name they continued to brew the Tom Wood range of beers on the 60-

barrel Melton Ross plant and although the beers improved under the new ownership, they never regained the popularity they once had. In our view, despite the name change, the company didn't really embrace "craft" by updating their beers for a new audience.



Nevertheless it is sad news that one of our leading local breweries has met such a fate. We didn't know at the time of writing if there was any chance of a rescue package being forthcoming.

MARK ELSOME

This article was compiled with reference to the following:

Brewery History Society

<https://breweryhistory.com>

The Morning Advertiser

<https://www.morningadvertiser.co.uk>

Visit Lincolnshire

<https://www.visitlincolnshire.com>

PUB & BREWERY NEWS

Two more of London's original craft breweries have recently been forced into administration. **By the Horns**, originally set up in Summerstown, South London, but latterly of Salfords in Surrey, went in January, citing bad debtors, the economy and rent hikes as the main reasons.

Beerblefish of Walthamstow, a microbrewery specialising in heritage ales and a landmark destination on the "Walthamstow Beer Mile", closed its brewery and taproom on March 9.

Hackney Brewery also announced it was shutting its High Hill Tap on Blackhorse Road, Walthamstow at the end of March after a battle with Waltham Forest council over



arrears became "untenable". The brewery will however continue to brew.

A new concept, Brew+Bao, is coming to Chapel Allerton, Leeds, this spring, a collaboration between

Brew York and YUZU Street Food. Brew+Bao will boast more than 16 fresh beers. A curated selection of craft beers — some permanent, some on rotation — will pour alongside a handful of Brew York favourites.



The venue will also include an extensive bao bun menu, loaded fries, and sides options, the majority of which will be exclusively available in Chapel Allerton. There will be seating for 100 covers inside and 80 on an outdoor heated terrace.

Cairngorm Brewery's Black Gold was named Champion Winter Beer of Britain at CAMRA's Great British Beer Festival Winter, staged in Rotherham in February.



Judging panel organiser Christine Cryne described the beer as having “roasted coffee nose with dark fruits and earthy hops. The flavour is of refreshing coffee with sweet malt, orange, and dark fruits, leading to a satisfying dry, chocolatey finish. Very easy drinking.”

Runners-up in the competition were Sarah Hughes' Snowflake (8% ABV), which took silver, and Grain's Slate (6% ABV), claiming bronze.

BEER TODAY

Greene King (*yes, them of all people! – Ed*), launched two new strong IPAs in March. Double Header, 6.4% ABV, is a double dry hopped IPA that celebrates King Edmund of the East Angles. The beer has fruity and citrus flavours.

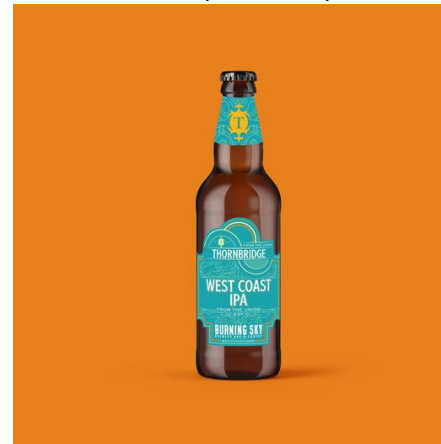


The second beer, Imperial IPA, 6% ABV, reflects the strength of the original IPAs of Victorian times. It's based on a recipe found in the brewery archives.

It has a rich malty flavour with notes of tropical fruit and toffee notes. Double Header in can and Imperial IPA in bottle will be on sale in branches of Morrisons, alongside draught beers in pubs.

PROTZ ON BEER

Thornbridge Brewery has brewed a collaboration beer with **Burning Sky** on their Burton Union set called **West Coast IPA** (6.5% ABV).



This is the most modern style they've brewed on the Union. It's packed with Mosaic and Citra hops and delivers waves of citrus and tropical fruit.

It was available in the Thornbridge Beer Club April box and (possibly) in specialist bottle shops as well as on cask in selected outlets.

FACEBOOK



SHADOW BRIDGE BREWERY & TAP OPEN DAY A SUCCESS

Crowds Flock to Scunthorpe's Only Microbrewery

On Saturday 29 March Shadow Bridge Brewery & Tap organised an official opening day for their brewery & tap at their new location in the Business Centre on Normanby Road. Styled as a family fun day with drinks, face painting, Carrie's Indian Bites food truck and a DJ, the event attracted a very good crowd who flocked to the new venue, including a few local CAMRA members.



The tap comprised the lower floor of the two storey building (plus an upstairs WC) and contained a bar plus bottle shop display plus two rooms for drinking and dining. The building also houses the brewery, but this wasn't on display on the day.



Shadow Bridge beers on handpump were Wizard's Ruin stout (4.3% ABV), Wrath of the Gods pale ale (4.5%) and Orb of Destiny, a pale ale

containing honey (4.1%). With all the considerable preparation that had gone into refurbishing the space for the Open Day, Shadow Bridge hadn't begun brewing their own beers just yet – this had been contracted out temporarily to another brewery. Our money is on Don Valley Brewery of Sandoft who had a van parked outside the tap during the day. Scunthorpe & District Branch has been promised a brewery visit by co-owners Heather & Leigh once they recommence brewing on the site and we look forward to that.



It's good to welcome Shadow Bridge to the town, which now becomes Scunthorpe's first and only working microbrewery!

We wish them all the best for the future and hope to sample their ales on site again in the not too distant future.

MARK ELSOME

THE MIRROR “YOUR PUB NEEDS YOU” CAMPAIGN

Endorsed by the Prime Minister

The Mirror launched a “Your Pub Needs You” pub saving campaign recently with these laudable aims:
1 Fighting fund for pubs from the

Government
2 Recognition for pubs that go above and beyond for their community
3 Support for community groups wanting to buy their local
Apart from lobbying the government through the print pages of their paper, it's not clear how they intend to achieve these aims and the cynics among us may think this is just another attempt to sell more copies of The Mirror!

Nevertheless the campaign has been enthusiastically endorsed by Prime Minister Keir Starmer as he recognised that pubs were at the heart of communities. The irony of this has not been lost on industry commentators such as the Morning Advertiser (MA, the trade journal for the hospitality industry) and beer writers like Roger Protz. It's clear that successive governments have failed to provide the incentives that would help the hospitality industry to prosper and the MA bemoaned the fact that the Prime Minister was not going to reverse any of the damage his government had done with the recent budget – no changes to employment taxation, no relief on VAT, no reversal on minimum wage changes and no suspension of the reduced relief on business rates. His support seemed to be limited to popping into his local, the Pineapple in Kentish Town, North London,

occasionally for a pint and backing (in spirit), the Mirror's “Your Pub Needs You” campaign.



The MA considered the campaign to be one that was “dreamt up by people that appear to have no understanding of the reality that UK pubs are facing.”

Roger Protz had much the same view, pointing out that the measures taken by the government had caused many pubs to close or to curtail their opening hours and reduce staff levels.

Despite this CAMRA decided to get fully behind The Mirror's pub saving campaign, arguing that “Pubs are more than just a place to drink, they are the centre of their communities, bringing people together to tackle loneliness and social isolation.” A case of any publicity for the cause is good publicity? They also called on government to show real support for UK pubs by reforming the unfair business rates system.

MARK ELSOME

With reference to:

<https://www.morningadvertiser.co.uk>

<https://protzonbeer.co.uk>

CALL FOR ACTION ON ALUMINIUM TARIFF

BBPA Asks Government to Defend British Brewing Industry

The British Beer and Pub Association (BBPA) has reacted to news that US president Donald Trump has updated aluminium tariffs to include canned beer, which will now attract a 25% tariff.



“British beer is renowned globally and the US is one of the most important markets for British brewers, who, in 2024, exported £126 million of beer across the Atlantic,” said chief executive Emma McClarkin.

“A 25% tariff on beer imported into the US is a direct hit to the brewers of the UK, who contribute so much to this country's economy and heritage.

“We urge the government to defend the great British brewing industry and strike a deal which removes these harmful tariffs. With the enormous cost of doing business, many British brewers won't be able to sustain a hit such as this from one

of our biggest trading partners.”

BEER TODAY

<https://beertoday.co.uk>

*NOTE: although Trump announced a 90 day pause in higher tariffs for most countries affected, this **didn't** include aluminium and steel imports which will still attract a 25% tariff - Ed*

CAMPAIGN TO PROTECT CASK ALE

Craft Beer Channel Petition for Cask Beer to be given Heritage Recognition

A rather more focused campaign by the Craft Beer Channel – Ed

The Craft Beer Channel has launched a campaign to get cask ale the protection it deserves from the UK Government – and eventually UNESCO. It comes as brewers and publicans face spiralling costs. In a follow-up to their award-winning 2021 series, Keep Cask Alive, Craft Beer Channel founders Jonny Garrett and Brad Evans have teamed up with nine industry partners to make a Youtube documentary series championing traditional British brewing and farming.

Keep Cask Alive Two sees the pair visit countless breweries, pubs, festivals, factories and farms to tell glorious stories of cask beer's history and future, while documenting Jonny and Brad's attempts to

help stop its decline.



Key to their goal is the recognition of cask ale as UNESCO Intangible Heritage. A petition to the UK government went live in early April. In June 2024, the UK government ratified the 2003 UNESCO Convention for the Safeguarding of Intangible Cultural Heritage, which aims to protect traditional craftsmanship, oral traditions, social practices, events, and knowledge. Examples of this recognised in other countries include Belgian beer culture, Arabic coffee, sake production, and the French baguette.

The first step will be recognition of cask ale as 'living heritage' by the UK government, which is the subject of the petition. From there, an application to UNESCO must include academic research, industry and government support, and swathes of evidence.

The Craft Beer Channel will use the films in the final submission to UNESCO and to encourage the

government to back the campaign. It is sponsored by CAMRA, Timothy Taylor's, Five Points Brewery, Kirkstall Brewery, Shepherd Neame, Fuller's Griffin Brewery, Crisp Malt, Charles Faram & Co, and Lallemand UK.

Jonny Garrett said : “Brad and I believe cask is the lifeblood of British pubs. While there are many reasons for its struggles, it's clear that support from the top is desperately needed.

“We hope that recognition of its impact on British culture and the economy will give the industry more tools and justifications to protect our pubs, breweries and farms, and to push back against duty, VAT and business rate rises that are crippling UK hospitality.”

BEER TODAY

BEER FESTIVAL “DOUBLE HEADER” WEEKEND

Branch Visits to the 2nd Crowle Beer Festival and the Doncaster Brewery & Tap Easter Event

Over the Easter Bank Holiday weekend we decided to run not one, but two trips to local beer festivals that were in full swing during Easter. The first of these was to the 2nd Crowle Beer Festival held at Victory Hall in Ealand. Scunthorpe & District Branch had helped the organisers with setting up by loaning some equipment and venting/tapping of

the beers.

Twelve real ales and four ciders had been selected by organiser Oliver Saxon, comprising a range of pale ales and dark stouts and porters plus fruit and traditional ciders.



Six branch members boarded the stopping train to Doncaster on Good Friday to make the short journey to Crowle Station, followed by a walk to Victory Hall.

The festival was fairly quiet to start with, but gradually got busier as the afternoon progressed. All the beers were in top notch condition with my own favourites being Abbeydale Dr. Morton's Clown Poison (4.1% ABV), Lees Tropic Crush (3.9%) and Vocation Naughty & Nice (5.9%). The food offering was also good and comprised freshly made sandwiches, jacket potatoes with chilli and a selection of mouth-watering home-baked cakes. Later on a barbecue was fired up offering burgers and sausage butties.

We tried our luck on the festival tombola and came away with an

armful of prizes including two heavyweight, glossy cookbooks!



By early evening it was time for us to depart for our return train. We thoroughly enjoyed our time there and wish the festival every success. After a good night's sleep we were ready for day two of our beer festival visits. This time we boarded the train to Doncaster for the Doncaster Brewery & Tap Easter Beer Festival. This offered ten rare cask beers, twelve craft kegs and a selection of their own-brewed beers. On reaching the Tap we headed for the upstairs Dystopia Bar where the festival beers were located and settled at a table to peruse the programme. There were some tasty beers, both upstairs and downstairs and I particularly liked the darker beer selection including Otherworld NYX porter (5.1%) from Scotland, Whitworth Valley Voodoo Dray (5.2%), a coffee stout produced in Rochdale and the Wakey Wakey Brew, Shepherd's Delight (4.1%), a

red ale again from a Rochdale brewery.

Food was available in the form of pork pies and Bratwurst hot dogs complete with sauerkraut.



By early afternoon the pub was starting to fill up and a ukulele band had begun plucking a few popular songs of the day downstairs to add to the atmosphere.

After another hour or so we decided to try one or two Doncaster town centre hostleries. Our first destination was the Don Valley Brewery Tap in the market, but when we got there it only dispensed keg beers so we decided to move on (we found out later that there are two Don Valley Taps at the market; #1 and #2. We think #1 has cask ales, but we only found #2 on the day. Doh! Maybe next time?

Instead we went to the nearby Queen Crafthouse & Kitchen, a well-known pub on the local beer circuit. This had a good selection of real ales and craft kegs and I plumped for the Pipeline Brewing Co. Motueka

Deluxe (6.0%), a hazy IPA brewed with New Zealand hops. Later I tried a Raspberry Sour from Vault City, thankfully (for me), more fruity than sour, but delicious nonetheless.

It was at this point that we thought we might have had one too many strong beers when we looked out of the window and saw an eight foot tall white rabbit walking about outside in the square – in our woozy state this felt akin to James Stewart's experience in the famous film *Harvey!*



On closer inspection it turned out to be an Easter Parade through the town centre featuring characters (on stilts) from *Alice in Wonderland*. Relief all round!

Next we popped into the Little Plough for a swift half on the way

back to the railway station. This is an excellent traditionally styled pub with a bar and a separate lounge.



They had on four or five real ales including the famous Barnsley Bitter from Acorn.

By now it was late afternoon and our final port of call was the Leopard near the station. They too had a good range of real ales including DDH NEIPA (4.6%), an Ossett/Siren collaboration and a couple of beers from Blue Bee Brewery in Sheffield. Finally it was time to catch our return train home and to reflect on two enjoyable days out. Thanks to all who came on the trips and for your good company. Also thanks to all those involved in the organisation of the two beer festivals. Same again next year? **MARK ELSOME**

PUBS OF THE SEASON

Winter and Spring Awards

Branch Pub of the Season awards are our way of rewarding pubs who go the extra mile to provide customers with quality real ales and ciders and an inclusive, welcoming atmosphere.

This year we kicked off our awards season with a Winter Pub of the Season presentation to Kirsty and Neil Wright, mine hosts at the Berkeley Hotel in Scunthorpe, in early March. Branch Chairman Mark Elsome presented the award with good support from other branch members on the day.



The Berkeley is the only pub in the town still serving handpulled Old Brewery Bitter (4.0% ABV), which is packaged in wooden casks and is available for a very reasonable £3.40 a pint. A wide range of quality keg beers and ciders is also offered. The pub is identified by CAMRA as having a nationally important historic pub interior due to its art deco stylings. It has a main lounge

with bar and two other rooms plus outdoor seating at the front.

At the time of the presentation Kirsty was hoping that the kitchen refurbishment would be completed soon and meals could be served once again.

The pub is often busy on football matchdays as it is located just a short walk from the Attis Arena football ground.

Congratulations on the award go to Kirsty, Neil and all staff at the Berkeley.

At the end of April we presented our Spring award to the White Swan in Barton-upon-Humber. CAMRA member Christine Andrew from Barton presented licensee Lisa Robson with a framed certificate to mark the occasion. A good turnout of local CAMRA members was also on hand to provide support.



A good choice of real ales and ciders were on offer on the day. The real ales were Yorkshire Heart Hearty Bitter (3.7% ABV), Horncastle Dreadnought Stout (5.0%) and Utter

Mayhem (4.5%) and Wensleydale Living in Colour (3.9%). Beers from these breweries are rotated with others from Pennine, Docks Beers and Munyard. Lisa also occasionally features beers from local micro Little Big Dog of Barrow in cask and keg. Five traditional ciders and three fruit ciders are also available.

Lisa has been at the helm since 2013 and developed the pub as a friendly community focused local. It comprises a bar, lounge, small pool room and an outdoor courtyard. Brunch is offered on Saturday and Sunday lunchtimes and small snacks such as sausage rolls and other homemade savoury items are available at other times.



The pub hosts an annual beer festival over three days during the August bank holiday. Other events at the pub include vinyl record nights, acoustic music

sessions on a Sunday afternoon featuring local musicians and a two day music festival in June. We congratulate Lisa and all staff at the White Swan on their award. Please continue to support these and other local pubs whenever you can.

MARK ELSOME

MORE PUB & BREWERY NEWS ...

Little Big Dog of Barrow-upon-Humber have recently brought out two new beers. **Dune Dog** (4.0% ABV), is a session strength, hazy IPA, hopped and dry hopped with Hallertau Blanc and Amarillo to give a blend of floral and citrus notes with a touch of tropical fruit. An addition of golden oats to the grist also adds a touch of nuttiness. **Underdog** (4.5%) is a hazy IPA hopped and dry hopped with Citra, Mosaic and Galaxy for a tropical fruit and citrus hop hit. A keg of each beer has been ordered by BeerHeadz in Lincoln. Available direct from Little Big Dog <https://littlebigdogbeer.co.uk>

Some news (from February), that just missed the deadline for the previous Iron Brew – worth reading if you've not seen it already – Ed

The historic **Jennings Brewery**, in Cockermouth, Cumbria, closed by **Carlsberg Marston's**, has been

acquired by two local business owners and entrepreneurs.

The brewery has been bought for an undisclosed sum by Kurt Canfield, chief executive of specialist engineering business Delkia, and Rebecca Canfield, proprietor of wine and spirits company Wine and the Wood.

The deal involves the transfer of rights to the Jennings brand, including all trademarks, intellectual property, and recipes.

The project is expected to create several new jobs in the area, including the appointment of a head brewer, a brewing team, and a local sales and marketing force.



Some appointments have already been made, with Chris France, founder of speciality beer retailer Beer Hawk, joining as managing

director.
BEER TODAY

DATES FOR YOUR DIARY

Doncaster Beer Festival 2-4 May
Sir Nigel Gresley Square, Waterdale, Doncaster
80+ Real Ales and Craft Beers & Ciders

[Doncaster Beer Festival](#)

Beer Festival Hull Minster 2025 8-10 May



Hull Minster, South Church Side, Parish Centre, Hull
Local beers, music, food
<https://hullminster.org/beerfestival>

Lincoln Beer Festival 22-24 May
Southside, Colegrave Street, Lincoln



43rd Lincoln Beer Festival

70+ Real Ales plus Ciders, Perries & World Beers

[43rd Lincoln Beer Festival – Lincoln CAMRA](#)

Barton Lions Beer Festival 30 & 31 May

Baysgarth Park, Barton
40+ Real Ales plus Ciders

Great British Beer Festival 5-9 August

NEC, Birmingham
Hundreds of Real Ales, Ciders, Perries & Craft Beers



[Great British Beer Festival | Home](#)

Tickets from: -

[Great British Beer Festival | Ticket Info](#)

Well, that's about all from us this time – we hope you enjoyed reading our magazine ... oh hang on a minute your favourite craft beer geek has just popped his head round

the door. What's that CBC? ... do I know how many words there are in the English language for tipsy or drunk? No I don't, but I have a feeling you're going to tell me!

OK, you know "lots" is not a number? But you want to share a few of them with our readers? OK, I suppose so ...let's have them then.

So here dear readers, is the Craft Beer Connoisseur's (non-exhaustive) list of unusual English words or phrases for "tipsy" or "drunk". Enjoy!

Banjaxed
Bernard Langered
Blathered
Blootered

Chevy Chased

Decimated

Four to the floor

Had a couple of shickers

Jan'd (abbrev for **Jan Hammered**)

Leathered

Mullered

Nicely irrigated with horizontal lubricant



Rosy glow

Saying hello to Mr Armitage
Shedded (as in My shed has
collapsed taking most of the fence
with it)
Spannered
Steampigged

Trousered

Warped

Zombied

Isn't the English language
wonderful? By all means get a rosy
glow with your beer, but do try and
avoid getting blootered, mullered,
steampigged or zombied!
See you for the next issue – Ed

BBC News e-cyclopaedia

[BBC News | UK | 141 words for
'drunk'](#)

*Not quite the end... we found this
interesting article on beer sparklers
by Steve Dunkley. Worth a read - Ed*

SETTLING THE SPARKLER DEBATE

On the Discovery bar at the recent
CAMRA Members Weekend in
Torquay, the team excelled
themselves with a new theme:
Settling the Sparkler Debate.
Views on beer sparklers are either
good or bad – there's no middle
ground. So what sort of sparklers are

there? What do they actually do to
the beer? And how do they actually
work? Just some of the questions we
thought we'd try and get people to
think about, but how to achieve it?
It turned out to be quite simple; we
attached a single cask of beer to a
gravity tap and four hand pulls. It
looked a bit bodged together, and
being honest it was.

This allowed us to present attendees
with five samples from the same
cask: gravity, hand pull with no
sparkler, with a "flat" sparkler, a
1mm sparkler, and a vortex creamer.



As we did this we got people to give
us their thoughts on the difference
between the beer they were
sampling and the previous one. In
general these were small
increments; slightly less flavour and
bitterness, slightly more body and
smoothness. When they'd sampled
the fifth one, we got them to try the
first again – the difference between
the first and last samples was "like
night and day".

We then got people to form their

own opinions and conclusions. And
the conclusion they came to wasn't
sparkler good or sparkler bad, but
was instead whether they preferred
their beers with more or less of a
smooth body or more or less
bitterness. The sparkler is just a tool
to achieve that.

We then followed on our chats with
people, going into how breweries
can add extra hops to their beers so
that when the sparkler strips out
some of those hop flavours and
bitterness, there's still enough left to
achieve what the brewer planned
the end pint to taste like. About how
it's not just hop bitterness that the
sparklers remove, but also malt
astringency making them good for
stouts. And also how they can
remove the "tired" flavours of
ageing beer, giving them a new lease
of shelf life.

As for what people preferred, it's
really down to personal tastes.

*So there you have it- the mysteries of
the humble beer sparkler revealed!*

STEVE DUNKLEY

An abridged version of the article

from:- BEER NOUVEAU

<https://beernouveau.co.uk>

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