

THE GOOD BEER GUIDE 2026

The UK's best-selling beer and pub guide



Foreword by Ed Byrne



IRON BREW

MAGAZINE OF SCUNTHORPE & DISTRICT CAMPAIGN FOR REAL ALE



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CHAIRMAN'S CHAT



Welcome to this Spring/Summer edition of our branch magazine Iron Brew. You might think, given all the “doom and gloom” press coverage of the difficulties facing the brewing and pub industry, that this was solely a UK problem.

However this is not the case as a recent report by the Independent Brewers of Europe (IBE), a cross-border alliance founded in 2024, showed that four in 10 were saying survival was their main priority. The report shows them grappling with energy price volatility, taxation and intensifying competition from multinationals that control a significant share of the beer market, all very familiar to followers of the UK drinks industry.

To navigate current headwinds, many independent brewers are diversifying. Some 43% now produce additional products, most commonly soft drinks and sodas, while non-alcoholic beer is gaining importance as consumer interest in no-and-low

alcohol options grows. Despite everything there is cautious optimism among the brewery sector. More than a third of brewers plan to prioritise improving beer quality this year and 35% intend to invest in new brewing equipment.



Hopefully then, independent brewers can continue to innovate, invest and thrive. We'll drink to that!
Based on a feature in What's Brewing

CRAFT BEER CONNOISSEUR SHORN OF THE DEAD



The recent demise of the Keystone Brewing Group has (I think) some interesting aspects, which says a lot about the current UK brewing scene. Keystone started out as the Breal Group, a London-based private equity firm founded in 2013, specialising in acquiring and investing in hospitality and beverage companies.

They took over the Black Sheep Brewery in 2023 when it got into financial difficulty and then, like a needy toddler with a new toy who just wants more, they started hoovering up struggling breweries. In no time at all they had acquired Magic Rock, Brick, Brew By Numbers, Fourpure and Purity. By now Breal had rebranded themselves as the Keystone Brewing Group to unify its expanding portfolio of acquired breweries under a single entity, but in the process had created what I like to call “zombie” breweries (they're dead but they won't lie down), where the brewery is shut down, its assets sold off and its beers brewed at an existing brewery often many miles from the original location. In doing so the zombie brewery loses any provenance it may once have had, particularly true for Brick, Brew

By Numbers and Fourpure who were all London-based breweries, but are now faceless brands shorn of their breweries with their beers brewed over two hundred miles away at Black Sheep in North Yorkshire.



Magic Rock is also an interesting case in that they once were the darlings of the craft beer scene on a par with Cloudwater today. Due mainly to a series of ill-conceived takeovers, they began to struggle financially and despite installing a brand new, state-of-the-art brewery and taproom in 2015 at their Huddersfield location (which we visited), it was not considered worth saving, which beggars belief. They too are now a faceless brand brewed at Black Sheep and unloved by most craft beer fans.

Late last year Keystone themselves began to struggle financially and announced that they were seeking further investment in order to continue. With no direct experience of running breweries (they also kept

Purity Brewery open) and with a rag tag of breweries under their wing at a difficult time for the industry, it's perhaps not surprising that they hit the buffers.

In January this year Keystone were taken over by the Paramount Retail Group, who on the face of it seemed to be a Keystone clone. They already owned Saltaire Brewery and had other interests in pet care, home interiors and food retailing. Following the £6.5m takeover they rebranded themselves as the Great British Drinks Company whose portfolio now included Saltaire, Black Sheep, Purity, Brew By Numbers, Brick, Magic Rock, Fourpure and North. The takeover saved the jobs of those working in brewing under Keystone, but it's anybody's guess if The Great British Drinks Company will be any more successful than Keystone were from their patchwork of breweries. I've probably unintentionally misled you into thinking that the creation of zombie breweries following takeovers is a recent phenomenon, but nothing could be further from the truth. Two of the worst serial offenders from the recent past were Greene King and Marstons. Greene King took over other brewing

companies like Morland and Ruddles (1999) and Hardy & Hansons (2006), promptly closed their breweries and transferred production of their beers to the Greene King site. This appeared to be a deliberate ploy by Greene King to obtain the pub estates of these breweries and most of the beer brands of the acquired breweries such as Morland's Original, Tanners Jack, Hardy's Bitter and Nut Brown Ale were quietly discontinued. Ironically Greene King themselves were taken over by Hong Kong based CK Asset Holdings in 2019 in a deal worth £4.6bn. Even worse was Marston's who embarked on what CAMRA called "A Tour of Destruction" in the noughties and beyond which included the acquisition and closure of Jennings (bought in 2005 and closed in 2022), Wychwood (bought in 2008, closed 2023), Ringwood (bought 2007, closed 2024), Banks's (closure in 2024 following merger with Carlsberg in 2020), Charles Wells Eagle Brewery (bought 2017, sold to Damm 2022) and Thwaites (bought and closed 2015). Regarding Thwaites, the only beer of theirs still brewed at Burton-upon-Trent as far as I know is Wainwrights, a definite case of "the

blind leading the blind"! Most of the brands that Marston's wanted to keep also had their production moved to the Marston's plant in Burton-upon-Trent, but the main benefit to the company was acquiring the pub estates of the breweries they bought out and expanding the reach of Marston's products across the UK.



These acquisitions and merger with Carlsberg didn't do Marston's long term health much good however as Carlsberg, with their controlling interest, rationalised many of the beer brands in 2024 and in 2025 completed the acquisition of Britvic plc. They then bought out the remaining Marston's 40% stake in the Carlsberg Marston's Brewing Company (CMBC) to form the Carlsberg Britvic company, leaving Marston's as a pub-owning company only. A prime example of "How are the mighty fallen"? Two positive developments amid all

the takeover chaos were Charles Wells rebranding themselves as Wells & Co. and opening a new £14m brewery called Brewpoint in Bedford in 2019 to tap into the growing demand for craft beers and the purchase of Jennings Brewery in Cockermouth and its beer brands by two local business people in 2025, returning Jennings back to the independent brewery it always had been before the Marston's takeover. Before moving on, dishonourable mention must also be given to Fullers in the zombie brewery creation stakes. Fullers bought out the Hampshire-based George Gale & Co. brewery in 2005 and within six months had closed the brewery and transferred production to Fuller's Chiswick Brewery in London. Much of the Gales range was discontinued following the move, with Seafarers Ale and HSB limping along as cask ales for a while, as well as the revered 9% ABV Prize Old Ale. HSB is now confined to a bottled beer and Prize Old Ale is an annual one-off release, which recently has confusingly appeared under the Dark Star branding. Which brings us to Dark Star themselves. They were once a thriving brewery based in Sussex

who had ridden the craft beer wave and come out of that as a well-regarded player with a great range of core and special beers. Then along come Fullers in 2018 to buy them out to try and gain some craft credibility. They publicised the deal by saying it would “give Dark Star access to the funds it needs to invest in new markets and increase sales of great beers such as Hophead, APA, Dark Star Original and Revelation as well as Dark Star’s wide range of seasonal brews”. Well that vision went badly wrong with the handbrake turn that resulted in the acquisition of Fullers by Japanese global brewer Asahi in 2019. Asahi then consolidated their brewing output by closing the Dark Star Brewery in 2022 and moving production to their Meantime facility in Greenwich. Meantime was a keg-only brewery, so from the start it seemed to be an ill-fitting venture considering Dark Star beers were predominantly cask. Sure enough in 2024 Asahi closed Meantime and moved production of Dark Star beers to Chiswick. Since then Dark Star has withered on the vine and now only Hophead (reduced to a duty busting 3.4% from 3.8%) and American Pale Ale

(APA) are regularly produced, plus the odd canned special such as Red Giant. A very sad predicament for a once brilliant brewery.

As if further confirmation were needed that brewery takeovers are not a modern facet of the brewing industry, I’ve just finished reading the late Martyn Cornell’s excellent book *Amber, Gold & Black*, a history of the main British beer styles and I can tell you dear reader that takeovers and mergers among 18th and 19th century brewers were rife even then!

The creation of zombie breweries following takeovers rarely works out well as popular beers disappear or their quality suffers and the consumer (as usual) loses out. Perhaps with that in mind all we can hope for in any future takeovers/consolidations (and Sharp’s Brewery in Rock, Cornwall, through no fault of their own, is the latest in a long line transforming into zombie status), is that whoever wants to purchase a struggling brewery sees the value in what they were trying to do and invests in that ethos to put them back on their feet, rather than asset stripping the nuts and bolts of the brewing process and contracting out beer production to

someone else. An old craftie like me can still have dreams, can’t he?

A BEERGEEK

REF: Cornell, Martyn: *Amber, Gold & Black: The Story of Britain’s Great Beers* published by The History Press Ltd 2010

POSTSCRIPT

More on this topic can be had for the price of a pint in my local *The Hanging Bat*, where I reside most lunchtimes. That’s me in the corner grappling with the day’s newspaper crossword or engaged in quiet contemplation of the universe. Of late I’ve been enjoying some cloudy juice bombs in *The Hanging Bat*, as licensee Dave sees no waning in the popularity of these hazy pales and IPAs. I got a different reaction from Big Sid who, on seeing my cloudy pint of fruity goodness, suggested I tell Dave I’d ordered a beer not chicken soup! Poor Sid – he’ll get on board eventually I’m sure! Of course not that long ago, a cloudy pint was anathema to the casual drinker and would often be accompanied by a peevish walk to the bar to complain. How times change! I myself have had one or two hazy IPAs that had the

appearance of used bathwater, but still tasted great. Now I really like the New England hazy style and its hybrid, the Mountain IPA, a cross between west and east coast versions. Looks like hazy IPAs will be with us for some time to come!



Look out for me in *The Hanging Bat* or other local pubs, where I’m always eager for “a pint of handpull please!” Enjoy your beer. Until next time!

WINTER PUB OF THE SEASON

GEORGE INN, WINTERTON

Our Winter Pub of the Season award was presented to the George Inn at Winterton on Saturday 14 March by Scunthorpe & District CAMRA member Steve High, with local members and friends in attendance.

At the helm at the George are Andy and Sarah Male who have been in

charge for almost two years, having bought the pub outright as a freehouse when it came up for sale. The George Inn is their first pub, having had careers outside of hospitality previously. They offer four real ales at all times - Draught Bass is a permanent feature with others rotated as available, but often featuring beers from Pennine and Great Newsome, plus a range of keg beers and ciders.



They offer a sandwich and soup menu from Monday - Thursday supplemented by a selection of Pieminster pies and with the occasional food truck in attendance. They also host Guest Chef nights on a regular basis. Other events include Meet-the-Brewer nights (brewers from Great Newsome have already visited the pub), DJ sets, film nights and live music featuring local musicians. The George Inn has all the hallmarks

of a thriving town-centred hostelry. Our congratulations go to Andy & Sarah and all staff members at the pub on their award. Thanks also to all the local CAMRA members who attended on the day to support the presentation.

MARK ELSOME

PUB & BREWERY NEWS

As you may have read, **Brewdog** was bought in March by American beverage and medical cannabis company **Tilray** for £33m. In a classic case of boom and bust, the company which was once valued at £2bn, was sold for a much lesser sum that reflected the dire straits it was in. It was acknowledged that part of their problem was that they tried to grow too quickly and diversified too much. An eleventh hour bid to buy back the company by co-founder James Watt and a group of investors failed to materialise when he withdrew from the bidding process.

Their Equity Punk investors will likely get nothing back, although many



joined Brewdog crowdfunding schemes not to make a profit, but to become part of a club with benefits. 38 Brewdog bars were closed as part of the deal, with 484 redundancies. Tilray were later quoted as exploring options to reopen some of the closed UK bars and the recently shuttered distillery operation. They also subsequently acquired Brewdog's Australian and American businesses in separate deals.

More on this topic can be read at:

<https://morningadvertiser.co.uk>

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

Slightly overshadowed by the Brewdog bombshell was the news that **Molson Coors** intend to close **Sharp's Brewery** in Rock, Cornwall, which they acquired in



2011 and then invested more than £20m in the brewery to expand capacity and turn Doombar into a national brand. The stated reason was that the site was no longer "financially sustainable". This could result in 200 redundancies, which would include staff at its National Contact Centre in Cardiff which is

also closing.

The Rock operation brewed (nearly) all the cask Doombar, but also many other ales for local consumption.

The keg version of Doombar was brewed at both Rock and Burton-upon-Trent.

The brewery could close at the end of 2026, with Molson Coors exploring other production routes, including the possibility of producing Sharp's beers in partnership with others.

MORNING ADVERTISER



Another Scottish Brewery, **Innis & Gunn**, was acquired by Irish drinks

business **C & C Group**, owners of Tennents lager, for £4.5m in early March after it went into administration. C & C Group was already a minority shareholder and brewing partner for Innis & Gunn, but will now fully take charge of the beer brand and its global intellectual property.

The Inveralmond Brewery, which Innis & Gunn bought in 2016 and the Innis & Gunn taprooms in Glasgow and Edinburgh, which were not part

of the deal, were closed with immediate effect with over 100 redundancies.

MORNING ADVERTISER/BEER TODAY

Yet another brewery takeover to report, although this time thankfully of the friendly variety. The **8 Sail Brewery** in Heckington, Lincolnshire, has been bought by a taproom regular who liked the beer so much, he bought the company!

Edward Quigley completed the purchase of the microbrewery, located within the Heckington Windmill heritage site, from founder Tony Pygott, in early March.



WHAT'S BREWING

A collaboration between brand owner Brookfield Drinks and Norfolk brewer **Woodforde's**, **LionHeart** was launched in time for St George's Day on 23rd April and is made with traditional English ingredients and backed by a £2 million investment. LionHeart is brewed to a 12th century-style recipe, using open

fermenters. It's made with unusual ingredients, including sweet gale, also known as bog myrtle, which was traditionally used as a bittering plant by English brewers for hundreds of years before hops were grown commercially.



Theakston's is offering its popular **Barista Stout** in cask form as the brewery continues its commitment to growing cask volumes across the on-trade.



Launched in 2015, Barista Stout (4.2% ABV) is a velvety, coffee-flavoured stout with caramel and vanilla notes, hints of dark berry fruits, and a bold espresso aroma. It will now be available as the brewery's seasonal cask beer for

April and May.

Continuing the revival of heritage brands, Molson Coors are reintroducing a blast from the past with **Carling Black Label**.



The new lager is made with 100% British barley and brewed in Burton-upon-Trent.

Surprisingly Molson Coors provided tasting notes for the new brew, which was described as having "a slight apple fruit note on the nose, backed up by a hint of digestive biscuit. As you taste the beer you get the rounded sweetness of the malt, but the hops have become more pronounced giving it a fuller body with plenty of pleasant bitterness and a rounded finish."

BEER TODAY

<https://beertoday.co.uk/>

Brew York opened a new community bar, street food hall, and

events venue in Goole's historic **Market Hall** at the beginning of April under their "Brew+" brand. The venue, a key part of the Goole Town Deal regeneration, will offer four street food options and craft beer.



BREW YORK

<https://brewyork.co.uk/goole-market-hall/>

The Snug opened up in Messingham over the Easter weekend. Formerly known as **Pooley's**, the bar will be run by tenant Kate Boswell, former mine host at the **Horn Inn**.



Two real ales were on for the opening – **Batemens XXXB** and **Adnams Ghost Ship**, but three should be available once things settle down.

3RD CROWLE BEER FESTIVAL

FESTIVAL PROVES TO BE A HIT

The 3rd Crowle Beer Festival took place over three days of the Easter weekend and proved to be a big hit with local people and those from further afield. Held at the Victory Hall in Ealand, the festival featured ten real ales and six ciders selected by organiser Oliver Saxon. Scunthorpe & District CAMRA helped out with cooling, venting and tapping of the beers and a group of local members went over on Good Friday to sample the wares. We managed to bag a large table in the main hall and set about sampling the beers and ciders on offer.



All the beers were in good condition and were enjoyed by the group, although the Blue Monkey Cinder Toffee Stout proved to be the standout beer of the day. The food offering at the festival was

excellent and included filled rolls, warm sausage rolls, ploughman's platter, burgers and hot dogs backed up with a mouth-watering selection of homemade cakes.

We also had success on the festival tombola and came away with a selection of weird and wonderful prizes!



An unusual feature of the festival was the availability of festival merchandise, which included branded clothing, ceramic mugs, keyrings and other souvenir items. A large gazebo was erected outside the hall and this proved popular with customers who preferred al fresco drinking when the weather permitted it. All too soon it was time for us to walk the short distance to Crowle Station to catch our return train home. It had been an enjoyable afternoon spent at the festival, with good beer and cider, tasty food and good company. We look forward to doing it all again next year!



The next day we found out that the festival had sold out of all beer and cider before the end, so a successful event all round! Well done to Oliver and all those who helped to organise and staff the event.

MARK ELSOME

CHAMPION WINTER BEER OF BRITAIN 2026

BEER STREET TAKES TOP GONG

Beer Street (4.0%), an amber rye bitter by London Brewing has won CAMRA's Champion Winter Beer of Britain award, announced at Liverpool Beer Festival in February.

After a year of local and regional blind judging heats, the Campaign's winter winners have been crowned. The category winners now go forward to the final judging in May at CAMRA's Cambridge Beer Festival where they'll battle it out to take the crown of Supreme Champion 2026.

Cairngorm's session stout Black

Gold (4.4%), took home silver, and Green Jack's Baltic Trader Export Stout (10.5%) won bronze.

Judges were blown away by the winner, with judging panel coordinator Christine Cryne describing Beer Street (4.0%) as: "A sparkling golden amber bitter, with spicy rye and a roasty nose, sweet biscuit on the flavour, where the spicy rye notes increase and linger in the dry and slightly bitter finish. Very easy drinking."



The judging and announcement took place at Liverpool Beer Festival, in the Lutyens Crypt at Liverpool Metropolitan Cathedral, just ten minutes' walk from Liverpool Lime Street station. Competition beers were available at the festival while stocks lasted.

CAMPAIGN FOR REAL ALE

WHAT ON EARTH? NO. 103: KVEIK FARMHOUSE ALES

So beermeister, what strange, exotic brew are you foisting on us this time around? Well dear reader, you may (or may not) have heard of Kveik farmhouse beers? If not allow me to elucidate further.

Kveik (pronounced “kvik”), is an ancient Norwegian farmhouse beer yeast, which has been used in rural Norway for centuries. It is highly likely that it dates back to the time of the Vikings. The word “kveik” actually means “yeast” in local Norwegian dialects. It was used originally by farmers to brew farmhouse ales on isolated farmsteads, not by professional brewers and would have been passed down through generations along with brewing equipment and recipes.

Kveik yeast is a multi-strain *Saccharomyces Cervevisiae* or ale yeast culture, which unusually ferments at high temperatures of 30-40 C, without producing off-flavours. The yeast was typically dried on wooden logs to ensure it survived for months or years

between brewing sessions. It can ferment wort in just 1-3 days, a significant advantage for farmhouse brewing. Beers brewed with Kveik yeast tend to have distinct fruity esters of orange, pineapple or banana and often lack the phenolic clove flavours of other farmhouse styles.



Picture from Untappd:

<https://untappd.com>

Norwegian researcher Lars Marius Garshol is credited with rediscovering and documenting Kveik yeast strains and introducing them to the modern brewing world during his visits to farmhouse brewers in western Norway and Lithuania. Eventually these yeasts were shared with international yeast banks and commercial breweries, allowing them to be used for various

beer styles including IPA. Now Kveik yeasts are much sought after by craft brewers across the globe and a variety of beer styles have been produced from saisons to German lagers to classic British beers. The popularity of Kveik beers shows no sign of diminishing, so a good time to try them yourselves!

A BEERGEEK

Based on information from: *“A Fire Being Kindled – The Revolutionary Story of Kveik, Norway’s Extraordinary Farmhouse Yeast”*
www.goodbeerhunting.com

NEW BEERS INSPIRED BY BREWDOG

GLEN AFFRIC RELEASE “WATT KILLED PUNK” BEERS

Two new releases from Glen Affric Brewery of Birkenhead take inspiration from the BrewDog saga, with packaging that resembles Brewdog’s and names that reference Brewdog’s, with free pints available to former employees and Equity For Punks shareholders at the brewery taproom.

“This release isn’t just about beer,” says the brewer. “For a lot of people, two men and a dog started

something that once stood for something bigger than the liquid in the can. It stood for independence. For rebellion. For doing things differently. People bought into that. Not just emotionally, but financially. Hundreds of thousands backed it. Funded it. Helped build it into what it became. And a lot of those same people have since been left behind. This beer is a response to that. A reminder that the community behind craft beer still matters. Because that version of craft beer meant something. And for a lot of people, it still does.”



Both Watt Killed Punk beers are built on the same base: a 5% ABV IPA, hopped with Krush, Idaho 7, and Amarillo. The Tropical Fruit Edition brings orange, mango, and pineapple into the mix for a softer, brighter profile.

As Boak & Bailey said in their blog, “... this is the sort of thing that Brewdog would have done in its most obnoxious, attention-grabbing

heyday". So, a heartfelt response to Brewdog's unfortunate demise, or a shameless rip off? Answers on a postcard to ... etc,etc

BEER TODAY

<https://beertoday.co.uk>

BOAK & BAILEY'S BEER BLOG

<https://boakandbailey.com>

DATES FOR YOUR DIARY

Sat 2 May Spring Pub of the Season presentation to the Honest Lawyer, Scunthorpe. Meet 12 noon. All welcome.

Fri 15 May Branch pub crawl of Lincoln. Travel to Lincoln by train via Barnetby. Details from Steve Martin.

Thur 21 - Sat 23 May Lincoln CAMRA Beer Festival, Southside, Lincoln. Over 70 real ales plus cider & perry & world beers.

www.southsidelincs.com



44th LINCOLN CAMRA BEER FESTIVAL
Thursday 21st May - Saturday 23rd May 2026
Over 70 Real Ales, including KeyKey Beer.
Plus a good range of Ciders, Perries & World Beers.
There are Perries and other non-beer drinks available at the World Beer area.

Southside
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LN6 3BW

Admission
CAMRA Members - Free
Non-Members - £6 (free entry after 9 pm on the 21st and 22nd)
Festival Gate £3.00 (not refundable)
Pay on the Day - Cash Payment Preferred

Opening Times
21st - Noon till 10pm
22nd - Noon till 10pm
23rd - Noon till 4pm

For Full Details Visit
<https://lincoln.camra.org.uk>

CAMRA Lincoln

Thurs 18 – Sat 20 June Stockport Beer & Cider Festival, Guildhall, Stockport.

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Friday 19th June Noon to 11pm
Saturday 20th June Noon to 10pm

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www.stockportfestival.org.uk
Don't miss some midsummer merriment!

Well that's about it for this issue. Just time for me to thank you for reading ... oh, hang on it's the Craft Beer Connoisseur poking his head round the door with some news for my attention (why does he keep doing this?).

Did I know that Lidl are about to build their first pub in Belfast after invoking a loophole in Northern Ireland licensing laws? No, I didn't. What are they going to call it? "The Trolley Dash Arms" maybe? It's going to be built next to an existing Lidl outlet you say and will offer beers from its existing range. You can just imagine men in East Belfast shouting to their wives, "I'm just popping out to Lidl dear", then coming back six hours later, much the worse for wear with half the grocery items lost on the way home! I look forward to trying the "Screwfix Tavern" and the "Matalan Inn" in the very near future! That's all folks. See you for the next issue! – Ed.

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