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IRON BREW

MAGAZINE OF SCUNTHORPE &
DISTRICT CAMPAIGN FOR REAL ALE

FEBRUARY – APRIL 2023



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And Much More!

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CHAIRMAN'S CHAT



Welcome to this winter edition of our branch magazine and if it's not too late, a Happy New Year to all our readers.

Unfortunately it looks like this year will be a challenging one for our pubs and breweries as the cost of living crisis continues and rising cost pressures impact on hospitality businesses. A number of well known breweries folded last year including Exe Valley, Leeds Brewery, Slaters, Twisted Wheel and the Wild Beer Co. and more are expected to follow in 2023 unless the Government intervenes with adequate financial assistance (and CAMRA is lobbying for this to happen).

Some commentators such as Boak & Bailey (<https://boakandbailey.com/>) argue that the UK had too many breweries anyway and while closure, job losses and the end of someone's dream is sad, a general thinning out may be beneficial in the long run. Thankfully for us though, some *do* return under new ownership.

CRAFT BEER CONNOISSEUR

The Language of Craft Beer: an Update



If you aspire to the upper echelons of beer geekdom like yours truly, then you'll probably need to be au fait with the specific language used to describe craft beer. I wrote about this in a previous issue of *Iron Brew*, but as with other forms of language it continues to develop and take on new words and meanings. However help is at hand and the Craft Beer Connoisseur has done his homework and will attempt to guide you through the lexicon of modern craft beer so that you never knowingly feel uninformed when discussing craft in all of its glorious facets.

So, strap in, as here we go!

Boss Pour

A dumb practice of pouring beer

right to the rim of the glass, leaving no room for the aroma-packed head

Crisp, Crispy

Nothing to do with your favourite potato-based snack, this is a term commonly used to describe lagers and how dry and clean they are. Related to the term "well-attenuated", where fermentation has left very little sugar behind

Dry Hopped

When a brewer adds hops during, or after fermentation to extract volatile aroma compounds rather than bitterness. Expect to see on cans "DDH," "TDH" or even "QDH," for double-, triple-, or quadruple-dry-hopped, respectively. An important aspect of beer marketing used by many craft brewers

Falling Off

When a beer starts to pass its peak of freshness

Funky

A term used to describe the tartness and acidity of sour beers produced by mixed-fermentation and spontaneous fermentation. A less generous description would be "horse-blanket" or "farmyard"!

Gusher

A sugar-packed sour beer or IPA that is prone to exploding in the can, particularly if kept in warm

conditions. Unsurprisingly these are regarded as dangerous

HDHC

Or High Density Hop Charge, a method of maximising hop character with various concentrated hop products such as cryo hops.

Although originating in the United States, I've seen it used on Point-of-Sale material from UK craft brewers as well

IBUs

Stands for International Bittering Units, a measure of a beer's inherent bitterness expressed as parts per million of isohumulone, a hop component. During the heyday of West Coast IPAs where the hop additions went ever higher, the bigger the IBU rating the better. Nowadays, with juicier NEIPAs just as popular, the balance of hop bitterness and malt sweetness is perceived as more important.

Line Life

The craft beer subculture consisting of people willing to wait in line for hours to obtain limited releases—usually hazy IPAs, fruited sours or pastry stouts from overhyped breweries

Kill Shot

A rather dramatic term to describe a photo of all the empty bottles and

cans left over from your bottle-sharing event



Milkshake IPA

A name for a beer with an even fuller body, mouthfeel and sweetness than a hazy IPA due to the use of adjuncts like fruit purees or unfermentable milk sugar (lactose) and applied to IPA's (or sours) with these characteristics

Neckbeard

A derisive term for a nerdy beer snob, maybe someone mansplaining milkshake IPA's? (even so, I fervently hope it's *not* a term you'd use to describe me!)

Nitro

A beer that has had nitrogen added

to it in order to achieve a creamier mouthfeel. Also leads to the “nitro pour” where the beer is poured into the glass in one action by fully inverting the can

Roasty

A defining characteristic in traditional stouts, porters and in some dark lagers. “Roasty” captures that espresso or black coffee flavour and astringency

Sessionable

A lighter, lower-ABV beer you can consume multiples of in a single drinking “session”

Smoky

Beers brewed with smoked malts which can contain flavours and aromas reminiscent of campfires or bacon. Particularly prevalent in “Rauchbiers” from Germany, which are definitely having a moment

Teku

An on-trend stemmed glass for craft beer – like a wine goblet with sleeker lines and sharper angles

Thiolised Yeast

A yeast strain with a boosted ability to biotransform compounds in malt and hops for bigger aromas, primarily of tropical fruit

Wet Cardboard

An off-flavour that appears when a beer has been exposed to excess

oxygen, typically when it has spent too long in the bottle and has gone stale

Well, plenty to be going on with there and probably more than enough for one day. It should make you fluent enough in “beerspeak” to get by if confronted by a bona fide beer geek in your local pub or craft beer bar, or you could just subtly ignore them and get on with enjoying your beer.

As ever, more on this subject can be forthcoming for the price of a pint in my local *The Hanging Bat* (lunchtimes preferred). Until next time!

A BEERGEEK

Adapted with thanks from:

<https://punchdrink.com/articles/craft-beer-vocabulary-terms/>

BRANCH CHRISTMAS PARTY

A Brief Look Back

On a Friday in mid-December we organised a branch Christmas party at the Yarborough Hunt in Brigg. The Yarborough allow us to book their back room for the evening but don't offer food, so we're able to provide our own finger buffet.

We started early to allow those who'd travelled by public

transport to have sufficient time at the party before catching the last bus back to Scunthorpe just before 9 pm. A buffet was carefully assembled comprising sandwiches, pork pies, sausage rolls, cheese, chutneys, crackers, crisps and a selection of cakes – a veritable Christmas feast!

I acted as quizmaster this year and had put together a general knowledge Christmas quiz which included a picture section comprising a melding of celebrity faces with both celebrities needing to be identified (*courtesy of a well-known tabloid online newspaper – Ed*), but this didn't prove too challenging for eventual winners Paul and Beverley, who were rewarded with a four-pack of Christmas bottled beers for their efforts.

A Christmas raffle offered some choice prizes of a pack of Shadow Bridge bottled beers, a Duvel gift set and a selection of Thornbridge packaged beers and were appreciated by those with winning tickets.

Once the seasonal exchange of Christmas cards was complete at the start of the evening, we sampled the Yarborough Hunt's beers. On offer

on the night were Lincolnshire Craft Beers Christmas Cheers (with a hint of whisky) and other beers from them, Brains Reverend James, Dark Star Hophead and Wadworth Horizon. Some also tried the Belgian Kriek beer on keg tap, although some pumpclips of Christmas beers from the likes of Castle Rock and Acorn taunted us from behind the bar, indicating beers coming on later!



All in all however it was a very enjoyable evening, with the pub busy in the late afternoon, but thinning out as the evening progressed. Christmas jumpers were also to the fore!

With many thanks to all who attended and provided food items for the buffet and to the Yarborough Hunt for providing the room.

MARK ELSOME

CHRISTMAS BEERS AT HOME Celebrating the Festive Season

Although there was a dearth of Christmas beers in our local pubs this

year, Branch Secretary Keith Dixon was more successful in finding them for home consumption ...

After two years of Covid affected Christmases, something near normal was possible this time. Pre-Christmas trips to Chester, Keswick in the Lake District and Nottingham presented the opportunity to sample many different beers and indeed purchase a better selection of festive beers to take home for enjoyment over the Christmas holidays.

The beers, on the photo left to right are as follows:



Lincolnshire Craft Beers produced their festive bottled beer, called "Christmas Cheers" at 4.8%. We were able to sample a draft version of this bitter type beer at our Christmas party at the Yarborough in Brigg.

Marks & Spencer produced three festive bottles this year, the first being brewed by the Greenwich

Brewery, a 5.5% "Winter Spiced Porter" certainly living up to its name.

A regular Christmas offering from the **Black Sheep Brewery** is their 4% "Blitzen" a reliable bitter type beer. Another tasty dark beer, produced by the **Eagle Brewery** for Sainsbury's was "Christmas Porter" at 5.2% the plum and chocolate flavours certainly were Christmassy. Another Christmas regular also available as a cask beer was "Rosey Nosey" produced by **Batemans Brewery** at 4.7%

Marks & Spencer's next Christmas beer, brewed by the Southwold Brewery with a 4.2% strength was named "M & S Christmas Ale" Another Yorkshire brewery - **Saltaire** offered a tasty pale ale, "White Christmas" at 4.8%.

Robinsons Brewery from over the Pennines, produced a bitter type beer named "Mr Scrooge" with a 4.2% strength.

Two beers from the **Staffordshire Brewery** "Grumpy Santa", a 5% hoppy, citrus ale and "Cheddleton Christmas Ale", a 4.6% ruby winter ale completes the back row of bottled Christmas Beers.

My particular favourite came in the form of a 330ml can from **Northern**

Monk Brewery, called “Festive Star” a 5.2% spicy porter.

A 500ml can from the **BrewYork Brewery** came a close second in my favourites with a Gingerbread Milk Stout called “Fairytale of Brew York” coming in at 4.9%

Not always a favourite beer of mine was a Belgium Beer produced for Marks & Spencer’s by the **Haacht Brewery** called “Christmas White Beer” and the 5.1% warm spices and citrus flavour were certainly better than I expected.

Finally, another regular beer of recent Christmases is “Hoppy Xmas” a 6% IPA from **BrewDog**. Although the strongest by ABV this wasn’t the tastiest of my collection.

This was just a small selection of the many excellent festive ales now being produced each year by breweries, large and small across the country. Long may they continue to give us these limited edition brews to sample each Christmas!

KEITH DIXON

PUBS AT RISK AS GOVERNMENT PLANS TO REDUCE ENERGY COST SUPPORT

Financial Support will be at “Lower Level”

Pubs expecting increased help with

energy bills after the existing package of support expires in March look likely to be disappointed.

Chancellor Jeremy Hunt told business groups the support would be at a “lower level” to protect the public finances from volatile energy markets.

Gas and electricity prices have been fixed for pubs until the end of March.

The revised scheme is expected to run for 12 months until March 2024, with details on the level of support specified shortly.

Commenting on reports that help with energy bills for hospitality businesses will continue until 2024 but only at 50 per cent of the current rate, CAMRA national chairman Nik Antona said it would put the UK’s thriving beer scene at risk. “The prospect of energy bills massively increasing from April this year will be extremely worrying for hospitality businesses – particularly community pubs, social clubs and small breweries and cider producers that are vital for consumer choice and a thriving beer scene.

“The cost of goods and employing staff continues to rocket and customers are tightening their belts. Many businesses wonder how they

will be able to turn a profit if the energy bill support is halved.

“If this cut is announced, then the chancellor’s Budget in March will need to provide extra support for hospitality businesses if we are to avoid the nation’s beloved pubs and breweries facing the threat of



permanent closure.

“It will be vital that venues get more help with the burden of business rates – and for the new, lower rate of duty charged on draught beer and cider to be introduced as quickly as possible to help pubs and small, independent breweries compete with the likes of supermarket alcohol.”

The British Beer and Pub Association (BBPA) had a meeting with the chancellor to express its concern. BBPA chief executive Emma McClarkin said: “We met with the chancellor to underline the challenges the industry faces and the

critical importance of extending the energy relief support to avoid significant business failure and the closure of many pubs and brewers. Without extended support at close to current levels, pubs and brewers in communities across the country could be lost for good.

“Energy costs are the single biggest threat to our industry right now. The failure to safeguard pubs and breweries from price increases come April will be the last straw for businesses which have been struggling for three years to remain solvent and serving their communities.

“We urge the chancellor to extend the scheme or risk losing businesses across the UK that mean so much to so many.”

WHAT’S BREWING

PUB & BREWERY NEWS

We reported on the sad demise of **Twisted Wheel Brewery** of Warrington earlier in this issue, but some good news on this story has reached us. It appears that the former head brewer at Twisted Wheel has bought the brand and will commence brewing again at **Ben’s Brewery** in Chorley in the New Year. So with a bit of luck we might see

Twisted Wheel's excellent beers back on the bar at some of our local pubs and festivals before too long.

Skinner's Brewery in Cornwall has been saved three months after the business ceased trading.

The administrators confirmed that a sale of the company's business and assets had been agreed, subject to contract.



The identity of the buyer is not known (*Boak & Bailey*).

The **Curious Brewery** in Ashford, Kent has acquired the brands of the **Wild Beer Co**, the Somerset brewer which ceased trading two months ago. The deal involves the brands and intellectual property of the former brewery, but not the Somerset site or the brewkit. Curious will collaborate with some of

the original team from Wild Beer Co to produce the beers which will sit alongside the Curious beers such as English Lager, Curious Brew and Curious Session IPA (*Beer Today*).

In a similar move, **Kirkstall Brewery** has become custodian of the recently closed **Leeds Brewery's** beers, with the latter's head brewer, Rob Warriner, continuing to brew the beers.



This means that local favourite brews such as Leeds Pale will still be brewed in Leeds but at a different location.

Leeds Brewery was established in 2007 (*Beer Today*).

Way back in November, Asahi, the Japanese owners of Fullers and other breweries, announced the closure of **Dark Star Brewery** in Partridge Green, West Sussex. Production will be moved to another of its breweries, **Meantime**, based in

Greenwich, London.

Although Asahi issued a statement which indicated that all Dark Star beers will remain the same, it's unclear how this will happen as Meantime currently does not brew cask beers.

Gillian Hough of CAMRA said, "Years of domination of large parts of the brewing industry into the hands of a few global players has been to the detriment of our brewing heritage."

A quiet start to the year for our local micros. **Little Big Dog** of Barrow brewed **Lava Lizard** (4.8% ABV) at the back end of the year, a tropical IPA hopped with Sabro and Eukanot and **Lion of Vienna** (5.0%), a malty lager.

Shadow Bridge in Barton has a new range of seasonals for 2023 including **Dwarven Steel**, **Orb of Destiny** and **Ogre's Might**.

TOP TEN BEST SELLING CASK BEERS Figures for 2022

There were some encouraging sales figures for cask beer during the last year, particularly for Timothy Taylor's Landlord which was the second best-selling cask beer and increased its sales by a remarkable 182% (from 36,733 hectolitres (hl) in 2021 to 103,599 hl in 2022).



The top ten cask beers for 2022 were:

- 1 Sharp's (Molson Coors) Doom Bar 163,281 hl
- 2 Timothy Taylor Landlord 103,599 hl
- 3 Greene King IPA 91,884 hl
- 4 Fuller's London Pride (Asahi) 72,242 hl
- 5 Greene King Abbot Ale 50,982 hl
- 6 St Austell Tribute 40,698 hl
- 7 Wainwright (Carlsberg Marston's) 40,628 hl

- 8 Pedigree (Carlsberg Marston's) 33,298 hl
- 9 St Austell Proper Job 23,946 hl
- 10 Wadworth 6X 22,005 hl

CGA/Nielsen sales figures October 2021 to October 2022.

While this is undoubtedly good news for the leading players in the cask sector, it should be remembered that many small brewers without pub estates that provide good access to the beer market are not experiencing such sales boosts.

Adapted from:

PROTZ ON BEER

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

CAMRA ENCOURAGES PEOPLE TO USE BUS TICKET CAP TO SUPPORT PUBS

Scheme Runs Until March 2023

CAMRA is encouraging beer and pub lovers to take advantage of capped bus fares to support pubs and social clubs in England through the quieter New Year period.

The scheme, announced last year, uses Government funding to help bus operators cap single journeys in England at £2.

With the cost-of-living crisis causing everyone to consider the affordability of leisure activities,

schemes that help reduce the cost of travel, and provide a way to visit pubs and brewers through more sustainable modes of transport, should be welcomed.

CAMRA Chairman, Nik Antona said, "The early months of the year are notoriously hard for the licensed trade. This year, pubs, social clubs, brewers and cider makers are also having to contend with a cost-of-business crisis. While early indications are that Christmas trade was returning to pre-pandemic levels, our beloved locals are still in a precarious situation, with a significant rollback in energy support from April.



"Schemes like this, which help people get to the pub in a more affordable and environmentally friendly way should be applauded, and we encourage everyone to take advantage to support local pubs, social clubs, brewers and cider makers through what will be a tough

winter season."

CAMRA are also asking the Buses Minister, Richard Holden MP, to make the scheme permanent. In a letter to the Minister, the Nik Antona, said, "A thriving public transport network goes hand in hand with a thriving hospitality sector. It is important that people can get to pubs and social clubs using accessible and sustainable methods of transport. Therefore, we would like you to introduce a permanent funding for a fare capping scheme in the Spring Budget."

CAMPAIGN FOR REAL ALE

BREWDOG CEO PAYS ALMOST £500k TO GOLD CAN WINNERS Another Own Goal for Company

BrewDog CEO James Watt has paid out (an "eye-watering" – Ed) £470,000 to winners of the brand's "misleading" promotion offering cans of beer described as "solid gold".

The competition, which launched in 2021, saw the company hide fifty gold cans in cases of beer, with winners able to keep the cans and receive £15,000 worth of BrewDog shares.

However Watt stated in a social

media post that he'd "misunderstood" the process by which the cans were made and mistakenly advertised them as solid gold instead of gold plated.



Winners' complaints to the Advertising Standards were upheld, resulting in Watt contacting all 50 winners and offering them the full cash amount as an alternative. Watt said, "We were made to look dishonest and disingenuous (*surely not!* – Ed) and we took a real hammering online and in the press. "My initial tweets had been misleading and we deserved the flak. What was looking like one of the best campaigns in our history was now decidedly the worst"

MORNING ADVERTISER

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

A QUICK THOUGHT ON SAMS

What's Going On With This Quirky Company?

We haven't broached the subject of Sam Smiths recently, mainly because

there's nothing much to broach about, with the Berkeley, the Sherpa and the Open Hearth resolutely refusing to reopen. However north west blogger and CAMRA luminary Tandleman has some thoughts on the company which we thought would be of interest, so here goes ...

There has been a lot written recently, and in the near past, about Sam Smiths, or more particularly Humphrey Smith. Most of this stuff is speculative, as of course Humph, like the royal family, never apologises and never explains. That doesn't help his case at all though, as apart from being nearly as rich as the Windsors - the Smiths own a lot of land in Yorkshire and elsewhere - as well as an empire of up to 350 pubs throughout the UK, almost all being freehold. In fact, the number may be more, as I don't believe that anyone in the public domain actually knows the total. But all is not well. I was told, recently, that no fewer than 120 Sam Smith's pubs are closed through lack of people to run them. (You can often find them listed in trade adverts for managers) This is an astonishing number given that all of them are managed houses, and while they attract a smallish salary,

not much above minimum wage, they do have heating, lighting and rent thrown in on top. This is not an entirely unattractive package in these dodgy times, so why is there a problem in finding the right people to run them? More of that soon. Let's take a look at what else we know.

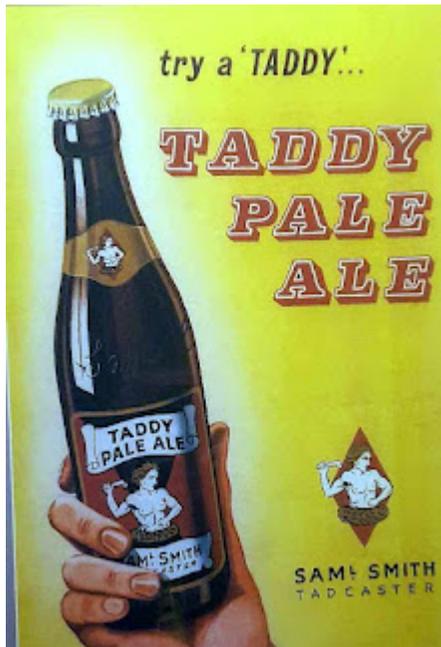


Sams' pubs - themselves largely unbranded - sell nothing that isn't made or commissioned by them. All beers, wines and spirits, crisps, nuts and pork scratchings, as well as soft drinks are Smith brand, even if the names are made up by them, or, as in the case of Walker and Scott spirits, owned by them. These and Scintilla Soft drinks are high quality products. Quality of product is rarely an issue with the brewery, and the lack of brands is something that could actually be admired from one point of view. Make, not buy, still has some adherents. Sams also brew an astonishing range of mostly keg beers - the sole cask beer being Old Brewery Bitter - and to continue with the idiosyncrasy -

this is sold only in wooden casks, with strict turnover criteria deciding whether it can be obtained by a particular pub. Until recently the draught beers were sold at a very cheap price, but this has changed, though price increases elsewhere may well return Sams to its previous pole position. As an aside, its range of bottled beers has always commanded a premium in the pubs. There is a long-standing and large export trade in bottles, mainly to the US.

The Smith empire is essentially split in two, with the Southern part - maybe it's just London - who knows where the line might be drawn? - being run by Humphrey's son Sam, and the Northern and bigger chunk being run by Humphrey himself on a somewhat idiosyncratic basis, where his word is law and some would allege, employment law is regarded as advisory (Smiths lose a lot of tribunal and legal cases). In the North, pubs appear to be run by diktat. When you enter one, prominent notices on the wall advise you not to use electronic devices. Mobile phones are banned and swearing is not permitted. There are no televisions, fruit machines or jukeboxes. No piped music is present

and conversation is, again, by notices on the bar, "encouraged". Until very recently you could only pay by cash, but this rule has been rescinded and even the use of phones is allowed briefly for this sole purpose. In London, particularly, use of contactless card payment has been allowed for years. Given the nature of the client base there, it



would have been suicidal for the business to do otherwise, but technically at least, the other rules pertain, though perhaps there they apply more in the breach than the observance. Both in the North and South, Sams run clean and comfortable pubs.

They often spend a lot of money reinstating pubs to their former designed layout. They are warm, have a great range of things to drink and all you have to do is observe a few reasonable rules about not effing and jeffing and not make phone conversations inside. So, what's not to like? Well, there seems to be a downside. Humphrey has been known to descend from Tadcaster and close pubs, immediately with customers still inside, and sack managers on the spot for allowing any minor breach of the rules. These cases have been documented in the press and include alleged shortfall in stock among other things. I also believe from web sources that he himself has been the victim of irregular behaviour from his managers and with his low tolerance of misdemeanour, this may go some way to explaining vacancies, as does a culture of fear. As a former professional manager, I know that is a nil sum game. If you want to succeed, you really do need buy-in from those that make it all work for you. That means being fair and collaborative. In summary, in aiming to turn the clock back to the non-existent halcyon days of pub going, there is a

balance to be struck. Very few pubs back in the day would meet Humphrey's somewhat rose-tinted vision. Most were pretty rum places indeed, and conversations were peppered with epithets and worse. Back in those days, the managers and tenants who ran your pubs for you were also valued in a very different way to nowadays. As my good friend the Pub Curmudgeon remarks, there is much to admire in Sam Smith's pubs. The trick, surely, would be to keep high standards, without unreasonably blaming those who are forced to apply them if customers transgress against them. It would also help to be more accommodating to silent use of electronic devices, as would more than a nod to changing times. In this respect, as in other areas, any reasonable person would likely agree that a tweak here and there would benefit everyone without throwing Humph's baby out with the bathwater.

TANDLEMAN'S BEER BLOG

<http://tandlemanbeerblog.blogspot.com/>



SIBA CALL ON CHANCELLOR TO EXPAND DRAUGHT DUTY RELIEF 20% Duty Relief to Help Pubs and Breweries Sector

The Society of Independent Brewers (SIBA) has urged the Chancellor to increase the draught duty relief to 20% to help the ailing pubs and brewing sector.

Under changes to come into effect on 1 August, draught pub products such as beer and cider will receive a 5% duty discount in a bid to encourage people to use pubs, but SIBA say the support must be as high as 20% if people are to be lured off the sofa to support the industry.

SUPPORT LOCAL
BREWRIES & PUBS
MAKE DRAUGHT
DUTY RELIEF 20%

#Makelt20Percent



SIBA Chief Executive Andy Slee said, "The draught duty discount is a hugely positive move by the government but in order to act as the lifeline for community pubs and small independent brewers it's intended to be, the Chancellor must go further and invest in this vital industry with a more generous 20% discount." **MORNING ADVERTISER**

NEWS ROUNDUP

What's Happening in the Wonderful World of Beer?

The **Tamworth Tap** in Tamworth, Staffordshire has been crowned CAMRA's Pub of the Year. The Tap is located in a 16th century shop front falling within the shadow of Tamworth's Norman castle. It went from an empty shop front to an impressive brewpub in less than five years and boasts eight

handpumps including at least one Tamworth ale brewed on site. I've been there myself and can attest to its inherent quality.

Like them or loathe them (which may be the point anyway), **BrewDog** has announced plans to open 100+ bars in India. Seemingly determined to conquer the world, they already have three BrewDog bars in the country at Mubai and Gurugram,

with two more to open shortly in Amritsar and Chandigar. Apparently India is a hotbed (no pun intended) of craft beer. Who knew? Well, BrewDog CEO James Watt obviously. Punk IPA and a curry then? It works for me!

Suffolk brewer **Greene King** plans to introduce cask pins. These are 4.5 gallon containers, half the size of a normal beer cask, which should help licensees deliver a range of cask-fresh beer to customers while minimising wastage.

Although to be applauded, I'm mystified at this being

peddled as a new idea. Pins have been around for years, but perhaps have fallen out of favour recently?

The Society of Independent Brewers

(**SIBA**) has launched a brewery tracker to keep tabs on all UK breweries. It uses a number of external data sources alongside its own data sources and extensive research.

The tracker shows that currently

there are 1828 breweries in the UK, with 282 in the Midlands and 178 in the East of England, where our region overlaps the two.

Watch out this July for a local beer festival in Scunthorpe town centre at **Cafe INDIEpendent**. The festival will feature fresh beer and cider from 20+ local suppliers, food and live music all weekend. See you there!

MARK ELSOME



NEW VENUE!

LOUGHBOROUGH & NORTH LEICESTERSHIRE CAMRA

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LOUGH CAMRA WWW.LOUGHBOROUGH.CAMRA.CO.UK



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