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IRON BREW

MAGAZINE OF SCUNTHORPE & DISTRICT CAMPAIGN FOR REAL ALE

NOVEMBER 2026 – JANUARY 2027



6th St Peter's Beer Festival a Success!

IN THIS ISSUE: Craft Beer Connoisseur: Heritage Beers - The Most Unlikely of Comebacks; What On Earth?: No. 127: Cream Ales; Report on 6th St Peter's Beer Festival; Pub & Brewery News; Branch Visit to Steel City Beer Festival; Autumn Pub of the Season Presentation … *and Much More!*

CAMRA
Scunthorpe & District



CHAIRMAN'S CHAT

Welcome to this autumn/winter edition of our branch magazine Iron Brew. The news that Carlsberg Britvic are to close the iconic Marston's Brewery in Burton-upon-Trent is an act of cultural vandalism, but not completely unexpected given their track record with other breweries that they took over such as Tetley's, Ringwood, Wychwood and Banks's. Some commentators have labelled Carlsberg Britvic as a lager brewer first, a soft drinks maker second and a cask ale brewer third, which sounds about right. Carlsberg emphasise the drop in UK cask ale sales as a major reason for the closure, but that only refers to the few larger breweries that remain, who produce bland excuses for beer with seemingly little care or promotion. Talk to any number of independents such as Timothy Taylor, Ossett or Thornbridge and they'll tell you their cask ale sales are booming.

Carlsberg have presided over the closure upon closure of historic breweries over the years with little interest in the heritage brands that they own, so the writing has been on the wall for some time. It still comes as a shock though and let's not forget the human cost of closure as over 300 Carlsberg Britvic employees now face an uncertain future.

As if to emphasise the mishandling of the UK's cask heritage, it was also confirmed recently by Molson Coors that Sharp's Brewery in Rock, Cornwall will close at the end of 2026 and brewing of cask Doombar, Sea Fury and Atlantic Pale Ale will transfer to Camerons Brewery in Hartlepool, over 400 miles away, obliterating the brand's Cornish heritage at a stroke.

Carlsberg Britvic intend to farm out most of their cask beer brands (including Pedigree), to other smaller breweries, but the damage will have been done by then and Burton-upon-Trent's renowned brewing heritage simply discarded and abandoned.



CRAFT BEER CONNOISSEUR

HERITAGE ALES – THE MOST UNLIKELY OF COMEBACKS



What does your average craft beer drinker turn to when the appeal of pale ales begins to pale? (excuse pun). Why, heritage beers of course! These are usually the opposite of highly hopped pale ales and IPAs, the go-to beer of craft beer fans since the craft revolution of the late '90's. Traditional British ales and historic recipes are experiencing a major revival across the UK as the wheel has turned full circle and traditional ales are back in fashion. What better time to take our brewing heritage seriously and celebrate the famous ales of yesteryear? And it's are not just the older demographic who are enjoying heritage ales, there's interest among the younger generation too.

Leading the revival is Draught Bass, once a near forgotten brand low down on the roster of ales brewed on behalf of Budweiser UK. Thanks in part to a long running campaign by Bass enthusiasts to promote Draught Bass as an important and enjoyable beer, the company has now woken up and invested considerable sums in promotional campaigns and new livery for Draught Bass and recently trebled distribution from just 350 to more than 1,000 pubs. The beer is brewed at Marston's Brewery in Burton-upon-Trent (although its long-term future may now be in doubt with the news of the closure of Marston's Brewery), but quality has remained high and many new Bass drinkers are enjoying this famous beer on its own merits.



Budweiser UK, the British arm of global giant AB Inbev, is also behind the comeback of Boddingtons beer on cask. The Boddingtons Strangeways Brewery in Manchester was closed in 2005 and Boddingtons Bitter was last poured on cask in



2012, but now thanks to Manchester brewer J W Lees, the beer has returned as Boddingtons Cask-Conditioned, brewed under licence, to almost universal acclaim. Now offered at 4% ABV, slightly stronger than the original 3.8%, the beer pours a trademark golden colour, with grapefruit aromas and caramel notes and a tight, thick creamy head. Using old tasting notes and recipes and from talking to people who drank it, Lees has developed a new recipe which includes Goldings and Jester hops, but retained as many of the characteristics of the old beer as possible.

Despite the positive welcome the new version of Boddies received, Lees do not stock it in their own pubs. This is because they believe people come to JW Lees pubs to drink JW Lees beers and they didn't want to dilute their own brands. Nevertheless in Greater Manchester 150 other outlets were soon pouring the beer and this was followed by distribution into national accounts, pub companies and wholesalers. Boddingtons Cask was also featured at the recent 6th St Peter's Beer Festival, where it took pride of place on the front bar to be served through a handpump and proved to be very popular.

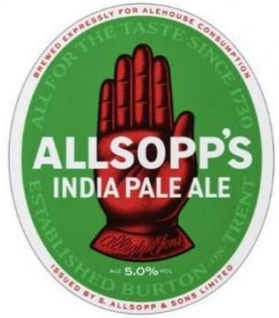
Another brewery reporting increased sales of its heritage beers is Theakston of Masham, North Yorkshire, where XB ale is back in growth and demand for darker beers



such as Old Peculier is ramping up. Theakston is a prime example of a brewery sticking to what it knows best after it lost its independence, first to Matthew Brown & Co in 1987 and later to Scottish & Newcastle, with many Theakston beers transferring production to Scottish & Newcastle's Tyne Brewery. In 2003 Simon Theakston and three Theakston brothers purchased a majority shareholding in the company from Scottish & Newcastle to return it to independent ownership. Since then they have ploughed their own furrow by producing high quality traditional ales with great success. They are also one of the last UK breweries to retain the services of a cooper to make wooden oak casks for their beers. Theakston believe the interest in heritage suggests pub customers are turning to names that have a longevity that they can rely on.

And if you wanted an example of heritage beers absolutely steeped in history, then look no further than Allsopp's of Burton-upon-Trent, who go back to the early 1800's and were one of the main breweries supplying IPAs to the Indian subcontinent. They were absorbed into the bigger Ind Coope company in 1935 to form Ind Coope & Allsopp Ltd, but by 1959 the Allsopp name had been dropped altogether.

Fast forward then to 2020 and Jamie Allsopp, a direct descendant of founder Samuel Allsopp, found possibly the only remaining ledger containing the authentic recipes and started test brewing of these, staying as close as possible to the originals. In conjunction with Kirkstall Brewery in Leeds, Jamie revived Allsopp's Best Bitter (3.8% ABV), Pale Ale (4.0%), Pilsner (4.6%), IPA (5%) and the seasonal Arctic Ale (11%), the latter originally brewed for an expedition to the North Pole in 1875. More recently, Allsopp's have brought back Double Diamond (3.8%), a leading beer from the 1960's and 70's.



All of Allsopp's beers are available at the Blue Stoops in Kensington, West London and throughout the free trade. Jamie Allsopp is keen to open a brewery in its original home of Burton-upon-Trent as the local council rejuvenates the town centre. These and many other well-established UK breweries have ridden out the storm that was craft beer and are now reaping the rewards as younger drinkers in particular seek authenticity and a broader desire for affordable, traditionally crafted drinks. At the height of the craft beer revolution it looked as though such breweries would be engulfed by a rising tide of trendy craft beer, but as the market has matured, craft and traditional heritage beers sit alongside each

other as two sides of the same coin, increasing the choice of quality beers available to today's consumer. And I for one (as usual), will drink to that!

This feature was compiled with thanks using information from the following sources:

Heritage Ales Revival: Bass and Boddingtons Return
https://www.morningadvertiser.co.uk
Theakston Brewery
https://en.wikipedia.org
Allsopp's Beer
https://www.allsopps.co
Allsopps: Keeping Beers in Burton Family
https://www.protzonbeer.co.uk

POSTSCRIPT

As ever 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 that day's newspaper crossword or quietly contemplating the universe.
Currently I have switched to darker beers as my preferred tipple, which coincidentally mirrors a national trend where these beers are becoming more popular.
I forsook *The Hanging Bat* recently to moonlight at the St Peter's Church beer festival and enjoyed several halves of the dark stuff while there. Some splendid stouts and porters were available and since then I have badgered *Hanging Bat* licensee "Chocolate-box" Dave to stock darker beers on a more regular basis. I think the licensee did "protesteth too much" when he asserted that his customers only turn to dark beers in the winter months. I easily demolished his argument by asking if that was the case why was Guinness so popular all year round? I knew I'd won when, no doubt secretly fuming, he didn't speak to me for three days!
Stouts and porters and to a lesser degree dark milds, are a welcome change from assertively hopped pales and IPAs and don't upset the digestive apparatus half as much.
I've yet to convince Big Sid to switch to dark beers though, as he still clings determinedly to his ice cold British-brewed continental lagers, like a drowning man staying afloat on a piece of driftwood in the vast ocean. Sid is a stubborn old cuss of course and a hard nut to crack. It will take time, but with determination and my powers of persuasion I'm hopeful of getting there eventually.
You may wish to turn to the dark side yourselves – there are many fine examples of draught stouts and porters in our nation's pubs and they are well worth sampling. It will be worth it. Until next time, enjoy your beer whatever its colour!

WHAT ON EARTH? NO. 127: CREAM ALE

What strange brew are you trying to foist on us this time then beermeister? Fear not dear readers as I am about to explain the intricacies behind the history and production of cream ales. You'd be forgiven for thinking that cream ales must contain cream, but just as milk stouts contain no milk (only lactose, an unfermentable milk sugar), cream ales contain no dairy or lactose themselves. So why have that name,



I hear you ask?
To explain that we need to delve into the history of the style. Cream ales were first brewed in the mid-1800s in the United States by brewers trying to compete with the popularity of German-style pale lagers. These beers were brewed as an ale, but were often fermented with a lager yeast or with lager beer mixed into the final product. They typically undergo an extended period of cold-conditioning, otherwise known as lagering, after primary fermentation is complete. This reduces the amount of fruity esters formed and gives the beer a cleaner flavour. Adjuncts such as corn or rice are often used to lighten the beer's body, but modern all-malt interpretations are common.
Cream ales originally were pale straw to pale gold in colour and had a low degree of hop bittering, although craft breweries are known to give cream ales more of a hoppy character nowadays. The word "cream" as used here is simply a marketing term to reflect the beer's silky taste or richness, signifying the "cream of the crop" or a high quality product. An alternative explanation is that brewers used the term "cream" to describe the thick, creamy and lively foam head that poured on top of the beer.
Cream ales typically are brewed to around 5% ABV strength and despite being an "ale", they're more closely related to a lager. They remain popular in America where Genessee Cream Ale brewed by Genessee Brewery of Rochester, New York, is one of the market leaders.
So, there you have it. A short history of cream ales. They pop up from time to time in the UK, such as the

Ossett x Bundobust collaboration, Bundorat (above), and are well worth seeking out. Until next time and another strange brew!

A BEERGEEK

This feature was compiled using information from the following with thanks:

Why Is a Cream Ale Called a Cream Ale?
https://www.beeradvocate.com
Cream Ale
https://en.wikipedia.org

REPORT ON 6TH ST PETER'S CHURCH BEER FESTIVAL

HOW DID IT GO?

The 6th St Peter's Church Beer Festival took place over a weekend in September (17 – 19) at St Peter's Church on Old School Lane in Bottesford. The festival featured 26 real ales, 4 craft kegs and 15 still ciders. Other drink offerings included red and white wines, pre-mixed gin and tonics and non-alcoholic beer in cans.

The festival has become a must-visit entry in the diaries of many local residents and those from further afield and this year was exceptionally well supported. The Thursday evening and Friday afternoon sessions were reasonably busy but quite relaxed, but the festival really moved into top gear when customers started pouring in from about 430 pm on Friday and the rest of the evening was extremely busy.



This led to a lively session on the bar and at the outdoor food preparation area for the volunteer staff and didn't really calm down until late in the evening.

Saturday reverted to a similar scenario as we'd had on Thursday evening and Friday afternoon and the fine, sunny weather in the afternoon, after an initial light rain shower, meant that lots of customers opted for drinking outdoors in the gazebo or in the church grounds themselves.

The beer and cider selection, curated by Scunthorpe & District CAMRA, seemed to find favour with most people. We aimed to present a diverse range of styles in tip-top condition and judging by the many positive comments we received this was achieved. The beers were kept cool by surrounding the casks with muslin sleeves and spraying these with water on a regular basis to encourage evaporative cooling.

When the water supply to Scunthorpe was lost on the Thursday during set-up, it caused some general consternation, prompting some people to ask if the beer festival would be cancelled. Fortunately the outage didn't last too long and the festival was able to proceed as normal.

The front bar offered 6 handpumped ales including Harvey's Sussex Best and Boddingtons Cask best bitters and both proved very popular. The first beers to sell out were Bristol Beer Factory Independence (the current CAMRA Champion Beer of Britain), an American-hopped pale, Kashpur, an American IPA brewed as a collaboration between Thornbridge and Salopian and Blue Monkey Cinder Toffee, a well-liked stout beer returning from the previous year.



The craft kegs from Eyam Brewery in Derbyshire were eagerly consumed, particularly the Antidote Pilsner lager and we thank Eyam for loaning us the keg dispense equipment.

The ciders also proved popular and this included the traditional ciders and perry as well as the sweeter fruit ciders, which is encouraging for next year's event. By the end only a small amount of one cider was left. The first cider to go was Gladiator, a



strong, fruity traditional cider from Lilley's.
Food was available at all sessions and the choice of bacon and sausage butties, burgers and hot dogs, sweet and sour chicken, halloumi burgers and vegetable chilli proved a hit with customers. Moving the whole food operation outdoors also helped avoid congestion at the entrance desk.
The festival tombola was again a popular diversion from the drinking and many who tried it came away with an armful of prizes from the well-stocked tombola table.



With ample seating in the church, the festival is an ideal place to meet and chat with friends over a beer or two and this contributes to the friendly, relaxed atmosphere at the festival.
So, all in all, another very successful event. Both the church staff and ourselves were very pleased with how the festival went and we now look forward to the next event in 2027. There has been a fantastic response from the local community to the beer festival and we hope this continues for many years to come.

MARK ELSOME

PUB & BREWERY NEWS

The **Open Hearth** in Warley Road, Scunthorpe, which has been closed since July 2019, has been put up for sale by owners **Samuel Smith's Brewery**. The asking price is £250,000, but the sale comes with a



provision that the business must not be sold as a pub.
This is in keeping with the sale of some other closed Sam Smith's pubs in their estate. It seems that if Sam Smiths can't run it as a pub, no-one else can either!
The sale of pubs with a non-pub usage clause attached has been challenged by CAMRA nationally.

Asda has launched its own range of beers and ciders including a world lager and a heritage cider. Beers and ciders in the **Asquith 1965** range include:
Heritage Orchard Cider (6.8% ABV), brewed by **Westons**
Irish Nitro Stout (4.1%), brewed by **Siren**
Break the Cycle (4.3%), a session IPA brewed by Kirkstall Brewery



The remaining beers are **1965 Lager** (5%) brewed by **Damm**, **Session Best Bitter** (3.4%) from **Ossett**, **Keep Rolling Hazy IPA** (4.6%) and **Stormy Maine Hazy NEIPA** (5.8%) from Croatia's **Garden Brewery**.
Look out for them in your local Asda store.

Carlsberg Britvic is to close **Marston's Brewery** in Burton-upon-Trent next summer, bringing an end to a 200-year brewing tradition in the town. The company blame the decline in the cask beer market.
CAMRA called the decision "an absolute disgrace".

Another Burton-based brewer, **Molson Coors**, confirmed the closure of **Sharp's Brewery** in Rock Cornwall by the end of the year, saying the site was no longer viable. Consumer tastes and ongoing challenges facing the cask ale market were behind the decision.
Doombar and other Sharp's cask ales will now be brewed at **Camerons Brewery** in Hartlepool.

Fullers Pub Company and independent brewer **Jiddler's Tipple** have produced a 4.1% ABV West Coast IPA developed collaboratively



over 15 months. The beer uses the rich malt character of classic London cask beer with a modern West Coast spin, using Cascade, Centennial and Amarillo hops. The beer will be available on cask in Fuller's pubs, but also to other pubs and venues further afield through wholesalers.



Milestone 13 is **Northern Monk's** anniversary beer for 2026, an 8% ABV DIPA. El Dorado takes the lead, bringing pithy marmalade and citrus flavours to the mix. This American hop has played a supporting role in many Northern Monk IPAs over the years, but takes centre stage here.

Marston's PLC, now a pub-owning company only with over 1,300 pubs, are doing rather well for themselves. In October they announced profit before tax was expected to come in above the top end of market expectations.
Sales improvements were as a result of new pub formats, strong summer trading and the world cup. It's anybody's guess who will supply them with beer once the Marston's brewery closes down though.

MARSTON'S

Rebellion Brewery of Marlow have adopted the Employer Ownership Trust (EOT) model following the retirement of founders Tim Coombes and Mark Gloyens, rather than sell the company to a larger commercial brewery. Following on from **Abbeydale Brewery** of Sheffield, who transferred the company to an EOT last year, the EOT system means all profits go back into the company rather than to shareholders and employees can receive tax free bonuses, as well as having a stake in the company.

Theakston's Brewery of Masham have introduced a new bottled beer, **Special Reserve**, which will be stocked in Morrisons supermarkets.



The 6.5% ABV beer is said to be full and rounded and is the strongest beer in Theakston's range. It's hopped with Fuggles which gives it a subtle fruitiness.

And finally speaking of **Allsops** *(see Craft Beer Connoisseur feature),* they have recently updated their IPA offering by brewing **Allsop's IPA**, a 4.4% pale ale inspired by the brewer's original 1822 recipe.



Brewed with UK Golden Promise malted barley and Challenger hops, Allsopp's IPA is dark copper in appearance, with herbal, spicy and resinous aromas, rounded bitterness, and a sweet, robust malt backbone. The beer has been developed and brewed with the team at Kirkstall Brewery as a balanced cask IPA, rather than a direct reproduction of a 19th-century export beer.

Information from the following used in this feature with thanks:
North Lincolnshire Matters, Beer Today, Morning Advertiser, Boak & Bailey

CHRISTMAS BEERS

WHAT TO LOOK OUT FOR THIS YEAR

According to the beer site Beerwulf, the holiday season is "about more than twinkling lights, cheesy jumpers and questionable karaoke". In among all the Hallmark elements of shared moments, warm gatherings and that unmistakable festive feeling, there's a definite place for the perfect Christmas beer.
But what is a Christmas beer really? Well in a Brazil nutshell they're beers brewed specifically for the colder months, which are stronger, darker and fuller of flavour than beers brewed all-year round. They're brewed to be sipped and savoured and often contain festive ingredients such as cinnamon, clove, nutmeg and orange peel *(I myself am planning to brew a strong, dark Christmas Ale containing star anise, cinnamon and nutmeg).*
There's no single style that defines a Christmas beer, but in the UK there are a few imposters to watch out for, such as standard strength pale ales with a festive label stuck on the bottle. Putting these to one side for a moment, let's look at a brief history of Christmas beers.

Christmas beers didn't arise spontaneously out of the ether. They're steeped in centuries of brewing culture. In medieval Europe, monasteries were the centres of brewing innovation, where monks didn't just make beer for sustenance. They made special brews to mark sacred occasions, with Christmas being the most celebrated.

These strong, dark festive brews often contained local ingredients like honey, herbs, spices and dried fruit, improving shelf-life and symbolising abundance and good cheer.

By the 17th and 18th centuries, wealthier households in Northern Europe brewed their own strong winter ales to be shared and savoured. 19th century, industrialisation brought these festive brews to a broader public, with breweries across Europe releasing seasonal beers for the masses. What started as monastic celebration became a community ritual.

So, what can you expect to find for your Christmas beer collection other than the usual suspects? The absolute masters of Christmas beers are the Belgian brewers with their Bieres de Noel, strong ales often over 9% ABV, which are bottle-conditioned and bursting with flavour. Think St Bernardus Christmas Ale, Delirium Noel or De Dolle Stille Nacht for example. However, unless you're planning a dash across the channel or intend to board a Eurostar train to Brussels, your best bet is likely to be a big online supplier such as Beer Merchants.

https://beermerchants.com/

Found in UK supermarkets, Fuller's Vintage Ale is always a welcome guest at any Christmas celebration. Produced each year to slightly



different recipes, the 2026 vintage is 8.4% ABV and brewed with extra dark crystal malts and Jester and Dolcita hops, the latter being a new hop from the USA. Christmas in a glass!

This beer is available in 500ml bottles from Waitrose supermarkets or direct from the brewery.

Siren Craft Brew started a series of Seasonal collaborations with American brewer Cigar City of Florida way back in 2013. The results of this were their luscious Caribbean Chocolate Cake beers, which they have produced every year since for the festive season.



Although the 2026 batch had not been released at the time of writing, last year's collection included, Dark Chocolate Caribbean Chocolate Cake (7.4%) and Death By Caribbean Chocolate Cake (14%). Check the Siren website for details of this year's series.

https://www.sirencraftbrew.com/

Northern Monk produce Festive Star each year, a delicious mocha porter



(5.0%) with a rich chocolate flavour and a twist, the twist being the addition of cinnamon and vanilla for the 2026 version. You might find this in the major supermarkets around Christmas time, but if not, it can be purchased direct from Northern Monk:

https://www.northernmonk.com

And finally, Three Acre Brewery of Sussex brew a Christmas Old Ale each year to help celebrate the festive season.



This 5.6% warming, rich and malty Old Ale is deep and dark, with notes of roasted chestnut and a touch of pine, a perfect beer for sipping in front of a roaring fire during the holidays. Available from the brewery:

https://threeacrebrewery.com/

There are of course a number of other out-of-the-ordinary Christmas beers to try, but space restrictions prevent me from waxing lyrical on any more. With a bit of effort, a whole host of superb festive beers can be yours. Here's to a very merry Christmas!

MARK ELSOME

Compiled with thanks using information from https://beerwulf.com/blogs/beer-events/beers-for-christmas

A DAY OUT IN SHEFFIELD

STEEL CITY 50 BEER FESTIVAL

Four hardy souls from Scunthorpe & District CAMRA ventured out to Sheffield in late October for the 50th Steel City Beer Festival. Alighting from a packed diesel locomotive at Sheffield Station, we caught the Supertram to Shalesmoor and then walked the short distance to the Kelham Island Museum where the festival was held.

Being of a certain age, we quickly found some seating in the outdoor marquee and used this as our base to explore the site. There was an amazing range of beers (and ciders) available, probably the best I'd seen at a local beer festival for many a long year. As well as the beers in the marquee, there were more in the upper hall, a twisty walk away up two flights of stairs and across a footbridge, plus a guest bar and a keykeg bar, together with cider and perry and bottled/canned beers in both main bars. There were also a number of food stalls dotted about and I partook of a portion of small fish and chips for lunch which were delicious.



Another highlight was the running of the impressive River Don Engine, a powerful steam engine, which drew a large crowd to see it in operation.



I sampled some choice beers while there, particularly of the dark variety, including Little Critters Buffalo Charge a 6% ABV brown ale, Neepsend 1850 Porter, a 5.2% beer Based on a 19th-century Whitbread recipe, a Thornbridge/St Mars of the Desert collaboration Badequella, a delicious 5.5% Old Ale and (probably) the beer of the day, Smoked Harlewine from Torrside, a 10.5% smoked barley wine aged on cherries, brewed in collaboration with the Harlequin pub in Sheffield. I should just say that with the strengths involved in most of the beers I tried, third of a pint measures were the order of the day!

By late afternoon the festival was starting to get uncomfortably busy,



so we decided to move on and had swift halves in the nearby Kelham Island Tavern and Wellington pubs and finished off the day with a beer in the Station Tap, before boarding our train home.

Thanks to all who came along to the beer festival – it was a great day out with good company. Special thanks should also go to Sheffield CAMRA branch on their 50th beer festival, an amazing achievement!

We now look forward to our next branch day out – a Christmas pub crawl of York in early December. See you there!

MARK ELSOME

NEW CAMRA GOOD BEER GUIDE PUBLISHED

THE BEER-LOVER'S BIBLE

The Good Beer Guide is the definitive guidebook to pubs that serve great cask beer across the UK. It uses an independent volunteer-led selection process that makes it the authoritative and trusted voice of UK cask beer drinkers. The pub listings are completely independent and based on evaluation by CAMRA members.

This is the complete book for beer lovers and for anyone wanting to experience the UK's finest pubs. It's a collectible annual snapshot of excellence in beer and pub culture. This year's guide includes a foreword by Rebus author Sir Ian Rankin and the cover is an illustration of the famous Oxford Arms in Edinburgh featured in the Rebus novels.

And the Scunthorpe & District CAMRA pub selections for 2027? You'll just have to buy a copy of the Guide to find out! An indispensable

purchase for the beer lover in your life! Priced £16.99 from CAMRA or at all good bookshops.

CAMPAIGN FOR REAL ALE



AUTUMN PUB OF THE SEASON PRESENTATION

THE SNUG, MESSINGHAM

On a wet and blustery Saturday in October we presented our Autumn Pub of the Season award to the Snug in Messingham. Mine hosts at the Snug are Kate Boswell and her dad Steve, who were previously at the Horn Inn in Messingham for ten years.

They took over the former Pooley's premises in April this year after it had been closed for two years when the previous licensee had to step back due to health issues. They have transformed the building into a welcoming space for the Messingham community and those from further afield with tasteful decorations, cosy throws on the seating and real fires in both rooms. The Snug is also child and dog friendly and can be hired for private functions



They currently offer four changing real ales, which on our visit were Batemans XXXB, Courage Directors, Oakham Citra and Morland Old Speckled Hen. This is backed up with a range of keg beers and ciders including Beavertown Gamma Ray, plus quality wines and spirits. All cask beers are offered at £4.50 a pint.

The Snug is currently open four days a week from Thursday to Sunday and details can be found on their Facebook page:
https://www.facebook.com/Thesnugmessingham

We congratulate Kate, Steve and all staff at the Snug on this well-deserved award.

MARK ELSOME

BRANCH DIARY

Wed 18 November, 230 pm
Branch AGM, Malt Shovel, Ashby
All local CAMRA members welcome

Sat 21 November, 12 noon
Cider Pub of the Year presentation to the White Swan, Barton

Friday 11 December
Christmas Pub Crawl of York.
Meet at Scunthorpe Railway Station to catch the 1008 train to Doncaster.

Wednesday 16 December, Time TBA
Branch Christmas Party at the Snug, Messingham

January 2027, Date TBC
Imperial Stout Festival at Doncaster Brewery & Tap. Catch 1108 train to Doncaster.
All local CAMRA members and friends welcome.

WOMEN IN BEER AWARDS

WON BY RED KELLIE OF FIRST & LAST BREWERY

As a useful reminder to us all that many women brewers work in the industry, the annual Women in Beer Awards took place recently. This year's prize was taken by Red Kellie of First & Last Brewery based in Bellingham, Northumberland on the 10th anniversary of the brewery.



She saw off competition from Laura Gillott (Thornbridge Brewery), Kate Hyde (Hand Brew Co), and Georgina Young (St Austell Brewery).

Central to the brewery's identity is its seasonal beer releases. Every beer features locally-sourced or hand-foraged ingredients, from wild spruce tips to seasonal fruits and blossoms.

Unusually, you can sample First & Last beers locally at the River Don Tavern, Eastoft, which often features

beers from the north-east – Ed

BEER TODAY

https://beertoday.co.uk

Well, that's about it for this issue. Just time for me to wish … oh, hang on the Craft Beer Connoisseur is here again (as usual). What can I do for you CBC? What am I doing for Christmas? Oh, just the usual, having the family over for lunch, drinks, games and Christmas telly. How about you? You're staying at home and just going into your favourite corner in *The Hanging Bat*? We can't have our favourite craft beer nerd on his own having a full-on Grinchmas. You're welcome to come over to mine on Christmas Day – you can even carve the roast beast!

To cheer you up I thought a Christmas Cracker joke or three might do the trick, so here goes:

Q: Why did the scarecrow get promoted?

A: He was outstanding in his field.

Q: On which side do turkeys have the most feathers?

A: On the outside.

Q: Why did the man resign from the tiddlywinks factory?

A: He said the job was counter productive.

Q: What did the judge say to the man caught stealing from cars in a multi-storey car park?

A: This was wrong on so many levels.

Q: What do you call a snowman's dog?

A: A slush puppy.

Q: What do you call a Christmas tree that knows karate?

A: Spruce Lee

I think I detected a small smile there at the corner of your mouth. Go on admit it!

It just remains for CBC and myself to say thank you for reading Iron Brew these past 12 months and to wish you and yours a Very Merry Christmas and Happy New Year. See you again in 2027! - *Ed*



CAMRA MEMBERSHIP

Single membership £35 annually

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About CAMRA:

We are a volunteer-led consumer organisation that campaigns for pubs, pints and people across the UK. We work with the government, councils, the wider industry and more to fight for consumer choice, save pubs and champion independent brewers.

Go online to join at:

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