



Great Newsome BREWERY News



Beer My Valentine!

Flowers or chocolates? Chocolates or flowers? It's not very original, is it? How about keeping your Valentine sweet with something a little different this year? We've got loads of beers to choose from at our online shop that would make the perfect gift for the real ale lover in your life.

And as if that's not enough, we've got a special Valentines Day Offer for readers. Just print out the voucher (below) and we'll give you 10% off gift packs of 3, 4 and 6-bottles, redeemable at the Great Newsome Brewery shop or at our stall at the Humber Bridge farmers' market.

Who said romance was dead?



Great Newsome BREWERY

Voucher 10% off

10% off gift packs of 3, 4 and 6-bottles, redeemable at the Great Newsome Brewery shop or at our stall at the Humber Bridge farmers' market.

The Great Newsome Brewery shop is open Mon-Fri, 9am to 4pm with a wide range of bottles and gifts for sale.

Humber Bridge farmers' market takes place on February 5, 9am to 1pm, and on the first Sunday of the month after that.



Buy yours here!



And the winner is...

Harvest's Gold

We had a clear winner in our quest for a new bottled beer!

Harvest's Gold was launched as a summer seasonal beer a couple of years back and it's become a firm favourite ever since. A strong golden summer ale, it's deceptively easy drinking with orange fruit notes and a crisp finish. It should go down well in a bottle over the summer.

Thanks to everyone who emailed us with their suggestions. Congratulations to *Harry Cooke of York* who has won a case of the new bottled Harvest's Gold. We'll send you your prize in April when the new product is launched.





More Beer, Vicar!

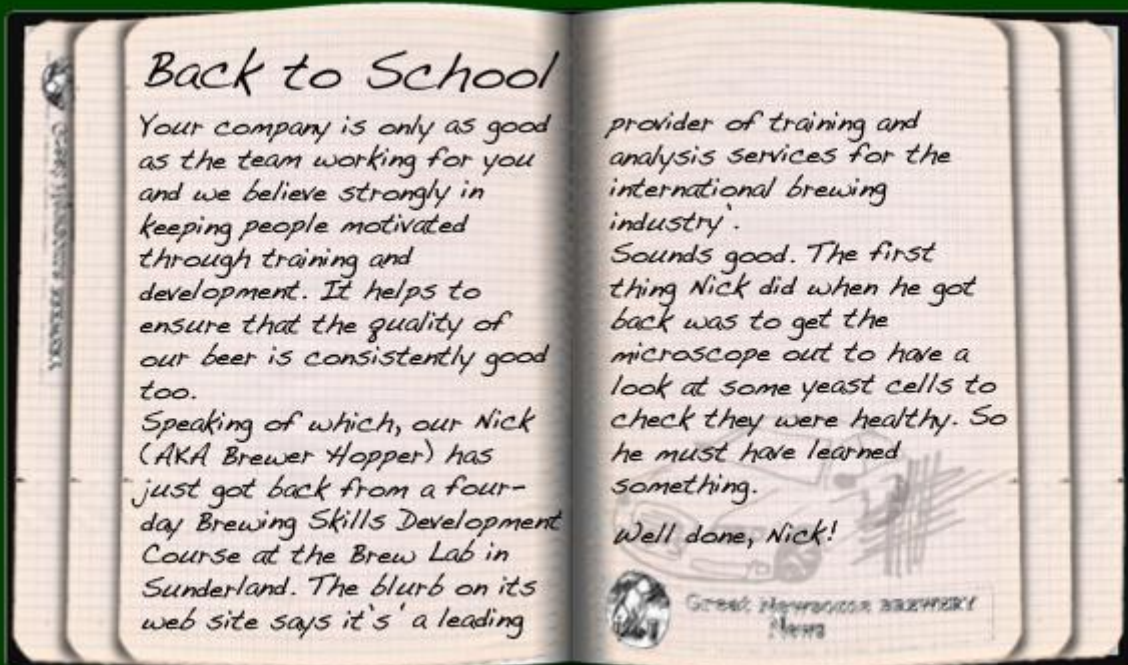
If you thought you were more likely to be offered wine than beer in church, think again. That's because this year Hull Beer Festival is taking place at Holy Trinity Church in Hull's Old Town. Great Newsome Brewery is again proud to sponsor the event. But why is it being held in a church? The Hull branch of CAMRA, which runs the event, says the cool conditions of the 700-year-old Holy Trinity Church are ideal for storing and serving ales and ciders. Even the vicar says he enjoys a tipples.

There you are then.

And with 60 real ales, 25 real cider and perries and 20 Belgian and German bottled beers to choose from, real ale drinkers can really count their blessings.

Hull Beer Festival 2012 takes place on April 19-21 at Holy Trinity Church, Lowgate, Hull.

For further details and updates, see the festival blog at www.hulleastyorkshirecamra.blogspot.com





Next month sees the launch of our long-awaited debut in the porter beer market. We can't give away too many details at the moment – we don't want to spoil the surprise. But we thought our readers might be interested in a little taster we've got lined up. We're just in the process of completing a trial brew and, when it's finished, we'd like to invite our readers to sample it for free.



We'll keep you posted on Facebook and Twitter about when the brew is ready and then there'll be a small cask in the brewery shop for anyone passing to try it out and leave their comments. Once we've got your suggestions we'll try to incorporate them when the porter is launched for real in March.




Tasting Notes: Stone Creek

February's seasonal beer takes its name from a beauty spot on the Humber Estuary. (Yes, they do exist!) Like a springtime sunset over the Humber, Stone Creek is golden in colour. Brewed in an IPA style, it is well balanced, brimming with a citrus peel taste from its fruity hops and has a smooth finish.

Our New Van!



We can fit MORE in!

Tweet now or forever hold your peace! 

Opinions are divided on this whole social networking phenomenon. But here, at Great Newsome Brewery, we love it. It's just a great place to catch up on the day-to-day happenings in people's lives – and to tell them about our beers, of course.

You can tweet about anything and people generally do. We've just been tweeting about how fantastic the mash smells for the trial brew of our new porter. Before that, we were enthusing about the fantastic curry we've just had at the pub up the road – we even gave some of our competitors' beers a mention!

Lots of real ale lovers already follow us but we'd like to get more pub customers involved. So, if you're in the trade, tweet us or write something on our Facebook wall. It doesn't have to be about beer. We'd just love to hear from you.



Tweet Us!

Follow Us!



Voice from the Mash Tun

When you've been involved in producing a new beer, it's not always easy to judge the end result objectively. That's why we're always interested to hear what people have to say when they taste our beers for the first time. You know you'll get a genuine response.

That's why we're letting our readers get the first taste of a trial version of our first porter beer, which we're launching next month.

Porters, as all real lovers know, are dark beers that originated in London in the 18th century. They were very popular with the capital's street and river porters, which is supposedly how the name came about. Traditionally, porters were a mixture of two beers, a mild mixed with a sour beer. But the modern method of producing them is quite different. There's no cut and dried definition of a porter. It's usually a dark beer, though not necessarily black, and quite strong.

Rather than sticking with two malts as we generally do for other beers, the method we've gone for has been to build up lots of layers of flavour. Seven different malts have gone into our trial brew, so it's got quite a complex flavour. Using traditional hops, we've made it strong but not particularly bitter.

Anyway, if you're passing Great Newsome Farm and you'd like to sample our new brew for free, we'd really love to know what you think.



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