



CAMPAIGN
FOR
REAL ALE



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Ashbourne & District CAMRA

BEER FESTIVAL 2014

at Ashbourne Town Hall

Friday 10th October, 12 noon – 11pm

Saturday 11th October, 12 noon – 11pm

Sunday 12th October, 12 noon – approx. 4pm
(or until the beer has gone)

60 Real Ales, 10 Ciders and Perries
Live Music Fri/Sat, local food suppliers

£2 entry at all times Fri/Sat
(free to CAMRA members)

Sunday free to all

T · H · E RED LION

@ Kniveton
Country Pub & Dining | Tel: 01335 345554

A traditional country inn with a contemporary feel
featuring a selection of quality real ales.

Fresh, home-made, English cuisine
served Wednesday to Sunday.

Bar open seven nights a week.

Red Lion @ Kniveton

Main Street, Kniveton, Ashbourne, Derbyshire, DE6 1JH

Telephone 01335 345554



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Proud to supply Ashbourne CAMRA Beer Festival 2014
with all their Ales and Ciders.



Supplying beers from some of the **TOP BREWERS** in the country

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please phone **07886 234366** or email paul@dukesales.co.uk

2nd Ashbourne & District CAMRA Beer Festival

10-12 October 2014, Town Hall, Ashbourne

We are very pleased to offer you a warm welcome to the second CAMRA beer festival to be held in Ashbourne. Those of you who attended our inaugural event in March 2013 will remember the conditions under which we managed to operate. We are all unlikely to ever forget them...the heaviest snowfall in Derbyshire in half a century threatened to derail the event, but thanks to the magnificent efforts of our volunteer staff and the willingness of the public to come along whatever Mother Nature could throw at us, we opened on time and ran for all advertised opening hours. Of course, the attendance was hit and we only sold half the beer ordered, but the general consensus was that it was a great success in spite of everything. Even before the doors closed, people were asking us to do it all again, so after a bit of a hiatus, here we go...

You will find an almost identical festival to last time, although there have been some structural alterations to the Town Hall since last time, but the only major change is that the music is now upstairs and the food is downstairs. We do hope the range of beers/ciders has something in it to everyone's taste – although we have the same overall volume of beer as last year, we have doubled the number of different beers available – and we hope the live entertainment is enjoyable for all. The range of beers includes all styles and a variety of strengths, as well as some unfinned beers to enjoy in their natural state, and a couple of festival specials.

We are a very small sub-branch in terms of active members (so far) and welcome anybody interested in joining us to both enjoy and promote real ale & cider locally and nationally. Should you be visiting us from outside the immediate area and wish to join CAMRA here, you will automatically be enrolled in the branch local to you, but that doesn't preclude you from attending any CAMRA branch meeting or social event wherever you wish and we would, of course, welcome you to our monthly meetings & social events if you find yourself in our area again.

Please bear in mind everyone working here is volunteering their time unpaid and will be doing their utmost to make it an enjoyable time for all. If there is any aspect that you are not happy with, please let a member of staff know as it will enable us to both rectify any problem immediately and to ensure we use the experience to refine our working practice for future years.

Mark Grist CHAIRMAN

Dave Leigh FESTIVAL ORGANISER

LIVE MUSIC

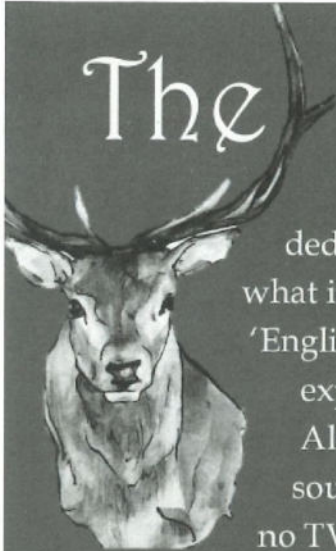
[ALL TIMINGS ARE APPROXIMATE]

Fri 5pm-7pm : [possible] Open Mic

Fri 8pm-10pm : Rock Buffet

Sat 5pm-7pm : The Foaming Pints

Sat 8pm-10pm : Mick Doyle & Swamp Trash



The Horns

We are a friendly pub dedicated to bringing back what it means to be a traditional 'English boozier' with our expanding range of Real Ales, roaring log fire, locally sourced food, live music and no TVs we embrace good drinks, good company and good times.

Upcoming Events

Friday 31st October

Halloween Party

Live music all night,

Fancy Dress Competition,

Guest Ales and drinks

Offers and much more!



Victoria Sq. Ashbourne 01335 347387

FESTIVAL NOTES

You will need to have a wristband in order to regain entry if you leave the premises. This will be given to you as you pay on entry. **NO** under-18s will be served alcohol and those lucky enough to look under 25 may be challenged for proof of age before being served.

Payment for beer/cider is by token only, sold at **£10 per sheet**, redeemable in cash for any unused amounts or they can be donated via our charity box at the entrance.

All **glasses** are for hire at **£2.50**. Refunds will be only be given for glasses returned undamaged i.e. **no cracks or chips**.

NO GLASSES ARE TO BE TAKEN OUTSIDE UNLESS YOU ARE LEAVING THE FESTIVAL AND THEY ARE EMPTY.

We do have a strict fire-limit capacity of 360 people, including staff. Therefore, when the hall reaches capacity, entrance will be on a one-out, one-in basis. Please bear with us if there is a delay to get in. There are many pubs within a couple of hundred yards of the hall that could be utilised whilst waiting for a quieter time to enter – have a look at our town pub guide elsewhere in the programme.

We do allow children in as long as they are accompanied by an adult, but due to the potential for restricted access to drinkers wishing to get in at busy times, we would ask that any children vacate the hall by 7pm latest.

Fire-exits will be closed at all times, unless there is an emergency. Please do not attempt to enter/leave the building through those doors at any other time. **All access is via the main entrance doorways only.**

UNFINED BEERS

We have a **select group of beers** on offer which have been deliberately left unfiltered and which may be *slightly* cloudy. This is a chance for you to try some beers that you may have had before, but perhaps not in their **totally natural condition**. We hope you enjoy the opportunity. These are marked ^{UNFINED} on the list.

BEER & CIDER LIST

and tasting notes

ABBEYDALE BREWERY, Sheffield

Full English Breakfast Stout (4.9) Flavours of cocoa, coffee, maple syrup and with 5 types of malt.

Munich Dunkel (4.8) Rich lager flavours and a malty base.

Scepter'd Ale (4.1) A very soft beer, using green hops. From field to fermenter in 24 hours.

AMBER BREWERY, Ripley

Barnes Wallis (4.1) Copper coloured session ale in an IPA style.

Hop Project – Amarillo (4.2) Single-hopped beer, using a spicy & fruity American hop.

South Pacific IPA (5.5) Golden IPA hopped with Nelson Sauvin from New Zealand.

BIG HAND BREWERY, Wrexham

Captain Soames (5.2) Big IPA based on a Victorian recipe.

BLACK IRIS BREWERY, Derby

American Blonde (3.8) Luscious and lemony.

Nelson Sauvin (4.0) Unsurprisingly made with NZ hops.

Red Rye (4.5) Dark copper, dry tasting light bitter.

BLACKEDGE BREWERY, Horwich, Bolton

Black Stout (4.0) Velvety taste with rich undertones.

Motueka (4.2) Single-hopped pale ale, several fruit flavours.

Pike (4.0) Well-hopped pale ale, citrus sweet aroma.

BROWN ALES BREWERY, Clay Cross, Chesterfield

Full Metal Jacket (5.5) UNFINED. A Pacific pale ale, uniquely unfiltered and exclusively available at our festival.

Usual Suspects (4.3) Dry-hopped golden/blonde.

BUXTON BREWERY, Buxton

Axe Edge (6.8) **UNFINED**. A chance to try a natural version of this full flavoured strong IPA, with three different types of hops.

Buxton Spa (4.1) A light refreshing hoppy pale ale.

Tsar Russian Imperial Stout (9.5) A rich and powerful full-bodied stout, a rare outing in cask. Possibly the star of the show and apologies for the fee charged...

CELT EXPERIENCE BREWERY, Caerphilly

Silk Road (?abv) – no notes available – a mystery tour.

The Black Book (5.3) Spice-infused black saison beer.

Tintern Abbey (? abv) Berliner Weisse-style beer with passion fruit notes, fermented with wild yeast, this is the first weekend of public availability.

DARK STAR BREWERY, Partridge Green

Festival (5.0) Chestnut bronze classic strong bitter.

Hylder Blonde (4.2) Soft and delicate, flavours of elderflower.

Vice Beer (4.5) Well-rounded with fruit flavours and spicy undertones.

FIRST CHOP BREWERY, Salford

Figs & Molasses Small Beer (2.8) A brand new experimental beer, also publically available for the first time this weekend.

Hop (4.1) Five types of hop give a massive hop flavour, but in a thirst-quenching session ale.

Syl (6.2) **UNFINED**. Black IPA, so the natural condition of this may not be obvious...

GRAINSTORE BREWERY, Oakham

GB Best (4.3) Pronounced floral flavour, lingering aftertaste.

Gold (4.5) Golden bitter, mellow malt sweetness.

Rutland Osprey (4.0) Refreshing light brew with smooth bitterness.

HOPCRAFT BREWERY, Pontyclun

Crema Extrema Vanilla (5.0) Porter with real coffee and toasted grains.

Day of the Lords (4.8) English Pale Ale, lovely balance of fruity, floral and bitter tastes.

Reign of Terroir (4.9) Made with the new French Triskel hop, has a soft bitterness.

KELHAM ISLAND BREWERY, Sheffield

Pale Rider (5.2) *Legendary pale ale, deceptively moreish.*

Radar Men from The Moon (4.0) *A cosmic golden ale.*

Rye Plains Drifter (4.9) *A fruity mix of peach, apricots and lychees.*

NUTBROOK BREWERY, Stanley Common, Derby

Bongo (4.0) *A fruit-packed IPA.*

Nutbrook City Limits (4.9) *No tasting notes available.*

REDWILLOW BREWERY, Macclesfield

Directionless (4.2) *Golden bitter with US & NZ hops.*

Endless (3.8) *A stunning pale ale, Galaxy hops giving a passionfruit flavour.*

Heartless (4.9) *Gorgeous award-winning chocolate stout.*

SCARBOROUGH BREWERY, Scarborough

Blonde (3.8) *An easy-going pale session ale.*

Cascades (4.1) *Straw-coloured pale ale with a floral aroma.*

Sealord (4.3) *Triple-hopped golden ale with citrus hints.*

STEEL CITY BREWERY, Sheffield

Grateful Deaf APA (5.8) *American pale ale with massive hop flavours.*

TINY REBEL BREWERY, Newport

Billabong (4.6) *Aussie style pale ale, Tasmanian hops.*

Dirty Stop Out (5.0) *Smoked Oak Stout, a blend of NINE malts.*

Fubar (4.4) *Classic American Pale Ale.*

TOOLMAKERS BREWERY, Sheffield

Bandsaw (4.0) UNFINED. *Very flavoursome blonde, highlighting the unfiltered nature of the extra taste.*

Flange Noir (4.8) *A one-off brew, traditional stout.*

Lynchpin (4.0) *Highly traditional no-nonsense bitter.*

VIBRANT FOREST BREWERY, Lymington

Vibrant Pale Ale Chinook (5.0) UNFINED. *Single hop pale ale.*

WAEN BREWERY, Llanidloes

Festival Gold (4.2) *Golden, citrus and hoppy.*

Pottery Pig (4.2) *Dry-hopped, so the hop flavour is gentle.*

WELBECK ABBEY BREWERY, Worksop

Aramis (4.3) *One-off brew, no tasting notes available.*

Cavendish (5.0) *Blonde beer, bit more than a session beer, but very quaffable.*

Henrietta (3.6) *Refreshing delicate golden ale.*

XT BREWERY, Long Crendon

Mole (4.6) *One-off brew from the Animal Brewing range.*

XT6 (4.5) *Ruby red beer, malty and smooth.*

Zebra (4.6) *One-off brew from the Animal Brewing range.*

CIDERS & PERRIES

KNIVETON CIDER COMPANY, Kniveton, Ashbourne

Never Mind The Hillocks (5.8) *Dry cider, sharp at first, lingering after-taste. A brand-new first product made by members of our sub-branch.*

There will be several more ciders available at the festival; however the list has not been finalised at the time of printing this programme. The Festival staff will be happy to advise you at the event.



Dry 'Eastern Counties' Cider from the

KNIVETON CIDER COMPANY

*We scrump our
neighbour's apples
and turn all their
sugars into alcohol...*

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THE PUBS OF ASHBOURNE

Ashbourne is very fortunate in being a small town with a comparatively large number of pubs within a very short distance from the town hall. This is our pen-picture guide to them.

If you stand on the town hall steps and look out in a semi-circle from right to left, you will see no less than *five pubs* and a social club within 100 yards of where you are stood. However, we will actually start with a pub just out of your view to the right up *Buxton Hill* – a steep hill, but only a short walk of 400 yards up to **The BOWLING GREEN** at the top, usually serving *Pedigree*, *Doombar*, and a third guest ale from the local area at weekends. Coming back down the hill, the recently opened **WHITES BAR & RESTAURANT** usually has one real ale on tap.

Returning to the *Market Place* and sweeping from right to left, we have **The GEORGE & DRAGON**, usually with 3 ales always including an offering from *Dancing Duck*. Then come **The OLDE VAULTS** and **The WHITE SWAN**, both with usually at least two beers from the *Marston's* portfolio plus *Bass* at the Vaults.

If you then glance down the hill between those two pubs, you can see **The HORNS** tucked down in the lower part of the *Square*, another *Marston's* house with a range of usually four ales. Just to the left of the White Swan is the **EX-SERVICEMEN'S CLUB**, which usually has *Bass* and at least one guest local ale on – non-members will need signing in.

On the extreme left of the square at the bottom of the hill, actually on *St. John's Street*, stands **The SMITH'S TAVERN**, the ***Ashbourne & District Pub of the Year for 2013 & 2014***, a *Marston's* house with always at least four and up to six of their range plus the added attraction of a free-choice local ale at weekends.

Just out of view of the *Town Hall* steps, but still within a walk of no more than 400 yards (you can start this next run of pubs by carrying on down the hill from the Horns or by turning left if coming out of the Smith's Tavern), you will first see on the left the famous **Green Man & Black's Head Hotel** with its gantry sign spanning the road, believed to be one of only two examples of this type of sign left in Britain. Although the original bar areas have been turned over to retail use, a new pub area is planned to open in the near future.

After that is **The WHITE HART** in *Church Street* on the left just beyond the junction with *Dig Street*, another *Marston's* house, with usually at least two ales on. Retracing your steps from there and turning right down *Dig Street*, you come to **The COACH & HORSES**, usually offering three ales, then immediately next door is **The BRIDGE** which has *Pedigree* on hand-pump. Moving over the bridge and onto *Compton* brings you in just a few more yards to **The WHEEL**, always with three ales on including *Bass*.

Further afield on the *A52 bypass* on the edge of town (20 mins walk) is **The STEPPING STONES**, a *Marston's* eating-house with usually 3 good ales from their range. Also out on the *A52* towards *Leek* at *Hanging Bridge* is **The ROYAL OAK**, usually with two ales such as *London Pride* on tap.

Two other pubs worthy of mention are local **Good Beer Guide** entries, **The Red Lion** at *Kniveton* with three ales including *Timothy Taylor's Landlord* and **The Sycamore** at *Parwich*, a *Robinson's* house. Both are just a short drive away from the town.

THE WHITE SWAN

THE MARKET PLACE, ASHBOURNE
TEL: 01335 348 154



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THANKS AND ACKNOWLEDGEMENTS

– the “*without whom...*”

Ashbourne Town Council for the venue.

The Ashbourne News Telegraph for their coverage.

Paul Duke at Duke Ales for the beer order & stillage.

Nick Newcombe of Pure Fire for the programmes, flyers and posters.

The Pub Clothing Co, Burton-on-Trent, for the staff t-shirts.

Wade Print of Nottingham for the beer tokens.

Phil Marshall and many others at Amber Valley CAMRA for their invaluable advice and support.

Gareth Stead, Konrad Machej and all at Derby CAMRA

for their advice, support and assistance with publicity and the membership stand.

LOCAL TRANSPORT

Ashbourne Taxis – 01335 345198

BUSES

Swift towards **DERBY**

Fri & Sat – 1425, 1525, 1603(Fri), 1617 (Sat), 1725, 1830, 2010,
2210, 2340

Swift towards **UTTOXETER**

Fri & Sat – 1408, 1453, 1608, 1718, 1818

Service 42 to **BUXTON**

Fri – 1635 & 1850, Sat – 1535 & 1850

Service 108 to **LEEK**

Fri & Sat – 1525 & 1815

Service 109 to **DERBY** via **Hulland Ward/Kedleston**

Fri & Sat – 1615, 1800, 1845

Services 110/111/112 to **WIRKSWORTH & MATLOCK**

Fri – 1605 (112), 1705 (110), Sat – 1447 & 1605 (111)

Service 113 To **BELPER**

Fri & Sat – 1500, 1710

Programme design © 2014 Pure Fire Creative - 07970 794 222

THE SMITH'S TAVERN

36 ST JOHNS STREET

ASHBOURNE, DERBYSHIRE DE6 1GH

TEL: 01335 300 809



ASHBOURNE & DISTRICT
PUB OF THE YEAR 2014

TRADITIONAL PUB - OPEN ALL DAY
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WITH A WARM AND FRIENDLY WELCOME

A Campaign

of Two Halves



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Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details

Title _____ Surname _____
 Forename(s) _____
 Date of Birth (dd/mm/yyyy) _____
 Address _____

 Postcode _____

Email address _____
 Tel No(s) _____

Partner's Details (if Joint Membership)

Title _____ Surname _____
 Forename(s) _____
 Date of Birth (dd/mm/yyyy) _____

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(UK & EU)	
Joint Membership	£28 <input type="checkbox"/> £30 <input type="checkbox"/>
(Partner at the same address)	

For Young Member and concessionary rates please visit www.camra.org.uk or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

01/06

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To the Manager _____ Bank or Building Society

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Address _____

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Membership Number

Name

Postcode

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Name(s) of Account Holder _____

Instructions to your Bank or Building Society

Please pay Campaign for Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards covered by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign for Real Ale Limited and, if so, will be passed electronically to my Bank/Building Society.

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Banks and Building Societies may not accept Direct Debit instructions for some types of accounts.

This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society.
- If you receive a refund you are not entitled to, you must pay it back when The Campaign for Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.