



ISSUE No 90

SUMMER 2002

FREE

25th Derby Beer Festival A Celebration of Brewing

FROM 10TH-14TH JULY SEES THE 25TH DERBY BEER FESTIVAL. The event of the year for any lover of Real Ale in the city. This time Derby CAMRA have taken an audacious and probably unique strategy by commissioning 25 new brews from different breweries. Not just rebadged beers with new names but 25 completely Special Festival Brews. Read on in these pages about a truly remarkable line-up of beer, with 60 brewers and over 100 brews as well as cider and 30 Continental bottled beers, but first a little history of how we have got here.

Dear Festival-goer

This year, more than any yet, is a celebration of the Derby CAMRA Beer Festival, its success and therefore of those people whose vision, enthusiasm, energy and skill made it so back in 1978.

The first festival came about through the then Mayor, Jeffrey Tillett. He wanted a beer festival to celebrate the 1977 grant of city status to Derby and approached Tim Williams, CAMRA Branch Chairman. Les, his wife-to-be, took the call. She remembers the challenge very nearly scuppered their mortgage application. The branch (and CAMRA HQ) had minimal funds. So

Tim asked branch members to underwrite the event and got together over £1,000 (c£10,000 in today's money) in loans and promises. The council for their

part offered to bear half the hall costs if the festival made a loss. Tim asked Derek Blackmore to head a separate team - the 1978 BEEREX sub-committee. It was so called as it was meant to be a pure beer exhibition (no entertainment) - but Bass came up with an Oompah band at the last minute.

Scaffolding was delivered to a totally bemused band of helpers at the Kings Hall. It took Jeff Fletcher to work out how to put all the bits together to make a workable stillage. He

became the Festival Foreman for this and similar problems such as occurred later when the King's Hall flooring

had to be installed in the Assembly Rooms from 1982.

The powerful graphic style of the event (posters / programmes / signage) was the work of Frank Stapleton and produced in his attic 'art factory' by the likes of Dave George & Rob Gilvary.

This set the style that has since held sway. Fellow designer, Reg Newcombe, supplied the words and publicity, and beer ordering was done by Derek Blackmore, aided and abetted by Tim and the late Ron Beddoes. The latter was 'Head' (and sole) Cellar man and looked after all the beers for the first two festivals. Money counting was down to Keith Normington (Treasurer); Dave Aldridge (later Festival chairman), Steve Wigley and Ron Williamson made up the rest of the sub-committee, though many branch members such as Terry Morton, Rog Robinson and Chris Gale also contributed significantly.

With no real precedent it was a huge risk, so it was a great relief when the doors opened at 11 o'clock on Thursday 6th April and the public surged in. That evening was even better, the queue stretching down snow-covered Cathedral Road, The

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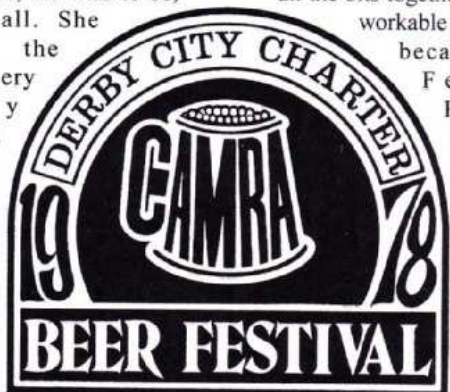
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opening went with a real swing and the beer quality was much praised - especially by the mayor who enjoyed it so much he had to be dressed in the back of his car on the way to his next engagement.

The 1978 festival was attended by just under 7,500 happy drinkers. It was a milestone event for the branch, a tremendous confidence booster and the start of what has become the fourth largest beer festival in the UK with attendance levels now regularly exceeding 12,000. It is now, moreover, a well established event - perhaps the best known on the Derby social calendar.

So we all owe that splendid band of 1978 visionaries a big vote of thanks. Here's to them, drink up and long may the festival continue.

John Arguile & Julian Hough
On behalf of the Festival
Committee



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*** The 25th Derby Beer Festival ***

*** Assembly Rooms * Wed-Sun ***

*** July 10th -14th 2002 ***

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Duke Street, Derby



Kimberley Mild, Bitter,
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Cains and able in city pub



Derby City Pub of the Year, the Old Dolphin on Queen Street has reintroduced permanently a real draught mild to the pub after an absence of many years from this historic city centre inn. And it's not your average mild either but non other than Cains award-winning Dark Mild, recognised nationally as one of the best milds in the Country, from a brewery which is under threat.

A smooth full-flavoured, truly dark mild with a rich creamy head, Cains Mild has a distinctive and richly satisfying flavour all of its own and it will be a welcome addition to the Dolphin's current range of well kept Real Ales.

Landlord Terry Holmes said: "I wanted to put a Mild on for some time but have been searching for the right one and in Cains I hope I have found the perfect mild for the pub." The beer, only available sparingly in Derby before will initially go on sale at £1.60 a pint making it one of the most affordable and competitive drinks around.

Cains Brewery of Liverpool currently under threat of closure will see this as a tremendous opportunity for the Company because success at the Old Dolphin could see the brand rolled out nationally across the entire Enterprise estate, which

would be a major boost to the Brewery at a time of uncertainty. www.savecainsbeer.com

Derby CAMRA Social Secretary, Gareth Stead said that he was "Delighted that real mild had finally returned to the city's oldest pub and was even more pleased that it was to be Cains Dark Mild which would help the campaign to save the Brewery." He continued: "Mild was a wonderfully flavoursome brew that was lower in alcohol and calories than your average drink and in this case was better on the pockets of the average beer drinker as well."

Pictured (top) at the launch of Cains Mild at the Dolphin, are Terry Holmes, barmaid Lydia Hunter (a local lass to Cains brewery), Brian Young - Cains Brewery National Account Manager and Derby CAMRA members Gareth Stead and Reg Newcombe.

Festival too at Dolphin

Following hard on the heels of Derby Beer Festival, the City Pub of the Year, the Dolphin stages its own event from July 24th - 27th. It features entertainment from the Phil Brody Band (Wed), Magic Bus (Thur) and 3 Wheel Drive (Fri) and Rattlers (Sat). A staggering 84 beers will be available over the 4 days, surely meaning that the pub of the year is staging the city pub festival of the year. See you there!

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Boost for micros as duty cut in Budget

THERE WAS SOMETHING TO CELEBRATE for Britain's 350 microbreweries in Gordon Brown's Budget in April as he handed out a duty cut, something the smaller craft brewers have been campaigning for for almost a decade. They stand to make a saving of around £40 a barrel as the duty has been halved for brewers who produce less than 3,000 barrels a year.

This has been interpreted as a saving of 14p a pint but drinkers should not expect to see too much difference at the pumps despite the triumphant "In time for the World Cup" proclamation from the chancellor!

In reality it will mean that micros will be able to compete on a more level playing field, perhaps employ more staff, increase advertising and probably save a good few from going out of business.

These brewers are not largely in it for their fortunes and do not benefit from the economies of scale of the big boys.

Our local brewers had a few things to say on the cut in duty. Trevor Harris of the Brunswick Brewery: "What this does is safeguard small breweries. Without it we would have lost some, it's a lifeline and the customer is the winner as choice is protected, and also it probably will encourage others to try their hand in brewing." He has produced a beer by way a thanks for the cut. *Chancellor's Treat*, a 3.8% summer beer with some

situation to improve the distribution of our beers."

Leadmill brewer Richard Creighton said: "We would be willing to drop the price of our beers if we thought the reduction would really be passed on to the drinker."

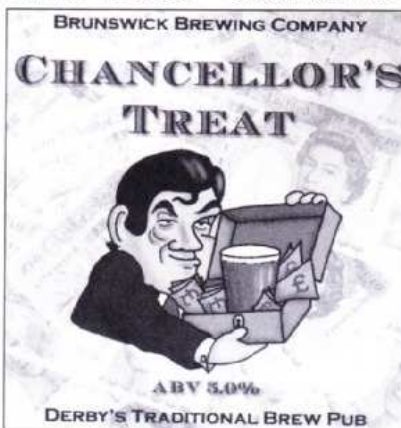
And John Thompson adds that: "The duty cut goes some way to putting us a level pegging with bigger brewers."

The regional brewers, however are not so happy. Some are marginally too large to benefit from the cut and there has been a call for a sliding scale of beer duty in line with the rest of Europe. The British Beer and Pub Association (BBPA) wants to see tax relief for brewers who produce fewer than 120,000 barrels a year to be incorporated in the Finance Bill next month. The move would be equal to duty breaks seen on the continent.

Under current proposals, announced in last month's Budget, only the smallest brewers - those who produce fewer than 18,000 barrels - will benefit.

About 30

regional brewers have been ignored by the Budget proposals, including Adnams, Brakspear, Hook Norton and Timothy Taylor. To include these brewers would only cost the Treasury an additional £3m, according to research. We await further developments.



devious artwork on the pumpclip (above right).

Ed Allingham of Leatherbitches Brewery in Fenny Bentley said: "This news means we can look forward to expanding the brewery, we are already getting a new mash tun and maybe improve our transport

Jan & Steve

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Festival Entertainment - Stones tribute band for your Satisfaction and return of the Rattlers

Probably the biggest, best and most varied, certainly the most costly line-up of any previous Derby Beer Festival, this year features over 130 performers writes Entertainments Manager, TERRY MORTON. We don't pretend to be a musical concert, it is all about atmosphere and enjoyment, perhaps the only thing to take seriously is "The Beer." Here's what's on starting with the evening performers.

Wednesday Evening: Stapleford Big Band

This their 4th visit to Derby Beer Festival (first in 1983) will bring back the great band sound of Count Basie, Benny Goodman and Glenn Miller. Vocalists are experienced Keith Andrews and guest Michelle Humphreys. The Ripley Morris Men will give their usual colourful display, meanwhile the Grand Central Barbershop Chorus will be singing acopella harmony in the foyer. The Darwin bar is open and music free.

Rollin Stoned (below left) and was filmed over 6 months by the BBC creating the Stones band of his dreams. Now they appear as the greatest rock tribute act in the world (allegedly). You'd pay £12 to see this act in Newcastle this year so we are pleased to have engaged this high-profile band for the 25th beer festival. Worth coming for the names alone - Mick Jaguar, Keef Retchard and Bill Wymandy! This is sure to be a popular night, our advice to DD readers is to come early. The Darwin bar is open and music free.



Thursday Evening: The Rollin Stoned

Get stoned on nostalgia. To quote bandleader Byron Jones: "Our taste is there for all to see in our dedicated recreation of the heady days of the Rolling Stones in the 60s & 70s." Jones formed the

His piano lessons as a 5-year-old paid off, he turned pro at 21 and toured with top club band Rain. Tony has been in *Auf Wiedersein*, *Pet* and *Hot Dog Wars*. In the Darwin the Midnight Pumpkin Trucks make their mark again from 9pm. From the opening

Friday evening: Wam Bam Band

The festival's busiest programme is tonight, you need to keep on the move to catch it all. The Wam Bam boys toured Europe last summer. They took Reading CAMRA beer fest by storm with R&B and soul and return to Derby by popular demand so get ready to sway and singalong. Support from Tony B, piano and vocals from 8pm.

number (always an epic) the boys (right) rip through a set of covers from the cream of British pop and rock - Kinks, Sweet, Blur, Oasis etc. Kicking off in the Darwin are the Sparkling Monkeys, the perfect antidote to manufactured boy bands. The Monkeys are a young 5-piece who churn out their own albums of imaginative, poignant and hilarious titles (*Mr Pieman*, *Darth Vaders Coming to tea*) that will spin round in your head.



Saturday evening: Quicksilver

Return to the great hall, their third visit. Steve Galloway's visual likeness to his hero Freddie Mercury is commendable as he struts his way through Queen's ageless rock anthems. Get ready for a grand finale, its the last night of the 25th Festival, certainly something worth celebrating...We are the Champions perhaps? In the Darwin The Rattlers (below) return. Would the Rattlers reform for the 25th City Beer Festival? "Yes we'll do it" came the reply. The five folk rockers split three years ago to do different things. For their fans this is a celebration in itself. Our beer man says stocks should just about hold out

Lively Lunchtime sessions

Thursday: The Hot Five (Jazz). Leisurely relaxing sounds featuring Harry Walton (vibraphone), Cyril Bennett (piano) and George Hooley (clarinet and sax).

Friday: Please Y'Self. The skiffle band is very much a family affair, brothers Rob and John and sister Chris performers for over 30 years. An act to be enjoyed with tongue firmly in cheek with no musical genre beyond their tea chest bass, washboard & guitar.

Saturday: Kick N Rush. Comedy skiffle from those likely lads from Mansfield. Local/international performers - Woody Guthrie to Lonnie Donegan - from the heyday of skiffle. Meanwhile in the Darwin, contemporary folk from Cross O'The Hands with their electric mix of traditional English & European music.

Sunday lunch: Who else but Three Wheel Drive. Rock and Blues from Skipjack Geoff and Dave Loyd-Bones plus guests to rock out the end of the 25th Festival.

The kids can come too! A free creche area will be provided on Sat & Sun lunch sessions. Clivo the Clown does the entertaining.



if they don't drink too much (he's kidding!). Get ready for that awesome rock roots style to be reawakened; their energy was once quoted as "enough to power the national grid." A rattling good night is ensured with this lot.

Miss those Queues. If you want more room to move around, the least busy sessions are usually Wednesday evening, along with Thursday and Friday lunch. **Have a great festival!**

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2ND SUMMER BEER FESTIVAL

Friday 2nd August - Sunday 4th August 2002.

Selection of Beers & Ciders Available.

Entertainment on Saturday Evening.

BBQ on Saturday & Sunday

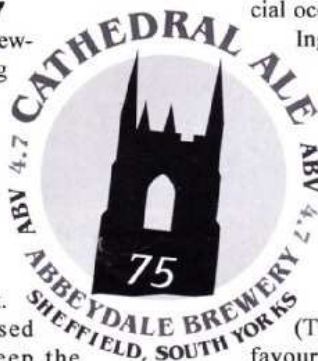
FREE ADMISSION

25 special brews for the 25th Derby Festival

This festival being the twenty fifth and therefore very special we have commissioned no less than twenty five special festival brews (& three pump clip designs) to celebrate our very own jubilee. The remit to the brewers chosen being not to re-badge existing brews but rather to create new and interesting beers special to this special occasion. Of particular note are **CATHEDRAL ALE** (Abbeydale), **QUARTERCENTENARY** (Burton Bridge), **OFFILERS' DERBY STRONG** (Museum) and **FESTIVAL FIRST** (John Thompson) which CAMRA members helped to brew and which are served on hand pump.

CATHEDRAL ALE ABV 4.7

The custom of brewing and selling church ales for village festivals or saint-days is centuries old and both Chaucer and Shakespeare refer to it. The money raised was used to keep the church in good repair and relieve the parish poor. In some places it was even sold inside the church. Fittingly, this *Cathedral Ale* comes from Abbeydale Brewery at Sheffield, South Yorkshire, and marks the Cathedral's 75th anniversary.



the first beer ordered for that special occasion was brewed at Ingleby and - naturally - we have ordered it again for the Quartercentenary. That was the first beer drunk by the Mayor on opening day and the first beer of the Festival to sell out. (The Mayor's personal favourite, however, turned out to be - surprise, surprise - *Old Peculier*, to which he was rather partial.)

QUARTERCENTENARY ABV 4.8

The first Derby Beer Festival was held 25 years ago to celebrate Derby's elevation to City status. This draught Burton Ale, brewed at Burton Bridge Brewery,



FIRST FESTIVAL ABV 4.5

When Derby held its first Beer Festival in 1978 there was only one brewery in Derbyshire, set up at Ingleby the previous year by John Thompson. Naturally,

marks the Quartercentenary of both the Festival and the City. It was Burton Bridge who brewed and bottled the *Charter Ale* that marked the City's 10th anniversary, and they brewed it again to mark the 25th (available in bottle only in a limited edition of 200).

OFFILERS DERBY STRONG ABV 6.5%

Offiler's *Derby Strong* was a pre-war beer that reappeared very briefly in the early 50s. The post-war version is assumed to be similar to the beer that won a silver medal (first prize) at the 1925 Brewer's Exhibition in London (682 entries). These were heady times for the company with the recent appointment of a young managing director, H C Offiler and a new, equally young (second) brewer, one James McLennan. The latter received a bonus from the board of £50 (at a time when a brewery worker's wages were c£78 a year) for the brewing success.

Derby Strong later appeared in bottle form.



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CIDER

In recent times a revival has occurred in cider drinking, consumption having risen fourfold from 25 million gallons since the late 60s. The selection this year is drawn from East Coast as well as the traditional West Coast.

FESTIVAL SPECIALS

Many other breweries have chosen names that represent the history of Derby for their unique beer. Here is a full list of the Festival Specials by Brewery, Place of origin, Beer, % ABV and Beer Style (See key on next page) with a brief description, to aid your ale selection. The Specials will be found in the Great Hall, on Bays 10 to 17 (furthest from the stage).

Abbeydale - Sheffield
CATHEDRAL ALE 4.7 B
Darkish Red Bitter
Alcazar - Old Basford, Notts
BEE-YOUTIFUL 5.3 SB
Amber honey ale
Anglo Dutch - Dewsbury, W Yorks
SPIKUS ORGANICUS 4.5 L
A veggie organic lager
Belvoir - Old Dalby, Leics
MERCIAN GOLD 4.1 B
Amber pale ale, dry and aromatic
Brunswick - Derby
DERBY'S PRIDE 4.0 B
Pale ale
Burton Bridge - Burton on Trent
QUARTERCENTENARY 4.8 SB
Classic Draught Burton Ale
Castle Rock - Nottingham
DERBY PALE 3.9 B

Pale bitter using Cascade hops
Church End - Atherstone
MANGO PALE 4.2 W
Based on *Withoutabix*, a veggie organic wheat beer
Crown, Hillsborough - Sheffield
CROWN DERBY SILVER 4.8 L
Crisp bitterness, lots of late hops
Fernandes - Wakefield, W Yorks
ERASMUS' ELIXIR 4.1 S
Black cherry stout
Holland - Kimberley
PROTZ'S DROP 4.0 M
Dark Mild
John Thompson - Ingleby
FESTIVAL FIRST 4.5 B
A JTS-like bitter with lots more malt (& Oomph)
Leadmill - Denby
HMS SOVEREIGN 4.6 L

Lager / Pilsner, Czech Saaz hops
Leatherbritches - Fenny Bentley
JUBILATION 5.5 P
Chestnut porter - a vegetarian brew
Mallard - Carlton, Notts
SILVER GOOSE 4.8 L
Well hopped, not too bitter
Museum - Burton on Trent
OFFILERS DERBY STRONG 6.5 SB
Potent and plentifully dry-hopped
Nottingham - Nottingham
NOTTINGHAM OVB 4.6 SB
Slightly dark veggie organic brew
Old Cottage - Burton on Trent
TILLET'S TIPPLE 5.2 SB
Dark bitter / old ale - sweetish
Rooster - Harrogate, Nth Yorks
FRANKLIN'S DELIGHT 4.3 B
Crystal Malt using single hop

Shardlow - Cavendish Bridge
THE REV'S BEVVIE 4.6 SB
Slightly dark traditional bitter
Shugborough - Nr Stafford
DEORABY ALE 5.0 W
Dark wheat beer
Tower - Burton on Trent
GONFORA BURTON 4.6 W
Pale wheat beer - vegetarian
Townes - Chesterfield
DERVENTIO DROP 4.6 S
Oatmeal stout - vegetarian
Whim - Hartington
RAM PREMIER ALE 4.5 W
Cloudy wheat beer with hint of orange
Wicked Hathern - Hathern
ST WERBURGH'S WALLOP 4.8 P
Dark Porter using old Scottish recipe

GREAT HALL BEERS

Bateman - Wainfleet			GOLD STAR ALE 5.1 SB	200 PREMIUM ALE 5.0 SB	Pitfield - London
SUMMER SWALLOW 3.9 B			Strong pale ale using all Kent hops	Palmer's 200 th anniversary brew full-bodied & sweet	SHOREDITCH STOUT 4. S
Crisp, fresh, golden session beer			Hogs Back - Tongham, Surrey	Triple fff - Alton Hants	Organic Veggie stout
COMBINED HARVEST 4.4 B			HAIR OF THE HOG 3.5 B	PRESSED RAT & WARTHOG	EAST KENT GOLDINGS 4.2 B
Lovely, light, multi-grained (oats/rye/wheat) beer			Good bitter hop character session beer	3.8 M Dark, full bodied, hint of blackcurrant, award winner	Impressive fruity yellow beer, slight citrus flavour
MARIE CELESTE 4.6 W			SUMMER THIS 4.2 B	MOONDANCE 4.2 B	ECO WARRIOR 4.5 B
English malty wheat beer			Light copper, sweet malty, hoppy overtones	Amber coloured, wonderfully hopped, citrus taste	Smooth rounded organic yellow/gold ale
Marstons - Burton on Trent			TEA 4.2 B	STAIRWAY TO HEAVEN 4.6 SB	Ventnor - Ventnor, Isle of Wight
PEDIGREE 4.5 B			Brewery's flagship beer, slightly fruity aroma	Olympia winner 1999 - very fruity, hoppy	SUNFIRE 4.3 B
Classic Burton pale ale			Itchen Valley - Alresford, Hants	Dark Star - Haywards Heath	Rich orangey distinctively bitter beer - citrus aroma
OWD ROGER 7.6 BW			STRAWBERRIES SUPREME 3.9 B	LANDLORDS WIT 4.1 SB	OYSTER STOUT 4.5 S
Strong dark & fruity (<i>Pedro</i> when mixed 50/50 with <i>Pedi</i>)			Light golden ale with a hint of strawberry	Delicately spiced wheat beer	Thin stout/dark mild made with real oysters
Butts - Great Shefford, Berks			WYKEHAMS GLORY 4.3 B	STARBOCK/HOPHEAD	WIGHT SPIRIT 5.0 SB
JESTER 3.5 B			Nut brown malty flavoured ale	4.5/3.8 L/B Dark Lager	Straw coloured hoppy and strong - dry aftertaste.
Slightly buttery, fruity amber ale			PURE GOLD 4.8 SB	beer/light really hoppy bitter	Hardys & Hansons - Kimberley
BITTER 4.0 B			Lightly effervescent beer using Czech hops	SUN BURST 4.8 L	SWALLOWS RETURN 4.1 B
Traditional southern style good bitter hop character			Palmers - Bridport, Dorset	Strong golden ale	Malty mouth feel and fresh spicy hop finish
BARBUS BARBUS 4.6 SB			COPPER ALE 3.7 B	Hampshire - Romsey, Hants	GUINEA GOLD 4.5 B
Very drinkable balanced beer - bitter sweet finish			Dark, almost copper coloured - hop and fruit dominate	MANNEKEN 4.6 L	Light & golden, crisp finish - a past master redesigned
Goachers - Maidstone			IPA 4.2 B	BELGIAN PALE ALE	YE OLDE TRIP ALE 4.8 SB
FINE LIGHT ALE 3.7 B			Deep copper beer with fruit & malt undertones	GOLD RESERVE 4.8 B	Distinctive aroma, strong but smooth malty flavour
Malty session beer, floral aroma				Golden premium ale	
CROWN IMPERIAL 4.5 S				PRIDE OF ROMSEY 5.0 SB	
Classic Irish stout with clean aftertaste				Powerful hop aroma, good strength, malt character	

DARWIN ROOM BEERS

The style here is quite different from the Great Hall in that only 12 beers out of those shown below will be made available at any one time, this is for quality reasons to ensure a fast turnover. If you can't see the beer you want watch out for the 'coming beers' notice.

NB Those beers marked thus ** had been ordered at the time of going to press but the order unconfirmed.

Arran - Isle of Arran			Cheriton - Alresford, Hants	SUSSEX BEST BITTER 4.0 B	malty yellow beer
DARK 4.3 B			POTTS ALE 3.8 M	Full-bodied with dry aftertaste - award winner	Pictish - Rochdale, Lancs
Well-balanced malty beer			Pale brown with hoppy nose	Heather - Strathaven, Lanark	BREWER'S GOLD 3.8 B
BLONDE 5.0 L			DIGGERS GOLD 4.6 SB	FRAOCH HEATHER ALE 4.1 B	Yellow, strong fruit/hop flavour
Hoppy with a fruity balance			Premium ale, citric aroma	Floral peaty aroma	CELTIC WARRIOR 4.2 B
Arundel - Ford, W Sussex			Darwin - Sunderland,	Hopdaemon - Canterbury	Darker, heavier, hoppy version of the Gold
CASTLE 3.8 B			EVOLUTION ALE 4.0 B	INCUBUS 4.0 B	St Austell - St Austell, Cornwall
Fruity, hoppy, dry			Full bodied with clean bitter aftertaste	Bronze aromatic special bitter	HSD 5.0 SB
Atlas - Kinlochleven, Argyll			Enville - Stourbridge	SKRIMSHANDER IPA 4.5 L	Aromatic fruity premium beer
LATITUDE 3.6 L			GINGER BEER 4.6 SB	Copper powerful pale ale	**Sharp's - Wadebridge, Cornwall
Apricot fruitiness + subtle floral hop aroma			Well favoured fresh bitter	Isle of Skye - Uig, Isle of Skye	DOOM BAR BITTER 4.0 B
TEMPEST WHEAT BEER 4.9 W			** Fainthope - Scawby, Lincs	BLACK CUIILLIN 4.5 S	Smooth, malty and hoppy
Cloudy with hint of banana, citrus and phenolic			HONEST LAWYER 4.0 B	'The dark one' with roasted oatmeal & honey	** Sweet William - Leyton
Bath - Webbs Heath, Bristol			LAZY DRAYMAN 4.2 B	Kelham Island - Sheffield	RISING SUN 4.1 B
SPECIAL PALE ALE 3.7 B			Dry, sharp aftertaste	PALE RIDER 5.2 SB	Gold, lightly hopped, summer ale
Lots of malt & citrus floral hops - light, dry, refreshing			Flagship - Chatham, Kent	Well balanced pale ale with strong fruit taste	Tring - Tring Herts
GEM BITTER 4.1 B			ADMIRAL'S BITTER 3.8 B	Museum - Burton on Trent	COLLEY'S DOG 5.2 SB
Malty fruity & hoppy throughout			SPANKER 4.2 B	BASS IMPERIAL STOUT P2	Nutty smooth & dark
Brewsters - Melton Mowbray			Fruity well balanced ale	8.0 BW Black sweetish complex (with own fan club)	Valhalla - Unst, Shetland
FRAU BRAU LAGER 5.0 L			** Golcar - Huddersfield	Nursery - Bristol	SIMMER DIM 4.0 B
Clean, crisp, strong lager			MILD 3.2 M	HEFE WEISS 4.4 W	Light smooth bitter
Broadstone - Retford, Notts			Chocolate, rather than malty, flavour	Unfinned veggie wheat beer	AULD ROCK 4.5 M
STONEBRIDGE MILD 4.0 M			BITTER 4.3 B	OLD MOTHER HUBBARD 5.2 P	Dark Scottish ale
Dark complex roasted mild			Hoppy session beer	Dark Porter	West Berks - Yattendon Berks
Brunswick - Derby			** Grainstore - Oakham	O'Hanlons - Whimble Devon	DR HEXTER'S WEDDING
FATHER MIKE'S DARK RICH			BLACK PANTHER 3.4 M	MYRICA 4.2 B	ALE 4.1 L
RUBY 5.8 P			Flavoursome with chocolate and coffee overtones	Honey & bog myrtle flavour	Pale dry and lager-ish with a hint of grapefruit
Robust, well-rounded award winner			Harveys - Lewes, E Sussex		FULL CIRCLE 4.5 B
					Pale single hop bitter

STYLE KEY - B: Bitter; B/W: Barley wine; L: Blonde/Lager; M: Mild; P: Porter; SB: Strong Bitter; S: Stout, W: Wheat beer

CONTINENTAL BEERS AT THE FESTIVAL

This year we range further afield than Belgium & Germany to bring you the best in World Beers. Many are bottle conditioned for extra flavour. All Belgian beers are unfiltered, hence vegan, except the honey beers. Many are potent in alcohol but rich and rewarding to drink; savour these like wines. We also have a selection of light, refreshing wheat beers and many different styles of lager.

Style- L: Lager; S: Stout; T: Trappist; W: Wheat beer

Austria

Eggenberger MaCQUEENS
NESSIE - whisky flavour 7.3%

Belgium

BUSH AMBER - Walloon classic
barley beer 12%
Dupont VIELLE PROVISION
SAISON 6.5%
Hoegaarden GRANDE CRU -
big, sediment ale 8.8%
La Chouffe KWELCHOUFFE -
Walloon Golden 8.5%
Lefebvre BAR BAR - amber
honey beer 8.0%
Lefebvre BLANCHE de
BRUXELLES - light 4.5% (W)
Liefmans FRAMBOISE - award
winning fruit ale 4.5%
Liefmans KRIEK - award
winning fruit ale 6.0%
RODENBACH GRAND CRU -
classic Flemish red 6.5%
ROCHEFORT 8 - dark Trappist

(like Chimay Blue) 9.2% (T)
St Feuillien BLONDE - huge hop
character 7.5% (T)
TIMMERMAN PECHE - Peach
Lambic 5.0%
Van Steenberge BRIGAND -
Flemish Amber 9.0%
Van Steenberge CELIS WHITE -
great brewer 5.0% (W)

Czech Republic

GAMBRINUS - Pils from the
home of Pilsner 4.9% (L)

France

PIETRA - made with Corsican
chestnuts, amber 6.0% (L)

Germany

Oechsner MARZEN GOLD -
dark Marzen beer 5.5% (W)
Oechsner PREMIUM PILS 4.9%
Oechsner SCHWARZBIER -
black lager 5.0% (L)
SCHENKERLA RAUCHBIER -
smoked beer 4.5%

Schneider WEISSE - light fruity
and peppery 5.4% (W)
Schneider AVENTINUS - dark,
malty choc flav. 8.0% (W)
WEIZENLAND DUNKEL - dark
sweet spicy 5.3% (W)

Holland

Maasland D'UN SCHEELE
(Dizzy Bull)- amber 7.5% (L)
St Christoffel BLONDE - bags of
character 5.5% (L)
St Christoffel ROBERTUS - dark
full & malty 6.0% (L)
t'IJ Natte AMSTERDAMSE
DUBBEL - dry, brown 6.5%

Ireland

Guinness EXPORT - black
treacly blockbuster 8.0% (S)

USA

Anchor Steam LIBERTY -
hop/floral/pine flavour 5.9% (L)
Anchor Steam PORTER - coffee
& chocolate flavour 5.9% (S)

Beerfest Veteran ready for 25th campaign

Brian Hallett is a merry-faced, Pickwickian sort of chap, though he doesn't yet have the paunch. "I'm working on that", he grins between swigs. Like a great many others in this beer-drinking country of ours, Brian doesn't feel that his days are complete without a pint or two in the evenings. What he usually drinks is Draught Bass, which, he says is "still a good drink, though not quite as good as it used to be when they brewed it in the old unions" (the traditional Burton brewing system).



At beer festivals though, Brian (pictured above enjoying a pint) is more adventurous. "There are too many beers to try them all", he says, "but I do my best!" (This year there will be around 120 beers, including continentals.)

Brian never misses the Derby

Beer Festival and has the rare - though not unique - distinction of having been to every one.

"I'm not the only Derbyman who's been to every Derby Beer Festival", he says, "but I might be the only one who still has the very first poster!"

"It's not just about beer-drinking though," insists

Brian. "The atmosphere at these events is just great. You can't help but enjoy yourself, whatever your taste in beer."

The music of course plays a big part. "My own favourite is the Tommy Owen Trio, but I enjoy most of it - except,

perhaps, the very loud stuff. I expect that's what the younger ones like best."

Brian can expect to receive a free souvenir tankard and a few free pints when he turns up for his 25th Derby Beer Festival.

Word of thanks to our sponsors

Derby CAMRA is indebted to two breweries for their sponsorship of the festival entertainment.

Batemans of Wainfleet are sponsoring Wednesday nights fare. They will bring their own bar and a new beer, *Combine Harvest*. Friday nights entertainment is sponsored by local brewers **Kimberley**, continuing their admirable backing for Derby Beer Festivals. Thanks once again to both breweries for your support.

CAPTION COMPETITION

The editor received a flurry of entries for this item in the Spring DD. Derby CAMRA Chairman **Julian Tubbs** offered "Will the last man leaving please turn out the light", while P.H. showed some concern for the former's health with: "Julian finally had to agree that his weight problem was having a detrimental effect on his job as a sign painter." **Terry Morton** opted for "The Grandstand Hotel after a visit from Millwall supporters!"

Winner though is **A. Canary** of Chellaston with "Not content with trying to wreck Pedigree, W&D are now turning to wrecking pubs." Can't think what he means but he wins a Beer Festival T-Shirt.



Festival opening times

Wednesday 6.30-11 (£3)
Thurs Lunch 11.30-3 (Free)
Evening 6.30-11 (£4)
Friday Lunch 11.30-4 (£1)
Evening 6.30-11 (£5)
Saturday Lunch 11.30-4 (£2)
Evening 6.30-11 (£5)
Sunday Lunch 12-3 (Free)

Under 26 Free before 9.30
Wednesday evening
OAPs free all lunchtimes
CAMRA/EBCU members free
admission to all sessions

NEWS

The **Liversage**, Old Notts Road has been boarded up for some time. It is a disappointment as the pub, part of the Liversage Trust, has been a regular city outlet for Leadmill beers for a couple of years. Changes at the **Sun**, St Giles Road, Nick Bennett is the new incumbent, with no change in beer policy. At the **Lord Napier**, Milton Street Craig Brearley of the Roebuck has taken the pub on. It reopens June Bank Holiday with three real ales. Real ale losses at two Burtonwood pubs, the **Vernon**, Spondon and **Thirsty Scholar**. The **Green Dragon**, Willington is sadly closed. On a brighter note the **Amber Inn**, Oakerthorpe has reopened with several real ales. The **Victoria**, Alfreton, now has two guest beers and Taylor Landlord permanently.

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25 years of brewing at the John Thompson

BACK IN 1977, A SIGNIFICANT event in the microbrewery revival took place at Ingleby, in the South Derbyshire countryside. In time for the Queen's Jubilee in that summer John Thompson began brewing in the former fruit and veg warehouse at the rear of his farmhouse pub and the county had a brewery again. In those days microbreweries were few in number, but hundreds have been spawned in the ensuing 25 years. Now John is celebrating a Silver Jubilee all of his own.



John and Ann Thompson toast their successful first quarter century of brewing

Says John "A friend of mine, Michael Hurdle (once chairman of Marstons) said to me that 'This place would make an ideal microbrewery', and it went from there". On Jubilee Day, 1977 the latest New Wave brewery served its first beer, JTS XXX. A barrel was given away, then the beer went on sale at 27p a pint. JT himself brewed in the early days then Colin Lloyd, formerly at Bass Experimental came along.

The building has been John's family home, man and boy and there can't be many landlords that have the same attachment to their pub. The farmhouse was thatched until c.1939 but did not become a pub until 1969. Getting a license then was no mere formality and often problematic. John takes up

the tale: "I played on the breathyliser, then new. When applying for a license I pointed out that between Stanton-by-Bridge, Ingleby and Foremark, we had no pub within three miles." The argument won the day and the JT opened with Pedigree and Double Diamond. It was big news in that year of moon landings, "We made every national newspaper and both TV channels", said John, "It was a massive thing to turn your house into a pub back then." These days we sadly get used to seeing pubs turned into houses.

Wife Ann runs the food side and is 50% responsible for the success of the pub, which is a fine, relaxing place for a pint. The inn has probably the best

exhibition of Gresley prints you will ever see. The South Derbyshire family of artists including Frank, Harold and Cuthbert often depicted scenes from the Ingleby area.

Lloyds have now left the brewery, which is now trading again as the John Thompson Brewery, solely supplying the pub, and Robert Elson has returned as brewer with the JTS, Summer Gold and famous Porter tasting as good as ever.

As for John he has "No plans to call it a day until he's at least 200!" We wish him well and offer our profound gratitude to a man who really did stand in a sea and begin to turn back the tide in the world of beer.

Small bar survival

Good value for money is assured at the Swan & Salmon, Ashbourne Road, Derby. Landlord Peter Perry is selling Draught Bass at £1.65 a pint and hopes to have some guest beers soon.

The front bar is one of the city's smallest and most characterful. Peter has recently opened up a small room adjacent to the bar in what was the next door cottage. Thankfully he thought long and hard before deciding NOT to knock the bar through into one. A trend reversal which deserves plaudits and keeps the character of a pub alive.

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Sat 10 Aug	Blood Simple
Sat 17 Aug	B.B.K
Sat 24 Aug	The Graham Panda & Richard Show
Sat 31 Aug	Chris Hall
Sat 7 Sept	Sanders & MacLeod (Blues duo)

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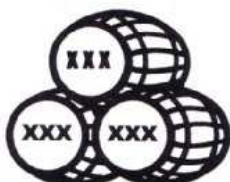
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Microbrewery Corner

Taking a look at what's happening at the small independent breweries in and around Derby



BRUNSWICK Along with the *Chancellors Treat* featured elsewhere in *DD*, two other new beers from the Railway Terrace stable are *Glorious 50* (5%), described by Trevor Harris as "Beer coloured!". A malty drop. Also a 4% brew *Luv'ly Jubilee*. The brewery gained another accolade in April when

celebrated beer writer Roger Protz placed *Triple Hop* among his top ten microbrewery beers. **LEADMILL Derby Festival Stout** is trading well after its successful showing at the Winter-Fest, and a new beer *Marehay Mild* is being brewed. A further new brew is *Wild Rover*, a 4.2% beer using a rare American hop.

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Farewell at the Cliff Inn



It truly was the end of an era at the Cliff Inn, Crich in April. Roy and Beryl Calladine retired to Darley Dale after running the pub since 1974. The Cliff, nestling under the inland lighthouse (Crich Stand), has been an almost ever-present in the *Good Beer Guide* and Roy and Beryl will be much missed and a hard act to follow. Our picture shows the couple receiving a certificate from Reg Newcombe of Derby CAMRA, acknowledging their sterling efforts.

Boat Inn sailing fine course at Cromford

Scarthin is a village within a village with a tongue-in-cheek rivalry with Cromford. Scarthin Nick runs at right angles to the main village street that climbs out of Cromford up to Black Rocks and the Boat Inn, with oak beams and open fire is a little way up the narrow channel. Part of the street is known as the Promenade and it only takes a little imagination to imagine a seaside side street as you look up the Nick towards the Boat.

Kevin and Debbie White have been here for a couple of years and have turned the pub into a real ale goldmine. This year alone 160 different beers have been served at the Boat with Springhead Bitter a regular, with Pedigree.

On the editors recent visit Orkney Red MacGregor and Leadmill Red River were other guests. Kev is a keen supporter of local microbreweries and Leathribritches and Whim are regular

brews here. Abbeydale beers also feature and Kevin enjoys a friendly irreverent wind-up by placing a sign "Black Mass at the Boat" up at the parish noticeboard!

The bar has a little Tranmere Rovers memorabilia, there is a family connection to a former chairman. The Boat stages its first beer festival from 14-16 June, 15 beers are promised and the event deserves support for the thriving alehouse at Scarthin.

Standard raised at Mafeking

Kate Harrison has left the Royal Standard, Derwent Street to take over at the Mafeking, Porter Road.

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Tynemill expansion

The editor was happy to attend the launch of the new Tynemill pub in May. The News House, in Nottingham has all the usual Tynemill treats, good choice of microbrewery beers etc.

The Alexandra is our city's only representative in this East Midland cask ale chain and Derby could badly do with another Tynemill makeover. We have seen some uncertain times for some of our more valued pubs of late and with all these renamings and bottle bars springing up we live in hope that the chain may swing in our direction soon.

Barking Mad!

Late news just as we go to press is that the Shakespeare, Sadler Gate so-called since at least 1822 (the building is 16/17th century), has become the Blue Dog! After all we have said in *DD* about name changes, and the potential of restoring a historic town tavern to real ale glory, it is a surprise. They must be barking mad. Expect a further savage attack by this untamed pet in the next issue.

Three more local pubs make their Marques

Three more Derby area pubs received their Cask Marque certificates for beer quality recently. The **Carpenters Arms** at Dale Abbey serves Adams amongst its guest beers.

The **Seven Wells** at Etwell has rapidly progressed to this landmark after opening only last year.

Meanwhile the **Silver Ghost** on Field Drive in Alvaston has struck a blow for good cask beer in estate pubs - proof that these hostleries need not be dominated by nitrokeg fizz. The last two pubs are both Kimberley houses.

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Cathedral brew from Burton too

Marstons latest special beer (in May) was **Burton Cathedral**, a pale 4.5% brew from Head Brewer Paul Bayley.

It was so-named after famed beer writer Roger Protz christened Burton the 'Cathedral of Brewing' and brewed to commemorate 1,000 years of brewing in the town.

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