

Wheels within Wheel at Holbrook as Funfair Brewery gets up and running



DERBYSHIRE'S LATEST MICROBREWERY is launched at Easter at the Wheel Inn, Chapel Street, Holbrook. Named the Funfair Brewing Company, it is believed to be the first brewery in Holbrook.

Brewer Dave Tizard has an Easter beer festival at the pub and was hoping to have his ale ready for then. Failing that there is a second festival at the Wheel

running from 28th-31st May over the Spring Bank holiday.

First brew is Big Wheel, a very pale 3.9% IPA. Initially Dave will brew just the one beer, concentrating on quality and consistency before extending his range.

The brewhouse (pictured above) is situated at the rear of the pub in the small outbuilding which has housed its annual beer festivals. It is a two-and-a-half-

barrel plant with automated temperature control, Dave coming from an engineering background, has undertaken this work himself. The kit came from Parish Brewery in Leicestershire and was in need of some attention but it has been faithfully bought up to its now-sparkling condition.

Dave, who also plays drums in a band, 3-Ring Circus, has been brewing with several microbrewers over the last couple of months and is grateful to all those who have helped him. Also his and Andrea's family and regulars of the pub have put in some hard graft to make his project come to fruition since work began in November.

TREVOR HARRIS SAYS



'WATCH THIS SPACE'

RESERVED FOR THE DERBY BREWING COMPANY

Derby Annual Beer Census up on 2003

The ABC of Derby (Annual Beer Census) to see how many real ales are available in the City on one particular day, showed a total of 121 different cask ales, up on last year. The survey took place on Friday January 16th as teams of poor CAMRA members crawled from all points across the city to meet up at the counting house a.k.a the Flowerpot.

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Old Ale ?

Not noticed many 20-something drinking real ale in your local lately? When they come in at weekends why do they drink Breezer, Shots and unappealing but trendy things like Chilli Vodka? Why don't they appreciate wholesome flavours and tastes of cask-conditioned beer? Sadly it seems that young drinkers are not carrying on the tradition of popping in their local for a pint and there are a number of reasons. CAMRA is concerned about this and have only to look at their own organisation to verify the problem. Most branches of CAMRA are a distant shade of grey with mature members outnumbering younger ones.

If this continues our long tradition of ale drinking will eventually wither on the hop vine. In Derby we targeted the student population and attempted to get them into the Winter Beer Festival. We attracted around 200 students inside, a tiny proportion of the total student population but a start. At the largest beer festival - the Great British at Olympia again great efforts are made to pull younger people inside to try the vast range of beers, ciders, food and entertainment.

They seem to succeed and there are usually pictures in the press of attractive young ladies drinking pints and from 2002 a scintillating Beer Goddess - Ninkasi - was resurrected in the form of a shapely young model. All a far cry from the stereotypical image of the real ale drinker as a large man with a beard. Yet back in the local pub real ale is still not the drink of choice for youngsters.

So what lies at the heart of the problem? Real ale drinking still flourishes in places like rugby clubs, or pubs that make a special feature of their beer choice. I think fashion has something to do with it, that fickle concept that affects us all, the young however are more constrained by fashion than anyone else. To think that you are not cool by your peers is to die a thousand deaths. Wearing the right gear and drinking the right drinks are part of the scene. Unfortunately real ale, with its complex taste and traditional image is not a current trend but, as all ale drinkers know, a satisfying and acquired pleasure. It comes not in lurid colours or taste better in a bottle with a slice of lemon.

Most town centres are full of

theme pubs and cafe-bars rather than local pubs, with the emphasis on youth and exotic drinks. One well-known chain of pubs actually reduces the choice of real ale at weekends to encourage consumption of spirit mixes and strong lagers. Much weekend trouble in towns seems to result from consumption of high strength liquor. At least beer drinkers take most of the evening to get pleasantly inebriated.

Real ale could benefit from a more positive media image. The vast range of beer tastes and styles is unmatched by wine but coverage of new beer tastings and beer matched with food is comparatively minute. Beer writers such as Roger Protz and Michael Jackson (no not that one) make an impact in the quality press but are still overwhelmed by wine features. It is only by raising the profile of beer and dispelling the image of its drinkers as 'the old gits in the bar' that progress will be made and youngsters attracted.

The notion of beer as a healthy product is also attractive. Pubs can reflect this aspect of beer as well as adapting to the needs of a

younger generation by catering for their needs.

Publicans might usefully have a regular dialogue with young drinkers to see what they want from the pub, rather than what the pubchain think they want. Many special events and activities could be organised around this. Derby CAMRA has organised new members trips and student beer tasting nights with some success to link up with the large student population. Its hard work with gradual progress but we all wish to see real ale and real pubs continue as a vital part of our heritage don't we?

Finally all real ale drinkers can use our power of persuasion to get some of the young lager drinkers to try some of the infinitely tastier ales, some of which have a very similar light colour in the glass. Did we not all try lager when we first went in the pub.....and didn't some old chap say something like..... TRY THIS IT'S GOT A LOT MORE FLAVOUR. Go forth and influence young people!

Les Baynton

Guild of British Beer Writers

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Change of chair at Derby CAMRA as Julian steps down

After more than four hectic years as Chairman of Derby CAMRA, Julian Tubbs stepped down at the recent AGM at the Rowing Club. A highlight for Julian was the branch holding the National AGM in Derby in 2000, but his efforts have been unflagging and tremendous as an active campaigner and chairman, covering an enormous amount of ground and representing many offices, both within the branch and nationally. He will be a hard act to follow but we are sure his familiar frame on that of his bicycle will not be disappearing from our pubs. Thanks Jules.

Julian has been succeeded by Ian Winterton, who has held key branch positions in the past and will be a worthy successor.

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Community triumph at Long Lane celebrates 15 years



On March 30th, 2004 the shareholders and locals of the **Three Horseshoes** at Long Lane celebrated 15 years in business. The 265-year-old pub was closed in 1989 and fears

abounded that it would close as a pub. desperate to keep a pub in the hamlet and to keep it traditional 13 of the locals clubbed together to form a consortium and buy the place for £185,00. essentially little has changed and they are to be heartily congratulated for saved a vital aspect of village life that all-too often we have seen disappear.

Kevin Ellis, (far right) a local property developer has recently purchased the **Rose & Crown** at nearby Boylestone and said he wants to rent it out at a reasonable rate and preserve it as a good drinkers pub, just as the shareholders have done at Long Lane. They have had their fair share of problems over the 15 years and there is far more to running this kind of operation than one might think, not least given the high turnover of managers and tenants.

Now free from tie, the Horseshoes has a settled tenancy with Steve (pictured far left) and Jan Allen, formerly of the CAMRA-award winning White Swan at Ellesmere Port, incumbent for three years and serving up Pedigree, London Pride and one independent guest ale.

In an area with a sparse population, that has lost several pubs in recent years, such as the Queen Adelaide, Snelston Common, French Horn at Rodsley and the Howard at Cubley the achievement here at Long lane seems all the more worthy and an example to all of how community spirit can triumph against the odds.

PUB NEWS

The **Old Crown** at Cavendish Bridge, Shardlow has been sold to Burtonwood after many years as a deservedly-popular, family run free house. Landlord Peter Morton-Harrison has had a long career of 32 years in the trade including stints at the Malt Shovel in Shardlow, and going way back the Bridge Inn at Shelton Lock. We thank him for his efforts and wish him well. He was long a champion of guest beers from independent brewers. let us hope that the new regime don't make too many changes. Part of Peter's collection of breweriana was sold with the pub but the best items went for sale at Mellors & Kirk. Bridie Flood has taken the helm at the **Malin**, Normanton Road. The Pedigree has been on good form ever since. The **Staff of Life** at Ticknall reopened after being closed in January for a refurbishment. Oak beams were uncovered during the work and a pre-1800 bakery door discovered (the pub used to be known as the Loaf of Bread). On the beer front they have Pedigree, Landlord and two guests and the lounge is now no-smoking. In West Derbyshire **Ashbourne Golf Club** has guest beers on as does the **Crown** in Marston Montgomery. **Red Lion**, Hollington has made it to the last six catering pubs in the UK in the *Publican* awards whilst **Bramhall's** in Ashbourne has won an award for the standards of its toilets! The not-so-Jolly **Colliers** in Waingroves is celebrating the 20th anniversary of the Miners Strike by applying for permission to be demolished, a pub closure not a pit closure. The **Woodlark** in Bridge Street, Derby has reopened under the tillership of Barbara Townsend, formerly of the **Peacock**.

Brewery News

Falstaff Brewery goes from strength to strength. Third brew was *Smiling Assassin*, a 5.2% beer named after barman Dave's nickname. This was followed up by *Corby's*, a complete free hand was given here to brewer Dave Corby, who never had a beer named in his honour.

Also brewed was *Wilko* 8.5% named in recognition of Johnny

Wilkinson as Steph is a great fan of Rugby Union. phoenix has been appearing in the free trade and has been spotted at the Royal Oak, Ockbrook, Silk Mill, Derby and Lawns, Chellaston. The brewery is producing monthly specials with a spaghetti western them. The first (*The Beer With No Name* 4.3%) was sampled in late March. A mild is to be brewed for May.

Leatherbritches are installing a new mash tun and copper, made by Brendan at Icen brewery in Norfolk. The Fenny Bentley brewers are also working on an after-dinner ale in a bottle at 9% ABV.

As for new outlets both the Plough and George & Dragon in Ashbourne are regular purveyors

of Leatherbritches beers, whilst Melbourne British Legion has been selling *Bespoke* and the Hardinge Arms at Kings Newton is keen to try their ales soon.

100 beers will again feature in the Bentley Brook Festival from 28th-31st May in what is always one of the best events of the year.

Over at **Leadmill** for the whole of May to coincide with Mild Promotion Month *Marehay Mild* will be on sale at £1.30 a pint at the Old Oak at Horsley Woodhouse. Other new brews have included *Old Oak Bitter* (3.8%) and *WMD*, a slightly heftier 6.7%!

At the **John Thompson JT Porter** has been replaced with Summer Gold for the new season.

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GOOD CHEER IN THE CHURCHYARD

Real Beer at SEYMOURS



WHEN THE old-fashioned pharmacist in Cheapside finally closed at the end of the 1970s, that and the clutter of buildings either side and behind it stood neglected for almost ten years. Then someone had the good sense, and the money, to convert three old cottages in the churchyard into a rather charming wine bar with a small restaurant above

it. Despite the pleasant setting, this business did not thrive, however and the place changed hands and was reopened as a pub.

In 2003 Seymours (pictured above) changed ownership once more. Next to the church where Dr Samuel 'Dictionary' Johnson married Tetty Porter in 1735 (the event is re-enacted annually in mid-July) this is now one of the

most attractive pubs in the city centre. That it is also one of the smallest is part of its charm, but in the summer the smallness is compensated by what must be the most pleasant outside drinking area in Derby - a large flagged circle in the churchyard, canopied by great plane trees. Somewhere nearby in unmarked graves lie the butchered remains of 'England's Last Revolutionaries',

a pathetic band of poverty-stricken stockingers who set out from Pentrich hoping to gather support on the march to London, where they would bring down the government. The three ringleaders were charged with treason and executed just up Friar Gate.

The young proprietors of Seymours are Steve and Shelley

Gough (their father, Ian, runs the Colville Arms at Lullington). Although the place has already become popular with young people (the vibrant music may have something to do with this) they are aiming to attract a broader range of customers. With this in mind they have introduced real ale on a guest basis and if sales are encouraging they will introduce more. So far Timothy Taylor Landlord, Bombardier and Rocking Rudolph have been noted.

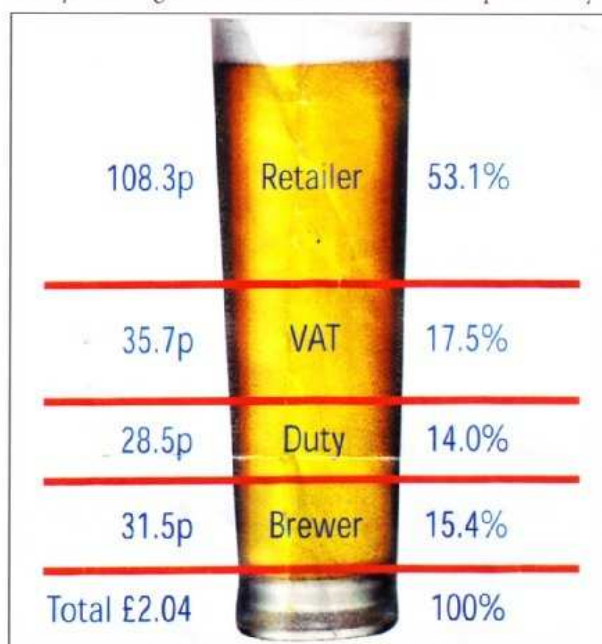
The place still has a cottagey feel about it, reflecting its origins as churchyard cottages, and tucked away behind the bar is a cosy snug where a fierce-looking old woman peers out of a faded photograph. She reputedly came to a bad end in one of the cottages and is said to still haunt the place. To judge by the recent upturn in Seymour's fortunes, her spirit is evidently benign.

(Open 7-11 Mon-Sat, 7-10.30 Sun)

Reg Newcombe

WHERE DOES YOUR MONEY GO WHEN YOU BUY A PINT?

Based on the average pre-budget price of a 4% pint of bitter in Derby, this diagram demonstrates the statistics quite clearly.



Cask ale upturn in a tale of two taverns

TWO CITY PUBS have seen recent changes of licensee which seem to look favourably on the cask ale opportunities front.

The Tavern on Old Nottingham Road has Paul Johnson at the helm. Paul stresses his aim to keep the tavern a community pub, emphasis on pub games such as darts and pool. He has a free hand on guest ales and has featured Gales HSB, Brains Revd James and Robinson's Enigma. He hopes to bring in beer from a local microbrewery soon.

Another community pub is the York Tavern, on York Street. Mel O'Shea has taken over here and is also looking to feature guest ales. Taylor Landlord has gone well so

far, and beers from breweries such as Butcombe, Jennings and Gales have also featured.

The York had a heyday of micros under the late, great Arthur Watkins time there and has a tradition of darts, dommies and crib, a loyal clientele, and is well worth a visit.

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Cask Marque to sponsor Festival Glasses

Derby Summer Beer Festival have achieved a first in securing glass sponsorship from Cask Marque, promoting quality both on and in the glass.



Cask Marque was formed initially in 1997 by four regional brewers, but now consists of more than 30 brewers, retailers and wholesalers. These companies value the benefits of an outside body assessing their in-house quality standards and the consequent rewards derived from public recognition of the Cask Marque award.

Qualified beer tasters visit selected pubs and taste the cask beers on sale, marking them against set criteria. Only after two such successful visits do they join the Cask Marque scheme.

Cask Marque are now involved in initiatives, including cellar assessments, a nationally agreed cellar management manual, a glass washing charter and a distributors' charter. They have also promoted the idea of 'best practice' with regard to dispense equipment, designed to consistently deliver beer into the glass at the correct temperature. To further assist barstaff they are developing the concept of beer flavour descriptions on the back of the familiar handpull, so that those drinkers unfamiliar with a particular beer can learn a little of its characteristics.

www.cask-marque.co.uk

Bass and Peditree Breezers?

Shaun Tooth at the Lord Napier, Milton Street, Derby did his bit to encourage some cask ale supping in a recent promotion. As part of a variety of vouchers issued at Christmas (e.g buy two glasses of wine & get the third free), they offered a free Barcardi Breezer to anyone buying two pints of draught Bass or Pedigree during January and February. A novel way of getting people to drink real ale but a good idea and not one to be dismissed.

Congratulations to Shaun as the Napier was awarded Cask Marque status recently, along with Paul Szuta at the Olde Spa, Abbey Street and Patrick MacManaman at Willington's Green Dragon.

The Price is wrong?

Drinkers in our area have seen another round of price rises lately. As much as 10p went on many beers before the budget, perhaps brewers thinking that there would be hardly any increase from the chancellor again so they got in first with a rise of their own? Or is that just too cynical?

Burton Bridge - What can I say!

In the last issue of *Derby Drinker* we mentioned some awards that had been presented at the West Midlands Beer of the Year event. The editor had been informed that two Burton micros had done well and used it as a snippet in the *Brewery News* section. He then received a letter from Geoff Mumford of Burton Bridge Brewery, wondering why the five awards they had received at the competition hadn't got a mention! (Not to mention the two won by Old Cottage). I can only apologise to Bruce and Geoff, and Kevin, who are great supporters of CAMRA in Derby, and of this publication. Sometimes last-minute bits of news filter through and some others do not. I had a good, light-hearted chat with Bruce at the trade session of the Derby Winter-fest, where Burton Bridge had donated a barrel of Bridge Bitter. Bruce wandered up to the barrel from time to time with the reposte "I think I'll have some more of this award-winning ale!" Well done chaps and, the Bridge lads run of success continued at the SIBA Midlands Beer Festival Awards for the record here are the results of the aforementioned competition for Burton Bridge beers:

Bitters under 4% 3rd place GOLDEN DELICIOUS

Porters, Stouts & Old Ales Winner TOP DOG STOUT

Bottles 2nd Place BURTON PORTER

Berer of the Festival 2nd place (out of 70) TOP DOG STOUT



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Edited by Pip Southall: Tel: 0779 2984937 (Mobile)
email: pip.southall@ukonline.co.uk
website: www.derbycamra.org.uk

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Other contributors this issue: John Arguile, Tony Beech, Les Baynton, Charisma Bypass, Russ Gilbert, Roy Jones, Reg Newcombe, Graham Percy, Gareth Stead, Jim Suter, Julian Tubbs, Pete Webb.

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House beer and Beer Festival at Boundary

The Boundary at Broadmeadows in South Normanton has a new regular ale, *Boundary*, a 5.2 % beer brewed by Leadmill, alongside the regular Olde Trip and their ever-changing guest ales.

The pub's beer festival, which runs from 4-6th June will feature 20 beers, live entertainment on Friday and Saturday and hot food at all times.

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Village life resumes at Thulston local

There has been a welcome change of licensee at the Harrington Arms at Thulston, down by Elvaston Castle. Late last November Richard and Sharon Scarff took over at the pub, which had been a little run down of late, and was in real danger of closing. They knew they had some work to do to turn things round but this they are achieving. Richard ran an hotel in Leeds for 8 years but it is a welcome return for Sharron who had a popular stint at the Harrington some years back.

Timothy Taylor Landlord is a regular beer alongside Bass and Richard says they sell about 50/50 of each. A guest is normally available and beers from Tower and Shardlow are the usuals. From spring the guest will be featuring more often than in winter.

The Harrington is the only pub in the parish, which comprises of Thulston, Elvaston and Ambaston so it would have been sad to lose it as a community aspect of village life.

Theme nights have been popular with Carol Singing, Burns Night and a Greek Evening. Food sales are also up with regular a la carte meals and booking is now essential for Sunday lunches.

There has been a pub here since 1820 and the Harrington Arms was originally in Ambaston and what is now the pub was the Brickmakers Arms. Apparently the Earl of Harrington, whose family owned it until 1971, removed the pub from Ambaston due to 'drunken and rowdy behaviour' and the Ambaston pub became the Brickmakers! It eventually removed to Shardlow and the building at Ambaston is now a private house, The Gables.

The pub has become the hub of the settlement once more and the locals who had deserted it have returned, one told me that they'd got their pub back.

First Birthday Beer Festival at Bishop Blaise

It will be one year on 8th June since the Bishop Blaise opened up in what was the old Friargate, on the street of the same name in Derby. To celebrate they are holding a beer festival from the Tuesday (the 8th) to Saturday 12th June. The beers, of which there will be up to 20, will be served in the outdoor drinking area from 5pm each evening (not at lunchtimes).

Entertainment will be on

Tuesday and Thursday and Burton Bridge are supplying equipment.

Licensee Rick Hayes says the pub is selling more real ale than when it was the Friargate and that a wide cross-section make up the clientele. Also the pub menu includes the real ales along with tasting notes, a welcome upgrade of beer to wine's level alongside the food on offer!

Strange ale steps out of fiction in Derby pub

Over 150 fans, dressed cowboys, cows girls and the occasional cow, turned Derby's Alexandra Hotel into the fictional Flying Swan for a personal appearance by author Robert Rankin who created this mythical pub in his *Brentford Trilogy* novels. During the night, which resembled a wild west scene from one of the author's 26 books, fans met the author and enjoyed the first (and only) tasting of a special ale called Large.



'Large' is served by author Robert Rankin (left) with reunion organiser, Andi Evans, and Mark Robins, landlord at the Alexandra Hotel, Derby.

For 23 years, regulars at Brentford's Flying Swan, universally described as everything a real pub should be, have enjoyed conversation and camaraderie over this unique beer. Sadly, even though the beer was acclaimed as every man's idea of the perfect pint, neither it nor the pub existed until the special weekend in Derby.

Now, thanks to the efforts of Derby fan, Andi Evans, Mark Robins, landlord at the Alex, and Castle Rock's head brewer Pete Wooding, Robert Rankin's ale has come true. With Robert acting as brewer's assistant and working to his recipe instructions, Castle Rock Brewery in Nottingham made 2,000 pints of the beer for the reunion held at the pub on Saturday 31 January 2004. During the evening stocks ran out and a start was made on the pub's other real ales. The pub was rammed with fans of Rankin (fanclub is known as Sproutlore) from all over Europe, and during the evening the pub raised £140

for Wish Upon A Star.

Artwork for Large will appear on the cover of Robert's next novel, *Knees Up Mother Earth*. On publication in August, it will become the 27th book in the author's stable.

"All my stories are tall tales in which ordinary people end up in extraordinary situations which they resolve in straightforward ways," says Robert. "However, this gesture of actively bringing a fictitious beer into the real world would challenge even the best of The Flying Swan's heroes and heroines."

According to Castle Rock head brewer, Pete Wooding, the ale was a very traditional 4.4 abv reddish coloured bitter made with Maris Otter barley, fuggles and cascade hops. "This was a challenge that just had to be met," he says.

All Rankin's books, published by Orion in their science fiction Gollancz stable, are in print. *The Brentford Trilogy* is among the most popular.



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Derby Winter-Fest proves successful for third year running

THE THIRD DERBY CAMRA WINTER-FEST proved another success for the branch, and well worth all the hard voluntary work which many CAMRA members put in once more.

had something to do with the Old Sough from the last issue! The traffic sign certainly provided some amusement.

Jim Hallows, landlord of the Falstaff (bottom right) seems to

door they were spotted on a night off downing some beer, while in the background Stipe are performing their REM tribute.

All in all 3,430 people attended the festival and most of the beer was sold out. More souvenir glasses than ever were purchased by the paying public, thanks once more to our sponsors from Hardy & Hansons.

Roll on February 2005 for Winter-Fest Four and don't forget this year's Summer Festival, Derby CAMRA's 27th from 7th-11th July at the Assembly Rooms.



After a slow opening night with no entertainment, apart from the beers, things picked up and both the Friday and Saturday nights saw long queues from around seven in the evening.

Our picture, if a little dark shows some of the public waiting to get in as it was strictly one-in, one-out once the security level had been attained.

One drinker, (Beast), said at one time the queue stretched "All the way back to Slags Corner!" wherever that may be, perhaps it

be parading the world's largest pumpclip as he toasted the success of both the Derby CAMRA Winter-Fest and his own Falstaff brewery's Phoenix ale while working at the festival. Jim and Steph have joined CAMRA and enjoyed a barper's holiday putting in some time at the event.

Pictured top right are two ladies who are beer festival regulars in Derby and Burton. Often seen working at the event looking after the admissions on the



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Ten-day beer Festival at Swanwick's Steampacket

Following on from last Autumn's popular beer festival the Steampacket on Derby Road in Swanwick is staging another ten-day festival from 16th-25th April. They are featuring 25 real ales and will be fundraising all week for Ripley Hospital.

There will be entertainment provided in the way of Crossfire on the first Saturday night, then the Ripley Morris Men on the Thursday night followed by the Blues Brother (he's lost the other one!) on the second Saturday. An event well worth supporting and with plenty of time to make sure you make a trip out there.

The Steampacket



Derby Road, Swanwick

Regular beers from Adnams, Jennings, Young's and Tetley plus a guest.

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Branch Pub of the Year awards for Brunswick and Old Stables

The Derby CAMRA Pub of the Year Awards for 2004 are as follows: City Pub of the Year The Brunswick and Country Pub of the Year the Old Stables, Denby.

The Brunswick on Railway Terrace, needs no introduction to most cask beer drinkers in Britain, but it is a tribute to licensee Graham Yates and his staff that the pub has been chosen, and a reflection of how well standards have been maintained since Everards bought the pub a couple of years ago. It has continued to brew and consis-

tency has been as good as anywhere in the city. Graham has also reintroduced a dart team in the pub, something a tad rare in real ale pubs in Derby.

The Stables is the home of Richard Creighton's Leadmill empire and is a unique place to drink, with some great characters.

The bar has won a place in the heart of most drinkers that have made the effort to find it and there is always a huge range of Leadmill beers to choose from. It opened a little over a year ago at Park Hall Farm, Denby.

The Furnace Inn Duke Street, Derby



*Kimberley Mild, Bitter,
Olde Trip*

The pub does have restricted opening times,, centred mainly on weekend and bank holidays, but is well worth tracking down. Both pubs are worthy winners and beat off stiff competition from other nominated pubs the Falstaff, Babington Arms, Wheel (Holbrook) Old Oak (Horsley Woodhouse) and John Thompson (Ingleby).

Pub Beer Festival diary

16 - 25 April **Steampacket** SWANWICK
21-25 April **Bold Forester**, MANSFIELD
30 April-3 May **Clock Inn**, STH NORMANTON
28-31 May **Wheel**, HOLBROOK
28-31 May **Bentley Brook**, FENNY BENTLEY
4-6 June **Boundary**, SOUTH NORMANTON
8-12 June **Bishop Blaise**, DERBY
11-13 June **Cross Keys**, BELPER
2-4 July **Ostrich Rock & Blues Festival** LONGFORD

70 Not Out for Reg



He may have turned 70 recently but CAMRA stalwart, artist and publican's friend Reg Newcombe still has an eye for the young ladies! Here he is at Derby Winter-Fest, with two Flowerpot barstaff Emma and Becky enjoying some dark delights. The pot put on a special ale for Reg's birthday - *Three Score Years And Ten*, the 4.9% Whim Easter Ale which the brewer was happy to name after Reg's anniversary.

Beer festival at Milton in August

The Swan Inn at Milton, near Repton, holds a beer festival with music from 13th to 15th August. Mine hosts Stella and Roger Salt say around ten beers will be available in a repeat of last years successful event which raised £1,000 for the Air Ambulance. Friday night will see a disco whilst on the Saturday a barbecue will be held and live music from pop and rock bands is the entertainment.

The pub which has Pedigree, Head Brewers Choice and guests from the W&D list, is on the main street that threads through Milton.



Spring Bank Holiday
Friday May 28th. to Monday May 31st.
From Micro Breweries around the country.
100 REAL ALES + 15 CIDERS

Live Music:
Friday: Idle Hands Rocking Blues.
Saturday: The Brilliant Gravy Train
With support from Everlivium Young Rockers
Sunday: Jazz in the afternoon
Sunday night: Doctor Blue and Little Flame.

Monday is SUP UP DAY £1.00 per pint
Bar food available Noon until 9.00 pm every day
Saturday Barbeque
Sunday Hog Roast and Carvery
Families Welcome

Weekend pass to include entry to all sessions, camping in the grounds, T-Shirt, Festival glass, and free half pint £20.00 per person
Day pass £4.00 Camping £4.00 / night.
For more information call Edward at the Inn
01335 350474
Fenny Bentley, Ashbourne Derbyshire DE6 1LF
email all@bentleybrookinn.co.uk
www.bentleybrookinn.co.uk

100 BEERS - ONE PUB - 5 BANDS - ONE FLAVA WEEKED.