

Derby Brewing Company - SIBA Award follows launch

Things are certainly stirring now at the old paint factory site on Old Nottingham Road, next to the graveyard. The brewery is sited in what used to be the varnish shop and now has beer sitting in it both in kegs and in two of the three fermenting vessels.

When I last visited Trevor Harris in July, he was still in the early stages of putting the brewery together. His task that day was to drill by hand some of the thousands of holes in his mash tun base plate.

Now brewing has started in earnest and there were about forty full kegs in the temperature-controlled store and two brews in the fermenting vessels. Trevor peered lovingly into the gleaming fermenters, in the first *Beer As Usual/Harris Hawk* at 4.4% ABV and then *Old Intentional* at 5.1 ABV. The new beers are going out into the trade on Monday October 18th and also featuring in the beer list at Nottingham

Beer Festival Oct 21st to the 24th.

Trevor and partner Kes are both very enthusiastic now that their new venture has reached this stage and proud to have overcome a number of irritating technical problems with the brewing equipment. This has meant a delay in launching of the beers from an original September estimate.

By October a dozen pubs have requested the beers as have some beer agencies such as East/West and Beer My Guest.

Three basic beers will be brewed initially - *Business As Usual*, *Old Intentional* and *Triple Hop* - 4.0 ABV. Trevor also intends to brew specials regularly. The kegs of course, are now here with their midnight blue stripes and the 'Ram' pumpclips are also ready to go out with the beers. Some of the pump clips will be an unusual domed design.

So we wish the Derby Brewing Company well and eagerly anticipate tasting the new beers. Perhaps a future special should be called *Just A*

Hobby to reflect Trevor's early words but then this wouldn't really reflect the time and effort creating the DBC.

At this time there is no definite

date for the planned grand opening, which is likely to feature shire horses and beer guru Roger Protz with a tasting session. In the immortal words of Trevor we should 'Watch This Space'.



Trevor proudly shows off his barrels of Derby's first brew at the brewery.

Les Baynton - BGBW

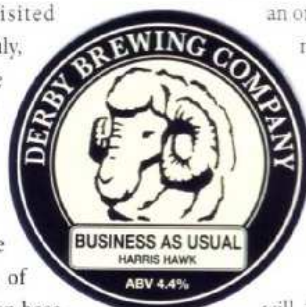
Since then DBC won a bronze medal in the SIBA competition at Nottingham beer festival for *Old Intentional* and has even got his beer on in the Brunswick. Trev was delighted and has had to brew the winning ale again. A new brew is to be *Against The Odds*, reflecting the short time between brewing and success.



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Good work at Ripley Pear Tree yields fruit



Simon and Annie Rawson pictured hard at work in the Pear Tree, Ripley. The couple have kept the Hardys and Hansons pub for eight years and feature in the 2005 Good Beer Guide for the first time, "And about time too" says Simon.

The pub is traditional, wet trade only, with open fires and two separate rooms. Simon keeps the full range of Hardys and Han-

Chellaston set to go under the Danelaw

Out in Derby's southernmost suburb things are brewing. Or they soon will be! Two dedicated real ale enthusiasts and CAMRA members are currently installing a 2.5 barrel brew length plant.

Based in Chellaston in the suburbs of the city of Derby, Danelaw Brewery is the project of Paul Martin and Stephen Twells. "Our aim is to produce high quality, hand crafted cask conditioned ales for local distribution," says Paul, a Rolls-Royce employee.

Danelaw was originally the body of law that prevailed in the

part of England occupied by the Danes after the treaty of King Alfred with Guthrum in 886. The Danelaw comprised four main regions: Northumbria; the areas around and including the boroughs of Lincoln, Nottingham, Derby, Leicester and Stamford; East Anglia; and the South East Midlands. Though the English kings soon brought the Danelaw

back under their rule, they did not attempt to interfere with the laws and customs of the area, many of which survived until after the Norman Conquest.

"Derby was named by the Viking invaders, and this is why we chose Danelaw for the name of the brewery", Paul added. The beer range is still being developed.

There was a lengthy wait on the planning department at Derby

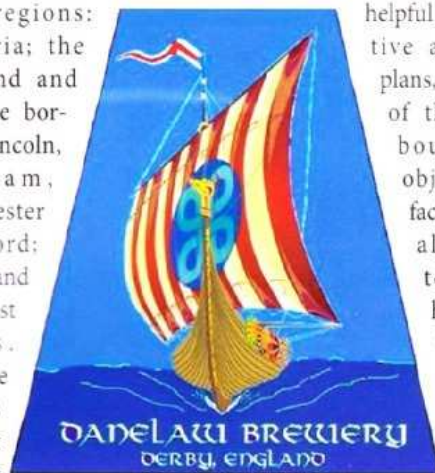
City Council to make a decision on the planning application. The council planners and environmental health have been very

helpful and positive about the plans, plus none of the neighbours have objected (in fact, they have all volunteered to help with the tasting!).

The plant was pur-

chased from Leadmill at Denby, where Richard Creighton has installed a new 5-barrel plant to cope with the demand from his three pubs.

Whilst waiting for the planning permission Steve and Paul are restoring the plant to its former glory. It had been stood outside for a while which has taken its toll on the painted mild steel framework.



Guest ales at Seven Stars as road scheme looms large

The Seven Stars in King Street is one of Derby's oldest inns. The date on the pub is 1680, but some think that the building is far older and converted to a pub at a later date. It has seen road development schemes come and go but could end up with a road through its car park and left on

a wedge of land west of the A6, albeit including a green area.

On the positive side landlord Simon Booth and partner Sharon Corden are restoring choice to the old pub. Guest beers have joined Pedigree with Brains SA and Hydes Over the Moon the



first two, from the Cellarman's Reserve list. Simon, who has been at the Stars for 4 years, is from good pub stock, his grandfather Dennis Booth kept the Derwent, New Inn on nearby Bridge Gate, Malin in the late 1970s and Rowsley's Grouse & Claret.

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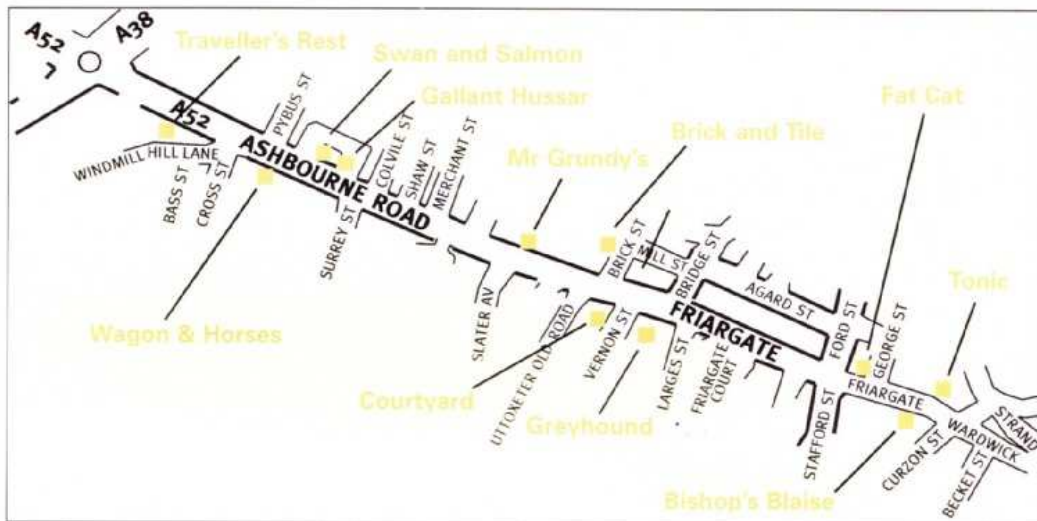
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Real ale on the Derby Mile

The Mile has been a Derby institution for decades. Not quite as popular as in its 1980s heyday, *Derby Drinker* takes a look at its past, its pubs and the availability of Real Ale in them today.

The Mile became a byword for pub crawls in Derby. Eighteenth and 21st birthdays were regular celebratory occasions on the Ashbourne Road, and in the days before everyone cleared off to Amsterdam, Dublin or adventure weekends, hen and stag nights as well, often in fancy dress. Indeed in the days when folk were less tended to wanderlust and stuck to their own locals or town, the Mile would have been a real novelty for some of Derby's suburb drinkers.

The run used to kick off at the Derbyshire Yeoman (at 6 o'clock in pre all-day drinking days). I doubt if the crawl predates the opening of the Yeoman, dating it to 1959 earliest. That pub is now McDonalds (what the editor prefers to refer to as a Drive-Past) so the starting point is the **Travellers' Rest**. Cask ale is available from the jug in this friendly pub. The **Wagon & Horses** closed following an arson attack but reopened in October with a hope of a future return of cask beers



(Burtonwood). Cross the road and there is the **Swan & Salmon** and, a few yards down the **Gallant Hussar**, where real ale has recently returned after many years of fizz. A couple of minutes walk brings the drinker to the half-mile point and **Mr Grundy's**, the pub at the Georgian House Hotel serving Kimberley Bitter plus seasonal guests.

The next two stops are keg only at the 18th-century **Brick & Tile**, round the corner in Brick Street and the **Thirsty Scholar**, renamed from the Garrick in 1994 and formerly the Wheel (until 1972). Adjacent here, and up an alleyway is the **Courtyard**, a popular, relative newcomer to the run. If you are in need of a decent pint nip round the backstreet here to the York Tavern (Pedigree and guest beer), but the next official stop is the **Greyhound** (guest beers available, see elsewhere for current changes). In Jim Smyth's days here he barred milers from the Greyhound and put a less than imposing 'bouncer' on the door!

There is then a longer walk down to Friar Gate, and these days milers take in **Varsity** (not often real ale despite three Pedigree pumps facing the customer), **Fat Cat** (cask beer always on regularly including Springhead Brewery beers), **Soda Bar** (NRA) and **Tonic** (Pedigree). The next original Mile pub is the **Bishops Blaise** (formerly Friargate and Rising Sun). This is easily the largest selection of real ale on the run with Oakham, Whim,

more guests and real cider on tap. What was the Buck in the Park is now the keg-only Bespoke, a far cry from the spit and sawdust, tiny roomed backstreet boozier in town that it remained until the end of the 1980s. Pedigree was excellent in there then, as it remained during Sir Beesting's lively reign until 1999.

The Mile officially ended in its original form at the Lord Nelson. Your editor, in a rare moment of inactivity, measured the route and from the Yeoman Island to the old Nelson was 1.1 miles. Now braver souls plough on to the **Wardwick**, Old Institute (now Barracuda) and beyond (indeed a good friend of mine did the whole run through to the Exchange one Sunday lunchtime in the 1980s!). The Nelson, alas now Aqua Bar sports no real ale but there is still a fair amount of cask beer around in the pubs on this famous old crawl.

How long has The Mile been going. We would like to hear your memories and find out the oldest record of the pub crawl. Please contact the editor if you can shed some light on this topic.

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Derby Drinker

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Other contributors and helpers for this landmark issue: John Arguile, Les Baynton, Alex Brown, Charisma Bypass, Ralph Edge, Paul Gibson, Terry Morton, Reg Newcombe, John Parkes, Gareth Stead, Eric Streets, Jim Suter, Julian Tubbs.

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Dark Beer Week

Derby's Babington Arms has a dark ale celebration in the first week of December. The event goes under the banner Beyond the Edge of Darkness.

More awards for Burton Bridge

Golden Delicious took second place in the bitters, Top Dog Stout runner-up in the Porters, Damson Porter third in the Speciality section and Bramble Stout first in the bottled awards at the latest SIBA Regional competition.

Derbyshire Brewing : A Success Story

TEN fallow years followed Bass Charrington's 1960s closure of Offiler's Derby Brewery as Derbyshire suffered the dubious distinction of being one of only six English counties bereft of commercial brewing.

However, during the Whitsuntide weekend of 1977, a welcome oasis appeared in the form of the **John Thompson** at Ingleby (a Reg Newcombe sketch from the time is reproduced right). A fanfare of local publicity greeted the inaugural brew, the wonderfully fruity 4.5%

JTSXXX, brewed to commemorate the Silver Jubilee. In those far off days, a pint would set you back the princely sum of 28p and John's sons, Roger & Chris also sold it at their trendy Saddlers Bar in Sadler Gate.

Two years passed before Clive Winkle converted a former bomb factory in Buxton into **Winkle** brewery. Saxon Cross emerged, described in the Good Beer Guide as 'a distinctive, well-hopped bitter'. The 3.7% brew featured at the 1980 Derby Kings Hall Beer Festival, before an inability to gain a foothold in the free trade brought about the brewery's premature demise in 1987.

In 1988 brewing returned to the city of Derby when the **Flamingo & Firkin** opened with its in-house brewery. The quality of the Becket Street beers occasionally belied the use of blanket pressure; a practice disapproved of by CAMRA. David

Bruce, the founder of the Firkin empire, sold his business shortly after the brew pub opened and a series of subsequent takeovers culminated in the closure of the plant in the mid-1990s. (*The pub is now Flares*).



The late 1980s also saw the reopening of the **Brunswick Inn**, a phoenix-like pub which has risen from the ashes of near dereliction and long neglect, in October 1987. The Brunswick quickly established itself as one of the East Midlands most estimable hostelrys with a galaxy of traditional ales. The then co-owners Tremor Harris and John Evans, capitalised on their success by building an adjoining brew-house in 1991, with the First Brew being entitled exactly that. Further beers followed including Railway Porter which reflected the inn's historic association with the Midland Railway Company.

The fallow years became a distant memory in 1994 when a new wave of craft brewers heralded a golden year for brewing in the county. First came **Whim** at Hartington: a village famous for its Stilton cheese production. Under the

auspices of Joe Allsopp, the brewery has produced a range of beers, remarkable in both quality and consistency. Hartington Bitter gained belated recognition with a major award at the 2004 Great British Beer Festival.

In Spring 1994, photographer Alan Wood brought brewing back to Chesterfield after an absence of nearly 40 years. **Townes** Brewery, established in a former bakery, spawned Best Lockford Bitter, the first in a line of tasty offerings. The brewing operation later relocated to the Speedwell Tavern at Staveley.

Also in the Spring of the same year, Michael Peach, a keen home brewer fulfilled a personal ambition by starting the **Black Bull** Brewery on his farm at Fenny Bentley, just north of Ashbourne. Black Bull Bitter and Dovedale Bitter appeared at the Coach & Horses in the village and later in Derby's free trade. They soon developed a loyal following however, a few short years later, drinkers were dismayed when a yeast infection terminated brewing. In terms of longevity, the **Leatherbritches** brewery, also in Fenny Bentley, has fared better having opened in 1995 under the stewardship of the Allingham family at the rambling Bentley Brook Inn. They have met with considerable free trade success of late.

In recent years the boom has continued with the well-documented arrival of **Falstaff** (Derby), **Leadmill** (Denby), **Haywood** (Ashbourne), **Funfair** (Holbrook) and **Glossop** Brewery all coming on stream with others such as **Derby Brewing Company** and **Danelaw** (Chellaston) bubbling under or about to launch. All in all these brewers have made Derbyshire a county to be proud of. Cheers!

Paul Gibson

Smokers Corner



With the current debate about whether or not a total ban on smoking in pubs will come into force, *Derby Drinker* has canvassed the opinion of a few local licensees on the subject.

Paul Mellor of the **Smiths Tavern, Ashbourne** - "A lot of people do smoke here but they will still come out for a drink. It will affect the trade without doubt and I think it will definitely happen, but I think the initial impact will level out."

Simon Booth of the **Seven Stars, Derby** also thinks it will happen but adds: "I don't feel they should ban smoking in pubs, I have family in Ireland and it has killed trade. More people now sit outside pubs. I can understand no smoking at the bar and phasing in non-smoking areas but a straight ban affects peoples' livelihood."

Peter Wild of the **Exeter Arms** said he that he did have an opinion on the topic but he did not wish to have to contribute to his swear box.

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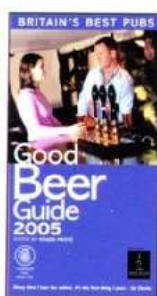
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It's that time of year once more - 2005 Good Beer Guide hits the shops



It doesn't seem five minutes etc, and yes certainly a lot has happened in a year. We have all got a little older and there are more chapters in the autobiographies, but one thing is constant, there will always be a new *Good Beer Guide* to enjoy in the autumn. The product of extensive pub surveying by CAMRA members throughout the UK, it is an essential travelling companion if you want good pubs and cask beer.

The Guide has 4,500 of the best real ale pubs, from town centres to rural gems and suburban hostels. There is a strong emphasis on ale, naturally being the primary objective of the Guide, but extensive details on where to find good food, accommodation and family-friendly pubs are also provided. An ideal Xmas present for any lover of good beer.

Edited once more by Roger Protz, there is a feature on how communities can act to save their threatened local, plus Roger selects his heroes of beer and brewing, including locally Marston's, for brewing Old Empire and Tynemill's Chris Holmes in recognition of the terrific impact of the East Midland pub chain.

The guide retails at £13.99 in the shops, CAMRA members can buy it at a bargain £8.50 (contact Julian Tubbs 01332 701152) or you can buy it at about £9.50 /£10.00 at the Alexandra, Brunswick, Old Stables Bar (Denby), Cross Keys (Belper), Old Oak (Horsley Woodhouse), Royal Oak (Ockbrook), Falstaff, Flowerpot, Rowditch, Smithfield and Black Horse (Hulland Ward).

Ashbourne pub wins cask ale award



The Smiths Tavern on John Street in Ashbourne has scooped the Union Pub Company Cask Beer Pub of the Year Award.

The Smiths, long regarded as one of the best for beer in the town, is run by Paul Mellor and Lisa Gregory and it won from over 1,200 entries.

The pub has a wonderful front bar with wood panelling and lots of glass. The old beer-off still exists and inside it is adorned with paintings and brass on its beams. The Smiths dates to the 16th century and was a former monastery (there's a resident obligatory ghostly monk).

Paul keeps an immaculate cellar helped by dad Ron, and he has worked at Leatherbritches in the past, along with several local pubs such as the Royal Oak, Mayfield, Pedigree, Banks's Bitter and

Old Empire are permanent and recent guest ales have included Jennings Cocker Hoop, Directors, Titanic White Star, Deuchars IPA, Tanglefoot and Batemans XB.

Paul reckons cask ale makes up 70% of total wet sales at the Smiths and shifts five 18s of Pedigree weekly. A six-beer festival ran in late October with Gales Festival Mild and Archers Golden amongst the beers.

The Smiths has a 26-seat restaurant which has been visited by Delia Smith - she really liked the steak and ale pie. Community values are not forgotten as they also run darts and domino teams.

Pictured below, left to right, at the Awards night in Birmingham are Peter Jackson (W&D), Lisa Gregory, Paul Mellor, Stephen Oliver (Managing Director, Union Pub Co) and Nick Owen of BBC Midlands Today.



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Derby Drinker



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No tourists at the Palace

It may not be a real ale pub these days but you have to admire the sentiment of this true story. (Thanks to Frank in the Falstaff for this tale.)

A man walked into the Crystal Palace in Normanton and asked for a Bacardi Breezer. "I'm sorry" replied the landlord, "We don't cater for tourists in here!"

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PUB NEWS

The **Saracen's Head** in Victoria Street, Derby has changed name yet again, this time to D.Gio's!!! Minimalist in style and devoid of real ale, it is sure to rid the place of those damned nuisance lunchtime, more mature shopper-type crowd once and for all! We await the return of 'The Saro's' once more in a few years. The **Old Institute**, which arrived in a blaze of glory as a Hobgoblin flagship and guest beers from Kelham Island has become Barracuda as the keg sea rises. New licensee of the **Wheel**, Ticknall is Richard Hand, a London restaurateur who has taken a 15-year lease. The **Blue Boy** at Chad-desden has reopened after its recent refurb and revitalisation as a community pub. Derby Brewing Co are to supply beers. A new wine bar has opened in Melbourne. **Pumpkins** is at the former Scarecrows restaurant and serves continental beers. The **Sun Inn** in Middleton Street has traditional ale once again whilst up at South Normanton the prolific **Boundary** has been sold to Pathfinder Pubs. The Rose & Crown at Brailsford has reopened after a refurbishment. The Liversage Trust has acquired the **Gisbourne Arms** on Franchise Street and has submitted plans to demolish it to make way for new sheltered housing.

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From Dog to Horse

Those who frequent the better pubs in Derby will very likely know Matt Redburne and Nina Radcliff. Both began early in the pub trade and between them they have notched up 28 years experience, mostly in well-known pubs such as the Brunswick, Dolphin, Flower Pot, Silk Mill and, latterly the Greyhound in Friar Gate, all of them listed in the Good Beer Guide. By now there is not much they don't know about running a good pub. Add to that their own personal popularity and the news that they have left the county capital will be seen by most Derbyans as Derby's loss.

They are not lost to the licensing trade, however, and have not gone to the end of the earth. The place that will now gain is the village of Hulland Ward, a few miles

out of Derby on the Ashbourne-Belper road (A517) and the pub they have taken over is the Nag's Head.

Like many another country pub the Nag's Head was originally a farmhouse that sold beer as a side-line. The village smithy stood plum opposite and no doubt many a pint was downed while horses were being re-shod and the blacksmith himself would have had a mighty thirst when he emerged from his hot forge at day's end. What the beer was like we don't know but we do know what it is like now: the range, including Old Hooky, Deuchars and Abbot, plus guests is first class.

Any of Matt and Nina's old friends, from ale and Rams circles, are sure of a warm welcome.

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The 109 bus from Derby to Ashbourne stops right outside the Nag's Head. Getting away might be more of a problem. R.N

Brakspear - A Return Home



It was a real treat to visit the pretty Oxfordshire village of Witney recently with a group of ten beer writers. Our mission was to tour the Brakspear Brewery and taste the beer, described by Rupert Thompson as 'one of the classic ales of Britain'. Rupert is Chief Executive of Refresh, the company that owns the Wychwood and Brakspear brands.

Production of Brakspear beers moved to Burtonwood when the Henley Brewery closed. Refresh bought the Brakspear brand and wanted to move it back to its home in Oxfordshire. They looked at around eighty sites for a new brewery, but ended up eventually expanding The Wychwood Brewery by buying an old Co-op building right next door. There is a unique 'double-drop' fermenting system in The Brakspear Brewhouse, which incorporates the original copper dome from Henley. There is a really compact, carefully

planned feeling to the new brew-house and Head Brewer Jeremy Moss and his staff are rightly proud of how it has all fitted in.

This is a real town centre brewery site, which means restrictions on noise and brewing times. I asked a local for directions in the main street and he directed me down a narrow alleyway between pub and shops. "Turn left at the end and there it is." We were greeted by Rupert Thompson on our arrival who introduced us to Refresh UK, a company with quite an unusual portfolio of beers. These range from Bangla and Lal Toofan, which are found in Indian Restaurants, to Ushers, Mann's Brown, and Lowenbrau. They must also have a friend in Prince Charles as they market the Duchy Original Organic ale in bottled form. Most encouraging however is the company's commitment to real ale and its costly nurturing of the much-loved Brakspear beers. The Wychwood beers are also doing well and appealing to a wider, perhaps younger market through 'Hobgoblin-lager boy' adverts.

At last in the Tasting Room which resembles a wonderful small pub, we were able to taste the Brakspear Bitter back in its Oxfordshire home. It really is a beer full of fruit and hop

flavours, a satisfying drink at only 3.4% ABV. The double-drop fermentation, Maris Otter malt and the Brakspear yeast all make it quite special and it is attracting a lot of interest and orders. I hope we will get some regular outlets for the beers in the East Midlands. So these are beers, Bitter, and Special, to drink, support and order for our beer festivals. It has been a remarkable, costly, but worthwhile journey back to Oxfordshire for one of our classic ales.

Les Baynton
British Guild Of Beer Writers

Bendy Bows out

The Derby real ale scene lost another charter this summer with the death of Mark Davies, following a long illness. Universally known as 'Bendy Mark', he was a popular figure and a healthy consumer of ale. He worked at the Flowerpot and the Friar Gate and once made the *Telegraph* for attacking a Dalek in the town centre. You can't be too careful with all these terrorists about!

When he knew the nature of his illness he vowed to hang on for Derby Winter Beer Festival. That was in late 2002, when he had his 'wake'. He made it, and the next one in a brave fight.

The logo that never was



An obvious logo for a beer festival themed around 'Rolls meets Royce' might seem to be to use the world famous double 'R'. And so our resident designer Reg Newcombe (an ex RR man himself) duly obliged with a rather clever back-to-back double R design.

But when approached formally in a letter to Sir Ralph Robins

(early tentative soundings having been quite encouraging) the mighty Derby-based company refused permission for Derby CAMRA to use it for our Summer Beer festival.

An alternative 'Two men came together' - the slogan used by the company themselves in 1954 - was rejected, the phrase having taken on a different meaning since those innocent days and instead a pair of shaking hands was substituted. These were 'borrowed' from a 1965 stamp design for International Co-operation Year. After a bit of adjustment they fitted the space well.

Strange that in its home city, Rolls-Royce couldn't see its way clear to allowing us to honour the company founders more obviously. It's not as if we were in any way in competition with them.

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Music both evenings.

Check our website for more info: www.erewash-camra.org or contact the Festival Organiser, Terry on 0115 9171076

Ilford Club beer festival to take place 26th, 27th, 28th November. Station Road, Ilkeston. Approx 12 beers and Westons Old Rosie cider. Opening times: Friday 7-11, Sat. 12-11, Sun. 12-10.30.

Although a private members club all are welcome to their first beer festival.

Whatever happened to Draught Burton Ale?

Whatever happened to Draught Burton Ale, usually abbreviated to DBA by regular drinkers. In 1990 it was CAMRA's Champion Beer of Britain, the only beer brewed by a National brewer ever to win the top prize for beer? In those days it was brewed by Ind Coope at Burton.

Since then Ind Coope, which

was part of Allied Breweries became Allied-Domecq. When that split up the brewing side became Carlsberg Tetley, whose only real ale brewery is the former Tetleys brewery in Leeds, which is where DBA is now brewed, after an unhappy residency at Marstons, alongside Ansells Bitter as well as the Tetley brands.

Most of the former Allied pubs continued to sell DBA but sightings of it are now very rare. Paul Tsuka of the Olde Spa in Derby has it as a guest beer every couple of months and despite the fact that the good beer guide listed White Post at Stanley Common still carries some Ind Coope livery on the outside they can't remember when they last had DBA. Look for the handpumps with the brass badge on top.

The Guild of Master Cellarmen was the result of a training exercise by Ind Coope to promote DBA and ensure it was sold in good condition. They are all numbered and there were thou-



The old Ind Coope Green Lantern. Most former Ansells livery pubs in the Derby area (and there were lots of them) underwent the green makeover in late 1982/early 1983. Very few lanterns remain. They were a good bet for DBA and its sister beer Ind Coope bitter or Greenhandle as it was popularly known. The bitter was replaced by Tetley bitter c.1990, initially on handpumps. - Ed

sands of them. The White Post is No. 5696, but very few of them now have DBA in the lines.

In the 1990's major brewers were paying millions of pounds to get their hands on nationally known brands such as Ruddles County and Wadworth's 6X. Now Carlsberg-Tetley seems to be in the process of ditching one of its best brands that is still a very good beer, despite several changes in the recipe since its glory days. If you fancy a pint try the Queen's Head at Belper.

Julian Tubbs

4th Derby
CAMRA
Winter-
fest
9th-12th Feb,
2005



Well it soon comes around but Derby's 4th Winter-Fest dates have been finalised, as has the venue, once more the Darwin Suite of the Assembly Rooms, from the Thursday-Saturday 9-12th February. There will be around 80 beers, including 3 special brews, and as usual a top line up of both ale and music is promised, along with one 'quiet' session, so put the dates in your diary for 2005 and watch for more details in the New Year *Derby Drinker*.

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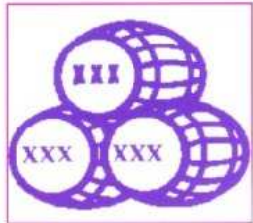
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Microbrewery Corner

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



FALSTAFF

Early December sees the first anniversary of the revived brewery. Latest beers include Wyatt Earp and Calamity James. The latter, a 45 ruby red beer with a malty aftertaste is Jim and Steph's first personal brew and it has been going down a storm.

Down at the brewpub a new hand-painted pub sign is in the process of being erected. Go and take a look at it!

WHIM

More awards for the Hartington brewery, this time at Peterborough Beer Festival, where Arbor Light won Gold in the bitter class and bronze in the overall contest. One of the newest brews is the 4.9% Armadillo.

BARN

The nesting owls appear to have fledged from the barn, on the Chatsworth estate, and ground works have commenced on site as a precursor to major building work on the barns for the installation of the brewery plant to follow. There is also a metal plaque at the entrance denoting funding assistance.

SHARDLOW

A new brew from Cavendish Bridge is Reynolde Scott a 4.8% beer. Named after the father of the English hop. Scott (c. 1538-1599) published *Perfect Platform of a Hop Garden* in 1574.

BURTON BRIDGE

The Alfred on Derby Street, Burton Upon Trent held their annual beer festival with 12 beers plus Burton Bridge ales on the bar from 4th-6th November.

FUNFAIR

Dave Tizard continues to hone his brews with some success. His Halloween weekend went very well.

LEADMILL

The King William at Milford now has regular perry on tap at the bar. Richard has also named a beer in honour of *Derby Drinker* and *In The Sticks* contributor Paul Eyden, better known, as is the beer as Charisma Bypass.

THORNBRIDGE HALL

Brewing equipment (ex Malton Brewery re-fitted and expanded to 12 barrels) is now in place at Thornbridge Hall. Fermenters arrived on 18th October, and the first official brew was hopefully Thursday 21st.

The Thornbridge Hall Country Brewery is on a privately owned estate at Ashford-in-the-Water, near Bakewell. The plan is to brew two or three regular brews complemented with fruit and herb beers brewed using ingredients from the estate when they seasonally become available. This venture is in partnership with Dave Wickett of Kelham Island/Fat Cat fame.

Small acorns ferry folk to Oak

The Royal Oak at Ockbrook held another successful beer festival in October. The pub arranged for a minibus service to run from Derby on the Friday night, as the regular service has deteriorated. It was a great success, a victory for the small competitor against the big bus company.

Ian gets the full house

Ian Kellock of Littleover has visited every entry in the Derbyshire section of the 2004 *Good Beer Guide* during the duration of the publication. He commenced at the Brunswick on 1 October 2003 and completed the pilgrimage on 18 September 2004 at the Falstaff. Just in time for the new, Ian.

Where to go for late Real Ale in Derby City centre

No it is not a guide to lock-ins! With More and more pubs now licensed until midnight, either weekends or all week, *Derby Drinker* is beginning to compile a list of these establishments. It doesn't pretend to be comprehensive so if your pub serves real ale after 11pm please let us know all details and we will add you to the list. Only pubs with cask conditioned ale will be listed. Here are a few we know about already.

Bishops Blaise, Friar Gate Midnight all week
Blessington Carriage, Chapel Street, at least midnight Fri, Sat
Crown & Cushion, Midland Road midnight weekends
Fat Cat, Friar Gate Fri, Sat midnight

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Write to: Lynn Brown, 10 Newton Close, Belper, Derbyshire. DE56 1TN.

The cost will cover envelopes and stamp charges which will vary depending on the weight of the issue.

Real Parrot Guide: Part Three - The final squawk



The parrotphernalia keeps rolling in! I omitted to mention the bird at the Dog & Partridge at Thorpe and chief parrot co-ordinator Peter Webb spotted the mechanical parrot at the King William IV at Milford. It is called Eric and is apparrotly named after a former landlord who hanged himself! Thanks are due to Nigel Eadie at the King William for providing the beer drinking parrot picture. He picked it up in the Cornish Guardian whilst on holiday a few weeks ago.

I am also indebted to the Friends Of Clive Moore in the Smithfield, who told me that

Malcome and Maralyn Shipton of the Rose & Crown at Brailsford, have a parrot, named Tunuey. Additionally parakeets were sighted at the Joiners Arms, Quarndon.

Thanks also to my old pal Dave White for the snip that the Lord Nelson, Curzon Street had a mynah bird in the late 1960s, and also on a bird theme he wonders if anyone else remembered mine host at the Pelican Inn on Abbey Street, popularly known as Pelican Pete!

This correspondence is now closed - Ed

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