

Station landlord shares Falstaff triumph in Beer of the Festival award



Derby Beer Festival took the step of organising a Beer of the Festival award this summer. Voting slips were handed out to drinkers at each session Wednesday to Friday punters were asked to choose their top three beers.

The Beer of the Festival and the two runners-up were announced at the Saturday lunch session and the winning beer was Falstaff Lalorail, brewed to mark the sterling efforts of Station Inn landlord David Lalor.

A festival special - Lalorail, (Lalor-Ale), was brewed by the Falstaff to

celebrate Dave Lalor's 50th Birthday and long service as one of Derby's most understated, but prominent landlords.

Dave has run the pub for almost 20 years and has won myriad cellar awards. He has recently been instrumental in setting up Derby Pub Watch and was presented with an accolade from Derby Police Force at the Festival reception.

Our picture shows David (centre) toasting the beer at the beer Festival with Falstaff custodians and brewers Steph Briggs and Jim Hallows.

Runners-up in the vote were Abbeydale White Knight and Coors White Shield.

Success story at Ripley pub

Out at Ripley, Nigel and Mo Eadie have done a tremendous job in turning a pub around in a short space of time, with many cask ales proving the recipe for success.

The George on Lowes Hill has featured in excess of 185 different cask beers since Nigel and Mo (pictured right) took over at the pub last November.

Amongst the microbrewery



ales that have appeared were the unusual Spingo beers from Helston in Cornwall, very rarely seen outside its homeland.

Late July saw their first beer festival with 20 beers on offer, including beers from Acorn, Bank Top and Orkney. The Hawkshead Gold was voted Beer of the Festival.

It is both heartening and refreshing to see such enterprise and boldness of choice. Long may it continue.



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2005 Derby Beer Festival Round-up



Local CAMRA members were very tired after organising and finally dismantling the 28th Beer Festival recently. They could reflect on another vintage year with an increase in attendance over the last two years, almost 11,000 thirsty customers came through the door. 300 kils of beer were ordered and 94% of this was drunk, which works out at a staggering (only joking!) 36,000 pints or an average of four pints each.

Friday night was our busiest night ever with a record 2,600 fans coming in over the evening. However both the beer and the drinkers always stay cool at our festival as unlike many festivals we are air-conditioned. The 'Biggest Local' theme in the Great Hall proved very popular as did our Continental Bar with its fascinating collection of continental style beers both in bottles and on draught. Our cellar team under head cellarman Andrew Brett gained another Cask Mark Award for the quality of the beer in two of our bars. We are the only beer festival to have been awarded this accolade, well done the cellar team (a special tribute here to Bill Dudley whose hard work and enthusiasm often gets overlooked - Ed) and of course the Beer Manager Graham Smith who orders all the lovely stuff.

There were some new initiatives this year and we tried to bring our Opening Ceremony nearer to the public in Derby Market Place. The Beer King

opened the first barrel and gave the first beer to the Mayor Mr Roy Webb who then proceeded to cut the door ribbon and declare us open. We also introduced a competition for 'Beer Of The Festival', voted on by both staff and customers. This was won by Lalorail, a special tribute brew by the Falstaff Brewery for David Lalor of the Station Inn. Abbeydale White Knight and draught White Shield from Coors, were worthy runners-up.

The festival is also something of a bargain as we held our beer and admission prices down for the fourth year running, a case of - **SAVE MONEY AND DRINK AT THE BEER FESTIVAL**. This is such a good deal that I attempted to find the customer who had travelled the furthest to come to the festival. We have customers from Japan, USA and all over Europe but the accolade must go to Andy Shepherd, a former Derby CAMRA member who now runs an English School in Brazil predictably called 'Mr Brit English'. I also spoke to a more mature customer Mr

Gerald Dorning who has attended 24 of the 28 Beer Festivals and still has the first three programmes. The entertainment was again a big hit with customers with a diverse range of music on offer. My personal favourites were the amazingly energetic Geno Washington - 'The King Of Soul' and the David Bowie tribute band 'Jean Genie' with the glam rock groupies dancing at the front with their 'Ziggy' wigs.

Big thanks to Derby's own Brian Epstein - Terry Morton - our Entertainment Manager for organising it all. So it's not all old guys with beards and sandals after all! As it was also the first 'Veterans Awareness Week' at the same time as the festival we organised some events for them. The British Legion also had a presence at lunchtimes and collected over £500 for Legion funds. They send their thanks to our generous lunchtime drinkers.

We now start planning for the 2006 Summer Beer Festival with the Winter Festival in between. It is the 30th Anniversary of the Osnabruck/Derby Twinning

Project next year and the 2006 festival will reflect this. The Osnabruck Beer King - Ferdinand is coming to join his Derby twin Les1st to open the festival and perhaps the sound of a German Band will be heard in the Market Place. Put next year in your diary now July 5th -9th. You'd hate to miss it.

Les Baynton
Publicity Officer/Beer King

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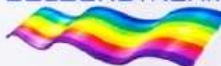
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THE ALE BAG



Dear Editor

I think that congratulations are due to Robert and Julie Taylor who took over the running of the Jug & Glass in Lea about 4 months ago. They have managed in that short time to make a grand little traditional village pub - which dates back to 1782 - even better.

The Pedigree has always been well-kept and their predecessors Roy and Gill used to run Mansfield Cask with a guest beer. Rob and Julie have added Black Sheep, Abbot Ale and Hartington IPA. Success breeds success and Rob says he is soon to add a guest beer on a rotational basis.

As a CAMRA member it's nice to see a real pub with good ale and a good food reputation running hand-in-hand as I feel that too often these days the traditional village 'locals' are fast becoming are becoming out-of-town eating houses with an occasional bar.

J.P.Slaney
Whatstandwell

Dear Editor,

Thanks for your article about the Okeover Arms that appeared in the Spring edition.

I was amused to read that we cater for vegetarians and Celeriacs and am tempted to add that we can cater for okras, salsifys, capsicums and all other unusual fruits and vegetables!

What we do cater for is Coeliacs, those unfortunate individuals who must be very

careful with their diet because of gluten intolerance. It is no joke for them to find that the vast majority of restaurateurs don't give a fig for their dilemma. But we do, and we make sure that we offer a good range of gluten-free dishes. However where do we stand with drinks?

I would like to tap the brains of you and your readers. At the Okeover Arms we are proud of our range of traditional ales, but are any of them gluten-free? Is there a traditional beer, or any beer at all, that I can recommend to Coeliacs?

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Royal Visit for 2006 Beer Festival

Five members of Derby CAMRA joined other Derby folk on the annual twinning visit to Osnabruck in May. The Derby Beer King and his advisors, Lords Jok, Reg, Peter and Martin went on the visit, ably organised by current Osnabruck envoy Helene Friesen.

We went over to join in with the friendly spirit of the twinning idea but also to pursue some beer exploration. Many different beers were tasted including the strong Maibock beer of 6.5% brewed specially for the May Festival, the tasty Weizenbier and the delicious cloudy beer brewed at the Rampendahl brewpub.

The atmosphere at the May Fest was wonderful with music, beer and, of course, sausage stalls spread out all over town. We discovered favourite pubs such as the Rampendahl, with its gleaming brew plant, huge platters of food and the tiny Olle Use with ancient decor and interesting locals. This place also had a print of the Dolphin high on the wall, a present from a previous Derby visitor.

In the middle of the week a meeting was arranged with the Beer King, or Gambrinas as he is known. He strode towards us in



Two kings in one pub. Ferdi and Les enjoy a beer in Osnabruck

the old square looking very grand in the costume that has been handed down from king to king over the years. His ermine-topped cloak, beautiful jacket and crown put the Derby King's outfit a little in the shade, but I think we looked a fine pair as we walked through the May Festival.

I took gifts from the Brunswick, Derby Brewing Company and some beer from Leatherbritches for Ferdinand Vohrmann, the King and Barbel his wife. He reciprocated with some fine Osnabruck Pils glasses and an Osnabruck shirt. We discovered that he preferred to be called Ferdi and spent a pleasant afternoon talking and sipping beer.

We were helped, of course, by both envoys helene and Claire Ransom, our current envoy in Osnabruck. Thanks are due to both for enhancing our very rudimentary conversational German. Ferdi said he would be delighted to come to the 2006 Derby Beer Festival, hence the title of this feature.

Much organisation needs to be done before this happens but 2006 promises to be another knockout festival just as good as the one recently enjoyed. Watch this space for more Osnabruck news and more of the visit of the Famous Five (apologies to E. Blyton!)

Les Baynton- aka Les 1st of
Derby

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DARK DEEDS AT THE OLD WHITE HORSE



One of this years Festival Special brews was a wheat beer from Leadmill, and was dedicated to Derby's most infamous, and much missed, lost pub: the Old White Horse on Friar Gate (pictured above in its final days c.1877).

You cannot make an omelette, they say, without breaking eggs and one of the eggs broken when building Friar Gate Bridge was the Old White Horse.

It was not, of course, Handyside himself who decided the line of the Great Northern Railway should go across Friar Gate where it did, so that good man is not to be blamed for the destruction of Derby's oldest and most characterful pub which

happened to stand in the way, not to mention half a dozen others further down.

But the fact remains that Handyside's famous bridge now stands over the site of this old inn, which still had its thatched roof when it was demolished.

Having stood where it did since the middle ages, this was not only one of Derby's oldest pubs but also the most notorious, chiefly due to a former landlady, Eleanor Beare. It was Eleanor, not Ebenezer, her insignificant husband, who ran the place, and as well as making a fair living selling what was said to be very good nut-brown ale, she had what seems to have been quite a busy sideline brewing and selling potions of a very different sort.

She was, in fact, Derby's very own Lucretia Borgia, highly skilled in concocting and administering effective poisons, which she sold or gave to certain favoured customers, with instructions for their use. Thus she enabled men with very tiresome wives to find themselves single again, and was equally helpful to some long-suffering wives who wished to be widows.

This sort of thing could not go on forever, and eventually she became careless or over-confident. Even then, being

discovered, she contrived to shift the blame onto her barmaid, Rosamund Ollorenschaw, whom she had implicated along with her married lover, John Hewitt, and they both went to the gallows in her stead in 1732.

She, however, was separately charged with procuring abortions and put in the pillory, where she endured a sustained barrage of make-shift missiles and colourful abuse and was then imprisoned for three years. By the time she came out, it was said, she had regained her good looks - for she was, like Lucretia Borgia, fairly featured - and her spirits and even her popularity. But she did not do any more brewing.

Reg Newcombe

Festival fever in Ashbourne area

Ashbourne has real ale festival fever these days. In addition to the Green Man Royal Hotel event in the town, featured below with 30 ales, 28th August sees the Royal Oak at Mayfield put on Oakstock - a music festival with seven cask ales. Further to this on 8/9 October the Oakfest at the pub has 20 real ales. Danelaw are brewing a house special for the pub - *Hanging Bridge* a 4.5% golden ale.

Another pub on the up and to mark this the Derby CAMRA Branch Meeting is to be held at the Royal Oak, near Hanging Bridge on Thursday 14th September. All are welcome you need not be a CAMRA member.

PUB NEWS

The **Saracens Head** in Shirley, now a Hardy Hansons pub has gone no smoking in its main room. The **Mafeking** on Porter Road, Derby has achieved Cask Marque status - well done to Kate. Guest beers are available at the **Malin**, Normanton Road with beers from Shepherd Neame appearing. Good news for real ale drinkers in the **Bishops Blaise**, Friar Gate. All cask beer prices have been reduced to £2.15. Guest beers have resurfaced at the **Swan & Salmon**, Ashbourne Road with Archers Golden a recent offering. At Chellaston the **Corner Pin**, which has been in a tatty state for some time is being refurbished. The bar and lounge has been knocked through and it reopens early August with former licensees of the nearby **Red Lion** taking over. The former Cockpitt Bar, on Osmaston Road/Leopold Street has been demolished. It was a pub from 1988 to 1994 and initially sold Ruddles beers.

So if you fancy a trip out to see what goes on, there is a FREE bus from Derby Council House circa 7.30 pm. Contact **Gareth Stead** on 01332 331854 or 07876545945 to book a place.

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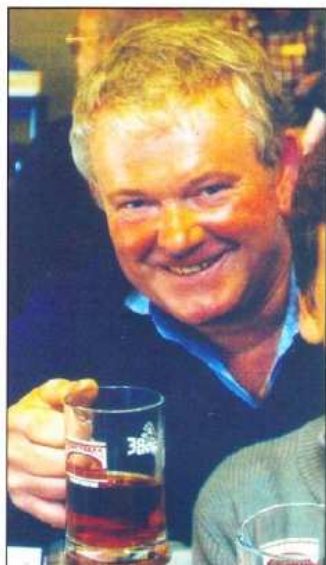
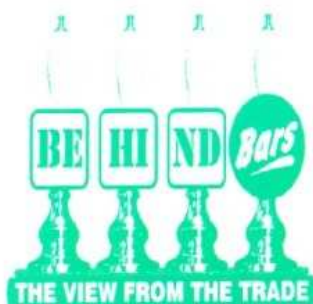
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"We're only here for the beer" I wonder how many remember that strap line in the heady days when lager was only in bottles and ale ruled the market. Some personal observations about the changing market over the last 35 years from a gamekeeper turned poacher!

In 1965, when lager first emerged in any volume in keg, it accounted for less than 1% of total beer market; 40 years later, it has fl of the market which is a staggering growth.

Difficult to understand why it was so successful: Was it the huge advertising budgets that the major brewers poured in? Was it that many peoples taste were changing to a blander product or perhaps more people travelling abroad and exposed to nothing but lager?

Whatever the reasons, many UK brewers opted to brew an international lager with an existing track record: Some "invented" brands, but generally speaking, these were less successful. Interesting to see that most major breweries in this country are owned by overseas interests now!

A further blow to traditional ales, and consumer choice, was caused by the "Beer Orders" following the MMC "investigation" into the tied house system. The British pubs, institutions that were the envy of

the world, were snapped up by "Pubco's" since this was traditionally where the brewers intentionally made most profit (an easy decision when you are vertically integrated!), consequently ownership of these groups were as diverse as Japanese banks & previous brewery executives because of the profitable nature of the businesses.

A saviour of real ale and real choice then began to emerge, the micro-brewer. Almost unheard of 30 years ago, apart from cheeky (at that time) Burton Bridge Brewery who set up in the major brewing centre of the UK, there are now probably more than 400 in the country providing a spectrum of choice and taste never before seen in the market.

Many struggled initially as distribution into Pubco's was very difficult. Major brewers, not surprisingly, negotiated supply agreements with pubco's at prices that micro's were unable to match, hence consumer choice was throttled back once again.

Ironically, the Government (who have done more to damage the British brewing industry than everyone else put together) introduced the reduced duty rate for small brewers and specified that the "tied" pubco's must serve at least one independent guest beer.

Suddenly the market started to open up again and now there is exceptional choice in all areas of the country. The micro-brewers, almost exclusively motivated by love of the product rather than purely profit, have done a great service to the British consumer. True the volumes are currently small but my experience shows many of them are doubling or even tripling their capacities in an effort to keep up with demand. They are also brewing first class products which are reminiscent of ales as they used to be.

Few people acknowledge the health benefits of moderate beer drinking. Much publicity has been given to red wine, but beer is equally beneficial if not more so and remember that the "beer belly" is more likely to be the result of an after drinking excess of curry or fish and chips!

Beer contains zero fat, zero cholesterol and alcohol helps reduce the risks of cardiovascular disease (in moderation!). Hops contain prenylated flavanoids which are

powerful antioxidants and have a function of preventing cholesterol clogging up arteries. Hops also contain a very powerful anti cancer agent, xanthohumol which is unfortunately inactivated by boiling so the tip is drink hoppy beer which has been dry hopped with whole hop cones!

In conclusion, I applaud CAMRA with what it has achieved to keep real ale alive; I also applaud the many micro-breweries who are providing the consumers with much needed choice.

It would not be appropriate to blame the major brewers with the demise of ale; they are not geared up to produce the multitude of products now demanded by the

trade; this is best left to the smaller brewer and micro-brewer who are able to react quickly to changing market requirements.

Finally, If you drink a lot of beer you get drunk, when you get drunk you fall asleep, when you are asleep you commit no sin, if you commit no sin you go to heaven:- so lets all drink beer and go to heaven!!!

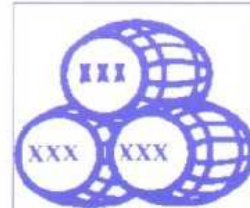
Steve Wellington

July 2005

Steve Wellington is brewer at Coors Visitor Centre, formerly Bass Museum. His White Shield was a runner-up in the Derby Beer of the Festival and much of this text was given in an address to the reception at Derby Beer Festival, 2005.

Microbrewery Corner

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



FALSTAFF

The pub holds another of its Bank Holiday beer festivals at August's end. See advert in *DD* for more details. The pub won 3rd place in Derby In Bloom Best Pub category.

DANELAW

The Chellaston brewers have made a good impression so far, launching *First Brew* at the Falstaff and already picking up some good orders. They brewed *Geld* which featured at the Derby Beer Fest reception and *Cnut* which was on in the main hall.

BRUNSWICK

Publican and brewer Graham Yates is recovering from an accident when he was scalded while working at the copper in the brewery. He received 17% burns and we wish him a speedy recovery. Demon barman Simon Davey has returned from Alcazar Brewery and the Brunswick Beer Festival takes place from 29th Sept to 2nd October with 40 plus beers.

DERBY BREWING CO

See feature elsewhere in this edition of *DD*.

JOHN THOMPSON

Nick is making a slow but steady recovery. *Summer Gold* continues to be a popular quencher for any weather.

FUNFAIR

Dave Tizard brewed *Toffee Apple* for the Derby Beer Festival and is continuing food at the fair them with new beers *Candy Floss* and *Tunnel of Love*. Funfair are developing a few accounts in pubs in the Ilkeston area.

HAYWOOD

The Callow Top enterprise resumed brewing at Easter.

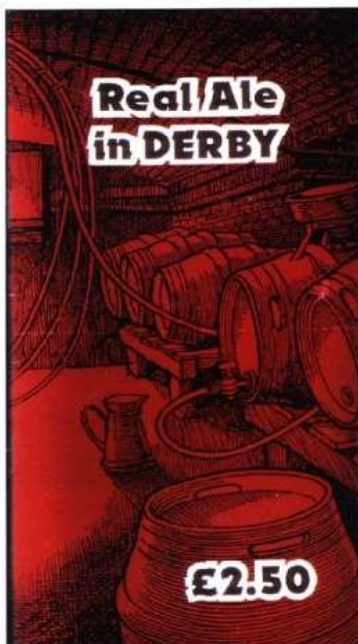
LEADMILL

The King William, which we announced was being purchased in the last *DD*, was sold to a coal merchant at the last minute and is no longer a Leadmill pub. Richard Creighton said he felt that "The rug was pulled from under us". Andy Brett is now operating out of the Old Oak at Horsley Woodhouse, which has extended its hours to all-day.

WICKED HATHERN

Beers continue regularly at Harrington, Thulston.

New city guide out now



Real Ale in Derby, a comprehensive guide to the city's pubs has been published once more, four years after it was last revised. Meticulously and tirelessly put together by Jok Arguile, no seeker of a decent pint of cask beer in Derby should be without it.

Since the last edition (2001) Coors have taken over Bass and W&D (Marstons) have absorbed Burtonwood. Furthermore the Pub companies have consolidated with Punch absorbing Inn Business and Pubmaster and Enterprise buying Nomura. The effect on the Derby pub-

goer of all these changes has been considerable.

The old Allied beer range - most notably the celebrated Draught Burton Ale or DBA - is no longer available on a regular basis in the city (though still brewed in Leeds) and Draught Bass though produced in Burton is now brewed at Marstons. A more welcome change has been that many former Burtonwood pubs have increased the availability of real ale by dropping their own (keg) beers in favour of Pedigree.

As regards the range of beer choice, the 127 pubs with real ale (61% of the total pubs) serve 60 different regularly-available beers. Supplemented by guest beers, a recent branch survey shows this can take the total variety on offer at any one time to over 130 different brews.

As well as pub descriptions, beer listings, illustrations and gazetteer information on the city and surrounding villages, it contains 11 clear maps showing the location of each and every licensed house. This edition, four pages larger than before, still comes in a handy pocket size (105 x 210 mm) at a price just a shade more than the average price (£2.21) of a city pint.

REAL ALE IN DERBY is obtainable from John Arguile, 71 Elms Avenue, Littleover, Derby DE23 6FB. The price is £2.50 (inc postage and packing). All cheques should be made payable to 'the Derby Branch of CAMRA'. Otherwise, it's on sale from CAMRA HQ, Newsagents (Poyntons and Market News) in Derby Market Hall, Derby Tourist Information Centre and several local pubs.

CIDER WITH RALF-EE

A brief trailer for a new feature in which Ralf Edge explores the availability of real cider in the area. At a quick glance trad cider is available in the following as far as I know within the city.... Babington Arms, Olde Spa, Brunswick, Alexandra, Flowerpot Tell us if you know more...

Record number of county brewers feature at Derby Beer Festival

Back in 1978 when the first Derby Beer Festival was held the county of Derbyshire was represented by only one brewery - John Thompson, still thankfully around but then one of the fledgling crop of new wave breweries - a name borrowed from the times they reflected. Despite the fact that within a mile or two of the county boundary a clutch of more major players were located and present at that historic event, I think the founding fathers of local CAMRA would have had reacted with incredulity if they were told that in 2005 the festival could boast of THIRTEEN Derbyshire breweries (and more within yards of its bounds).

So here they are: Brunswick, Danelaw, Derby, Falstaff, Funfair, Haywood, Leadmill, Leatherbritches, Peak Ales, John Thompson, Thornbridge Hall, Townes and Whim. Well done to all these Derbyshire brewers and we certainly cannot say that 13 is an unlucky number for a cask ale drinker in the county today.

Old enemy lives on atop city bar

Back in the early days of CAMRA, Britain was drowning in a sea of keg beer with Watney's Red Barrel a leading brand. A beer that the public were once advised, in the first (subsequently pulped) *Good Beer Guide*, to 'avoid like the plague'.

Things have changed greatly over 30 years but a reminder of the old enemy of cask beer lives on in the Rowditch Inn on Uttoxeter New Road, where landlord Steve Birkin managed to get hold of a Red Barrel keg dispenser to display on his bar.

Some of the regulars in the Ditch, a knowledgeable crowd when it comes to ale and with a



keen eye for irony and perhaps a healthy if amiable scepticism for the CAMRA hierarchy, have mischievously attached a 'CAMRA says this is Real Ale' sticker to the feature!

Two beer festivals in Ilkeston

Ilkeston will see two pub beer festival in the coming weeks. On August Bank Holiday weekend, from Saturday through to Monday ten to 15 beers will be featured at the Mail House, South Street, including some from Funfair. Belgian beers & ciders will be available.

The Friday, Saturday and Sunday of 9-11th September is also a weekend date to note. It is the Dew Drop beer festival at Ilkeston Junction. Licensee Sarge is calling his long-awaited event 'The Durham Experience' as he

will be showcasing as near to the complete Durham Brewery range as is available, plus other micros - 'mainly the whites' says Sarge as the Dew Drop is an "Is it Pale?" pub!



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Antipodean cask beer enthusiast puts Duffield pub on the right track



A real ale fan from New Zealand is making his mark on Duffield's drinking scene as licensee of the Pattenmakers Arms in Crown Street, a pub in the ascendancy. Richard Soper first arrived in England in 1986 from South Island and, after a brief return home in the mid-1990s he resettled over here and took over at the Pattenmakers last November, oddly enough settling in a village which has a New Zealand Lane!

Richard is a CAMRA member (as is his brother Nick who helps in the pub) and regularly attends the Great British Beer Festival having developed a passionate liking for English ale. He says that in New Zealand the predominant drink is Brown Beer which he described as having "Started off as a bitter but has now mutated into something else thanks to

technology!" The beer scene is, he feels improving a little over there in recent years.

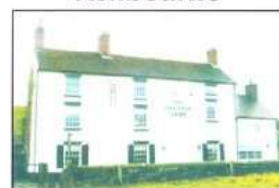
The pub is tucked away on the characterful west side of Duffield, an area rarely spotted by travellers through the parish on the A6 and close to the River Ecclesbourne. It was built in the 1890s adjacent to a pattenmakers yard and replacing the Crown Inn which got in the way of the Wirksworth railway line at the top of Crown Street. Ironically this line could bring trade to the pubs of Duffield soon as the passenger link out to the Low Peak is due to reopen in 2008.

Often misspelt, the pub name is derived from a patten, which was a shoe-fitting to protect and lift

the walker above mud on Britain's unmetalled roads and pathways. Improvements to the street paving and road system rendered them virtually obsolete by Victorian times.

Beers available at the Pattenmakers are Deuchars IPA, Pedigree, Bass and one guest - Tom Woods Old Timber was present on the editors' visit with ales from Batemans and Wyre Piddle pending. Cider drinkers can sample Old Rosie on handpump on a permanent basis. The beer garden at the back is a veritable sun-trap. All in all, well worth a journey out to Duffield.

Okeover Arms Mappleton, Near Ashbourne



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CAPTION COMPETITION

There was a tremendous response to the caption competition in DD 104 which depicted Reg, Dan, Joe and Chris enjoying a quiet drink. Thanks to all that entered, particularly fine ones came from John Slaney and his crew at the Jug & Glass, Lea who sent a top ten! Here are a few of the best:

"Chris asked him what he thought of the Spitfire..."

"If I stop drinking bottled beer will I be able to grow a beard like yours?"

"We've told him that you are Richard Branson and your balloon's parked on the roof."

"He cricked his neck doing the yard of ale."

"I think Joe Allsopp's gone potty. He was telling me and Chris that his horoscope said he would be beamed up by aliens at 10 o'clock tonight!"
Honourable mention for Joey who suggested:

"JHB did a job on me!"

