

## Micro boom just keeps growing as Derventio Brewery march into Trusley



The Derbyshire boom of emerging microbreweries is continuing at a remarkable rate. There seems to be a new one appearing from nowhere almost every month and *Derby Drinker* is almost struggling to keep apace! The nearest newcomer to the city is hoping to be up and brewing by early March.

Derventio Brewery Limited, a company formed in June 2005 by three railway engineers, Martin Roden, John Baldock and Pete

Nash, all CAMRA members who enjoyed home brewing and wanted to take the next step up and brew on a larger scale. Indeed, Martin is a very busy man. Not only is he juggling his work and family commitments around the launch of Derventio Brewery, he is also the Chairman of the Derby CAMRA Summer Beer Festival - itself no small venture. How he ever gets time to go for a relaxing pint one can only imagine! The three entrepreneurs are pictured at the Trusley brewery site (left).

The name of the company is taken from the name of the Roman fort built in Little Chester, Derby around AD52-57, Derventio Coritanorum. The actual name Derventio is Celtic in Origin from the words *dyr* - oak tree and *venta* - market settlement. It literally means 'The Market in the Oaks'.

located at 61 Nottingham Road, Derby adjacent to The Liversage Arms pub, however due to problems with utilities at the property this is no longer practicable.

The new home for the brewery is at Trusley Brook Farm, Trusley which is to the west of Derby (not too far from Mickleover) approximately seven miles from the City Centre, and is in some old farm outbuildings.

Trusley is, ironically, a pub-free settlement. Modification is currently taking place to get them ready for the brewery installation and have a provisional date from Dave Porter (supplier and installer) of 6th & 7th March so hopefully they will be brewing from these dates. Porter has been successfully brewing, training, designing and installing breweries for more than ten years, based at the Griffin Inn, Haslington in Lancashire.

The first brew at Derventio is to be called *Centurion* and the intention of the brewers is to produce a standard range of four beers with occasional seasonal special brews.

Originally it was intended for the brewery to be

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## Top Marque at Smalley's Bell



That ever-popular real ale treasure trove, the Bell Inn at Smalley has been credited with the Cask Marque award for the second time.

Landlady Angela Bonsall was thrilled to receive the accolade and said at a presentation as November's dying embers frittered away: "Great credit must go to cellarman Tim Little, all the barstaff and I am indebted to the great support I have had from Phil Mallard (Mallard brewery) and Joe Allsopp of Whim - who has donated a pin of Harrington Bitter tonight as a raffle prize".

Tim, (pictured proudly in his cel-

lar), has been in his job for three years and has lots of real ale to handle in his medium-sized cellar. Nine cask ales are on at most times including Oakham, Whim, Mallards, Thornbridge Hall (whose Jaipor IPA was hugely popular on the night) and the like, Angela is a huge supporter of local micros.

I spoke to some of the locals - it seemed the whole village were crammed into the pub - two had moved from Allestree because they liked the Bell so much. They confirmed that Smalley had 'You'll Never Leave' qualities, but in all the right ways!

Our main picture shows Angela receiving her certificate from Peter Tulloch of Cask Marque who added that: "The Bell got some of the highest marks for their beer quality that had ever been recorded, on both occasions the pub was visited."



## Derby Drinker Publication Schedule 2006

Advanced notice for contributions and advertisers. These are the proposed dates for the publication of *Derby Drinker* up to the start of 2007. Copy deadlines will be strictly adhered to. Please note the slightly earlier deadline for the June edition, this will contain important details of the 2006 Derby CAMRA Beer Festival.

Any photographs, logos, graphics etc are preferred in jpeg format. Please do not send such contributions embedded in Microsoft Word documents if at all possible. Thank you - The Editor.

Issue No.	Publication Date	Copy Deadline
DD 109	April 2006	25 March 2006
DD 110	June 2006	20 May 2006
DD 111	August 2006	25 July 2006
DD 112	October 2006	25 September 2006
DD 113	December 2006	25 November 2006

## Heavyweight beer festival returns to Dolphin

The strong winter beer festival at the Dolphin on Queen Street, Derby returns, running from February 23rd to 25th, with all beers at a strength of 4.5% or greater, including an 11% ale amongst the 24 on offer.

## Overheard at the bar...

From a landlord in a W&D pub in Derby lately to a complainant regarding the quality of his Marston's Pedigree:

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# Derby Winter Beer Festival – A cracking start to the New Year

Well, well, well what a great fifth Derby CAMRA Winter Beer Festival it turned out to be with thirsty punters drinking the Festival almost dry despite fears beforehand that nobody would come out so soon after Christmas and New Year.

In fact they did in their thousands with one in, one out on the door from 8pm on both Friday and Saturday nights consuming approximately 3,600 pints of Real Ale, Cider, Perry, Foreign Bottled Beers and Fruit Wines in the process including almost all of a hastily arranged last minute beer delivery.

The two day event saw 2088 visitors not only drink all the beer but also buy up all the souvenir Festival glasses and T-Shirts as well. Proving once again that no matter what time of year the Festival is held the public appetite and enthusiasm for such events never seems to wane.

And yet this was the Festival that almost didn't happen as its

usual February slot wasn't available so the event had to be moved to the first week in January. This was far from ideal and caused many problems and headaches for the organising Committee but they were determined not to let the event die and overcame many obstacles and hurdles along the way to finally get the Festival on.

Festival Chairman, Lynn Brown was more than pleased with the event, "It went far better than we expected and it was pleasing to see all of our hard work come to fruition. To see more than 200 people queuing outside in the cold proves that the Winter-Fest is still as popular as ever." Festival Vice Chairman, Gareth Stead (pictured, above right with Lynn) who also organised the Entertainment continued, "We couldn't have asked for a better response from the public. With two amazing local bands to draw them in and some fabulous beer to try we were delighted that so many people enjoyed this

year's event".

Both would like to extend their gratitude to all those that attended this year's 5th Derby Winter-Fest and especially to those that helped staff the event.

With a special big thank-you reserved for the Festival Organising Committee who persevered against all the odds to make the Winter Beer Festival once more, the biggest and best event in the



Derby Winter Calendar.

Roll on next year but before then we have a little matter of the 29th Derby CAMRA Summer Beer Festival to organise. See you there from 5-9th July for what should be another great occasion.

## Nightsafe Project launched in city



Nightsafe is a campaign to make Derby safer for pub and clubgoers. The campaign was launched by Derby City Centre Pubwatch just as the new relaxed licensing hours come into force.

Pictured here at the launch in Derby are Pubwatch Chairman Dave Lalor, licensee of the *Good Beer*

Guide-listed Station hotel on Midland Road and Chief Inspector Brian McKewan. The campaign is supported by the City and the British Beer and Pub Association, who all welcome the 23% reduction in drink-related crime in Derby against the national figures showing an 11% increase.

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## A different beer day out - Charters Bar, Town Bridge, Peterborough

April 14th will see the launch of a new beer festival at Charters Bar, floating on the River Nene in Peterborough. The venue's reputation for great condition and unusual real ales is well known in the area. The festival will span the whole of the Easter weekend including bank holiday. It will feature around 60 real ales together with a fine selection of draft and bottled continental beers.

Live music from Jeremy Watson & the Blues Crusaders, Angry Man, Danny Bryant and acoustic sets from local artists will be happening over the weekend days and nights.

Charters hope to have their new beer garden completed by this date, so weather permitting this will be an outdoor festival within a picturesque setting, offering alfresco dining and a good weekend's entertainment.

For more details check the advertisements in April's *What's Brewing* your local CAMRA branch magazines or contact Charters on 01733 351700 or [manager@charters-bar.co.uk](mailto:manager@charters-bar.co.uk).

To join in the fun...[www.bluesontheboat.co.uk](http://www.bluesontheboat.co.uk)



## A Letter from Sydney

An epistle from beyond the Southern Cross as Derby CAMRA's Jok Arguile reviews the drinking scene in Australia's largest city during his recent six-week stay.

Pubs in Australia, more often styled as 'hotels', serve more than beer, which is just as well given that, for a visiting 'pom', most of it is bland, as well as fizzy and frozen. Pubs themselves vary from the traditional (elaborate 19th-c affairs with pressed tin ceilings or cavernous Art Deco joints with tiled walls) to the modern and minimalist. Most feature a downstairs or backroom 'pokies' (gambling machine) room that fund the establishment. Gambling here is huge despite massive state taxation and is reckoned to be a problem such that at Christmas this year the Salvation Army sought funds for gambling victims, rather than the homeless. But pubs also serve a wide variety of quality Oz wines (the world's best) and good food (usually pies, if nothing else).

Beer in Sydney is mainly national, the commonly available brands being Hahn; Resch; Tooheys and James Squire (New South Wales); Carlton and Victo-

ria (Victoria); Cascade and James Boag (Tasmania) and Coopers (South Australia), of which more anon. All of these, Coopers excepted, are owned by either the Foster Group or Lion Nathan.

And twenty years ago that was all there was. However in the '90s the Lord Nelson Hotel (est 1841) started to brew at the back of the pub in full view, very much in the style of Derby's Brunswick.

This was the start of the boutique brewery and appears to be providing a small comeback for top fermented (British style) beer. The Nelson also serves beer in halves and pints rather than 'middys' (almost the same volume as a half) and 'schooners' (15 fl oz cf pint 20 fl oz), the measures more commonly used. However pints (& fl oz) are legal measures in NSW.

The independents producing

real ale (largely top fermented), range from Coopers of Adelaide, who recently escaped the clutches of Lion Nathan; to Scharer's and Braidwood (both New South Wales) and Little Creatures and Matilda Bay (both

Western Australia). Coopers best-known beer is their Sparkling Ale a cloudy wheat beer despite its name. Their most prestigious is the Vintage Ale (7.9% ABV) seasonally

available on draught at the Nelson and in bottle form elsewhere for a limited period. The Lord Nelson's own beers range from Quayle Ale (4.0% ABV) to Broadside (8.1% ABV).

To be on the safe side, real ale is best obtained in bottle and here the Australian Heritage Hotel, like the Nelson situated in the Rocks area, excels. It stocks over 90 beers from around Australia and in the first week in October runs the Australian Beer Festival.

By then, thankfully as far as beer in general is concerned, I'll be back in the UK, probably supping at the annual Brunswick festival.

Jok Arguile



## Art in pubs (Part Two) - The Knockerdown Inn



Following on from last edition and the piece on the urinal art at the Roebuck in Melbourne, I am once more indebted to the roving eye of Julian Tubbs camera. This time we feature the Knockerdown at the hamlet of the same name between Ashbourne and Belper. A Dickensian scene at the inn adorns the wall.

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## Mark Robins leaves the Alex

As we go to press news broke that licensee of the Alexandra Hotel for over 15 years, Mark Robins was to leave on 1st February.



Mark did a fantastic job at the Tynemill pub which was at the very hub of Derby CAMRA in the early 1990s and served some of the most consistently good beer in the whole country.

The pub won Derby CAMRA Pub of the Year in 1994, achieved runner-up in the East Midlands competition and was ever-present in the *Good Beer Guide*.

More about Mark's time at the Alex in the next issue of DD.



Funfair brewing Company's Gemma Simms and David Tizard with Observatory landlord John Sellars at the Ilkeston pub's Funfair range weekend which featured 4 of Dave's beers. "It's great to see Funfair ales on in my hometown," Dave comments. He went on to thank John for his ongoing support.



## New brewery in South Derbyshire . . .

As reported on page one, the microbrewery boom in Derbyshire continues apace, indeed every edition of *DD* seems to herald the birth of a new brewery.

The latest venture is the Tollgate Brewery, based in the Viking Business Centre on High Street, Woodville, close to the county boundary with Leicestershire. A six barrel plant is used and it is the project of David and Sandra Scott.

Woodville is no stranger to brewing but was more famous for its part in the South Derbyshire pottery and earthenware industry centred around Swadlincote and Measham. 'Woodville Blues' were produced until the 19th century.

David Scott told *Derby Drinker*: "We are on the site of the former Brunt and Bucknall Brewery which operated from 1832 to 1927 when Bass bought them out

to gain their 100 or so tied houses. No change there then! We have installed a six barrel plant with the help of David Porter and started brewing in November 2005.

Neither of us have any brewing experience, but I have worked in the trade as a manager, and latterly as a stocktaker and imbibler! Sandra has run a pre-school nursery, and been a long-serving mother and housewife.

'We have initially brewed a 4.5% I.P.A. and a 5.4% winter warmer. The I.P.A. has been called Red Star after Brunt and Bucknalls emblem, and the winter warmer, Woodville Winter Warmer, or WWWdot for obvious reasons. We have had our beers available in The Flower Pot and the Rowditch in Derby, the Old Mill Wheel, Hartshorne, and the Annwell Inn Smisby, to name a few'.



Tollgate intend to increase their range to five, to cover a full range of strengths and tastes. Occasional and seasonal beers may well follow. The brewery name has come from the well-known landmark where many years ago the toll-keeper would sit in a large port barrel and collect the toll from coaches passing through to, Burton or London.

Derby CAMRA wish the Scotts all the best in their endeavours and are sure that you will be sampling some Tollgate beers at a pub near you soon.



## PUB NEWS

Experienced licensees from the West Midlands, Dave and Moira Hornby, arrived at **White Hart**, Aston-on-Trent just in time for the Christmas trade. They have no plans to alter the pub. Over in Willington the **Green Man** has Weston's Old Rosie available and had a no smoking at the bar policy from 1st December. Four West Derbyshire pubs have gained the Cask Marque recently. They are the **Hollybush** in Church Broughton, the **Smith's Tavern** and the **White Hart**, both in Ashbourne and the **Okeover Arms**, Mappleton. Also gaining the same standard are the **Swan Hotel**, Burton Upon Trent, **Red Lion**, Barton -under- Needwood, the **New Inn**, Hopping Hill, Milford and the **Crown & Arrows**, Shelton Lock, Derby.

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## Whilst in Amber Valley and Staveley. . .

Yet another micro is sprouting, in the form of Amber Valley Brewery at Hammersmith, near Ripley. Details are still a little sketchy on this and we will keep you informed. Meanwhile at Ashover, Kim Beresford at the Old Poets Corner is progressing along nicely with his planned microbrewery.

To the north of Derby Branch a new brewery is being established at Staveley, near Chesterfield, already home to Townes Brewery. Andy Bolton & David McLaren, both keen CAMRA members, are the men behind the project, which is a custom-built 10-barrel plant. The plan is to brew a range of real ales (including seasonal beers) which include a regular stock of 3 beers: a best bitter

called "Spire Bitter", a session bitter called "Encore", and a Golden Ale.

Says David: 'The notion of starting a microbrewery first came to



me whilst at last year's Sheffield Beer Festival. Having brewed at home on and off for some 30 years I suddenly thought that this might be the career change I was looking for!

A chance encounter with an ex-teaching colleague at a Christmas party spur when Andy Bolton - then a science post-graduate student, asked if I wanted a

business partner.... the die was cast and after some frantic planning meetings we arrived at "Spire Brewery" with a proposed start date in April 2006.

Our aim (in common with most microbrewers) is to brew excellent tasting, locally produced beers, and to trade with a strong sense of local identity.

We have currently been booked for the Newark Beer Festival in May & the Rail Ale Festival at Barrow Hill but are very much looking forward to being present at the next Derby Beer Festival!

Beers on a musical theme are promised as well as a look at brewing organic beers and a low-carb beer.

Anyone wishing to find out more information can email on [spirebrewery@lycos.co.uk](mailto:spirebrewery@lycos.co.uk).



## National Pubs Week - Derby CAMRA Annual Beer Census 24th February



The Derby CAMRA Annual Beer Census has developed into one of the best social nights out of the year with members young and old crawling around most of Derby's pubs in the name of Beer Science meeting up at the end for a right good knees-up and a swapping of tales from the evenings activities.

This year's event to determine how many different beers are on sale in the City on any one given night will take place on Friday 24th February.

The mega crawl will also help publicise National Pubs Week which runs from 18-25 February which aims to promote our pubs at this supposedly slack time of year. Our crawl will try once more to make a realistic challenge for the title of 'Beer Capital of Britain' currently held by Sheffield. Last year the results proved startling, easily surpassing our previous best total by 17 (280 Real Ales with 138 different ones) and we are hoping to do even better this time.

The ABC crawl itself will involve about 8 different routes and 75 different pubs in and around the City Centre culminating at the Flowerpot at the end of the night where the number of beers will be totalled up and the results announced.

Please contact the editor on 07970081906 for details of the routes if you would like to join in.

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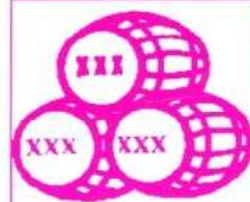
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## Microbrewery Corner

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

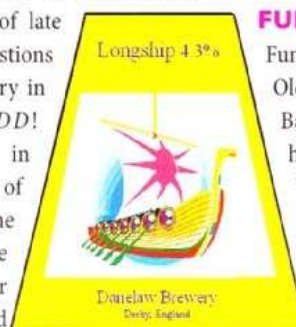


### FALSTAFF

Our picture shows Jim and Steph of the Falstaff receiving their award Beer of the Banbury Beer festival for *Fistful of Hops*. The newest theme for beers at the pub is the Time Warp, the famous song from the Rocky Horror Show. For the brewery's Babington brews poets are the trend, with Byron the first honoured. Jim has brewed a house beer for the Royal Oak, Mayfield. Mezzers Ale reflects the local name for the villagers.

### DANELAW

The Chellaston duo have been quite active of late despite suggestions to the contrary in the last DD! Danelaw are in the process of taking on some part time assistance for brewing and



sales. The goal is to double their output, and also target more Real Ale boozers in the area. On the beer front they have introduced *Dark Norse* @ 4.9% ABV at the Babington, which is a porter style beer. Another pale bitter has also been brewed - less bitter, hoppier and slightly stronger than *Danegeld* called *Longship* @ 4.3% ABV.

### DERBY BREWING CO

This January Trevor Harris brewed a special beer to commemorate the 30th anniversary of

Derby's twinning with Osnabruck.

It is called *Oberburgermeister* (Lord Mayor in German), and is a 5.2% traditional, full-bodied bitter, rich chestnut in colour, well-balanced and classically hopped. Beers from the brewery have been on sale at the nearby Tavern on Old Notts Road. Plans to get *Business As Usual* on the bar of the Blue Boy at Chaddesden have had to be put on hold until the new year following cellar flooding at this previously keg-only pub. This will be a truly fine cask ale coup.

### FUNFAIR

Funfair beers are available at Old Poets Corner, Ashover, the Babington in Derby, Mailhouse, Ilkeston, Out of The Vaults in Leicester and the Observatory in Ilkeston. (See picture inside).

### LEADMILL

Andrew Brett has taken over the running of the Stables Bar at Denby. The latest beer from Richard Creighton is - *Destitution* (5.3%) which sold out twice on it's first weekend at the Stables. Work continues on the new brewery at Bottle Brook.

### LEATHERBRITCHES

No changes are apparent following the Allingham family selling Bentley Brook. Brewing continues on site with Edward Allingham as enthusiastic as ever.



## Good choice and great prices at the Tavern

The Tavern on Old Nottingham Road has had a couple of stabs at luring in cask ale drinkers, and this time it appears to have made all the right moves. New-ish licensees are Leon and Gill Bessell. It is Leon's first encounter with cask beer but Gill has kept real ale pubs in Nottinghamshire at both Cotmanhay and Awsworth.

Regular beers always include one beer from Derby Brewing Company, just up the hill in Chaddesden, and one from Springhead brewery of Newark. Olde Trip and Pedigree are also on offer, all at very competitive prices too. The Springhead beers are £2.20, Pedigree is 10p cheaper and the Derby beers come in at a bargain £2.05.



Trevor Harris beer *Whiter Shade of Pale*, which was on when the editor and his researcher and beer tester called in for a quick gallon, was superb! The Tavern has also featured Trevor's *Devilishly Dark*, an extremely quick-

selling stout, *Moderation*, a 3.9% brew and the Burton Albion special *Brewer's Pride*.

A true community pub where darts and pool thrive, the Tavern has regular entertainment and is more than worth a call.

## Remembering the Enemy

It always raises a laugh in my local, the Rowditch - the first time you see it, the tacky plastic Red Barrel dispenser on the bar (featured in DD 106). Some people, who must be living in a time warp apparently still ask for a pint of it. This plastic Red Barrel dispenser is a little different however set on the bar of a noted real-ale pub. Some wit has placed a small ironic label on top of it - CAMRA SAYS THIS IS REAL ALE.

It's difficult to remember how awful a pint of the stuff was but a taste memory of the fizzy keg still lingers on in these days when we have a choice so many wonderful guest ales. At

the peak of its popularity in 1970 one in five pub-goers drank the brew and it featured in a Python sketch 'Travel Agent'. This was uncomplimentary and caused a slump in sales.



Watney's PR gurus came up with what they thought would be a winning campaign which heralded the 'Red Revolution'. The TV ad featured leaders such as Fidel Castro and Mao holding pints of it whilst plotting against their capitalist enemies. As everybody else but a PR executive knew, this became very unpopular as most drinkers did not welcome a Marxist revolution at the time. Further slumps in sales followed this and Courage the big rival brewer produced a beautifully timed set of ads declaiming: 'The Reds are coming---Take Courage'.

CAMRA also joined in the criti-

cism and a dispirited Watney's took Red Barrel off the market in 1972. (Although the Party Seven lingered on and featured in a recent episode of the excellent *Life On Mars* -Ed).

Older drinkers still have their own Red Barrel dispensers, posters, and ashtrays and there are many websites devoted to Red Barrel memorabilia. Late one Winter night we suggested to our landlord that he create a room dedicated to celebrating the defeat of the arch enemy of real-ale perhaps calling it The Red Barrel Room. He was a little nervous about this idea especially when we further suggested that it would attract all sorts of Watney's drinkers from the past clutching their treasured Red Barrel artifacts. The photograph shows a local selection of these on the bar - the cigarette harks back to another aspect of that era.

Any comments on this feature or Red Barrel photos would be welcomed by the editor as long as it doesn't start a clamour for the return of the 70's fizzy-pop, let us just- 'Remember The Red'!

Les Baynton BGBW

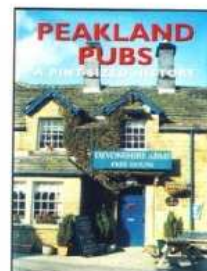
## PEAK BOOK COMPETITION WINNERS

In DD 107 we set a question to win four copies of *Peakland Pubs* by Andrew McCloy. The answer is that the National Inventory pub, the Three Stags Head is at Wardlow Mires.

There was a tremendous response to the competition, thanks to all those who entered, they came flooding in from far and wide.

The winners are: **Ian Cosford**, High Storrs Road, Sheffield, M.J. **Bell**, Outram Street, Ripley, **Colin Bartholemew** of Roston, who picked up his *Drinker* in the Smiths Tavern, Ashbourne and **Michael Uren**, Violet Street, Derby.

Many thanks again to Eleanor Dann at Halsgrove Publishing for donating the competition prizes.



## Derby Drinker

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## CIDER WITH RALF-EE

Weston's Old Rosie is a popular best seller at the Green Man in Willington. In addition the cider and perry at Derby CAMRA Winter-Fest were an almost complete sell-out, and were well represented at the subsequent Burton event, proving there is still a demand for these drinks in our area.



# Focus on a city centre real ale pub on the up: the Wardwick Tavern, Derby

Derby has been crying out for a cask ale pub in the middle of the city centre drinking circuit. Now, in the shape of the Wardwick Tavern such a pub is emerging.

Licensee Gary McCartney celebrates a year at the Wardwick on St Valentines' Day and he has turned things around in many ways. Since September he has offered upwards of 80 different cask ales in a pub that sold 70% lager when he arrived. That figure has seen a complete reversal with almost three quarters wet sales now real ale.

Gary, a Mancunian who likes his bitters, has served his cask ale apprenticeship. He worked under the formidable Ian Rigg at the multiple award-winning Taps in

Lytham St Annes (runner-up in the National CAMRA Pub of the Year in 2004) and also ran the Ship & Royal in the Lancashire town.

The Wardwick was a Spirit pub when Gary took the helm but has since become Punch. He says: 'The beer drinkers in here were a staunch Pedigree crowd when I first came but I got rid of it. People moaned at first but I said "try this" and they got into different bitters. Nobody asks for it now.'

Some of the beers featured recently at the Wardwick include Butcombe IPA, Mordie Geordie Pride, Titanic Full Steam Ahead, Oakham Bishops farewell, Cains Raisin Ale, and brews from Cotleigh, Okells, Skinners, Elgo-ods, Hop Back and Orkney breweries along with many more using Beer Seller. Gary offered a whole bunch of Christmas beers: 'I took 25 nines, all flew out especially Fullers Jack Frost and

Hook Norton Twelve Days.'

Gary also got rid of the pub doormen which have hovered outside the place for about as long as I can remember. 'I do that kind of thing myself should the need arrive' said Gary in a throwback to days gone by when you knew who the landlord was in all pubs. There is some cheap beer in the form of Tetley bitter at £1.69 a pint and the guests (at least four at any time) come in from £2.10 to £2.25. The pub is a supporter of cask mild with one available on a fairly frequent basis.

Mine host is also something of a culinary expert and has introduced good value lunch snacks to go with the main menu. Home made food with soups a speciality and nibbles, such as spicy chicken wings, free on the bar at early doors.

Gary hopes to make greater use of the beer garden at the Cask Marque credited pub and plans a summer beer festival. The top section of the Wardwick is now a no smoking area.

The aim is to make the pub a 'local in the town centre' and the building has always had a lot going for it. Indeed it is difficult to imagine, with its wooden settles and stone fireplace that it



became a pub as relatively recently as 1969, a tasteful conversion from the offices of Ind Coope and before that Alton's breweries.

To conclude, here is a pub, serving some pretty good cask ale, that is on the way up, with a characterful licensee that shows keenness and a total commitment to cask beer. The pub is deserving of support from the city's discerning ale drinker. Put it on your itinerary as you crawl on a night around the town, you won't be disappointed.



Licensee Gary McCartney and barmaid Donna Lauder at the bar in the Wardwick Tavern.

## The Steampacket



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## St Georges Day Beer Festival at Swanwick pub

The Steampacket on Derby Road, Swanwick is staging a beer festival to celebrate St George's Day. The St Georges Beer Festival runs from Thursday April 20th to Sunday 23rd and will feature 20 real ales and four traditional ciders.


Entertainment is provided on the first three evenings with on the Thursday the Ripley Morris Men, will be singing songs of old England. Friday sees Top Gear, a classic rock duo and on Saturday Meatloaf tribute Matt Shaw, as seen on *Stars In Their Eyes*.

Derby CAMRA Pub of the Year  
2003

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