

Potfest all set for late March - one-off event featuring 162 new beers

A unique event hits Derby in March. The Flowerpot is celebrating the 5,000th beer served in the pub in the thirteen-and-a-half years since reopening by holding a massive beer festival showcasing 162 NEW beers to mark each month that the freehouse has been trading.



The 'POTFEST' festival has been nine months in the planning as John Evans and Lol Stevenson told Derby Drinker. "We always said we'd never have a festival as there's virtually one here every day", said John. But now they are doing a one-off and "We wanted to do a proper job" added Lol. All the beers will be brand new, never seen before and sourced from

brewers countrywide and there will be 'no blends and no renames'.

The function room is to be converted into a cellar "at huge cost, with cooling installed to keep temperature at 13 degrees. The cellar bar will be utilised, stillage in the function room/cellar and a marquee in the beer garden.

The beers will mainly be priced at £1 half and there is an entry charge of £4 including festival glass, tickets on sale from 15th February only in person at the pub. Opening times are noon to midnight from **Wednesday 28th** (invitation only) to **Saturday 31st March**, with a sup-up Sunday. Bands will play each night, an

Oompah band and pig roast on Saturday

and there is no re-entry after 9pm.

The ticket policy is to try to ensure regulars and some of the Pot's travelling drinkers can gain entry. Lol says the overall aim is to "break even, and give a bit back". John adds "We want it to be a big event for Derby as well as the Flowerpot".

It promises to be some event, nicely pitched between the two Derby CAMRA festivals and John insists it will not be repeated so you need to get those tickets quickly. The Pot is renown far from these parts as one of the nations top havens for cask beer and there is sure to be a great buzz around King Street in late March.

Derby is lucky to have two such spirited real ale entrepreneurs with vision and ambition to take on such a huge event. We are sure it will be a



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resounding success.

On a different note the Flowerpot has a planning application in to install a brewery at the rear of the pub. As we go to print Lol confirmed to DD that permission had been granted and work would commence in April.

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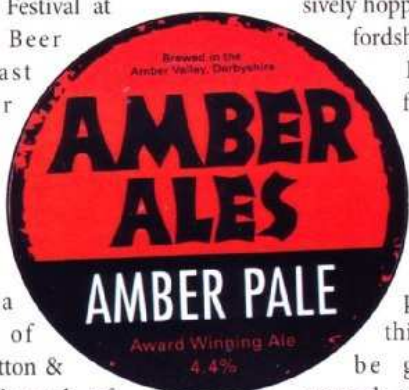
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Award for Amber Ales at Tamworth festival



Hammersmith brewer Pete Hounsell is celebrating an award for his fledgling beers.

Amber Ales Amber Pale won Beer of the Festival at Tamworth Beer Festival last September and Pete (left) is pictured receiving his certificate from a member of Lichfield, Sutton & Tamworth branch of CAMRA at the Nags Head in Ripley where the beers are regularly



featured by licensee Nigel Eadie. Amber Pale is a 4.4% brew made with Maris Otter pale malt with a touch of crystal. It is exclusively hopped with Herefordshire Goldings.

Derby Winterfest featured Amber Ales Porter (4%) another beer which proved very popular as things seem to be going from strength to strength for Pete at his plant in the industrial hamlet near Ripley.

ABC survey on Friday February 16th - join a crawl

It's here again the Annual Beer Census for Derby. Various CAMRA members will lead a series of pub crawls across the city to determine how many different cask beers are on sale on one night. Always a great night

culminating at the Flowerpot for the collating of information and the final count of ales Anyone can come along. For details contact Gareth Stead on 07876545945 or Pip Southall 07970081906.

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Exeter Send-off for popular barmaid

A crowd of drinkers gathered at the city centre Exeter Arms in December when barmaid Linda Leslie worked her last regular shift before leaving to have a baby girl, born in January. Our picture shows her last night of service as landlady Ann Wild says a few words in a packed pub.

Known universally as Lindy, she is a good friend of the editor since the punk days and to Derby CAMRA in general, always encouraging the promotion of real ale.

Lindy has made numerous contributions to the *Derby Drinker*, accompanying your editor to interview several licensees and not being afraid to ask the questions he may not have! A cellar tour is also an essential ingre-

dient of a fact-finding pub visit with Lindy!

Always an effervescent and powerful figure behind the bar, she is popular with most customers and has on many occasions run the Exeter during holiday periods for Ann and Peter.

We won't have seen the last of Lindy, however as she will do the odd one-off shifts at the Ex when she has some time!



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Summer Festival Entertainment taking shape

The 30 years anniversary Derby Beer Festival 11-15 July 2007 has a 1970s theme for its entertainment. Terry Morton is pleased to announce advance notice of some of the acts booked. Wednesday sees Wholesome Fish (Folk, funk & Cajun), Thursdays band are E.L.O Experience, Friday has Shameless Quo and Saturday Kings of Queen and the Jethro Tull tribute Cold Flame.



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One year at the Alexandra celebration events

To commemorate one year at the Tynemill pub, Jonathan Hales of the Alexandra Hotel on Siddals Road is staging a Meet The Brewer night on Thursday 22nd February, when Batemans of Wainfleet will be in the house.

Some brewery merchandise will be on offer and a tasting session with some free samples available of the long-established independent Lincolnshire brew-

ery beers. The evening fayre kicks off at around 7.30.

Following on, on the Friday and Saturday 23 and 24th February a musical duo, No Fixed Abode, will play at the pub early evenings. All are welcome and there will be some complimentary food. Jonathan keeps excellent cask beer so why not pop down to one or both of the evenings entertainment and support Derby's only Tynemill outlet.

Poetry in a Glass



We've all tasted the characteristic Welsh Beer-Brains SA, now there is a rival brew at The Babington Arms - Baynton's SA. The Branch Poet has got his own beer, an amber/red ale with a hint of malt and abv 5.2%, which has a poem on the pumpclip.

The beer was brewed by Jim Hallows of the Falstaff pub and brewery, to celebrate the end of a series of beers dedicated to poets and writers who also tended to

like a drink. Beers associated with Byron, Wilde, Poe and Kerouac had all passed through The Babington, but Jim wanted to finish the series with a live poet, hence Baynton's SA (Still Alive).

So go and try the tasty beer and get the 'old boy' one if you meet him in the bar to keep him ticking over in his twilight years! Jim and Les are tasting the SA in the photograph from the other side of the bar.

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Waving not Drowning

Consider! Dear Toper, a call of nature; something that we all on occasion feel the need to respond to - especially whilst out imbibing - and I hope the ladies will forgive me, if I write from a male perspective (for I know none other) when I reflect that, unfortunately not all pub toilets are user friendly!

Indeed, some present a health hazard reminiscent of a London gutter prior to the 'Great Fire'. All too often one finds oneself standing, before a trough or runnel, brimming over with foul smelling, lager coloured liquid, atop of which float the discarded putrefying cigarette ends and nasal excretions of some long forgotten previous generation of toppers.

Eventually, when one has carefully completed the task in hand (hopefully without having to paddle) a conundrum presents itself to the hygiene conscious toper, the answer to which is privy only to the designers of public conveniences - why, if there is provision for the relief of four toppers at the runnel, and for another two in the cubicles, are there only two wash basins? And why, if there are two wash basins, is there only one hand drier, that seems to switch itself on and off at random?

A place to ponder upon this imponderable, might be the cubicle if one is desperate enough to need the use of it. Unfortunately Dear Toper, all too often, what might have been an opportunity for a quiet period of relief and contemplation, becomes a frantic, nightmare balancing act, upon an unsecured, flimsy plastic, cigarette burnt, toilet seat, with one foot jammed against the lockless door in an effort to keep out unwanted company, and the other wallowing in a stagnant pool of something akin to the contents of the overflowing runnel.

Whilst one is incarcerated in this fetid, dimly lit dungeon of desperation, cursing the empty toilet paper dispenser, one can view the lurid symbols and strange erotic poetry, violently gouged into the back of the

door by some previous occupant of the stinking cell, no doubt driven to the very edge of sanity by the relentless drip, drip, drip of the leaking cistern.

If one is lucky the cubicle might be blessed with a window that opens (pub toilet windows generally fit into

two categories, those that never shut, and those that never open) to allow a little fresh air into the rancid den, and if one is very lucky, there might even be (in very rare cases admittedly) a coat hook on the back of the door! - If door there be, for alas Dear

Toper, all too often the squalid little culture dish is bereft of door, seat, paper and on occasions cistern; the latter of course being so essential for the removal of unwanted items, and so its absence is not to be sniffed at!

Consider all of the above Dear Toper at your own convenience, for the alternative could well be that foul smelling swamp whose signage invites 'Gentlemen' only to accommodate them like animals should they enter!

There are pubs in Derby I would stress, that do provide and maintain a reasonable standard of toilet cleanliness and user comfort, the Exeter Arms and Station Inn amongst them; and so the question begs an answer, if they can do it, why can't others? Consider that, Dear Toper! Now wash your hands please!

D.T.



The Furnace Inn Duke Street, Derby



**Kimberley Mild, Bitter,
Olde Trip, Seasonal guests**

Derby Drinker Publication Schedule 2007

Advanced notice for contributions and advertisers. These are the proposed dates for the publication of *Derby Drinker* up to the middle of 2007. Copy deadlines will be strictly adhered to. 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 115	April 2007	25 March 2007
DD 116	June 2007	18 May 2007
DD 117	August 2007	25 July 2007
DD 118	October 2007	25 September 2007
DD 119	December 2007	20 November 2007

Cider with Suzie

Winter, it must be admitted, is not the best time of the year for cider drinkers. Because cider is made in the autumn, we find that the last year but one (2005) vintage is pretty well all sold out, while last year's batch (2006), although being on sale from many cider makers has yet to reach its best. So we will move on to spring/summer, when the cider reaches its peak, and you may be thinking of a trip to the West Country.

The Somerset Levels roughly comprise a triangle with corners at Weston-Super Mare, Glastonbury and Taunton. Some of the best cider in the country, as well as some of the cheapest is made here. If you are travelling to or through this area, it is well worth searching out a cider maker for your supplies. They will provide containers, but it is cheaper if you take your own, and in this area cider bought at the farm can cost as little as 70p per pint! Another advantage is the option to blend cider; cider farms will mix sweet and dry to achieve a balance to suit your palate.

First stop is Ben Crossman, just one mile from Junction 21 of the M5, along the A370 towards Hewish. This is a traditional Somerset cider, made largely from his own apples. The standard cider weighs in at 6%, but look out for the Home Orchard Special at 7.5%. Just a little further south, off Junction 22 on the B3141 at Watchfield is Rich's cider farm, home of the well known Legbender cider. This is a larger outfit with a farm shop where a wide range of local pro-

duce and cider accessories can be bought.

The other two cider makers I'll mention are harder to find, but well worth the effort. Roger

Wilkins makes cider

at Lands End Farm, Mudgley.

From Junction 22 head along the B3139 to Wedmore and look for signs there. The setting is idyllic, and you will

probably be invited to

help yourself from the two huge cider barrels, one sweet and one dry on sale. While you are there spend some time in the Cathedral, a drinking den where the world can be put to rights over a glass or two of cider! Don't forget to purchase a wedge of Roger's superb unpasturized Cheddar cheese before you leave.

Last but not least is Hecks, off the B3151 at Street, two miles south of Glastonbury. Here you will find another well stocked farm shop and a wider range of ciders than elsewhere. Hecks specialize in single apple variety ciders, and their Kingston Black was last year's National Champion, judged at the Reading Beer and Cider Festival. The also make single pear variety perries, Green Horse and Hendre Huffcap being notable examples.

So when you are planning your holidays, include one or two cider farms in your itinerary. Or course there are much easier to locate if you have a copy of CAMRA's *Good Cider Guide* (ISBN 1-85249-195-7). If you can't wait until then, why not drop in to the Flowerpot in Derby where they will generally have a Somerset cider on handpump.



Tollgate Opens Up



Burton and Derby CAMRA Branches came together recently for a most enjoyable social occasion on an evenings visit to Tollgate Brewery in Woodville where the hospitality extended to us was second to none.

At one time the South Derbyshire village of Woodville, on the border with Leicestershire, was home to several thriving breweries, none of which survive today. Now submerged in the suburban sprawl of Swadlincote, Woodville has revived its brewing tradition under the new name of Tollgate, which is already making itself known on the local drinking scene.

The name of 'Tollgate' has more

historical authenticity about it than what Woodville calls itself, since it commemorates the real tollgate, or turnpike, that stood for many years on the well travelled coaching road between Ashby-de-la-Zouch and London, on the spot now covered by the Clock Garage Roundabout.

'Woodville' also commemorates that old tollgate, since the new village that sprang up around it when it became a stopping-place was originally called 'Wooden Box' after the hut set up there for the collector of tolls, much like a sentry-box at a barracks gate, except that, unlike the toll-collector, sentries were not allowed to sit down.

The box itself had an interesting origin, since it was made from an old port wine butt from nearby Drakelow Hall, and so would have

had a much sweeter smell about it than the sentry boxes at Normanton Barracks. What could be more straightforward, then, than 'Woodenbox'? As the village expanded, however, that plain but honest name began to sound a little bit infra dig to the newly prosperous villagers, so they changed it to the fake-French 'Woodville', which sounded a bit

more well-to-do. Rather irrelevant nowadays, since it never was well-to-do and 'Swad' has swamped it anyway.

The new Brewery was set up in 2005 by David & Sandra Lloyd (pictured above with Social Secretary, Dickie Mint) on the site of the old Brunt & Bucknell Brewery, close to where the original tollgate stood. Like all new micros, they are not finding it easy to gain firm foot-holds in the fiercely competitive free trade; but judging by the beers sampled on the evenings visit, it will not be long before they make their presence felt on the local beer scene. The beers sampled were: Autumn Cascade 4.4% ABV, TGL Light 4.5% ABV, Red Star IPA (the old brewery symbol) 4.5% ABV, Woodville Wonder 4.9% ABV and WWW.Dot (Woodville Winter Warmer) 5.4% ABV. Which were all washed down with a fantastic accompanying spread of food that was enough to satisfy even the heartiest traveller's appetite.

Another great trip, and if you want to be a part of the next one look for details in *Derby Drinker*. All are most welcome.

Reg Newcombe

Silk Mill revival interrupted?

On Boxing Day 2006 the Old Silk Mill on Full Street closed its doors. Licensee Rob Lynch, who with partner Jackie had made great strides in putting the pub back on the cask ale circuit after some serious decline, told *Derby Drinker* that financial reasons were behind his sudden departure and thanked his regulars for their support.

The Mill had proved a regular city centre outlet for Derby Brewing Company beers, with Triple Hop and one other permanently on sale.

The pub reopened on Tuesday 16th January. New hosts are Philip and Michelle Roe from Cannock. They are going to try to turn the pub back to a bikers pub with a limited food menu and real ale will continue.

Late news as we go to press is that Triple Hop may soon be reinstalled at the Mill to hopefully bring Derby Brewery beers back to the city centre.

PUB NEWS

Gary Dawe has taken from the successful Steve Marshall at the **Steampacket**, Swanwick. Gary seems to be happy to retain the beer and real cider range which is good news. Steve appears to have retired but is open to offers to do some relief management. The Prince of Wales, Ripley has been closed whilst the **Jolly Colliers** at Waingroves reopened. The **Angel** in Ripley opened some time last year and somewhat bizarrely incorporates the barcounter from the set of the old ATV soap *Crossroads!* Apparently the crossroads bar was called the Angel. Fullers London Pride has been sampled here. The **Dog & Duck** at Shardlow is now non-smoking. In the West End of Derby the **Horse & Groom** has been boarded up of late. The **Smithfield** on Meadow Road, Derby is now serving all beers in oversize glasses.

Bottled ales at thriving Ilkeston off-licence

On Station Road, Ilkeston Sue's Off licence stocks up to 30 different real ales in bottles, with the scope to increase to 50. All beers are on sale for £1.25 each, very competitive compared with supermarkets. The offy is 100 yards from the Good Beer Guide-listed Ilford pub and is well worth your support if you have to drink at home.

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Beer by Tram – A June Jaunt to Nottingham

A couple of years ago a very informative booklet was produced by Nottingham Express Transit in association with CAMRA, listing pubs of interest to real ale drinkers along the route of the Nottingham tram system. This can also be found on line at <http://www.thetram.net/attractions/beerbytram/>



I've always fancied doing the *Beer by Tram* trip so I got in touch with some friends and arranged a day out in June last year. The friends in question were part of a motley assortment of dubious characters known as the Western And Northern Knowledgeable Engineering and Railway Society - I'll let you work out the acronym for yourself!

Who they? What do? And Why? Well the W&N originated at the Walkers Warrington Brewery in the mid-1980s - a group of like minded colleagues had a day off together and blew the cobwebs off with a midweek day as far away from the brewery as was possible, but with some common interest - which included trying a drop of the amber liquid. This set the pattern for the Wednesday day out; ideally breaking up the toil of the week. The society grew as it extended southwards and added members who worked at Allied Breweries' Shobnall Computer Centre in Burton Upon Trent.

All the day trips have taken place on Wednesdays ever since the first one back in 1985, and the *Beer by Tram* day out on the 7th June 2006 was officially trip number 101!

On a hot, sunny, summer day we met up at Nottingham railway station, had a coffee for breakfast and ambled down to the tram terminus for the first move of the day, the long(ish) trek to Hucknall. All-day rover tickets on the trams are a bargain at only £2.20. (Price may have altered -Ed)

There are 25 pubs in the *Beer by Tram* guide, doing all of them in one day is clearly not an option! I cherry picked ten of what I thought were the best and would give a good spread of pubs, with examples of PubCo chain pubs, traditional tied houses, free houses and micro brewery taps. As it turned out we only managed six, so a return trip is called for!

Our first call was at the **Pilgrim Oak**, High Street, Hucknall. This is a Wetherspoons pub, fairly typical of its type. An early lunch here set us up for the rest of the day; beers on offer were Burton Bridge XL, Deuchars IPA, and Marstons Burton Bitter. All were sampled and were - well, nothing special, but perfectly adequate. The food was good, and value for money.

We returned to the tram/rail station and started the trip southward. Our next stop was Bulwell Forest, the listed pub here being the **Newstead Abbey**, a down-to-earth local boozer. Only Tetley bitter was available (the Speckled Hen was not on), but this was in good condition and no hardship for a bunch of ex- Allied Breweries men to drink, some of us having spent time working at the Tetley Brewery in Leeds.

Next down the line was, for me at least, the highlight. The **Fox and Crown** at Basford is the Alcazar Brewery tap, and I thought this was a tremendous pub. The six ales on offer were all

from the Alcazar brewery, we tried the Windjammer, New Dawn, and Alcazar Ale, all were superb. Also available were Vixens Vice, Brush Bitter and the intriguingly named Dr Wu's Malt Elixir. The small beer garden was a great suntrap (mind the steps!) and I could have spent all afternoon there - indeed the beer was so good that we stopped for more (our plan was to have a maximum of one pint in each pub).

Drifting further south, after a diversion to look at some old brewery buildings, appropriately now the home of a brewing supplies company, and asking directions to the pub from - of all people - a group of Jehovah's Witnesses! - we walked to the **Horse and Groom** on Radford Road, nearest tram stop being Wilkin-



son Street. This is a great free house, once the Brewery Tap for the late lamented Shipstones Brewery. A good selection of ales were available -

Deuchars IPA, Belvoir Star Mild, Bradfield Farmers Blonde, Milestone Black Pearl, Crouch Best, Bombardier, Oldershaw Old Boy and Landlord. Breaking our one-pint rule again, several pints of the Star Mild and Farmers Blonde were sampled, both were excellent.

By this time it was clear that there was no way we were going to visit all 10 pubs on the itinerary, so we decided on a final two to finish up the day

The **Lion Inn** is a short walk from Shipstone Street tram stop, and is a splendid Batemans ale house, a large corner pub standing opposite the old Shipstones Star Brewery (both pictured). Nine ales were available - Bass, Batemans XXXB, Archers Germany Calling, Castle Rock Black

Gold, Roaring Meg, Notts Extra Pale Ale, Slaters Shining Knight and Batemans England Expects. Apparently a major association football tournament was in progress at the time, hence a couple of "themed" beers. The XXXB and Archers were in good form but they were outshone by the Roaring Meg which was just superb. A bonus was the selection of good music playing, with lots of cool rock, punk and indie tunes.

Our final destination was at the end of the line, the **Vat and Fiddle** on Station Street. This pub is probably familiar to most of you, being so close to Nottingham Railway Station and its trains back to Derby! I generally like Tynemill pubs and this is one of the best. Beers available were Nottingham Brewery's Elsie Mo, Notts Gold, Harvest Pale and Hemlock Bitter, with guest appearances of Broughton Old Jock, Rugby Victorious, Burton Bridge Moorish Mild, Gales HSB and Everards Svengal Tiger. I'm not entirely sure which ones we tried, we were approaching the beer event horizon by this stage (about 7:30 pm) so no notes were made (hic!)

Overall this was a splendid day out, the trams were punctual and excellent value for money, some superb pubs were visited with some excellent beers to be had. Perhaps another trip will be arranged to visit some of the ones we missed, or maybe just while away another summer's afternoon in the courtyard garden of the Fox & Crown!

Steve Hill

Beer King Envoy ventures forth to Germany

Les Baynton, Derby's own beer King, has been invited to open the Osnabruck Festival week on May 11th, alongside King Ferdi who opened last July's Derby CAMRA Beer Festival. Osnabruck city council are funding his stay there, just as Derby CAMRA did for King Ferdi.

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Eight Real Ales at all
times
Beer Garden
Ashbourne Road
Derby
01332 349806

Pub Beer Festivals Holly Bush Spring Festival

The Holly Bush at Makeney will stage its usual Spring Beer Festival in the last week of March. Thursday 29th March to Saturday 31st. April 1st sees a Sunday lunchtime drinking up what beers remain. Andy Caulton says there will be around 20 real ales, some ciders and entertainment.

Rowing Club Festival

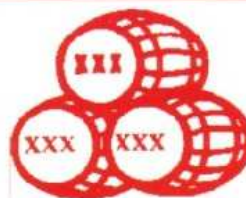
This now-annual event takes place from Friday 6th to Sunday 8th April at the Derby Rowing Club on Darley Grove. The festivities coincide with the 153rd Oxford-Cambridge Boat race which will take place on Saturday 7 April at 4.30pm.

Cry God, Harry and St George at Harrington Beer Festival

The Harrington Arms, Thulston is staging a beer festival to coincide with the weekend immediately preceding St George's Day. Friday 20th and Saturday 21st sees around 12-14 cask ales as landlord Richard (100% Blade) Scarff aims to reprise the success of last September's inaugural beer festival at the pub.

Microbrewery Corner

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



ASHOVER

Roy Shorrock and Kim Beresford of the new Ashover Brewery produced a test brew - no name yet except gyle 1 - which was available to sample on the evening of Monday 22nd January at the Old Poets Corner. Our picture show the two brewers preparing the yeast for pitching.

JOHN THOMPSON

To mark the 80th birthday of John Thompson in January, JT80 was brewed at the Ingleby brewery. Happy birthday J.T from the *Derby Drinker!*



BURTON BRIDGE

Burton Bridge Brewery beers were a huge success at the West Midlands

CAMRA Beer of the Year

awards held at the Barton Arms in Birmingham on 30th December 2006. Four of the brewery's beers were placed in the medals: Old

Expensive: 1st place in the Strong Ales category, Top Dog Stout: 2nd place in the Porters & Stouts, Stairway to Heaven: 2nd place in the Premium bitters and Thomas Sykes Ale: 2nd place in the Winter Ales category.



BLACK HOLE

Have finally got into orbit, launching their first beers at the Burton Winter Festival in January. BHB and Red Dwarf quickly sold out, but the former was available at the Brunswick the following week.

THORNBRIDGE HALL

Thornbridge despatched 30 casks to Denmark in late October, they have been well received by the Danes who are preparing to re-order. Kipling Ale, brewed for the first time in July, made an immediate impact by winning the best strong bitter at the Sheffield Beer Festival (September 2006). Jaipur won Gold Medal at the Midlands SIBA bottled beer competition and goes on to the national final in February.

A winter ale, the 5.2% Hark, a spiced fruit beer using Rye malts has been available during January.

DERBY

Derby beers are now on draught at Kedleston Golf Club and the bottles are available at several city restaurants such as Zest, Le Bistro Pierre and San Marco.

LEATHERBRITCHES

Subject to planning application the brewery will relocate to the Green Man, Ashbourne in March. The plan is that there will be a brewery and a brewery shop tied up with Beer Direct.

Letter to the editor

Making more of our (festival) beer quality

It is a common assumption that beer quality at CAMRA festivals is always good. Which is often wrong because such events, despite earnest endeavours, labour with the problems of insufficient time to bring out the full flavour and inadequate cellaring conditions. So the product, by comparison with its public house counterpart, suffers. And some festivals just get quick, readily droppable beers in a day or two before the event starts and cool them with wet towels or similar.

At Derby, as with most CAMRA festivals, we pride ourselves that we serve good, sometimes great beer, in spite of the above. Derby Summer festival is one of the very few who give the beers enough time to develop before serving and the right conditions in which to do so.

Despite the expense involved we hire the Assembly Rooms for at least four days (with zero takings)

before the beer is served, on top of which we spend over £2000 (in one week) just to keep the beer at the correct temperature. So our stillaging time and cellar conditions are rather like most decent pubs; except that they don't have to close four days a week!

If CAMRA is truly about converting the public to Real Ale, then its festivals, at the very least, should be offering beer at a quality that can be found in the best local pubs. This has been a guiding festival concept since our earliest days. We really want to get the undecided public to experience beer as it should be.

And the *Cask Marque* awards at the last three consecutive festivals suggest we might be doing it right. Or are we wasting the volunteers time (and campaigning funds) involved? I'd welcome member's views about promoting the quality of our festival beers, hopefully the editor will publish the best responses.

John Arguile

VINTAGE DRINKING

Steve Wellington of The White Shield Brewery holds a bottle of 1869 Ratcliffe Ale abv 11-13%, probably the oldest drinkable bottled beer in the world.

Beer explorer and brewer Steve, unearthed a cache of 250 rare vintage beers in 2006 at the Maltings in Burton. Ratcliffe Ale was the star but there were other celebrated brews such as, 1902 King's Ale 10.5-11.5 abv, the 1929 Prince's Ale 10.5-11.5 abv, and the 1977 Jubilee Strong 9-10.5 abv amongst the collection.

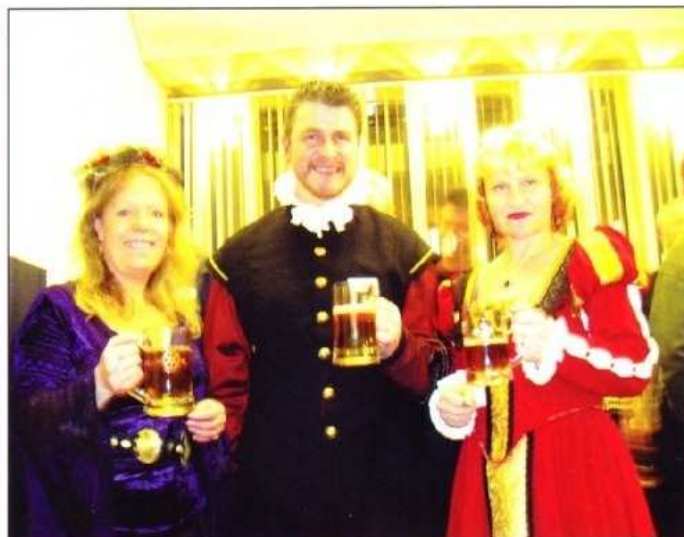
He brought a selection of the



beers along to The Beer Writers' Awards Dinner in December for a tasting. We were all amazed by the complexity and ripeness of these wonderful beers and felt privileged to be sampling them. It's only once in a blue moon you get to drink a beer that's 137 years old! They were still good to drink for a number of reasons, they were bottle conditioned, corked, and all had a high gravity, which meant that they matured like expensive wines.

There are no plans to sell any of the bottles but Steve is recorking them to go on display at the Coors Visitors' Centre. He describes the collection as 'the most exciting discovery ever made in British brewing. Thank you for the tasting Steve, it was a little bit of heaven!'

Les Baynton-BGBW



Winter Wonder Success

The 6th Derby CAMRA Winter Beer Festival proved to be a massive hit with the beer and music loving public up and down the Country as almost 3000 punters turned out over the three day event to enjoy a top notch line-up of beer and bands.

The Festival that they said would never work as it was too close to Christmas and New Year has again bucked all predictions with its amazing success and has firmly established itself in its new 'Twelfth Night' slot.

Now Britain's first big CAMRA Beer Festival of the year, it saw thirsty drinkers sup some 10,368 pints of Real Ale, Cider and Perry and almost all stocks of Continental Bottled beers as well. By close of play on Saturday night only about a dozen beers remained on with not much left in each cask either. Eager visitors also snapped up all supplies of the splendid souvenir glasses and T-Shirts.

And as usual the 'Festival that Rocks' certainly delivered with top Oasis and Red Hot Chili Peppers tribute bands proving major draws on Friday and Saturday nights with huge queues forming each night from 7.30pm and many disappointed people unable to get in because of the Venue's fire limit. Both bands performed memorable sets as did the warm up act on each night, Verbal Warning whose Punk Rock numbers went down well with Festival goers. And Thursday's opening night act, Tree Beard proved a great taster for the rest of the Festival as well.

The 'Twelfth Night' theme also saw volunteer staff entering into the spirit of the occasion by dressing up in Shakespearean costumes on opening night (see picture), which caused a few raised eyebrows and smiles amongst bemused customers but was pleasantly well received.

All in all then a most enjoyable Winter-Fest and Festival Chairman, Lynn Brown was more than pleased with the event, "After last year's success we were keen to keep it at this time of year and we are so pleased it turned out really well again. It seems to have taken off in the hearts & minds of the visiting public who just want to have a good time after that first week back at work blues."

Festival Vice Chairman, Gareth Stead who also organised the Entertainment continued, "We probably had our best ever line-up of beer and bands this year and it certainly attracted the punters in. The atmosphere was great, the feel good factor was there and everyone seemed to enjoy a truly wonderful occasion."

So, roll on next year (3rd-5th January 2008) for what should be another unique event but before then though we have the little matter of the 30th Derby CAMRA Summer Beer Festival to enjoy from 11th -15th July 2007. See you all there.

Our picture shows Gareth and Lynn in costume at the reception, accompanied, left by Les Williams.

Derbyshire Pub of the Year
2006

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Smalley**



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Okeover Arms

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Ashbourne



Excellent food using the very best
local Peak District produce
Range of cask-conditioned beers
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Two Dozen new members

A total of 24 new members joined
CAMRA at the recent Derby Twelfth
Night Festival.

The Steampacket



Derby Road, Swanwick

Up to six real ales & two
trad ciders.

50 yards from Swanwick
Red Arrow bus stop

Open all day every day

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NEW VENUE FOR BEER FESTIVAL

Make a note in your diary of Friday,
18th and Saturday, 19th May for the
first CAMRA beer festival in Ilkeston,
at the Regency Rooms of the Co-op's
landmark Art Deco building on
Wharncliffe Road. The King Edward
IV Suite will provide a splendid back-
drop to proceedings, which feature 40

improvement with Kevin Doughty hav-
ing acquired the freehold to the Sir John
Warren in Loscoe. Kevin previously ran
the Good Beer Guide listed Auld South
Yorkshire at Keadby, near Scunthorpe,
and is keen to develop his traditional
beer sales at the Warren, where the
emphasis has always been on dining. A
recent meeting of the Heanor based



real ales, cider, Perry, fruit wines and
entertainment on the Saturday. The
Suite is notable for its fine, moulded
plasterwork detailing on the ceiling and
walls.

Festival organizer, John Parkes, said
of the relocation "I'd like to express
my thanks to the Friesland leisure
centre staff, for their co-operation in
staging successful beer festivals at
Sandiacre. However, the Erewash
branch felt that, in order to attract
passing custom, a high street presence
was required. To that end, we're confi-
dent that the new town centre venue
(pictured), with bus stops immedi-
ately outside, will attract CAMRA
members, who gain free admission,
local folk and those from further
afield."

The festival which is open all day,
both days, will see the Black Pig Mor-
ris Men performing on Saturday after-
noon, followed by festival favourites
Kick "n" Rush on Saturday evening.
Hot and cold food and soft drinks are
available to those seeking non-alco-
holic sustenance before 9pm

HEANOR & LOSCOE

The northern sector of the Erewash
branch area shows signs of distinct

Derby County Supporters club, who
were celebrating the Rams' revival, saw
them drink Kevin dry of his two real
ales, which have seen Hartington-
brewed Whim ales feature prominently.

A visit to the Red Lion, Heanor at the
beginning of the New Year, yielded a
pleasant surprise when the usual
Wetherspoon suspects i.e. Abbot, Pedi-
gree and Directors were conspicuous by
their absence and, instead, four ales
from the Springhead brewery were on
tap. Shades of the Babington, perhaps?
Indeed, we've had several reports of
good beer quality at this former Home
Ales house. Just up the road from the
Lion, opposite the Parish church, is the
Conservative club, which is well worth a
visit. Don't be deterred by the "Beers
from Bass" neon sign, because inside one
of the town's oldest buildings you'll be
assured of an impeccable pint from the
Leadmill portfolio.

A REACQUAINTANCE WITH AN OLD FRIEND

April's branch meeting will be held at
the Tiger, Tamworth Road, Long Eaton;
a Marston's pub that featured in the first
Good Beer Guide back in 1974. The
inaugural beer guide was a far cry from
today's hefty tome of 880 pages in

Derby Drinker

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ment. Please contact the editor.

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issue:** Jok Arguile, Les Baynton, Rob Dav-
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Morton, Reg Newcombe, Chris & Sue
Rogers, Gareth Stead, Julian Tubbs and
Nick Wheat.

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expressed in *Derby Drinker* are not
necessarily those of the editor, nor of
the Campaign for Real Ale Ltd.

colour. It was a fraction of the size at 96
pages slim, in monochrome, and
attained a certain infamy with the initial
print run carrying the sage advice
regarding Watney's beers: "avoid like the
plague"! Subsequent copies were toned
down with "avoid at all costs", no doubt
with litigation in mind.

OBITUARY

I regret to report the death, following a
long illness, of John Elms (62), the pro-
prietor of the Spanish Bar in Ilkeston.
John had established the Spanish Bar as
one of the area's best real ale pubs and
will be sadly missed by his family and
his many friends.

Paul Gibson

EVENTS

815pm, Wednesday 7th February. AGM
and Good Beer Guide selection, Spanish
Bar, South Street, Ilkeston.

12 noon, Saturday 17th February. Com-
munity Pubs Week crawl of Breaston
and Draycott starting at the Travellers
Rest, Derby Road, Draycott.

8pm, Monday 19th February. Beer festi-
val meeting, Hole in the Wall, Long
Eaton.

830pm, Wednesday 7th March branch
meeting, Inn the Middle, Station Road,
Langley Mill. 830pm, Wednesday 4th
April branch meeting, Tiger, Tamworth
Road, Long Eaton. **Contact Maria
Gibson 01773 533637.**

Prince Charles supping in Ashover



His Royal Highness was, as predicted in *DD113*, in Derbyshire on 8th December, albeit without sick Camilla. This was due in part to Ashover winning the Calor Village of the Year for England in 2005 & the Central Region 'Best of the Best' Village of the Year Award 2006.

The Old Poets Corner, National Cider Pub of the Year was deemed to be on the wrong side of the road for the Prince to visit (he was due to have a look at the new brewery) so Kim and Jackie Beresford set up stall outside the Old Tuck Shop. HRH stopped for

a few minutes and took a sip of local cider, brewed at Holmesfield, more precisely at Woodthorpe Hall, where Dick Shepley makes his own cider.

The Prince proceeded to drink a half of real ale in the Crispin Inn in the village.

Marstons name gains prominence - a state of play

Wolverhampton and Dudley Breweries changed its name on 8th Jan to Marstons Plc. Its Brewing Company is now Marstons Beer and its two pub companies are now Marstons Pubs and Marstons Inns and Taverns.

They have offered assurances that this will be no threat to Banks's Brewery and brands but many of the pubs (except Jennings-branded pubs) may be rebranded Marstons pubs at some point in the future. The new logo is basically the Marstons logo with the Banks's lion on the shield.

Marstons have acquired two pub companies in January. The 135-strong Eldridge Pope chain for 155.1m (including depots in Southampton and Dorchester) and Sovereign Inns 33 pubs for £19.4m based around Yorks, Notts & Lincs. They intend to push Marstons beers here rebranding most as Marstons.

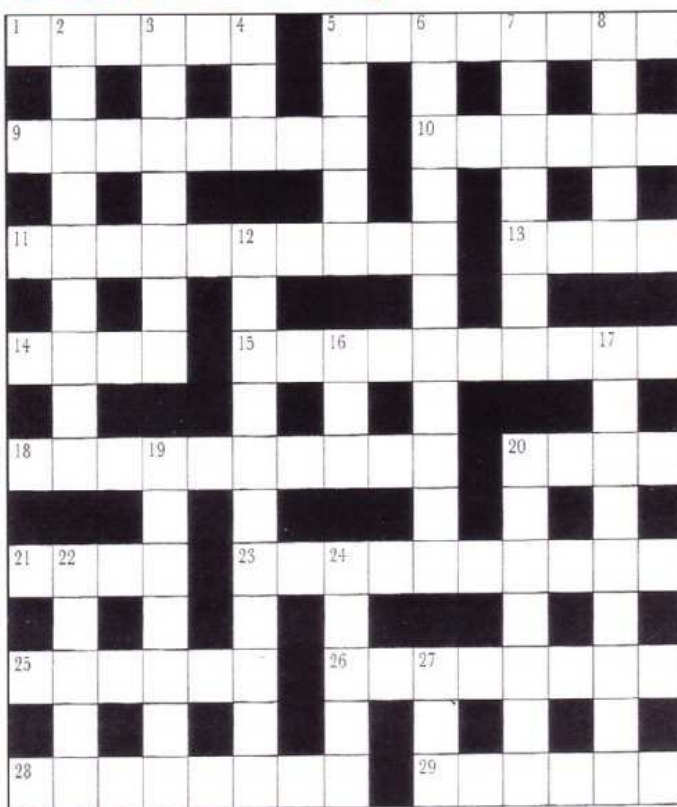
The above acquisitions include the Que Pasa brand pubs which they intend to expand by transferring 12 other pubs to this concept though they will move

some of the existing Que Pasa bars to their Pitcher & Piano and Blue concepts.

With the opening of six new pubs this brings the total to 2,518 - 1,960 tenanted and 558 managed. They have invested 20m in outside smoking areas and with the sale of 900 pubs in the last 5 years they feel they have disposed of the bulk of the estate least amenable to coping with no smoking legislation. They think no smoking is an opportunity to push more food and have combined their various food pubs into a new Tavernier's concept.

Financially they are claiming record profits and to be the Biggest Cask beer producers in the UK with 25% of premium cask brand sales. Turnover is up 7% but beer sales marginally down. Earnings are up 14% and they are returning £100m in a share buy back scheme. They have split their shares into 4 to allow for smaller holdings. Despite the buy back they indicate that they still have plenty of resources for further acquisitions.

CROSSWORD No 1 by Wrenrutt



Across

1. Formerly, a fortified wine now a premium strength ale or lager (6)
5. Keeper of Boddies' sign's insects, who may prefer to drink Waggle Dance (8)
9. World organisation, parson, and mixed-up ale will find, paradoxically, this secretive answer (8)
10. Jazz singer who long continues to blossom (6)
11. Aladdin's essential, verveful equipment item? (6.4)

13. Type of Jacobite drinking glass? So be it! (4)
14. With 8 enlightens Abbeydale's elusive pale ale (9)
15. A local 1? (5.5)
18. A Leek Parsee? Unlikely for a Wensleydale brew (7.3)
20. Before and with 14, a colourfully rare lunar occurrence for a Norfolk brewery (4)
21. Only 0.57 of cola ice flavour? That's

- unprofessional! (4)
23. Saints' eyes, ludicrously, encompass a frothy beer quality (10)
25. Mouthwatering Russian conditional reflex theorist (6)
26. Prefab building or water tortoise parking, initially, in ground too (8)
28. Someone living always on edge? (8)
29. Touching glasses sounds, or prisons (6)

Down

2. A frightful chauvinist! (9)
3. Local firm, upper class, in baking situation will go on and on! (7)
4. & 17. Nick's brew hut is, surprisingly, a Derby Pub of the Year (3.9)
5. Williams Brothers Brewing Company's home-town (5)
6. What all good breweries are (11)
7. and what they produce (4.3)
8. See 14
12. Postpone to next time, infinitively (2.5.4)
16. Abnormal growth, initially from Coniston's Old Man Ale (3)
17. See 4
19. Tricky state, if not for gherkins in vinegar, for humans in beer! (7)
20. I get into a bangle mix-up in this Indian language (7)
22. Where Davy Crockett fought soundly and died, in Calamonte (5)
24. More behind behind the morning for a hangover (5)
27. Extinct bird found, unbelievably, in a frock (3)

Access to The Chambers Dictionary and the Good Beer Guide 2006 recommended

Derby CAMRA Pub of the Year
2003

The Smithfield Meadow Road

On the banks of the Derwent
Quarter mile from Railway Station
Quarter mile from Market Place

Burton Upon Trent - new pub in town

Down in Burton, Coors are opening up the bar at the Museum as a pub. The Museum bar will apparently be open normal hours with better access than at present. Coors say that 'The Brewery Tap' opens on 1st March as the town's newest Bar and restaurant'.

Mad in the Dales - new sub branch launched

Most people lack chauffeurs and/or Peter Boitault's encyclopedic grasp of bus time-tables. CAMRA members in Matlock were there-

fore delighted when

Derbyshire Area

Organiser Jim

McIntosh,

East Mid-

lands

Regional

Director

Julian

Tubbs, Julian

Hough from

the National

Executive and the

members of the Chesterfield

Branch committee came down to the

Temple to see about setting up a sub-

branch we could get to. They did it,

and we have now held two successful

meetings (at the Royal Oak, Tansley,

and at the White Lion, Starkholmes)

and thanks to the landlords and staff

for making us welcome.

The area we'll be covering, at least

initially, includes Beeley and

Rowsley to the north, Cromford and

Middleton to the south,

Starkholmes to the east and Elton to

the west. We have a lot to do by way

of local beer ratings and the like, so

we'd welcome more members (and

attendance by existing ones). So far

things are looking hopeful though,

with decent attendances both times.

The general feeling seems to be that

we should avoid bureaucracy and get

on with our beer, but people have

been commendably glad to do the

work as long as they are not officially

labelled. Alistair Gregory, who is

NOT Publicity Officer did us some

fine posters, Michael Clarke and now

Jane Fearnley, NEITHER of whom is

Secretary will be content to compile

minutes and Peter Boitault, who is

NOT Socials Co-ordinator, has been prepared to give a brilliant imitation of one - see below.

Warm thanks to all these, the

Chesterfield Branch com-

mittee and the various

others who've been

prepared to do use-

ful jobs. We have to

have a Chair, so

Tony Rees is doing

that till we find

someone better!

MAD

Matlock and Dales Camra

Matlock and Dales
Sub-Branch Meetings
(8.30pm start)

Thursday 8th February - Square &
Compass, Darley Bridge.

Thursday 8th March - Duke of
William, Matlock.

Thursday 12th April - Miners
Standard, Winstar.

Socials:

Friday 23rd February - Social and
walkabout. Meet at the Red Lion,
Matlock Green, 7.30pm.

Friday 2nd to Sunday 4th March -
Temple Hotel "Thirst" Birthday Beer
Bash, Matlock Bath

Friday 23rd March - Social and walk-
about. Meet at the County &
Station, Matlock Bath 7.30pm.

Thursday 26th April - Thornbridge
Brewery visit.

Thursday 24th May - Peak Ales
Brewery visit - Last two events pre-
booking essential.

Information on Matlock Sub-Branch
socials or trip booking - please con-
tact Pete Boitault (0796 614 3618).
Sub-Branch Meetings and all social
trips are open to both members and
non-members of CAMRA, but
Branch members will have priority
for brewery visits.

George Hotel cask ale choice

It has been a while since the George Hotel on Midland Road has had much of a reputation for cask beer, situated as it is amongst seemingly more illustrious real ale neighbours. However, the current licensees Linda and Stuart are old school, experienced and he is a fan of cask beer with not a deal of time for Greene King!

The George was sold not to the Bury brewer by Hardy & Hanson,

but to Admiral, a recently formed pub group who now have around 1,000 pubs and whose beer supply policy is a good deal better than GK in that the freedom of beer choice is much, much wider. Stuart had on the bar recently Adnams Bitter, Black Sheep Bitter, Shepherds Neame Spitfire and Taylor Landlord and quoted from a huge list he can get, including the rare Harveys Bitter from Sussex.

CAMRA launches Community Pubs Week 17th - 24th February 2007



It's a frightening reality that at least 26 pubs close every month and early indications of new research being carried out by CAMRA suggest that this figure could actually be significantly higher. Worse still, the majority of these pubs are not high street theme pubs, but community pubs. These are important community amenities and often the heart of the community.

CAMRA members and other pub goers have been active in January and February ordering promotional material for their local pubs and encouraging them to take part in the first Community Pubs Week. Community Pubs Week will celebrate

and promote all community pubs - not just village locals, but urban gems too. Look out for events in your local.

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THIRTY YEARS OF FINE BEERS DERBY SUMMER BEER FESTIVAL JULY 11th to 15th

Yes the Summer Beer Festival is 30 years old and this year it's going to be a real 'pearler'. We still stick to the guiding principle of that very first festival back in 1978 - to promote an appreciation of real ale and offer local people top quality beers.

years and next summer Saturday night will be 1970's Fancy Dress Night with beery prizes so come and dress up you Derby extrovert drinkers! Our Entertainment Manager Terry is already working on a great celebration programme not to be missed.

DERBY CAMRA BEER FESTIVAL 11-15 July 2007

We're still the **only** festival to be awarded The *Cask Marque* Certificate Of Excellence (now three years running) and will be trying for this again in 2007. We value our beer quality too highly not to stillage them properly so we allow at least four days settling (like most decent pubs) to bring out the flavours. So, unlike some CAMRA festivals, there'll be no 'green' beers there in July.

It's been great fun over the

Look out also for something special at the Opening Night on Wednesday with the mayor and the Beer King arriving in style. We're also expanding the festival into town in this year, with a Festival Beer Trail of fine pubs to visit near the festival. Don't miss the Midlands top festival, come and help us celebrate our 30th birthday!

Summer Beer Fest-Publicity

CAPTION COMPETITION



A great shot of Charlie Pratt enjoying the hospitality of Tollgate Brewery. What he has stashed behind him was the topic of much speculation. Your offerings to the editor please! Best one received wins six bottles of Youngs Champion Ale.

Curtain closes on brewing in Kimberley - Derby CAMRA hold Wake at the Furnace



At 6.30 am on Monday 11th December 2006, Alan Trowman, watched by the entire brewing staff, commenced the final mashing at the 174-year old brewery. The last beer to be brewed at the historic brewery was Kimberley Bitter.

Beers from H&H continued to be available until early/mid January with the Greene King Bury-brewed beers taking over after that time. Locally a campaign will continue to try and save the buildings.

It would seem that Greene King will be brewing Kimberley mild (because they are brewing 'Dark' (nitro-keg); Bitter and Olde Trip. Nottingham CAMRA will actively campaign against these beers if they do no state that they are brewed by Greene King in Bury St Edmunds miles

away in Suffolk. The long term future of these beers is dependent on sales, which have already declined due to Hardy & Hansons houses taking Greene King beers.

More locally, Derby CAMRA members held a wake to the brewery at the Furnace Inn (pictured above). All the mild at the pub was now Suffolk-brewed and the last brew of Kimberley Bitter was being consumed as landlord John Barnes provided a side-by-side comparison as the Bury-brewed version was on sale at the other end of the bar. Some initial differences were immediately obvious.

The editor is indebted to the sharp-eyed Rob Davison, (extreme right in photo) who spotted an appropriate van (below) in the City Centre which sums the whole thing up rather succinctly!

