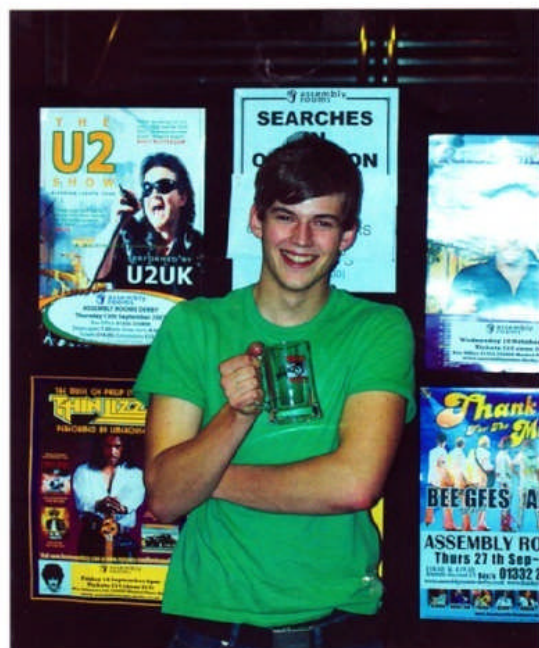


## Festival bounces back - milestone visitor and Beer Award for Thornbridge



After the poor 2006 attendances, this year's Derby CAMRA Beer Festival needed a boost. Which is just what they got. Attendances topped 10000 again, a 10% rise on 2006, and the 300,000 visitor to the festival, over its 30 year life, came through the doors. The crowd supped over 35,000 pints

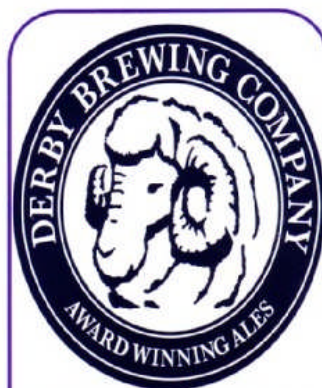
of very high quality beer, the best in fact as for the fourth successive year the festival got the Cask Marque award, a feat not beaten by any other festival in the UK. Thornbridge Jaipur was voted Beer of the Festival and the runners-up were Worthington White Shield, Tryst Brockville Pale and Bottle Brook Columbus.

The Charity Auction at this year's 30th Derby Beer Festival raised almost £600 for the Mayor's Charities. The auction was conducted in great style by Mr Charles Hollis of Auctioneers, Eaton & Hollis. Amongst the more valuable items was a 40-year-old Offilers tray in pristine condition which went to the Falstaff collection of Offiler breweriana and a full set of Derby Festival Glasses dating from 1978. The star item, kindly donated by Coors, attracted a lot of media attention. The 1869 Ratcliffe Ale, thought to be the world's oldest drinkable bottled beer, eventually went under the hammer for £150. It is likely to have a new home at Derby's Old Silk Mill pub.

Later that evening, as the rare bottle of beer left the festival with it's new owner, a lucky customer was given a very special welcome by Festival

Chairman John Arguile. He was John Pickering, (pictured, left) from Borrowash, the 300,000 visitor to the Festival over its 30-year life, and it was his very first visit.

Jaipur IPA was a clear winner in the public vote for Beer of the Festival, yet another award for Thornbridge of Ashford-in-the-Water and one of the best new ales to emerge for many a year.



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## Silk Mill back on cask beer circuit in a big way

Yes, it may seem that you've heard this one before but the latest licensees at the Old Silk Mill have given the city and the pub a real shot in the arm in terms of beer choice and quality.

Phillip and Louise Wills, CAMRA members, ably aided by bar manager Pip Garner, previously were at the GBG-listed Hampshire Bowman, a revered rural gem at Dundridge, north-east of Southampton. The Mill team are pictured above behind the bar.

Phil, almost a decade in the trade, is a real character, and he proceeded to take full advantage of the SIBA scheme in sourcing interesting guest beers. Ales such as Brewsters Hophead and Rutterkin, Salopian Lemon Dream, Acorn First Gold, Black Hole No Escape and Hanby Cherry Bomb appear on the bar alongside the now-customary Derby Brewing Co beers



and the likes of Hop Back Summer Lightning in the Full Street hostelry. The previous two licensees have to be fair retained Trevor Harris-brewed beers in the Mill but the sheer range of choice applied by Phil shows once again what can be achieved with licensee-led initiative and fervour.

Behind Phil's bar the bottle of the World's oldest drinkable beer

sits proudly. He shelled out £150 for the 1869 Ratcliffe Ale at the Derby Beer Festival auction - a bargain and a great backdrop.

Live bands have been continued with on alternating Friday and Saturday nights - the place was packed for a recent Ian Dury tribute act - and the Mill is open late at weekends with extended hours up to 1pm.

## PUB NEWS

It's not all bad news on the pub name front as the now-Marstons branded Strutts on London Road/Traffic Street has been renamed the **Royal Telegraph**. This was its original name from c.1823. Known as the Telegraph and rebuilt in the 1930s, from 1983 (Trinians) and 1986 (Strutts) it has borne other names. Dennis Cross and Melaine McCabe left the **York Tavern** in late June. They made some good efforts to promote cask ale and have been succeeded by Chris Jackson. Cask Marque certificates have been attained by John & Matthew Dawson of the **Coach & Horses** Fenny Bentley and Yvonne Younger **Stapenhill Institute & Social Club**. The two city centre Kirky pubs, the **Jorrocks** and **Neptune** have both recently received black and white paint makeovers.

## Death of Batemans Mister George

George Gunson Bateman, esteemed Chairman of Batemans Brewery at Wainfleet, Lincolnshire has died a few months shy of his 80th birthday.

Mister George, as he was affectionately known by all was the champion of independence in the brewing industry in the 1980s when John and Helen Bateman, George's brother and sister, decided to sell their 60% stake in the business to the best bid. Mr George launched the "Battle for Independence". After a three-year battle and tired out by the struggle to sell their shares, Mr



Mister George shakes hands with his licensee, Colin Sinclair of the Cross Keys off Belper Market Place at a Derby CAMRA Branch Meeting earlier this decade. Note the prices.

George's siblings finally agreed to sell to him. Bateman's would still need to sell some pubs to survive but the property boom came along and they only had to sell 20. In addition, XXXB won Champion Beer of Britain in 1986 and the family brewery went from strength to strength.

Mister George attended, and indeed addressed, several Derby CAMRA meetings, notably at the Cross Keys in Belper, which Bateman's acquired in the early part of this decade. Although in his 70s he covered the whole Bateman estate thoroughly. Colin Sin-

clair, landlord at the Cross Keys had fond memories of his frequent visits: "He always seemed to care most about how his licensees were," said Colin, "He also would buy a round of beer for everyone in the pub - on one condition! He would say 'Who would like some of MY BEER! If a customer wanted a pint of Carling George would say 'I'm not buying any of that rubbish', and the customer would end up with some Bateman's XB!"

A great friend to CAMRA and a true campaigner in his own right, we shall not see his like again.

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## Editorial Rant: New name for old inn

Another makeover has taken place in Derby. The Thirsty Scholar, previously the Garrick (1972-1997), previously the Wheel (1722-1972) has now become the Mile. It is real ale-free as it has been for much of the last 35 years and the editor cannot resist a short rant about the name. Half Mile would have been more accurate as it derives from the famous Derby Mile, beloved of 18th and 21st and stag nights before everybody went away for the weekend. The pub lies roughly at its midway point. Still, the sign further provokes debate. It erroneously portrays Roger Bannister finishing his record-breaking sub-four-minute mile at Oxford in 1954. No local connection whatsoever, this kind of thing misleads both historian and unenlightened (and uncaring?) local alike. If they are intent on renaming the pub thus they could at least hang a sign depicting a group of staggering individuals careering down Ashbourne Road in the 1980s for authenticity.

### FOR SALE

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Derby Drinker



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## Gary leaves The Wardwick

Sad news in the City Centre came when Wardwick Tavern licensee Gary McCartney left on the eve of Derby Beer Festival.

Gary did a great job at the Wardwick, introducing many different guest beers from far and wide and famously laying turf in the bar to coincide with the 2006 World Cup, leading the pub to be briefly referred to as the Turf Tavern!

Gary was a keen supporter of CAMRA aims and wished to continue at the pub but failed to come to a suitable agreement with Punch.

He hopes to resurface locally soon with more of the same and had his eye on a nearby pub. Let's hope that he is successful as the Wardwick, which he had elevated into *Good Beer Guide* status will not be the same without him.





## Cider with Suzie

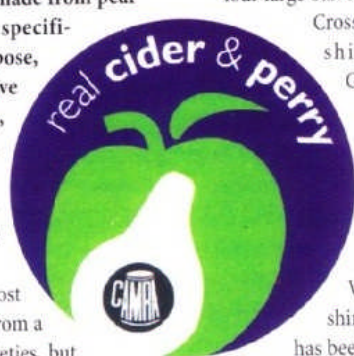
This month we are going to sample a few perrys. Perry (sometimes incorrectly described as pear cider) is made from pears by exactly the same process as cider is made from apples. The best perry is made from pear varieties grown specifically for the purpose, many of which have exotic names, Green Horse, Stinking Bishop, Hendre Huffcap and Blakeney Red spring to mind.

As with cider, most perrys are made from a blend of pear varieties, but occasionally single pear varieties can be found. Purists will claim that the best perry is made within sight of May Hill on the Gloucestershire / Herefordshire border and it is true that the three counties (Gloucestershire, Herefordshire and Worcestershire) are the heart of perry country. However, some excellent perry is made further away, notably in South Wales and in Somerset.

Unfortunately a lot of perry pear trees have been grubbed up in recent years because many of the smallholdings where the trees grow are purchased by urbanites who use the orchards to graze their horses. When the horses eat the pears they are prone to colic and the trees are then felled. This is made worse by the fact that these trees grow very slowly (the saying "plant pears for your heirs" has a lot of truth in it), so a planting program now would do little to increase supply for many years to come. Perry pear trees also live for a very long time, a row planted at Much Marcle to celebrate the coronation of Queen Anne (1702) are still fruiting.

Now for a visit to some of our leading makers of perry. First to Derek Hartland's farm at Tirley, Gloucestershire, about 6 miles South West of Tewkesbury. Cider and perry have been made here for three generations, and Derek has recently been rewarded by winning CAMRA's National Champion Perry award for 2007. His 6.0% perry is made from a

blend of local fruit; it is soft and fruity, medium to medium sweet and very quaffable. A warm welcome is guaranteed in the cider shed, where the cider and perry are dispensed from four large oak barrels.



Crossing into Herefordshire we reach Gwatkins cider farm. Situated at Abbey Dore in the Golden Valley, we have now reached the extreme South West of Herefordshire. Dennis Gwatkins has been making cider and perry since 1991 and has won numerous awards. He specialises in single variety ciders and perrys, Blakeney Red being the most well known. Recently available has been his Malvern Hills perry, cloudy and slightly green, but packed with a remarkably concentrated flavour. The farm shop sells meat from animals raised on the farm, and takes some beating for quality.

Our last visit is to Hecks at Street in Somerset. It is unusual to find perry in the heart of cider making country, but at Hecks as well as a well stocked farm shop selling a wide range of local produce there is a delicious range of single variety ciders and perrys. Hendre Huffcap perry was on sale when I was there. This is hazy and a pale yellow colour, but with a terrific aroma of pears and a smooth, lingering finish.

This is all very well, but where can you get perry closer to home? Sadly, not too many pubs stock it, however three that do are the Old Poet's Corner at Ashover, near Chesterfield, The Coopers Tavern in Cross Street, Burton and (usually) the Victoria Hotel at Beeston. Your other option is beer festivals, these are now probably the main outlet for perry and any cider bar worth its salt will include a few perrys. Burton-on-Trent festival, held at the Town Hall, Burton from September 20th to 22nd and Nottingham festival, held at the Sneinton Leisure Centre from October 18th to 20th will both have a good range of perrys on sale.

### Out of Our Circulation Area?

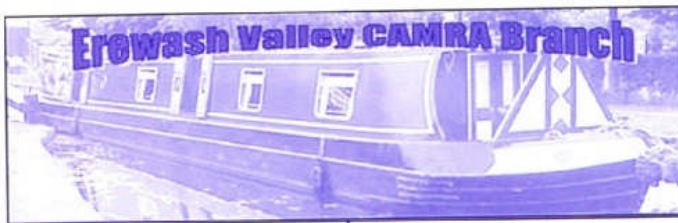
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### RAILWAY REOPENS AT LANGLEY MILL

When the Railway Tavern, Langley Mill closed for refurbishment in June, its regular customers feared that the inter-war, multi-roomed interior would be lost. Happily, their fears were allayed when the street-corner local reopened, structurally intact and with many of the original fittings insitu.

The Railway, a former Home Ales house, was built on the site of an older pub of the same name and the

memory. Dive Bomber was one of ten beers showcased on a purpose-built bar constructed by brewer, Dave Tizard. Our congratulations go to Dave.

### SAWLEY NEWS

The annual August Bank Holiday extravaganza that is the Harrington Arms, Sawley beer festival, is going ahead this year following a successful licensing application. One of the biggest and best festivals for miles around, with its huge marquee, dispensing upwards of 60 beers, and

fabulous entertainment, will be a highlight of a traditionally busy Bank Holiday weekend on the beer festival roster. A celebration was held at the end of July to commemorate the 15th anniversary of Gavin's tenure at the



"new" Railway is now leased to Turnstone Taverns. Turnstone is a small but acquisitive company that is also a lessee of the Little Acorn, Ilkeston and the Fox & Crown, Old Basford. Readers will be aware that the Fox & Crown is the Alcazar brewery tap and Turnstone Taverns now owns 75% of the brewery's equity.

The Railway (above) serves three reasonably priced beers from the Alcazar portfolio, including Bombay Castle weighing in at a formidable 6.5%abv, and Sam Smith's Wheat Beer, which is unfiltered but pasteurised, compliments them. All day opening, food and alfresco drinking on the rear patio are further attractions.

After a period in the post-industrial doldrums, Langley Mill's fortunes are on an upward curve with commuter town status beckoning, following the expensive remodelling of the Nottingham to Sheffield railway.

### DIVE BOMBER FLYS HIGH AT ILKESTON

Drinkers at Ilkeston's inaugural CAMRA beer festival in May, voted one of the town's own beers as their favourite. Dive Bomber, the straw coloured, 4.6%abv brew that was declared Beer of the Festival, is brewed by Funfair, which is Ilkeston's first commercial brewery in living

Nags Head, Sawley. Impeccable beer is always assured at the Nags, and demand for Gavin's Marston's Pedigree is sufficient to warrant the Burton brewed beer being delivered in 36 gallon barrels.

### EVENTS

Wed 22nd August 8pm. Beer festival volunteers' party at the Spanish Bar, South Street, Ilkeston. All those who worked at the Ilkeston festival are welcome to attend and enjoy the complimentary buffet.

Sat 1st September. Potteries rail trip, meet 10am. Derby station for 1028 departure. Groups of 4, only £4 per person. The Blue Bell, Kildgrove, the Bull's Head, Burslem (Titanic) and the New Smithy, Wolstanton will be just three of our destinations.

Wed. 5th September, branch meeting, 8.30pm, at the Commercial Inn, Aysworth Road, Ilkeston.

Sunday 23rd September 1pm, Langley Mill & Heanor pub-crawl. Meet at Great Northern, Derby Rd, Langley Mill.

Wed. 3rd October, branch meeting, 8.30pm. Rays Arms, Ray St, Heanor.

Saturday, 13th October, bus trip to the West Midlands. Details TBC.

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From little acorns, mighty oaks do grow. And for specialist wine, beer and spirits outfit Red Zebra, based in Derby's Market Hall, the saying could not be more apt.

Opened nearly eight years ago as a French wine specialist, the business only looked at beer a couple of years back when Scott Williams' Heather Ales range was launched to test the water. Last summer the operation

was handed from father to son and, says Managing Director David Simmonds, expansion was the way forward: 'We'd been working basically out of a shoebox and it was getting to be a tatty old shoebox at that.'

Three months work saw the shop transformed, with consequent benefits to ale drinkers. 'We've currently got around 200 bottled beers in stock,' says David. 'It's a pretty event split between British and continental beers. We reckon to have the biggest range in the East Midlands. Ideally I'd like to take that up to 500 with a real focus on local product.'

But this is one problem area, according to David: 'I fully back CAMRA's efforts to get people into pubs but there's no doubt that the market for drink-at-home is increasing. Forty per cent of our sales, by bottle, are beers. We get loads of people, particularly tourists, asking for local beer but - with one or two honourable exceptions - sourcing them is an issue.'

'I know bottling is expensive and time-consuming but I feel strongly that brewers are missing out here. I'd like folk in the shop asking for local beers to be shown maybe 50. So it's over to you!'

Red Zebra, which is listed in CAMRA's Good Bottled Beer Guide, is open Monday to Saturday from 9am to 5pm. Tel: (01332) 242403. Website: www.redzebradrinks.com

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## Microbrewery Corner

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



### DERBY

True Blonde, a 4.5% brew is to be launched at Peterborough Beer Festival in August. Paul Harris, son of Trevor has joined the company after some years at Gaymers in London. The brewery has increased its bottle production as trade has flourished. Asda at Spondon are stocking Business As Usual and featuring it throughout August. Paul will be in store giving tastings on Fridays and Saturdays. Old Intentional will be bottled by November. Business As Usual is also a featured draught guest of Bateman's pubs in September. Trev also told DD that the Derby Brewing Company are actively looking for a pub.

### FALSTAFF

A new beer in comedy greats range is Victoria Wood at 4.3% it is pale & citrusy. A new beer for Babington Arms Arms is Earl Grey, a 4.3%, straw coloured and hoppy ale. The brewery have also almost sold out of Erm.

### DERVENTIO

Beer sales continue to increase, with more orders from the wholesale trade as well as pubs. They have now taken someone on, part time, to manage some of the sales activities. Derventio has a new Brewery bar, which while making an appearance at the Derby Summer Beer Festival, made its debut at Kedleston Hall Antique Fair in June providing real ales for the event.

They are currently in discussions with a couple of organisations regarding selling their products in bottles, one being an opportunity to export to the USA but this is still in the early stages.

### AMBER ALES

Are gradually becoming more widely available. The George at Lowes Hill, Ripley has an Amber beer permanently on the bar (alongside Ashover beers).

### BRUNSWICK

White Feather, 3.6% (a very pale, hoppy and full bodied beer yet crisp and refreshing) was brewed for the Flowerpot's Pot Fest in March. White Feather has proved popular with drinkers and is now a regular in the brewery range.

### WICKED HATHERN

John Bagley has decided to retire from the Company, which has required the Brewery to relocate its offices to 17 Nixon Walk, East Leake. Email address: [soarhead@ntl-world.com](mailto:soarhead@ntl-world.com) The brewery has closed at the Derby Road address and the equipment is in storage pending relocation.

The brewing is now done using the plant of a nearby Shardlow brewery but brewed by Wicked Hathern Brewery staff. This is not a contract brewing operation, merely the use of equipment. They are also waiting on planning permission to convert a farm outhouse near Hathern to a cold store for the beers. They are expecting this brewing arrangement to last at least a couple of years. All the regular and special beers will still be available for sale.

### FLOWERPOT

The brewery is looking resplendent after much hard work from Lol and co. Brewing of the first 4.3% pale beer commences on 15th August and it will be launched at the Smithfest and the Pot simultaneously on 6th September.





## BEER BOOK CORNER

**Review: Beer Lover's Guide to Cricket** by Roger Protz, CAMRA Books  
2007: Hardback £16.99  
(CAMRA members £14.99)

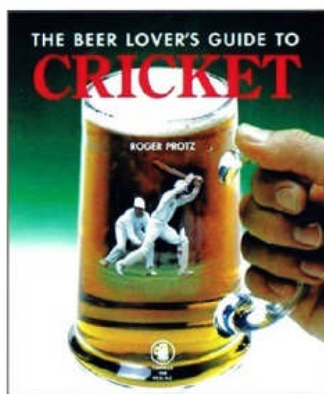
My initial browse through this Guide of two of my favourite interests, beer and cricket, was a sheer delight. Here, in concise and readable detail and with fine colour photographs, is a potted history of the original beautiful game followed by a description of all British first-class cricket grounds, and how to get to them, together with their history, associated famous events and playing characters, and details of what beers they usually have on offer during match days. An added bonus is a judicious selection of notable pubs within easy reach of them and other venues where the Counties normally play. Where the beer is normally the sort of over-priced keg or smooth-flow stuff one associates with test matches, Roger remains tactfully but eloquently silent. Even Lord's comes into this category, but I suspect the MCC members' facilities don't.

The East Midlands' grounds don't come out of this very well: Derbyshire is given credit for the ground's improvements during the last few years, but gets the 'tactful silence' treatment (although its keg *Pedigree* is

drinkable, and I believe it has been known to sell cask

Jennings's *Cocker Hoop*, but only on Twenty-20 match days). Protz also finished his book too soon to include the resumption of Chesterfield's pleasant Queen's Park ground as one of Derbyshire's venues. Trent Bridge also gets the 't.s.' treatment, which I heartily endorse, avoiding the TBI - 'the world famous Trent Bridge Inn' - preferring to follow those in the know down the well-trodden ten minute walk to the Stratford Haven. Leicestershire's Grace Road is wittingly described as 'keg only'. The honourable exception is Northamptonshire's ground which I enjoyed visiting last year. Although one of its sponsors' Carlsberg beer is available in the various congenial bars, including the one named after the great cricketer and beer drinker, Colin Milburn there is always a guest beer, usually Fuller's *London Pride*.

As for the rest of Britain, Surrey, Sussex and Warwickshire all get the 't.s.' treatment, although at Old Trafford and The Oval, Thwaites's beers and Young's *Bitter* respectively are available to members only. Glamorgan, with the opening statement "Beer and cricket are closely entwined in Cardiff", has Brain's Brewery as a main benefactor and family members have played for the county over the years. At Yorkshire's Headingley the lovely *Deuchars IPA* is available, as it is at



Raeburn Place, the ground of Grange CC in Edinburgh, Scotland's principal cricket ground and reminder that the country has a dedicated following for the game, and 200 cricket clubs.

All the other, unmentioned grounds serve proper beer. Shepherd Neame of Faversham is not only hop-growing Kent's main sponsor but, surprisingly, also sponsors Essex in an arrangement that goes back to a supply chain established during World War Two. Of all the county grounds, Kent must surely come out tops, not only for its Shep's cask ales but also for CAMRA's beer tent for Kent CCC and CAMRA members during the annual Festival Week.

Altogether, this is a highly attractive and informative book concerning both its topics, and I thoroughly recommend it as an adornment to the bookshelf of all civilised beer and cricket aficionados.

Jon Turner

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## Pub survey update

People often ask about how the *Good Beer Guide* is compiled. Well one major feature is the surveying of local pubs in a particular branch area. Derby CAMRA has this summer upped its activity in this area thanks to Survey Coordinator Stewart Marshall. So far he has organ-

ised a cycle survey of Aston/Weston, a minibus tour of Long Lane taking in eight pubs, an evening taking the Spondon Flyer to review the pubs in that settlement and a further minibus jaunt to Crich, Lea, Wessington and Oakerthorpe. A good social evening is assured and you can get a feel for pubs that you would struggle to get to normally. Stewart has much more planned and anyone is free to come along. Check the diary dates if you wish to join in.

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# A Flowerpot in the Fields? Whim Ales come to Long Lane



West Derbyshire. An overlooked landscape. Not the drama of the White Peak, only a few short miles to the north. More in common with the Midlands farmland stretching into Staffordshire, a few short miles to the south.

A couple of decades ago, this area abounded with fine old pubs, many of them long-standing farmhouse inns with matching trade. Long Lane was (and is) a term used to describe the Roman Road and its surrounding villages from Langley Common to Rocester and encompassing Dalbury Lees, Longford, Hollington, Rodsley, Cubley and several others. The beer fayre was good Pedigree and Bass, but gradually, and probably inevitably, the farmhouse nature of these inns changed as dining became more important and some of the pubs regrettably closed, such as the French Horn and Queen Adelaide. The area has been crying out for some variety in ale choice and at last we have some.

The Three Horseshoes, in Long Lane village is famous for being saved from closure by its locals in 1990. The story has been well documented nationally as well as in these pages. Now a new chapter has begun, still in the hands of the consortium, the new licensee is John Chapman, Flowerpot drinker and champion of Whim ales. The cellar was initially looked after by the expert nurturing skills of Lol Stevenson, also of the Pot.

John (right) has Hartington Bitter, Arbor Light, Hartington IPA and Black Christmas to choose from and there are always two of these available. As John said: "You can't go wrong with Joe's beers" (Whim brewer Joe Allsop was once a resident in Long Lane). In addition

the Pedigree and London Pride cater for the less adventurous/more stoic supper. Black Rat cider has proved popular with local cyclists but is not for the fainthearted.

The front garden has been extensively cultivated as it was in a bit of a state when John moved in. It is now a wonderful place to sip your Whim on a sunny evening.

John has removed the pool table from the right-hand room, which he intends to turn into a proper country bar, installing old wooden seating the likes of which are already present in the left-hand bar, which stretches into an eating area. The food is highly recommended and it doesn't feel like a pub eatery at all. Class wins out.

The Horseshoes is less than six miles from Derby, even handier for Mickleover residents, it's closer than the town centre! Bus services are admittedly dire but the pub is a great summer cycling destination.

The editor bumped into Alistair Moffat and his Pot beer samplers in here in June. I mentioned that the pub was like a mini-Flowerpot in the Fields and he agreed that the description was fitting. The beer is spot-on of that you can be certain.

P.S.



## One Shoe Short

Reg Newcombe reveals the origins of the pub name, and recounts a little of the more recent history of the Three Horseshoes.

*Three Alls, Three Crowns, Three Tuns, Three Stags Heads* - we all know of these old names to describe old pubs but we do not always know why they have been so-named. And as long as the beer's all right we don't usually care. But most pub names - old ones anyway - are rooted deep in the nation's past.

Many pub names commemorate the reigning monarch - or his unfortunate wife, such as the hapless, headless *Anne Boleyn*, remembered in Derbyshire's *Quiet Woman* at Earl Sterndale. Many others, though, are named in recognition of ordinary working people whose workplace is frequently next to the pub. Common examples are the *Butcher's Arms*, or the *Baker's*, *Miner's*, *Mariner's* or *Farrier's*. A good example of the latter is the *Horseshoe*, or more frequently, the *Three Horseshoes* as in *Long Lane*.

At this pub the name is explained as the farrier's way of guaranteeing payment before he finishes the job and shoes the fourth foot, before the traveller remounts and rides off. More believable nowadays, perhaps, than it was when we rode horses.

A more likely explanation in these parts, where we have more horseshoe signs than anywhere else, is that the sign derives from the heraldic arms of the de Ferrers, earls of Derby, who came over with William the Conqueror and were awarded large areas of Derbyshire for their services in these parts. Their name, however, has nothing to do with farriers but is taken from the French village of Ferrieres-St-Hilaire. More understandably, though unconnected, the Guild of farriers itself is represented by three horseshoes.

This charming, but obscure country pub was little known outside the village of Long Lane until 1989. Then, suddenly, almost all the drinkers in England knew about it. That was the year that the pub was to close and a small band of devoted regulars, not wishing to wake up and find themselves in a beer desert, dug up their money-bags and bought it lock, stock and barrels. The Horseshoes was saved by the people who used it and it became news in local and national press.

An earlier, madly misguided attempt to turn the place into a 'fun-pub' had mercifully failed. What in the world were they thinking of? The village could have become a hell-hole overnight, the thought of which stiffened the regulars' resolve to see it stay as it was.

And so it has, pretty much. The most noticeable change, for those who like traditional English ale, is the ale itself, which now includes two from Hartington in Derbyshire. New licensee John Chapman acquired his taste for ale, and his cellar-skills from the Flowerpot, and has quite evidently learnt them well.



## Heaving Busoms and Beer Pumps



Consider! Dear Toper, the traditional British Barmaid! Fast becoming an endangered species as she is replaced more and more by gormless, acned teenagers, who see bar work, not as a worthwhile vocation, but as a necessary evil to help top up their student grants. Oh! For the olden times; the barmaids who graced the inns and taverns of my youth, were usually of the buxom variety, well endowed as I seem to recall, and all that was needed to set everything a-quiver, were a few lusty pulls on the hand pump, whilst the happy toper, courtesy of the barmaid's low cut dress, or top, looked on wistfully. Those barmaids of old dressed to emphasise their womanly assets, how unlike the modern craze for corporate clothing, which usually means an oversized, un-ironed, faded sweatshirt. Bearing the name of the establishment they work in – as if you needed reminding! – Well, perhaps so, sometimes late in the evening?

The traditional barmaid always prided herself on knowing the Christian names of all her regulars, what their favourite tippie was, and what time their wives expected them home. She giggled unashamedly at the politically incorrect jokes of happy toppers, she graciously accepted the offers of drinks from generous toppers and when the unhappy toper reflected upon the woes of his day, she was an attentive and sympathetic listener, unlike a lot of modern bar staff who seem intent on only listening to the hellish squawking coming from the over-loud pub sound system, which usually reflects their own poor taste in music and definitely not

the customers good taste! Indeed it never ceases to amaze me, Dear Toper, that in a lot of hostelrys which I visit, the age of the clientele tends to be thirty plus, and yet the mind numbing rubbish that blares forth from the speakers, is more suited to twelve year old adolescents and not very bright ones at that!

Having a bright, cheerful, and attractive barmaid is an asset to inn and tavern, a welcoming presence awaiting the thirsty toper, a warm smile playing upon her painted red lips as she greets you. Such a stark contrast to the almost animal grunt of acknowledgment that awaits one in some hostelrys nowadays, as the bar staff drag themselves begrudgingly away from that portion of the bar overlooking the pub television and shuffle painfully toward you, their dirty trainers sticking to the beer sodden floor, making each step a seemingly superhuman effort. Worse still, the elusive staff member might be pitting his or her wits against the one armed bandit and views the thirsty 'intruder' with ill disguised loathing, and slowly mooches behind the bar, heaving an enormous sigh at the prospect of having to serve someone.

I humbly suggest Dear Toper, that we need a campaign for real barmaids, those delightful creatures, who were – and still are in some idyllic backwaters – part and parcel of that Great British institution, 'The Pub'. Here's to the Great British Barmaid, may her ample busom continue to heave!

D.T.

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# Derby CAMRA Branch Diary

Everyone is welcome at Derby CAMRA socials, meetings and trips. Here is a list of forthcoming events. Socials start from 9pm, meetings from 8pm.

## AUGUST

THURSDAY 9TH AUG, BRANCH MEETING, DERBY ROWING CLUB  
Tues 14th Aug, Social, **Seven Stars**, Openwoodgate  
Fri 17th Aug, Cycle survey to **John Thompson**, Ingleby  
Tues 21st Aug, Social, **Malt Shovel**, Spondon  
Sat 25th August 2007, 10.30 am departure, **POST FESTIVAL TRIP TO PETERBOROUGH BEER FESTIVAL** and **LOCAL PUBS** (49 seater coach.)  
Tues 28th Aug, Social, **Seven Stars**, King Street, Derby  
Fri 31st Aug, Minibus survey to **Fenny Bentley**, **Parwich** and **Kniveton**

## SEPTEMBER

Tues 4th Sept, Social, **Red Cow**, then **Broadway**, **Allestree**/Darley Abbey  
THURS 13TH SEPT, BRANCH MEETING, **OLDE SPA**, **ABBEY STREET**, **DERBY**  
Fri 14th Sept, Public Transport survey to **Horsley Woodhouse** and **Smalley**  
Sat 15th Sept 9.30am departure, **TOUR OF BATEMAN'S BREWERY** and local pubs  
Tues 18th Sept, Social, **Old Silk Mill**, Full Street, Derby  
Tues 25th Sept, Social, **White Hart**, Heage  
Fri 28th Sept, Minibus survey to **Church Broughton**, **Sudbury**, **Boylestone** and **Marston Montgomery**

## OCTOBER

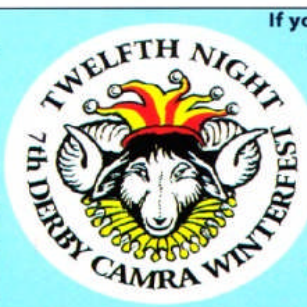
Tues 2nd Oct, Social, **Tavern**, Old Nottm Road, Derby  
THURS 11TH, BRANCH MEETING, **ALEXANDRA**, **SIDDALS ROAD**, **DERBY**  
Sat 13th Oct 9.30am departure, **TRIP TO BERKSHIRE'S BREWERIES** and some of **Dickie's old haunts**. Tour of Butts Brewery and possibly West Berks as well (TBC). Plus some great pubs.  
Tues 16th Oct, Social, **Oaklands**, Littleover  
Tues 23rd Oct, Social, **Falstaff**, Silverhill Road, Derby  
Tues 30th Oct, Social, **Ferrers Arms** then **County Hotel**, Sinfen

## NOVEMBER

Fri 16th November, 6.30 departure, back late. **MYSTERY TOUR**  
All major trips (CAPS) use a maximum 24 seater coach. All Sat trips back to Derby for about 10.30 PM. To book a place or enquire about these please contact **dickeimint@lineone.net** or phone **Dickie Mint** on **07974 708132**. To book a place on the Friday minibus trips or enquire about public transport or cycling social details please contact the Branch Pub Surveys Coordinator **Stewart Marshall** on **07944 163737** or email **stewart.marshall1@ntlworld.com**.



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If you would like to sponsor Derby CAMRA's next Winter Beer Festival (beer, glasses, music, tokens, etc) then please contact Gareth Stead on 07876 545945

## Tavern refurbished

The Tavern on Nottingham Old Road reopened last month following a complete refurbishment both inside and out. The toilets have also had a welcome facelift. A new outside drinking area has been created with a weatherproof canopy and new patio furniture has been installed. Tavern owners, The Pub People Company, have made every effort to ensure the pub retained its character and atmosphere.

To celebrate the new look, in true

Tavern style licensee Leon Bessell and partner Gill Coulton donned their black tie and ball gowns for a party night!

Derby Brewing Company have produced New Tavern Ale 4.2% abv to be sold in the pub in commemoration of the improvements, which will be available on special weeks. Other ales on tap include Pedigree, Olde Trip 4.3%, Springhead Barebones 4.7% and Derby Brewery's Pale Delight 4.8%.

## THE ALE BAG



Dear Editor,

Could you find space in your next issue or two to mention that the Derbyshire Pub Quiz League is looking for new teams? The season will start in October and go through the winter.

Teams of four play on Wednesday nights during the season, either in the pub in which they are based or in the pub of the opposing team, on a home and away basis. Matches consist of alternating rounds of individual and team questions. At the end of the match, points are awarded according to how the teams fared and these determine the position of the team within the division. As the League covers the entire county, it is divided into divisions to avoid exten-

sive travelling. After each match proper, we hold a "beer round" of further questions, with the team losing the beer round buying drinks for the winners. And in our experience that beer will often be a real ale! We have an annual charity cup, too.

Many of our pubs are CAMRA listed but we are open to more. Full details and contacts can be found on our website: <http://www.derbypubquiz.org.uk/>. There are sample quizzes, as well.

Les Hurst

*I enjoyed many a season quizzing in this league from the mid-1980s to around 1997, largely at the Brick & Tile in its DBA days. They got you to pubs you would never visit and yes, usually some good real ale - Ed*

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## Derby Drinker Publication Schedule 2007/8

Advanced notice for contributions and advertisers. These are the proposed dates for the publication of **Derby Drinker** into 2008. 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 118	October 2007	25 September 2007
DD 119	December 2007	20 November 2007
DD 120	February 2008	20 January 2008
DD 121	April 2008	25 March 2008





Beer King Les receiving World's oldest bottle of drinkable beer from Peter Orgill (Coors Bry)



David (Cellar team) and Graham (Beer orders) confer during set up. First cask on stillage: 11.30 am Sat



Bill setting up the flojet system (designed and made by Graham - see left) in the Darwin cellar



Dave (Cellar team) cleaning extractors before the event

## 30th Derby CAMRA Beer festival - behind the bars



Paul (Steward) maneuvering cask into position on set up Saturday



Rob (Secretary) selling the very last bottle of beer at 1.30pm on Sunday



Terry (Entertainments) at the stage side with Sid (PA system)



Up the ramp (again) - Steve, Jane, Mike & Mark (Set up crew, Saturday)



Vicky (Staffing) filling a carry keg (with Mayor)



Eager punters queue to get in across the Market Place down Tennant St - Saturday



Stuart (Bar staff) serving (almost) the last pint on Sunday lunchtime



Sat Bar staff, Les, Anna, Paul and Lyn - 70s style



Ian (Breakdown crew) and empty casks piled on the stage lift



Another of the Set up crews (ancient) Les, Foxy and Brian



The village of Hognaston may feel remote and, indeed it is off the beaten track but it lies a mere five miles north-east of Ashbourne and only 13 miles north-west of Derby nestling beneath Hognaston Wynn close to the south shore of Carsington Water.

Mentioned in the Domesday Book, by the early 17th century Hognaston had grown in importance as it stood on the main road from London to Manchester, although a cart track many packhorses passed through. There were once three inns here the Black Bull and the Packhorse are no longer pubs but the splendid Red Lion survives.

The inn is run by Jason Waterall, and on my visit his father Tony was in charge and very helpful. The beer on here are Pedigree, Marstons Burton Bitter plus two guest ales. One is more often than not, from

Derby Brewing Company. Top Notch was the offering in early June but an array of Derby pumpclips on an overhead beam, reveals that this changes on a frequent basis! The other beer was DVA from new micro Dove Valley of Church Broughton (see elsewhere in DD). The pumpclip is made from oak, as indeed the beer is brewed in the same.

The regular supply of Dove Valley beers came about by chance when one of the brewers had popped in for a pint and offered to design a more substantial pumpclip for the bar, he mentioned the brewery and was told 'Why don't you bring some beer in for a try?'

It has been on ever since and the pub intend to 'Keep DVA on as long as it keeps selling, and so far it has gone really well.'

attending a wedding in Hognaston

Tony told me the village story about the demise of the Bull Inn before World War Two. Apparently the landlord was teetotal (there was a strong temperance presence in the village) and one night a huge fight broke out in his pub. He promptly threw everyone out on the spot and smashed all his beer barrels, draining the ale in to the street, closed his doors and never opened them again! The inn is now a private dwelling.

The pub does a great trade in food and it has been recognised in several features in national newspapers for food, beer and general ambience. In all, a most convivial place to drink, and the chance to drink some good ale from local breweries.

Opening times 12 to 3; 6 to 11, with all day opening Fridays at 7 Saturdays in summer. Tel: 01335370396 if in doubt. Public transport is a minefield, a bus runs to Carsington Water from Derby infrequently, more run from Ashbourne. Call Traveline on 08706082608 for details.



## Smithfest beckons

The Smithfield, on Meadow Road, stages its first beer festival from Thursday 6th to Saturday 8th September. Of the 50 beers, at least 40 of them will be new brews. Old Bear Brewery of Keighley have brewed a Tobacco Beer, which may satisfy some of the displaced smoking fraternity somewhat! Roger and Penny have organised entertainment each night of the festival and there will be a hog roast on the Saturday night. It will be free to get in and should be a great event of beer and fun down by the Derwent.

## Smoke signals

Well we have had more than a month of the smoking ban now. How was it for you? Reaction seems mixed as DD asked around in pubs that have seen ashtrays on eBays and outdoor shelters where the Snoutcasts gather!

James Cripps, landlord of the Alma in Melbourne said: "We haven't noticed any dip in custom, food sales are well up and one or two new customers have appeared." In the Exeter Arms however, Ann Wild observed: "All the lively crack had gone from the bar. In this pub we used to have a good after-work crowd gathered at the bar with a pint, chatting. Now they all go outside and their non-smoking friends go out to join them." In Hulland Ward, Michael Edwin of the Black Horse said: "It hasn't made any difference here, although as a smoker myself I do resent having to go outside my own house to have a fag!"

Most drinkers appear to be continuing to go to the pub, and many like the fresher air but personally I don't see a cavalcade of new pub-goers beating the doors down and a bit of our culture has gone.

Although the pub has been opened out it retains open fires and old tables and wooden benches abound. A frame on the wall brings to the attention that John F. Kennedy Jnr and his wife stayed at the Red Lion in 1997 while

## Derby Drinker

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**Additional photographs:** Eric Streets, Colin Sinclair.

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## Ambitious new micro putting tradition to the fore - Dove Valley Brewery begins its journey: We meet the source

As mentioned briefly in *DD116*, another new microbrewery is taking its first steps into commercial trading. Dove Valley Brewery is the project of Paul Winfield, along with Jim and Rod (from Tutbury) and they are setting their standards high. Rod and Jim, who met on their first day at school and attended the same microbiology course, both work for a local company. Paul is a Blackcountryman from Dudley and was once drummer in the Wonderstuff. He had a Boots brewing kit as a 14-year-old, much later he moved to Burton Upon Trent and is ferociously passionate about ale.

The trio have been together some time and the first makeshift brew was done in Paul's garage in December 2003. Over time consistency and character started to come through and they came across a farm at Barton Blount, the deserted village near Church Broughton. They fell in love with the place and have installed a small three-barrel plant. Six weeks of trials culminated in the first commercial brew on 1 February this year.

The interesting feature about Dove Valley that sets them apart from other fledgling brewers is their decision to brew using a version of the Burton Union system for the cultivation of yeast. They brew in 42-gallon former whisky barrels, complete with charcoal layers in the cask.



It's not your money we're after baby....Dove Valley brewer Paul Winfield enjoys a glass of his own creation at Derby Beer Festival.

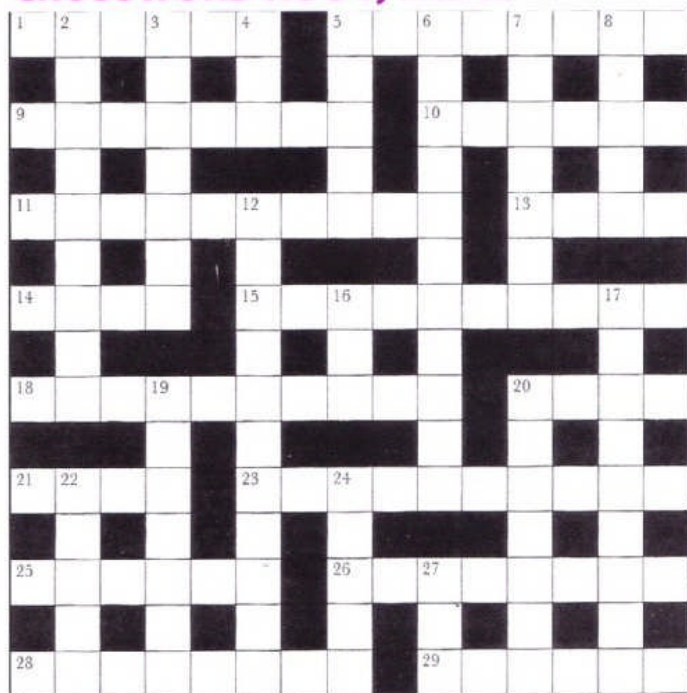
Rod, a Slow Food member, explains: "We want to produce an artisan product that is true to its region. If you are going to brew a pale ale near Burton why not use a union system. We have also drawn on the lifetime experience of old Bass brewers. The flavour is dominated by a

complex noble hop aroma, layered over full malt and restrained fruit characters. We believe the beer achieves excellent drinkability due to slow fermentation in charred oak barrels. We are trying to brew the best beer in Britain and of only 200 Master Brewers in the world we have two in our company."

Lofty aims, indeed, but sound credentials. The result so far is the 4.4% DVA which has so far only been available at the Red Lion, Hognaston (their first account) and at Derby Beer Festival. The brewery is keen to keep tight control of where they sell their beers. Ever philosophic, Paul Winfield said: "It's all about integrity and not about profit."

Future plans include a bottled Real IPA and DSB - Dove Session Bitter. Their aims are true and their messages clear. Time will tell but we hope their beers will be ones well worth seeking out.

### CROSSWORD No 3 by Wrenrutt



#### Across

- 1 Sounds cold, but it's hot stuff! (6)
- 5 Use a hole as a place to drink in (8)
- 9 In in a Bordeaux creates a single-reed instrument (8)
- 10 A cause of brewer's 'drupe', so to speak? (6)
- 11 A devious chesty liar's either theatrically emotional or very funny (10)
- 13 Apocalypse Now director's mate? (4)
- 14 Sure about trick? (4)

- 15 Wild Catholic oats now, right? A dish fit for a king (5,5)
- 18 Sounds like a fight at that place (10)
- 20 What players throw in a trad pub sport (4)
- 21 Thwart a blunt tipped sword (4)
- 23 Jumbled Cornish castle (but no Parking) and an Old Testament book shortly confers citizenship (10)
- 25 Can be confused, in pain, for Italian rolls (6)

- 26 Confused oily dipso is Y-shaped (8)
- 28 Mounted - with help (6,2)
- 29 An imaginary and dry pub in the desert? (6)

#### Down

- 2 & 4 Derby CAMRA's Country Pub for 2007 (5,4,3)
- 3 Parisian toff's mistress (7)
- 4 See 2
- 5 Not necessarily Braine's Room at the Top (5)
- 6 Village where Caudle Bitter was formerly brewed (4,7)
- 7 In sherry terms, a bit of a sweetie! (7)
- 8 Inclined to pre-soak barley (5)
- 12 Nottingham Brewing Company's brown beer (4,3,4)
- 16 Bishop of Bayeux (1036-97)
- 17 Muddled President of the Royal Society with a couple of gins is leaping (9)
- 19 This, and bad weather, is Leadmill Brewery's premium ale (7)
- 20 A showy young woman when with Bobby (7)
- 22 Pear-shaped tax in Old English (5)
- 24 Easily done when speechifying without liquid refreshment (3,2)
- 27 Synonym for total: is that a problem? (3)

Access to *The Chambers Dictionary* and *The Good Beer Guide 2007* recommended. Send completed entries to the editor (see contact section). Correct grids will go into a draw for a £10 prize.

#### SOLUTIONS to CROSSWORD No 2 by Wrenrutt

##### ACROSS

1. HARDYS AND HANSONS 5. VICTORIA 9. AGITATOR 10. CASTLE 11. See 1 13. RHYL 14. WIND 15. TETRAMERAL 18. BOMBARDIER 20. WHAM 21. HOOK NORTON 23. CORNWALLIS 25. STANCE 26. OFF-WHITE 28. CROSS SEA 29. See 21

##### DOWN

2. ARGENTINO 3. DITCHED 4. SOT 5. VIRGO 6. COCK SPARROW 7. OBSERVE 8. ISLAY 12. NUTCRACKERS 16. TUI 17. ADAGIETTO 19. BIKINIS 20. WELSHER 22. OTTER 24. RHODA 27. FUN

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