

New City Centre Brewery launched as Headless beer comes on stream



The Headless Brewing Company is up and running. The initial brew, First Bloom was launched at 7pm at the Flower-

pot, home to the brewery, on 6th September, and simultaneously at the SmithFest at the Meadow Road pub.

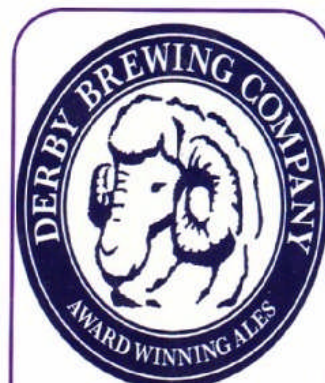
rapidly consumed by the gathering at the bar. Our main picture shows him in the act, the first customer to sample the ale was, appropriately CAMRA member and the Brewery Liaison Officer for Headless Brewery, Gareth Stead.

The beer was declared a success it is very bitter and very pale at 4.3%. Alistair paid tribute to all the hard work that had gone into getting startled by Lol Stevenson, JP and all of the team.

According to Lol, ten barrels of the new beer 'flew out' and he was busy brewing more First Bloom the next week. Lol wished to pay a warm tribute to Joe Alsop of Whim Ales who "had been a tremendous help and a true friend and brewer".

Alistair Moffat pulled the first pints which were

The next beer from Headless (all the team stress that it is not called the Flowerpot brewery), will be a 3.8% brew, name to be decided. Apparently it will be

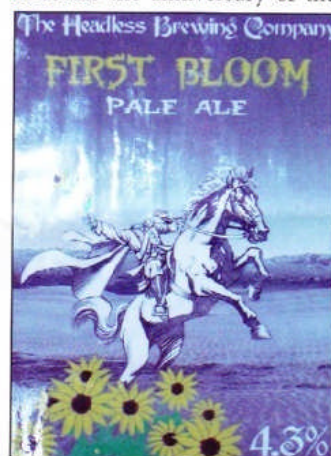


PRIDE OF DERBY

Beer of the Moment
Hop Til You Drop
3.9%

For Your Beer needs:
Mobile: 07887 556788

'very pale - paler than Whim Arbor Light' and it will be launched on 23rd October to celebrate the anniversary of the



pub being reopened by the Headless chain. later in the year there is to be a 6% Christmas pale ale, on the bars for the festive season. See next page for some pictures of the brewing activity at Headless.

CENTRAL BAR SUPPLIES

YOUR LOCAL ACCESS

FOR POPULAR KEG & CASK BEERS AT DISCOUNTED PRICES

PLUS WINES & SPIRITS
ALCOPOPS & BOTTLED BEERS
POST MIX SCHWEPES & PEPSI
BRITVIC & SCHWEPES JUICES & MIXERS

OTHER CASK BEERS AVAILABLE - 24 HOURS NOTICE

CASH & CARRY OPEN 8 AM TO 12.00

MON-FRI: 8AM TO 10 AM SAT & SUN

UNIT 1, ALICE STREET WORKS

ALICE STREET, DERBY

TEL: (011332) 296683

MOB: 07957 364836

Real Ale Drinkers
Love It In The Ditch

The Rowditch Inn

246 Uttoxeter Road,
Derby

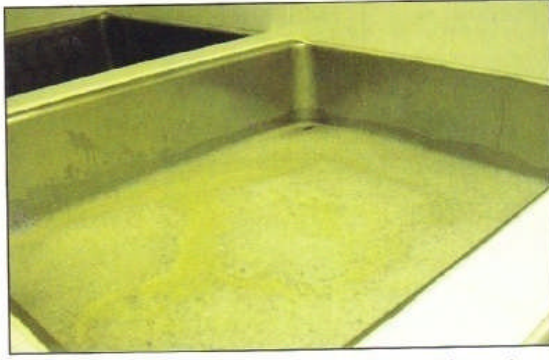
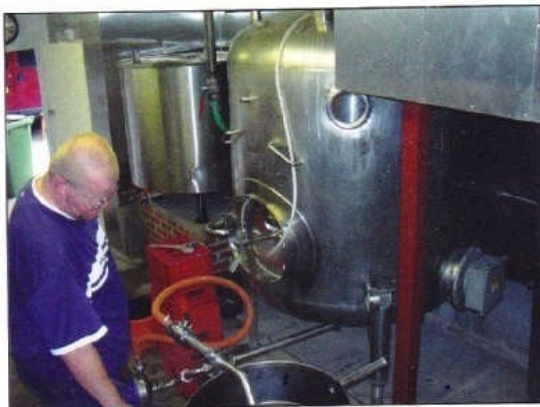
for a constantly
changing range of
real ales

DERBY CITY PUB
OF THE YEAR 2006

FALSTAFF FREEHOUSE & BREWERY
NORMANTON DERBY
www.falstaffbrewery.co.uk



NOW AVAILABLE



A typical brewing day at Headless Brewery. Clockwise from top left: Lol in action at the copper, Alistair busy with his hydrometer, the view from the alleyway off King and Chapel Streets where the brewhouse is located, the hops in the copper after the boil and finally the yeast begins to take effect in the fermenter.

Brotherly Pubs -Two Yates in Derby

And I certainly don't mean the modern pub group that blandly trades on the history of the old wine lodge chain. The new landlord at the Alexandra on Siddals Road is Alan Yates. He is the brother of Graham Yates, licensee for five years at the Brunswick, a few yards away.

Alan, who is new to the trade, has taken over at the Tynemill outlet following the departure of Jonathan Hales, although Pete and the staff will be remaining at the Alex. The brothers have a friendly rivalry situation on their

hands and Alan has a few different ideas for the pub, including a fishing



club. Our picture shows Alan (left) and Graham behind the Alex bar.

It is fitting here to say thanks to Jonathan, who always kept most excellent beer during his 18-month tenure at the Alex.

He had a highly individual style which was rewarding to acquire and Derby Drinker and CAMRA would like to take this opportunity to sincerely wish him ALL THE VERY BEST and we certainly enjoyed the ales FOR THE USE OF that he provided!

PUB NIPS

Terry and Wendy left the **Pack-horse** at Kings Newton on 25 Sept (after 14 years), and have moved six miles away to the **Angel Inn** at Coleorton Moor. However, they are still looking after the **Lamb**, which reopened in early September. The **Red Lion** at Chellaston is boarded up and looks to have ended its 43-year life as a pub and building. The **Roebuck** on Amy Street, Stockbrook, is also boarded up. The **Bear** at Alderwasley is the *Good Pub Guide's* County Dining pub of the Year, for the second year running. There is a new licensee at the **Lord Napier**, Milton Street, Derby. Nigel Eadie left the **Nags Head**, Ripley in August and partners Claire Pursell and Phil Slack have taken over. Pedigree, Hop Back BackRow and Hoskins EXS were the beers on initially.

THE ALMA INN BEER FESTIVAL

Thurs 18th - Sun 21st Oct

CAMPAIGN FOR REAL ALE

2nd

THE ALMA INN BEER FESTIVAL

12 REAL ALES AVAILABLE

Live entertainment Sat 20th

'Just ban' live acoustic

Food available on night

THE ALMA INN
59 DERBY RD, MELBOURNE,
DERBY DE73 5AR.
01332 695200

For sale!

1978 Derby City Charter beer festival glass - proceeds to local charity - looking for £80+

Also - a set of Derby summer beer festival glasses from 1990 - 1995 - including all programmes from 1978 to 1999 (except for 1994 and 1995) - £100 + p.p.

Reply to Ian on 01332 843814 or via DD.

Short run print

NOW AVAILABLE ON OUR DIGITAL PRESS

MENUS | POSTERS | POINT OF SALE | FLYERS

Tel: 01332 224860
Pride Park, Derby
Email: info@colourstream.co.uk
www.colourstream.co.uk



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

Cider with Suzie

October is officially CAMRA's cider and perry month. This is not an accident, whereas beer can be brewed throughout the year, cider and perry have to be made when the fruit is available, which means late September through to late November, with October being the main month for pressing. Incidentally, whilst beer is brewed (because boiling is involved) cider is made (no heat involved). Sometimes cider is "produced" but this is a slightly derogatory term and is usually applied to larger, more "mass produced" outfits.

The Romans brought apples to this country and cider making consequently has a long history. Since apple juice contains yeast and if left to its own devices will ferment naturally, it must have soon become apparent that this was an excellent way to an alcoholic drink. Unfortunately it is quite difficult to get a high percentage of juice extraction from the fruit, and it requires a two stage process. The fruit must first be milled, i.e. chopped fine, and the pressed to extract the juice. Considerable ingenuity has been shown through history with the design of mills and presses; many of the earlier ones being horse powered. Millstones with channels cut into them were used to crush the apples and huge timber frames equipped with wooden

screw threads were used to press them. Some fascinating examples can be seen in the Cider Museum & King Offa Distillery in Hereford; well worth a visit. Of course these days mills are generally electric and presses are hydraulic, but many are one off designs produced to meet local requirements.

Although the fermentation process is pretty robust, things can go wrong. Using the natural yeast present in the skins of the apples generally works fine, but can sometimes produce off flavours.

Because of this some cider makers pitch with wine yeast for consistency, although some purist would disapprove of this practice. As with beer, oxidation occurs if cider is exposed to the atmosphere so it needs to be fermented under an airlock; cider vinegar is just cider which has been allowed to oxidize! Unpleasant manifestations can occasionally occur during the fermentation process; one such is "mother", the cider becomes viscous and full of slimy strands making it totally undrinkable. Fortunately this has never happened to our cider.

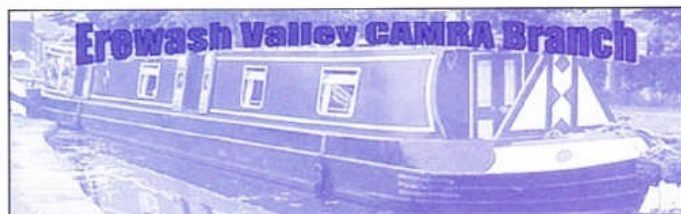
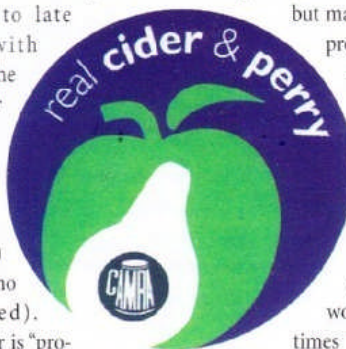
Assuming a reasonable sugar content in the apples, the cider will ferment out naturally to 6% or 7% and will be fairly dry since the yeast will convert most of the available sugar to alcohol. In years gone by farm labourers used to drink cider in the fields; the question is how did they avoid becoming both dehydrated and drunk? The answer is that they used to press the apples twice; the first pressing being the "best" cider, after which the pressed apples were watered, allowed to stand and the pressed for a second time. This second pressing would have been nearer to 3% alcohol, ideal for a hot day in the fields. Finally the pressed apples make highly nutritional animal feed, so the whole process is very ecological.

We hope to make this years supply of Three Cats Cider and Perry totally from local fruit, so if you know of a hidden orchard just waiting to be discovered, or if you would like to help with the pressing please contact us. Generous supplies of cider will be provided for any help with the provision of fruit or with cider making.

Wassail

Sue and Chris Rogers

Email - sue.rogers4@tesco.net



Erewash CAMRA is adopting LocAle, the innovative scheme that encourages pubs to stock real ale brewed by local breweries. Nottingham CAMRA launched LocAle earlier this year as a positive response to promote local breweries, following the closure of Hardy and Hansons, the county's last large-scale brewery.

Andrew Ludlow, the scheme's organiser, told a recent Erewash branch meeting of the increased sales that licensees of 33 accredited pubs in the Nottingham area had experienced, since LocAle's introduction. Compliance with the scheme necessitates the display of LocAle point of sale material with at least one, well-kept, good quality cask-conditioned beer being brewed within 20 miles of the participating pub.

A cursory glance at the 2008 Good Beer Guide shows the proliferation of breweries in this region, and a dozen pubs and clubs have been identified

for eligibility in Erewash Valley. The benefits to the local economy and environment are self evident, and we're confident that LocAle will be well received by publicans and customers alike.

The second Ilkeston beer festival has been confirmed for 9th and 10th May 2008, at the Regency Rooms, Co-op, Wharnccliffe Road. Paul Gibson

EVENTS

Saturday 13th October, coach to the West Midlands is full.

830pm Wednesday, 7th November, branch meeting at the Hole in the Wall, Regent Street, Long Eaton.

Thursday 29th November, both buses to Thornbridge Hall brewery are full. 830pm Wednesday, 5th December, branch meeting at the Needlemakers, Kensington Street, Ilkeston.

Saturday 15th December, Lincoln away day by train. Details to be confirmed.

Contact Maria Gibson 01773 533637 or visit erewash-camra.org

Join CAMRA Now

APPLICATION FORM

I/We wish to join the Campaign for Real Ale Limited and agree to abide by the Memorandum and Articles of Association. I enclose a cheque for £..... Rates are: Single £22, Joint £27, OAP/Unwaged/Under-26 £13 (£16 Joint), Overseas £27 (£32 Joint). If U-26 please add Date of Birth

Name(s)

Address:

Post Code

Date

Please send your remittance (payable to CAMRA Ltd) with this completed form to: Membership, CAMRA, 209 Hatfield Road, St Albans, Herts, AL1 1BJ



Derby Drinker



Instruction to your Bank or Building Society to pay by Direct Debit

The Campaign for Real Ale

Please fill in the whole form using a ball point pen and send it to:

The Campaign for Real Ale Ltd.
230 Hatfield Road
St Albans
Herts
AL1 4LW

Names of Account Holders

Bank/Building Society account number

Branch Sort Code

Name and full postal address of your Bank or Building Society

To: The Manager Bank/Building Society

Address

Postcode

Contributor's Identification Number
9 2 6 1 2 9

Reference Number

Instruction to your Bank or Building Society
Please pay The Campaign for Real Ale Ltd. Direct Debits from the account
declared in this instruction subject to the safeguards assured by the Direct
Debit Guarantee. I understand that this instruction may remain with
The Campaign for Real Ale Ltd. and if so, details will be passed electronically
to my Bank/Building Society.

Signature

Name

The Harrington Arms Thulston



Local free house & restaurant

We are a traditional village public house & restaurant offering trad values of Fresh Home Cooking (Chef proprietor) from bar food to A La Carte
Traditional 2/3 course Sunday Lunch

Cask Conditioned Ales including
Wicked Hathern & other micros

Grove Close, Thulston,
Derby

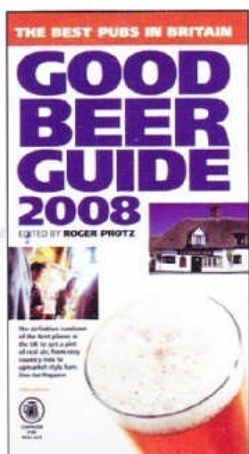
01332 571798

GBG 2007 and 2008

Good Beer Guide 2008 out now

The new GBG was launched in September and, as ever, is an essential companion when seeking out the best beer and pubs of the UK. Edited again by Roger Protz this is the 35th edition. There are 4,500 pubs listed both urban and rural in character and all of them have been visited, surveyed and selected by CAMRA branches over the previous year.

Things change rapidly these days in the world of pubs, this is reflected in the sense that some pubs change hands between selection and publication. This is inevitable in a project that involves so much work at many levels throughout the country. There are one or two pubs that are unfortunate to miss the cut locally, including a couple the editor drinks in but the process of surveying is thorough and overall the GBG is as good a beer companion one could wish for and certainly doesn't let you down



very often, and usually leads you to a gem. When the GBG first appeared Derbyshire had no breweries, now the

county section lists a mighty 24 (and that fails to include Dove Valley, in operation too late for publication).

The Guide is a good read too with a full list of UK breweries, articles on different beer styles, and community pubs, a beer festival calendar and the National Inventory

list of outstanding pub interiors.

Good Beer Guide retails at £14.99 but is available at £10.50 at certain pubs including Brunswick, Alex, Flowerpot, Smithfield, Rowditch, Green Man (Ashbourne), Cross Keys (Belper), Old Oak Horsley Woodhouse and The Flagstaff. It remains a fantastic Christmas gift and the only pub guide a cask ale lover needs.

A Decade at the Ditch: Beer Festival at Rowditch

Jan & Steve Birkin celebrate a decade at the Rowditch Inn come late October. To mark the occasion a beer festival takes place at the Uttoxeter New Road pub from Thursday 25th-Saturday 28th, featuring 'Ten Years - Ten Beers'.

Customers have been given voting slips to select their favourite ales and as a result Summer Lightning, Pale Rider and Jaipur came out well. Thornbridge are supplying Jaipur's sister beer India (also 5.9%) in its stead. One beer, Not as Dull As, is being specially brewed by Black Hole Brewery, it will be between 5 and 6%.

Normal opening hours will be operated and entertainment will be Chain Gang on Thursday and Spokane on Friday. Guest bar staff and the short-wearing man will also be in evidence! Sunday winds down with a cheese night.

Mr Grundy's Georgian House Hotel



Eight Real Ales at all times
Beer Garden
Ashbourne Road
Derby

01332 349806

Green Man Willington



Bass, Pedigree, Jennings plus guest beers. Real cider.
01283 702377

Microbrewery Corner

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



DERBY

The brewery has been going from strength to strength since son Paul came on board this year. Five DBC ales will feature at Nottingham Beer Festival. They are Business As Usual, Old Intentional, Dashingly Dark, Hop Till You Drop and a new creation, Double Mash (4.6%).

BURTON BRIDGE

The latest pub in the brewery stable is the Plough at Stapenhill, over on what used to be the Derbyshire bank of the Trent. Burton Bridge took over the pub earlier this year and it has seven permanent beers, five from the brewery and guests. The Plough staged a successful beer festival in late September.

BOTTLE BROOK

After being in limbo for some time the brewery is starting again, as the new extension at the Old Oak is nearing completion, with the brew-

ing of a special brew for the Smithfield Beer Festival - Columbus 4.2%. Richard's only beer at the Derby Beer Festival was judged to be one of the runners up for Beer of the Festival.

DOVE VALLEY

The new micro from Bartonfields is continuing to nurture its product. DVA is regularly featured now at a second outlet, the Vernon Arms at Sudbury.

LEATHERBRITCHES

The brewery is relocating to the Green Man and Black's Head Royal Hotel, St John's Street, Ashbourne, but will remain in its present ownership. The present brewery closed at Fenny Bentley at the end of August. A buffer stock of beer is being brewed by the brewery (not contract-brewed) at the Parish brewery. Hairy Ginger won its class at the Peterborough Beer Festival

thornbridge
...never ordinary

Our Range of Award Winning Beers



Call now on 01629 641000
thornbridgebrewery.co.uk

I'M IN A PUB
DRINKING GLASS
I'M ON MY OWN
I'M BLOODED
I'VE BEEN KICKED
MY CREDITS EXHAUSTED
I'M OFF

WOMEN ONLY

50 AM I
50 PM I
I'VE GOT SMELZM DOG
WITH ME DARLIN'
50 IS SHE
50HR SHE
50 IS SHE
50 IS SHE

WOMEN ONLY

John Cole
© 2007

D.T.

John describes the Lion as 'A gastropub that supports real ale and local breweries'

the drinks are on us!
call for your free quote now
08704 585606

Pub Surveying: A round-up and a few gems

Derby CAMRA have really stepped up the Pub Survey programme this year, with the aim of producing a really comprehensive list of the best inns for the GBG 2009. Under the capable organiser Stewart Marshall many areas of the Derby Branch have been visited. Alfreton by bus, Ingleby and Nunsfield House by

expect beers from this brewery. Unicorn Bitter had just finished before we arrived, which left us with just the Double Hop at 5%. Our surveyors rated it from good to very good. Yes, there was only one real ale but it was good and the locals and the staff were friendly, which made it an enjoyable pub to visit.



cycle and a series of Friday minibus trips, usually fully booked. Here is an abridged version of Stewart's account of the trip to Fenny Bentley, Parwich and Tissington:

On Friday 31st August a full 16 seater mini-bus left Derby to survey pubs in the villages north of Ashbourne. The first pub we called at was the Bentley Brook Inn at Fenny Bentley. This has been the home of the Leatherbritches Brewery for many years but this era is coming to an end with an expected move of the Brewery down the road to the Green Man in Ashbourne. Leatherbritches beers are still the staple of the Bentley Brook Inn with Hairy Helmet and Goldings on the bar. These beers were in good form and were rated well by the surveyors.

The next pub to be surveyed was the Sycamore Inn in the village of Parwich. This village is a long way off the beaten track, through narrow lanes but the effort is worth while. The Sycamore is a Robinson's pub, so only

Back on the main road, our next visit took us to the Blue Bell Inn, near Tissington. This is a Greene King pub with the usual selection of Abbot and Old Speckled Hen. The other usual suspect of IPA was only provided in keg form. The IPA was tried on the grounds of "research purposes only". Verdict: like

very cold IPA through a sparkler. This pub is geared towards food and does not have an area set aside for drinkers only, unless you stand at the bar. The surveyors rated the beer as average.

Heading back to Fenny Bentley, we called in at the Coach & Horses (below). This pub has a fine reputation for food and beer. Although food is an important part of this pub's trade, drinkers will not feel out of place. The beer range was a lit-



tle less than usual, with just Pedigree and Timothy Taylor Landlord on the bar. Co-owner John Dawson (son Matt runs the pub) was very friendly and keen to show his passion for serving real ale by giving an impromptu viewing of his cellar, (pictured above left) where samples of the next beer to go on, Slaters Queen Bee, were tasted, straight from the cask. The surveyors rated the beer as good.

A hard surveying pace had been set throughout the evening and this enabled an unscheduled visit to the Green Man in Ashbourne. Six real ales were available - Slaters Supreme, Derventio Venus, Abbot, Whim Armadillo, Leatherbritches Dr. Johnson and Peak Ales Swift Nick. The beer was rated from good to very good.

A quick dash back to Derby enabled a last drink of the evening in the Old Silk Mill. Several surveyors said the beer quality of the pubs surveyed was higher than expected and had enjoyed the evening out.

It's all happening at Ashover: Brewery, Beer festival, B&B and a Lager Bell!

Visitors to Ashover a few years back would have gone there for the beautiful scenery, the walks through the countryside and the serene friendly atmosphere. All of those reasons to visit the place remain but a new attraction for many people is Ashover Brewery.

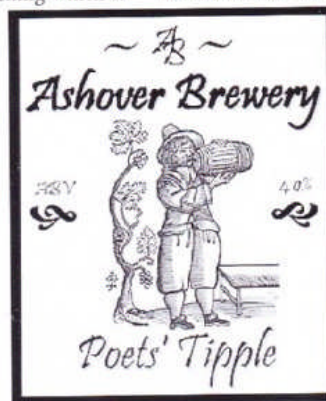
The Brewery which is located in the redundant workshops at the back of the Old Poets Corner is receiving a lot of visitors. Brewery owners Kim Beresford & Roy Shorrock have put together an informative brewery talk and beer sampling evening which is designed to generate interest in real and more specifically, locally brewed ale. It is aimed at clubs, associations, and corporate groups who don't necessarily have a specific interest in cask ale but they do all seem to find this new world of microbrewing, intriguing and the

beers that they taste are like a breath of fresh air to them. Says Kim "It's incredible how interested people are in learning about how beer is brewed on this small scale local level and in trying our beers that are so unique to the area. Last week we had a group of 30 folk that came from Worcester and wanted to look round the brewery and sample a few in the Poets whilst they were visiting the Peak District. Not all our visitors come in such high numbers but we've had groups from as far afield as Ipswich with others from Rugby, Nottingham, Lincoln and Coventry not forgetting Matlock of course!"

The brewery is small by commercial standards but even so, it is still capable of producing over 4,000 pints of beer per week (enough to give a small army a sore head). It is running at less than a quarter of that capacity at the moment and the only place that you can find beers from Ashover is in Ashover in The Old Poets' Corner, the brewery tap or occasionally at the George on Lowes Hill, Ripley the Derby Tup at Whittington Moor, the Arkwright Arms, Duck-

manton and the odd beer festival or two.

Talking of Beer festivals, The Old Poets' Corner Autumn Beer Festival runs from Thurs 11th - Sun 14th October and is well worth a visit. A good range of Ashover Beers on the bar including some new ones brewed especially for the festival. There will be live entertainment every night with around 40 beers from across the country available over the weekend. Continuing with his campaign to convert the uninitiated, Kim promotes the use of the 'LAGER BELL' throughout the festival. This means that if you




are brave or stupid enough to order any bland fizz the bell is rung and everyone in the pub shouts 'LAGER' at the top of their voice. The shame that ensues usually results in a

proper beer being ordered next time and by the end of the night a few true converts usually emerge.

Bed and Breakfast guests at the Old Poets are also encouraged to drink real ales and to join CAMRA, especially as the discount that you receive on a four night stay at the Poets pays for your annual membership.

Kim & Roy are more than happy to arrange brewery evenings and talks on the history of the Ashover Brew Plant or the process of Brewing. Special arrangements can be made for individuals to spend a day with the brewers and you can actually help with the brewing process.


UNICORN



Fine ales & excellent restaurant food in relaxed convivial surroundings

Hotel facilities

The Unicorn Inn
Repton Road,
Newton Solney,
Derbyshire DE15 0SG
Tel: 01283 703324



The Alexandra Hotel

'The Alex' - Derby's true Real Ale Champion
Siddals Road, Derby

A Tynemill house and birthplace of Derby CAMRA
Large range of continental beers on draught & bottled

01332 293993

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.



OCTOBER

THURS 11TH, BRANCH MEETING, ALEXANDRA, SIDDALS ROAD, DERBY
 Friday 12th Oct, Public Transport Survey to Belper
 Tues 16th Oct, Social, **Oaklands**, Littleover
 Tues 23rd Oct, Social, **Falstaff**, Silverhill Road, Derby
 Sat 27th Oct, Minibus Survey to Morley, Stanley Common, Ockbrook and Thulston
 Tues 30th Oct, Social, **Ferrers Arms** then County Hotel, Sinfen

NOVEMBER

THURS 8TH, BRANCH MEETING, QUEENS HEAD, BELPER
 Tues 13th Nov, Social, Blessington Carriage, Chapel Street, Derby
 Fri 9th Nov, Public Transport Survey to Melbourne
 Tues 20th Nov, Social, George & Dragon, Belper
 Fri 23rd Nov, Minibus Survey to Alderwasley and Wirksworth

DECEMBER

THURS 6TH, BRANCH MEETING, OLD DOLPHIN, QUEEN STREET, DERBY
 Fri 7th Dec, Public Transport Survey to Ripley

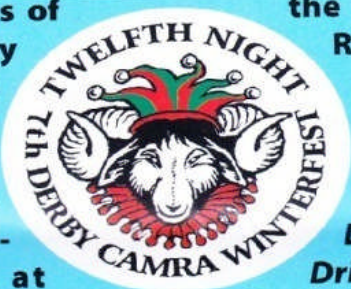
Thurs 13th Dec, XMAS SHOW, Flowerpot
 Tues 18th Dec, Social, **White Swan**, Littleover
 New Years Eve, Social, Rowditch, Derby

JANUARY

3-5th Jan TWELFTH NIGHT FESTIVAL, Derby Assembly Rooms
 Thurs 10th Jan BRANCH MEETING, VENUE TBC
 Tues 15th Jan, Social, **Waggon & Horses**, Ashbourne Road, Derby
 Tues 22nd Jan Social, **Vine Inn**, Mickleover
 Tues 29th Jan, Social, **Blacks Head**, then Royal Oak, Wirksworth

The survey trips by minibus are subsidised and an account of the kind of evening one might expect is found in the pages of this publication. To book a place on the Friday/Saturday 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.

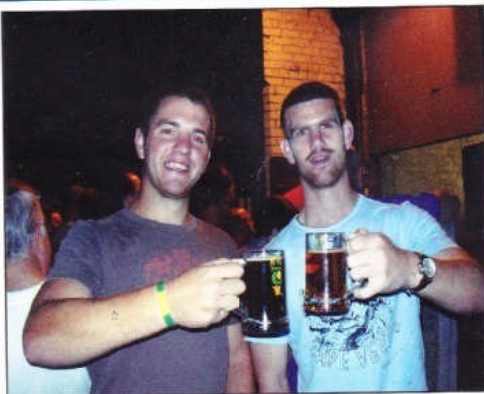
Full details of the Derby CAMRA Twelfth Night Fest, from 3rd-5th Jan, at



the Assembly Rooms will be forthcoming in the next issue of **Derby Drinker**.

These two young drinkers, pictured enjoying the Smithfest, have forsaken lager for ale in a big way. Dan Domachowski was introduced to Thornbridge ales some months back and has not looked back since.

Dan Ault had come to the festival with Dad, Neil who has obviously pointed him in the right direction.



THE ALE BAG



Dear Editor,
 Whilst I would never criticise the superb choice at The Babington (particularly the awesome recent Derby Brewing Company beers 'True Blonde' and 'Memories'), I feel I must 'go off on one' about the medium by which the beer menu is provided.

I know it's probably called 'progress', but personally, it just doesn't feel right that the fine ales on offer are displayed on a flat screen television. It's not that I'm averse to TV's in pubs - it's far easier to watch Derby's latest defeat with a pint in your hand, for example - but what's wrong with a chalkboard or simply reading the pump-clips? Am I the only person who feels like this? Should I get out more?

Also, I'm a very big fan of the recent smoking ban. It's staggering how much you actually notice how clean some pubs now smell. However - us non-smoking folk are still getting a lung-full as we walk through the toxic clouds outside the entrance to our treasured

hostelries where the gaspers congregate. Some pubs have converted space from the car park or beer garden into a smoking area. However, those pubs which do not have this luxury must surely reconsider allowing smokers to chuff away like Leys Foundry right outside their door...

Rant ends. Keep up the good work.

Beast

Furnace Inn Duke Street, Derby



Traditional ales & a warm welcome from Jean & Derek
01332 331563

The County Sinfen Lane, Sinfen, Derby

At least 2 real ales including one from the Derby Brewing Co

01332 270070

Visit our unique cellar bar at

The Flowerpot

King Street, Derby
 Tel (01332) 204955

Try our continually changing range of real ales in the warm surroundings of a traditional town pub

Hot food Monday to Saturday
 Sunday lunches a speciality

LARGE FUNCTION ROOM

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 119	December 2007	20 November 2007
DD 120	February 2008	20 January 2008
DD 121	April 2008	25 March 2008
DD122	June 2008	20 May 2008

Smithfest a roaring triumph in September sun

The first Smithfield Beer Festival proved a great success in early September. Revellers flocked to the banks of the Derwent as the sun shone for a rare weekend in this soggy and lacklustre summer.



Roger, Penny and staff were kept extremely busy from start to finish as the 50 plus unusual cask ales (and a couple of ciders), were served from the stillage in the outbuilding (pictured right), with a resplendent beer menu board outside.

Our other picture shows the impressive list, with some of the first beers beginning to sell out on the Thursday night. The

First Bloom, the initial beer from Headless Brewery was a popular attraction and the ales in general were found to be in excellent condition.

There was entertainment each evening in a specially-erected marquee on the car-park and a hog roast was provided on the Saturday.

What was especially impressive was the atmosphere. It had almost everything, good

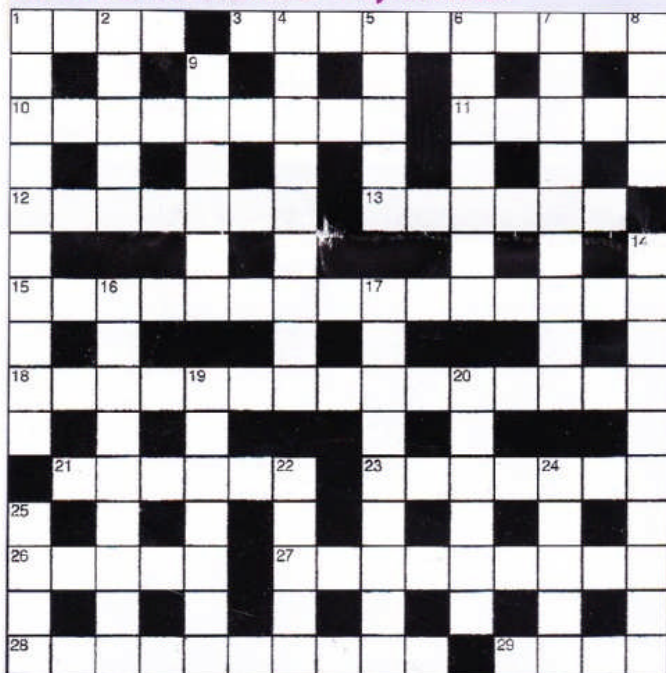
beer, good company, the buzz of chatter from a packed drinking area but also a contented air of relaxation. As pub festivals go, and there are many of them these days, one would be hard pushed to recall a superior one.

Roger & Penny were very pleased about how things went and all in all

it was splendid event well executed and hopefully oft to be repeated in years to come.



CROSSWORD No 4 by Wrennutt



Across

- 1 Smalley inn worth a ringing endorsement (4)
- 3 Enclosed area on common surname for Derby riverside pub (10)
- 10 In a group of words I create awareness (9)
- 11 Consumed in Derby Drinker initially? That's old hat! (5)
- 12 Rome's let near about endless quality (7)
- 13 Coconut rum album I like with a twist (6)
- 15 18's location north of Ashbourne (7.5.3)

- 18 'Search their belt' around for 15's brewery (15)
- 21 Aurally pick up, in Nazi corps, a cutting device (6)
- 23 Composer or mandolin player-captain? (7)
- 26 More truthful French street in Turkey, carwise (5)
- 27 Article often manufactured in a police station (9)
- 28 What you become if you habitually drink too much ale! (10)
- 29 A dried plant in any form you can't smoke in pubs any more (4)

Down

- 1 Game where slam dunks popularly score points (10)
- 2 Weapon with a clean twist (5)
- 4 name 'Riley' can mean a ship which plants weapons (9)
- 5 That hermit hides an old energy unit (5)
- 6 Opera where Beethoven made a few overtures (7)
- 7 His tables, scattered around, is set up (9)
- 8 Anti-art movement, early 20th century AD, answer the last two back, twice! (4)
- 9 Spirit Len knocked back distorts alleyway between buildings up North (6)
- 14 Fool and little son entangled with the Red Devils: helpless! (10)
- 16 Cattled, sadly not for selling malt whisky (4-5)
- 17 Psychiatrist who blotted many colleagues' copybooks - only testing! (9)
- 19 Leeds's Baroque street (7)
- 20 Craftsman shaping wood and phrases, or words here? (6)
- 22 This clue makes us hide a Japanese savoury rice cake in it (5)
- 24 A vassal - in Belgium? (5)
- 25 Initially over the top - Oh - what a perfume! (4)

Access to The Chambers Dictionary and the Good Beer Guide 2007 or 08 recommended. Send completed entries to the editor (see contact section). Correct grids will go into a draw for a £10 prize. The winner for DD117 is Kevin Roome of West Hallam.

SOLUTIONS to CROSSWORD No 3 by Wrennutt

ACROSS

1. CHILLI 5. ALEHOUSE 9. CLARINET 10. STONED 11. HYSTERICAL 13. OPPO 14. RUSE 15. CROWN ROAST 18. THEREABOUT 20. DART 21. FOIL 23. ENDENIZENS 25. PANINI 26. YPSILOID 28. LEGGED UP 29. MIRAGE

DOWN

2. & 4. HOLLY BUSH INN 3. LORETTE 4. See 2 5. ATTIC 6. EAST LANGTON 7. OLOROSO 8. STEEP 12. ROCK ALE MILD 16. ODO 17. SPRINGING 19. ROLLING 20. DAZZLER 22. OVATE 24. DRY UP 27. SUM

Derby Drinker

Derby Drinker is distributed free of charge to pubs in and around the city. Published by the Derby Branch of the Campaign for Real Ale and printed by Colourstream Litho, Riverside Road, Pride Park, Derby.

Edited by Pip Southall: 69c Uttoxeter New Road, Derby, DE22 3NL.
Tel: 07970081906 (Mobile)
email: sirpippo@aol.com
website: www.derbycamra.org.uk

Advertising rates: Front Page £45 small, £55 medium, £65 large, Other pages £40 S, £50 M, £60L Discount for advanced payment. Please contact the editor.

Other contributors and helpers for this issue: Jok Arguile, Charisma Bypass, Paul Gibson, Stewart Marshall, Chris & Sue Rogers, Gareth Stead, Julian Tubbs, and Jon Turner.

Additional photographs: Alex Brown (who also supplied some in DD117), Adrian Howells and Steve Hughes.

©Derby CAMRA 2007. Opinions expressed in Derby Drinker are not necessarily those of the editor, nor of the Campaign for Real Ale Ltd.