

ISSUE NUMBER 124

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2008

New CAMRA sub-branch forms as Amber Valley gain autonomy



Pete Hounsell, chair-elect of Amber Valley CAMRA sub-branch, flanked by Derby Chairman John Arguile and Nathan Dilley at the meeting in the George at Ripley

There has been much talk over the years that the area centred around Ripley had enough CAMRA activists to be able to run its own branch of the Campaign. The primary step to this is to form a sub-branch of Derby, the parent branch. At a packed meeting held at the George in Ripley on 18th September it was agreed to set up the Amber Valley sub branch of the Derby Branch of CAMRA.

The area covered at the moment is Ripley, Belper, Swanwick, Riddings, Somercotes, Oakerthorpe, South Wingfield and Alfreton. For the time being Heanor remains in Erewash Valley branch, though it is in the Amber Valley district, and there is a bit of sorting out to do over the area round Brackenfield and Wessington.

Derby Branch Chairman John Arguile canvassed everybody who was present and there are clearly enough members willing to serve in committee positions to

make the sub branch viable. It was also agreed that sub branch Chairman should be Peter Hounsell, of Amber Ales. He will be formally appointed at the inaugural meeting of the sub branch which is set to be held at the Prince of Wales in Ripley on Thursday 23rd October. All interested are welcome.

There is great hope that a more locally-centric branch can collectively campaign more effectively than one based largely in Derby City Centre. The expectation is that Amber Valley will take up a regular column in Derby Drinker, although the Editor wishes to point out that DD has always made strong efforts to cover the real ale scene of the new sub branch area. The formation of such entities is seen as natural progression as more areas feel able to gain some kind of autonomy. There are many precedents here and locally we saw the Matlock and Dales (MAD) sub branch recently form locally out of parts of various parent branches. This continues to thrive and there is no reason to believe that Amber Valley cannot do the same. Erewash emerged from Derby and Nottingham areas, and going further back, Burton & South Derbyshire

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Beer of the moment

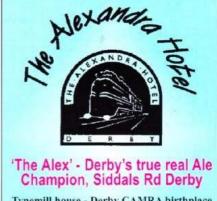
Dark Passion

y Not to be missed

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is certain - they will run their affairs with enjoyment and spirit, with supping good beer always the most important issue! Chair-elect Pete Hounsell told *DD* as much when he said: "It was great to see such a good turnout, especially of very local people keen to get involved. Now we just have to turn that into an active sub branch and have some beer-drinking fun!"



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Derby CAMRA Launches LocAle Initiative

Do you know how far the beer you drink actually has to travel from brewer to tap? Well the LocAle scheme pioneered by Nottingham CAMRA aims to highlight the truly local, without necessarily putting down great beers that are available from further afield. It's about information for you, the beer drinker so you can make up your own mind: and sometimes so you can be sure that what you are drinking is really made as locally as it says it is!

This is the idea behind LocAle and it's being launched by Derby CAMRA this month. The idea is that pubs sign up and commit to providing at least one locally brewed ale - for Derby CAMRA that means brewed within 15 miles of the pub - at all times. Participating pubs will be officially endorsed by CAMRA so we'll be expecting quality on top of local provenance. Watch out for the pump clip crowners and posters we provide to signpost locale pubs and beers. Also, let us know if a signed-up LocAle pub isn't doing the business and supplying local at all times because we really want to make this work! Watch out for the launch event at the Royal Standard in Derby during October.

The following pubs have committed to the Derby CAMRA LocAle initiative at the time of going to press:

Black Swan, Belper
Brunswick, Derby (GBG)
Falstaff, Derby (GBG)
Flowerpot, Derby (GBG)
George Inn, Ripley (GBG)
Hope & Anchor, Wirksworth (GBG)
Royal Standard, Derby
Waggon & Horses, Alfreton
White Post, Stanley Common (GBG)

(GBG denotes Good Beer Guide 2009 entry).

New specialist beer shop opens in Matlock

PeliBeers, a specialist beer shop, has opened at The Archway, Crown Square in Matlock. The emphasis will be on beers sourced from microbreweries in Derbyshire and the surrounding area such as Leatherbritches, Amber Ales, Derby Brewing Company, Thornbridge, Derventio and Springhead as well as a selection of beers from Europe and around the world.

Traditional ciders, fruit beers and wines will also be available. Mike Blair, joint owner of PeliBeers said, "Our philosophy is to supply the best quality beer the county, and world, has to offer. We will only be stocking beer that cannot be found on the shelves of our supermarkets, this will give our customers a new level of choice and a multitude of tastes to experience."

In conjunction with Mike's other venture, PeliDeli, also on Crown Square, a series of beer and food events will be run with the assistance of local brewers and food producers.

The shop will be managed by Kevin White, former licensee of The Boat Inn, Cromford and beer enthusiast with eight years experience in the licensed trade.

PUB NIPS

Down in Wilson, near Melbourne the Bulls Head has reopened at last with Taylor Landlord and Greene King IPA. The new licensee was previously at the Bird in the Hand in Measham. Permission for change of use at the Blue Bell at Farnah Green, nestling beneath the Chevin close to Belper, has been refused on the grounds that the inn is a community facility. The Red Lion at Repton has reopened but as Eden. Mercifully nothing to do with the Sadler Gate establishment of the same name but nonetheless it is now an Indian restaurant with a bar, another former farmhouse pub effectively gone. Nigel Eadie has once more returned to his spiritual beer home, the Nags Head at Ripley. The Sportsmans in Jessop St, Codnor is currently closed. There is real ale at Quad, Derby Market Place. Quad is a gallery, cinema, café bar and workshop that anyone can use. Coors are involved but first beer on was Jennings Cumberland Ale.

You can contact PeliBeers on (01629) 583330 and the opening hours are Monday - Wednesday 11.00 am - 6 pm, Thursday - Saturday 10.30 am - 7 pm.

Overnight Mashing at Derby Brewing Company

Latest beers to emerge from Derby Brewing Company include the 5% Old Winkle, a predominantly ultra malty brew with a fine tuned hop content. Also Trevor Harris has returned to a time honoured brewing method for his latest creation. "If you talk to any brewer years ago they will tell you of the process of an overnight mash that was employed. I thought someone

will eventually try, why not be the first?" This is what he has done with Midnight Blonde, a 4.5% brew that will launch at Nottingham Beer Festival at the Castle Grounds 9th-12th October.

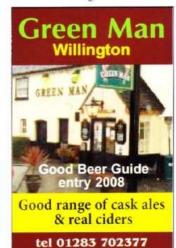
Meanwhile at the Brewery Tap there have been live music sessions on Sunday afternoons and a Student Night on Mondays where they can buy any Derby Pale beer for £1.50, amongst other offers.



Quiz - Sunday night Bass out of the jug - Function Room -

- Duffield -

4 Crown St Tel: Derby 842844 lunchtime food (except Mon) open 12 - 2 & 5 - 12 Mon to Fri and all day at weekends





Microbrewery Corner

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



AMBER ALES

Summer Bock and Amber Wheat 4.5% have been replaced by Autumn Gold 4.8% and Organic Pale Ale 5.2% in their seasonal range. Their move to the nearby larger premises is still in process. Work is proceeding well with the cold store installation next on the list of



BRUNSWICK

The Brunswick Brewery is running at capacity. Beers are in high demand both locally and nationwide. There are three brews brewed per month of Everards' tenants Gold

Course beers. These beers go out into the Everards Estate so are to be found in Derbyshire, Leicestershire and Nottinghamshire. Belpaire Weiss 4.9% is a new beer

now available. It is a spiced wheat beer brewed

with wheat and lager malt. The beer is named after the 19th century Belgian steam engineer. Dark Angel 4.5% was originally brewed by Everards' tenants at Brunswick Brewery. This is a dark beer with a spicy hop character and is dry hopped with Cascade. The brewery keeps the Brunswick Inn constantly supplied with six to eight running beers from the stable of 15. As DD goes to press a mild is being brewed so look out for it on the bar of the Brunswick relatively soon. Its name will be Midnight Express, at 3.9% sweet and lightly hopped.

BURTON BRIDGE

Crazy Eddy, a 4.5% brew. From September and throughout October Staffordshire Knot Brown Ale is available. This 4.8% beer is said by the brewery to be: 'Similar to a wellknown brown ale from the north,' we are sure it will be a lot tastier than that! Tied house the Plough at Stapenhill has a beer festival on the weekend of 30th October/1st November.

DERVENTIO

The current special brew is Cleopatra a 5% fruit beer, this will be followed in October by a 5.5% oatmeal stout Barbarian.

The Gold Medal Ale for August was

WIRKSWORTH

PESWORTH BR

is brewed with chocolate.

black and brown specialty

malts and American Mount

Rainier hops. To make

things interesting it has

been aged on real Belgian

raspberries to add a hint of

sweetness and depth of

flavour. The combination

has resulted in a subtle

raspberry aroma, with hints

of hay, prunes, raisins and

dark bitter chocolate in the

Wirksworth Brewery held an open weekend 6th-7th Sept in conjunction with the Towns Arts

> Festival. Jeff Green enjoyed showing people

around his 21/2 barrel plant and was amazed with the local interest in brewing real ale. On the

Saturday he brewed Sunbeam 4.0 to give people the opportunity of seeing

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a functioning microbrewery at first hand. The Brewery was selling First Brew 4.2, Cruckbeam 3.9 and Towd Man 4.9 to appreciative customers and also a supplied a specially commissioned 4.3% Festival Ale to the Hope & Anchor beer festival. Further details can be found at www.wirksworthbrewerv.co.uk.

FALSTAFF

Belvaire

Teleiss

The Doctor Who season continues apace. We have seen Sonic Screwdriver a 4.3% amber beer

> with a orangey hoppy aroma, Kroll a golden beer that comes in at 4.2% and Lord Kiv. at 4% and red brown in colour.

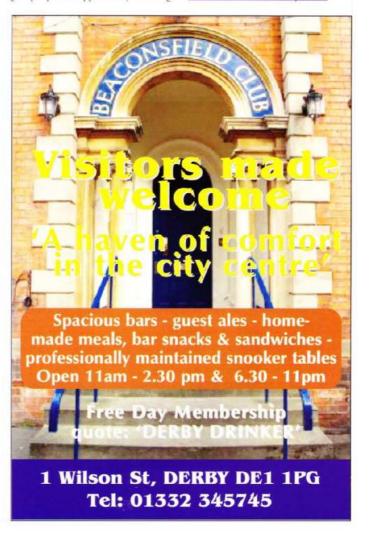
JOHN **THOMPSON**

Are doing one brew of the revered JT Porter for the winter.

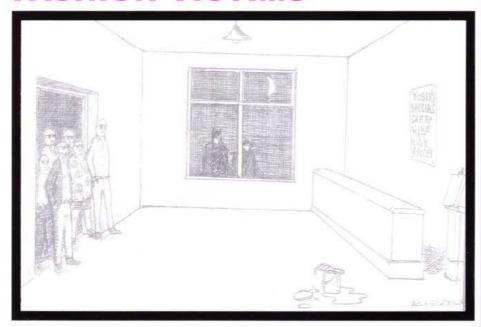
IT beer has been a fairly regular guest at the Derby Brewery Tap and St Nicks vuletide special will be back on the bar at the inn for Christmas.

THORNBRIDGE

The brewers have been set the task of brewing a beer that is innovative & exciting yet commercial. This time Thornbridge's Kelly Ryan has taken up the challenge with his uniquely crafted beer 'Katipo' (pronounced Car-Tea-Paw) at 5.4% a Rich Porter Matured on Real Raspberries. This matured porter is named after New Zealand's endangered spider, the Katipo, known for its small black body and red stripe. Katipo



FASHION VICTIMS



'A Warm Welcome'

ear

Froth

Consider! Dear Toper, something quintessentially English - the pub! But alas Dear Toper, the timeless charm of some of our favourite old inns and taverns is under threat, as the latest 'Pub Fad', creeps up upon us like yet another stealth tax.

Some years ago we were subjected to the' Irish Theme Pub', craze, which swept across the country around about the same time as the

infamous 'Fish Hurricane', and as far as pubs were concerned, probably did more damage; as age old interiors were ripped out and then some halfwit with a tin of garish green paint was let loose. Beware! Dear Toper, he's back again, but the paint isn't green anymore, it is now a selec-

tion of insipid pastel shades, and the prat is painting everything, including the ceiling beams. Yes, Dear Toper, it's the 'Instant Wine Bar Look', coming to a hostelry near you, courtesy of a prat with a paint brush and a tub of cheap emulsion paint!

I feel that I should point out, that I have nothing against genuine wine bars, with their sullen staff in their little black pinnies and whose pasty faces only show the semblance of a smile when they've been left a tip by some tipsy office worker. After all, they do make excellent meeting places for vacuous posers (the all fur coat and no knickers set) and as such perform a valuable function, inasmuch as they keep them out of pubs. What I do take exception to, is the trend that would turn some of our favourite hostelries, into pseudo wine bars, with their cheap, imported, spindly furniture, sickly looking palms in terracotta tubs and bland expanses of blank wall, punctuated here and there by examples of so called modern art, shipped in by the container load from the Far East, just as soon as the sweat shops can churn the tacky trash out.

The cold, clinical and empty spaces of the pseudo wine bar are however, merely a rather pretentious, passing fad, which, once having run its course (some would say it already has) will no doubt leave in its wake a number of tragic, fashion victims - pubs out of time and out of customers too, as the fickle herd of wannabe trendies, move on to the next pub with a gimmick.

Let us Dear Toper, enjoy whilst we can, the time-

less charm of the traditional English pub, with its handpumps, Toper.... old prints, open fires and solid oak fur-Al beer, no niture, built to last for generations of users, and let us tell the 'prat' where to shove his paintbrush!

> Oh, and by the way, before some rabid P.C. nutter accuses me of racism, I have nothing against genuine 'Irish Pubs', unfortunately however, in Mainland Britain they are few and far between. Indeed, as an Irish friend of mine once pointed out, most of the so called 'Irish Theme Pubs' over here have about as much to do with Ireland as does a Chinese Takeaway. Consider that Dear Toper!

> > D.T.

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Essex ale aplenty at Royal Oak festival

The Royal Oak at Ockbrook features 44 beers from around 15 Essex breweries at its beer festival running from Thursday 9th to Sunday 12th October.

Unusual beers include both a Wheat Stout and a Wheat Porter from Felstar Brewery and from Brightlingsea brewers Wonkydog one beer supplied in two different containers one cask and one wood, inviting taste comparisons.

Steve Hornbuckle, mine host at the Oak described the beers as 'Gold Ticks!'



Champion Beer of Britain 2008 - The Results

The new Champion Beer of Britain (CBOB) was announced at the Great British Beer Festival at London's Earls Court in early August. The ultimate prize went to Altons Pride Bitter from Triple fff Brewery from Four Marks in Hampshire.

From a county point of view the highlight was the victory in the Strong Bitter category for the formidable Thornbridge Jaipur IPA. Well done to all the team at Ashford-in-the-Water. Here is the full list of results:

CHAMPION BEER OF BRITAIN

TRIPLE fff, ALTON'S PRIDE (Hampshire)

Second: Beckstones, Black Dog Freddy (Cumbria) Third: Wickwar, Station Porter (Gloucestershire)

Mild Category

Gold - Beckstones, Black Dog Freddy (Cumbria)

Silver - Rudgate, Ruby Mild (York)

Bronze - Rhymney, Dark (Merthyr Tydfil)

Bitter Category

Gold - Triple fff, Alton's Pride (Hampshire)

Silver - Lees, Bitter (Manchester)

Bronze - Jarrow, Rivet Catcher (Tyne & Wear) & Surrey Hills, Ranmore Ale (Surrey) Best Bitter Category

Gold - Skinner's, Betty Stogs (Cornwall)

Silver - Highland, Scapa Special (Orkney)

Bronze - Cairngorm, Nessies Monster Mash (Highlands) & Timothy Taylor, Landlord (West Yorkshire)

Strong Bitter Category

Gold - Thornbridge, Jaipur IPA (Derbyshire)

Silver - Fuller's, ESB (London)

Bronze - Highland, Orkney Blast (Orkney)

Golden Ale Category

Gold - Otley, O1 (Mid Glamorgan)

Silver - Loddon, Ferryman's Gold (Oxfordshire)

Bronze - Skinner's, Cornish Knocker Ale (Cornwall)

Speciality Beer Category

Gold - Otley, OGarden (Mid Glamorgan)

Silver - Wentworth, Bumble Beer (South Yorkshire)

Bronze - Nethergate, Umbel Magna (Essex)

CAMRA Bottled-Conditioned Beers

Gold - Wye Valley, Dorothy Goodbody's Wholesome Stout

Silver - Fullers, 1845

Bronze - Wells & Young's, Special London Ale

Winter Beer of Britain Winner (announced in Jan 2008)

Wickwar, Station Porter

Private Derby

It is with sadness that *Derby Drinker* reports the death of Private Derby, the Derby Ram that proved a popular mascot at Derby Beer Festival this year.

Let us hope it wasn't the Welsh Beer that did for him, after all he would probably have preferred to get stuck into some Black Sheep but at least he went out on a high.

Choice at a pubchain as Cherry Tree Farm backs West Hallam brewery

The Cherry Tree Farm pub/restaurant has opened adjacent to the Toyota Island on th A50 near Willington. What is pleasing is that alongside Pedigree they are stocking Nutbrook Brewery Banter Bitter as a regular beer. A very pale beer, the editor was impressed by its condition on a recent call and noted quite a clamour for the brew at the (very busy) bar.

Cloverleaf Pubs are a little different to many chains and have followed the success of Nutbrook's beer at Riverside Farm, Nottingham, another of the group's outlets.

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Six Sail Kelham brew flies out of Heage Windmill

As reported briefly in DD 123 the Friends of Heage Windmill linked up with Kelham Island Brewery of Sheffield to create a unique beer. The 4% beer is called Six Sail, it is hoppy and pale and has been available locally from early September.



Six 25kg sacks of malted barley were delivered to the mill whilst Brian Naylor and Dave Hunter, the millers, removed any traces of flour before the operation commenced.

time. So gratifying did he find the

experience that Dave decided to

utilise the windpower at Heage to

produce a windmill brew at the

brewery.

In early August after waiting for two days for the wind conditions to be right, with Dave (pictured



above) present along with Dominic Flynn the Head Brewer, the bags of Maris Otter were cracked at the windmill.

The cracked malt went back with the drayman the same day. Alan Gifford from Heage Windmill said: "Both the millers, and the brewers, thoroughly enjoyed the experience and look forward to tasting the beer." A reciprocal visit took place in the middle of August when the milling team were the guests of Kelham Island and helped in the brewing process.

In Heage the Windmill Inn and the Black Boy have taken the beer. Further afield it has been available at the Portland & Derby Tup at Chesterfield, King William in Nottingham, Jug and Glass at Lea, George and Dragon at Belper, Little John at Hathersage, Cherry Tree, Fighting Cock, Stick or Twist & Glassblower in West Yorkshire, Milestone & Fat Cat in Sheffield.



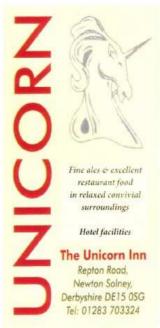
After a hard day at the windmill, Miller Anthony Sharpe gets stuck into some Six Sail Ale at the Windmill Inn, Heage.

Local pubs honoured by Notts and Protz

Two of Derby's Good Beer Guide pubs recently received honours in the Annual Nottingham Mild Trail Awards.

The Babington Arms was voted equal second in the Best Pint of Mild category while the Falstaff got an honourable mention in the same category with joint sixth (only a place behind the shared runners-up). This was out of 66 pubs on the trail. The awards were voted for by everybody who handed in a completed Mild Trail Card. Congratulations to them both.

Additionally, Good Beer Guide editor Roger Protz listed his favourite 25 pubs in the country recently in The Independent. Three local inns were chosen. The Brunswick in Derby - 'Reason enough to visit Derby', the



Coopers Tavern in Burton - 'Great range of local brewers' beers straight from the cask' and the Olde Gate at Brassington. - 'Oak beams, ghosts, open fireplaces and a cracking pint of Pedigree.'

Well done to all of the selected trio.



Good Beer Guide Selection Process

The latest edition of the *Good Beer Guide* (*GBG2009*) has just been published. It is the culmination of work that started 18 months ago. Some say this gestation period is too long and the information is out-of-date. Others say the pubs are chosen by a small clique of CAMRA members, who put in their favourite pubs, without regard for other deserving pubs. This article aims to dispel those myths by laying bare the facts of the selection process used by Derby CAMRA for their entries in the *GBG*.

The foundation of the selection process is the CAMRA National Beer Scoring System (NBSS), which is used to standardise the scoring of beer and allows CAMRA members to submit a beer score for a pub, ranging from 0 (undrinkable) to 5 (perfect), even if the pub is not in their local branch. A variety of submission methods are used, from electronic to paper, to allow all members to contribute. It is the job of the Branch Pub Surveys Officer to collate all these beer scores into an ordered list that can be used in the selection process.

In the December before a *GBG* is published, the selection process is kicked-off by the announcement of two selection meetings. The first in January and the second and final meeting in February. This should gives members enough advance notice to attend, since they are open to all CAMRA members. Current GBG listed pubs with fewer than 10 scores are also announced to the Branch members, to encourage extra scores to be submitted before the first selection meeting.

At the first selection meeting, the ranked list of pubs is presented by the Pub Surveys Officer. Normally Derby has an allocation of 36 pubs, however, the 2009 edition has 35, due to space restrictions. It would be easy to say just pick the top 36 pubs, but the scoring system is flawed: not enough surveys, skewed by the scoring of an individual surveyor or skewed by a beer quality incident. Intelligent assessment of the scores is called for, to mitigate these deficiencies. The outcome of the first meeting is to produce three lists. Firstly, pubs with consistent high scores that should definitely go in the next *GBG*. Secondly, pubs in the current *GBG* with consistent low scoring or very inconsistent scoring that will not go in the next *GBG*. Lastly, those pubs scoring lower than would be expected, or are scoring high enough to be considered but there are too many of the same rank to differentiate. This last list of pubs will be resurveyed, coordinated by the Pubs

Surveys Officer. GBG write-ups for pubs can be started and delegated to any willing volunteers.

At the second selection meeting, a revised ranked list of possible *GBG* entries is presented and the balance of *GBG* entries is selected after any required discussion and voting. With the complete list of entries now decided, plus a couple of reserves in case of any problems, the rest of the *GBG* write-ups are again allocated to any willing volunteers.

In early March, all the entries are submitted to the regional coordinator, who reviews and edits them. They then come back for proof reading. The next time they are seen, will be in the September publication.

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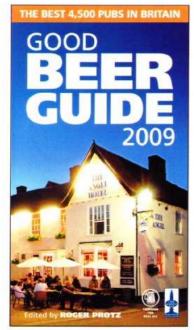
The selection process used by Derby CAMRA is open for member involvement, by submitting pub surveys and contributing to the decision making process at the selection meetings. The survey data is not perfect, but it is still a useful guide. Although data used in the selection process can be 18 months old at publication, information presented in the *GBG* is only six months old.

So next time you pick up your copy of the *GBG*, you will have some idea of all the hard work that has gone into producing it and how you can make a contribution to the next one.

Stewart Marshall, Derby CAMRA Pub Surveys Officer

BEER BOOK CORNER

Good Beer Guide 2009 edited by Roger Protz, CAMRA Books £14.99
The latest new edition of the drinkers bible was published in September.
Always an invaluable travelling companion for any beer and pub lover



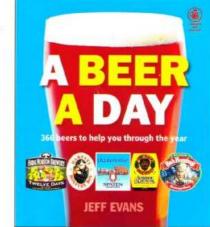
traversing the U.K, even more so in these times of rapid turnover of licensees and pubs. Find out which local pubs have made the cut this time around, information on all UK breweries small and large or plan next years holidays and weekend breaks around what top notch beer is on offer. Nine times out of ten you are rewarded when following its lead, after all you could be only a mile or two from a rural gem or lost in the city centre desperate for some beer guidance if you don't own a copy. Members get a good discount on the RRP with a price of £9.50 at Branch Meetings. For a little more you can purchase the Guide at the following pubs: Alexandra, Brunswick,

Falstaff, Flowerpot, Mr Grundy's, Rowditch, Smithfield & Station (all in Derby), the Cross Keys at Belper, George, Ripley and Green Man at Willington.

A Beer A Day by Jeff Evans, CAMRA Books £16.99 (CAMRA members £14.99).

A Beer a Day is a beer book with a difference: 366 great beers from all over the world are featured - one for every day of the year. No ordinary collection of 'must taste' beers, A Beer a Day looks to unearth the links between beer and the world

we live in - our history, traditions, customs and culture.



Beer production has always been linked to the seasons, with harvest time and religious festivals often inspiring special commemorative beers, while modern brewers produce seasonal ales for such occasions as Valentine's Day and Halloween. Beers are also named in honour of the great and the good from history - patron saints, kings and queens; in fact anyone from Robert the Bruce, Dr Johnson and Nostradamus to Richard the Lionheart, Thomas Telford and Mata Hari.

A Beer a Day has a beer for every story and a story for every beer.

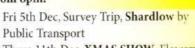
Derby CAMRA Branch Diary

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

OCTOBER

Tues 14th Social, Harrington Arms, Thulston, catch the Airport Shuttle bus

Fri 17th Oct Survey Trip by public transport to Melbourne
Tues 21st Oct, Social, Babington Arms, Derby
Tues 28th Oct, Social, Falstaff Tavern, Society Place, Normanton, Derby
Fri 31st Oct, Halloween Survey Trip by Minibus to Pubs of Long Lane



Thurs 11th Dec, XMAS SHOW, Flowerpot Tues 16th Dec, Social, Unicorn, Newton Solney

Fri 19th Dec Xmas Survey Trip, Carsington area by Minibus Tues 23rd Dec Social, Wardwick Tavern, Derby Wed 31st Old Year's Night Social, Rowditch Inn, Derby

Minibus trips generally depart at 19:00 from the X3 bus stop on Full Street, Derby and aim to return back to Derby by 23:45. To book a place on the survey minibus trips, or enquire about public transport or cycling social details please contact Branch Pub Surveys Coordinator Stewart Marshall on 07944 163737 or email samarshall37@googlemail.com

Branch Social Secretary Rob Davison will be posting details of future trips in this diary or on the Derby CAMRA website soon. In the meantime Derby CAMRA members can look out for trip news in Mild & Bitter or phone Rob on 07966200135 or email him the.lagernaut@hotmail.co.uk.

website:www.derbycamra.org.uk

NOVEMBER

Tues 4th Social, Pattenmakers, Duffield (a mini-survey of Duffield pubs precedes the social, Call Stewart Marshall for details)
Thurs 13th Nov, BRANCH MEETING, Green Man, Willington
Friday 14th Nov, Survey Trip by Public Transport to Horsley
Mon 17th Nov, AUSTRALIAN SOCIAL Lord
Nelson, Kent Street, Sydney, All welcome
Tues 18th Nov, Social, Crompton Tavern, Derby
Tues 25th Social, Station Inn, Midland Rd, Derby
Friday 28th November, Survey Trip, Crich by Minibus

DECEMBER

Thurs 4th Dec, BRANCH MEETING, Ye Old Spa Inne, Abbey St

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 CAMRA 8th Winter-fest: Dates for your Diary

The next, and eighth, Derby CAMRA Winter-Fest comes hard on the heels of the New Year.

This year, with new Chairman, Steve Crispin installed, it is to be known as the Not the Twelfth Night Beer Fest and runs from 8th-10th January 2009, Opening times are:Thursday 6-11pm, Friday 11-4 and 5-11pm and Saturday 11-4, and 5-11pm

The festival features over 90 Real Ales, Ciders and Foreign Bottled Beers and advance tickets on sale at the Flowerpot from 1st December. Check the website for updates on beers, bands, etc.

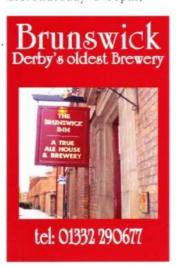
Three Horseshoes at Long Lane



Homemade Food served 12pm - 2.30 pm & 5pm - 9 pm (Mon - Sat, except Wed) Sunday lunch 12pm - 4pm.

Open:12 to 11pm Mon - Sat (10.30 Sun)

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WHY RURAD?

I suppose it all started in 2003 with the appearance of a 2-sided piece of A4 paper with beer and pub information on it, for the local area around Holbrook, Makeney, Derby and Little Eaton. But not meaning to cause offence The newsletter was renamed, so uncluttered RURAD (Rural Real Ale Drinker) the Newspaper In the Sticks was born with the help of 'Billy No Mates' (Alex Brown) and later Rodney.

The two-page issue grew to four sides. Several other members of CAMRA with similar ideas on what was trying to be achieved soon followed to form a core of enthusiastic people who helped to contribute towards the regular issue of the newsletter.

The main aim of RURAD is to report and highlight real ale and real ale pubs out of Derby City Centre and in the areas that seemed to be overlooked or forgotten about too often. I regularly hear comments implying that Derby City Centre seems to be well covered whereas areas such as Ripley and Alfreton barely get a mention. The people from these sort of areas are very passionate about real ale and the people love to have their town or pub mentioned in any newsletter and

would like to see Derby CAMRA people visit them more often and also to have branch meetings out of the city centre more often.

What started as a bit of fun has turned into a serious newsletter with a series of positive comments and feedback thus keeps the newsletter going. It is also pleasing

to hear that RURAD and the newsletter gets an occasional mention at various C A M R A meetings. The distribution of the newsletter is getting wider and wider with m a n y

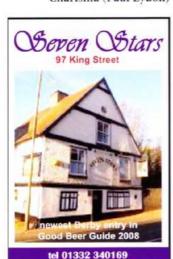
CAMRA members receiving it electronically and is even shown on the Derby and Mansfield CAMRA websites every month.

Just to clarify that our newsletter is not in competition with the Derby Drinker, or anyone else, it is just another source of information that helps promote real ale and real ale pubs who in the present climate need all the support they can get.

Stewart Marshall (Derby CAMRA) is taking up the challenge by organizing several survey trips to different corners of Derbyshire and there is further good news with the setting up of Amber Valley sub branch with the intention of covering these areas more fully.

Many thanks to all that contribute to *In the Sticks*, which without you would not happen.

Charisma (Paul Eydon)



MRA A Branch

Rurad is probably one of the best things to have happened for a while, in that it's very existence highlights many of the weaknesses of Derby CAMRA.

Response

WHY NOT?

It has given the complacent, insular, Derby centric organisation a kick up the backside and a cause to reconsider how it should behave.

Whilst some of Paul's criticisms were true in 2003, as regards out of town surveying,

thanks to Stewart Marshall we now have an active and wide ranging programme as Paul acknowledges and we are slowly becoming a more transparent organisation, for example the current *Derby Drinker* article which explains how we choose *Good Beer Guide* pubs. Communications have also improved in that *What's Brewing* now tells you when we are having meetings in time for you to attend, but we're still too slow and secretive on other issues.

This is not all by design or history but rather that we have too few active members trying to do too much. So the imminent creation of the Amber Valley sub branch is a welcome step in the right direction that should increase those numbers and give more attention to that area. All we need now is an Ashbourne sub branch. So thank you Rurad for providing the stimulus we needed.

John Arguile (Branch Chairman)

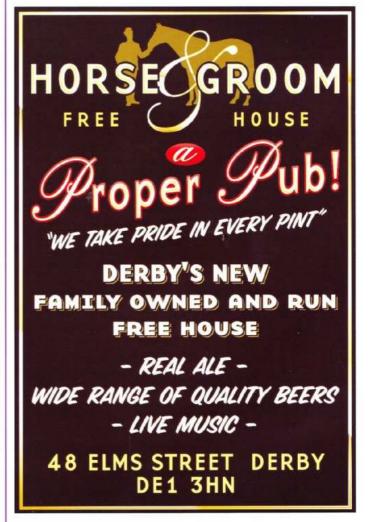
In The Sticks is available in many real ale pubs throughout the area, alongside Derby Drinker, spreading the cask ale message.





Eight Real Ales at all times Beer Garden Ashbourne Road Derby

01332 349806





NUTBROOK KNOWS NO LIMITS

In 1976 a national newspaper commissioned a nationwide survey of beer quality focusing on those breweries still producing real ale, and Burton brewed Marston's Pedigree was unique in receiving maximum accreditation. It is testimony, not only to the brewing skills of Chris Richards at Nutbrook brewery, but also to the influence of CAMRA, that at the Cherry Tree Farm near Willington, the West Hallam brewed Banter Bitter was reported, by the Derby Evening Telegraph's Beer Hunter, to be outselling the famous Pedigree brand by an amazing ratio of 15:1. Talk about David slaying Goliath!

BARGE SAILS UPSTREAM

One of the most improved pubs in the Erewash area is undoubtedly the Barge Inn, the canal-side retreat on Tamworth

Road, Long Eaton. Originally known as the Lord Nelson and long a Shipstone's house, the pub has undergone something of a renaissance under the present management. Licensees,



Bob and Paul, have taken full advantage of Enterprise Inns' trading arrangement with SIBA and, amongst the five traditional beers, up to three are from award winning Castle Rock, which is now Nottinghamshire's largest brewery. Mention should also be made of cellarman, Roy, who endeavours to maintain the cask beer in prime condition.

In recognition of the Barge's progress, the licensees will be presented

Derby CAMRA
Pub of the Year 2003

The
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www.thesmithfield.co.uk

Meadow Road

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

with The Erewash Autumn Pub of the Season award on Wednesday, 22nd October, with proceedings getting under way from 830pm. The pub will also play host to CAMRA's regional meeting on 7th March 2009. Inn sign reproduced courtesy of Lynnette Davis.

HEANOR AND LANGLEY MILL

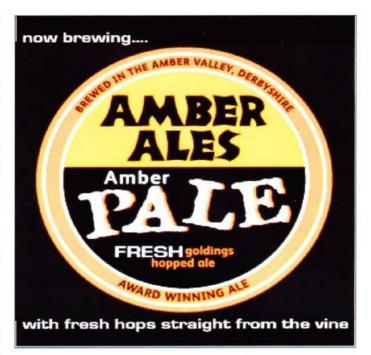
A warm welcome and good ale are assured by the management team of Gayle Sheffield and Derek George at the reopened Derby Arms, High Street, Heanor. Mind you, that's hardly surprising given that it was the new licensees' expertise that catapulted Heanor Conservative Club into the spotlight with consecutive Club of the Year awards. On our visit, Caledonian Marching Orders was in fine fettle and the former Home Ales house opens at 2pm, Monday to Thursday; 3pm,

Friday and from noon at the weekend. There's a signed photograph and letter on display from Gayle's hero, former Baseball Ground idol, Charlie George. Meanwhile, Tim, the new steward at the Conservative Club, is making a favourable impression by offering an ever-changing guest beer, frequently from a microbrewery.

Down in Langley Mill, Inn the Middle continues to flourish with its rotating guest beer policy. Derby Brewing Company's Double Mash was outstanding recently. Booking is advisable for the ever-popular Sunday carvery. The Railway Tayern has made a welcome return to the Good Beer Guide: it last featured in 1994 in its days as a Home Brewery house. Turnstone Taverns' refurbishment wisely retained the multi-roomed layout, and aficionados of the hop will doubtless delight in the Alcazar Ale, whilst the stronger Foxtale Ale is also on tap. A 30 strong Northampton CAMRA contingent dropped in recently, taking away copious quantities of Alcazar bottled conditioned beers

GOOD BEER GUIDE

An element of controversy occasionally surrounds GBG selection, as members' views sometimes differ as to which are our best pubs. Erewash CAMRA is committed to objectivity and is proactive in the important and (usually)

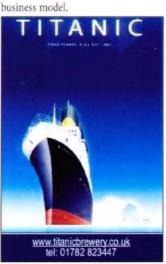


enjoyable task of surveying potential

At the December branch meeting, the fifteen pubs that have attracted the highest ratings, based on ten surveys or more, will be identified. Surveying will then focus on them and, at a dedicated GBG selection meeting, open to all members, the final seven nominations, which should have had twenty surveys, will be chosen for the 2010 guide. The meeting has provisionally been booked for the 21st January at the Dewdrop, Station Street, Ilkeston. In the meantime, the new 2009 guide is available to members attending the October and November branch meetings at the bargain price of £10

INN BRIEF

We hope to be able to bring you news, in the next issue, of the Blue Monkey brewery, a new venture in Ilkeston. The Coach And Horses, Loscoe was closed at the time of going to press. The Ilford, Ilkeston, has been renamed The Good Old Days, and is run along similar lines to Dave and Sharon's successful business model.



EREWASH EVENTS

8pm, Mon 13th Oct Committee Meeting, Observatory, Ilkeston.

12 noon, Sat 18th Oct survey crawl, starts the Poet and Castle, Codnor.

From 830pm, Wed 22nd Oct, Pub of the Season award at Barge, Tamworth Rd., Long Eaton.

1215 Sat 25th October H1 bus to Heanor, meet Corporation Street, Derby for 1225 bus.

830pm, Wed 5th November branch meeting, Railway Tavern, Station Road, Langley Mill.

830pm, Wed 3rd December Branch Meeting, Needlemakers, Kensington Street, Ilkeston.

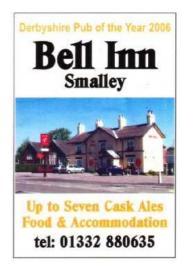
11am, Sat 13th December Christmas away day. Meet Nottingham station for 1126 train to Worksop.

830pm, Wed 7th January, Branch Meeting, Tiger, Tamworth Rd, Long Faton

8pm, Wed 4th February AGM, Spanish Bar, South Street, Ilkeston.

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

Paul Gibson



Gus gets cold and naked

any members will know Gus Manning as the (now former) Chairman of the CAMRA Young Members Group who suffered a horrific motor accident towards the end of January in which his tibia and fibia were shattered, and his knee, ribs, collar bone and shoulder blade were broken.

Shortly after one of

the operations on his leg, Gus suffered a blood clot on the lung and was put on medication to slow down the rate at which his blood clotted. One of the side effects of this medication is that he was not allowed to wet-shave in case he cut himself and it didn't stop bleeding. Another side effect of the medication meant that he was limited

to just two units of alcohol per day. This course of medication came to an end in early August.

Gus wanted to raise some money for the Limb Reconstruction Unit at Sheffield Northern General Hospital to thank them for preventing him having his leg amputated. On Saturday 9th August, Gus managed to raise £850 when Marc Holmes (Chairman of the Great British Beer Festival and fervent Rams supporter) shaved Gus's beard and hair off during the GBBF staff party. After a swift half of something strong from the staff bar, Gus



was asked how he felt now that people could see his face again, and was heard to reply "Cold and naked!"(Picture couertsy of William Wynn).

This is not the end of raising money for the Limb Reconstruction Unit at Sheffield Northern General Hospital, as Gus's employer, the Old Poets' Corner in Ashover, are organising a 16-mile sponsored walk from the pub to the recently-opened Ashover Brewery pub, the Poet & Castle, in Codnor, where Gus will start work once his sick note runs out in October.

The Poet2Poet Walk departs at 9am on 19th October (register 8.30) and will make beer stops at the Dog at Pentrich, Yew Tree, South Wingfield and the Plough, Brackenfield. Sponsorship forms and more details can be obtained at the Poet & Castle or Old Poets Corner or downloaded from www.oldpoets.co.uk or www.poetandcastle.co.uk

Thornbridge host Oz and James on their beer adventure

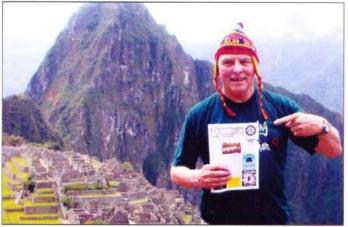


A s part of the filming for their new BBC 2 series, Oz Clarke and James May, the self confessed 'odd couple' of past wine adventures, have turned their focus to beer. Thornbridge Brewery was delighted to be asked to host the duo on Sunday 27th June as they tour the UK and Ireland to discover the delights of beer and find out more about how it is brewed.

Oz and James were introduced to Thornbridge by brewers Stef Cossi and Kelly Ryan as they described the brewery's innovative approach to the use of hops from across the globe. The brewery have used a great variety of hops in their beer range including the award winning Jaipur IPA which Oz has described as his favourite current beer.

The series will be shown in late 2008 or early 2009 when you can see more of Oz and James' adventure and their quest for great beers.

Derby Drinker scales new heights



This magazine has been to many places on the globe but perhaps never quite anywhere like this.

Beer King Les Baynton proudly poses with DD123 above the ruins of Machu Picchu, a pre-Columbian Inca site located 7,875 ft above sea level. It is situated on a mountain ridge above the Urubamba Valley in Peru, which is 50 miles northwest of Cusco.

Out of Our Circulation Area? Having Difficulty Getting Your Copy?

Postal Subscriptions to *Derby Drinker* are available. Cheque Payable to Derby CAMRA for £3 for 5 issues.

Write to: Lynn Brown, 10 Newton Close, Belper, Derbyshire, DE56 1TN.

The cost will cover envelopes and stamp charges which will vary depending
on the weight of the issue.

26 YEARS of BREWING FINE BEERS

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Hen Racing at Bonsall gem



The Barley Mow in Bonsall has always been on the Real Ale drinkers circuit, but the pub is also famous for holding an annual World Championship

Hen Racing competition. This years event took place on Saturday 2nd August and was attended by several hundred eager racing fans. Our main picture sets the scene.

Eight heats culminated in two semi-finals followed by the final



where the favourite, Summer Lightning, was disqualified for pecking at a rival The eventual trophy winner was a Middleton/Scottish cross called

> Morag. The biggest cheer (or should that be boo!) of the day was for Hannibal, who on

Hannibal, who on closer inspection was found to be a Cockerel – only Hens are permitted. Whim Hartington

Bitter was enjoyed in the bar and at the makeshift bar in the car park. The World Championship Hen Racing com-

> petition is an annual event and looks likely to become bigger and better in years to come – eggs are also available to those wanting a reminder to take home of the days events!

> > Matthew Stapley



Week-long Octoberfest at Rising Sun

The Rising Sun, Middleton-by-Wirksworth, stages its very own Octoberfest from Sat 25th October to Sun 2nd November.

There will be seven beers from Thornbridge including Jaipur, St Petersburg and new beers Winster, Eureka and Katipo. Peak Ales will be supplying Swift Nick and Bakewell Best, whilst Howard Town Wrens Nest is also featured. Other breweries show-casing are Batemans, Hook Norton, Jennings and landlord Dave Mountford's old favourite from his early Real Ale-drinking at Birmingham Beer Festival, Lees Moonraker. Two real ciders will be available and live bands on the Saturdays from 5pm.





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Pints from the Past

A trawl through early editions of the Drinker reveal a different era of pubs and beer

The editor was indebted to Derby Branch Chairman, John Arguile recently when he donated to him a stack of beer-related books and magazines that John no longer had space for. Among the items were most of the first 30odd copies (1976-82) of would eventually evolve into Derby Drinker.

Initially known as the Notts & Derby Drinker it was a joint venture by Nottingham and Derby CAMRA. They proved an interesting read and give a fascinating insight of what a very different (beer) world it was back in the middle to late 1970s, and into the early 1980s.

Issue One (far left in picture) did not arrive with a great fanfare, as one would expect these days. It had no date and was produced almost as if no one was sure another edition would ever appear. It was a small pamphlet of three folded pages of A4, and you had to pay 6p for it in pubs at a time when the average pint price was 23p. Think what good value today's product gives! The major lead was the arrival of the great, and much lamented Ind Coope Draught Burton Ale to 49 local pubs. It was warmly welcomed but was slightly overpriced at 31p a pint).

Handpumps returning to our inns was a revelation. You need to appreciate that they were a rare sight in the 1970s. Another story was the reopening of the Barley Mow, Kirk Ireton (current Derby

CAMRA Pub of the Year) after some months of closure following the death of Mrs Ford, apparently a year earlier than reported in DD 123, and elsewhere). The arrival of trad scrumpy to the Golden Eagle in Agard Street featured too as did a rather hammy drinkers fault-finders guide.

Another intriguing early issue reported on a Student Union bar selling Real Ale from the cask. These were 2 60 when there were dents around but a great proportion of them would gather in old-fashioned real ale pubs, leaving the suited 'disco trendies' to frequent the keg palaces of the town centre.

Content increased and graphically things improved as we move into 1977, appropriately for the era the Drinker became almost fanzine-like in appearance and most issues from mid-77 featured a topical cartoon on the cover. These images were used frequently throughout the publication, often with some very non-PC punchlines that would even put Dear Toper to shame! Lager was insulted

and rubbished at every opportunity, in ways that seem strange reading today, but I suppose that's what perspective does for you. Other regular articles included a problem page (Dear Droopy), pub crawls and, at a time when holidays were both less exotic and more calendar rigid, a two-page feature on the real ale pubs in and around Skegness. How

As for the pubs that members embraced then the Globe on Sacheveral

> Street is long gone whilst independent micros were very rare. The Lawn Chellaston commended for its Old fashioned atmosphere and well-kept Priory Bitter from Newark'. The Priest House at Kings Mills was also a champion of Newark ales, and of

course the John Thompson was Derbyshire's sole brewery. Moving into the 1980s, the Blessington Carriage was a rare example of a free house, an early outlet for the fledgling Burton Bridge Bitter and the first pub to stage a beer festival in Derby in 1982, albeit with more expensive prices than the Kings Hall.

At the end of that year the two branches went their separate ways and Derby Drinker was to come into being in its own right.

Cider Festival at Alfreton pub

The Waggon & Horses at Alfreton (a JD Wetherspoon pub) will be holding a Cider & Perry Festival from Monday 13th to Sunday 26th October.

There will be eight different traditional ciders and perries available - sourced from Ion Hallam. This festival is a first for the pub, which will hopefully be repeated in the future.

In addition to this, Amber Ales have recently secured a permanent listing for Barnes Wallis on the bar at the Waggon - the pumpclip proudly displays the "Three Brewery Miles" dangly attachment and the pub is supportive of the newly launched LocAle initiative.

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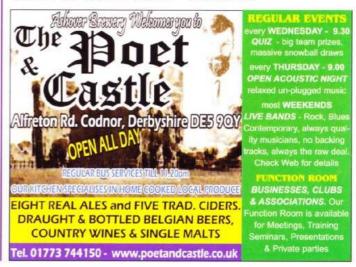
JB-midland-catering.uk.com

Free day membership for CAMRA at City club

The Beaconsfield Club on Wilson Street in the City Centre has been offering free day membership to CAMRA members for the past six months

Club member and veteran of every Derby CAMRA Beer Festival, Gerald Dorning reports that the offer 'Has been getting quite a good response.

This is the very sort of thing CAMRA are keen to nurture amongst our clubs (See article in DD 123) and the Beaconsfield are to be commended for their initiative. Indeed it was never intended in that piece to criticise those named clubs which cannot qualify at present for the CAMRA Club of the Year Award, just to highlight that we have some quality clubs in the area that do support Real Ale. Apologies for any confusion created.



Cider with Suzie

This month we are off to visit two cider festivals, The Ross-on-Wye Cider & Perry Festival is held at Broome Farm, Peterstow, Herefordshire and the Ludlow Food and Drink Festival is held at Ludlow Castle, Shropshire. The Ross Festival, held on the last weekend in August, is a showcase for

small local cider producers. Broome Farm is always worth a visit, as well as a selection of Ross ciders and perries they do cream teas, excellent meals and accommodation. Now it is better than ever because Mike Johnson, the cider maker at Ross, has encouraged several others in the area to take up cider making. The cider scene around there is exciting and dynamic with Broome Farm acting as a hub and distribution point for these new cider makers.

The main event runs all day on Saturday, with a succession of local musicians taking turns on stage and a very wide range of ciders to sample. Carey Organics, made by Martin Sobel was my first try. This was quite dark in colour, pretty dry and with plenty of tannin, definitely a no-nonsense cider! The farm where it is made also produces apple juice, fruit and vegetables, all certified by the Soil Association so they live up to their billing. A new press (ex Dunkertons) has just been installed, so I expect the output to increase significantly in future. I next sampled Border Orchards, made by John Edwards in Ross-on-Wye but frequently available at Broome Farm where it was being fermented. I chose a rum cask cider. Using spirit barrels for the fermentation is fine, it produces some interesting cider, but it must not be overdone; it needs no more than a hint of spirit on the palate. This was first class, smooth, mellow and just sweet of medium. It was also ridiculously easy to drink, belying its 7.5% a.b.v. The tasting continued with Upper House Farm, Swallowfields,

Thanks from Tim

Many thanks to all those Derby Drinkers who sent me their best wishes during my recent hospitalization. I'm pleased to say that I'm nearly fully recovered, and with only minor long-term implications.

Five Lamps relit

The lights have gone on again at the Five Lamps. Hooky Gold supplementing two everards beers appear the norm. The pub exterior has had a pleasing Everards livery and the awful light bulb sign, an unforgivable

Tim Williams solecism, has thankfully gone. Butts Road, Ashover Derbyshire Tel: 01246 590888 www.oldpoets.co.uk - e-mail enquiries@oldpoets.co.uk Harechurch, Marches Cyder Circle and others, Perhaps by this time I was becoming a little confused about what I was drinking, I must return to do them justice next year!

> On now to the Ludlow Food and Drink Festival, which is held two weeks after the Ross do. The first cider maker to catch my eye was

Ralph Owen from the wonderfully named Old Badlands farm, New Radnor. Ralph was pressing cider, which always draws a crowd, using a 1920's mill and mobile press and some Somerset Redstreak apples. He had his cider (sweet, medium and dry) and perry for sale. The perry was exceptionally fine, being medium sweet, very fruity and with a slight sparkle. Also present was Gwatkins cider from Moorhampton Farm, Abbey Dore. Dennis Gwatkins is a real character of the cider scene, nobody else at the festival was wearing red braces! Gwatkins special-

izes in single apple variety ciders as opposed to blends which are far more commonplace. The Yarlington Mill is a classic, deep red/brown in colour, slightly sweet and overflowing with aroma and flavour. For those of you who like your cider dry, try Gwatkins Foxwhelp. It is crisp, clean tasting but with a real bite at the back of the throat.

October is CAMRA's cider and perry month, so I'll finish with a few suggestions for drinking nearer to home. The Flowerpot, Derby always has a handpump dispensing a changing real cider. The Standing Order, The Babington and the Brunswick Inn all sell Weston's Old Rosie. The Royal Oak, Ockbrook sells a changing real cider and if you carry on to Nottingham for the 1st Robin Hood Beer and Cider Festival (Castle grounds, 9th to 12th October) you can sample some 30 ciders and 10 perries. See you there!

Cask Marque Updates

Two more licensees in the area Allott at the Vine Inn, Mickleover have attained Cask Marque accreditation. They are Theresa

and Colin Jones at the Prince of Wales, Chapel Street, Spondon.

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Derby CAMRA away day in Knaresborough the town to go at, includ-

The Derby Branch of CAMRA enjoy a rich variety of social trips during the year. The ones of the grandest scale are those where a coach or minibus takes us to other areas of the nation for some Real Ale and culture. In August Social secretary Rob Davison ran a trip to an area he knew quite well - the charming small Yorkshire town of Knaresborough.

A minibus containing about a dozen members set off at 09:50 from Derby on a Sunday morning. By ten to eleven we had reached our first port of call, the Boat Inn at Sprotsborough. Situated on a sharp bend adjacent to a lock on the River Don, it opens from 11 on Sundays, indeed we got straight in for some Batemans XXXB. River trips are commonplace and there were hints of grander times with pictures of Edwardian regattas. After a swift



Outside Blind Jacks, the last port of call in Knaresborough

half we pressed on to the Angel & White Horse, the brewery tap of Sam Smiths in Tadcaster. It tasted pretty good and at £1.32 a pint no one was complaining. The usual question arose - 'If they can do it..?' Some dined here al fresco in the stable yard where the dray horses were tethered (including one on loan for the season from Tetley's). Sam's are 250 years old this year so it was a fitting place to call in.

We hit Knaresborough at 2pm. The town was in the last day of an art festival and there were examples aplenty of window dressing with artwork depicting the area in the past. One feature of Rob's role as Social Sec is that he does try to provide other things to do apart from drinking all day in pubs. Usually you consider them for a few minutes and then buy another beer! Seriously though these trips need not be an all-day beer beano.

There was an itinerary of ten of the best inns of ing all the three Good

Beer Guide 2008 entries. In the George & Dragon, which had two beers from Daleside of Harrogate, plus Moorhouses from over in Lancashire and Tring breweries we met up with the editor's best mate from school and ex-Derby CAMRA member, Dave Dreher, who has been living in Harrogate for the past five years. Dave had walked the three miles from his home to accompany us in Knaresborough and as a now-regular visitor was

able to point us in the direction of the best beer.

We dropped down to the Half Moon for some more Daleside beers before a walk down the charming gorge of the River Nidd brought us out beneath a spectacular viaduct and a steep climb up to Knaresborough Railway Station. Crossing the railway line we arrived at the impressive Mitre Hotel with its super range of beers from local micros.

Ian Fozzard of Market Taverns has transformed this place with eight beers always available, featuring the likes of Copper Dragon and Roosters. The pub has an excellent location right by the platform and has managed to blend modern and traditional very well. Some of our crew couldn't resist wandering onto the adjacent station platform to examine the strange railway art

that was on display.

We called for more Sam Smiths at the Borough Bailiff before finishing at the celebrated Blind lacks. Named after Blind Jack Metcalf, born in Knaresborough in 1717, he was one of the first road builders to emerge during the Industrial Revolution. The tiny pub was converted from two shops in 1991, has deservedly won many CAMRA awards and is a Village Brewer pub, with their beers supplemented



The excellent Mitre Hotel. The beer appears to have had quite an effect on Terry.

by local micros. No food, no music, no gimmicks, just up to eight hand pulled ales and four continental beers on tap. A great way to round up our visit to a place that is highly recommended.

Our party had time to travel home for some last drinks at the Royal Standard. Rob's trips always aim to hit the destination within an hour or two and get you back in time for last bus connections and they are, as Terry Morton said, 'A fantastic way of getting a couple of hours away from Derby and drinking somewhere different. You can't beat it'.

Since this excursion Rob has staged two successful trips to Ludlow and Leek, reports of which may feature in DD 125. Watch out for future outings in the Branch Diary, they are truly worthy of support and they don't cost a fortune either.



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If you can talk with enough and her export eletin Or malle with kings, nor lose the common tonels if mither loss our less long to halfs can from you If all men count with you, but non-too much If you can't'll the indocate in minute With sixty seconds, morth of distance min yours is the Forth and acceptaing that s in it And, which is more, world by a man, one son - Roberted Kinding

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Derby Drinker Publication Schedule 2008/09

Advanced notice for contributions and advertisers. These are the proposed dates for the publication of Derby Drinker. Copy deadlines will be strictly adhered to. Any photographs, logos, graphics etc are preferred in jpeg format. Thank you The Editor.

Issue No. DD 125 DD 126 DD 127	Publication Date	Copy Deadline
DD 125	December 2008	20 November 2008
DD 126	February 2009	20 December 2008
DD 127	April 2009	20 February 2009

Micros flourish at West End pub



Local microbrewery beers are a regular sight these days at the rescued Horse & Groom in Derby's West End.

Landlord Adam Adkin is pictured pulling some Thornbridge Jaywick at a recent CAMRA social at the pub. Falstaff Smiling Assassin was on offer and Whim Ales have also featured. One or two locals have been tempted with new brews and it is real cask ale bonus to see a backstreet old-style local willing to take a few risks by introducing real and innovative beer choice.



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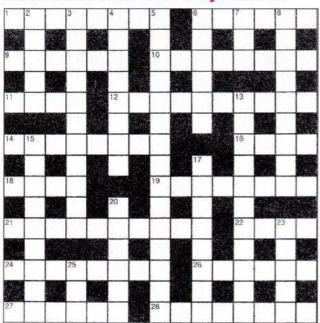
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ODerby CAMRA 2008. Opinions expressed in Derby Drinker are not necessarily those of the editor, nor of the Campaign for Real Ale

CROSSWORD No 9 by Wrenrutt



ACROSS

1. Rest me so badly round Cotleigh Brewery's county (8) 6. Within a credo, mainly, lies an area of knowledge (6) 9. Winnie-the-(feral)Pooh returned to win a fairground game at the outset (4-2)

10. Brunswick Inn's owner, whose ordinary bitter shines above many others (6)

- 11. GIs in wartime Britain; overpaid, oversexed, and over ****! (4)
- 12. Sessional bitter from Britain's most far north brewpub (4.6)
- 14. What the last Iraq invasion wasn't? (1.4.3)

16. Cheese made by a Dutch dame (4)

18. Sounds like a sort of footwear item or pastry, here used to drive someone or something away (4)

19. The neuter of how many lines in a sonnet (8)

- 21. Heard as a tautologous vessel for burning incense, but here vetting contentious literature, plays or films (10)
- 22. Sounding out a muddy, slimy river (4)
- 24. Overact and uncooked vegetables: a cold collation (3.5)
- 26. A cat's seat or portable computer (6)
- 27. Drop the aitch from a redundant pub table

item and end up off course (6)

28. Something real or imagined stared at in open-mouthed astonishment (8)

DOWN

2. This layer protects the earth from the sun's ultraviolet rays (5)

3. Facial or verbal features (11)

- 4. Cockney ones of these garden birds were musically lacking in Joan Littlewood's 1960 play 5. Worst possible, canine hirsute, remedy for a hangover (3.4.2.3.3)
- 6. We are such stuff as ***** are made on (Prospero, in The Tempest) (6)
- 7. Aim to follow Mamma around for a current
- 8. IP, in full, of IPA (5.4)
- 13. Lincolnshire seaside home of the splendid Willy's Wine Bar-cum-brewery (11)
- 15. Was one of Derby's great real ale pioneers, whom we sadly miss (4.5)
- 17 Something often reversed when you look for your favourite pint (4.4)
- 20. Portable shelter for when showers roll by (6)
- 23. Bone porcelain inventor (5)
- 25. "Arise!" reversed to reveal title, internally (3)

Access to The Chambers Dictionary and the Good Reer Guide 2008 recommended Send completed entries to the editor stating which pub you picked up Derby Drinker. Correct grids will go into a draw for a £10

The winner of the draw for Crossword No 8 is Terry Lavell of Waltham Forest, London who picked up his Derby Drinker at the GBBF at Earls Court.

SOLUTIONS to CROSSWORD No 8 by Wrenrutt

1. POPE 3. CHESAPEAKE 10. OVER-HOPPY 11. BASLE 12. UTTERLY 13. OSIERY 15. DERBY ROWING CLUB 18. THORNBRIDGE HALL 21. See 9 23. AGELESS 26: MOUTH 27. PHILIPINO 28. TREBLE CLEF 29. STUD DOWN

1. PROFUNDITY 2. PLEAT 4. HAPPY HOUR 5. SAY-SO 6. PUBBING 7. AUSTRALIA 8. EDEN 9 & 21. THIRTY-THIRST 14. OBELISCOID 16. ROOT HOUSE 17. INDIANISE 19. NARWHAL 20. EMETIC 22. TOPIC 24. EDICT 25. EMIT