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FREE

there are

serious

doubts that

the 2010 festi-

Derby Beer Festival sets new record – Recession, what recession?



espite the 'credit crunch', Derby CAMRA's Winter Beer festival, held last weekend, recorded a 23% attendance increase over last year, selling well over 10,000 pints. The event attracted nearly 3,200 visitors who consumed all but a tiny fraction of the stock, a case of almost perfect planning (and some luck). But for 2010.....?

The festival was a roaring success on all fronts, with Konrad Machej recruiting 41 new members and a more than doubling of the charity (*Derbyshire Association for the Blind*) takings to over £400, by getting them to run the cloakroom (a Russ Gilbert idea).

The Winter fest is more of a music fest than its July counterpart, so the bands are a key ingredient and the crowd reaction confirmed that Gareth Stead (Entertainment) had got it right again in booking much appreciated entertainment by the three tribute bands - Blurb, Kaiser Thiefs and the Fillers.

Ralf Edge (Beer Orders) chose 94 different beers - all interesting - from 43 breweries across the UK, including two from Derby's newest brewery Wild Walker. The Champion Beer of Britain regional heat, a Ralf initiative, resulted in Derby Brewing's Penny's Porter being chosen in the 'Stouts & Porters' category. The excellent beer quality - many complimentary plaudits were received from customers was down to the cellar team (Bill Dudley & Dan Cramp), and Paul Hind, who ran the main Darwin bar, made sure customers weren't kept waiting too long - not an easy mission. The Continental bar and beers were all organised by Sally Winterton and similarly the Ciders and cider bar by Chris Rogers. Again, good choices by both and an almost total sell out

Derby CAMRA obviously hope to repeat this event next year, but this is a problem given the current lack of members for key roles. The 2009 festival, organisationally, was stretched to the very limit. And with several of the current committee (Chairman, Hall Manager and Treasurer) standing down and no replacements in sight,

Real Ale Drinkers Love it in The Ditch

The Rowditch Inn

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for a constantly changing range of real ales

DERBY CITY PUB OF THE YEAR 2006

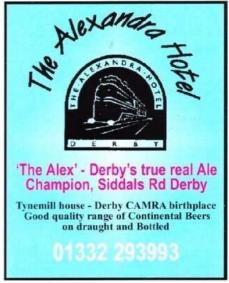


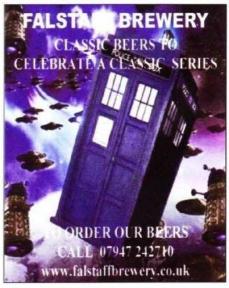
4.2 % ABV
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val will happen, despite the advance dates given in the festival programme. Any CAMRA member wishing to help organise another festival please step forward.

Picture shows, L-R: Mayor of Derby Barbara Jackson, Consort Derek Latham and Festival Chair Steve Crispin at the opening session.





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Microbrewery fever continues in Derby

New brewery launched off Victory Road, Ditch beers in the pipeline

The apparent never-ending flow of new micros in Derby is continuing apace with two more entering the fray recently. First on stream was Wild Walker Brewery based on Victory Road on the outskirts of the City.

After working for many years

supplying engineering solutions to the brewing industry, local businessmen Joe Walker and Ken Wild came together to combine their extensive knowledge of the industry with their love for real ales.and

Company was born.

They aim to use only the

the Wild Walker Brewing

highest quality natural ingredients following traditional methods.

The first two brews were launched at Derby Winter Fest. They were Great Escape a 5% rich dark beer that is deceptively strong, and Old Big Ead,

a creamy amber 4.1% named in honour of Brian Clough (although I cannot recall that nickname being used when

he enjoyed his purest glory with DCFC -

ESCAPE

be a session 3.8% beer Last Orders. The Wild Walker beers have featured at Magpies and Newark festival as well as in the

Flowerpot, Cliff at Crich, Mr Grundy's and the Rowditch.

Which brings us nicely onto the developing brewery at the rear of the Uttoxeter Road inn of that name!

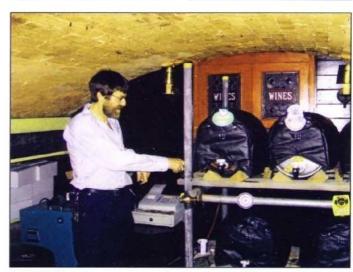
Landlord Steve Birkin has long wanted to have a go at

brewing and now he is fulfiling the dream. Some premises are being converted for use as a brewery and plant has been acquired from Leatherbritches.

To assist in the project Steve has enlisted the services of former Danelaw brewer and regular Rowditch customer Steve Twells, as brewer. Twelly told *DD*: "The great man has asked me to be his brewer,

PUB NIPS

Pedigree in the New Bridge Inn, Shelton Lock came down 5p to 220p recently. Banks's Bitter (keg) went up 5p. The Bridge is consistently lower priced than any other round here. Marston guests have also made a reappearance with Cumberland and Cross Buttock from Jennings and the Marstons 175 ale on the way. Up the hill at Chellaston the Corner Pin has happily reopened with a strong local feel, new licensees being from the village. The Black Horse Hulland Ward has also reputedly dropped ale prices twice of late and that they are now £1.80 a pint!



which is quite an honour given his attention to quality.

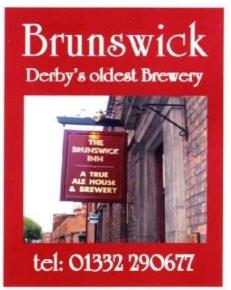
"I do know that Steve has his own ideas about the ale he wants to make and sell. As they will be sold through The Rowditch we will want to make some good selling

regular ales that are of a consistently high quality, so that is the challenge for me and I'm really looking forward to having beer in the trade again. Steve has hinted that there may be an opportunity for some greatly missed, and much loved, Danelaw classics to make the occasional guest appearance, lets wait and see".

Exciting times on the local brewing scene and Steve, (pictured above at a Ditch festival), is keen

to brew a regular bitter that could also satisfy his Pedigree drinkers and is confident that the Birkin & Twells combination can deliver the goods. The brewery is still some way off its launch and, knowing Steve, it won't occur until everything has met his satisfaction.





Microbrewery Corner

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



AMBER ALES

Have started a series of beers featuring 'Amber Valley Heroes', the first of which has featured Barnes Wallis, born in Ripley in 1887 and inventor of the bouncing bomb, swing wing aircraft and geodesic air-

frame, a 4.1% IPA style bitter. Next Outram's Ale (3.8%), a session bitter highlighting Benjamin Outram's contribution to the region

especially in



the canal and tram infrastructure.

Another new beer has been facilitated by linking with a local pub - the Corner Pin at Westwood; landlady Sarah was keen to try her drinkers with a handpull Mild rather than a keg version - and was so keen she has even been a brewer of the stuff at Amber Ales! Orders and re-

orders from both the Corner Pin and further afield have shown that not only has the experiment been successful but also that there is still a market for this neglected beer style. Sarah is known locally for her 'scary' personality, and the beer is called Scary's Dark.



BLUE MONKEY

One of Derbyshire's newest breweries, Blue Monkey, has been going for just three months but has got off to a flying start. Not content with out-selling every other beer at the Nottingham Robin Hood beer festival (their 3.6% Amber Ale sold over 2400 half-pints in 48 hours), they recently had the first beer to run out at the Derby Winter Beer festival. To the organisers' amazement, the crowds got through an entire cask of it in less than two hours, so they must be doing something right! Meanwhile, they are renaming 'Amber Ale' to 'Original'. Asked why, head-brewer John Hickling said "Everywhere I go, people refer to it

> as 'monkey' or 'the normal one', but never 'Amber Ale' so I've decided to give it a simple name that reflects that it's the first beer we did and our main session beer." Blue Monkey is now a regular or guest beer in over 70 outlets across Derbyshire and Nottinghamshire, so if you've not seen it in your local yet, ask your

landlord why".

February sees the launch of a brand new permanent beer to add to Blue Monkey's range. John told us:"We don't take launching a new brew lightly, so this is quite an event for us. It's going to be 4.3%, golden and deliciously hoppy. Given the stunning reaction we've had to

> our test brews, I'm confident that it's going to be a cracking addition to the lineup." The brew doesn't yet have a name though, so they are inviting local drinkers to suggest one for them. The winner will get a bag of official Blue Monkey booty, £50 cash, and the plea-

sure of seeing their chosen name on beer pumps all over the county.

You can email suggestions to competition@bluemonkeybrewery.com. Be quick though - the winner will be chosen on 15th February in time for the beer to be launched at the Rotherham Oakwood beer festival on 18th February.

BURTON BRIDGE

Are looking for a new licensee at the flagship Burton Bridge Inn. The

December Gold Medal Ale was the 4.5% Tomfoolery.

DERBY

Trevor Harris has taken on an assistant brewer at the brewery. Dom Flynn comes in from Kelham Island Brewery in Sheffield, it's the only job he has ever applied for. Perhaps best not to enquire which football team he follows however! Latest beer is Dino &

Pete's Breakfast Blonde, in conjunct i o n with Ram FM with 10p a pint sold going to CLIC Sargent,

which will help care for children and young people with

PTSWORTH BREV

Dino from Ram FM's Breakfast show said: 'Obviously its great to be doing our bit for charity and having our very own ale is quite simply magnificent.'

FALSTAFF

Jim and Steph's new beer theme concerns itself with galaxies and constellations etc. Recent beers are Tucana (4.1%), Aquarius 4.2%, Cassiopea 4%, Orion 4.3% and, brewed for the Babington Arms on a planet theme, Pluto at 4.6%

WIRKSWORTH

After a successful first year of brewing there are plans afoot for a num-

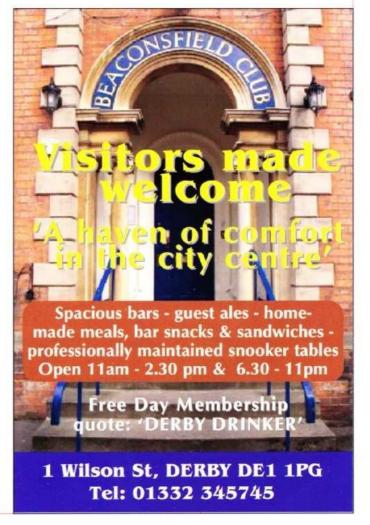
ber of new seasonal

beers for 2009.

Bunny Hops is the first of these special brews from Jeff Green at Wirksworth Brewery and will

join other regular

favourites including First Brew, T'Owd Man and Cruckbeam. The Spring beer will be 4.4% and is expected to be available from early March. For more details contact Jeff on 01629 824011 or email WIRKSWORTHBREW-ERY@hotmail.co.uk



MODERN PHRASES, MISLEADING AND OTHERWISE



ear

Toper....

Froth

Consider! Dear Toper, the quaint 'Olde Worlde' inn I visited recently, where-in, amongst the timeworn fixtures and fittings, I espied a blackboard displaying the lunchtime menu, upon which one item was listed as a, "Ploughperson's Lunch". Needless to say Dear Toper, after quaffing my pint, I left for the 'Fish and Chip' shop down the street, as

I did not fancy eating in an establishment that allows its menus to be chalked up by P.C. nutters, for they might also have been involved in the food preparation (pity they're not involved All beer, no at the bottom end of the food chain). "No salt, no sugar, no fat, they're all bad for you!" I hear them whine into their lentil voghurts.

Another modern phrase that riles me is one that is increasingly used by young people in search of pub toilets, the irksome, "I need a dump". (I often direct them to the Council Tip). One assumes this particularly moronic utterance has been picked up from watching a surfeit of second rate American television programmes, along with the habit of addressing groups of men, women and children alike, as, "You Guys", a growing annoyance practiced by sponge like individuals, who will soak up any dire rubbish as long as it is aired upon daytime television (perhaps I should direct them to the

FURNACE

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Tip as well?). And as for that vomit provoking Americanism, "Missing you already", mouthed when the time comes for the "sponges" to make their much appreciated and long overdue departure - bah! And whilst I'm throwing up, there's that other nauseating Americanism, "Have a

nice day". I always try to! What usually ruins it for me is some drip

> mouthing meaningless platitudes with all the sincerity of a politician reeling off manifesto pledges prior to an election (They seldom speak of them after). And before I'm accused of racism I have nothing against Americans in general,

indeed I fully accept, that if it

had not been for them shouldering much of the burden of the Cold War we might now be drinking vodka instead of ale and standing in bread queues whilst reading the state newspaper, its headlines proclaiming 'BUMPER GRAIN HARVEST FOR TENTH YEAR RUNNING".

Another phrase, or should I say, "title", that has invaded our parlance of late, is the loathsome, "Spin Doctor" (which in Good Old Fashioned English, means liar) it's about as misleading as the oft quoted, "In the Public Interest", a phrase often used by Spin Doctors to excuse new legislation that is anything but, in the Public Interest, for instance tax increases on beer! It seems to me that the political establishment all too often confuse the Public Interest with their own narrow self interest and legislate accordingly.

Enough of these misleading phrases, let's get back to calling a spade a spade, and calling whoever came up with "Ploughperson's Lunch", a jumped up, politically correct, gender obsessed prat! Consider that, Dear Toper!

D.T.

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87 Notts Rd tel: 01332 600398 Food 12-2 Monday to Friday

King William

Spring Beer Festival

Thurs 23rd - Sun 26th April Open: 12 - 11.30 (12.30 - 11Sun)

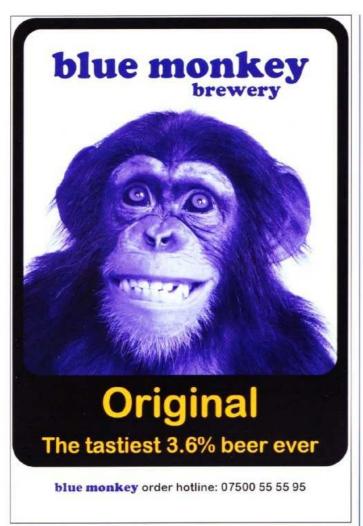
16 Ales. 3 traditional ciders. Live music: Thurs - Sat nights and Sun afternoon

> The Bridge, Milford tel: 01332 840842



festival vears date down Derwent

The annual Derby Rowing Club beer festival will be Thursday 26th to Sunday 29th March. The boat race itself will be on the Sunday afternoon. Always a popular event in the delightful riverside location where Darley Grove meets the Derwent.



Top marks for Pot in City Safety awards

Derby Real Ale oasis the Flowerpot received another accolade in January when the King Street pub was named as overall winner in the Best Bar None awards for Derby, organised by the Derby Safety partnership.

The pub was well-received for its promotion of responsible drinking, prevention of crime and drug misuse and its first aid work. Alistair Moffat and Sylvia Manners were presented with the award at Pride Park Stadium, so I can imagine Al was definitely ready for a jug of KSA back at the Pot upon their return!

Other cask ale pubs that were given praise included the Blessington Carriage, Bishop Blaise and Metrobar.

Pattenmakers Arms

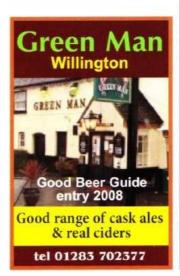
Quiz - Sunday night

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



Ale flows at Yeaveley pub once more

One dark night back in 1998 the Good Beer Guide surveying team from Derby pulled up outside the Horseshoe at Yeaveley only to find that the pub was closed.

At the time it just seemed like a another dismal casualty in the gradual attrition of rural pubs, which had already included the Cubley Stoop (The Howard Arms) and would shortly also take the Queen Adelaide at Snelston Common, in both cases the only remaining pub in their village.

By 1998 the pub was a free house having been bought from Bass. Various planning applications for residential buildings and for change of use were vigorously resisted by CAMRA and the residents of Yeaveley. Permission was refused by Derbyshire Dales Council and this was endorsed by the Planning Inspector, recognising the vital importance of a pub to

the local community and believing that a pub in Yeaveley could be financially viable.

The news that the pub, now renamed the Yeaveley Arms, has reopened, under the same family ownership, after ten years is a cause for real celebration. Now furnished and decorated in a contemporary style the pub has a light and airy feel. A hoarding visible on the A515 proclaims that the pub serves food all day on Fridays, Saturdays and Sundays, in its dining area. Four beers are on handpump, all Premium Bitters, including Marston's Pedigree and St Austell Tribute.

Two things now remain for excellent news to become perfect. The local residents must continue to back their good fortune by using the pub regularly. With Derventio Brewery on the doorstep and Leatherbritches nearby, a LocALe really would be most welcome.

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Derby Drinker The Campaign for Real Ale Phase Min the shote form using a bill point pen and send it to The Campaign for Real Ale Ltd. 230 Haffield Road SI Albans Herts AL1 4LW	Instruction to your Bank or Building Society to pay by Direct Debit
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Bank-Building Society account member	Instruction by your Blank or Building Society Disses by the Campagn for Real Ale List Cloved Dubes from the account Speaker in the Instruction adject to the safeguards easiered by the Cited Cated Courses— I understand that the Instruction may return with The Campagn for Real file List and, if so, details will be passed discounced to my Bank Building Society.
Name and fell postal address of your Bank or Building Society	
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Address	Spen
Portside	Dev

Brampton Brewery - An old name revived making strides to the south



A little over a year ago, in the Autumn of 2007, Brampton Brewery was set up in Chesterfield. It was a revival of a name which all but vanished back in 1955 when the old Brampton Brewery was taken over by Warwick & Richardson's of Newark.

Chris Radford, (pictured above in the brewery), is both headbrewer and co-founder of the eight-barrel plant, which is located in the Chatsworth Business Park, right in the middle of the Brampton Mile and close to the old Brewery Yard. also part of the team is local historian John Hirst, Chris's brother-in-law and CAMRA member plus Jon Leeming, David Hattersley and John Frederick.

The editor met up with old football pal Nigel Scattergood,

licensee of the Grouse Inn in Chesterfield and a member of Chris's team at Brampton. He says that: "Golden Bud, the 3.8% ale, is the flagship brew for Brampton, representing 50% of all beer sales." It shifted pretty quickly at Derby Winter festival as did the 4.9% Brampton Mild. Other beers include Impy Dark, the 4.3% that won Mild of the Festival at Leicester in 2008, Wasp Nest, a 5% premium ale, also an award-winner with a Gold at the Midlands SIBA competition last year and a pomegranate fruit beer, Aspire, brewed to promote Chesterfield Markets Festival.

Chris, a well-known perfectionist, has plans for expansion and the long-term hope is for a brewery tap, pointing at deals with the likes of Everards as the way forward for microbrewers. He also would like to see Brampton beers

There's a limit to Sky at Belper hostelry!

A new chalkboard has been placed outside the Grapes Inn on High Street, Belper recently. It refreshingly reads: 'The Grapes is now Sky-Free. Drink In Peace'!

The pub, which has been running regular beer festivals and is keen to support Real Ale has struck a blow against the intrusive effects of the big-screen TV dragging the unwilling eye upwards. Well done!

get something of a footing in Derby itself, an area that is proving difficult to enter. So far the Dolphin, Brunswick and Horse & Groom have featured the beers and, further afield outlets have included the Old Talbot, Hilton, Royal Oak at Ockbrook, King William IV at Milford, the Pattenmakers, Duffield and towards Burton The Red Lion at Linton and the Admiral Rodney, Hartshorne.

Bottled versions of Golden Bud (a stronger recipe means it comes out at 5.8%) are available at Red Zebra and Peli Beers.

Brewery trips are available by prior arrangement and Chris has also set up the BBC, no not Aunty Beeb but the Brampton Brewery Club - membership costs £30 for the year and includes an exclusive polo shirt, 4 brewery tasting evenings a year (free beer and food!), a branded pint pot, 10% of all merchandise and off sales, a

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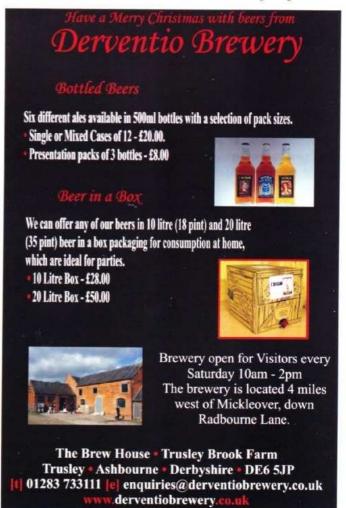
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monthly email newsletter and regular outings on an original 1970's Chesterfield Transport single decker bus to a whole host of beer festivals and venues.

Innovation and a profound love of the brewing trade is what drives Chris Radford, and what also makes Brampton Brewery beers ones well worth getting hold of.





Local resident launches 'Save the Vic' campaign

Nick Smith tells of his bold plan to keep the **Cowley Street pub alive**

⊣he Victoria Hotel, on Cowley Street, is up for sale after many years of being a 'franchise' pub. In the recent years this has led to the decline of the 'Vic' being a community pub.

I would like to see a group of local West End residents to put together a consortium of 250 people or shareholders to buy the 'Vic' and run it as a true community pub. The cost of each share would be £1200 this

every time you go for a drink you would be enhancing the value of your share putting money back into your

pocket not that of the publican.

Everyone is welcome to become a shareholder, however if you have a trade or profession to contribute to this venture this would be very useful. My motivation for putting this idea forward is so myself and others have a local pub in walking distance to our homes. One that caters for our needs and interests and not dependent on the wishes of a struggling franchise landc.1895 and was built by Offilers. It is a pleasing building with two large gables and has had a strong community following for many years. On a personal note the Vic was the first pub I ever purchased a drink in, albeit when I shared a couple of bottles of the

legendary Shandy Bass with Martin Roper in the mid-1970s, when the pub had a tiny and spartan forerunner of a kids room tucked away at the back!

It is sad to see it in its semiboarded up state. Speaking with Nick he fears that the pub may end up as yet another bland block of flats, the kind that are awash in this area. He says he will fight any application for change of use that may occur and we urge all local residents to do likewise. As Nick says "lust because we are in the middle of a recession shouldn't mean that pubs like this would be lost for ever for future gener-

Derby Drinker wishes to warmly second these sentiments and wishes Nick all the best with his campaign. P.S.

Streets dates from



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details to: Geoff Mumford at Burton

Golden Bud Brampton Best (3.8%) (4.2%) Impey Dark Jerusalem

(4.6%)

(5.0%)

(4.3%)Brampton Mild Wasp Nest (4.9%)

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The Victoria Hotel, photographed on the last day in January looking forlorn and in a semi-boarded up condition.

would cover the cost of the purchase of the premises. We would have to raise approximately a further £50,000-£70,000 to get the pub up and running.

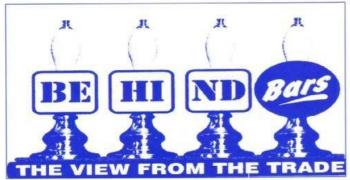
With a customer base of the 250 shareholders this would limit the risks of such a venture. The pub would be run according to the wishes of the local community, not just for the profit of one owner. It is envisaged the any surplus profits would be paid back to the shareholders via an annual dividend. Essentially lord who moves from pub to pub without a real interest in the local community. The 'Vic' may not even reopen as a pub as it could be purchased by developers for other uses.

If you are interested we need to move fast so please contact: Nick on 01332 341435 or email mrnicksmith@tiscali.co.uk

The Editor adds: The Victoria, set on the corner of Cowley and Watson



Whim Ales Ltd, Whim Farm, Hartington, Nr Buxton, Derbyshire, SK17 OAX. Tel: 01298 84991. Email: info



Adam and Sarah Adkin Horse and Groom Elms/Parker Street corner, Derby

The best-kept beer secret in Derby right now has to be the success at the Horse & Groom in the old West End. A nightmare on Elms Street it most certainly is not and the main reason for its ascendancy is the commitment and ambition of licensees Adam and Sarah Adkin who bought the pub last year, probably just at the right time and saving it from a fate that befalls too many pubs these days.

Adam took his first job at the Horse & Groom back in 1991 as a teenage barman, he worked in several other local inns including the Maypole before taking a break from the trade until he and Sarah took on the Wood Lark in 2005. As for Sarah she is a feisty girl and has some forthright views on the pub trade. She told DD:"We are passionate about pubs and I am dismayed by the anti-pub stance taken by the Government. If they continue to do nothing to support pubs then communities will die. In the absence of religion these days the pub is the heart of social life in a community. For instance we arrange taxis home for older customers and if we don't see them for a few days someone will pop round, its all part of the trade." Sarah adds; "Punitive legislation hits pubs hard and we never see any positive spin put on the pub. Nothing is ever directed against the supermarkets. Unfortunately Wetherspoon's don't help with offers like the 99p pint. You can't compete with that."

At the Groom (or the Horse as one CAMRA member has coined it) things are less bleak. Adam picks up: "Seven months in business is thriving - better than we expected, ves, we are very pleased. We had a great Christmas and the best New Year we have had in the trade but the poorer pubs will disappear with no investment from the pubcos we were so pleased to see the disastrous Punch figures the other week" Adam jokes. Sarah added "To survive the credit crunch I say do not let your standards drop and respect your customers."

One reason why the Horse & Groom is proving so popular is the beer choice and

quality. So often new licensees promise guest beers only to disappoint. Adam and Sarah have delivered in style. They consulted a few CAMRA members as to which would be good breweries to go with and have done a deal to ensure a Thornbridge beer will always be in stock (most of the Ashford-in-the-Water brewery range has featured here) and Whim and Oakham have also featured heavily. Last month Brampton Golden Bud got an outing and sold out in one day. Sarah told DD about her enthusiasm: "We were so excited that we could finally buy a beer of our choice that we drove to Whim to collect our first guest beer! Unfortunately we had just bought a new car and the remote track up to the brewery (overlooking the River Dove above Hartington) wasn't the best place to

christen it!" A symbolic moment nonetheless.

Music has featured in this West End boozer for decades, and this continues. Every Saturday night a band will play the likes of 1960s covers. Each Wednesday is Jazz night with the Ford-Jones Dixieland Jazzband. An everburgeoning audience of locals and visitors

of locals and visitors

Seven Stars

97 King Street

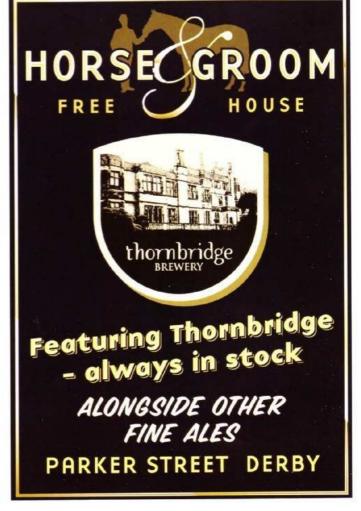
newest Derby entry in
Good Beer Guide 2008



alike has placed it firmly on the scene. A punk night may soon be in the pipeline too. Derby could do with one.

Sarah says: "Our families have been extremely supportive, especially with us having two young children. But we are have a burning passion about the place and we wouldn't be here without it".

We can drink to that. A great couple who have brought some fantastic quality cask ales regularly into a pub with no recent history of Real Ale, kept them in superb condition and converted a fair few of the locals into trying them. A sure sign of enthusiasm paying off. And the only permanent Thornbridge pub in the City to boot? What more reasons do you need to seek it out.



AMBER VALLEY: THE STORY SO FAR

These are early days for the newly formed Amber Valley sub-branch (of

Derby) but the portents are promising. It is fortuitous that the area has some real gems, including the Bear, Alderwasley; Holly Bush, Makeney; Dead Poets. Holbrook and the Poet and Castle, Codnor. The area is defined by the following post codes: DE5 3, DE5 8, DE5 9 (all Ripley), DE55 1 (Swanwick),

DE55 4 (Riddings and Somercotes),

Alfreton)) and DE56 (Belper area). Emphasis will be on socialising and surveying of beer quality for the purpose of Good Beer Guide selection. Chairman, Pete Hounsell said "The monthly social is an opportunity for us to get to

DE55 7 (Oakerthorpe, South Wingfield and



know one another and we'd love to see more folk joining in with the beer drinking fun. So if you've never attended a CAMRA function, why not come along and see what it's all about." Branch meetings (on the last Thursday of the month) are being rotated around Amber Valley's principal towns of Alfreton, Ripley and Belper, which of course, enjoys World Heritage status. Indeed, February's meeting will be held at the historic, pre-Strutt George and

Dragon (pictured) on Bridge Street, Belper, and the former coaching inn is in the 2009 Good Beer Guide.

ALCOFROLICS IN **ALFRETON**

A dozen hardy souls braved the freezing December weather to raise a glass to the first Amber Valley survey social and to bid a fond farewell to 2008. The first port of call was Alfreton's LocAle accredited Wetherspoon house, the Waggon and Horses, where Ripley brewed Amber Ales Ruby and Burton Bridge Tom Foolery warmed the

cockles of our hearts. Next stop was the Devonshire Arms, a traditional two roomer, further down King Street, which is an Oakwell Brewery. Barnsley tied house. Old Tom Mild and Best Bitter were both similarly hoppy, evoking memories of the long gone, and much lamented, Shropshire brewed Wem Ales. A walk around Alfreton's side

> streets, passing the Reds' Impact Arena football ground, brought us to the Victoria, where a tasty Anglo Dutch festive brew found favour, being of the quality you would wish for from a pub that featured in eight consecutive editions of the Good Beer Guide. By this stage our numbers had swelled by the arrival of two more members. Heading back along Nottingham Road towards the town centre, we sampled the Jennings and

Wychwood offerings in Hudson Bay, although they weren't quite of the Vic's

exalted standard. At this point, a certain individual who won't be named, departed, only to magically re-appear minutes later, having missed the bus home! The last train to Langley Mill beckoned and we left the remaining topers to finish their evening amidst the bright lights and cheerful Christmas decorations of Alfreton town centre.

INN BRIEF

If you were wondering of the whereabouts of Sue and Russell Hale, formerly of the Horse and Jockey, Ripley; worry not! They have signed a five year lease with Scottish and Newcastle at Que Sera (ex-Crown Inn), Heanor, Grafton beers from Retford have featured at a bargain £2 a pint as well as Blue Monkey from Ilkeston. The stunning garden and patio to the rear, with far reaching views, will be a big draw in the summer months. Denby Lodge has reopened with three real ales including 2 from Castle Rock, which is now Nottinghamshire's pre-eminent brewery. The Woodman, Ripley has been acquired by Everard's. The Red Lion, Wetherspoon's Ripley outlet is reportedly keen to gain LocAle accreditation. The Lion Hotel, Belper had an Amber Ales promotional weekend with the Ripley beers at £2.30 a pint, CAMRA members receive a 25p a pint reduction on all of the Lion's real ales upon presentation of their membership

AMBER ACTIVITIES

6 pm, Saturday 14th February. Meet at the Angel, Crosslev Street, Ripley for GBG surveying, then 7pm, Red Lion, Market Place and free bus tour of Ripley pubs. Members from Belper and Alfreton will have free bus home.

8pm, Monday 16th February. GBG selection meeting at Cross Kevs, Market Place, Belper.

830pm, Thursday 26th February. Branch meeting at George and Dragon, Bridge Street, Belper.

Friday 13th March. Free bus from Alfreton and Ripley visiting Bargate, Holbrook and Makeney. Details to be confirmed.

830pm, Thursday 26th March. Branch meeting at Devonshire Arms, King Street, Alfreton.

Contact Pete Hounsell 07830 308533.



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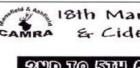
www.oldtalbot.co.uk

National AGM weekend at Eastbourne

This years CAMRA Members weekend and AGM is in Eastbourne where the South Downs meet the sea. Always a great weekend this time there is all the promise of Sussex village inns and Harveys of Lewes ales to look forward to.

Derby CAMRA are usually

well represented with up to a dozen making the trip to wherever. It never disappoints so if you are interested get in touch with Rob Davison on 07966200135 who may be running a minibus to the event.



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Sun 12 to 2pm Free Admission. All remaining beer £1 pint Advance Tickets from Intake Club, Bold Forester, Greyhor Mansfield Woodhouse & Devenshire Arms, South Norman

www.mansfieldcamra.org.uk

alls may be subject to change without notice \cdot R.O.A.R. \cdot Over 18a only after on includes Festival Glass (LZ) or an earlier years Sale or Return Glass (SOR) which is se-

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.

FEBRUARY

Fri 6th Feb, ABC: ANNUAL BEER CENSUS, DERBY
Thurs12th Feb, BRANCH MEETING, STATION INN, MIDLAND
ROAD, DERBY

Tues 17th Feb, Social, **Horse & Groom**, Elms Street, Derby Tues 24th Feb Shrovetide Social, All Day, Ashbourne

MARCH

Tues 3rd Mar, Social, Spondon Club
Thurs 12th Mar, BRANCH MEETING, Horse & Groom
Tues 17th Mar, Social, Peacock, Old Nottm Rd, Derby
Tues 24th Mar, Social, Oaklands, Littleover
Tues 31st Mar, Social, Duke of Clarence, Little Chester, Derby

APRIL

Thurs 9th Apr, AGM, FLOWERPOT, DERBY
Tues 14th Apr, Social, Lion Hotel, Bridge Street, Belper
17-19 April 2009 NATIONAL CAMRA AGM & MEMBERS
WEEKEND

Winter Gardens, Eastbourne, Sussex

Tues 21st Apr, Social, Brewery

Tap Derby Royal Standard, Derwent Street, Derby
Tues 28th Apr, Social, Masons/Nags Head, Mickleover

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 has two trips planned: 21 Feb Minibus to Hull cost £9 departs Full St 09.50 and 21 March Minibus to Northampton same departure time cost £7.50. Deposit required all welcome. Phone Rob on 07966200135 or email him the.lagernaut@hotmail.co.uk.

website:www.derbycamra.org.uk

Change of use request rebuffed at Farnah Green inn

The Inspector has dismissed an appeal by the owners of the Blue Bell Inn Farnah Green, near

Grundy's

Georgian

House Hotel

Hazlewood, Derbyshire, against Amber Valley Borough Council's refusal for change of use to residential.

The main grounds for refusing the appeal are: The pub is undoubtedly a community facility, despite the fact that it has primarily traded as a restaurant in recent years, and that the immediate local community is not large enough to sustain the pub alone.

There is insufficient evidence that the pub has been properly marketed and its recent failure is more evidence of the failure of choices made by the owners rather than that the pub is inherently unviable.

The final ground for refusing the appeal is

that the size of the property means that it should be considered for other tourist oriented purposes before conversion to residential use would be permitted.

The pub is currently still closed. Objections were made by people other than immediate local residents, including CAMRA of course.



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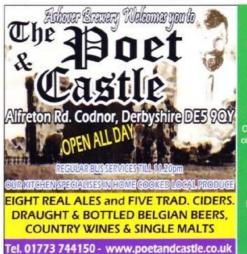
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Dear Sir

I am writing to you about an article which appeared in the Derby Drinker Issue Number 125, December/January 2009 entitled "It's time to stand up for beer!" by Paul Hegarty, Head of Communications at Coors Brewery, Burton. Whilst I agree with him that the duty on beer is too high and the current rate of pub closures is a cause for extreme concern for all beer drinkers his anti-cider views run contrary to CAMRA policy and should not have been aired in a CAMRA newsletter.

Firstly, cider is a very different drink from beer. It is made differently from different ingredients and there is no reason why a cider and a beer of the same ABV should be taxed at the same rate.

Secondly, and far more seriously, CAMRA is the Campaign for Real Ale, but it is stated in CAMRA's External Policy Document that CAMRA also supports Real Cider; this document even includes a definition of

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Real Cider. The article makes no distinction between Real Cider and Keg Cider, nor for that matter between Real Ale and Keg Ale, and the author is advocating support for Keg Ale (which is not CAMRA policy) against Real Cider (the support of which is CAMRA policy). He is also calling for an increase in duty on cider (including Real Cider) which is totally contrary to CAMRA policy. Furthermore he appears to be blind to the fact that as well as beer, cider is drunk in pubs!

The author is, of course, entitled to his views, and entitled to have his views aired in print. CAMRA newsletters do print a disclaimer to the effect that the views expressed may not necessarily be those of the editor or of CAMRA. Nevertheless it seems ludicrous for any newsletter produced and paid for by CAMRA to print views which are directly contrary to CAMRA policy.

> Chris Rogers Derby CAMRA

Paul Hegarty replies:

Thank you for the opportunity to respond to Chris's letter. I hope that I didn't come over as anticider but I do strongly believe that there should be a level duty playing field between beer and cider duty.

Currently the duty on a 5% beer is 31p per pint greater than for a pint of equivalent cider. This allows cider makers an enormous commercial advantage over brewers – and cider sales are growing rapidly whilst beer sales are declining. As Janet Dean, the Burton MP, said in

Parliament recently: "Surely the Government does not intend to favour UK apple growers over UK cereal farmers?"

If beer and cider duty were to be brought into line, small cider makers could be protected. As many CAMRA members will know, small brewers benefit from a system called Progressive

Beer Duty where the smallest brewers (less than 5000 hl per annum) pay half the normal rate of duty. This duty relief is then reduced on sliding scale as production increases to a cut off point at 60,000 hl per annum. Progressive Beer Duty has been an enormous stimulus for smaller UK brewers and the introduction of a similar system could offer a tremendous oppor-

tunity for small cider makers.

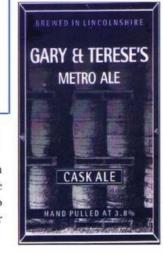
Levelling beer and cider duty would release about £280 million pounds in additional revenue for the Treasury. This would be enough to fund a 5p per pint reduction in the duty paid on all draught products - both beer and cider. This could be a significant boost for the pub.

Over the past ten years, successive budgets have disadvantaged beer and pubs over other drinks categories. Brewers and beer





lovers must be willing to argue their corner for fair treatment for beer. We shouldn't be talking other categories down – but surely we can't maintain a polite silence when the duty regime is unfairly penalising beer?



No correct guess recorded in Metro Ale competition

The competition staged by Metrobar mine host Gary McCartney to guess who brewed his house beer, didn't receive a single correct entry!

There were many guesses put forth by drinkers over the course of a couple of months but not one managed to identify Lincolnshire Brewers Tom Wood as the mystery alemaker. Wood beers come from Melton Ross on the Lincolnshire Wolds so perhaps it was after all, a little out of the way for our Locale tastes?

LocAle Update

A few more pubs have joined the burgeoning scheme. They include the Harrington Arms at Thulston, with its house-brewed Tollgate beer Earl of Harrington Ale, Mr Grundy's Tavern in Derby and Hilton inn, the Old Talbot.

Should any other interested licensees wish to become

involved in offering local beer brewed within a 15-mile radius of their pub, then



please do not hesitate to contact the Branch Co-ordinater Pete Hounsell on 07830 308533.

Thornbridge goldmine at isolated inn



We'd heard all the rumours some of them must be true! A CAMRA survey team arrived at the Olde Bear Inn, Alderwasley last month hoping there may be some Thornbridge ale to savour.

What a delight ensued as landlord John Stamp (left) revealed his array of pumpclips. Ashford, Jaipur and St Petersburg stout were on the bar, the outlet being a regular outpost of the Derbyshire brewer.

More of this great pub in future editions of Derby Drinker.

27 YEARS of BREWING FINE BEERS



0 0 9

Locally Brewed Widely Approved

New Derbyshire Cask Wholesale business

Robert Roddy (husband of Claire the Licensee at the Poet & Castle) is setting up a Cask ale Wholesale and distribution business called Derbyshire Ale Supplies. He is focusing his efforts in on supplying pubs with locally brewed ales and is supporting the Camra LocAle campaign.

Kim Beresford of Ashover Brewery picks up the story: "This will give small Brewers like ourselves more time to concentrate on brewing the beer and reduce the time we have to spend on selling and delivering it. In addition to this Rob will be aiming to supply into Beer Festivals and provide Real Ale Bars for events and shows. He is already contracted to supply the bar at this year's Bearded Theory Music Festival in May and to supply some of the Beers for the Rail Ale Festival at Barrow Hill.

"Another plus point to Rob's Local beer delivery service is his attention to Cask returns. This is a massive issue within the brewing industry and particularly for small brewers. To replace a lost cask costs more that the value of its contents, so you can imagine that if your casks are not being returned very effectively the cost of continually replacing them can soon make your business unviable.

I think that the way things are developing with Punch and Enterprise, it is likely that many more pubs will soon become free trade outlets and the need for the likes of Derbyshire Ale Supplies will grow dramatically over the next few years.

Despite the economic climate cask ale is still on the up, we want this to continue and it helps if the man in the middle of the supply chain is an enthusiast too. We all know that to maintain optimum quality, beer should be stored at cellar temperature and not moved around too often so the finings are still active when it reaches the cellar to give us shiny clear beer. How many wholesalers know this or if they do know it, how many care? A few is the answer, but not many and we need more.

Derbyshire Ale Supplies share our passion and do care a lot so local brewers should use Rob's service and give themselves more time to brew and the free trade will do well to buy from suppliers who care and can offer help and advice if needed".

As seen in Australia?

Mick Lonsdale, a regular face in the Real Ale pubs of Derby and Burton, snapped a few pictures for Derby Drinker whilst on holiday in Australia recently. Mick visited Blue Sky Brewery and Bar of Cairns in North Queensland and saw a couple of things which

reminded him of two Derby pubs.

Our first shot is of what they call their 'Tasting Paddle' which

showcases six beers from Blue Sky - reminiscent of the Derby Brewery Tap Rack wouldn't you say? Mick had also kindly left some copies of the thenlatest *Derby Drinker* alongside the Rack, sorry - Paddle.

Then we see the



bar area which bears more than a passing resemblance to the Cellar Bar at the Flowerpot. I suppose it goes to prove that good ideas are just that the world



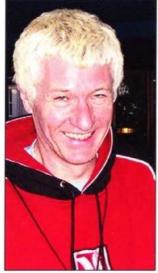
Talking Beery Talk with a Damned fine fellow!

When the Damned played at the Venue in Derby (keg I'm afraid I stood drinkless) your editor caught up with Ray Burns, better known as Captain Sensible, the founder member of the legendary punk band. Someone whose autograph I captured at a gig they played at

Kedleston Road Tech when I was still at school. Now the Captain is into Real Ale, trams and railways so I thought I would ask him for his views on all things beery.

"I'd rather have a glass of water than drink crap beer", he opened

"Being an old fart now I can recall it being damned difficult to find a decent pint of ale around



1970. The brewers were all flogging homogenised rubbish like Watneys Red Barrel and Courage Tavern Keg and something had to happen.

"A bit like the way punk blew away the music cobwebs in 1977, CAMRA saved the great British

pint and the rest thankfully is history.

"I'm lucky to do a 'job' (if you can call it that) where I travel around enabling enthusiastic sampling of beers from around the planet and it never ceases to amaze me how you can have such wonderful diversities of tastes with basically the same ingredients.

The Captain told me he had recently visited both the York and the Dark Star breweries. "Me fave beer is Dark Star Hophead, closely followed by Oakham Ales Inferno.... both full of delicious hoppy flavours".

I was able to let him know that the Babington had had a beer named after him on offer last year - he knew all about it!

Finally he asked me to plug the new jangly psych-influenced Damned CD 'So Who's Paranoid?' And not a 'Happy Talk' in sight!

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Too much of a Good Thing?

The **Green Dragon** at Willington, which we reported as having a good choice of cask ales in *DD 125*, unfortunately had a change of licensee about the same time as *DD* went to press. Out went the three Derventio beers from the jug. Too much of a good thing one is tempted to think.?

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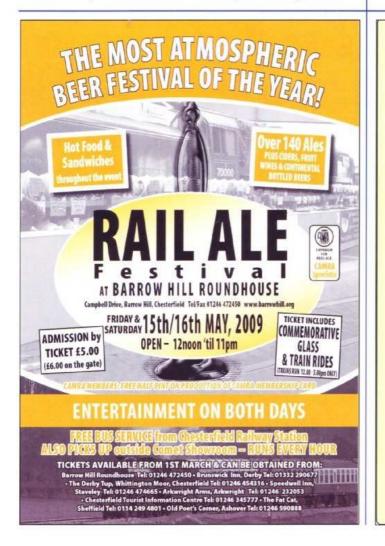
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Cider with Suzie

It's a quiet time of the year for cider makers. The 2008 vintage is pressed and fermenting, but generally it won't be ready for a while yet. Cider sales always drop off in

yet. Cider sales always drop off in the winter, as we consume the last of the 2007 vintage. The 2008 apple crop was plentiful but a little low on sugar due to the wet summer; there should be no shortage of real cider around in 2009. By contrast the 2008 pear crop was very poor, so I'm afraid good perry will be hard to find this year.

We are hearing a lot about pub closures recently, and regrettably we are going to see more still in 2009. I have been wondering about the few cider houses still remaining, that is licensed premises which sell cider but not beer. Apparently there used to be quite a few cider houses, mainly in the cider producing areas of the country, but now, to the best of my knowledge there are just four. They are the Brandy Wharf Cider Centre near Waddington, just South of Lincoln, the Cider House at Wooton, Shropshire, the Monkey House at Defford, South-West of Pershore,

Worcestershire and Ye Olde Cider Bar in Newton Abbot, Devon.

The Brandy Wharf is situated on a canal and serves mainly Thatcher's cider on draught plus a wide range

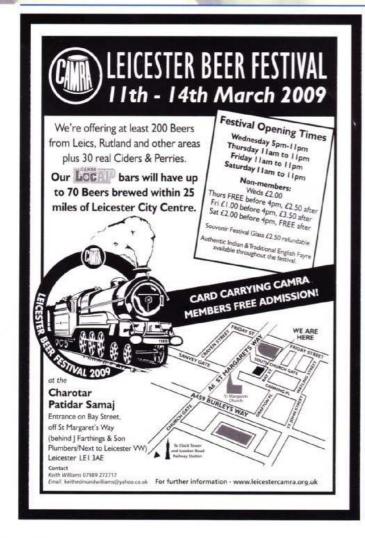
of bottled cider. The Cider
House at Wooton is a
bustling multi roomed
establishment selling
Bulmer's Original cider
on draught and other
ciders in bottles. The
Monkey House also sells
Bulmer's Original. It is real
gem, with the licence going back

over 400 years, and not much has changed in recent times! Ye Olde Cider Bar in Newton Abbot is a proper pub despite the name and sells a wide range of draught ciders and perries along with good food. All are well worth searching out if you are in these areas, and hopefully they will all be selling cider for many years to come.

Recently we have all had to suffer the Government's "Know Your Limits" Campaign, designed to make us aware of how much alcohol we drink, presumable with the aim of reducing our alcohol intake. It specifies a 'safe' limit of 3-4 units per day for a man and 2-3

units per day for a woman, with the implication that exceeding these limits is 'unsafe' i.e. potentially damaging to health. These limits have been plucked from the air, yet the Government is trying to impress them upon you by a massive advertising campaign, paid for, of course, by you, the taxpayer. I can't see too many drinkers working out the number of units in each drink they consume, keeping a running total and then stopping drinking when their 'safe' limit is reached!

Let's do the sums for cider, bearing in mind that most draught real cider is at least 6% ABV. One unit is defined as 10ml of pure alcohol; this means that one pint of 6.2% cider contains 3fi units of alcohol. Therefore the Government's message to cider drinkers is that a man should stop drinking at one pint per day, but if you are a woman fl pint is enough! We can all accept that regular heavy drinking, particularly over a long period of time may well damage your health, but these limits are just set far too low. So we have a 'safe' drinking limit for which there is no scientific evidence and which goes against everyday experience and common sense inflicted on us via an advertising campaign for which we are paying.









PRIZE FOR PRINCE TURNED POACHER

Ilkestonians who recall the Prince of Wales on South Street may lament the name change and the passing of Shipstone's ales, but the South Normanton based Pub People Company has to be commended for its superb refurbishment in 2006.

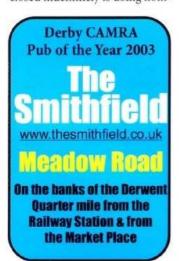
The three-roomed interior of the end of terrace house, renamed the Poacher, has been retained and given a contemporary feel with wide screen satellite television in two rooms. A range of hand drawn traditional beers always includes Nottingham brewery's EPA, and therefore the pub is LocAle accredited. The South Street tavern, although *Good Beer Guide* listed, has twice, narrowly missed out on Erewash CAMRA's coveted Pub of the Year title and has now been rewarded with the branch's Winter Pub of the Season award. Our photograph shows Erewash Chairman, John Parkes (right) making the presentation to licensee, Pete Smith.

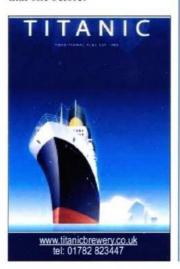
Rumour Mill?

The repeat story has come round again, that is that the Silk Mill may reopen. The rumour is that Big T (Terry Holmes) of Dolphin fame is about to re-enter the fray, possibly with a beer festival.

Lets hope so as the pub being closed indefinitely is doing nothing for the City drinking scene.

Other rumours doing the rounds of late, perhaps with more foundation are the imminent launch of yet another microbrewey in Derby, this one in the Stockbrook area. Watch this space...now where have we heard that one before?





GRAFTON BEERS COME TO HEANOR

In a first for Heanor, the Retford brewed Grafton beers have been foremost amongst the real ales served in Que Sera, Church Street, which opened its doors again at Christmas. Licensees, Sue and Russell Hale, who have signed a five-year lease with Scottish and Newcastle, are keen to showcase smaller breweries, and Amber Ale from Blue Monkey, the latest Ilkeston brewery, has also featured.

We wish Sue and Russell well in their new venture and we hope that they are successful in restoring the former Crown Inn to its halcyon days of the 1980s when it was a firm favourite with Heanor's real ale drinkers. Elsewhere in the town, Greene King are offering for sale the freehold to the Market Hotel, Butchers Arms and Cross Keys.

PUB NEWS

The LocAle accredited Barge Inn, Long Eaton, is offering gravity dispensed Draught Bass as an alternative to the handpumped variety. The pub continues to serve Castle Rock and other real ales. The Chequers, Stanton by Dale is augmenting Bass and Adnams Bitter with a changing guest beer. York Nordic Fury and the malty Caledonian eighty shilling ale have featured in recent times.

JOHN REEVES

Erewash CAMRA offers its condolences to the family of John Reeves who passed away at the age of 46. John, a CAMRA member, was a familiar figure in the Hole in the Wall, Long Eaton.

EREWASH EVENTS

830pm, Wednesday 4th March, AGM and Branch Meeting, Spanish Bar, Ilkeston

Noon, Saturday 7th March, regional meeting at the Barge, Tamworth Road, Long Eaton.

Saturday 14th March, Manchester by train. Details to be confirmed. 830pm, 1st April is Branch Meeting at Little Acorn, Cotmanhay. Contact Mick Golds 0115 932 8042 or visit erewash-camra.org

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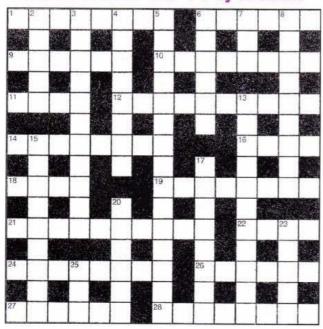
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Derby Drinker Publication Schedule 2009

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.	Publication Date	Copy Deadline
DD 127	April 2009	20 March 2009
DD 128	June 2009	20 May 2009
DD 129	August 2009	20 July 2009

CROSSWORD No 11 by Wrenrutt



ACROSS

1. First country reached by Lemuel Gulliver (8) 6. The morning-after wash for West Midlands brewing family (6)

9.As at, New Zealand (initially), mixed-up verse (6)

10.Confronts, sounding like nonsense in satirical magazine (8)

11.Choleric man! (4)

12.Red Rose Brewery's darkish northern bitter

14.An all-pearl line of latitude (8) 16.Instrument sounding like its bum's on fire (4) 18.His island in the Thames at and above Oxford (4)

19.Is what 'e is t'brewery in Blackburn? (8) 21.Caesar assassinator and Scotsman in charge give a particular spicy quality (10) 22. Find the Holly Bush open but in some-

where in north Derbyshire (4)

24.An unknown receiving salary feeling a great desire (8)

Christmas cheer in Cask Ale market

Throughout these last few doom-laden months of dire predictions of financial meltdown, cask ale has been more than holding its own in the beer mar-

This has been reflected by the well-known Real Ale pubs in the main reporting a good Christmas and New Year with trade up if anything. Andrew Caulton at the Holly Bush said the pub had had an "Unbelievably fantastic holiday period". Similar tales have come from the Old Oak, Horsley Woodhouse, George at Ripley and many of the cask havens in the City Centre.

Yes they are all wary of a

27. Astute arrangement produces a sculpture (6) 28.U-resorts confused when profiteer pockets ill-gotten gains (8)

DOWN

2. Bury in Pinteresque fashion (5)

cheese is produced (4.7)

5. What the Derby Winter Beer Festival, 8-10

7.Drink up at every tavern initially (3)

13. Rising stock market quality financially, or

15. Tennis 'bat' mix-up could be temperate (9)

25. Noblest Roman misses bus for sexual excitement! (3)

Access to Chambers Dictionary and the Good Beer Guide 2009 recommended. Local knowledge required for 24. Send completed entries to the editor stating which pub you picked up Derby Drinker. Correct grids will go into a draw for a £10

10 is Neil Ault of Alvaston who picked up his copy of Derby Drinker in the Smithfield.

26. Try and eat into a formal agreement (6)

3.One of Belvoir Vale's villages where Stilton

4.Settle debt left in for a dramatic printed handout (8)

January, will not be (3.7.5)

6.BR and jug needed for a beer producer (6) 8.Derby suburb, a drinking black hole, all

four pubs on edge, so least reel! (9) when male cattle get het-up (11)

17. This sum's answer is four (5.3)

20.Marston's strong ale: Old --- (6)

23. Key apostle or perhaps prison cell (5)

The winner of the draw for Crossword No

SOLUTIONS to CROSSWORD No 10 by Wrenrutt

1. HAYFIELD 6. TIGHTS 9. SETTLE 10. ILKESTON 11. STYE 12. DUKE OF KENT 14.STOCKTON 16. NETS 18. BAR1 19. CONISTON 21. GUAN-TANAMO 22. ORBS 24. JINGLERS 26. NINETY 27. AGADIR 28. SEALYHAM

DOWN

2. ALERT 3. FETTERCAIRN 4.EMENDATE 5.DRINKING CLASSES 6. TAKE ON 7. GAS 8. TWO AND TWO 13. KINGS BOUNTY 15. TRADUC-ING 17. INSOMNIA 20. PANEER 23. BOTHA 25. GOD

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January drop but that happens every year. The message appears to be: If you have a good pub with a quality product, i.e. Real Ale and real choice, then you can survive where others wither on the vine.



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