

**ISSUE NUMBER 127** 

APRIL/MAY2009

FREE

## Axe The Tax - Enough Is Enough

n the face of accelerating pub closures, an all-party group of MPs, aided and abetted by CAMRA, is lobbying the Government to do more for pubs. It wants to reverse the relentless hikes in beer duty that is increasing prices and helping to drive people away from pubs and

clubs. By 2010 beer drinkers will have stumped up no fewer than five tax increases in the space

of two years. That means that the duty on a pint will have increased by almost one third. With the budget scheduled for April 22nd the group, and CAMRA, want the chancellor to abandon plans for the beer 'duty escalator.'

and Culture, Media and Sports (Gerry Sutcliffe) met the group. Almost 200 people, including 60 MPs, attended the meeting to

> lobby the Ministers on the plight of the British pub.

> > Their principal request was that the government freeze the present tax escalation formula

The high profile, well-attended meeting was a rarity. An indication of Government interest,

was to field five ministers, they knew the matter had to be taken seriously. Angela Eagle (Treasury) sought to deflect criticism

Tim Martin has said that JD Wetherspoon made a profit of £17.3m after tax in the six months to January 2009, yet taxes generated were £190m (VAT 79m, excise duty £53m, PAYE and NI £30m, Property taxes £18m and corporation tax £10m.). This means that a Wetherspoons pub on average makes £50,000 profit whilst the Government get £530,000 in tax.

of the Government by suggesting that the 'pubcos' were to blame for the current state. However John Healy (Home Office) responded more sympathetically by suggesting that the Government might introduce a new class of business rate for businesses at the heart of the community, such as pubs.

CAMRA are asking that in the run up to

Real Ale Drinkers Love it in The Ditch

### The Rowditch Inn

246 Uttoxeter Road, Derby

for a constantly changing range of real ales

DERBY CITY PUB OF THE YEAR 2006 the budget beer drinkers protest about the

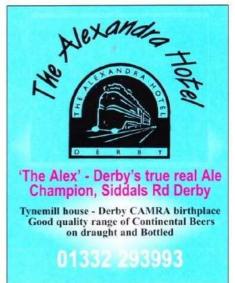
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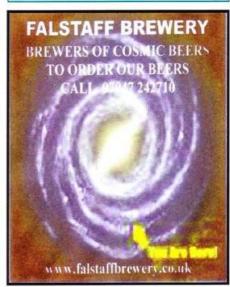
PRIDE OF DERBY Beer of the moment

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ing duty by signing up at http://www.axethebeertax.com and, by entering their post code, the system will automatically generate an email to their MP. It will take a couple of minutes at most and could tip the balance to make the Government think again about continuing to penalise beer drinkers.





## The Chancellor takes 33% of a pint of beer.



He wants more. Enough is enough



On 4th March five Government Ministers from the Treasury (Angela Eagle); Home Office (John Healy); Local Government (Alan Campbell); Health (Dawn Primorolo)

## May Meander round the City in search and praise of Mild

May is the month CAMRA traditionally use to bring Mild ales

to prominence. Branches up and down the country stage Mild promotions and events large and small.

In the Derby area these days Mild is no longer the available beer it once was, certainly not when compared with the West Midlands, the North-West and

even Nottinghamshire. Therefore if you see Mild on the bar in May why not give it a try, its not a heavy style and there are some really tasty ones around.

Derby CAMRA are staging a



Mild Walking Trail on Saturday 2nd May. Meeting at the Alexandra at 12 noon we shall meander around some of the pubs that are known to be selling Mild in Derby during May. Should you

wish to join us call **Rob Davison** on **07966200135** to find out where we are.

Some of the pubs who will definitely be selling Mild during May (and indeed many of them all the time) are listed here:

ALEXANDRA
BABINGTON ARMS
BREWERY TAP
ROYAL STANDARD
EXETER ARMS
FLOWERPOT
FURNACE
HORSE & GROOM
ROWDITCH
STANDING ORDER

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## Holy Beer Festival at Openwoodgate pub

The Hop Inn at Openwoodgate, near Belper, is to hold a beer festival over the Easter weekend with beers of a holy theme. It runs Friday through Monday (April 10th-13th).

Landlady Sara Markham told DD the beers will all be from microbreweries, chosen from the

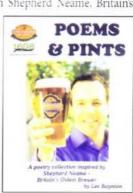
likes of Shardlow Reverend Eaton, Triple fff Stairway To Heaven, Church End Vicars Ruin, Abbey Bellringer, Oakham Bishops Farewell and Phoenix Resurrection, you get the picture? Not a bad selection for a pub which regularly has Directors, Young's, Adnams and Spitfire but is proud to be a 'Smooth' free zone!

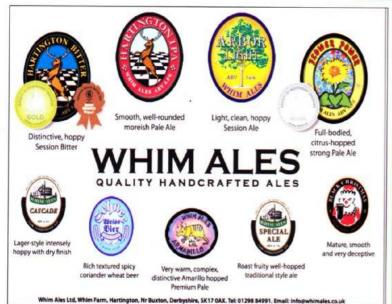
Friday sees a fancy dress night while a band will perform Saturday evening. On the Sunday Sara has a skittles tournament. Food available all day and bed and breakfast is available at the inn.

## **Poems and Pints**

Beer King Les Baynton has created a collection of his poems accompanied by archive photographs from Shepherd Neame, Britain's

oldest brewer. The book has been published in association with Sheps and will be launched in Derby on Wed April 8th at The Brunswick Inn at 7pm. All poets and drinkers are welcome at this free event, which includes a tasting of Brunswick beers and an open mic session. If you miss the launch the book is available for £3 in selected ale pubs or phone Les on 01332 206734.





# Stables spirit revived in the RuRad Bar



efore its most untimely and regrettable closure in the long hot summer of 2006, the Old Stables Bar at Park Hall Road, Denby was a unique drinking experience

with a hardcore loyal ale following, doubling up as the Leadmill Brewery Tap.

Brewer Richard Creighton has been looking to recreate this ambience at another venue before he realised he had it on his doorstep, in the form of the back room at the Old

Oak at Horsley Woodhouse, Leadmill's other pub. The RuRad Bar, as it has been labelled, is the one that has been used for Oak beer festivals, and following the most recent it has remained in

In the able hands of Paul Evden (Charisma Bypass) the

> bar is run as a sort of separate entity to the Old Oak and the beers in the RuRad Bar are completely different to those on the bar in the Oak. Jim Suter is also involved in



RuRad Man proudly displays his choice of ales

the beer selection process.

The menu consists of approximately seven ales, usually

> Oakham Bishops Farewell and a Thornbridge beer will be on plus rotating ones from the likes of Abbeydale, Rudgate, Cathedral Ales, Cotleigh, Wild Walker, Salopian and Sarah Hughes alongside the odd Leadmill and Bottle Brook brew. Beers sell at £2.50 a pint with the odd 10p extra for very strong guests. The New Stables (why be content with one name for a pub when you can confuse drinkers with three!) is open only Fridays,

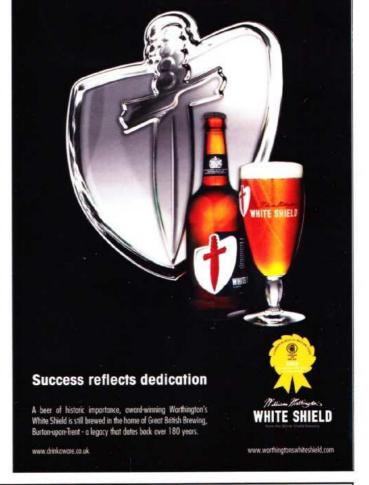
### Saturdays and Sundays (opening hours 12-11Saturday/Sunday and 3-11 Friday).

Situated in RuRad country there are, as you may expect some eccentric locals. Don't believe everything you read are the watchwords around here. On my visit one had altered the chalkboard which said (Thornbridge) Cuprium to Cuprinol and changed 4.9% ABV to 14.9%! "A pint of this will preserve you for five years" joked Vlad, the resident wit pictured (above left) with Charisma, and bringing a whole new meaning to the term beers from the wood. A tin of the said woodstainer was available at the bar.

Overall the atmosphere is one of relaxed mayhem and, since its inception on 16th January, the spirit of the Stables Bar is alive and well in Ossley Wuduss!

## **PUB NIPS**

The Crescent Inn on Wild Street, Derby has been sold by Punch for £100,000 at a recent auction, one of eight Punch freeholds they offloaded, including the Wellington, Ashbourne and Ranbys, in the city centre, both of which went prior to auction at a packed auction house in Nottingham. The Victoria, Cowley Street, Derby also has been sold at auction. The George on Midland Road has reopened, only keg at the moment. The Red Lion at Riddings is boarded up and the Jovial Dutchman at Crich is closed. There is a real ale gain at the Noah's Ark on the seafront in Derby - that's The Morledge for the uninitiated. Ringwood beers have been available at the Rose & Crown, in Chellaston and in very good condition too.







## **Good Beer Guide Selections 2010**

The Good Beer Guide is CAMRA's most important publication and most pubs would relish inclusion therein. John Arguile outlines the guidelines that are followed in the selection process, and why it isn't the end of the world for pubs that don't quite make the cut

The choice has been made, the surveying done, now the waiting begins. Publication of the branch's Good Beer Guide (GBG) survey - the biggest for many years - is due in September and it will yield some surprises.

The organiser, Stewart Marshall, has been assiduously logging returns, directing / redirecting survey teams to ensure all areas of the branch are covered and leading most of the survey trips himself to out of the way, as well as the well known haunts. The reference for the whole exercise is the CAMRA HQ document on current and best selection practices, published in 2007.

It would be nice to say no stone has been left uncovered, but good as it has been with a record number of surveys, some pubs have not been surveyed enough. There is a lot of ground to cover with nearly 500 pubs in the branch area, but we are getting very much better.

The basic rules used are straightforward. All reports have to be completed by the end of the year, they

have to be expressed in terms of beer, not pub, quality scores and there has to be a minimum of 12 surveys over the year. Pubs that don't quite make the short list which gives certain guide selection - are then resurveyed to find the remainder. We have an HQ set quota of 36 pubs in total.

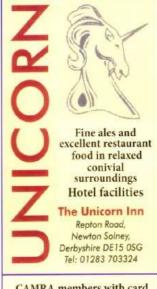
Statistically the more surveys done the better, as it is less likely that a freak set of surveys can produce a rogue result. And we look out for block votes where a small number of members submitting very high scores for their 'favourite' pub, could abuse the system. But with nearly 3000 surveys - five times as many as in preceding years - inevitably there have still been changes. Some earlier GBG entries have been eliminated due to a change of licensee during the survey period - as they have become an unknown quantity; new pubs /publicans have come into contention; some pub performances have lapsed generally or become inconsistent and some have had to go to meet the branch quota. And though publication might seem final, pubs can still be de-listed after publication if their subsequent performance falls badly. This does happen and the Derby branch did de-list one such pub last year, the notice appearing in What's Brewing.

It is a common misconception that CAMRA's Good Beer Guide is primarily about good pubs. Not so – that is another publication that takes into account the architecture, the food and mine host plus a host of other aspects, as well as the beer.

For the CAMRA bible, as the guide itself says, 'the beer comes first'. So don't get confused. And it isn't just 'good' beer, it is about better than good beer served consistently across the year. Hence the qualification of a minimum of 12 reports, designed to produce a report each month over the year. In fact this is probably too low a level and comes after a period when the branch only produced a much lower number of surveys for its 500+ pubs.

So inevitably there are good/great pubs serving average/good beer that didn't quite make it. The best of these used to appear in the GBG as 'try also' pubs, but this category has been dropped from the guide. The branch committee have been debating whether or not to publish these locally (in Derby Drinker) once the national guide has been published and have decided to do so. So watch this space.

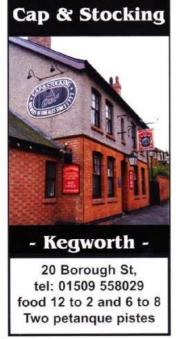
John Arguile

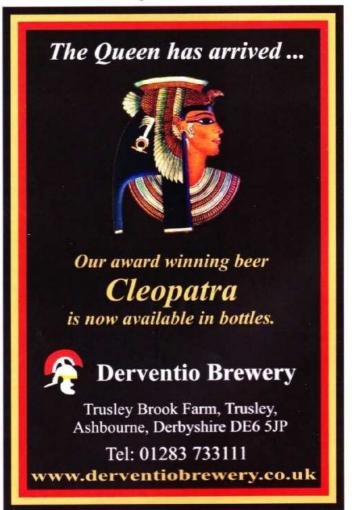


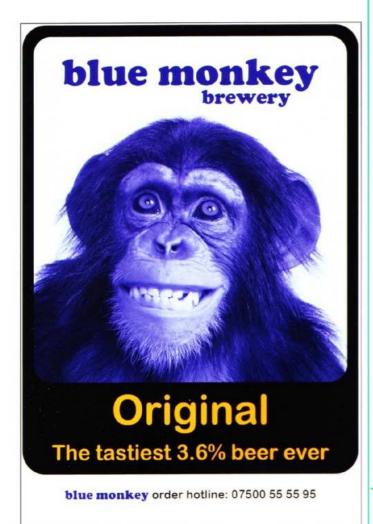
CAMRA members with card get 70p off first pint in April & May

## Ale festivity at Hilltop

The pub with the magnificent view, the Hilltop Inn at Belper Lane End has a beer festival on the weekend of 17th-18th April. There will be seven or eight beers, a barbecue and some entertainment.







## **Cask Marque Updates**

Cask Marque accreditation has been gained since the beginning of the year by the following local

## 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 licensees: Fiona West-Hunt of the Spotted Cow, Holbrook, Andrew West-Hunt, the Spanker Inn at Nether Heage, Ross MacClaren the Blue Bell, Kirk Langley, Andy & Sue Thornewill of the Travellers Rest, Ashbourne Road, Derby.

Beer has been good lately in the 'Aston-Veston' enclave too, with awards for Adie Fern & Caroline Boyce at the White Hart (jugged Pedigree), Aston-on-Trent while in neighbouring Weston Old Plough licensee Joe Muddeman has also gained the award. Finally Mick Heathcote of the Red Lion in Barton-Under-Needwood has received the Cask Marque citation.

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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.

## Project William - Brewers queue to take Everard lets

Linnovative partnership with local brewers looks set to yield another pub for Ashover Brewery and a first pub for Amber Ales. Both should be in Derbyshire. Kim Beresford (Ashover) is currently on the lookout for suitable premises.

Everards launched their scheme, code named Project William after their founder who was a brewer for 18 years before buying his first pub, in 2007 and to date have seven pubs operated by four brewers: Ashover; Steaming Billy (Leics); Titanic (Stoke) and White Horse (Oxon). Four more brewers, includ-

ing Amber Ales of Ripley, are lining up to tenant pubs on a rolling three- year contract. Everards buy pubs and let them free-of-tie on cask ales, except that one Everards beer has to appear on the bar. The success of the scheme has earned Everards the Society of Independent Brewers Association (SIBA) award of Overall Champion and best innovation for purchasing closed or unstable pubs and turning them into first class ale shrines.

Judges also praised Everards for helping to smash the them-and-us attitudes between large regionals and micros, and helping smaller brewers to gain brewery taps. To date, Everards have spent something just over £3m on the project.

Pictured below, Nick Arthur and David Harrison from Everards Brewery accept the award from beer writer Roger Protz.



Join CA	MRA Now
I/We wish to join the Campaign for Real Ale Limite	TION FORM  d and agree to abide by the Memorandum and Articles of gle £22, Joint £27, OAP/Unwaged/Under-26 £13 (£16 Joint), litth
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( your surrittance(playable to CAMRA Est. with this completed farm to: Mer	Code Date Date
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Name and full postal address of your Bank or Building Society	,
To the Savager See 8. Sudding Street, Adding.	Signatures
French	Dane



Pedigree chumms meet at the Exeter Arms





### NEW LIFE BREATHED INTO WHITE HART

Heage, so long a quiet backwater on the real ale scene, now boasts a clutch of pubs that promote the wares of the burgeoning craft brewing industry. Foremost amongst these is the White Hart.

Church Street, perhaps Heage's bestknown hostelry. Licensees, Sophie Harris and Luke Chamberlain (pictured) took over in the summer of 2008, and after closing the pub for sympathetic refurbishment, opened to the public on 1st

August.

I called in the former Bass pub, on a gloriously sunny day in March and having been greeted by the gregarious couple, it was immediately evident that the White Hart was going places. I cast my gaze upon the handpump clips bearing the now familiar, colourful artwork of Amber Ales, brewed in neighbouring Ripley. Amber Ale and Barnes Wallis, named after the Ripley born inventor of the bouncing bomb, were both in great nick, and those who hanker for something stronger may indulge in Westons traditional cider. The 99p menu has, unsurprisingly, drawn custom from nearby offices, and the culinary offerings are truly a bargain. The elevated garden is undergoing imaginative landscaping in preparation for the summer and is sure to be a honey pot for punters, with the pub being open from noon to midnight, daily. Children are welcome before 8pm.

Sophie

and Luke

have also

acquired the

Holly Bush,

Marehay,

the former

Shipstone's

house that

perennially

featured in

the Good

Beer Guide

when the

Nottingham

brewery's

## **Old Talbot**

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over 215 different ales served in 2 years !!!

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coppers were firing. The Brook Lane pub is scheduled to reopen on 1st May and should bring an unprecedented choice of traditional cider to Ripley, together with cask conditioned beer. I was pleased to hear that the essential character of the Holly Bush will be untouched and a new oak floor will be laid.

The White Hart will participate in the nationally acclaimed mild trail, the Nottingham CAMRA initiative, and an Amber Valley

branch meeting, to which all are invited, will be held here on 30th April to coincide with the annual celebration of the dark stuff.

> Elsewhere in Heage, the Black Boy, Eagle

> > Tavern, Windmill and Tollgate all serve traditional beer

from myriad of breweries, and in nearby Nether Heage, the Spanker sells superb drop of Adnams bitter. In fact with the village being handily

route between Ripley and Belper, Heage affords the opportunity for a cracking pub-crawl.

located on the Sixes bus

### GONE BUT NOT FORGOTTEN

The first in an occasional series looking at vanished pubs of Amber Valley. No. 1 The Albion, Butterley Hill, Ripley

The fortunes of the pubs that line Butterlev Hill have fluctuated with those of the Butterley Company, which once was Ripley's biggest employer and the oldest manufacturing firm in the world, having been founded in 1790. Sadly, a few hostelries have slipped into history and, just up from the Catholic Church, stands a grey, pebbledashed detached residence that was formerly one of half a dozen Shipstone's houses in Ripley, and named the Albion.

In the 1930s and 40s it was a true community pub with, peculiarly, a "ladies only" room and would become very busy with cinema goers from the Empire rushing for last orders at 10pm. Upon entering the small front parlour, it was distinguishable from many of its counterparts by virtue of waiter service and, in 1976, the only other pub in which I encountered this particular pleasure was the Ring O' Bells in Kendal. The Albion's landlord would emerge, tray in hand, from the minuscule bar and bring foaming pints of handrawn Shippo's

mild and bitter to your table. The presence of a record player, with vinyl records scattered around, added to the homely ambience, and posh it wasn't.

The premises were delicensed many moons ago and the famously hoppy Shipstone's bitter lost its edge when the Star brewery was subsumed by Greenall Whitley in 1978. Thereafter, the "Nottingham medicine" was still worth drinking until the almost inevitable closure of the New Basford plant in the early 90s. Today, it's scant consolation that the Victorian tower brewery has escaped demolition.

### **FESTIVAL FEVER**

The beer festival season is upon us again and some of the local pubs feature on a full roster. First up is the Mundy Arms, Marlpool, where landlord, Steve Richards, is looking to build on the success of his first festival in February, when an eye-catching assemblage of ale included a brace from Funfair of Ilkeston; Roller Ghoster and Chaos. Star of the show was Oakham brewery's immensely powerful Attila, which was crowned Britain's Winter Champion of Beer, in Manchester earlier this year. The festival runs over the Easter weekend from Good Friday, 10th April to Easter Monday. From the 23rd to the 26th April, the King William, Milford is hosting a festival, and the Poet and Castle, Codnor holds its inaugural festival between 30th April and 3rd May.

### INN BRIEF

At the time of going to press, the Thorntree, Waingroves was due to reopen and the nearby Jolly Colliers had been sold. Also, in the same vicinity, the freehold to the Sportsman in Codnor has been purchased at auction by a Heage CAMRA member, and we are awaiting developments. The Poet and Castle, Codnor continues to go from strength to strength with its first floor restaurant, Poet's Pantry, reporting brisk business. The Travellers Rest, Kilburn has reopened but the Cricketers has closed. Sadly, I have to report the permanent closure of the Red Lion, Riddings, which was the birthplace of a previous incarnation of Amber Valley CAMRA.

### AMBER VALLEY ACTIVITIES

9pm, Tuesday 14th April, joint social with Derby branch at the Lion Hotel, Bridge Street, Belper. Bring CAMRA membership card for discounted beer. 830pm, Thursday 30th April, branch meeting at the

White Hart, Church Street, Heage.

Saturday 16th May, free bus trip from Ripley surveying Duffield and Milford pubs. For Alfreton and Belper pick ups, phone to book. Timings to be confirmed. 830pm, Thursday 28th May, branch meeting at the

Nag's Head, Butterley Hill, Ripley.

Saturday 6th June, Sheffield Saunter including national Pub of the Year. Depart from Langley Mill and Alfreton railway stations, times to be con-

Two recent minibus trips, were great fun and well patronised, so if you fancy a convivial night out, where all you have to find is your beer money, then why not ring Nathan Dilley on 01773 570675 to book a place.

Mandrake Root

## **Derby CAMRA Army takes Northampton**



One fine Spring Saturday in April a merry band of CAMRA members set off for another of Rob Davison's splendid trips in search of beer. Yes we have been doing this long before James and Oz received the script! We had both the Weather King and Beer King on board and headed off for Northampton. Reports were that it was not

the most inspiring town to drink real ale in. This was to prove unfounded as there were some gems, although as always these trips teach one how to value Derby as a City of fine ale.

First stop was Lutterworth for a swift one at the Unicorn, an interesting pub still strong on all pub games. Then on the outskirts of Northampton, at

Kingsthorpe, a village swallowed up was a cracker. The Queen Adelaide had a great beer choice, the Copper Dragon Golden Pippin a popular choice sitting on the suntrap at the font of the inn.

Next up was the Romany. It was meant as a 'Racing Half' but we had to wait 15 minutes for any beer to be pulled through! Stonehenge Brewery Sign of Spring was a green coloured ale and provided much interest. We visited a number of pretty standard pubs dominated by big screen rugby before hitting on a series of gems: the Artizan, the Lamplighter (pictured left), the wonderful Victoria (below - such a stern face Your Majesty!) with Vale brewery IPA and micros including Beartown Pandamonium (such flavour) and later the Racehorse (Roaring Meg and eclectic clientele).

Throughout the day we came across a fleet of vans of the Jesus Army. Beer King Les preached out of our minibus window trying to convert them to the CAMRA Army! Northampton's best pubs are spread out and we were thankfully of the services of the van and able driver Konrad. We ended up at the flagship Malt Shovel Inn, formerly a

> Phipps pub and now a veritable treasure trove of pub memorabilia and the tap for Great Oakley Brewery, right opposite the dreaded Carslberg plant. Small really is beautiful.

Leaving Northampton a call in the village of Crick was needed. In DD 126 an advert for the Cliff Inn at Crich suffered a late spell check nightmare and Crich became Crick! The Royal Oak was a

great village inn however and the photo was duly taken in the gloom.

Pausing again at Aylestone, near Leicester, for some Everards Sunchaser, we ended back at the Brewery Tap at 10.15pm, another super trip, Rob, excellent value at £7.50 so watch the Diary page for more of the same.



CAMRA under cover of the night at Crick as the Beer King, looking like the Grim Reaper, points to the sign whilst Pip (under the Real Ale witness protection scheme) reads DD 126 thinking 'Where the hell is the Cliff Inn!'



#### **Half-Century Edition for Drinker Editor** Happy Pint campaign and stories in the news This edition of Derby Drinker is the 50th I have ranged from Whim Ram Ale under threat of edited, writes Pip Southall. In late 1999 following removal at the Exeter, the forthcoming National a chat with Dave George, my predecessor as AGM 2000 at Derby and the price range for Derby Drinker Editor, I was persuaded to take on Pedigree varying from £1.75 in the Bridge Inn, the position. Given my background, working on Shelton Lock (it's only £2.20 there now) to the outthe editorial team of Derby's largest publishing rageous' £2.20 at the Fat Cat! Good Beer Guide house, the branch committee had thought me a good candidate and Dave assured me that the

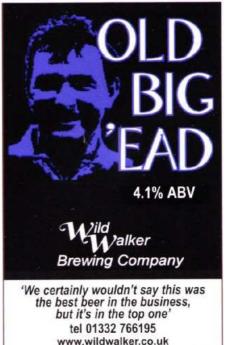
Seriously though the newsletter was, back then a one-sheet, four-sided, A4 set up, in black and white and with few graphics and adverts. Since then we have built it to a 16-sided, four-colour magazine with high quality images and a self-financing operation. Having said that DD wouldn't have become what it is today without the pioneering work of all its previous editors, from Colston Crawford onwards.

work involved 'Would take up about one weekend

every couple of months'. Cheers Dave!

My first edition as editor was back in January 2000, DD 78 and I dug one out the other day. It was on beige coloured paper and now feels feebly thin. It had only 14 adverts (it's averaging around 40 now) of which only strictly the Rowditch still advertises with the same licensees. Lead story was the entries for Derby included the Drill Hall Vaults, Friargate and New Zealand. I also mentioned Bobby Davison whilst now I namecheck Rob! I can't really be surprised at the changes as I have regretfully changed address three times myself in the time.

Anyway despite the lost sleep, missed deadlines and the feeling of having two jobs (of which this one takes up the more time), I have had some great times, met many fantastic people (both CAMRA and trade) and learned to appreciate more all the hard work many other CAMRA volunteers put in. And when all's said and done it has kept me out of the pub a little and given me a sense of purpose I couldn't now be without. So thanks to everyone who contributes and if you can put up with my idiosyncratic style, in-jokes and obscure musical references, here's to the next 50 editions!





chumms meet at the Exeter Arms



# **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.



### APRIL

Thurs 9th April, Social, Brewery Tap Derby's Royal Standard, Derwent Street, Derby (Different date to one shown in last Derby Drinker)

Tues 14th Apr, Joint Amber Valley-Derby Branch Social, Lion Hotel, Bridge Street, Belper

Fri 17th April, SURVEY TRIP, Public Transport to Etwall & Hilton

19 April 2009 NATIONAL CAMRA AGM & MEMBERS WEEKEND, Winter Gardens, Eastbourne, Sussex

Thurs 23 Apr, BRANCH AGM, FLOWERPOT, DERBY PLEASE NOTE REVISED DATE

Tues 28th Apr, Social, Masons/Nags Head, Mickleover

### MAY - Mild month

All pubs chosen in May will be ones that support cask mild, Sat 2nd May, 12 noon MILD MAY WALKING TRAIL Meet Alexandra, Siddals Road. Tues 5th May, Social, Alexandra, Siddals Road, Derby

THURS 14th May, BRANCH MEETING, DERBY ROWING CLUB, DAR-LEY GROVE, Derby

Tues 19th May, Social, Babington Arms, Derby

Tues 26th May, Social, Brunswick Inn, Railway Terrace, Derby

Sat 23rd May, TRIP TO SHREWSBURY by minibus, Departs 09:50, Full St, contact Rob

### JUNE

Tues 2nd June, Social, Exeter Arms, Exeter Place, Canary Island, Derby Sat 6th June, D-DAY TRIP TO SHEFFIELD BY TRAIN contact Rob

### AMBER VALLEY SUB-BRANCH

Tues 14th April, Joint Social with Derby, Lion Hotel, Belper (q.v.) Thurs 30th April, Branch Meeting, WHITE HART, Church St, Heage, 8.30pm. Contact Nathan on 01773 570675

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 is the man to contact if you fancy going on one of the trips. Deposits required all welcome. Phone Rob on 07966200135 or email him the.lagernaut@hotmail.co.uk.

The Original Unique Boutique Festivals A Jewel in the Crown and Best Kept Secret

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website:www.derbycamra.org.uk

## **Festival dates for Dolphin**

he annual Dolphin Beer Festival dates have been set for July 15th-18th. Landlord Jim Harris told DD:"There 's going to be 70 plus beers available and we are look-

Mr

Grundy's

Georgian

**House Hotel** 

ing at local brews as well as a vast range from across the UK. Nottingham Brewery will be the pub is open until midnight.

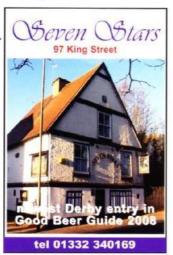
## brewing us some special ales." On the entertainment side the headline act is Eleventh Hour on the Saturday night. A barbecue will be in operation each night and It certainly is a great way to

idle around a summer evening and always proves a great top-up to the Derby Summer Festival, this year just one week prior to the Dolphin event.



Eight Real Ales at all times Beer Garden **Ashbourne Road** Derby

01332 349806







Dear Ed

### Pub of the Year a local choice?

By the time this appears in print Derby CAMRA will have announced its Pub of the Year. And whatever

the result, it certainly won't be that, unless a miracle occurs. Why? Because Derby branch appear to play by the wonderfully lopsided CAMRA national rules which give more weight collectively to many other factors like 'value for money' etc. than for beer quality. That would be fine if other branches

did the same but many don't. Chesterfield for instance operate on a mixture of a short list of four Beer of the Season choices plus a few 'wild cards' and the branch then decides by a simple vote. So can Derby get its act together please and allow us a proper choice.

An exasperated Derby pubgoer

We shall have to wait and see. Whilst sharing some of Pubgoer's concerns, the judging is thorough and some guidelines are needed. No system is ideal but I must point out that Derby CAMRA has returned some very worthy winners over the years - Ed.

And in response to the recent article in the Moonshine magazine (pictured below left) and other such complaints regarding the advanced ticketing policy at the Derby Winter Beer Festival:

### **ENTRY TO DERBY CAMRA BEER** FESTIVAL NEEDS TO BE SORTED...

Standing halfway across Derby Market Place at 8pm on a Salurday night, in below zero temperatures and moving up the queue 3 places in an hour is bloody ridiculous and people meeting their friends in front of you and joining the queue needs some serious attention. I know two couples who after an hour of standing in the freezing cold walked away, vowing never to go again. Surely a ticket should guarantee entry without waiting an hour or two or why bother buying a ticket.

**NEW ROCK VENUE IN** BURTON...

Just what we've been waiting for. See p13

**GUNS 2 ROSE FEBRUARY 27t GEORGYSGIGS** 07963623677

normal for advance ticket holders to be so treated. Wrong. We sold over 400 advance tickets and the vast major-

This article suggests that it was

ity, those who read and observed the entry conditions, got in without a fuss. The tiny minority who didn't are making a lot of noise to suggest they were hard done

by Wrong. Time and effort was put in to accommodate 'latecomers' - which is not acknowledged, but the effect of the complaint, and behaviour of some, is that the facility will now be withdrawn. Good outcome?

Derby CAMRA

## If you're having a party why not have a

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## Cask Cheer in Chellaston

The Corner Pin at Chellaston has seen a major turn round in fortunes since current landlord Wayne Poxon took over. The beer range has increased and guests have included Adnams Bitter, Batemans XXB, Black Sheep Bitter and Old Peculier alongside the regular offerings of the Bass, Pedigree and Speckled Hen of the past few years.

While to some drinkers of myriad microbrewery beers this may drinkers in some pubs who are doing their bit to promote real ale and greater choice.

lage that likes a drink. And real ale was once the major player therein. So hats off to Wayne and his team for giving the Pin a modicum of choice for a change. The place has a bustle about it now which cer-

## not seem a seismic shift it is to

Chellaston has always been a vil-

tainly reflects the new beer policy.

### Jeff Nadin

Two Real Ale rockers are remembered here. Firstly Derby Drinker, Derby CAMRA and Derby Summer Beer Festival were saddened to learn of the premature death of Jeff Nadin, aged 46 from a brain haemorrage on 6th February 2009.

Jeff (pictured left in typical rocking action) was the leader of



Three Wheel Drive, the Derbybased blues band that have played the final

Sunday lunch session at the Festival for sixteen years as well as many pubs on the live music circuit in Derby and beyond.

They are part and parcel of the event and Jeff's death leaves a big hole. The Festival will not be the same without him.

### Rob Brock

Rob Brock worked in sales for Thornbridge Hall Brewery, and tragically died in early March aged

40. Rob was well known to many publicans in the Derby area who deal with this

**Last Orders** 



very popular brewery.

Thornbridge are rebrewing Brock in his memory (although the name is coincidental) and the Rising Sun at Middleton-by-Wirksworth are dedicating their Easter festival to Rob. Landlord Dave Mountfield told DD:"Rob was a great supporter of our pub and we miss him very much". The comment is typical of all that knew him and a glance at the Facebook blog on the subject is distressing to read, even for those of us who didn't know him.

### Cooper's Tavern+Devonshire Arms Cross Street Station Street

jointly present

Thurs April 23rd to 25th

Open 12 till 12

**Entertainment Friday & Saturday** Food available all sessions

40+ Real Ales (& scrumpy) available

## Loc Vodate

Here is as complete a list as we have at time of going to press of LocAle pubs, with Ales On The Bar and typical local breweries featured (highlighted in red).

- Black Swan, Belper. Three Ales, typically two local and Spitfire. Derventio, Derby Brewing.
- 2. Brunswick, Derby. Typically eight ales, four own brewed, Brunswick.
- 3. Cliff Inn, Crich. Two Locales and two national brands such as Landlord. Wild Walker, Ashover.
- 4. Falstaff, Derby. Brewpub featuring own and local ales. Falstaff.
- 5. **Flowerpot**, Derby. In-house brewery; perhaps 20-25 ales on tap. Headless & several others.
- George Inn, Ripley. Three-six ales mostly microbrews. Amber Ales, Tollgate.
- Green Man, Ashbourne. Four local ales including two from adjacent brewery <u>Leatherbritches</u>.
- 8. Harrington Arms, Thulston. Four in total Tollgate.
- Hope & Anchor, Wirksworth. Four ales with two LocAle brews and St Austell Tribute. Wirksworth, Amber Ales.
- Miners Arms, Carsington. Four ales with two LocAle brews and two national brands. Falstaff, Wirksworth.
- 11. **Mr Grundy's,** Derby Up to eight with Hop Back Summer Lightning. Burton Bridge, Black Hole, Falstaff, Wild Walker etc.
- 12. Old Talbot, Hilton. Typically four beers. Tollgate, Peakstones Rock.
- 13. Poet & Castle, Codnor. Six-eight ales on the bar with at least two Ashover and other LocAles. Ashover.
- 14. Derby Brewery Tap Royal Standard, Derby. Around eight ales. Derby Brewing.
- Waggon & Horses, Alfreton. JD Wetherspoons featuring one LocAle and other micros. Amber Ales, Falstaff.
- 16. White Hart, Heage. Two-four ales with different Local brewer featured each month. Derby Brewing, Amber Ales.

If any licensee wishes to join the scheme, offering a locally-brewed beer within 15 miles of their pub, please contact Branch co-ordinator Peter Hounsell on 07830 308533.

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## Spondon snug added to local inventory



The snug rooms at the Malt Shovel in Spondon have been added to the CAMRA Regional Inventory of historic pub interiors.

In a pub that has been keener than most to resist change, our picture shows the more impressive of the two small snug rooms, the one closest to the tiny bar in the Potter Street inn, with its exceedingly rare floor to ceiling part glazed curved partition wall. The snug has a quarry tiled floor in red and

black with attached bench seating. That the pub retains a drinking passageway further compliments its old world charm. Well worth a trip on the Spondon Flyer to sit and drink a pint in here.

Licensee Mark Johnson was pleased that the rooms, once commonplace in pubs countrywide had been so honoured, locally following hard on the heels of the addition last year of the snug at the Holly Bush in Makeney.



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Diary date: Our 10th annual Oct (8th - 11th) beer festival will feature Leicestershire beers

## New Specialist Real Ale and Food concept for Derby as Silk Mill set to open once again



Well we have heard it before but this time a really exciting real ale prospect is around the corner as former Dolphin innkeeper Terry Holmes is set to reopen the Old Silk Mill on Full Street in Thursday 30th April following protracted and exacting negotiations. This date is timely coming barely a week after the 175th anniversary of the end of the local Silk Trades Lockout on 21st April 1834, commemorated in the mural on the pub wall and one of the most notable events in the rise of the Trade Union movement in England.

Big T will have the emphasis firmly on Real Ale with nine beers promised, including a first for the City, a regular outlet for beers from the Purity Brewery from Great Alne in Warwickshire. Two Purity ales will be featured at all times so the likes of Mad Goose, Ubu and Purity Gold can be sampled regularly. The Mill will also serve Bass from the barrel behind the bar at £2.30 a pint, good value on price is assured on all Real Ales, and a continental bottled selection will supplement.

On the food front none will be served by the pub but customers are encouraged to bring in their own, an idea that works superbly in the Wellington in

Brum. Terry will resurrect his pub machine policy, that means no jukebox, no bandit and no pool table. At least three to four beers festivals should take place each year and the Offilers Snug/Lounge will stay, the floor has already been taken back to wood and has an



alehouse feel to it. Indeed several local CAMRA campaigners have been helping Terry out with ideas and a helping hand.

Music is planned with Sunday afternoon Jazz from 1-4 pm and acoustic sessions each Thursday from 7th May (Woolley & Archer 8pm), but the priority is to make the Mill a specialist Real Ale pub first and foremost and to see the City drinking circuit reconnected, let's hope for a long time to come.

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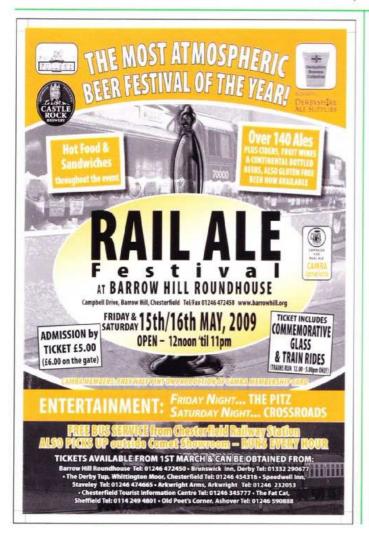
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LARGE FUNCTION ROOM





## Tommy back at Coopers

Down in Weston-on-Trent, charismatic landlord Tom Cooper has taken the Coopers Arms back into his own hands following the departure of Paul Groom.

To mark his return a new regular beer on the bar at the south Derbyshire pub is Derby Brewing's Coopers - exclusive to the pub. The ale is Trevor's Business As Usual dry-hopped and very tasty too. Tom (pictured pulling a pint of Coopers, left) is shifting a firkin a day of the eponymous brew and, overall 10-15 firkins weekly of all cask ale (the pub also has Bass and Pedigree).



## And at the other Coopers

Those television drinkers James May and Oz Clarke wandered into the Coopers Tavern in Burton during their trawl around Britain. There is a signed photograph of the duo adorning the pub walls now.

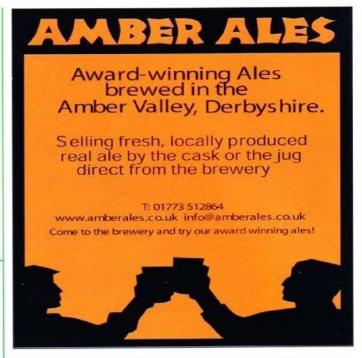
They had just been visiting Steve Wellington at Coors where James had expressed his dislike of the oldest beer in the world - 'It's horrible'. At the Coopers they tucked into faggots and mash washed down with two pints of Bass.

Incidentally James May also called in at the Rowditch around the same time last year. What with all their lavish praise of Thornbridge beers they certainly seem to like it around here.

### Ale News from Newton Solney

Paul Needham of the Unicorn at Newton Solney is offering 70p off your first pint each visit to the pub on production of a valid CAMRA membership card. Not bad for a country trip out and great to see a local licensee going down this track, a popular feature in many parts of the country. The Unicorn is also reducing Cumberland and Hobgoblin to £2.25 during Cask Ale Week (April 6th-13th).

The 4th Newton Solney Beer Festival will take place from Wednesday 28th July to Sunday 2nd August. They are hoping to feature upwards of 60 beers.





## **Derby CAMRA Tuesday Socials - A Brief summary**

Part of the Derby CAMRA local tradition is the Tuesday Social, usually twice a month in those weeks when there's not a Branch meeting or other major event (eg Shrovetide or Annual Beer Census). Attendances vary and a dozen is quite good. But even with a few it's a CAMRA presence, raising the profile of

the Campaign to the licensee and the profile of the pub to the members.

It offers a CAMRA meet up for those unable (perhaps due shift patterns) to attend the formal Branch meeting – or those who don't like business meetings and think the only agenda items should be drink-and-talk. For those of us with a regular circuit the Socials also encour-

age trying somewhere new. The main thing is they are open to all, and you just turn up.

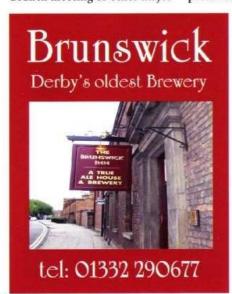
In choosing the venues over two to three months we try to get a balance between the city centre 'walkable' pubs, suburban/estate pubs and occasional forays to the rural hinterland.

Recently discussed at a Branch meeting, the sentiments were that the Socials don't need to be on a Tuesday and there should be more matching with pub festivals. Social secretary Rob Davison would welcome any other suggestions and, if you get early warning of a pubfest please let him know, so it can be factored in.

You can Phone Rob on 07966200135 or email him the.lagernaut@hotmail.co.uk

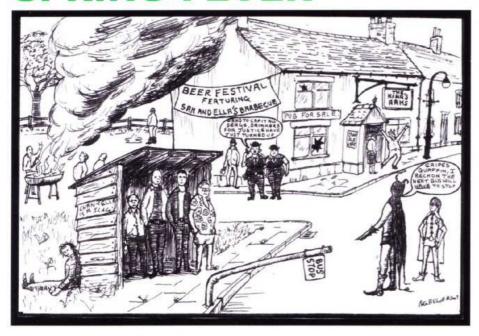
## **Norfolk Bound**

Roving Derby bartender Simon Davey has decided to try his luck back in East Anglia and is currently refreshing himself and others at the *GBG* Duke of Wellington in Norwich (22 ales). Simon, formerly of Brunswick, Babington and Brewery Tap would welcome Derbeians visiting that fine drinking city.





## SPRING FEVER



Jear

Toper....

All beer, no

Froth

Consider! Dear Toper, the plethora of Spring Beer Festivals soon to be on offer, some local, some further afield – some good, some bad, and I would be the first to encourage and congratulate anyone thinking of holding a **genuine** beer festival during the present crunch. Unfortunately however, it never ceases to amaze me, how at this time of year, some establishments that have hitherto shown

little or no interest in providing a 'decent pint', suddenly, filled with the joys of Spring (or are they merely egged on by unscrupulous Pubco's?) decide to hold what they are pleased to call a 'Beer Festival', and offer a lacklustre choice of half a dozen, warm, badly conditioned, in house ales. As far as I'm concerned this hardly constitutes a beer festival,

indeed in some of our better run hostelries it would hardly constitute their routine day-to-day choice of ales. Not that I'm suggesting that establishments put on too many ales, as this often results in some of the more dismal offerings hanging about seemingly forever, to be foisted off onto that unsuspecting occasional toper who innocently enquires of the bar staff:

"What would you recommend?"

Something that goes with beer festivals, like lager goes with lout, is the ubiquitous barbeque, the poorer examples of which, offer naught but cheap burgers and hot dogs sold at extortionate prices –

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Something else that the badly run beer festival is incomplete without, is bad entertainment, usually a local amateur, overloud rock band, playing to their proud and indulgent parents and the local dispossessed youth element, who, deprived of their

lager for the evening, appear to pour anything down their acnied necks that

has a name attached to it which appeals to their juvenile senses of humour; usually something that, with all the witty subtlety of a brick on the head, borders on profanity. And when the ASBO chasers have drunk their fill and Nature calls, as Nature will, they avoid the queues outside

the toilets (the toilets being full to over-

flowing - quite literally) and wander out to the car park to urinate or vomit (both at the same time upon occasions) before entering into their parting squabbles with one another, usually concerning their allegiances to various underperforming and overpaid, soccer stars. Sometimes, like their sporting heroes, the squabblers patch things up and leave the arena (car park) arm-in-arm (a necessity when you can hardly stand) having swapped shirts, that is assuming that they still have one, for if there has been the meagrest glimmer of sunshine during the preceding afternoon they will have been, gripped by some latent tribal urge to show off their glaring white torsos, that have been delicately laced with the tattooist's sadistic wit, looking for all the world like over-ripe, sweating Stilton cheeses.

Sometimes however the squabblers don't want to make friends with one another, and prepare for combat, circling one another, whilst issuing a barrage of profanities at the tops of their voices as if trying to shout one another down before knocking one another down, and are not to be placated even by the most passionate entreaties from their sozzled womenfolk.

"Leave him alone Rambo, he ain't

## **Peacock Inn**



## 87 Notts Rd tel: 01332 600398 Open all day - every day Food 12-2 Monday to Friday

\*\*\*\*ing worth it, he's a \*\*\*\*ing b\*\*\*\*\*d \*\*\*t, even my teacher says so, an' my midwife – that reminds me, where've we left the \*\*\*\*ing baby?"

"In the \*\*\*\*ing car Chantelle", replies her bare chested hero, adding angrily, "Hey bitch, did you forget to leave the winda down a bit – 'cos if that pit bull suffocates, I'll do you!"

"Yeah whatever", Chantelle replies seductively before hoisting up the pelmet that serves as skirt, the better to urinate over a flower butt.

Tiring of drunkenly dancing around one another the two combatants are about to come to blows, whereupon, catching sight of the shorter arm of the law now advancing upon them, they jump into their souped-up bangers and take flight, at which the roly polys (sorry, WPC's) wheeze after them only to give up the chase after a six-yard dash that leaves them panting into their radios for male back up and a pizza.

It must be stressed however that not everyone at the festival is a drunken yob and a group of decent law abiding topers, who don't drink and drive and who will soon be paving more for their ale, supposedly to deter the drunken yobs from drinking (where do the political establishment get these half baked notions from?) head for the local bus shelter. However, after scrutinizing the vandalized timetable there (presumably Rambo and Chantelle do their courting there) they discover that the last bus left half an hour earlier and a full two hours before last orders. The disgruntled topers now discuss somewhat heatedly the inadequacies of public transport in the area (It's public in the same way that public schools are, that is to say its privately owned, run for profit, and you can use it as long as you can afford to pay for it, so why are some in CAMRA so obsessed with promoting it?)

The stranded topers eager to be on their way lest Rambo and Chantelle should return to take possession of their "love nest" now club together and phone for a taxi. Now that's what I call public transport, they run at times convenient to topers, in all weathers and are often cheaper too if you're prepared to share. Consider that Dear Toper; a form of transport that's prepared to integrate with the user. Integrated transport, now there's a novelty.

## Cider with Suzie

ost beer drinkers are well aware of the difference between real and keg ale. Real ale is a living product, with some live yeast retained in the cask or bottle at the

time of dispense, whilst in keg ale the yeast has been killed off, any sparkle being achieved by the application of extraneous gas pressure. Cider drinkers need to be aware of a similar distinction between real and keg cider; at the time of dispense real cider contains some live yeast while keg cider doesn't. However, there

is a bit more to it than that, and to explain what is and is not acceptable when making real cider we need to delve into the process itself.

Real cider is made from 100% non-pasteurised apple juice, real perry from 100% non-pasteurised pear juice. Concentrates are not acceptable; it has to be the juice from pressed fruit. What about mixed apple/pear juice? A small quantity of pear juice in cider (say 10%) does no harm, but there should be no apple juice at all in perry. Anything approaching a 50-50 mix produces a pider (I don't think you will find ipideri in any dictionary), it is an interesting and unusual drink. Note that the juices must be fermented together to produce a pider, mixing cider and perry in a glass doesn't count. Sugar may be added prior to fermentation, but only if the sugar content of the juice is low.

This happens when we get a poor summer, as we did last year. Sugar content increases as the fruit ripens and this process needs sunshine. Ideally the

> fruit should be picked as late as possible, just before it drops, this produces

the best cider. Unlike beer, where the addition of yeast is essential for fermentation, apple/pear juice contains natural yeast and will ferment on its own. Some purists hold that this is the only way cider should be made; however, most cider makers use added yeast

(usually wine yeast) to give more consistent results. Both methods are acceptable and either way the end product is real cider.

A few more do's and don'ts apply during and after the fermentation process. No added colourings or flavourings may be used. The product must not undergo pasteurisation or micro-filtration since these processes are designed to remove all the live yeast, resulting in a keg cider. The product must not be served under gas pressure, as with real ale the condition in the drink is produced by the action of the live yeast. If the fermentation process is allowed to continue to completion (and it should be), all the available sugar will be converted into alcohol, producing a cider or perry which is somewhere between medium dry and bone dry! This doesn't suit the palate of many drinkers other than

purists, so the addition of sweetener (usually sugar) at the end of fermentation to produce a medium or sweet drink is acceptable.

I would make one small change to the iofficiali definition of real cider/perry, and that is to allow small quantities of fruits other than apples/pears to be used with the following provisos: - Actual fruit must be used, no concentrates or flavourings; the additional fruit juice must be added before fermentation begins, not further down the line and the additional juice must account for less than 5% of the total volume fermented. I recently tasted some blackberry cider from Hecks (Street, Somerset, well worth a visit). This met the above criteria and was delicious, still unmistakably cider but with a pinkish tinge and subtle blackberry overtones.

Just as CAMRA supports real ale but not keg ale, it supports real cider but not keg cider. All the cider and perry sold at CAMRA festivals is real. Sadly, not enough pubs stock real cider, although you can find it if you know where to go. The Flowerpot, Derby, The Victoria, Beeston, The Royal Oak, Ockbrook, the Poet and Castle, Codnor, The Old Oak, Horsley Woodhouse, The Hollybush, Makeney, The Coopers Tavern, Burton and all Wetherspoons pubs (Old Rosie, not the bottles) all sell real cider. This list is by no means exhaustive; you may find some in your local, and if not why not ask the landlord if he could put some on!



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## Microbrewery Corner

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



### AMBER ALES

have been brewed after the success of Barnes Wallis. Outrams Ale is a lower gravity session bitter, styled on

the darker traditional bitters of the early 19th century a n d named after pioneering engineer and industrialist

Benjamin MBER VALLEY HERC Outram, born in Alfreton. The third in the series is planned for April and will be an American Amber ale (4.1%) in trib-

ute to Samuel Slater, born in Belper and

often called the father of the American

Industrial Revolution. A new stout, Terry's Chocolate Orange, has gone done well at the Waggon & Horses in Alfreton and in Ripley there will be an Amber Ales week at the Lion in April. The brewery move is scheduled for May and off-sales will move into a purpose-built tasting room. The off-sales are going really well with at least two fresh cask ales and a wide range of bottle conditioned beers available each week.

very hoppy. Most Wanted is 4.5%. Two new Amber Valley Heroes beers The pumpclips are individual and will show the licensee. This brew will go out to around ten pubs nationally and will also be avail-

able very soon at the Brunswick.

Some of the beers go out to the trade now via Derby Brewers Collective - this makes Brunswick beers more widely available within the local area. Railway Porter won Beer of The

Festival at Chesterfield Market Place Festival. Midnight Express 3.9%, the sweet and lightly hopped dark mild will soon be re-brewed ready for Mild Month. Valour, 4.6% (pale amber in colour) has been brewed by members of Leicester CAMRA for the forthcoming Leicester Beer Festival. Steam Forever the 4.8% brew is back by popular demand bitter and Rambo (the seasonal barley wine) is due to be re-brewed for Winter 2009/10. A new style of pumpelip has been adopted for the brewery's beers displayed here in the Steam Forever pumpclip

**BURTON BRIDGE** 

The freehold of the Devonshire on Station Street, Burton

(top right) is owned by the brewery and is offered as a traditional tenancy. The vacancy only comes about because of the retirement from the trade after 17 years of the the tenant at our Bridge Inn.

'Devie' will be taking that over at the beginning of May. This

ple as the brewery feel that it is too busy an operation to be taken on by newcomers to the trade. More details contact Geoff Mumford at the brewery

### DERBY

Trevor Harris April offering is the 4% Springtide. Another pub for the brewery is not out of the question. The charity beer for Ram FM has

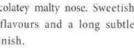
sold in excess of 15,000 pints.

### FALSTAFF

Jim and Steph's latest theme continued with Pisces ABV 4.3%. Golden amber in colour with a rich malt honev aroma. Fruity

malt flavours and a well balanced malt and hop aftertaste. Lupus at

4.0% is copper brown in colour with a chocolatey malty nose. Sweetish malt flavours and a long subtle hop finish.



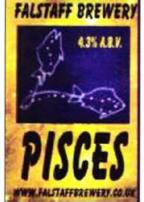
### LEADMILL

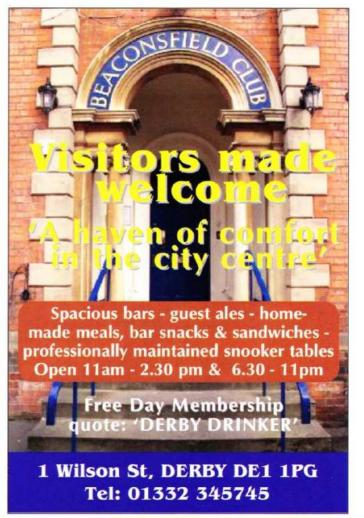
To celebrate ten years of brewing Richard Creighton has produced the 5.7% brew, Decade.

### TOLLGATE

Budgens supermarket in Melbourne carry a range of Tollgate bottleconditioned beers. The bottling side is increasing rapidly at the

Woodville brewery, which would welcome brewery tours.





### BRUNSWICK

Everards 'Gold Courses' continue to run and last week a pale beer was brewed by them. It is FGA, fine golden ale at 4.5% This will go out to Everards Estate and will also be available in the pub. Brunswick have

STEAM Nicky and Carl from the E BRUNSW done a special brew with Punch Tavern's licensees. It is pale-ish, bitter but busy pub needs an experienced couSometimes it is difficult to describe beer styles - with Ashford we just made one up.

We think heer styles are like cities, there's say, Manchester, Sheffield or London, people know about them, what they are like and what they stand for - they're countortable with them.

However in between there are other places, many of them better than the ones we know and these places challenge us, they do different things - better things.

We should try and travel more.



ASHFORD .... It's just good beer!

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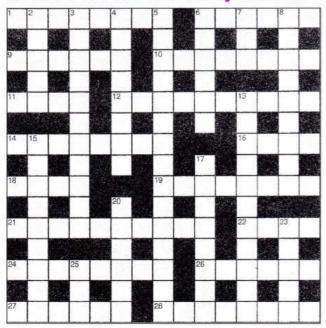
Sheffield CAMEA September 2005 Gold Medal Best Bitter Midlands SIBA October 2005 Bronze Medal Best Bitter

### **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. If using Word please send as Plain Text. Thank you - The Editor.

Issue No.	Publication Date	Copy Deadline
DD 128	June 2009	20 May 2009
DD 129	August 2009	20 July 2009
DD 130	October 2009	20 September 2009
DD 131	December 2009	20 November 2009

## **CROSSWORD No 12 by Wrenrutt**

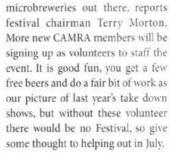


### **ACROSS**

- 1. Minute weapon with big ideas (4.4)
  6. Tree back in central population area (6)
  9. Is sale alright for a Scots girl, or dog? (6)
  10. Derventio Brewery's whim (8)
- 11. First Hebridean commercial brewery isle
- After body parts, put your whole self in and out for song and dance routine (5.5)
- Chinese pan and craze for redundant Derby church buffet eatery (3.5)
- 16. Back to front robe for northern archbishop's cross signature .... (4)
- 18.... and an Arabian dean (4)
- 19. Source box of the brew that cheers but does not inebriate (3.5)
- 21. First Eddystone Lighthouse builder, or Accrington fan's encouraging shout? (10)
- 22. Where, the penny short, Uttoxeter Road real ale drinkers love it: an irritant (4)
- 24. One of the two listed pubs in Stromness, Orkney (5.3)

## Untapped area of brews for Derby Summer Beer Festival - Wed 8th - Sun 12th July 2009

The Summer Beer Festival committee report all is on track for this years event. Beer manager Andrew Brett is scouring the whole of East Anglia to bring the best of bitters, milds, stouts, porters and more from the many





Entertainment headliners are tributes Limehouse Lizzy and Jake & Elwood (the best blues brothers show in the world). So enter in your diary now Wed 8th - Sun 12th July 2009. Full update in our June edition of DD - or check out <a href="https://www.derby-camra.org.uk">www.derby-camra.org.uk</a>



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

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Advertising rates: 43 x 65mm £40, 43 x 90mm £50, 90 x 60mm £60, Quarter-page £95 Discount for advanced payment. Contact: John Arguile 01332 348559 or email: johnarguile@yahoo.co.uk

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Additional Photographs: John Arguile, Paul Gibson, Terry Morton, Stewart Marshall, Julain Tubbs and Paul Winstone.

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26. Short summer month, ancient city and unknown variable: a Roman omen (6)

27. Place advert at this place and stick with it (6) 28. Church fasting period, 0.625 of which is ending in three months (5.3)

#### DOWN

- 2. Cart back to a kilometre railway line (5)
- 3. 'Dim men'stars leading thinkers (11)
- Swap round parts of drinking after-effect for degree of projection (8)
- 5. Derby Brewing Co's new beer benefiting young cancer sufferers (9.6)
- $6. Victorian\, dad, ay, turned\, round, yields\, fruit\, (6)$
- 7. Take the rap, back as normal (3) 8. Many of these spoken in jest (1.4.4)
- 13. Sara Camilla about will set an example for
- 15. Nigel Clough's favourite Wild Walker tipple? (3.3.3)
- 17. Tales from Shakespeare joint author, had a little in nursery rhyme (4.4)
- 20. Literary sarcasm highlighlighted hereabout (6)
- 23. Papal court in a uric mixture (5) 25. Shrub around a Yorkshire river (3)

Chambers Dictionary, Good Beer Guide 2009 and Derby Drinker 126 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 prize.

The winner of the draw for Crossword No 11 is David Watkins of Long Eaton who picked up his copy of Derby Drinker in the Brunswick Inn.

### SOLUTIONS to CROSSWORD No 11 by Wrenrutt

### ACROSS

1. LILLIPUT 6. BATHAM 9. STANZA 10. EYEBALLS 11. ERIC 12. BOWLEY BEST 14.PARALLEL 16. LYRE 18. ISIS 19. THWAITES 21. CIN-NAMONIC 22. HOPE 24. YEARNING 26. TREATY 27. STATUE 28. TROUSERS

### DOWN

2, INTER LONG CLAWSON 4, PLAYBILL 5, THE TWELFTH NIGHT 6, BREWER 7, TEA 8, ALLESTREE 13, BULLISHNESS 15, ABSTINENT 17, TWICE TWO 20, EMPIRE 23, PETER 25, RUT