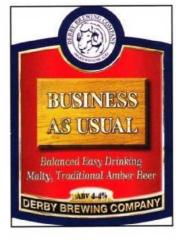


**ISSUE NUMBER 132** 

FEBRUARY/MARCH 2010

FREE



# Derby Brewing Empire grows as Greyhound to run again



ARRIVED ON THE OLD MILE PUB crawl route prior to Christmas. The Greyhound Inn, which has been standing forlornly and boarded up to the point of appearing an eyesore, has been purchased by Derby Brewing

Company, to become its second pub following the acquisition of the Brewery Tap at the Royal Standard.

Much work needs to be undertaken on the pub and the brewery hopes it will be open by May/June. Trevor Harris told DD: 'We all at Derby Brewing Company feel privileged to be the new owners of such an iconic splendid public house, steeped in history and with many individual memories. It is as if history is repeating

itself and once again the pub is in the hands of Derby's independent family brewery, as it was with Offilers from 1924 to 1965.

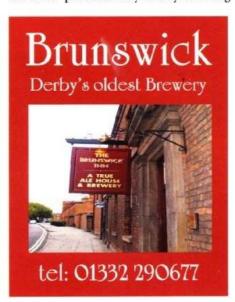
Trevor and his son Paul have some ideas they are putting into action for the Greyhound. One aim is to maximise the garden area to form a large walled garden with seating and plants. They also say they will highlight the character of the building while at the same time creating a pub with widescale appeal, a living, breathing building.

Historian Maxwell Craven has produced

a detailed report on the history of the Grade II-listed inn, which dates from at least 1774 when this area of Friar Gate was the Derby Beast Market, indeed there is still a bull-tethering ring set in the pavement outside the pub. It was originally two cottages with only the eastern half being the original inn. The other cottage was a shop until around 1950 when it was incorporated into the pub.

That's the past but now the old inn has a future to look forward to, as do the drinkers of Derby, so let's join the toast, pictured, of Trevor and Paul, in wishing the Greyhound every success.

Derby CAMRA donates £500 to national campaign battle over OFT ruling see inside



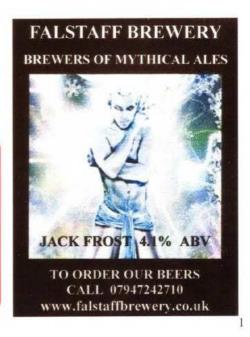
Real Ale Drinkers Love it in The Ditch

#### The Rowditch Inn

246 Uttoxeter Road, Derby

for a constantly changing range of real ales

DERBY CITY PUB OF THE YEAR 2006



# CAMRA to mount legal challenge to OFT/Brooker case

The Office of Fair Trading's (OFT) decision that supply agreements (the 'tie') imposed by the large pub companies (pubcos) - such as Punch Taverns and Enterprise Inns - are fair, has been rejected by the Campaign for Real Ale (CAMRA) as partial, misleading and generally wrong.

CAMRA feels the ruling should be overturned and has announced it will issue a legal challenge to the OFT decision. CAMRA is pledging funds to the appeal, but is depending on consumers helping to raise further funds to ensure this vital legal challenge can stand the best chance of success. To that end Derby CAMRA has agreed to make a donation of £500 to support this cause.

At the moment, that 'tie' forces pub tenants to buy their beer at high prices as well as forcing up rents to unsustainable levels. The OFT report helpfully revealed that on average tied pub landlords would be between £19000 and £21000 better off each year if they were able to buy beer at open market prices, but surprisingly concluded that that the consumer detriment stemming from this was insignificant.

When those prices are inevitably passed on, customers usually vote with their feet. Result: pubs close down and supermarkets' booze profits soar.

The OFT investigation is flawed on several fronts. Rent levels were based entirely on evidence supplied by the pubcos and didn't ensure that they were comparing like with like. The pub price analysis was misleading as it excluded prices in managed houses. Assertions that pubcos provided support worth £6000 to £8000 a year to tied pubs was accepted without question and no effort was made to establish what these benefits were worth, if anything, to tied tenants etc, etc. Moreover the OFT ruling flies in the face of the conclusions of the House of Commons business and enterprise select committee (BEC). But the Government does have has a way out of this mess if it so wishes as the Business Secretary, Lord Mandelson, can still bypass the OFT and refer the matter directly to the Competition Commission.

Elsewhere a 7th September high court judgement - the Brooker case - gives hope to some licensees on the issue of fair rents. The judge found crucially that in the current economy the tenant should not have to pay more than 35% of the so-called 'divisible balance' - a formula on which profits are calculated - to the landlord as rent. In the Brooker case this meant reducing Enterprise Inns ridiculous demand for £34,000 down to £18,000. The judge laid out a list of factors that pub tenants in general should be allowed to have taken into account at review. These included the smoking ban, the number of pubs closing down, the economy in general, declining beer sales and - importantly - the fact that a pubco lease was an onerous document that would result in the tenant making less money than if they were tied. (ref: Private Eye 1248)

JLA

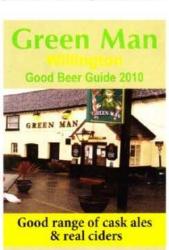


# Irish theme at George & Dragon March beer festival

The ever-impressive George & Dragon on Bridge Street in Belper is staging a beer festival with an Irish theme in mid-March.

Starting on St Patrick's Night, Wednesday 17th March the festivities carry through to Saturday 20th, with a supup Sunday. Licensee Craig promises 20 beers, there may be some from the emerald isle itself but there will definitely be ten local brewery ales linked to his theme.

On the Wednesday there is an Irish blues band and bands will play on the Friday & Saturday, the Thursday being a drinking only night.

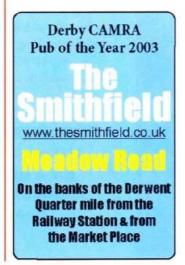


# Pattenmakers Arms

Quiz - Sunday night Bass from the jug - Function Room -

#### - Duffield -

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





# Amber Brewery Tap opens in Ripley and trade proves brisk

A mber Ales, the award-winning Amber Valley based microbrewery, opened its first pub, the Talbot Taphouse, in Ripley in December.

Originally built by Shipstones brewery as a traditional 'flat iron' shaped pub in the late 19th century, the Talbot had a reputation for having the best real ale cellar in Ripley. It had been closed since July, before re-opening as the Amber Ales brewery tap. Les Baynton, renowned poet and the Derby Beer King, presided over the launch event, giving an impromptu poetry reading. The event was well attended by both locals and CAMRA members from near and far and the ale was on offer at a bargain £2 a pint.

Pete Hounsell, of Amber Ales said: "We are delighted to bring this beautiful building back to life and we hope it will become the perfect place to celebrate our national drink - cask conditioned real ale. We hope it will be like a beer festival every day."

The Talbot Taphouse will serve the locally-brewed Amber Ales, alongside an interesting, exciting and challenging range-including traditional ciders, quality continental and

locally-brewed lagers, quirky Belgian ale and hop-charged American microbrewed beers, served from the bottle, cask or keg.

In line with the Amber Ales philosophy of challenging the status quo, the Talbot Taphouse is adopting a 'beer drinkers' manifesto of serving a full pint, using over-sized glasses; and will be offering a discount to CAMRA members, in an old-fashioned pub environment. There are eight handpulls, five

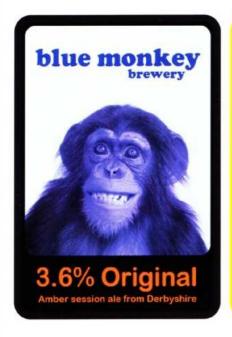


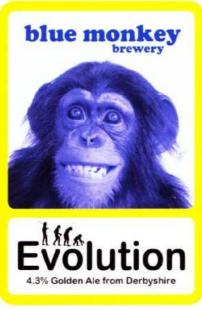
Pete Hounsell of Amber Ales toasts the opening of his first pub, the Talbot Taphouse with a rather serious looking Beer King who seems to have his eye on something in the distance!

rotating keg world beers, up to four real ciders and perry and Freedom Lager, brewed in Staffordshire.

So far trade has been extremely brisk with Pete delivering 40 firkins to the pub in the first two weeks of trading.

To find out more contact Peter Hounsell: Amber Ales 01773 512864 / 07830 308533 or visit www.amberales.co.uk









www.bluemonkeybrewery.com

#### **FOUR MORE PUBS RE-OPEN**

I'm pleased to report further, positive developments on Amber Valley's pub scene with four more of our pubs having re-opened. On a January Saturday, when the mercury struggled to reach zero degrees centigrade, I paid a visit to the Thorn Tree Inn, Waingroves (pictured), now free of tie following local

businessman, Chris Buxton's acquisition. A roaring fire and many familiar faces that were recognisable from the Old Oak's RuRAD bar greeted me.

The dog-friendly,
Church Street pub is
managed by another
Chris - Keighley,
whose main responsibility is to ensure that
the five-handpulled
beers are kept in pristine
condition. The ever-reliable
Oakham Bishop's Farewell
lined up alongside Bees Knees,
Light Oak and Mild, all from

Woodlands, the Cheshire brewery.

Bottlebrook Roadrunner was the local representative from nearby Denby, and traditional cider drinkers are catered for with Janet's Jungle Juice. I understand that the beer range is subject to change. Internally,



Brewer's Tudor is evident and there is a rear bar come function room, all of which creates a welcoming ambience during the opening hours of 5-11 weekdays

and 12-11 weekends.

In the neighboroughing parish of Codnor, The Codnor Inn on Jessop Street opened its doors to the public in December, following a period of closure, which allowed modest refurbishment. The end of terrace, ex-Shipstone's house, formerly known as the Sportsman, has a large, rectangular island bar dispensing Oakham Bishops Farewell, so popular in the free trade, plus 2 or 3 guests. Blue Monkey, Derby, Castle Rock and Spire have already featured at reasonable prices. Donna, the bar manager, tells me that the beer garden will be a real suntrap in the summer. Darts are played, dogs are welcome and the pub is open from noon to midnight everyday. The Thorn Tree and the *Good Beer Guide* listed Poet and Castle are in close proximity thereby offering the prospect of an excellent pub crawl that, not long ago, would have been unimaginable.

Pete Buller, landlord of the Bear, Alderwasley, has acquired the Blue Bell, Farnah Green, a short iron away from Chevin, one of England's finest inland golf courses. Early reports are encouraging with Draught Bass, Timothy Taylor and Thornbridge from Bakewell being complemented by good quality food (see also P.14).

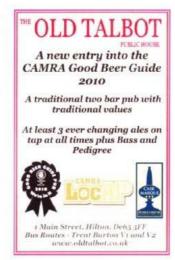
Finally, the Strutt Arms, Milford is open again, serving Draught Bass and Marston's Pedigree.

#### **CARRY YOUR CARD**

Now I know you don't need any encouragement to drink real ale, but it's heartening to see some of our local licensees emulating their Nottingham counterparts by offering a discount of up to 25p a pint to card carrying CAMRA members. At present, participating pubs are: Lion Hotel and George and Dragon, Belper, plus the Talbot Taphouse and George in Ripley.

#### AMBER ALES BLO

Amber Valley CAMRA wishes to thank Lynn Brown for her assiduous work as Amber Ales Brewery Liaison Officer, and we welcome Lynn's successor, Pete Clark from Ironville.



#### ANNUAL PUB CRAWL

Amber Valley's annual end-of-year pub-crawl saw a dozen hardy souls brave the sub-zero temperatures for a pleasurable evening's drinking around some of Belper's hostelries. After meeting at the Cross Keys, the Black Swan, Kings Head and George and Dragon all got the thumbs up. Special thanks go to the Tavern on Derby Road for its sandwiches and excellent Derby Brewing Company beers.

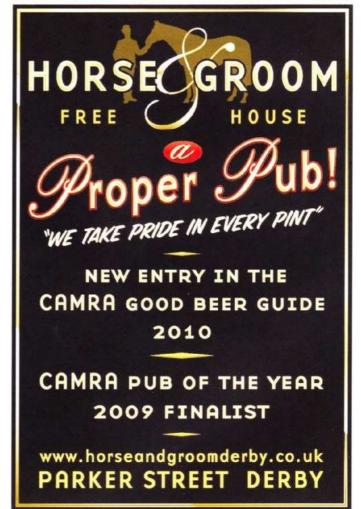
#### **AMBER ACTIVITIES**

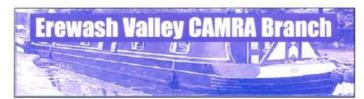
Saturday, 20th February, free bus trip surveying pubs in various destinations. Bus departs Ripley Market Place at 7pm. For Alfreton and Belper pick ups please ring Nathan.

Thursday, 25th February, branch meeting at the Tavern, Derby Road, Belper. 8.30pm start.

Thursday, 25th March, branch meeting at a venue to be announced. 8.30pm start. Contact Nathan on 01773 570675.

Mandrake Root





#### MONDAY MONKEY MADNESS AT THE DEWDROP

The first Monday of January provided a double treat for CAMRA members and customers of The Dewdrop Inn, Ilkeston.

Firstly, landlord John Cooke & his wife Yvonne were presented with their well deserved Erewash Valley CAMRA Pub of the Season award (autumn 2009) by branch chairman Dave Tizard. The Dewdrop, a Good Beer Guide regular, is located on Station Street, Ilkeston, just a 10 minute walk from the centre of town. The pub features three regular beers, Oakham Ales Bishop's Farewell, Timothy Taylors Best Bitter and Castle Rock Harvest Pale, (a LocAle) plus two guest beers and a real cider.

Since John & Yvonne took over running the pub they have proven themselves to be keen supporters of the campaign, so much so that John is now branch secretary.

The second event of the night was a guest speaker, John Hickling, local brewer and owner of The Blue Monkey Brewery who gave a short but interesting talk about the history of his Ilkeston based brewery. He announced that his plans to find bigger premises were now over. The move will enable Blue Monkey to quadruple its brewing capacity and also expand into bottling, private sales and brewery tours. However, the move sadly will take John out of Ilkeston and the Erewash Valley branch area since the new site will be in the Giltbrook area of Nottingham. A question and answer session followed, after which, there was an opportunity to sample The Blue Monkey beers available.

#### **PUB NEWS**

The **Durham Ox**, Durham Street, Ilkeston has re-opened. **Cat & Fiddle**, Ladywood Road, Kirk Hallam is serving 3 real ales from the Greene King range. The **Needlemakers Arms**, Kensington Street (off Nottingham Road), is holding a beer festival from Friday 5th to Sunday 7th March with 16 beers and two ciders. Also this pub now regularly sells a dark beer. The **Stumble Inn**, Tamworth Road, Long Eaton is holding a beer festival from Friday 28th to Monday 31st May. Phil & Louise of the **Little Acorn**, Awsworth Road, Ilkeston have left

and there is now a new manager. Belinis garage, Heanor Road, Ilkeston have a fine range of English & continental beers, including RAIB Funfair beers.

#### LOCAL CAMRA DISCOUNTS

10p off a pint at The Dewdrop, Ilkeston at all times. Real Ale £2.00 a pint at The Seven Oaks, Stanton. It pays to carry your CAMRA card.

#### BRANCH DIARY

Monday 1st February Branch meeting, Half

Crown, Long Eaton, 8:00pm start. Also Beer Guide selection.

Wednesday 24th February - AGM Spanish Bar, Ilkeston, 8:00pm. Come along and vote for the new committee, everyone welcome but you must be a CAMRA member to vote in the election

Wednesday 3rd March, Pub of the Season presentation, **Good Old Days**, Ilkeston, 8:00pm start.

'The Alex' - Derby's true real Ale

Champion, Siddals Rd Derby

Tynemill house - Derby CAMRA birthplace

Good quality range of Continental Beers

on draught and Bottled

For more information contact Branch secretary John on 0115 9329684.

Stephen P. Boa

#### Out of Our Circulation Area?

Having Difficulty Getting Your Copy?

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

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

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

# Actor finds himself a new local while in town



Actor Neil Morrissey spent a month over the turn of the year in pantomime at Derby. He, along with most of the cast of Aladdin plus his girlfriend and pet dog, also spent most evenings as a new local in the Old Silk Mill, using his loyalty card and entering the quiz (the DD editor's team beat his on two occasions!). Neil, who played Rocky in

Boon and has gone on to even more famous programmes, told DD: "I love the Cathedral Quarter ale from Blue Monkey and the Leatherbritches Scary Hairy." Neil, whose Morrissey Fox Mulled Ale was on sale in the Broadway and Brewery Tap, is pictured with fellow brewer Steve Twells at the John Lombe Bar of the Mill.

#### Join CAMRA Now

APPLIC	ATION FORM
/We wish to join the Campaign for Real Ale Limite	ed and agree to abide by the Memorandum and Articles of
Association. I enclose a cheque for € Rates are:Si	ngle £22, Joint £27, OAP/Unwaged/Under-26 £14 (£17 Joint).
Overseas £27(£32 Joint). £2 off all rates if paid by dire	ect debit. If U-26 please add Date of Birth//
Name(s):	
Address:	
,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	
Post	CodeDatese
your sentitiance/psycole to CAMBA Ltd, with this completed form to: Me	imbership, CAMRA, 220 Hatfield Road, St Albans, Hers, AL1 4LW
Derby Drinker	DIRECT
· CAPRA ·	Instruction to your
O A STATE OF THE PARTY OF THE P	Bank or Building Society
The Campaign for Real Ale	to pay by Direct Debit
Presse Mi in the whole form using a ball point pon and send a to:	, , , , , , , , , , , , , , , , , , , ,
The Campaign for Real Ale Ltd.	1
230 Hatfield Road St Albans	
Herts	1
AL14LW	Originator's Mantification Number
	9 2 6 1 2 9
Numerical of Account Holderina	Reference Number
	Instruction to your Blank or Busiding Society.
Rank Building Society account number	Please gay The Campaign for Real Ne Ltd. Direct Debits from the account detailed in this instruction publics to the safeguards assured by the Direct
	Date Guaranee: I understand that this instruction may remain with. This Comparign for Real As Ltd. and, if so, details will be passed electronicall to mis Sant-Europ Sopies.
Brands Sort Code	somi sanceuding society
Name and full postal address of your Bank or Building Sciorly. To the Name Building Sciorly	7
Allien	[Spanies

# **Derty Dancing comes home to Derby**



Good City Centre pubs with a choice of micro brews and real ales, wooden floors and warm welcoming atmosphere will stage a spectacle rarely seen in Derby on Saturday April, writes Phil Heaton.

The annual Dancing England Rapper Tournament (DERT) will be hosted this year by those stripy-legged dancing devils, Stone Monkey Sword Dancers. What is Rapper? Not to be confused with record-scratching hip-hoppery, Rapper is a skilful traditional sword dance which originated in the coalfields and pit villages of the North East. The miners developed a slower, older type of sword dance into the fast and acrobatic dances of today. Bars and clubs were the obvious places to perform in having all the right elements for the dance's development...Beer, wooden floors and sceptical drinkers...waiting to be entertained. The swords are short flexible strips of steel and the performances are driven by rapid jig stepping pushed on by musicians playing fiddles, whistles, concertinas or even pipes.

There are a number of theories as to the origin of the 'swords' but they are commonly thought to be a development of mining tools. In their current form they date from around the time when spring steel was developed, sometime in the late 18th century.

The miners used to tour their local pubs and clubs for beer money and to raise cash during strikes where they often met other dance teams. Being argumentative buggers, this usually led to a bar room competition between the rival teams which resulted in stories of kickings, fisticuffs and spilled beer. Many villages or pits had a dance team and some were based in and sponsored by pubs or

clubs. Team names like The Stars or The Excelsior were common. Occasionally, sponsorship was uncomfortable ~ the team known as 'Blaydon Bricks' competed in one of the organised tournaments only once, before changing their name to the 'Black Bull'

The Rapper is a spectacular performing Tradition and was in danger of dying out but a number of dedicated dancers and teams kept it alive by making sure that the Traditional teams were supported and encouraged to pass on their knowledge. Since the 1980's an annual Competition, originating in Derby, has been held which has brought a whole new generation of performers and musicians into pubs where this unique dance came from.

DERT this year will be based at the Guildhall and in city centre pubs on Saturday April 10 and will feature more than 300 dancers from the UK and the USA. The 20 teams will compete to win titles such as the best overall team, the best musician and especially the team with the most 'buzz factor' ....

#### **Dancing England:**

This was an annual Event held in the Assembly Rooms and the Darwin suite for a number of years from 1979 to 1994. It was a showcase event designed to put some of England's real Traditions in a professional setting.

The event featured many strange but very English traditions such as the Salisbury Giant, The Britania Coconut Dancers, The Green Man, The Abbots Bromley Horn Dancers and the Whittlesea Straw Bear.

Dancing England was the very first event to put on Real Ale in the Assembly Rooms. The Rapper Tournament began in the Darwin Rooms in 1984 with 5 teams. Currently there are about 250 teams around the world.



#### The Pubs in Derby

Stone Monkey, based in Derby, have won the top prize at DERT many times but are not competing in 2010, they will be organising and guiding the visitors on the pub crawl. Over the past few months, the Monkeys have road tested many Derby pubs with the criteria in mind - Real Ale, wooden floors and welcoming landlords. The Monkeys are happy to report that many such venues abound in the city. But the lure of the micro brewery has pointed the way to the selection of the pubs on the crawl. Each team will visit a succession of pubs and be marked by two 'expert' judges ensconced in front of a cleared wooden floor, most important when they have to give marks for the jig stepping. The judges also look for teamwork and flashing swords, cutthroat displays and flying somersaults and bodies ....

If you are a local at the Falstaff, the Flowerpot, the Brewery Tap or The Alexandra you can expect visitations from all twenty teams. The Silk Mill, Exeter and The Furnace will also be included in the crawl for some of the

To commemorate the Tournament, which was originally invented in 1984 in the Assembly Rooms, The Falstaff is making a DERT Ale for sale in the

### Cap & Stocking



# - Kegworth -

20 Borough St. tel: 01509 558029 food 12 to 2 and 6 to 8 Two petanque pistes

Guildhall while the rest of the day's activities are going on.

Over the weekend, many of our city centre pubs will have dancers and musicians just there for the Craic.

> For more information Website: http://www. Dert2010 Email: pcheat@btinternet.com



# Anniversary Beer Festival

20 best beers from the festival decade

Friday 30th April - Monday 3rd May (bank holiday) - open all day

tel: 01332 662378





### **Great Pub Opportunity Near You!**



Five Lamps 25 Duffield Road Derby DE1 3BH

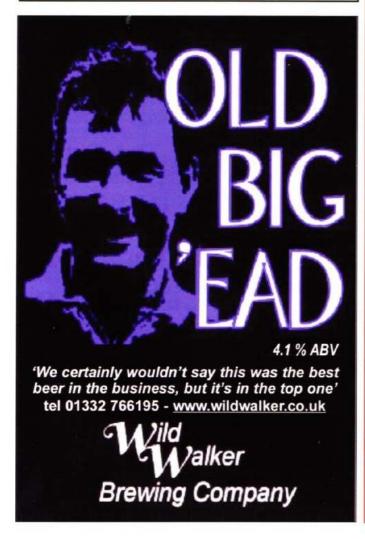
- Occupying a prominent roadside location.
- Within walking distance of Derby City Centre.
- Open-plan Bar & Lounge; good-sized garden.
- Mixture of local residents; professionals and students.

Potentially a great local cask ale house which is why we would welcome interest from a cask ale enthusiast or perhaps a local micro brewer to operate this great business.

This is a unique opportunity to run your own pub and you really will get out what you put in. But you are not in it on your own - our support network is there to help you make the most of your business.

If you know someone else who could run this pub then you could get £3,000. Simply contact us to find out more.\* \*£3000 payable when your nominee signs a full tenancy agreement.

Visit www.everards.co.uk or call 0800 056 4111



# In-Spired beer choice at Slug & Lettuce



n the last edition of Derby Drinker we commented on the 'surprise' Real Ale Gain at the Slug & Lettuce bar on Iron Gate in Derby city centre.

In fact the beer choice is far greater than we realised as reader Peter Johnson (a.k.a Peregrine Pete) writes: 'Alan Armstrong is the manager of the S&L but Harriet Eley has a taste for the good stuff. She has been well trained and, at the time of writing has dispensed Charles Wells Bombardier as well as having three brews from Spire Brewery of Chesterfield. They are Dark Side of the Moon, 80 Shilling bitter and Land of Hop & Glory. Very nice indeed.

'There are plans to sell some Blue Monkey beers (my request), plus some other local beers as well as some national and regionals. This can only be good and it is Harriet that deserves the

credit. The S&L is also the only one of 90 similar outlets nationwide to receive the Cask Marque accreditation'.

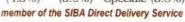
Since Pete wrote, Blue Monkey Original has been on sale at the Slug plus Taylor Landlord. In March Derventio should be the featured brewery

Thanks for that information Pete. It goes to show that a lot of CAMRA members and real ale drinkers perhaps don't keep a wide enough net when it comes to knowing what is going on in the beer world and some unheralded outlets are coming over to cask beer. So let us pop in and sample these ales, and if any other reader knows of hidden assets please contact the editor and we shall follow

Our picture shows Harriet and Alan standing proudly at the Slug & Lettuce bar with some reasonably-priced Spire Brewery ales on offer.

#### CASK CONDITIONED BEERS

Aspire Golden Bud Brampton Best (3.7%) (3.8%)(4.2%)Impey Dark Wasp Nest Golden Bud (5.0%) Speciale (5.8%)





Unit 5, Chatsworth Business Park Chatsworth Rd, Chesterfield, S40 2AR





# My Two Favourite Pubs

Derby CAMRA member Thursdays, with a free buffet **Keith Normington** champions the cause of the community pubs of Little Chester

for all the players at home fixtures. There is a monthly quiz, usually on the last Wednesday, with a free buffet for everyone in the pub. Tel 07980 072385



Ian and Sandy made a welcome return to the Garden City Tavern at the end of last June after a gap of six years elsewhere. They had to completely redecorate and refurnish the pub which had lain empty for four months. This is a family run pub with three daughters helping out in the kitchen and behind the bar.

Ian re-introduced real ale and always serves one, sometimes two. The much under-rated Courage Directors is a regular. The pub received a five-star Food and Hygiene rating just three weeks after re-opening. Lunch is served every day at a very reasonable £4.50, two for £8. Booking is needed for the Sunday Special - a choice of three meats, or all three, stuffing, roast and mashed potatoes and three other vegetables, big portions on a big plate.

Darts and dominoes teams play on Tuesdays and the Pool team on How to get there: best by bus, just a few minutes' ride from Derby city centre - the Amberline, H1, 59, 71, 9.1, 9.2 and 9.3 services all run hourly on Monday to Saturday evenings and more frequently

during daytime, from Corporation Street, except the 59 from Derwent Street. Get off at the new flats just before the Coach and Horses and the

mini-roundabout on Mansfield Road, then cross over and go down Vivian Street, a cul-de-sac.

Mick and Deb have run the Coach and Horses since January 2007. This is another excellent commu-

nity pub offering two real ales, Draught Bass (sales up five-fold in three years) plus two or three guest beers every week. Customers are mostly local but some come from as far away as Chellaston, Kilburn and even Ilkeston.

The darts and dominoes teams

also play on Tuesdays and are overcatered for at home matches with such delights as ratatouille and casseroles accompanied by chips. The pool and football teams play on Sundays and again enjoy a free buffet after home fixtures.

Derby Barbershop Harmony Club adjourn to the pub after their rehearsal in Chester Green Community Centre on Tuesday evenings.

The pub is renowned for its charity fundraising. For example, nine hundred and seventy two £1 shares were sold for the Christmas 2009 raffle which raised over £1000 for the Derbyshire Children's Holiday Centre in Skegness. The very generous pub regulars donated no fewer than 120 prizes. Something to look forward to next Christmas. Tel 01332 258901

How to get there from the Garden City Tavern: retrace your steps along Vivian Street, then cross over Mansfield Road.



# Derbyshire Ale Supplies

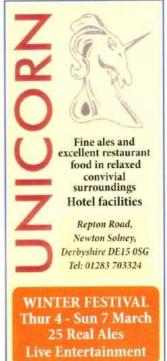
Cask Ale specialist

for ales from Derbyshire & local counties. All beers kept at cellar condition

24hr ordering, 7 day delivery and cask collection

Beer festival supplier Competitive prices, huge selection available

Call Rob on: 07545 340745 email: rob@alesupplies.co.uk





# 28 YEARS of BREWING FINE BEERS

8

**Locally Brewed** Widely Approved

# Fish Restored to Full Glory at City's oldest Inn



B famous 'Fish' which has protruded into Queen Street from

the structure of the Dolphin Inn, the City's oldest, was mysteriously damaged.

Landlord Jim Harris was gutted as the figure, with its glowing eyes like one of underwater creatures from Gerry Anderson's Stingray, has long represented the image of the old pub and is represented on the house beer.



#### Loafale and LocAle

The Locale Beer festival at the Fishermans Rest at Broadholme near Belper, in December, not only had a good variety of local beers from Amber, Ashover, Brampton, Blue Monkey, Falstaff, Howard Town, Nutbrook, Peak Thornbridge, Townes, Whim and Wirksworth Breweries but it also offered an unusual range of bread.

The local bakery, Loaf, in Crich was commissioned to make Balm Bread, for the festival, in four different varieties which used samples of Falstaff Fistful, Nutbrook Mongrel, Thornbridge Jaipur and Amber Chocolate Orange Stout.

The bread was available to taste while sampling the local ales.

The electrics had first been installed in it back in 1912. It was going to take some repair job but help was at hand.

Ian Fearn of Darley Classics Mouldings Ltd in Darley Abbey, saw the story in the Derby Evening Telegraph and decided to have a look. Jim brought the damaged fish to Ian and the firm, which undertakes manufacture and repair for English Heritage, said they would repair it as a gesture.

Amongst the team that worked on the fish were Mick Wibberley and Stephen Court, the latter having created artifacts for the set of films such as Braveheart, Batman, Australia and had just finished working on Clash of the Titans.

Over the next five weeks any spare time at the workshop was spent putting the fish back together, the lads had to cut it

into four sections which they worked on individually before placing it together, strengthened with fibreglass.

> Ian though it fitting as his parents had actually met in the Dolphin and Jim agreed that the fish had "Never looked so good".

> Jim is also looking to create a Dolphin family tree in the upstairs of the pub and is seeking any information on previous licensees, old photographs and memorabilia of

# King William

# SPRING BEER FESTIVAL

Thursday to Sunday 22nd - 25th April

12 till 11.30 (11 Sunday)

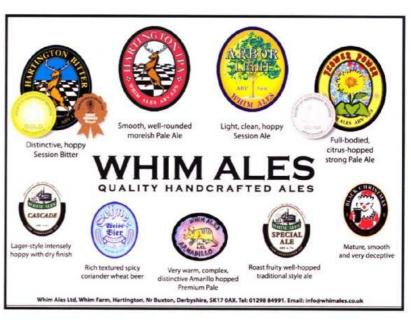
16 beers, 3 traditional ciders Live entertainment on Thurs, Fri & Saf evenings and Sun afternoon

The Bridge, Milford tel: 01332 840842



the pub that anyone may have. Contact Jim Harris on **07980494083** if you can be of assistance.

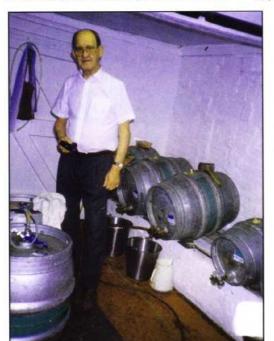
The top picture shows Ian Fearn (right, aloft) leading operations to reposition the fish while Jim Harris waits at ground level. The second view shows the fish restored to glory.



# **Last Orders**

# Ray Watson 1929-2009

Many Derby drinkers were saddened to hear of the death, on 21st November 2009, of Raymond William Watson, former long-serving licensee of the Furnace Inn on Duke Street in Derby. Known universally as Watto, he truly was one of the real old school, that particular breed of



landlord that has all but disappeared in our modern world.

Watto was mine

host, alongside his wife Alma, at the Furnace for 27 years until the mid-1990s and the pub was a haven of old fashioned fun with piano singalongs, pub games and good quality Hardy & Hansons ale.

Ray was born in Eagle Street in Derby, moving to Buchanan Street some time later and was a good footballer, playing for Matlock Town. He became a miner, working at Mapperley and Denby Hall collieries before his 29-year stint at the Furnace.

Watto didn't have much time for canoodling couples. Former Furnace barmaid, June Lomas, recalls several incidents such as these, and the way he would deal with them. 'There's a park down the road for that kind of thing' was one of his retorts! "There won't be another like Watto" says June.

Ray once barred a youthful future *DD* editor in the early 1980s following an incident involving a table and 14 pints of beer, but when I called at the pub at six the following evening (old opening time) with my apology, he accepted it straight away saying 'You look a little bit better this evening, lad'

and proceeded to buy me a pint!

As well as Alma, Ray leaves two children and several grandchildren. We shall not see his like again.

#### Michael Edwin 1944 -2009

Another popular local publican, Michael Edwin of the Black Horse, Hulland Ward, died on 29th December 2009 after being diagnosed with cancer in November. Michael had run the Black Horse for 14 years, often

seeing his pub feature in the Good Beer Guide and supporting local breweries.





loved a drink and a smoke and always had a warm greeting for CAMRA, even after the pub was not selected for GBG inclusion.

A strong supporter of charities and a popular calling place for motorcycle enthusiasts from far and wide, the pub won't be the same without him. He ran the pub with a kind of charming eccentricity and our condolences go out to wife Muriel and Michael's extended family.





# **LOOKING THROUGH THE EDITORS EYES**

# SURVIVAL OF THE FITTEST?

The local newspaper ran several stories, with Derby CAMRA contributions, over the last month or two, highlighting the rapid growth in pub closures in the area. They continue apace, the Ram, the Crown, the Penguin the Wood Lark, the Sun have all shut their doors since the last edition of *Derby Drinker*. There are more in Amber Valley and the list is by no means exhaustive.

When I first started going to pubs as an underage drinker, when you could do that more easily, I tried to visit every pub in the City boundary (and succeeded eventually) but I used to bemoan that I had missed out on scores of pubs which had closed in the decade or so before then. These pubs were almost universally mourned by drinkers I would talk to (when teenagers used to talk to older people). They had usually been pulled down in the name of progress, or had stood in the way of new roads or buildings.

What we are seeing now is very different. The supermarkets have to be held to

account in some respects, but the quality pubs are surviving and in many cases thriving. Real ale pubs are bucking the trend and brewpubs are becoming more common. Hardly a month goes by without news or rumour of a new microbrewery. The Rowditch and Mr Grundy's are the latest in the line of City Breweries about to enter the fray.

As for some of the pubs that are going, going and gone, how often did YOU use them? I am as guilty as anyone, probably the closest pub to my front door is one I haven't been into for a drink in the five years I have resided here.

The strong will survive, we will certainly have fewer pubs, yes, but will the quality be better?

#### INCOMMUNICADO

The Editor would like to apologise to any reader, advertiser, publican or friend who tried to contact him in late December/early January. A series of technical glitches left me without email or mobile phone for some weeks so if I appeared to ignore anyone it was not my intent! I also lost all my numbers in the

phone so if anyone could text me ....

Thanks are due to Graham Hales for technical help on lost software and those friends who helped me out professionally and personally over a tricky time, you know who you are and cheers!

#### NIGHT OF ANARCHY AT HORSE & GROOM

On a brighter note I should also like to thank everyone who turned up for my Punk Night at the Horse & Groom on 27th December. On a freezing winter night with little advertising and at a difficult time of year the turnout was tremendous and it was great to see so many old pals.

It shows how far we have come when the Horse & Groom can stage an event combining two of my greatest passions, Real Ale and Punk Rock - who would have thought it?

Thanks to Verbal Warning for their two great sets, Mick Thomas for assuring the event went ahead and finally to Sarah & Adam at the Groom for giving us the opportunity to give an airing to the missing category on the nation's jukebox.





# **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**

THURS 4th to SAT 6th FEB DERBY CAMRA WINTER BEER FESTIVAL THURSDAY 11th, BRANCH MEETING, DERBY ROWING **CLUB, Darley Grove** 

Fri 12th Feb, Survey Trip, Willington to Boylstone-minibus Tuesday 16th Feb, Shrovetide Social, Coach & Horses, Fenny Bentley. Afternoon stroll & back on Shrove Tuesday 15.00pm Wed 24th Feb, Jazz Social, Horse & Groom, Elms Street

#### MARCH

Tues 2nd March, Social, Lawns and Corner Pin, Chellaston THURS 11th MARCH, BRANCH MEETING, BRUNSWICK INN, RAILWAY TERRACE

Tues 16th March, Social, Coach and Horses/Garden City, Derby Wed 24th March, Social, Hope & Anchor/Royal Oak, Wirksworth Tues 30th March, Social, Malt Shovel, Spondon

#### APRIL

THURS 24TH APRIL, BRANCH AGM, FLOWERPOT, King Street

Survey 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 Co-ordinator Stewart Marshall on 07944 163737 or email samarshall37@googlemail.com

Visit our unique cellar bar at

King Street, Derby Tel (01332) 204955

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

Hot food Monday to Saturday Sunday lunches a speciality

LARGE FUNCTION ROOM

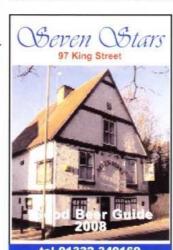
### Something brewing at Grundy's

Mr Grundy's, on Ashbourne Road, is the latest to venture into the world of microbrewing. The Good Beer Guide listed pub has just obtained planning permission to construct a brewhouse in outbuildings to the rear of the hotel.

The pub has been running Meet the Brewer nights of late, the most recent being Freedom Brewery on 5th February and forthcoming brewers are Derventio on 5th March and Blue Monkey on Thursday 22nd April. From 8pm.

### Corrections: Haslams & **Blue Boy both** alive and well

Haslams Bar, at Derby Rugby Club, has not closed, as reported in DD 131. Also the Blue Boy in Chaddesden is not closed as we stated and is not to become a Tesco.



hot liquor tank.

### Progress slow but sure at **Rowditch Brewery project**

I have lost count of the number of times people have asked me 'What's happening with the Rowditch Brewery?'

These inquisitive folk are usually ones that hardly ever use the pub. But for their and

anyone else's information, the story is, as one would expect with Steve Birkin, slow but sure progress. Definitely no running before they can walk. Steve and ex-Danelaw brewer Steve Twells want to get

things right before launching their beer and they are certainly not the sort of operation seeking to hang product around a local fes-

As proof something is about to ferment, as someone once sang, here is a Twelly photograph of the brewhouse showing two fermenters and the

There is also a facebook site called Rowditch



Inn Brewery where you can keep up to date on what is occurring. Steve Birkin apparently had to be told what Facebook is when he learned that 'Anybody in the world



# Mr Grundy's Georgian **House Hotel**



Eight Real Ales at all times Beer Garden Ashbourne Road Derby

01332 349806

# ider with Suzie

These days we are all supposed to assess our various activities in terms of their carbon footprints. Well, if you apply this to cider making, at least on a small scale, you find that the carbon footprint is not even zero, it is negative! Let us see how this can possibly be achieved.

Firstly the fruit. As you know cider is frequently made from apple varieties grown specifically for the purpose, usually in the West Country. Whilst it is probably true that the best cider is made from specialist fruit, if you live in Derbyshire obtaining this fruit involves both cost and food miles; it is also unnecessary since perfectly good cider can be made from apples grown locally. What you will finish up with is known as Eastern Counties cider because the apple growing counties of Kent and East Anglia do exactly what is described below, turning excess culinary fruit into cider. It gets better, because you don't need pure, unblemished EU grade apples to make cider, just a reasonable blend of cookers and eaters. With good local sources you can make cider

from 100% local fruit, all of which would otherwise have gone to waste if you hadn't come along; a pretty good start.

Now to the cider making process. Unlike brewing beer where prolonged boiling is an integral part of the operation, cider can be made without the use

of an external energy source. The two main components of cider making are

milling the apples to produce a pulp and then pressing the pulp through nylon cloths to extract the juice. On a small scale both these operations can, and frequently are, done by hand. It is fair to say that both are quite hard work, apples do not yield up their juice readily, but there is noth-

ing wrong with burning off a few calories. At least you will feel that you have earned a glass or two of cider at the end of the day!

The apple juice you have produced will now ferment, unaided, into cider. If the weather is cold the fermentation will take longer, but it will get there in the end. By this time it will be the following spring, so patience is required; a better solution is to build up stocks to guarantee a year round supply.

Furthermore, one half pint of cider requires 1 to 11/2 pounds of fruit, so you can count it as one of your portions of fruit and veg for the day if you care about such things. Water usage is also minimal compared with brewing; a tub to wash the fruit before milling and a swill down at the end is all that is required. A final benefit comes from the pressed apple waste. This makes a highly nutritious animal feed; hens, sheep, pigs and cows all love it. Dishing it out after pressing can cause sheep fights, and being dry it can be stored for feed later in the win-

Now I'm' not suggesting that all cider makers actually operate in the kind of dewy eyed, down on the farm way I've described here. In general you will find, however, that the smaller the operation, the more ecologically sound it is likely to be. Nor do I expect that many of you will be sufficiently inspired to start making your own cider, although if you do you will find it a very rewarding activity. What I hope you will do is to search out the smaller cider makers when you get the chance. You will probably get a better tasting drink, it will certainly be made from 100% juice, and its making will have been environmentally beneficial rather than environmentally harmful.

# Some forthcoming local CAMRA Beer Festivals

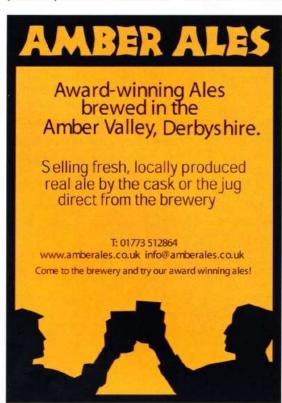
Some of our neighbouring MARCH, LOUGHBOROUGH branches of CAMRA hold crack-

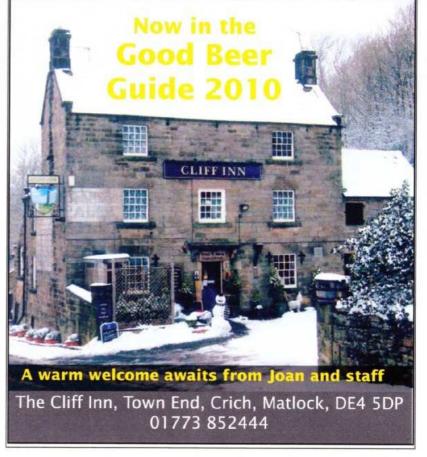
ing festivals and three of those are up and coming during the month of March. Why not pop over to give them some support. Here are the dates for your diary: Thurs 4th to Sat 6th BEER FESTIVAL Polish Club.

True Lovers Walk, off William Street. 70 plus ales. 4-11 Thu, 12-11pm Fri, 11-11pm Sat. Wed 10th to Sat 13th

MARCH LEICESTER BEER FESTIVAL, Charotar Patidar Samaj, South Churchgate/Bay Street. Over 220 ales/40 ciders.

18th to 20th MARCH, 31st **BURTON UPON TRENT &** SOUTH DERBYSHIRE CAMRA BEER FESTIVAL, Thurs 7 - 11, Fri noon - 11, Sat 11.30 - 11, 100 real ales and 28 ciders/perries. IT'S THE ONLY **BURTON CAMRA BEER FES-**TIVAL THIS YEAR SO DON'T MISS IT.





### A SIGN OF THE TIMES



Dear

Toper....

All beer,

Consider! Dear Toper, beer glasses - I am not referring to drinking vessels Dear Toper, I refer instead to spectacles, for nowadays they seem (at my time of life at least) a necessity in many a local hostelry as all too often they are awash with signage. No smoking signs - signs pointing the way to designated smoking areas - signs to deter underage

drinkers (usually next to a poster advertising alcopops) - signs warning of steps, low doorways and glass collection points - signs pointing to fire exits and toilets etc. etc. And all of that is before we even get to the ever growing multitude of blackboards displaying food and drink menus and forthcoming events. And if that is not enough there is usually a

plethora of posters drawing the weary toper's attention to a small army of local wannabe pop stars and their "gigs"! Worse still are those amateurish posters for parties, put together on the 'home' computer, printed out on A4 paper and never complete without some garish infantile computer illustration of clinking champagne glasses or some such rubbish!

It seems

to me Dear Toper, ironic that in an age when an increasing number of youngsters arrive on the employment market barely able to fill in their names legibly at the top of a job application form (despite clutching a fist full of diplomas and certificates) that there is so much signage about. It

is even inside the pub toilets these days (I can of course only speak for the gents).

Posters cunningly placed above the runnel usually deliver some Home Office message warning about the dangers of drug abuse or drink driving; quite worthy sentiments I'm sure, but surely it would be more perti-

surely it would be more pertinent, considering the task in hand (so to speak) to warn of the dangers of attenreading whilst urinating, which of course leads to

a floor awash with rancid amber coloured liquid (a bit like lager) which is then tramped out of the door to be absorbed by the fitted carpets that

seem to be obligatory in many pubs these days - is it any wonder that some of them have a certain piquancy about them? Give me

AMERICA OF THE STATE OF THE STA

# **Peacock Inn**



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



an old fashioned quarry tile floor anytime; at least the cleaner can mop it clean twice a day, before she rips down all those unwanted posters and signs (apart from the price list of course - it's the only one that seemingly has not grown in size) so that once more we can see the bar room wall and ponder upon when it was last decorated. Consider that Dear Toper.

D.T.

### Inn on Farnah Green reopens

On 10th December, after being closed for 18 months, the Blue Bell at Farnah Green finally reopened its doors, writes Jim Suter. The new owners also run the Bear Inn at Alderwasley which is renowned for its high standards of food and drink and this policy is to be repeated at the Blue Bell.

Pete and Abi Buller (pictured left), have taken over the running of the pub and were greeting customers at the door on a very busy opening night, Beers available were Draught Bass 4.4 £2.80, Taylors Landlord 4.3 £3.10, Old Speckled Hen £2.90, Thornbridge Jaipur 5.9 £3.10 & Thornbridge Merrie 5.9 £3.10. Prices are above average in this gastro-style pub but standards are high which can be seen following an extensive refurbishment.

There is a large car park to the rear of the pub and upon entry there is a comfortable bar area to the left with dinning to the right. Opening hours are 11-11. Tel 01773 826495.

# CLIMATE POWER

Air Conditioning and Refrigeration Engineers.

Suppliers and Installers of Mitsubishi Air Conditioning and Foster Refrigerator Products.

Call us for all your product and room cooling needs on 01773 550907 or 07837 544979

Email: neiledmunds@ climateandpower.co.uk

# **Microbrewery** Corner

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



#### **BOTTLE BROOK**

New beers of late include two upgraded versions of popular beers, Super Slumdog at 6% and Columbus Extra at a mere 5.2%.

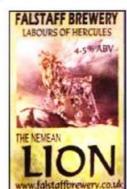
#### DERVENTIO

Following the success of Winter King and Winter Solstice Derventio Brewery are producing two new beers. The February special will be Medusa 4.6% a strong bitter with a well rounded fullness of malt and a deep strength of hop bitterness The special for March will be Anubis 4.4% a bitter brewed with three malts and Northern Brewer and Fuggles hops which gives a light bitterness with a distinct aroma. Both ales will be available in various outlets in and around Derby.

#### **FALSTAFF**

The latest crop of ales include Jack Frost, a 4.2% golden amber

with fruit and hop aroma with apricot undertones (is that an Irish tribute band? - Ed) Also Jim and the crew have produced The Nemean Lion (4.5%) for the Babington, the first of this year's



twelve beers themed on the range of Thornbridge ales on Labours of Hercules.

#### WIRKSWORTH

Wirksworth Brewery is open for off-sales every Friday 11.00 -17.00 and Saturday 09.00 -14.00. A selection of their beers is available direct from the brewhouse ranging from fourpint jugs right through to nine gallon casks.

Following the success of the winter beer Snowfield, the 5% light golden beer will be available throughout February and March.For further information visit WWW.WIRKSWORTH-BREWERY.CO.UK or call Jeff Green on 01629 824011.

#### THORNBRIDGE

The award-winning brewery has become involved in an exciting project which has seen the reopening, after 35 years, of the station refreshment bar at Sheffield. Now known as the Sheffield Tap, up to ten

> Thornbridge beers are on at the Tap and the whole experience in this Grade II-listed building is one which Derbeians travelling into Sheffield savour. Indeed you may not get past the platform! A

the bar are pictured below.



# Beaconsfield Club

1 Wilson St. DERBY. DE1 1PG

'A Haven of Comfort in the City Centre'



4 Top class snooker tables Homemade meals, bar snacks & sandwiches Open: 12 pm - 2.00 pm & 6.30 pm - 11 pm Quote: 'DERBY DRINKER' for Free Entry

#### Tel: 01332 345745

www.beaconsfieldclub.co.uk email:beaconsfieldclub@supanet.com











innovation . passion . knowledge







thornbridgebrewery.co.uk

01629 641000

#### **Derby Drinker Publication Schedule 2009**

Advance 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 133 20 March 2010 April 2010 DD134 June 2010 20 May 2010 DD 135 August 2010 20 July 2010 Advert Copy Deadline 10th of each respective month.

Contact: John Arguile 01332 348559 or email: johnarguile@yahoo.co.uk.

Loire dry white wine (8)

- 2. Apartmentally spacious (5)
- sign makes recording history (11)
- 4. Hirsute restrainer or trim (4.4)
- than the Station, or Cinema (8.7)
- 6. Sky pun sorted out is spirited (6)
- 7. Brewing process, less Chinese pottery, leaves a
- 8. A too-early arrival? (9)
- 13. Brewery, now Bakewell's own since last year (11) 15. Amber Ales's new Ripley pub (which is old in
- less a good bet at nearby Ripon (8)
- 23. Sounds like a blaze but with style! (5)
- 25. With 'brewery' the subject of CAMRA's supercomplaint (3)

Access to Chambers Dictionary, the Bible (GBG 2010 version), and Derby Drinker, Issue 131 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 16 are Peter and Julie Williamson of Chaddesden.

#### DOWN

Here is another photograph from

the wonderful Smiling Assassin

archive (thanks again David). This

one took some nailing down and

while we think we know where it is,

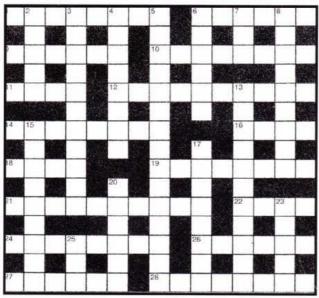
readers are invited to spot its loca-

Can you identify our

mystery pub?

- 3. DJ-based event, statistical chart and unknown
- 5. Best catch this, mildly, at the Brunswick rather
- tree, or burnt remains (3)
- Hilton) (3.6)
- 17. A 6 down one of Hambleton's bitters, doubt-
- 20. Do you respond to these when it's your turn? (6)

# CROSSWORD No 17 by Wrenrutt



#### **ACROSS**

- 1. Cheshire brewer of Nightmail stout (8) 6. Nazi elite corps round musical instrument produces used needles (6)
- 9. Al snob is about growing small trees (6) 10. Kissing this gunner's female relative risks a naval flogging (8)
- 11. A novice Tory? (4)
- 12. Orthopteroid and chiropteran sporting implement (7.3)
- 14. Rash fits disturbed marine asteroid (8)

- 16. Reason usually includes a burden (4)
- 18. Crafty look back to hang onto innermost castle building (4)
- 19. Former spouse looked after longer (8)
- 21. Part of church reserved for females? (4.6)
- 22. Drifter nurses a quarrel (4)
- 24. Sailor, holy person and trick? That could be difficultly obscure (8)
- 26. Not chiefly, a spicy meal (6)
- 27. Emphasize emotional pressure (6)
- 28. Drive Rene's car about for an Upper

#### SOLUTIONS to CROSSWORD No 16 by Wrenrutt

ACROSS

1. CONJURED 6. DIKTAT 9. NORDIC 10. RECTORAL 11. ADIT 12. BETTY STOGS 14. CLEVERLY 16. ONCE 18. SPUR 19. OLD DALBY 21. BASS-FIDDLE 22. SHAM 24. SCENARIO 26. INKPEN 27. WRETCH 28. YUGOSLAV

2. OVOID 3. JUDY TAVERNS 4. ROCKBIRD 5. DOROTHY GOODBODY 6. DACTYL 7. KEO 8. A LARGE COB 13. THOMAS SYKES 15. LAP-DANCER 17. ADHERING 20. SIRRAH 23. ARENA 25. NUT 17. TENONSAW 20. ACROSS 23. LEAVE 25. ALE



tion. Taken around 1969/70 it s

believed to be in the Ashbourne

area. Suggestions to the editor and if

anyone has any old photographs of

pubs he would like to hear from you.

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

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

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.

Other contributors for this issue: John Arguile, Smiling Assassin, Atholl Beattie, Stephen Boa, Paul Gibson, Peter Johnson, Phil Heaton, June & Brian Lomas, Stewart Marshall, Keith Normington, Chris & Sue Rogers and Jim Suter.

Additional Photographs: John Arguile, Smiling Assassin, Peter Johnson, . June & Brian Lomas, Paul Gibson, Jim Suter and Steve Twells.

©Derby CAMRA 2010. Opinions expressed in Derby Drinker are not necessarily those of the editor nor the Campaign for Real Ale.